

Newsletter

OSHClub 
Outside School Hours Care

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Merry Christmas

We wish you all a safe and happy holidays!

Maybe Christmas doesn't come from a store.
Maybe Christmas, perhaps, means a little bit
more.
- The grinch



WHAT'S BEEN HAPPENING...

Welcome to OSHClub fortnightly newsletter – Term 4, 2020

Dear families,

Wow! Can we believe it's already the end of the school year and so close to Christmas. This year has been a crazy rollercoaster for both parents and children and here at OSHClub we are in awe of your resilience. We are hoping to welcome Term 1 2021 with all your wonderful families faces!

Merry Christmas and Happy New Year!

From the SMOT OSHClub team ☺



SPECIAL ANNOUNCEMENTS



Pupil Free Day Updates

Unfortunately, we will not be running Pupil Free Day's on the 16th-18th December.

January 2021 28th and 29th we will be running pupil free days from 7am-6:15pm.



Vacation Care

SMOT OSHClub does not run Vacation Care. The local programs include; Viewbank Primary, Banyule Primary and East Ivanhoe Primary.



Newsletter



COMING UP

**7th
Dec**

Christmas

Bringing the Christmas spirit to OSHClub!

**14th
Dec**

Music

One last dance party for 2020!

VAC

VAC

Vacation Care planner on specific schools VAC OSHClub website.



PHOTO GALLERY



RECIPE

Gingerbread Men

0:15 prep – 0:10 cook – Makes 20

- Melted butter to grease
 - 125 butter at room temp
 - ½ cup golden syrup
 - 1 egg separated
 - 2 ½ cups plain flour
 - 1 tablespoon ground ginger
 - 1 teaspoon mixed spice
 - 1 teaspoon bicarb soda
 - 1 cup pure icing sugar
 - 8-10 drops red food colouring
 - 8-10 drops green food colouring
 - Lollies for decoration
1. Preheat oven to 180. Brush 2 trays with melted butter
 2. Beat butter and sugar in bowl until pale and creamy. Add golden syrup and egg yolk and beat until combined. Stir in flour, ginger, mixed spice and bicarb soda. Turn onto a lightly floured surface and knead until smooth. Press dough into a disc and cover with plastic for 30 min in the fridge.
 3. Meanwhile, place egg white in a clean, dry bowl. Use an electric beater to beat until soft peaks form. Gradually add icing sugar and beat until stiff peaks form. Divide icing among 3 bowls. Add red and green food colouring in 2 of the separate bowls, mix and cover all 3 with plastic and place in fridge.
 4. Place the dough between 2 sheets of baking paper and roll out to 4mm thick. Use a gingerbread man cutter to cut out shapes. Place on tray about 3cm apart.
 5. Bake in oven for 10 min or until brown. Transfer to cooling rack once cooked.
 6. Place the 3 prepared icing into plastic zip locks. Cut a hole in the corner. Pipe icing over gingerbread men to decorate and finish with smarties.

