



## **Home School Link Worker Weekly Bulletin 25.04.24**



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Welcome back to our weekly bulletin! We hope you will find this bulletin useful and informative. Each week we aim to include some tips and advice to support your family at home, news and reminders of local and national events that may be of interest and links to other services and agencies that may provide support.

### **Action For Children**



Action for Children is a national charity, providing a range of support for young people and families. Parents can access support via the Online advice service Parent Talk by clicking on the link.

Parent Talk offers free, down-to-earth advice for parents of children aged 0-19. All our content is written or curated by our parenting coaches, based on their experience working with children, young people and their families.

Parents can browse articles, or chat to a parenting coach for individual advice and emotional support. It's all free, and no topic is too big, small, or embarrassing.

The website for the charity is <https://www.actionforchildren.org.uk/>



### Fun activity of the week:

#### Create a Mud Kitchen

A mud kitchen is an outdoor setup for children to pretend to prepare and cook food using any combination of mud, sand, garden foliage and water. Mud kitchens are the perfect way for kids to engage in make-believe play in the garden. You can keep it simple by using old bowls, utensils and then let the children explore!

See BBC's guide for further suggestions and inspiration.

<https://www.bbcgoodfood.com/howto/guide/mud-kitchen-ideas>

### Recipe of the week:

#### Rocky Road

#### Ingredients

200g digestive biscuits (Rich Tea can also be used)

135g [butter](#) or margarine

200g [dark chocolate](#) (70% cocoa works best)

2-3 tbsp [golden syrup](#)

100g mini marshmallows (chopped regular marshmallows work too)

[icing sugar](#), to dust

Optional (up to 100g)

raisins, dried cranberries or any dried fruit

nuts

popcorn

[honeycomb](#), broken into pieces

#### Method

Grease and line an 18cm square brownie tin with baking paper.

- Place 200g digestive biscuits in a freezer bag and bash with a rolling pin or just the side of your fist until they're broken into a mixture of everything between dust and 50p-sized lumps. Set aside.

In a large saucepan melt 135g butter or margarine, 200g dark chocolate and 2-3 tbsp golden syrup over a gentle heat stirring constantly until there are no or almost no more lumps of chocolate visible, then remove from the heat. Leave to cool.

- Take the biscuits, 100g mini marshmallows and up to 100g of additional ingredients (dried fruit, nuts, popcorn, honeycomb), if you like, and stir into the chocolate mixture until everything is completely covered.
- Tip the mixture into the lined baking tin, and spread it out to the corners. Chill for at least 2 hrs then dust with icing sugar and cut into 12 fingers.



### **Get in touch**

If you would like any further help, guidance or support for you or your family, please contact **Derri Chamberlain** (Home School Link Worker)

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(Working hours: Monday – Thursday 8.00am-4.00pm and Friday 8.00am - 3:00pm).

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