



# "Learning Together"



*A community of active thinkers who can achieve their dreams.*

*Caring, Respectful, Learners*

Issue No. 17

18th June 2021

## PRINCIPAL'S REPORT

### Dear Parents and Carers

#### Thank You

Last week threw yet another spanner into the works of Term 2 with the storms taking out power across many areas. Unfortunately we were one of many schools in the area who lost power making it very challenging for any effective learning to take place. The Department of Education made a decision during Thursday evening that Drouin South PS (along with about 34 other schools) would be closed on Friday. I know that this caused inconvenience for many families and wish to thank everyone for being able to make alternative arrangements at short notice.



#### Telephone Issues

Unfortunately our school has been experiencing telephone issues. All incoming calls have been diverted to a mobile phone. We ask you to be patient whilst Telstra repairs the lines. This should be rectified by Tuesday morning.

#### Half –Yearly Reports

Teachers have been working busily on half-year progress reports for students. It is anticipated that reports will be sent home prior to the end of next week. Assessment tasks have been conducted throughout the past few weeks and Professional Learning Teams have been monitoring learning growth across each year level in preparation for Term 3 learning goals.

#### Three-way Conversations

3 way conversations (students-parents-teachers) will be held during Term 3 to discuss learning progress. Involving students in this process is an opportunity for them to develop agency and ownership over their own learning progress. Dates are currently being finalised and we will be notifying parents and encouraging everyone to book a time when these details are sent home.

#### Crazy Hair Day

Our Student representative Council will now be holding Crazy Hair Day next Thursday 24th June. Students are asked to bring a gold coin donation for Cystic Fibrosis Research.

## IMPORTANT DATES

Monday 21st June—First Aid incursion forms **due**

Tuesday 22nd June—Gr.3-6 Hidden Creatures incursion forms and payment **due**

Wednesday 23rd June—free First Aid for Students incursion

Thursday 24th June—rescheduled Crazy Hair Day

Friday 25th June—last day of term—2.15pm finish; buses will run an hour earlier

Monday 12th July—Term 3 commences

Tuesday 13th July—Hidden Creatures incursion—Gr.3-6

Monday 19th—Wed 21st July—Years 3-6 Camp at Mill Valley Ranch



## COVID Regulations and School Operations

The rules are continually being revised as the COVID situation changes. As of Friday 18th June, the following rules apply in primary school settings:

- All visitors to the school (except parents who are picking up/dropping off students, current students and staff) are required to check in via the State Government QR Code.
- Parents who enter buildings whilst they are in the school eg. the school office MUST check in using the QR Code.
- All adults and children 12 or over must wear masks inside school buildings and on buses
- Masks are recommended outdoors for all adults and children 12 if not able to maintain social distance of 1.5 metres.
- School camps, incursions and excursions can take place
- School tours for new families can re-commence
- Transition programs can take place
- Assemblies can occur (only involving a single school)
- School council meetings are still to be held remotely until further notice

If you are unsure about any of the above regulations, please contact the school office.

### Professional Practice Days

Each teacher is provided with one Professional Practice Day each Term where they are freed from classroom teaching duties to undertake other parts of their workload. This day is selected by the teacher and is used for a purpose that includes planning, preparation, assessment of students, collaborating with other teachers, curriculum development, professional learning and/or peer observation. During these days a Casual relief Teacher (CRT) generally works with that teachers grade providing learning that has been planned by the classroom teacher.

Some of our CRTs are regular visitors to our school whilst some are only here occasionally. Please make them feel welcomed when/if you see them. Our CRTs play a very important role in helping things tick along whilst classroom teachers are away for planned or unplanned reasons. Some of our recent CRTs have /will include: Lyn Taranto, Wendy McLean, Julie Witchell, Holly Enbom, Rex Perry and Jessie Irvin.

### Parents' Club Pie Drive

Well done and thank you to our Parents' Club for their recent Pie Drive. Thank you also to those families who supported this by ordering pies.



