



What's been happening...

OSH CLUB Holiday Program....

Hi everyone and welcome back to Term 2!

We had a huge 2 weeks with our Holiday Program. It booked out every day. We wish to advise our St Augustine's families to try and book the days you want, by the last 2 weeks of Term so that you have a place.

The children learnt a lot of new skills Including magic tricks, archery, designing hats, creating art works, and cooking new recipes. The school grounds offer a beautiful environment where students made new friendships on the playground, basketball court, Inside the OSH room and on excursion.

We warmly welcome Ellen to our Service for After School Care!

We have Wellness Warriors on Wednesdays this Term. Starting from the 17th of May to the 7th of June, these four sessions will focus on students' knowledge, skills and understanding of Yoga.

We cannot wait to hear from you.

See you all around.

Poppy, Laura and Ellen



Yoga
Wednesdays
3:45pm – 4:45pm



Coming Up

APR 25

ANZAC Day

MAY 15

International Day of Families



MAR 18

Global Accessibility Awareness Day

MAR 26

National Sorry Day

Our NEW Domains of Play!

Super Sports
Sporty sessions to help children develop the skills to set them up for an active life.

Super Sports




Flavour Fest
With a focus on cooking and nutrition experiences we build the life-skills and knowledge needed to build healthy habits.

Flavour Fest

Recipe Holiday Program: ANZAC



ANZAC BISCUITS

a classic recipe

INGREDIENTS

1 cup rolled oats	25g butter
1 cup plain flour	2 tablespoons golden syrup
1 cup brown sugar	1 tablespoon water
½ cup coconut	½ teaspoon bicarb soda

TO MAKE

1. Preheat oven to 180°, fan forced.
2. Combine oats, sifted flour, sugar and coconut in a bowl.
3. Combine butter, golden syrup and water in a small saucepan, stir constantly over medium heat until butter is melted.
4. Stir in soda.
5. Stir mixture into dry ingredients.
6. Place rounded tablespoons of mixture 5cm apart onto baking paper covered oven trays.
7. Bake in oven for 20 mins, cool on trays.

*Recipe from "The Australian Women's Weekly Basic Cookbook"

@oliviafoster - NANNYSHECAN

Friendly Reminders

Thank you for sending through the updated copies of **Medical Action Plans and Medication**.

We just want to remind those that have any medical conditions, this is a legal requirement to provide to OSH Club. Thank you in advance.





Gallery

