Wednesday 9th December, 2020

Repton Public School Newsletter - Term 4 Week 9

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Principal's Message

<u>Staffing:</u> We are pleased that there are no sudden changes to staffing for our school next year. We have consistency in teaching and learning programs and our transitions are running smoothly. We are lucky to have such a positive and collaborative team and I look forward to some amazing opportunities for our students in the future.

<u>High Expectations</u>: As we head into our last week of learning for 2020, we maintain our high expectations for learning and behaviour from our students. We are still ensuring our students are reading, writing and being creative in these final moments and looking for ways to promote leadership development and social competencies. We look forward to our presentation day assembly next week to celebrate success at school for 2020.

<u>Walk-a-thon:</u> Don't forget to get your sponsor form completed and money collected and returned ASAP. All donations over \$10 receive a prize! All money raised goes towards the replacement of our shade sails.

<u>Fishing:</u> We are glad to be able to participate in the Get Hooked fishing program again this year. Students 3-6 are invited for a 2hr session of this program at Mylestom river pool on Tuesday. We look forward to this outdoor learning.

<u>Yr 6 farewell:</u> On Tuesday evening, year 5 and 6 students will join the staff for dinner at North Beach Bowling club. All students will join the dancing back at school from 7-8pm.

<u>Fun Day:</u> Our last day of school will be a day of fun for everyone! Our students K-4 will be encouraged to wear swimwear and participate in a range of water based play including sponge relays, water pistol battles, jumping castles/slide and other activities. Yr 5 & 6 will take to the water with Bellingen Canoe adventures and paddle our local waterways. What a great end to a restrictive year.

Thanks Mrs Kristy Glyde Principal



REPTON 2020 DECEMBER

- 9th Walk-a-thon 10th Repton Rural fire service visit 2021 Student Leadership Speeches
- 10th P&C Meeting 5 pm on the School grounds All welcome
- 11th Story Time for Preschoolers 8.45-9.00am Reports home
- 14th Presentation day
- 15th Get Hooked Fishing Mylestom 9:30-11:30 Yr 6 farewell dinner 7-8pm School Social
- 16th Last Day Term 4 JANUARY 2021
- 27-28[™] Staff Development Days
- 29th Year 1-Year 6 Students Return

FEBRUARY 2021

- 1-2ND Best Start appointments Kindergarten
- 3rd Kindergarten starts

Attendance:

NSW Health has requested that schools encourage anyone who is unwell or has even mild flu-like symptoms, to arrange to be tested through their local medical practitioner or one of the <u>COVID-19</u> <u>clinics External link</u>.

Thought of the Day

Our School Success Model aims to improve student outcomes by scaling best practice, setting clear targets and offering more support for the schools who need it most. K/1



K/1 had a STEM challenge to see who could make the longest paper chain using one piece of paper. We have then decorated our class Christmas tree with the chains.

2/3/4





This week 2/3/4 all had a 'hand' (or two) in creating our class Christmas tree, adorned with personalised baubles. Christmas writing was enjoyed, shared, published and proudly displayed wall. A fun directed drawing lesson was also enjoyed by everyone! I'm so proud of this group of amazing learners!



Now that our class Christmas tree is up, 5/6 have made some beautiful decorations to adorn it. These little baubles were quite tricky to put together, but we persevered and had them on our recently cleared back finished. It's beginning to look a Well done, 5/6!

Music



Our final week in music for 2020 saw the Kookaburras complete their small group instrumental performances. Once again it was great to see each group create, practise and perform their piece for the group. Well done. Kookaburras!

Cooking



The Platypus group completed the Term 4 round in the kitchen with an epic cook! They created potato croquets and two delicious salads. The cucumber, tomato and basil salad complemented the potato croquettes beautifully. Well done Platypus group and thank you Miss Vanessa and Miss Sue for all your hard work in the kitchen!

Gardening



Emus had their final session in the garden and enjoyed digging for worms, weeding and watering. It was lovely to see the first sun flower out.

COVID updates:

- Students should continue to be encouraged to bring water bottles from home.
- Schools must remain vigilant in applying infection control and personal hygiene practices while at school. Schools must continue to promote and encourage regular washing of hands, exclusion of any staff and students who are unwell, avoiding the sharing of food and personal items and cleaning of any shared items such as musical instruments, learning and sporting equipment between uses.



