



Bugsy's
World
July 2014

Welcome to Bugsy's World

JULY 2014

Hello all my Super Savers. I hope you all are keeping warm this winter holidays!

I have lots of fun for everyone in this edition of Bugsy's World. Catch a movie, have fun in the kitchen with the whole family and try our find-a-word.

Make sure you have a go at our winter colouring in competition! If you send in your completed coloured in picture you could WIN a \$10 iTunes voucher*. Only the two best entries received will win, so get those coloured pens and pencils ready.

Remember, if you have any questions or would like to see something special in Bugsy's World, you can email me at bugsy@adcu.com.au.

Love, Bugsy.



Movie Zone

RIO 2 (2014)

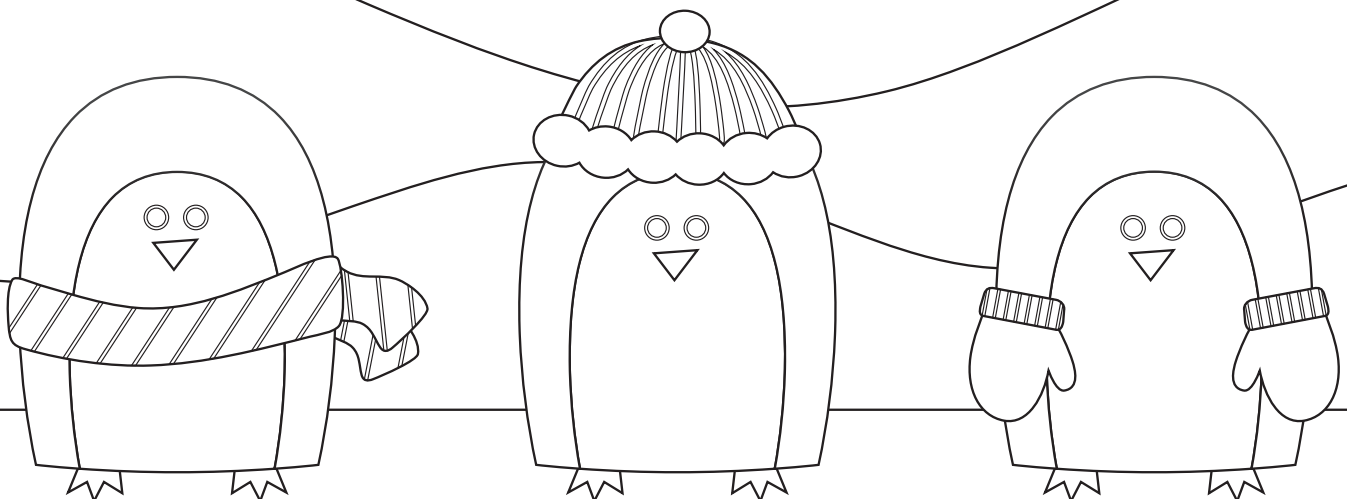
In Cinemas: 03/07/2014

All your favourite RIO characters are back for the sequel, Rio 2. It's a jungle out there for Blu, Jewel

and their three kids after they venture from a magical city into the wilds of the Amazon for a family reunion. Out of his element in a land he doesn't know, Blu must face his most fearsome adversary - his father in law - while evading Nigel's fiendish plans for revenge

Source: www.hoyts.com.au

Colour Me Happy!



Post your completed entry to: Level 18, 45 Clarence St Sydney, NSW 2000 or email bugsy@adcu.com.au for the chance to WIN a \$10 iTunes voucher!*

*Terms and conditions for this competition are available at www.adcu.com.au. Authorised under NSW permit number LTPS/14/03289 and ACT permit number ACT TP 14/01482.



Ready, Steady, Bake!

Ask Mum or Dad to help or even get the whole family involved when you try making this warm winter snack!

Ingredients

- ▲ 2 cups plain flour, plus extra for dusting
- ▲ 7g sachet dry yeast
- ▲ 1 teaspoon salt
- ▲ 3/4 cup warm water
- ▲ 3 teaspoons olive oil
- ▲ 40g button mushrooms, chopped
- ▲ 1/2 small zucchini, grated
- ▲ 1 tablespoon tomato pasta sauce
- ▲ 40g sliced ham, diced

1. Combine flour, yeast and salt in a large bowl. Add warm water and 3 teaspoons oil. Stir until dough comes together. Turn out onto a lightly floured surface. Sprinkle over a little extra flour. Knead for 1 minute or until dough forms a ball and is smooth. Place in a large, lightly greased bowl. Cover with lightly greased plastic wrap. Set aside in a warm place for 1 hour or until doubled in size. Using your fist, punch dough down. Turn onto a lightly floured surface. Divide dough into 2 balls. Set 1 ball aside for use in Mixed mushroom, garlic and chilli pizza (see related recipe).
2. Chop button mushrooms. Squeeze excess liquid from zucchini. Preheat oven to 220°C/200°C fan-forced. Line a 32cm round pizza tray with baking paper. Using a rolling pin, roll out dough ball on a lightly floured surface, to make a 25cm x 35cm rectangle. Spread with sauce. Sprinkle with mushrooms, ham, 1/2 the zucchini and 1/3 cup mozzarella. Starting from 1 long side, roll up tightly. Trim edges. Cut roll into 6 slices. Place slices, cut-side up, on prepared tray. Sprinkle with remaining mozzarella. Bake for 25 minutes or until browned.

Source: www.taste.com.au

See how fast your money can grow!

1. If you save one dollar a day for a week, **how much money will you have at the end of one week?**
2. Now, if you save one dollar on the first day and then double the number of dollars you save each day for a week: **how much money will you have saved after that one week?**

DID YOU KNOW?

A hippopotamus may seem huge but can still run faster than a man!

