



26th June 2019

Tarwin Lower Primary Newsletter

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Small School, Big Opportunities

26th June 2019

Newsletter No. 10

Principal's Report

Wow, what a Term! I cannot believe that Term 2 is coming to an end... I have only recently got used to writing 2019 and now we are halfway through! I have been looking back at what has been going on. During Term 2 we;

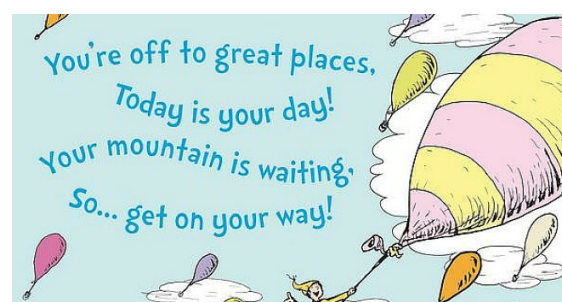
- Attended ANZAC Day services
- Had a bus safety talk from John
- Cooked with apples
- Made seed bombs
- Attended the Aboriginal Survival Skills excursion
- Had a Creative Classrooms Drama Session
- Grade 5 & 6 played Winter Sports
- Conducted a Fire Safety Drill & Talk
- Had several hailstorms!
- Had lots of fun at the After School Fun & Sleepover day
- Worked on the grounds during the working bee
- Attended sessions in the Life Education Van
- Had the footy/team colours day
- Developed our hockey skills during the Sporting Schools Program
- P/1 made a Bee Hotel for the kitchen Garden
- Tested out the new playground in Tarwin Lower

All this has happened on top of all the fantastic learning that has been going on within the

classrooms! **No wonder we are all feeling a bit tired!**

A huge thankyou to all the students for their efforts and participation, you should all be really proud of your results. Also to their families for their support to the school and fundraising activities. Lastly a massive thank you to the staff for their dedication to the school, ensuring the students are engaged in meaningful activities. Great schools cannot exist without great groups of kids, and that is exactly what we have at Tarwin Lower Primary School.

I hope you have a great break, a chance to rest, catch-up with friends and family and take some time to recharge because looking ahead to Term 3 it's going to be another busy one!



Yours Sincerely,

Jo Healy

Acting Principal



Kindness

Cooperation

Resilience

Respect



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WELCOME

I am thrilled to be able to announce that Miss Hayley Pupetti will be replacing Mr James Grande as the senior class teacher.

Whilst we are sad that Mr Grande is leaving, I would again like to thank him his dedication to the school, he will be greatly missed and I want to wish him all the best for the future.

Miss Pupetti is excited to be joining the Tarwin Lower family and has worked hard with Mr Grande to ensure a smooth transition process. I know you will make sure she feels welcome and will introduce yourselves over the coming weeks.

BALD HILLS WIND FARM GRANT

On Monday I represented our school at the grant presentation evening.

We received a grant for \$2000, which is for the purchase and installation of our new flagpoles and the creation of a native garden area.



Last year's grants went towards subsidising the NAIDOC week excursion, the Coal Creek Excursion and to rebuild our herb garden including signage in our bush tucker

garden. We would like to thank Bald Hills Wind Farm in their support of the school.

LIGHTNING PREMIERSHIP

Good luck to Jenna as she heads off to play in Wonthaggi as part of the combined schools netball team

SPORTING SCHOOLS

Today was our last session of Hockey skills. The students have had a great time learning all about hockey.

Thanks to Lorraine Ritchie for conducting the coaching sessions.



FOOTY/TEAM COLOURS DAY



A big thank you to all those who donated towards the BIG FREEZE 5, fighting Motor Neuron Disease (MND). JSC raised \$29.20 to go towards this.

RECIPE BOOK

We have decided to have one last attempt to persuade parents to contribute recipes. You can give us your recipe in one of the following ways:

1. Email your favourite recipe(s) to tarwin.lower.ps@edumail.vic.gov.au
2. Take a photo of a recipe(s) on your phone and email it to school.
3. Send in your cookbook with a bookmark in the recipe(s) and we will copy it.

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This could be a wonderful fundraiser for the school as well as a great souvenir of our time at TLPS.
Please support us.

HAPPY BIRTHDAY

Scarlett turned 6

Bethany will turn 7 tomorrow!



LUNCH ORDERS

Reminder: No Lunch orders this week.

We will need parents to cook lunches again next term. Please think about doing this and what you could cook. We will be asking for volunteers in the first newsletter next term. Remember, you must have a Working with Children Check

WOOLWORTHS EARN & LEARN

This has now finished. Could you please bring in any stickers you have at home as soon as possible. Thanks to all those who have donated stickers so far, your donations go towards earning resources for the school.

BOOKFAIR

Thank you to all the students and families who purchased books and other items from Bookfair. **We sold \$560 worth of books!!!** Your purchases enables the school to get new books, as we earn a percentage of the sales which we can spend on books from Bookfair or from Scholastic Bookclubs.

