

# Newsletter



Miss Sana with the children, establishing our OSHClub value system



## WHAT'S BEEN HAPPENING...

### Moving into the new space...

Since school has started OSHClub has welcomed some new faces and hope to see more over the coming weeks! We have loved the new space and are settling in. We have celebrated BOOK Week with the children and enjoyed the

beautiful spring weather. Over the coming weeks Miss Sana and I will be busy planning activities for our sessions that spark interest in all ages.

From Miss Tien  
Coordinator



## SPECIAL ANNOUNCEMENTS



WELCOME TO OSHClub Aicha and Ruqaya Hamel



WELCOME TO OSHClub Hamza Ashan



WELCOME TO OSHClub Zayd and Ayden Siddiqui



WELCOME TO OSHClub Lailah and Noah Alobaid



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## COMING UP

2  
NOV

**Pupil Free Day at OSHClub!**  
Register your child to secure their spot!

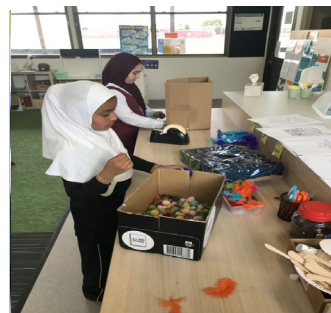
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NOV

**Community Enrichment Project  
Family Tree Project**

Here at OSHClub we all have a story, we all come from somewhere. Our goal is to work together to create a large-scale paper mache tree that represents each member at OSHClub. We hope to complete our project by Week 9 and showcase this in Week 10.



## PHOTO GALLERY



## RECIPE

### Cheese and Spinach Pizzas

Pizza Base

Pizza base sauce

Shredded mozzarella cheese

Frozen spinach or fresh spinach

Italian herbs

Preheat your oven to 180 degrees.

Place your pizza base on a tray.

Spread the pizza base sauce evenly on the pizza base.

Generously spread mozzarella cheese over the sauce.

Add your spinach on top of the cheese.

Sprinkle some Italian herbs.

Place in the oven and cook for 10-15 mins or until cheese is golden and bubbly.