### Reminders:

Due back at school:

Monday 21st June—First Aid incursion forms **due**

Tuesday 22nd June—Gr.3-6 Hidden Creatures incursion forms and payment **due**

*Michael Smith—Principal*  
*Caring, Respectful, Learners*

# Bronze Award 2020

SCHOOL-WIDE POSITIVE  
BEHAVIOUR SUPPORT

THE  
EDUCATION  
STATE

VICTORIA  
State  
Government



On Thursday 24th June we will be holding a Crazy Hair Day to support kids with cystic fibrosis – a life-threatening condition that affects young people.



## CRAZY HAIR DAY

Come with your **CRAZIEST** hair and a *gold coin donation* to help provide these young people with the vital resources they need!



## New in the Library!

Susannah McFarlane has taken some well known fairytales (Rapunzel, Little Red Riding Hood, Cinderella and Thumbelina) and added a bit of a twist in *Fairytales for Feisty Girls*. There is a good sense of the original stories, but they also seem new and fresh.

*Feisty*—typically describes one who is relatively small, lively, determined and courageous.

The female characters, who in the traditional stories rely on male characters for rescue from various predicaments, instead work with the other characters, including boys and men, to help free themselves. These girls are problem solvers. They're assertive, proactive and independent.

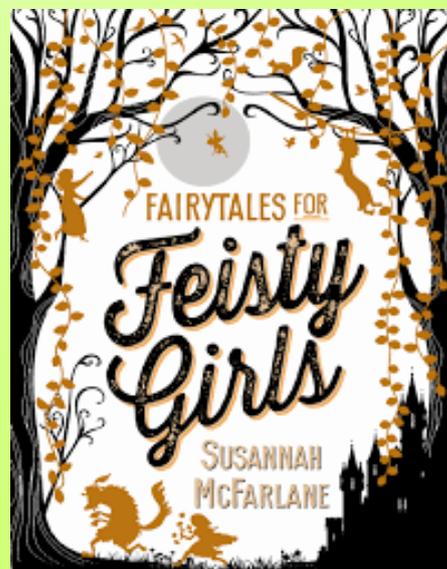
This book challenges stereotypes, and can be enjoyed by both girls and boys.

Each story is illustrated by a different Australian artist.

Shortlisted for the Children's Book Council of Australia's Book of the Year Award—Younger Readers.

For ages: 6+

Review based largely on "Kids' Book Review".



# Hidden Creatures Gallery Incursion for Gr.3-6

The Arena Theatre Company will be conducting an exciting *virtual reality* incursion for the Gr.3-6's on Tuesday 13th July, where students create their own virtual "creatures" that will then be "hidden" in the Warragul Arts Centre! You can't see them with the naked eye - they only come alive with a smart device like a phone or tablet. When you hover your device over the targets, the creatures awaken and tell you a story about themselves and where they live!

Permission forms and \$10 payment are due by **22nd June 2021**.



## About Hidden Creature Gallery

Ever wondered what your favorite tree in the park was thinking? What does your toaster think about your choice of cheese spread?

Part laboratory, part performance and all imagination, **Hidden Creature Gallery** is an exciting interactive work for school aged children and their families. Sitting between the digital and the real, this work empowers young people to bring to life the places and objects around them and give them voice.

Using our team's extensive experience, Arena Theatre Company will create an immersive and fun space that blends nature and technology. The process of making the creatures encourages the students to think about their community connections and identity by revealing the experiences they share. The creation of these creatures is a celebration of shared culture and of the individual imagination.

Combining inspiring art and cutting edge technology **Hidden Creature Gallery** is enjoyable entertaining and educational for everyone.

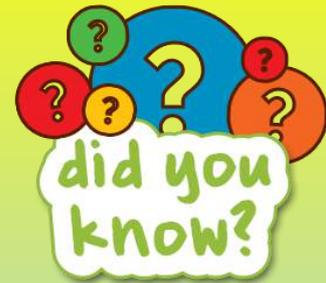


This term, 5/6 have been investigating natural disasters. We have discovered what oceanic and continental tectonic plates are, and the impact movement of tectonic plates has on the surface of the earth.

