# **MYPO NEWS**

## **Mypolonga Primary School & Community Newsletter**

"Whatever you're doing today, do it with the confidence of a 4 year old in a Batman t-shirt." ~ Unknown ~

#### Term 2, Week 6 1st June 2020

#### Happy birthday...

2/6 - Trik (Year 3)

3/6 - Vann (Reception)

4/6 - Shayla (Year 2)

8/6 - Joel (Year 3)

10/6 - Mia (Year 2)

11/6 - Elouise (Year 6)

12/6 - Lainie (Year 3)

14/6 - Jaeden (Year 2)

15/6 - Zachary (Year 7)

#### **COVID-19 School Procedures Reminders**

- \* If you need to walk your child/ren onto the school grounds, please continue to adhere to the 1.5m distancing between adults.
- \* Please notify us if your child is away from school due to illness or family reasons on the day of absence (preferably by email to your child's class teacher and/or Necia).
- \* Thanks for your continued support!

#### **Lost Property**

Our lost property box is continuing to build! Please use a permanent marker to write your child's name on any clothing items, containers or drink bottles brought to school. Thank you.

## Literacy Cup Results are back! (Week 5 Term 2 and progressive total)

Red (Murray) 132 points / 1149 points Gold (Finnis) 147 points / 1115 points Blue (Hindmarsh) 132 points / 899 points

#### Site Closure Dates / Student Free Days

Please take note of the following site closure dates and student free days, which will allow for planning and staff development.

The school will be closed on these days.

Monday 20th July 2020 - Student Free Day Friday 11th September 2020 - School Closure Monday 14th September 2020 - Student Free Day Tuesday 10th November 2020 - Student Free Day

#### We Roar as One!

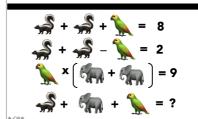
In our last newsletter, I shared this problem with you, which I had given to the Upper Primary unit to solve in algebra. I fully expected that none of our kids would be able to solve it, so much so, that I said that they could move their pegs straight to 'the Top of Stan' if they solved it.

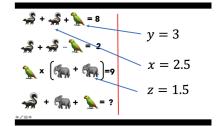
My confidence in the complexity of the problem, has been vindicated by the number of parents, who, not only have called upon their workmates unsuccessfully, to help them solve the problem, but have called the school for the solution.

Back to the lesson: a number of kids, within about two minutes of being presented the problem, approached me with the question, 'Does it have to be a whole number?' My response was, 'Could be.'

Another ten minutes in, and 20 kids had solved the problem! I spent longer preparing the solution to the problem, to explain it using algebraic thinking in PowerPoint, than it took the kids to solve it!

Here is the solution:





This is the problem

This is the answer

One of the best things the virus has revealed to you all, is how hard our teachers have always worked, to tailor learning for your kids. I am so proud to lead a team, who dedicate themselves to, not only inspire learning, but create a team culture to get us through this tough time together, so that our kids feel safe and happy.

Our teachers have kept in constant email/phone contact with you, so, I have made the decision to not conduct parent/teacher interviews in the short term. We will send reports home at the end of this term. If you feel you need to talk to your child's teacher following reports, please make contact with them either through email or phone. This is our normal anyway- we are always available to talk to you, should you need.

How good is FriYay! Love your work Kerry.

Warm Regards, Rita





#### Class Awards - Term 2 Week 3

#### Junior Primary Gold

William Burdett - switched on and succeeding in Maths

**Abby Peacock** - an independent and helpful leader.

#### Junior Primary Black

**Jordan Pouw-Bray** - working hard and making great improvement.

**Gracie Luckett** - showing excellent organisation skills and always showing enthusiasm toward learning.

## Middle Primary Gold

**Hannah Burdett** - for trying her hardest to challenge herself to improve.

**Pheonix Sandercock** - for always learning with a great sense of enthusiasm and positivity.

#### Middle Primary Black

Sophie Brouwer - a dedicated home learner.

Amira Egel - working hard to improve her reading.

