



## What's been happening...

### OSHCLUB News....

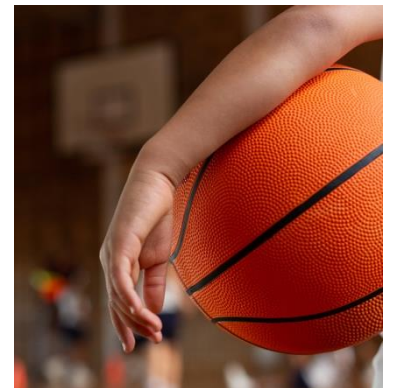
This last two weeks have been super busy celebrating many milestones such as Birthdays, personal achievements, and the Grade 6 Confirmation. The children have been super keen on the Basketball Incursion which was held for four weeks on a Wednesday. We have had the privilege to partake in Soccer, Rugby, and Basketball this year. We can not wait to see what happens next.

We have been focusing heavily on SunSmart practices so please provide a spare hat that we can keep here at OSHClub. If your child requires special sunscreen, please let us know as well.

We have engaged in so many activities this fortnight, from lots of outdoor group games, to seeing a resurgence in Loom Band jewellery making, clay modelling art sculptures, recycled art craft, whiteboard drawing, painting and so much more! Our children are so creative and participate openly with suggestions.

Our Acknowledgement of Country / Yarning Circle has been so successful that the children are taking turns. Thank you to Ms Wadeiner for lending her didgeridoo and other resources.

Please feel free to call or pop in if you have any questions.



**BASKETBALL  
INCURSION  
HAS FINISHED FOR  
THIS TERM.**



## Coming Up

Nov.  
17

National Epilepsy Day

Nov  
21

National Skin Cancer Action Week

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 😊

**Almost at the end**

## Club News

### Oscar M - News Reporter. Reporting for St Augustines OSHClub

#### Arts and Crafts

Today I made a model of Yarraville Station  
It looked very cool

#### Food

##### Peanut 'Caramel' bliss balls

#### Ingredients:

- 12 fresh midsolo dates, pitted
- 1 tbsp maple syrup
- 1/2 cup crunchy peanut butter
- 3/4 cup almond meal
- 1/2 tsp vanilla extract
- 1/4 cup sultanas
- 1 tbsp black chia seeds
- 1/2 cup granulated nuts, finely chopped

#### Method:

1. Place dates, maple syrup, peanut butter, almond meal, vanilla, sultanas and chia seeds in a food processor. Process until well combined and mixture forms a thick paste-like consistency.
2. Place granulated nuts in a small bowl. Press and roll 1 level tablespoon of mixture into a ball, then roll in nuts to lightly coat. Place on a plate. Repeat with remaining mixture and nuts. Refrigerate for 20 minutes or until firm. Serve.





## Gallery

