

St Michaels Traralgon OSHClub

Newsletter

August 2025

OSHClub



Mon-Fri 7:00-9am & 3-6:00pm

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Our fortnightly recap

Hello Families!

We hope you've all had a wonderful holiday!

Week 1 Adventures

This week was filled with so much fun! We have loved playing lots of board and card games such as UNO, Chess, UNO No mercy and many more! We have been loving having different competitions such as Lego building, drawing competitions and many more! The children have also loved being photographers and helping out their educators with taking photos!

Week 2 Adventures

On the 11th we had a pupil free day at St Michaels OSHClub! We had so much fun, we started off our day with free play which consisted of Lego, arts and crafts, dramatic play and playing all different board and card games, our favourites today were Chess competitions, UNO no mercy comps as well as the card game Taco, Cat, Goat, Cheese, Pizza! We also have a cookie decorating activity with our morning tea, we all had a handful of lollies, mini M&M's, coloured icing (white, Purple and Red) and arrowroot biscuits. Everyone got to decorate 2 cookies each and enjoy them with their morning tea!



Child Safety Standard:

Child Safe Standard 2

Here at OSHClub, we follow the Child Safe Standards which is a list of 11 standards that we need to implement to keep children safe.

Child Safety Standard 2 Is: Child safety and wellbeing Is embedded in organisational leadership, governance and culture. We embed this standard by setting clear OSHClub expectations and rules, conducting practice emergency drill procedures with children, communicating to all staffs/parents about children's medication, and modelling exemplary behaviour.

If you have any further suggestions on how we can embed this standard, please let us know.

Policy Corner

Delivery and Collection of Children

At OSHClub, our number one priority is that we keep your children safe. To do so, we need to make sure that they are being dropped off and collected appropriately.

When dropping off it is important that guardians walk their child to the door. This ensures that they make it here safely and allows us to potentially communicate any vital information.

Collection of children is even more important as we need to ensure that your child is going home with the correct person. If you or a family member has never collected your child before, we will need to see ID and ensure they are authorised to pick up. If you do need someone different to collect your child as a one off, please let us know in writing with their full name. If you have any further questions regarding this policy - please let us know!

Meet our Staff



Bec
Coordinator



Kelli
Educator



Message from the team.

Bookings:

In term 3, due to low staffing across all our current services in the area, we are only able to have 15 children booked in per session in case we are required to cover staff at another service. If you do require care, I encourage you to book as soon as possible to avoid any disappointment.

I do apologise for any Inconvenience.

Class Dojo:

We frequently use class dojo to post updates and photos about our week. We would absolutely for everybody to join us to see the lovely photos and activities that your children engage in. Below I have attached the QR code and link to join us!



www.classdojo.com/ul/p/addKid?target=class&class=C49N5KH

Recipe:

Gluten-Free Chocolate chip cookies



Ingredients:

- 1 cup brown sugar
- 3/4 cup granulated sugar
- 1 cup softened butter
- 1 1/2 tsp pure vanilla extract
- 2 eggs
- 2 1/2 cups from 1 box (16 oz) Betty Crocker Gluten Free All Purpose Rice Flour Blend
- 2 tsp xanthan gum
- 1 tsp gluten-free baking powder
- 1sp baking soda
- 1/2 tsp salt
- 2 cups of semisweet chocolate chips

Method:

Step 1: Heat oven to 190°C. In large bowl, beat sugars, butter and vanilla with electric mixer on low speed, or mix with spoon, until well blended. Beat in eggs until light and fluffy.

Step 2: In medium bowl, stir rice flour, xanthan gum, baking powder, baking soda and salt until thoroughly blended. Stir flour mixture into butter mixture. Stir in chocolate chips.

Step 3: On ungreased cookie sheets, drop dough by tablespoonfuls about 2 inches apart.

Step 4: Bake 7 to 9 minutes or until light brown (centre will be soft). Cool 1 to 2 minutes; remove from cookie sheets to cooling racks. Store in tightly covered container.

Sustainable Tip

We are hoping to have families donate a range of Arts and Crafts resources! Items we are looking for:

- Newspapers
- Coloured paper
- Pencils, Texta's and Crayons
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Anything will be greatly appreciated!