#### **Upper Primary Gold**

**Hayden Clark** - having a positive and engaging attitude towards his learning.

**Linton Garner** - a very capable student who is happy to help others.

#### **Upper Primary Black**

**Shaylee Martin** - a devoted learner and picking up tricky concepts quickly in Science.

**Autumn Stapleton** - persistent and trying to problem solve in Maths.

#### **Head Injury procedures**

Student safety and wellbeing is of upmost importance to us at this school. Here is a reminder of the procedures we have in place if students receive a bump to head.

- A red note will be completed by the staff member administering treatment and will ask the child to take the note home to their parent/caregiver via their school bag.
- 2. As well as the red note, a fluorescent wrist band will be applied to your child's wrist with a sticker advising of the injury sustained.

The 'doubling up' of notification is in case the red note is misplaced, or possible scenarios such as children going home with other parents, children playing in the yard during a later break or other teachers taking the class during the day who may be unaware of the injury.

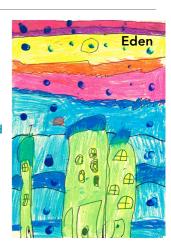
As with all injuries, the staff member will assess the bump to the head to see whether it warrants a call home to the parent/caregiver.

Please let us know if you have any queries regarding the above.





Junior Primary Gold
'My crayon house'
using step by step
procedures



#### **Upper Primary Gold - Learning to use a Splat!**

Developing design ideas through drawing stimulates creative and critical thinking. There are so many benefits, the number one is having FUN! In their first lesson, Upper Primary students were given time to just play and explore with their splat. The results were amazing! Pictured below are Brady, Haydn and Kallan.





## Stephanie Alexander Kitchen Garden Program

Upper Primary Black students have been so excited to welcome back the Stephanie Alexander Kitchen Garden Program.

Last week with Annie, they made rosemary & potato and sweet potato & herb pizzas and a cheese lentil savoury dish. In the garden with David, they looked at diseases on plants.

Pictured right Autumn, Ella and Ariel.

## Introducing House Leader for Murray...

## James-Noah Peterson

As a leader of my house team, I hope to... make sure my team members read and they try hard on Sports' Day.

I think a good leader... is respectful, kind and outgoing.

The best thing about being a leader is... receiving respect.

Who do you think is a great leader?... my classmate Drew Bettcher because he is kind, respectful, patient and outgoing.





#### Class Awards - Term 2 Week 4

#### Junior Primary Gold

**Zoe Castle** - finding her voice and showing her confidence through it.

**Cayce McAllister** - showing his learning in all areas by using his voice.

#### Junior Primary Black

**Neeve Smith** - always working on task and being a positive role model for other students to follow.

*Emily Rathjen* - outstanding attitude in class, always happy to help her peers and always being kind.

#### Middle Primary Gold

**Bailey Harvie** - returning to school with a positive attitude and a great work ethic.

**Joel Smart** - trying his best to complete all class work this week.

#### Middle Primary Black

**Scarlette Fulwood** - showing improvement in working independently.

**Lachlan Ash** - working hard to improve his Spelling.

#### **Upper Primary Gold**

**Molly Day** - a positive attitude to her learning and a desire to improve.

**Dominick Swansson** - a happy student in the class who is eager to participate and share ideas.

#### **Upper Primary Black**

**Hayden Dahlitz** - having an impressive knowledge of history and an eagerness to share that with his peers.

Joe Tidy - an improved focus in class time and an eagerness to improve and help others.

## Middle Primary Black ~ Still Life using water colours





Artwork by (from clockwise above left); Ryley Schwarz, Charlotte Pahl, Jesse Squire and Aila Young





## Wellbeing Wonders ~ Letters to Lerwin

The Upper Primary Gold class has been busy all week writing letters to residents in the Lerwin Nursing Home. When I suggested we write letters to people in Lerwin, I couldn't believe the reaction....pure excitement!!! They couldn't wait to start. The letters were informative, heartfelt and kind. Our students told residents about themselves and also asked about them. They were also super excited at the prospect of receiving a letter back. Some residents sadly are unable to write back and the faces of students who heard this, dropped. Both my mum and dad volunteer at Lerwin and upon hearing this, my mum automatically said, give me some blank cards, I'll visit them and write back for them. Well this news brought back the smiles.

Connecting with others is not only important, it is essential!