Speech Graduation

Party: These students have been working very hard for the last year or two on developing their speech and language skills with Ms Vanessa. They have all showed dramatic improvements and were congratulated with a party! Well done!

Shade Sails Fundraiser

Does anyone have a money jar or purse that you keep loose change? Mine gets raided and 5c and 10c pieces always get left behind!!! So, I've got a jar for these abandoned coins and will keep it in the office to support our shade sail fundraiser. If anyone else wants to bring in their coins feel free to donate!



YR 6 Working Bee: The year 6 students have been planning to leave their mark on the school in a creative way. Each year, our students gift the school with a present during their farewell. This year they are putting in their time and creative skills to continue brightening our school. I can't wait to see the final product!







Mabu Mabu: Miss Vanessa and her crew did a zoom learning session with Stephanie Alexander Kitchen Garden program coordinators. The bread was

delicious! Our garden has banana leaves, pumpkin and saltbush growing so we can use all of our own produce when we add this to our lessons!





LIBRARY NEWS

Please return any outstanding Library Books and there will be no more borrowing for 2020.

Our library has also has had a freshen up. New low tables, a floor rug and chairs has brightened up the space nicely. The students love the new look.



Desks and chairs: We have a couple of desks and chairs available for a new home. If you would like any please contact the office on 66554201.







MABU MABU DAMPER RECIPE

NB: To make along with Nornie in the online session, please pre-cook the pumpkin, and pre-heat your oven to 200 degrees Celsius fan-forced.

Ingredients (for one damper):

*3 cups self raising flour (or gluten-free self-raising flour)
*4 x 30cm Sheets of Banana Leaves (can substitute for baking paper)
*1 tbs Wattleseed (can substitute for other nutty spice)
*1 & 1/2 tbs Saltbush (can substitute for oregano or other savoury herbs)
6tbs room temperature butter (or vegan butter/nuttlex)
1&1/2 cups water
500g Japanese Pumpkin
1 & 1/2 tbs golden syrup

*Indicates ingredients included in Damper Kit

Method:

Before the online class:

1. Pre-heat oven to 200 degrees celsius.

2. Start by roasting the pumpkin. Cut the pumpkin into cubes and roast in the oven until soft - almost mushy.

With Nornie in online class:

3. In a bowl, add the flour and butter. Mix together using your hands by pressing and rubbing together. Mix until fully combined.

4. Add the cooked pumpkin or wattleseed or saltbush and mix through.

5. Add water to the flour and butter a little at a time and mix with fingers until you

have a nice sticky dough. Use less water when making pumpkin damper.

6. Place some four on your surface then kneed until you have a bread-dough consistency.

7. Divide dough in two. Place half dough on centre of banana leaf (or baking paper). Wrap in banana leaf then wrap in tin foil.

8. Place on oven shelf for 35 - 40 minutes.

9. Form the other half of dough into a large loaf or small rolls and place on floured oven tray in the oven for 25 - 35 minutes.

10. To accompany pumpkin damper, whip room temperature butter with golden syrup.

MABU MABU

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FREE Lucky Dip Lunch!

Year 5/6 parents to bake for Canteen this week. Friday 11th December

HEY KIDS!

Friday 11th December is The last day of canteen for the year!

There will be a lucky dip lunch. FREE for all students.

How it will work: All remaining food items in the fridge and freezers will be written down on separate tickets, and each child will draw a ticket on Thursday at school.

So, your lucky dip lunch might be any of the following: pie, sausage roll, pizza, chicken burger, lasagne, bean nachos or toasted sandwich.

There will also be free Christmas Cake & Custard, ice cups, frozen milks and quelch sticks. EVERYTHING MUST GO!

Those students that ALWAYS order the SAME thing and WILL NOT eat anything else will be given their usual lunch, so will the GF's and Vego's. I know who you are!

Thankyou to the P & C.

Parents

If you *do not* want any of these items for your child please opt out using the form below.

I do NOT want my child to participate in the FREE Lucky Dip Lunch, they will bring their own lunch from home.

Student name:__