

Newsletter

OSHClub
Outside School Hours Care




“Leadership is not about titles, positions or flow charts; it is about one life influencing another”- Minions



WHAT'S BEEN HAPPENING...

Welcome to OSHClub fortnightly newsletter – Term 2, 2021

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



On Friday the 14th of May, our old coordinator Suniti Pabla will be dropping in for a visit. Come say hi!



Don't forget to pack gloves and beanies as the days get colder!



Newsletter



COMING UP

26th
April

Nature/Australian Animals

Let's hop around like kangaroos

3rd
May

Mother's Day

A time to celebrate our mothers and mother figures <3

10th
May

Minions/among us

Tulaliloo Ti Amo (google for translation)



PHOTO GALLERY



RECIPE

Chocolate chip cookies

Prep time: 10 min

Cook time: 20 min

Total: 30 mins Serves: 17

Ingredients:

- 150g butter, softened
- ½ cup brown sugar
- ½ cup caster sugar
- 1 egg
- 1 tsp vanilla extract
- 1 ¾ cup plain flour
- 1 cup choc chips

Method:

1. Preheat oven to 180C. Line trays with baking paper.
2. Use electric mixer, beat butter and sugars for 1-2 min until smooth. Beat in egg and vanilla until combined
3. Stir in flour and then choc chips. Roll the mixer into small balls and place on prepared trays. Press down lightly and decorate with extra choc chips.
4. Bake for 15-18 min, or until lightly golden. Transfer to a wire rack and enjoy with a warm glass of milk.

