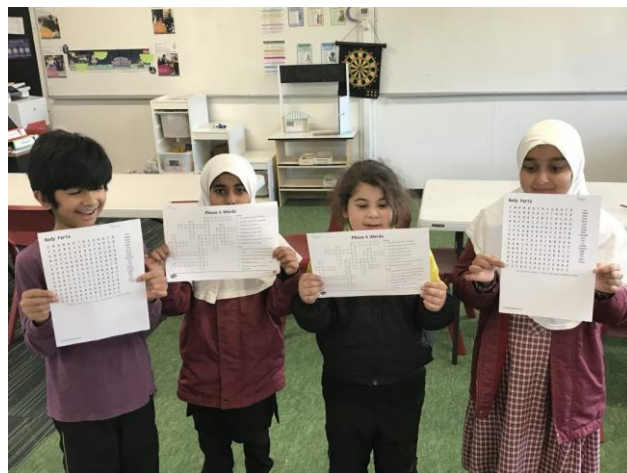


# Newsletter



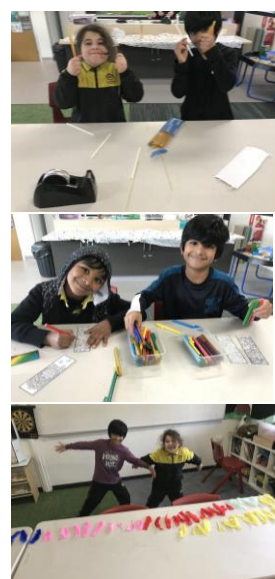
It's always a fun time at OSHClub!



## WHAT'S BEEN HAPPENING...

Hi families,

We hope you are keeping safe and doing well. We have been very busy lately celebrating Science and Book Week. We only have 2 more weeks of school left until end of term...How exciting! We have another two busy weeks coming up! Make sure you check our website everyday to see what we have been up to 😊



## ANNOUNCEMENTS



### QR Code

We are trialing something new! We have created a website to document our daily activities. We will be posting pictures and videos everyday. Check it out to see what we are up to everyday! :D



SCAN ME

It is very simple, just scan the QR code on your phone and you will be able to see our posts everyday!

The password is: oshclub3076



# Newsletter



## COMING UP

10  
SEP

### Fit Kidz Club – Athletics Phase 2

On this day, children will learn the skills required to compete in hurdles and sprinting.

14  
SEP

### Fit Kidz Club – Grand Finale

On this day, children will demonstrate the skills they have learned over the last few weeks with a day of competition.

15  
SEP

### Last Day of School

On this day, we will have a little end of term party to celebrate the last day of Term.



## PHOTO GALLERY



## RECIPE

### Muesli Cookies

#### Ingredients:

- 3 cups homemade toasted muesli
- 1/2 cup (75g) plain flour
- 100g butter, melted, cooled
- 1/3 cup honey
- 1 egg, lightly beaten

#### Method:

1. Preheat the oven to 170 degreed Celsius. Line two baking trays with baking paper.
2. Combine muesli and flour in a bowl. Whisk egg, butter and honey together.
3. Add egg mixture to oats mixture and mix well. Set aside for 15 minutes. Then, make little balls and flatten onto baking tray.
4. Bake for 10 minutes and there you have it...Delicious Muesli Cookies.



**Joke of the week:** What did the left eye say to the right eye? Between us, something smells!

