

— Week 3, Term 4 —

Wombat Public School

Principal: Mrs Renae Fairey



IMPORTANT DATES:

- **Oct 31** - Philip Shield
- **Nov 4** - Term 4 Assembly
- **Nov 5** - NRL "Simply Your Best" visit
- **Nov 20** - Year 6 Farewell Lunch
- **Dec 4 - 10**: Swimming Lessons
- **Dec 16** - Wombat Fun Day

Mini-Kindy:

9am - 11am: Oct 29, Nov 5, Nov 12, Nov 19

9am - 3pm: Nov 26

YHS Linkages:

Nov 5, Nov 19, Dec 10.



Principal's Message

Welcome back to Term 4!

There will be a few updates this term! Apart from our new look newsletter, our website is also going through an update and we will let you know when it goes live.

According to recommendations from the Department of Education, moving forward we will be using Schoolbytes as our primary communication tool. Please ensure you have your notifications set and the correct email tied to your Schoolbytes log in. We will post celebrations and photos on our public facebook site.

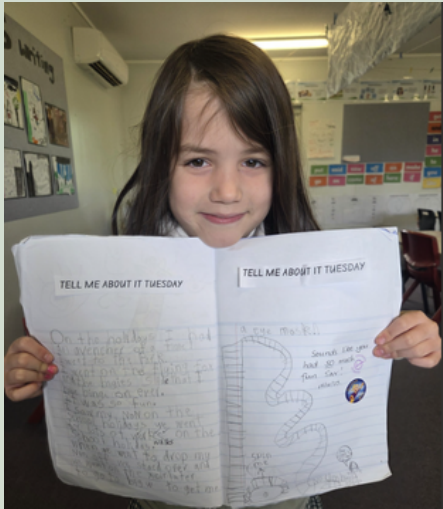
The calendar on Schoolbytes has been kept up to date and information for activities coming up can be accessed by selecting the event on the calendar itself.

School photos are next week! After the success of our music video – and all of the positive comments we have heard on how great our school looked in our matching sports shirts – we have decided to ask all students to wear their sports shirt for the school photos!

Our vegetable garden is growing well! Last Friday we picked spinach to add to our pasta dish, as well as sweet peas, lettuce, beetroot and carrot for our side salad.! Most students came back for seconds and thirds! All of our brave students tried the pasta dish, some weren't fussed, but they had a try! The Kitchen Garden program aim is to prepare cost effective dishes that utilise the vegetables that are in season, and what we grow and harvest in our garden.

For a bit more of a run down on some of the learning, and fun, that is happening in our classrooms please have a read of our student notes and information from the classroom.

From the Classroom

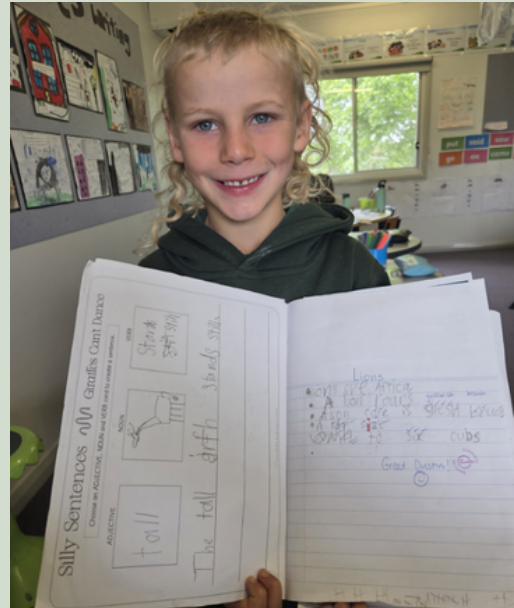


On Tuesdays with Miss Dorney we do “Tell Me About it Tuesday”. I wrote about what I did on my holidays. I love writing because I can do lots of pages and I can practice my spelling.

By Savannah

With Mrs Gardener and Miss Dorney we read Giraffes Can't Dance by Giles Andreae. We chose an animal to research some facts about. I chose lions. Did you know a lion can have six cubs in a litter!?

By Dustin



In Mrs Fairey's class we have been reading a book called Blueback by Tim Winton. We are enjoying this book because Abel and his mother have a strong connection to the ocean and they meet a special Blue Groper and call him Blueback. This book is entertaining for all ages and has great characters. We are watching the movie while we read parts of the book to compare the similarities and the differences between them.

By Makayla, Charlie and Adalynne.



Term 4 Kitchen Recipes

Creamy Spinach & Garlic Pasta

Ingredients

1 kg pasta
500g cream cheese
3 cups spinach
85g butter
4 cloves garlic
2 cups of milk
Salt and pepper

Method

1. Cook pasta per packet instructions minus 3 minutes (pasta will be just cooked, still a bit hard).
2. Chop spinach into small pieces
3. In a medium bowl, combine the cream cheese and spinach, and set aside.
4. In a large pot, on medium heat, melt the butter and add in the garlic. Cook until garlic becomes fragrant.
5. Add in the pasta and the cream cheese mixture. Stir to combine.
6. Reduce heat to low and add in the milk. Stir and cook for about 5 minutes or until the cream cheese mixture and milk start to form a creamy sauce.
7. Season with salt and pepper.

Serve and enjoy.

Easy Coconut Cake

Ingredients

1 cup desiccated coconut
1 cup caster sugar
1 cup milk
1 cup self-raising flour
Icing sugar, to sprinkle on top

Method

1. Preheat the oven to 180 degrees C
2. Grease and line a 20cm baking tin with baking paper
3. Combine coconut, sugar, milk and flour in a large bowl and stir to combine.
4. Pour into cake tin and bake for 40 minutes.
5. Cool for 5 minutes in the pan before turning out to a wire rack.
6. Sprinkle with icing sugar to serve.