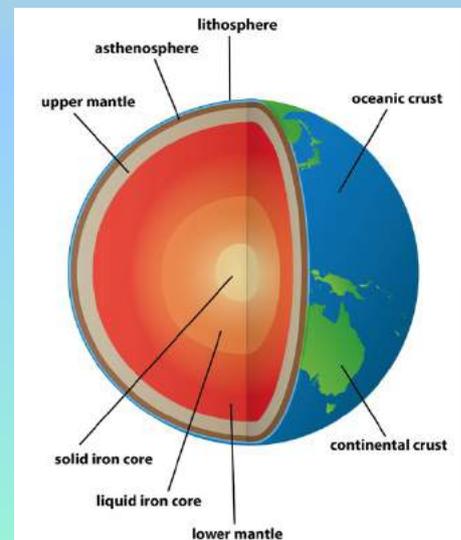
Students in 5/6 built two different types of buildings and simulated mild, moderate, and severe earthquakes. They then looked at the impact building materials and construction has on reducing the impact of earthquakes, and ways to make people safer.



## Geography in 5/6



- The layers of a hard-boiled egg are similar to the layers of Earth.
- In fact, the crust of the earth is approximately the same proportionate thickness as the shell is to the egg.



# REMOTE LEARNING

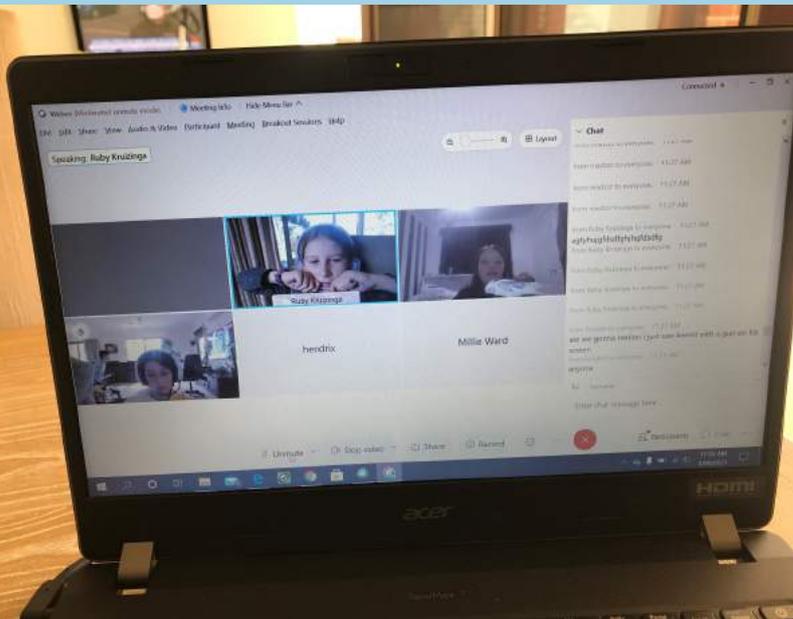
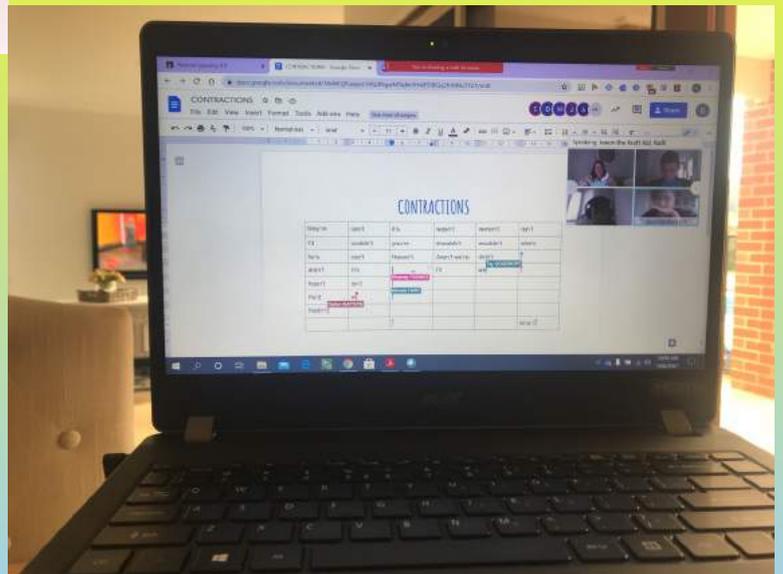
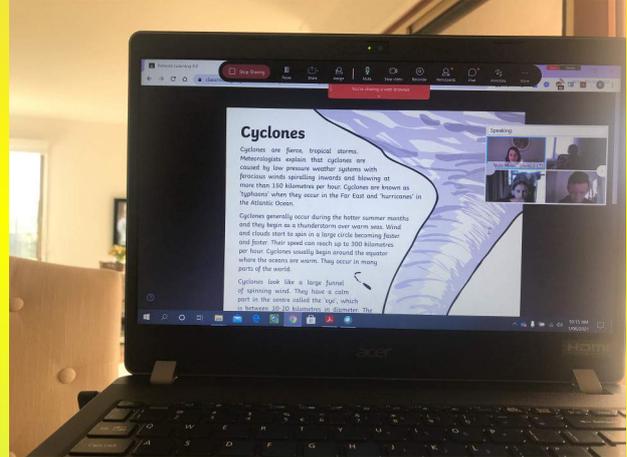
## 4.0



