

Thorndon Park OSHC Newsletter

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OSHC Relocation

Some of you may not know that OSHC will be relocating to the school gym. We are moving due to the impending building works of the STEM site in our current location. This will be a permanent move for OSHC and we are all very excited to see what the future holds for us in our new space! At the moment we still do not have a move date and are operating out of the Thiele building as usual. Parents will be informed once a definite date has been decided. We are currently planning out our move and are in the process of installing new cupboards and storage in the gym and updating lots of our resources.

April Vacation Care

The April Vacation Care has come and gone just as quickly as the rest of the year! Once again, we had a very successful 2 weeks with only 1 excursion needing to be changed due to the rain.

Children's Words...

Bianca "I liked the Cleland's excursion the best. We got to see so many cute animals and they were all roaming around free which was nice." **Amira** "I liked the cheeky challenges day because the challenges we did were fun. I wanted to do the donut game but was too scared it was going to drop on the floor so I ate it instead!"

OSHC Hats

A management decision has been made to no longer supply OSHC hats to reduce the risk of infectious diseases and head lice. The only time OSHC will use the red hats will be on excursions during term 1, 3 and 4 vacation care as they will be used as a way to help identify TPPS OSHC children as well as a safety measure. Children will be required to wear their school hats during ASC and a legionnaires or broad brimmed hat with no chin strap brought from home during term 1, 3 and 4 vacation care. We apologize for any inconvenience and appreciate your support in this matter.

Pupil Free Day **Tuesday 13th June**

We are now taking bookings for the pupil free day. Only 30 places are available.

Term 2 Vacation Care **Dates: 10th – 21st July**

The July vacation care program is currently in the works and will be available on Wednesday 14th June (week 7). Like always, it is advised to book in as soon as you receive the program to avoid any disappointment.



Term 1 Program

Our 'Under the Sea' theme in Term 1 this year was a great success. The children learnt about deep sea fish with very interesting names like 'Blob fish' and 'Vampire Squid'. A sensory garden was also created where the children were able to explore a beach setting using their sight, sound, touch and smell. ASC also participated in Harmony and Earth day activities as well as a Recycle Relay where the children learnt about the right way to recycle and how it helps our environment.

Term 2 Program Outline

This term we are travelling 'Around the World' with our new theme. Children are looking at where they come from, how lucky we are to have many different cultures in our OSHC community and different traditions countries may have. Each week the children will be participating in Cultural Cooking where they will be cooking a traditional dish from another culture. The children will also be participating in many craft and movement activities from around the world!

A big thank you to the Viridi family who gave us their homemade Butter Chicken recipe. The children all loved it and said it was very tasty! We have added the recipe to our collection for you to try at home. If you have any traditional/family recipes, we would love to try them out at OSHC. You can either drop them in or email them to Stef.

Thanks,

Danielle
Educational Leader

Recipe Collection

Butter Chicken

Ingredients

- Chicken thigh fillets or breast pieces (500g) diced 1 inch
- 5tbsps butter salted
- 400ml tomato paste
- 1 cup of milk
- 200ml of thick cream
- Salt to taste
- 1 tablespoon raw sugar
- 2 tsp Garam Masala
- 1 tbsp ginger and garlic paste
- 1 tbsp fenugreek dried leaves

Method

1. Melt the butter in a saucepan on a low heat until the butter has melted.
2. Add chicken pieces and cook on high heat until chicken becomes brown. Reduce heat to medium and stir.
3. Add the ginger garlic paste and salt, stir. Cook for 5 minutes.
4. Add tomato paste and cook for 5 minutes, stir and reduce heat to low.
5. Add garam masala and fenugreek, milk and cream, stir.
6. Do not cover and continue to stir.
7. Add sugar and turn off the stove.
8. Let it rest for 10mins and then serve with rice!



Parent Feedback

Please cut out the slip below to have your say. This can be given to any one of our educators or placed anonymously in our suggestion box located on the sign in desk. We look forward to hearing from you all!

OSHC Feedback Slips
