

Osborne Newsletter

Thursday 25th July, 2024



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Principal's Report

Welcome back to Term 3! I hope that everyone had a relaxing break and has come back refreshed for Term 3. Our students have returned to school ready to learn and are excited to be back at Osborne. As always it will be another incredibly busy and exciting term with many exciting activities and events to look forward to. This term, our Preps celebrate their 100 days of school, we also have Student-led conferences, Year 3/4 clubs, Year 5 production, Ski camp, Father's Day Stall, Bring a Bloke to Brekkie, just to name a few.

Student-Led Conferences

Student-Led Conferences are coming up in Week 4 (Monday 5th August to Friday 8th August). Bookings will be open through COMPASS this Friday afternoon (26th). Teachers will also be available Tuesday evening from 3:30pm – 6:45pm. Mel Webb will send a notification with instructions and further information shortly.

We don't want any child to miss out on their Student-Led Conference. Students have been preparing their portfolios to present to their family members. The main focus of the Student-Led conferences is to amplify student voice and agency, allowing students to discuss their learning, celebrate their achievements and improvements, and engage with you about their future learning and goals. It is a positive experience for families and students and encourages a collective responsibility for learning.

We ask Parents/Carers to not make back-to-back bookings as this reduces the time you have for the conference (as you make your way from one conference to the next). Teachers will need to stick to their schedule, so if you are late and there is not enough time for the meeting, an alternate time will need to be arranged for another day.

Book Week Parade

An early reminder (warning?!) that our Book Week Parades will be taking place on Friday 23rd August (end of week 6). The 2024 Book Week Theme is 'Reading is Magic'. In this week, we will be celebrating reading stories and their amazing power to transport minds. There will be 2 parades (F-2) and (3-6) on the day. We will provide more details in the next few weeks.



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.

Spotlight Information

Year 1 Professor Bunsen Incursion

Thursday, 1st August 2024

Year 2 Urban Upcycle Incursion

Thursday, 1st August 2024

MS READ-A-THON

1st August - 31st August

School Dentist

Monday, 5th August 2024

Student Led Conferences

5th August - 9th August

Life Education Van

7th August - 23rd August

TERM DATES

15th July, 2024

until

20th September, 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.



FOS Update

A big thank you to all of our FOS members, volunteers and contributors at our fundraising and school community events in Terms 1 and 2. To date this year we have raised \$9000! A tremendous effort all thanks to our school families and school community.

The funds raised go directly to the school to provide facilities and equipment that enhance your child's experience and education that would otherwise not be funded.

This year FOS Fundraising will go towards providing a Gaga Pit in the playground. Gaga is a form of dodgeball played in a sand bottom wooden octagon or 'Gaga Pit' believed to have originated in Israel. Most of the school camps have Gaga pits and the students have for some time requested to have their own at school. A great project that all students can enjoy.

Upcoming FOS Events for your calendar:

Father's Day stall (29th August)

Volunteers are needed to run the stall, look out for a school communication in coming weeks where you can sign up to volunteer. Items for sale at the stall from \$1 to \$12.

'Bring a bloke to Brekkie' to celebrate Father's Day (30th August TBC)

Volunteers will also be needed to help cook breakfast, look out for a school communication in coming weeks where you can sign up to volunteer. Tickets for the Brekkie food and drinks will be sold via compass.

FOS is also planning a Trivia Night social event again this year. Look out for further details in coming weeks.

The School Community is looking for a volunteer to take over the coordination of the Second-hand Uniform stall. The stall is run once a term selling cheap Second-hand uniforms donated to the school office. Coordinators role would be to coordinate washing and packaging of donated uniforms and run the stall with volunteers once each term after school.

If you would like volunteer to coordinate the Second-hand Uniform stall or would like to join the FOS team and volunteer please contact Tim Brading at tim.brad@icloud.com

New 3D printers in STEM

We've purchased two new 3D printers for our STEM program. These machines provide our students with opportunities to explore the world of 3D design and printing. I know the students are very excited to design and create a 3D model.





