

Welcome to the March 2010
“Thanks Dad”
E News letter



Just one of our favourite photos from 2009

Photo taken by Margherita Berry of Yarrowyck NSW

There are so many special photos that we are honored to receive into the competition and exhibition each year – they don't all win but we value them and want to share them with you and everyone through the exhibition that travels around the country!

Don't forget to take pictures of your family having fun together this month and send them to us to share with others and celebrate the great times spent with our kids! New entry forms available to download off our website at www.thanksdadphotos.org.au

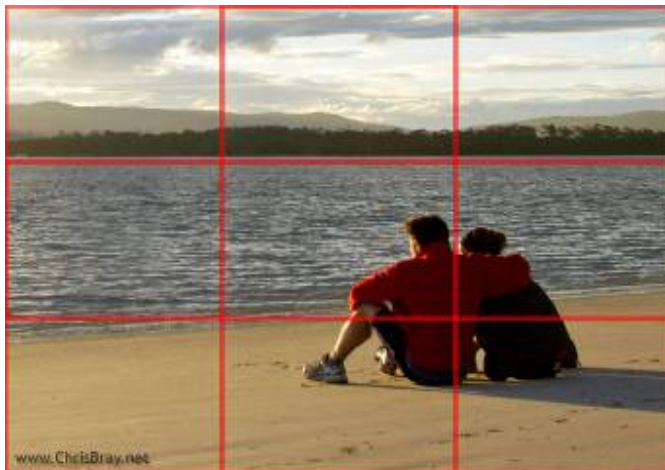
Take a minute to check out our website (see above link) – it features all 2009 entries, past newsletters, locations of the exhibition as it travels around the country as well as the winners. You can now also simply snap a moment on your mobile phone and send immediately to us at tdpcoord@communityconnections.org.au and you will be entered into this year's competition.

We thought it might be useful to drop in each newsletter a couple of hints on taking great photos as given by some photographers who work for magazines and newspapers. The following is by Chris Bray from the Australian Geographic website –
Photo Credits : Chris Bray

- 1. Taking Portraits:** Stand back and zoom in – it'll help blur out distracting backgrounds, and make your subject stand out. While you're at it, put them in the shade rather than harsh sun to avoid dark shadows.



- 2. Rule of Thirds:** Avoid putting your subject in the middle – mentally divide your scene into thirds (both horizontally and vertically) and position key parts of your photo on these division lines. It'll make your photo feel much more balanced.



Easter is in early April this year so we include some ideas to get ready for having a fun Easter with your family.

Easter Egg Hunt

Place dyed eggs (chocolate eggs tend to attract ants) in various hiding spots throughout your garden or home. Provide each child with an Easter egg basket and set a time limit of 15 minutes. The child who gathers the highest number of eggs receives a chocolate prize.



What you'll need

Eggs
vinegar
olive oil
1 long needle
3-4 mixing bowls
food colouring
candle and matches

1. **Blowing**

Wash your egg, after drying it, hold it in your hand and taking a long needle, gently pierce a small hole in the top of the egg, then follow suit by piercing a larger hole in the bottom – the top hole should be no larger than 2mm in diameter while the bottom whole can be slightly bigger.

Take your needle and poke it into the egg, swishing it around for about a minute – this is to break up the yolk.

Take the egg and place your mouth over one end of the egg and blow the contents into a bowl. You can also use an egg blower (available from craft stores).

Rinse the empty shell and allow to dry on a paper towel.

2. **Decorating**

To decorate your eggs, prepare a range of colours in mixing bowls by adding warm water, 2 tablespoons of white vinegar and between 10 and 20 drops of food colouring (depending what colour you want).

Place the eggs in the dye and leave for a few minutes, remove and place on a paper towel to dry.

To add a dual colour effect use a candle to drip wax over the egg in a pattern, then drop the egg into another colour for a few minutes. Remove the egg, dry and peel off the wax.

Alternatively you can try for a pretty swirling effect by adding a tablespoon of olive oil to the second colour instead of vinegar. Gently holding the egg, place it in the mixture and roll around once to pick up the oil streaks, pat the excess liquid with paper towel and allow to dry.

Decorated eggs should be left overnight to dry.

*Coloured eggs can be used to create a beautiful centrepiece for your dining table or placed in your children's egg baskets on Easter Sunday for that special touch.

Easter cheesecake recipe (I know this is decadent but it looks so good!)

Australian's love a good cheesecake, and it couldn't be more fitting on one of the most indulgent holidays of the year - Easter. Here's a recipe for an Easter cheesecake thanks to Lindt. It's so easy to make, and the kids will love the finished product too.

Base:

1 packet of chocolate shortbread biscuits
80 grams of unsalted butter

Cheesecake:

575 g of cream cheese
50g of sour cream
1tsp of vanilla bean paste
200 g of Lindt Excellence 70% cocoa
100ml cream 35%
140g castor sugar
4 eggs
Pinch of salt
6 Lindt gourmet eggs
6 Lindt Lindor balls

Method:

Preheat the oven to 120 degrees celcius.

Base: For the base, place biscuits in a food processor and blend until ground reasonably fine. Mix enough melted butter for mixture to just bind together, press evenly over base of lightly greased tin and smooth it with the back of a spoon.

Topping: For the cheesecake mixture, place cream cheese into an electric mixer with a paddle attachment and mix until softened. (scrape down sides to prevent lumps in the mixture).

Once the cream is softened, mix in the sour cream and sugar, continue mixing until smooth. Place the normal cream into a saucepan and gently bring to the boil, remove from heat once boiling. Break up the chocolate and mix in to cream. Stir until melted and set aside to cool slightly.

Mix chocolate into the cheese mixture and once again scrape down the sides.

Add eggs one at a time, mixing well after each addition.

Pour enough cheesecake mixture into the springform to cover the base.

Assembly: Unwrap the gourmet eggs and the Lindor balls and arrange Lindor in a circle in the centre with a circle of gourmet eggs surrounding the Lindor. Get the kids to do this one. Gently cover the Lindor and eggs with a little cheesecake mixture and lightly tap the springform to avoid air pockets.

Pour in remaining cheesecake and once again tap lightly. Place springform into a deep baking tray and pour about two centimetres of hot water into the base of the tray. Make sure adults do this so little hands aren't in danger. This will help the cooking process and prevent the cake from becoming dry and crumbly. Bake cheesecake for approximately 60 minutes.

The cake is ready when it is set on the sides but remains slightly soft in the centre. Completely cool cake in the springform tin. Garnish the side of the cake with some chocolate spaghetti or flaked almonds and decorate with favourite Lindt Easter treats. Serve at room temperature.

Serves about 8 - 10 people



Picture and story



Sawing with Dad

The photo is of our son (Todd) and his dad (Scott). We had bought home some logs which needed sawing up to go in the fire.

I wondered where Todd had disappeared to and moments later he came out of the house with a toy chainsaw and an old work hat of his dad's and started taking off his father. It is amazing how children, even without direct input from parents pick up and copy what we do.

Father's can play a positive role even when they are doing the daily chores. Safety first of course!!

By Janita Fenton

Have a wonderful March with your children!

Kay Knights
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PS: If you would like us to take you off the list to receive this newsletter then please send us an email to tdp@ycnc.com.au letting us know.