



## What's been happening...

### OSHCLUB News....

This past fortnight has been wonderful. The children are enjoying the program and all it has to offer. Many beautiful moments shared amongst friends and families. Despite the weather we have been able to engage in fun group games, free play and looking after the garden. The Carrots, snow peas and spinach are delicious. Tessa has been kind enough to plant some celery recently. The children got some Christmas Concert practice in during program time and the Christmas spirit took hold of us all. Laura has been away on placement and will be returning on the 25th to everyone's delight.

We are also happy to announce that Jake finished his university studies and will be teaching at St Catherine's Catholic primary school as of next year. So, we will be looking for a new team member to join our lovely program.

Holiday Program bookings are now open so jump on our website [oshclub.com.au](http://oshclub.com.au) and check out all the fantastic activities, Incursions, and excursions on offer.

Please feel free to call or pop In If you have any questions.



## Coming Up

Nov.  
27

First Sunday of Advent

Nov  
26

Lego Family Challenge

Nov  
24

Fairy Bread Day

## Special Announcements

OSHClub Celebration Party.

Date to be confirmed. Early December.

Big Thankyou to our Parent Committee for the beautiful flowers and card.

We were overwhelmed by your generosity and kind sentiments.

Wow 😊



## Oscar's Recipe

### Recipe

#### Food

#### Juicy and delicious meatballs

- Ingredients:
- 2 slices white bread, crusts removed, torn
- 1/2 Cup Milk
- 1 medium brown onion grated
- 500g beef mince
- 1 egg, lightly beaten
- 1/3 cup finely chopped fresh basil leaves
- 1/3 cup finely grated parmesan cheese
- 1/3 cup chopped fresh parsley leaves
- 2 tbsp olive oil
- 500g jar tomato pasta sauce
- Cooked pasta, to serve

#### Method:

1. Place bread in a large bowl. Add milk. Stand for 5 minutes. Add onion mince basil cheese and half the parsley. Season with salt and pepper. Mix to combine. Roll level tablespoons of mixture into balls. Place on a plate.
2. Heat oil in a large frying pan over medium-high heat. Cook meatballs, turning, for 5 to 7 minutes, or until browned and cooked through. Add pasta sauce. Bring to the boil. Reduce heat to medium. Simmer for 2 to 3 minutes or until heated through. Sprinkle with remaining parsley. Serve with pasta.

## Gallery



**ONLY FIVE WEEKS LEFT OF 2022!!!**

**HAPPY HOLIDAYS EVERYONE!**