We collaborated together on documents via Webex and our Google Classroom!

## 5/6 Kicking Goals during remote learning!

We all met three times a day for lessons, discussions, and shared learning.



Of course there was some socialising too!



Well done 5/6—  
over 90%  
attendance at all  
Webex lessons!

# Year 5 and 6 Winter Sport

Well done to all year 5 and 6 students who participated in the recent Winter Sport competition at Bellbird Park. Our DSPS Mixed Soccer and Girls Netball teams played really well all day. All students should be proud of the way they conducted themselves, being great sports, and demonstrating our school values.



Well done to the soccer team who finished the day undefeated. Good luck in the next round!



# FOR A HEALTHY LUNCHBOX **PICK & MIX** SOMETHING FROM EACH GROUP 1-6!



Developed in conjunction with the Achievement Program to support a whole-school approach to healthy eating.



## FOR A HEALTHY LUNCHBOX **PICK & MIX** SOMETHING FROM EACH GROUP 1-6!

FRUIT 1	VEGETABLES 2	MILK, YOGHURT AND CHEESE 3	MEAT OR MEAT ALTERNATIVE 4	GRAIN AND CEREAL FOOD 5	WATER 6
<p><b>FRESH FRUIT</b></p> <ul style="list-style-type: none"> <li>Apple</li> <li>Banana</li> <li>Mandarin</li> <li>Orange quarters</li> <li>Passionfruit halves (with spoon)</li> <li>Watermelon, honeydew, rockmelon chunks</li> <li>Pineapple chunks</li> <li>Grapes</li> <li>Plums</li> <li>Nectarines, peaches, Apricots</li> <li>Strawberries</li> <li>Cherries</li> <li>Kiwifruit halves (with spoon)</li> <li>Pear</li> </ul> <p><b>MIXED FRUIT</b></p> <ul style="list-style-type: none"> <li>Fruit salad</li> <li>Fruit kebabs</li> </ul> <p><b>DRIED FRUIT</b></p> <ul style="list-style-type: none"> <li>Dried fruit, nut, popcorn mixes*</li> </ul> <p><b>TINNED FRUIT/SNACK PACKS/CUPS</b></p> <ul style="list-style-type: none"> <li>In natural juice (not syrup)</li> </ul>	<p><b>FRESH CRUNCHY VEGIES</b></p> <ul style="list-style-type: none"> <li>Corn cobs</li> <li>Carrot sticks</li> <li>Capsicum sticks</li> <li>Green beans</li> <li>Cucumber sticks</li> <li>Celery sticks</li> <li>Snow peas</li> <li>Tomatoes (e.g. cherry and Roma tomatoes)</li> <li>Mushroom pieces</li> </ul> <p><b>Can serve with either:</b></p> <ul style="list-style-type: none"> <li>Hommus</li> <li>Tomato salsa</li> <li>Tatziki</li> <li>Beetroot dip</li> <li>Natural yoghurt</li> </ul> <p><b>SALADS</b></p> <ul style="list-style-type: none"> <li>Coleslaw and potato salad (reduced fat dressing)</li> <li>Mexican bean, tomato, lettuce and cheese salad</li> <li>Pesto pasta salad*</li> </ul> <p><b>BAKED ITEMS</b></p> <ul style="list-style-type: none"> <li>Grilled or roasted vegetables</li> <li>Wholemeal vegetable muffins or scones</li> <li>Vegetable slice (with grated zucchini and carrot)</li> <li>Popcorn</li> </ul> <p><b>SOUP</b> (in small thermos)</p> <ul style="list-style-type: none"> <li>Pumpkin soup</li> <li>Potato and leek soup</li> <li>Chicken and corn soup</li> </ul>	<ul style="list-style-type: none"> <li>Milk</li> <li>Calcium-enriched soy and other plant-based milks</li> <li>Yoghurt (frozen overnight)</li> <li>Custard</li> </ul> <p><b>Tip:</b></p> <ul style="list-style-type: none"> <li>Freeze the night before to keep cool during the day</li> </ul> <p><b>Can serve