

BRIGHTON PRIMARY OSHC

NEWSLETTER



TERM 1
Addition

Meet your Educators

Your Director
Ben



Your Assistant Director
Jack



Your Assistant Director
Georgia



Chloe



Bailey



Brooke



Karmin



Mel



India



Aly



Amber



Maddie

Before & After School Care

Before school care:

The children's favorite morning crafts this term have been:

- Print outs
- Hama beads
- Jewelry beads

The children's favorite breakfasts this term have been:

- Wetbix berry bites
- Cheerios
- Flavored oats
- Special breakfast;
eggs, bacon, pancakes, banana bread

After school care:

The children's favorite afternoon crafts this term have been:

- Hama beads
- Painting
- Paper chains
- Print outs
- Clay

The children's favorite afternoon tea this term has been:

- Scrolls
- Sausage rolls
- Chicken noodles
- Damper

The children's favorite activities this term has been:

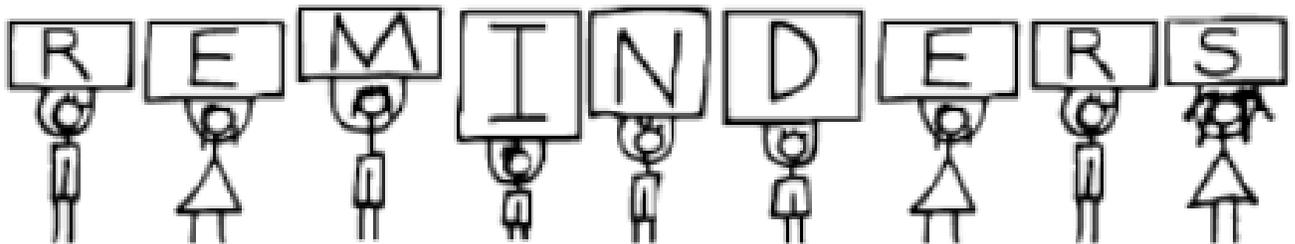
- Cricket/Hall group games
- Music (dancing, musical bobs)
- Cooking

NEW THINGS THAT ARE HAPPENING

We have recently moved our craft room to the stem room. This is the classroom that faces the shelter shed next to the playground. This has allowed the children to have more space while creating.

The service now offers direct debit for your weekly payments. Please see OSHC leadership if you would like this to be set up for your account.

In Term 2 we will be introducing an online booking system through our childcare provider app SPIKE. You will be able to book/cancel before school care and after school care bookings. Further, you can review your current bookings and view your account balance on here.



If your bookings for Term 2 are changing please see OSHC leadership to update.

Brighton OSHC is also on Seesaw. If you do not have your child/ren connected to your app ask one of the friendly educators and we can get you your QR code to scan and you will be able to follow their journey at OSHC (it is great for VAC care updates to!).

Our lost property basket is also very full. Please check if any of the items belong to you.

OSHC Recipes

Cabanossi Sausage Rolls

Ingredients - Servings: 16

- 2 sheets frozen ready rolled puff pastry, thawed.
- 1/3 cup tomato chutney, plus extra to serve.
- 4 sticks cabanossi
- 1 cup cheddar cheese, grated.
- 1 egg, lightly beaten.



Directions:

1. Preheat oven to 210°C. Line 2 baking trays with baking paper.
2. Place a sheet of pastry on a clean work surface and cut in half, making two rectangles. Set one piece aside.
3. Spread 1 tablespoon of chutney in a strip close to the edge of one of the rectangle's longer edges. Top chutney with a cabanossi stick and trim the shorter pastry edges to align with the length of the sausage. Scatter 1/4 cup cheese alongside the length of the cabanossi. Carefully roll up pastry, encasing the sausage and cheese fully. Brush all over with egg wash. Cut into 4 and place on baking tray.
4. Repeat with remaining ingredients, then bake for 25 minutes or until pastry is golden and puffed. Serve with extra chutney.

DAMPER

INGREDIENTS

- 450g (3 cups) self-raising flour
- Pinch of salt
- 80g butter, chilled, cubed
- 185ml (3/4 cup) water



METHOD

- **Step 1**

Preheat oven to 200°C. Line a baking tray with non-stick baking paper. Combine the flour and salt in a large bowl. Use your fingertips to rub the butter into the flour until the mixture resembles fine breadcrumbs.

- **Step 2**

Add the water to the flour mixture and use a round-bladed knife in a cutting motion to mix until the mixture just comes together, adding 1-2 tablespoons extra water if the mixture is a little dry. Use your hands to bring the mixture together.

- **Step 3**

Turn the dough onto a lightly floured surface and knead gently for 1-2 minutes or until smooth. Shape into an 18cm disc and place on tray. Use a sharp knife that has been dipped in flour to mark 8 wedges on top. Dust the damper with a little extra flour and bake in preheated oven for 30 minutes or until the damper is cooked through and sounds hollow when tapped on the base. Transfer to a wire rack for 5 minutes to cool slightly. Serve warm or at room temperature.

SAUSAGE ROLLS

INGREDIENTS

- 4 sheets ready rolled puff pastry
- 1 tablespoon milk
- 1 egg
- 500g beef mince
- 500g **sausage mince**
- 1 small brown onion, finely chopped
- 1 medium carrot, coarsely grated
- 3 cloves garlic, crushed
- 1/4 cup finely chopped fresh flat-leaf parsley
- 1 1/2 tablespoons tomato sauce
- 1/4 cup (60ml) Worcestershire sauce



METHOD

- **Step 1**

Preheat oven to 220C/200C fan-forced. Line 2 large baking trays with baking paper.

- **Step 2**

Thaw puff pastry. Meanwhile, combine milk and egg in a small jug. Whisk well. Combine veal mince, sausage mince, onion, carrot, garlic, parsley and sauces in a large bowl. Season with salt and pepper. Divide mixture into 8.

- **Step 3**

Lay a sheet of pastry on a flat surface. Cut sheet in half horizontally. Spoon 1/8 of the mince mixture down along the long side of one pastry half, shaping mince into a long sausage shape. Brush opposite long edge with a little egg mixture

- **Step 4**

Roll up pastry to enclose filling, finishing seam side down. Brush top of log with egg mixture. Cut into 6 short pieces. Place pieces, seam side down on prepared tray, 2cm apart. Repeat with remaining mince mixture, pastry and eggwash.

- **Step 5**

Bake for 25-30 minutes or until golden and cooked through.

SCROLLS

(ham & cheese for this recipe but can fill them with any filling choices)

Ingredients

Puff pastry

Shredded ham

Shredded Cheese



Method

1. Preheat oven to 180
2. Lay puff pastry sheet out, sprinkle shredded ham all over, sprinkle cheese all over.
3. Start rolling puff pastry from one end to the other to make a log
4. Cut into 5, place standing up right onto tray
5. Place tray into oven cook for 10-15 minutes or until golden brown

OSHC filling ideas

Cheese & sauce

Vegemite & cheese

Salami & cheese

Salami, Jalapenos & cheese

Spinach & feta