

Newsletter

OSHClub
Outside School Hours Care




“Why fit in when you were born to stand out?” Dr Seuss

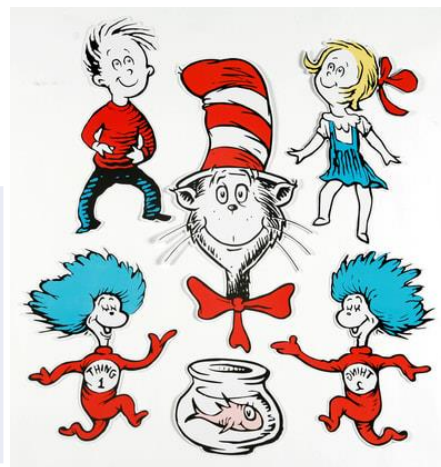


WHAT'S BEEN HAPPENING...

Welcome to OSHClub fortnightly newsletter – Term 4, 2020

Just a reminder to our parents/guardians to book your child/ren online via the OSHClub enrolment system to avoid late/cancellation fees.

The Customer Service and Billing Team will be available between 8.00am and 8.00pm (local time) Monday to Friday by calling 1300 395 735, or by oshaccounts@junioradventuresgroup.com.au.



SPECIAL ANNOUNCEMENTS



Pupil Free Day

We are pleased to inform you that we will be offering Pupil free day on Monday, November 30th, 2020 from 7 A.M – 6.15 P.M.



Please pack a spare hat if you can!



Newsletter



COMING UP

9th
Nov

NAIDOC Week

NAIDOC fact sheet reading, scratch art boomerang

16th
Nov

Disney/Starwars

Toilet roll R2-D2 and hand-print Forky

23rd
Nov

Modes of Transport

Let's test out a sponge boat on water



PHOTO GALLERY



RECIPE

Vegetable nuggets

- 1 sweet potato, coarsely chopped
- 1 broccoli, finely chopped
- ½ cup (60g) frozen peas
- ½ cup (80g) frozen corn
- ½ cup tasty cheddar
- 1 cup (150g) plain flour
- 2 eggs, lightly whisked
- 1 cup (75g) panko breadcrumbs

1. Preheat oven to 200C and line tray with baking paper.
2. Boil the sweet potato until it's tender. Add the broccoli and cook until bright green.
3. Mash them until smooth and combine the defrosted peas and cheddar.
4. Shape the mixture into 12 nuggets.
5. Place the flour, egg and breadcrumbs into separate bowls.
6. Dip the nuggets into the flour, turn lightly to coat. Dip in the egg, then coat in breadcrumbs. Place in tray and repeat.
7. Spray the nuggets with olive oil spray and bake for 20 minutes.

