

After School Care friendly reminders

- *Please contact 0476 004 524 to make a booking for after school care or confirm prior bookings by Tuesday 19th May.*
- There is no after school care on Monday 25th May.
- Please remember to pack a spare change of clothes for after school care.
- Please update personal or medical details if there have been any recent changes.

We have had such a relaxing and fun time at OSHC recently, the children have played outside with the parachute, bounced on the trampoline and enjoyed some gardening. Inside we have enjoyed music, children and staff dancing, making slime and arts and crafts.



SERVICE INFORMATION

School days: 3pm- 6pm

School holidays: 8am – 6pm

Website:

www.theircare.com.au/yarrabah/

Phone number: 0476 004 524

Upcoming planned activities

- Leaf art
- Spider crafts
- Platypus activity
- Tag
- Obstacle course
- Clay tile for OSHC garden

Winter Holiday Program

Bookings are now open for the Term 2 holiday program. Please book before 17th June to secure your spot. We have some fantastic activities planned for a fun time for all children who attend.

Hope to see all the space explorers this Winter.

Bottles

We are currently working on developing our OSHC garden space! We are seeking plastic soft drink bottles for students to make flowers and animals to brighten up the space. If you are throwing any plastic bottles into the recycling, please bring them in for us to use instead!



OSHC at home packs

We have enjoyed receiving pictures from families that brought OSHC into their homes. The children have been enjoying the fun experiences provided in our at home activity packs. If you would like a pack please contact the service phone on 0476 004 624.



RECIPE: CARROT CAKE WITH ZUCCHINI

We made a delicious carrot cake using our zucchini we grew in our very own OSHC garden!

Ingredients

- 1 cup self-raising flour, sifted
- 1 cup self-raising whole wheatmeal flour
- 1 teaspoon baking powder
- ¾ cup brown sugar
- ¼ cup caster sugar
- 1 teaspoon ground cinnamon
- 3 eggs
- ¼ cup vegetable oil
- 1 ½ cup grated carrot (approx. 3 carrots)
- 1 cup grated zucchini

Method

1. Preheat oven to 180 degrees.
2. Place flours, baking powder, sugars and cinnamon in a bowl and combine.
3. In a separate bowl mix together the eggs and oil and add dry ingredients with the carrot and zucchini.
4. Mix until well combined.
5. Grease and line with baking paper a 20cm cake tin and pour mixture in.
6. Bake for 45 -50 minutes or until cooked – test with a skewer.
7. Cool in tin for 5 minutes, turn out onto wire rack and cool.
8. Enjoy – you can also serve with cream cheese frosting (optional)

