



# SCHOOL TOURS

Osborne Primary School is currently conducting group school tours for 2025 Foundation families who are interested in becoming part of our community. This will give families the opportunity to meet the principal and see first-hand the programs and opportunities offered to our students.

Tours are being held on Tuesdays at 9.30am and Wednesdays at 2pm. Tour places are limited, so reserve your place by booking a ticket on CompassTix website and search for Osborne Primary School 2025 Foundation Tours.

We are also accepting enrolments for siblings of currently enrolled students, please contact the office for an Enrolment Form.

A big thank you to all our volunteers for their assistance with our FOS Sausage Sizzle!

Six hundred sausages were cooked by our amazing helpers and thoroughly enjoyed by our students.



## REMINDER:

**Year 4 Earth Crusader Incursion**  
Wednesday, 5<sup>th</sup> June 2024

**PUBLIC HOLIDAY**  
**Kings Birthday**  
Monday, 10<sup>th</sup> June 2024

### OSBORNE Vision Statement

OSBORNE Primary fosters a caring, inclusive environment that develops values, attitudes, knowledge and skills in our students that will better equip each student to achieve a meaningful and fulfilling life in our complex, changing world.

Osborne Primary School would like to acknowledge the Bunurong People, the Traditional Owners of the land on which we are gathered and pay our respects to the Elders both past, present and emerging.



Osborne  
Primary School

# ASSEMBLY AWARDS

FRIDAY 24TH MAY

## MATHS AWARD

FBH ALICE D  
FRM FINLEY M  
FET GEORGI M  
FKB BROOKLYN V  
FIA HARVEY G



## PHYSICAL EDUCATION GOLD CLASS AWARDS

5NP  
4KR  
1MH  
FRM





Osborne  
Primary School

# ASSEMBLY AWARDS

FRIDAY 24TH MAY

## RESILIENCE AWARD

FET SAM K  
1JD DEENA S  
3JK GRACE B  
4QP PARX C  
5KH MAX M  
6JH FLYNN R



## SAKG





# Recipe

## Zucchini and Veggie Slice

*Fresh from the garden: Zucchini*

### EQUIPMENT:

Grater, large bowl, baking tray, chopping board, wooden spoon, large knife, small knife

### INGREDIENTS:

4 eggs  
½ cup oil  
1 ½ zucchini grated  
1 cup mixed chopped vegetables (frozen corn, chopped silver beet, broccoli, beans)  
2 rashers diced bacon  
1 onion diced  
1 cup grated cheese  
1 cup Self Raising flour  
Salt and pepper to taste

### WHAT TO DO:

1. Preheat oven to 180°C. Grease a 20cm x 30cm lamington pan/baking dish and line with baking paper, allowing the sides to overhang.
2. Combine the zucchini, bacon, onion, vegetables, flour, cheddar, in a bowl.
3. Add eggs and oil to the zucchini mixture and stir to combine. Season with salt and pepper. Spoon into prepared pan and smooth the surface.
4. Bake for 30 mins or until the slice is firm to the touch.
5. Serve warm or at room temperature.



# MAY 2024



**EXCURSION**

**STUDENT FREE**

**INCURSION**

**SCHOOL HOLIDAYS**

monday	tuesday	wednesday	thursday	friday
29	30	01 Yr 3 Briars Kids ROAR I Sea, I Care Workshop	02 Kids ROAR	03 Kids ROAR
06 Yr 4 Camp	07 Yr 4 Camp Foundation 2025 Info Evening	08 Yr 4 Camp	09 Mothers Day Stall	10 Mothers Day Morning Tea Year 4 Mothers Day Stall
13 Education Week	14 Education Week District Cross Country Second Hand Uniform Sale	15 Education Week STEM Showcase & open afternoon	16 Education Week	17 Education Week See The Colour Fundraiser
20	21	22	23 Year 2 History Box Incursion	24
27 Curriculum Day Student Free Day	28	29 Divisional Cross Country	30 FOS Sausage Sizzle	31

# JUNE 2024



**EXCURSION**

**STUDENT FREE**

**INCURSION**

**SCHOOL HOLIDAYS**

monday	tuesday	wednesday	thursday	friday
27	28	29	30	31
03 Teachers VS Students Games Day	04	05 Year 4 Earth Crusaders	06 School Council Meeting	07
10 King's Birthday Student Free Day	11	12	13 Yr 6 Winter Lightning Prem	14 Pyjama Day
17 Yr 6 Point Nepean	18	19	20 Girls AFL Boys Netball	21
24 Yr 3 PARC Water Safety	25 Yr 4 PARC Water Safety	26 Yr 5 PARC Water Safety	27 Yr 6 PARC Water Safety	28 Last Day Term 2