with either:</b></p> <ul style="list-style-type: none"> <li>Cheese cubes, sticks or slices</li> <li>Cottage or ricotta cheese</li> <li>Cream cheese</li> <li>Tatziki dip</li> </ul> <p><b>Can serve with either:</b></p> <ul style="list-style-type: none"> <li>Fruit</li> <li>Wholegrain cereal, low in sugar</li> <li>Vegetable sticks</li> <li>Rice and corn cakes</li> <li>Wholegrain wheat crackers</li> </ul>	<ul style="list-style-type: none"> <li>Tinned tuna or salmon in springwater</li> <li>Lean roast or grilled meats (e.g. beef, chicken, kangaroo)</li> <li>Fatafel balls</li> <li>Lean meat or chicken patties</li> <li>Tinned tuna or salmon patties</li> <li>Lentil patties</li> <li>Lean deli meats (e.g. ham, silver-side, chicken)</li> <li>Boiled eggs</li> <li>Baked beans (canned)</li> <li>Tofu cubes</li> <li>Hamms dip</li> <li>Lean meat or chicken kebab sticks</li> <li>Peanut butter*</li> </ul> <p><b>Can serve with:</b></p> <ul style="list-style-type: none"> <li>Wholegrain sandwich, roll, pita or wrap bread with salad</li> <li>Rice and corn cakes</li> <li>Wholegrain wheat crackers</li> <li>Side salad</li> </ul> <ul style="list-style-type: none"> <li>Vegetable frittata</li> <li>Skinless chicken drumsticks</li> <li>Savoury muffins or scones (e.g. lean ham, cheese and shallots)</li> <li>Homemade pizzas with lean roast or deli meats and vegetables</li> </ul> <p><b>Can serve with:</b></p> <ul style="list-style-type: none"> <li>Side salad</li> <li>Steamed or roasted vegetables</li> </ul>	<p><b>MAINS</b></p> <ul style="list-style-type: none"> <li>Wraps</li> <li>Sandwiches</li> <li>Rolls</li> <li>Toasted sandwiches</li> </ul> <p><b>Tip:</b> Use breads such as wholemeal, multigrain, rye, sourdough, pita, flat, corn, mountain, lavash, white fibre-enriched, soy and linseed, herb, noan, bagels, foccacias, fruit bread and English muffins.</p> <ul style="list-style-type: none"> <li>Pasta dishes</li> <li>Rice, quinoa or cous cous dishes</li> <li>Noodle dishes</li> <li>Sushi</li> </ul> <p><b>SAVORY BAKED ITEMS</b></p> <ul style="list-style-type: none"> <li>Homemade pizzas</li> <li>Wholemeal savoury muffins or scones (e.g. ham, cheese and corn muffins)</li> <li>Vegetable based muffins</li> <li>Pasta or noodle bake</li> </ul> <p><b>SWEET BAKED ITEMS</b></p> <ul style="list-style-type: none"> <li>Fruit loaf</li> <li>Wholemeal fruit based muffins</li> </ul> <p><b>SNACKS</b></p> <ul style="list-style-type: none"> <li>High fibre, low sugar cereal (e.g. muesli)</li> <li>English muffins</li> <li>Crackers</li> <li>Crispbreads</li> <li>Rice cakes</li> <li>Corn thins</li> <li>Wholemeal scones</li> <li>Pikelets</li> <li>Crumpets</li> <li>Hot cross buns (no icing)</li> </ul>	<ul style="list-style-type: none"> <li>Take a water bottle (for refilling throughout the day)</li> </ul> <p><b>Tip:</b></p> <ul style="list-style-type: none"> <li>Freeze overnight to keep foods cool in lunchboxes</li> </ul> <p>Sweet and savoury snack foods (e.g. muesli/fruit/nut bars, biscuits, crisps, cakes, muffins, slices) should be limited in lunchboxes. They can lead to excess energy intake if consumed in large amounts.</p> <p>Sugar sweetened drinks and confectionery should not be provided in lunchboxes. They can lead to excess energy intake and tooth decay.</p>