#stayconnected Cheers, Kerry, Wellbeing Leader





Amilee Harvie with her letter to Jeannetter at Lerwin Nursing Home

#### It's STOCKTAKE Time!

Last Monday, our Upper Primary Black 'troopers', together with Mr Rance & Necia, began the mammoth task of stocktaking our school shop items. And boy did they do a great job!

We thought it would be perfect timing whilst restrictions are still in place preventing the Proud Mary tour group to visit. We look forward to welcoming our visitors and community members back into our freshly revamped shop in the near future.

In the next few weeks, we will provide our consignors with a full list of their items which remain in the shop for sale.

Our School Shop accumulates a lot of dust whilst it is closed to visitors. We are kindly asking school families if they have any light weight sheets or coverings to lay over our tables and shelves at the end of each visit. Please contact Necia if you can help. Thank you.





Integrity



We may not be able to provide you with a term planner at this stage BUT WE CAN provide you with some delicious, true and tried recipes made by our staff recently! We hope you enjoy them as much as they did!

### CHICKEN, MUSHROOM AND BACON PIES

( Perfect for a lazy Sunday afternoon watching Netflix or your favourite footy team )

by Kim

#### **INGREDIENTS**

1 tablespoon olive oil

750g chicken thigh fillets, trimmed, cut into 3cm pieces

175g rindless short cut bacon rashers, chopped

4 green onions, chopped

2 garlic cloves, crushed

200g button mushrooms, sliced

2 tablespoons plain flour

1/2 cup Massel chicken style liquid stock

Salt and pepper

1/3 cup light cooking cream

2 sheets frozen shortcrust pastry, partially thawed

1 egg, lightly beaten

1 sheet frozen puff pastry, partially thawed

Sesame seeds, to decorate



(The perfect accompaniment to tonight's roast)

by Jo

#### **INGREDIENTS**

Potatoes, washed, sliced or cubed to fill casserole dish

Cream

Diced onion

Shredded cheese

Diced bacon

Salt and pepper to taste



#### **METHOD**

- 1. Heat oil in a large frying pan over mediumhigh heat. Add chicken in batches. Cook, stirring for 5 minutes or until browned. Transfer to a bowl. Add bacon to pan.
- 2. Cook, stirring until golden. Add onion, garlic and mushroom. Cook until mushroom is tender.
- 3. Return chicken to pan. Add flour. Cook, stirring for 1 minute. Add stock, salt and pepper. Reduce heat to low. Simmer, covered for 15 minutes or until sauce thickens. Stir in cream. Remove from heat. Cool
- 4. Preheat oven to 200°C (180°C fan). Grease 4, 7.5cm (base) x 11cm (top) pie tins. Cut shortcrust pastry in half diagonally to form 4 large triangles. Line base and side of 1 pie tin with 1 piece. Trim edge and brush with egg. Repeat with remaining triangles. Spoon chicken mixture into cases.
- 5. Cut puff pastry into 4 squares. Place 1 square over filling. Trim edge. Repeat with remaining puff pastry. Place tins on a baking tray. Brush tops with egg. Sprinkle with sesame seeds. Bake for 30 minutes or until golden and puffed. Serve.

## **METHOD**

- 1. Depending on your preference and time, use peeled or unpeeled, par-boil or fresh potatoes.
- 2. Mix potato pieces and onion, and place into a casserole dish.
- 3. Sprinkle salt and pepper to taste.
- 4. Pour the cream over the top until the potatoes are almost covered. Lastly, layer with bacon and cheese.
- 5. Place the dish onto a tray and into the oven set at 160°C-180°C. Bake until potatoes are soft, and cheese is golden.

## **IRISH APPLE CAKE**

( Just like Grandma used to make )

by Janice

## **INGREDIENTS**

2 cups SR flour 3-4 apples, chopped 110 gms margarine 1 egg ½ cup sugar Milk Butter Cinnamon, to sprinkle



#### **METHOD**

- 1. In a bowl, add chopped apple, margarine, flour, sugar and egg.
- 2. Mix to stiff dough with milk.
- 3. Bake in flat dish for approximately 15 minutes.
- 4. Spread top with butter and sprinkle with sugar and cinnamon.
- 5. Place in hot oven (180° degrees) until cooked and browned on top.
- 6. Lovely served hot or cold with cream, custard or ice cream.

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