

PARENT TEACHER MEETINGS

Ms Helene and Ms
Nikki will soon plan a
schedule on their
doors to arrange a
time for a private
meeting with each
child's parents.

This is an opportunity for the teachers to share observations of your child and how they are settling into Smartkids. It is also an opportunity to ask any questions you may have concerning your child.

Children are not involved in these meetings.

INSIDE THIS

Friendship 2

From the mouths 2 of children

Green group 3-4

Yellow group 5-6

Smartkids

Tran Ngoc Dien Talk

ISSUE 2

by Jaom Fisher

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"Hold a true friend with both hands!"

It has been a very social start to our second term as we have met new friends, renewed acquaintances with old friends after the holiday breaks, and shared time together playing and learning.

We have been excited to open the Yellow room with Ms Nikki teaching and guiding the new children in their transition to Smartkids.

At Tran Ngoc Dien this term we have been focusing on the themes of sharing, caring and friendship.

In the lead up to Tet the children have spent time preparing for the celebration of Tet, a special time in Vietnam of sharing and spending time with family

and friends. Mai flowers and pictures of the children in Ao Dai have been created and with the guidance of Mr Nghia (our guard) the children prepared Banh Chung to share with their parents.



The children have also been talking about people and professions that care for us at home, at school (guards, kitchen staff, teachers) and in the broader community (including firemen, doctors, nurses, teachers, parents).

(a Nigerian proverb)



I would like to introduce myself as the new Location Manager at Tran Ngoc Dien, replacing Vanessa Baxter who has relocated overseas.

I have felt very warmly welcomed by both staff and families at Smartkids Tran Ngoc Dien.

I have come to this position from a background as a social worker and migration agent with refugee and asylum seeker communities in Australia and England, and as a consultant in cross cultural work.

My family and I have been in Vietnam for almost three years during which time I have worked as a relief teacher both in primary and secondary schools, and as a qualified EAL teacher, and spent time at home with my young children. It has been a great pleasure to be at Smartkids where the children arrive each morning so excited to be part of this community and to spend the

day with their friends and teachers.

If you have any questions or concerns about your child please feel free to see me.

Jaom Fisher







Friendship

Friendships, bring pleasure, comfort, sometimes distress, and almost always important opportunities to learn and develop in a social world.

In fact, establishing relationships with other children is one of the major developmental tasks of early childhood.

Early friendships are ex-



tremely valuable as they help to support children's emotional and social development and their understanding of the world around them.

Friends, beginning in the toddler stage, can help children feel good about themselves, help the child adapt more easily to early child-hood environments and help the child build self confidence.

Friendships teach children valuable skills for adulthood



including negotiation skills, social comparison, physical support, ego support, dealing with conflict, rejection, as well as intimacy, affection, companionship, and differentiation between people.



"The only way to have a friend is to be one"

(Ralph Waldo Emerson)

Ingredients:

2 cups rolled oats
I cup all purpose flour
2 cups shredded coconut

I 1/2 cups sugar

I cup unsalted butter

4 tablespoons honey

I teaspoon baking soda

Anzac Biscuits

- 1. Preheat oven to 315F. Lightly grease two baking sheets. Put the oats, flour, coconut and sugar in a large mixing bowl.
- **2.** Melt the butter and honey in a saucepan, stirring. Remove from the heat.
- 3. Mix the baking soda and 2 tablespoons of boiling water in a cup. Add to the melted butter in the saucepan

Add to the bowl and mix well to combine.

- **4.** Roll tablespoons of the mixture into balls. Put on sheets spacing them 2 inches apart. Press lightly with a fork. Bake for 20 minutes, one sheet at a time, until golden and crisp.
- Remove from oven, cool .Eat and enjoy!

From the mouths of children ...



Axel: "1,2..4,6..9,10 !!!"

Mischa: "No more!"

(to his friends when waking

from his nap.)

Shiv: "Let's go outside, my mum is coming back soon."

Jesper: "More, please!" (for an extra serving at lunch.)

Yumi: "Oh dear!

Broken!"

Mischa: "Yucky nose" (pointing to his friend's runny nose!)