Congratulations to all the winners from the guessing competition for Bookfair. Each winner received a \$10.00 voucher to spend at Bookfair.



BEE HOTEL

P/1 have been learning about the importance of bees and their role in sustaining a healthy environment. They have made a Bee Hotel to encourage native bees to come and pollinate our plants in and around the veggie gardens. Hopefully we may have some bees move in over



the holidays! Please do not touch or move the Hotel as this will disturb the residents.





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For Your Calendar

Term 2 & 3 2019

Friday 28 th June	Last Day of Term 2 – Assembly 2pm – Early finish 2:20pm
Monday 15 th July	Term 3 Begins
Thursday 18 th July	Chirpy Chicks Incursion P/1/2/3
Wednesday 7 th – Friday 9 th	Melbourne Urban Camp Grade 3/4/5/6

REPORTS AND FAMILY STATEMENTS

Today you will receive your child's first semester report. Also in the envelope will be your statement of account with the school as well as receipts for this term. If you have an outstanding balance, could you please forward payment to the school as soon as possible. Thank you.

BUILD OUR URBAN CAMP FUNDRAISER & WOOD RAFFLE

Please find attached information about 2 fundraisers going home today. Thanks to the families for organising this. To donate to the Build our Urban Camp – please fill in the attached flyer and return to the school office by Friday 27th July.

Wood Raffle Tickets will be selling outside various shops in Venus Bay and Tarwin Lower during the holidays as well as at the school before the holidays. Please support these fundraising efforts.

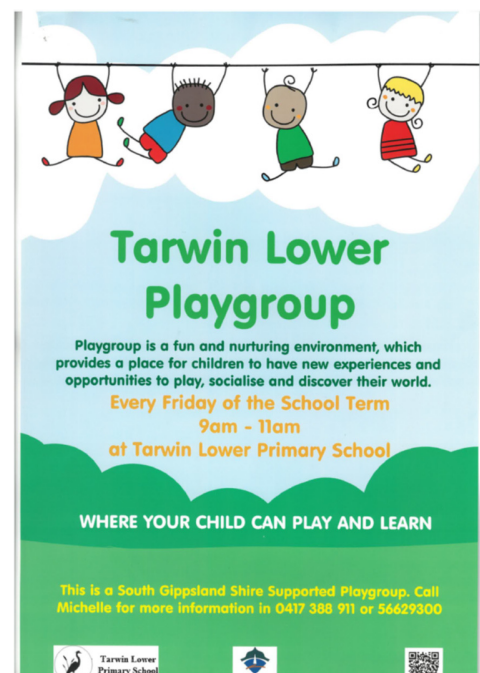
School Bank Details

BSB 633108

ACC 151500626



Keep up to date with everything that happens at the school via Facebook. Photos are posted regularly.



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Apple raspberry pies



★★★★★

0:40 Prep • 0:35 Cook • Makes 12 • Capable cooks

Serve these gorgeous little apple raspberry pies with cream and snuggle in with your favourite movie.

INGREDIENTS

- ☐ 2 pink lady apples, halved, cored, thinly sliced
- ☐ 2 tablespoons caster sugar
- ☐ 2 teaspoons lemon juice
- ☐ 3 sheets frozen puff pastry, partially thawed
- ☐ 1/2 cup raspberry jam
- ☐ 1/2 teaspoon ground cinnamon
- ☐ 20g butter, melted
- ☐ 1 tablespoon icing sugar
- ☐ 300ml thickened cream, whipped, to serve

METHOD

- Step 1** Place apple, sugar, juice and 1/3 cup water in a saucepan over medium heat. Cook, stirring occasionally, for 5 minutes or until apple is just tender. Using a slotted spoon, transfer apple to a bowl. Set aside for 5 minutes to cool.
- Step 2** Preheat oven to 180C/160C fan-forced. Grease a 12-hole (1/3-cup-capacity) muffin pan.
- Step 3** Cut each sheet of pastry into 4 equal strips. Place 1 strip of pastry on a flat surface, with 1 long edge closest to you. Spread with 2 teaspoons jam. Sprinkle with a little of the cinnamon. Arrange a few apple slices, skin-edge up, overlapping slightly, with tops of apple overhanging at top edge of pastry. Fold bottom edge of pastry over the apple, leaving the tops exposed. Working from 1 short edge, roll up pastry to form a scroll. Place, apple-side up, into hole of prepared pan. Repeat with remaining pastry strips, jam, cinnamon and apple slices.
- Step 4** Brush pies with butter. Bake for 25 to 30 minutes or until pastry is golden and puffed. Stand in pan for 5 minutes. Carefully transfer to a baking paper-lined wire rack. Stand for 10 minutes. Dust with icing sugar. Serve pies warm or cold with whipped cream.





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