



Arthog Outdoor Education Centre

Bwlchgwyn

Gwynedd

LL39 1BX



Tel: 10341 250455 info@arthog.co.uk

Newsletter February 2023

News Update:

May saw the 60th Anniversary Celebrations with visits from Councillor Shirley Reynolds, Jo Britton and Simon Wellman which was a marked success.

September was a change in management and after 6 years of hard work and a very successful tenure Mark Youd passed the baton onto Steve Parkin who is settling into the role and enjoying the fresh, new challenge.

In October we had a very successful Working Party Weekend where colleagues from across the Council gave up their weekend to do some very hard

work and worthwhile

jobs around the centre in less than favourable conditions! Luckily the sun shone on the Sunday for those who went walking and canoeing. Many thanks again to all involved and we will look to putting another weekend on again soon (Book early!).



Working Party Quiz night winners!



Visit Arthog and have the opportunity to tick off 3 of the 10 by 10's

- ◇ Visit the Seaside and the Countryside
- ◇ Experience Heritage Sites
- ◇ Take part in an Overnight Residential



Keep a track of news and events at Arthog OEC by visiting our Facebook page at 'Arthog Outdoor Education and Activity Centre'

News Update Cont:

Also in October we welcomed Cath, Jacki and Clare on to the catering team and they have made an instant impact in continuing and raising the high standards in the kitchen / dining room.

We are also welcoming new Freelance instructors to the team and are recruiting for 2 new Outdoor Educators to further enhance our delivery.



We also welcomed Mark Gibbons, Head Teacher at Windmill Primary as the new Chair of the Outdoor Education Steering Group.



Bookings

We are now taking additional bookings for 2023 and have opened up bookings for 2024–25. Places for the Autumn term 2023 are filling up fast so to avoid disappointment please get your booking in sooner than later.

With the staff team having completed Surf training over the winter there is no better time to book your visit and get down to the beach!



Yummy & healthy!

Minibuses

We have had delivery of a couple more second hand minibuses to replace ones that are coming to the end of their useful life.

We are always on the look out for decent Minibuses so if your school or someone you know are looking at replacing any then please bear us in mind.

Cath's Secret Bara Brith Recipe

3 mugs of Self raising flour

500g of fruit

1 big spoon of black treacle

1 big spoon of syrup

1 mug of milk

3 eggs beaten

1 mug of tea (2x tea bags!)

Soak fruit in tea for 3 to 4 hours then mix everything together and cook for 1 hour at 170 180 °c