Lunchtime Clubs

We again have a great lunchtime program for this term. There is quite an extensive list of lunchtime clubs and support programs for our students which are based on their interests and needs. These programs include: Happy POD, Coding club, Drawing club, Lego club, Dance Monkeys, Dogdeball, STEM club and more. Parents might want to speak to their child about attending one of these during the week (see below)

DAY	TIME	CLUB	LEVEL	LOCATION
MONDAY	10:40-11:10 Recess	RELAXING DRAWING	F-6	Year 3 Area
MONDAY	1:00 – 1:30	HAPPY POD	F-6	Library
MONDAY	1:00 – 1:30	SOCIAL GAMES CLUB	F-6	5KH
MONDAY	1:00 – 1:30	BLUE COURT SPORT	3-6	Blue Court
MONDAY	1:00 – 1:30	CODING CLUB	4-6	Year 5 ZOL
TUESDAY	1:00 – 1:30	SING SQUAD	3-6	Music Room
TUESDAY	1:00 – 1:30	GREEN SCREEN	5	2EB – Portable 6
TUESDAY	1:00 – 1:30	LEADERSHIP CLUB	6	Year 6 ZOL
TUESDAY	1:00 – 1:30	DANCE MONKEYS	1	Year 1 Area
TUESDAY	1:00 – 1:30	MINDFUL COLOURING: with music (NEW)	F-6	Prep Area
WEDNESDAY	1:00 – 1:30	HAPPY POD	F-6	Library
WEDNESDAY	1:00 – 1:30	BLUE COURT SPORT	3-6	Blue Court
WEDNESDAY	1:00 – 1:30	DODGEBALL (NEW)	4-6	Gym
WEDNESDAY	1:00 – 1:30	STEM CLUB (New age range)	F-6	STEM Room
WEDNESDAY	1:00-1:30	LEGO CLUB (New age range)	F-2	Year 1 Area
THURSDAY	8:30 – 8:50	RUNNING CLUB	F-6	Oval/Gym
THURSDAY	1:00 – 1:30	PUZZLE CLUB	F-6	6JH – Year 6
THURSDAY	1:00 – 1:30	HAPPY POD	F-6	Library
THURSDAY	1:00 – 1:30	DANCE MONKEYS	1	Year 1 Area
THURSDAY	1:00 – 1:30	KAYO SPORTS	F-6	Year 6 ZOL
FRIDAY	10:40 – 11:10 Recess	HAPPY POD	F-6	Library
FRIDAY	1:00 – 1:30	DRAWING CLUB	F-6	Art Room
FRIDAY	1:00 – 1:30	DAVID ATTENBOROUGH CLUB	F-6	5KH
FRIDAY	1:00 – 1:30	YEAR 5 PRODUCTION (NEW)	6	Gym Stage
FRIDAY	1:00 – 1:30	BLUE COURT SPORT	3-6	Blue Court

Facility Update

We have some infrastructure improvements happening around our school. These projects are designed to enhance the learning environment and facilities for our students, making their school experience even more enjoyable and enriching.

- **Decking:** 4 out of 5 decks have now been rectified around the school. The builders are currently completing the final decking area between the foundation and Admin Building. The original timber beneath the deck was compromised and required replacing.
- **Blue Court Toilet Block:** The VSBA has engaged an architect to prepare a budget in connection with upgrading the toilet facility centrally located in the school between the two basketball courts.
- **QuickSmart Support Room (Middle School Building – MSB):** This room has been upgraded including removal of old strip shelving, painting, installation of new cabinetry. Still to come: new furniture, display walls and a wall mounted TV.

- **Gaga Pit:** Through recent FOS and SRC fundraising, the project of installing a Gaga pit is moving forward with materials being purchased. The new Gaga Pit will be built between the two playground areas along Craigie Rd side of the oval.
- **SAKG Benches:** The new benches have been installed in the SAKG kitchen. Thank you to the Community Bank Mt Martha (Bendigo Bank) for their generous donation to purchase the new bench tops.

Rylan W - U9/10 State Cross Country champion



Congratulations Rylan on your amazing result, coming first place in the U9/10 State Cross Country!

Have a great weekend and keep warm.



Brett Miller
Principal

MS Readathon THIS AUGUST!!

This Friday 26th July, students will be sent home with a sponsorship sheet and book recording sheet to support their MS Readathon journey.