For more information about healthy eating and for many tasty recipes, visit the the Healthy Eating Advisory Service: <http://heas.health.vic.gov.au/>



\*Check your school's policy regarding the use of nuts and products containing nuts.



# Easy lasagne soup

• Easy • 0:10 Prep • 1:00 Cook • 8 Servings

## Ingredients

- 2 tbsp olive oil
- 500g beef mince
- 1 brown onion, diced
- 1 stick celery, diced
- 3 cloves garlic, crushed
- 1/3 cup red wine
- 700g tomato passata
- 1.5 litres chicken stock
- 2 bay leaves
- 1 tsp dried oregano
- 2 tablespoons balsamic vinegar
- 120g curly fettuccine
- 40g parmesan, grated
- 8 bocconcini balls
- Fresh basil or oregano, to serve

## Method

1. Heat 1tbsp olive oil in a large saucepan over high heat. Add mince and brown very well all over. Use a slotted spoon to remove the mince to a bowl, then discard any excess oil or fat. Add remaining tablespoon of oil and cook onion, celery and garlic for 5 minutes over medium heat until soft, being careful not to let it colour too much. Return drained beef to pan then pour in wine and allow it to bubble up and reduce. Add passata, stock, bay leaves, dried oregano and vinegar. Season liberally with salt and pepper. Bring to the boil, then reduce heat and simmer for 40 minutes, adding more stock or water if it gets too thick.
2. Break fettuccine pieces in half and add to soup. Cook for 8 minutes or until al dente. Stir through parmesan cheese.
3. Remove bay leaves. Ladle hot soup into bowls and push a bocconcini ball into the centre of each. Drizzle with extra olive oil

## NOTES

This is meant to be a thick, hearty soup, but you may need to add extra stock or water if it's getting too thick.

Recipe and photo by Greer Worsley.

<https://www.bestrecipes.com.au/recipes/lasagne-soup-recipe/tsvq1m0d?r=easydinners&h=easydinners>