



NEWS

Congratulations to Our Term 4 Award Winners! 🎉

On Monday, we celebrated the outstanding hard work and achievements of our students for Term 4. A big congratulations to all award recipients – your dedication, effort, and positive attitude continue to inspire us all! ☀️

Don't Forget – GPS School Fete! 🎉

Mark your calendars for Friday, 21st November for our annual Glenfield Park School Fete! It's going to be a fun-filled day for the whole family. Raffle tickets are now available and can be purchased via School Bytes or at the front office. Don't miss your chance to win some fantastic prizes!

We look forward to celebrating together and supporting our school community.



Great Australian Book Swap – Tomorrow!

Join us Friday 31st October, 1:00-2:15pm at Glenfield Park School for the Book Swap!

Payments: QR codes around the hall for electronic payments, or cash accepted (limited change available). Don't miss out on some great reads! 📖❤️

UPCOMING EVENTS

- 31st October** The Hilltop Great Australian Book Swap
- 3rd November** Vaccination Clinic - Students
- 6th November** Russ the Library Bus

CHARACTER STRENGTH OF THE WEEK

Hope: Believing that good things are on the way.



Here's some activities to try: Planting seeds to watch things grow, creating a "hope jar" of future activities, making a "hope map" or collage of inspiring images, and reading stories about resilience.

- 🌻 **Plant a Garden:** Grow sunflowers or other seeds as a symbol of patience and new beginnings.
- 🖼️ **Create a Hope Map:** Make a collage of photos, quotes, and images that represent hope and future goals.
- 🌟 **Decorate a Hope Jar:** Write down things to look forward to and keep them in a "Jar of Hope."
- ✍️ **Word Collage:** Write or color hopeful words and create a poster display.
- ☁️ **Hope Clouds:** Write one action toward a dream and one person who can help—then take it home as a reminder.



NONNA'S COOKING CORNER



Chicken Nuggets

Ingredients:

- 400g chicken breast fillets
- 4 tbsp plain flour
- 1 egg
- lightly beaten
- 115g panko breadcrumbs
- 2 tbsp vegetable or sunflower oil

Method

1. Cut the chicken into bite-sized pieces. Place them between two layers of baking paper and gently flatten with a rolling pin until about 2-3mm thick.
2. Set up three bowls: one with flour and a pinch of salt, one with beaten egg, and one with breadcrumbs. Lightly oil a baking tray or air fryer basket.
3. Coat each chicken piece: first in flour, then dip in egg (shake off excess), and finally coat with breadcrumbs. Place the coated pieces on the prepared tray or in the air fryer basket.
4. Oven method: Preheat oven to 220°C (200°C fan) and bake for 10-15 minutes, turning halfway through until golden and cooked.