Please reach out to family and friends for either a donation or to sponsor your child as they read for the entire month of August.



Parents, please scan the QR code and register your child. They will receive a free T-shirt upon registration. There are two options for registration, one for only one child and one for multiple children. Please choose the correct one.



<---- Scan here to register.

Children are to read books and when they finish them, they are to record their book on the record sheet.

At the end of the month of August, they will tally up how many books they read and then approach their sponsors to collect any money owed.

Happy Reading, Osborne Students!





ASSEMBLY AWARDS

Friday 19th July, 2024



GOLD CLASS AWARD
PROBLEM SOLVERS

FRM
2PW
3JK
6DB



GOLD CLASS AWARD
PHYSICAL EDUCATION

FKB
1MH
3KM
5NP



ASSEMBLY AWARDS

Friday 19th July, 2024



INDIVIDUAL AWARD EAGLE AWARD

Maxwell H 3JF
Callum B 5KH
Georgia H 6MB



INDIVIDUAL AWARD RESPONSIBILITY

Rosie R FET
Riley B 1CS
Isabella A 2JF
Addison M 3CS
Isla K 4MF
Campbell C 5KH
Riley K 6MB



ASSEMBLY AWARDS

Friday 19th July, 2024



150 NIGHTS OF READING AWARD

Max M FET
Acacia H FRM
Jarrah P FIA
Madison L FRM
Ethan A FRM
Alice D FBH



150 NIGHTS OF READING AWARD

Miles H FRM
Hendrix S 1JD
Lucy D 1MH
Hugo B 1HN
Finn H 1SD
Alfie B 1CG
Judd W 1CG
Fletcher W 1CG
Liam O 1JD
Remy F 1MH
Violet S 1HN
Cora J 1HN





ASSEMBLY AWARDS

Friday 19th July, 2024



150 NIGHTS OF READING AWARD

- Olivia C 4MF
- Maddy P 4MF
- Summer S 3JF
- Hanna O 3KM
- Harper W 3KM
- Emily M 3CS
- Harry L 2EB
- Bentley M 5BH
- Jackson B 3KM
- Cooper C 5BH
- Vincent S 2EB
- Leisel S 2EB
- Mila B 2SD

150 NIGHTS OF READING AWARD

- Isabella H 6DB
- Scarlett K FIA
- Indiana B FKB





SAKG - Kitchen News

In line with the Olympics we are travelling the world in the kitchen this term, starting with Italy. We had a lot of fun in the kitchen this week - students put a lot of time into preparation of their Focaccia Art, collaborating in groups to make a design, followed by deciding on ingredients and shapes. So many wonderful, creative and tasty focaccias were created and eaten.

We would like to welcome Paula Crowther, our new Garden Specialist. Paula is a sensational asset to our SAKG program!

Please consider volunteering in the garden and or the kitchen the program really relies on volunteers (no experience required), the students love when they have a helper along - and it is great fun.

Thanks, The SAKG Team



Basic Focaccia

Season: All
Makes: 30 tastes or 6 serves at home

Fresh from the garden: seasonal herbs, fruit and vegetables

Note: A focaccia is an Italian flat loaf of chewy bread with a crispy outside and a spongy centre. You can top the focaccia with seasonal herbs, fruit and vegetables from the garden. This recipe provides a tactile experience, kneading the sticky dough. Unlike other doughs, please resist the urge to add more flour during the kneading process, as the sticky dough will come together with time and persistence. The water content is important to achieve the focaccia's spongy centre and crispy outside.

EQUIPMENT

metric measuring scales, jug and spoons
bowl – 1 medium, 2 large
pastry brush
2 clean tea towels
baking tray, deep
baking paper
fork
chopping board
bread knife
serving platter

INGREDIENTS

400 g lukewarm water
1 tsp honey
7 g dried yeast
4 tbsp olive oil, plus extra for oiling the bowl
600 g bread flour
1 tsp salt, plus a pinch



WHAT TO DO

1. Activate the dry yeast by placing it with the water and honey in the medium bowl and mixing with the fork. Leave it in a warm place for 5 to 10 minutes. It will start to look frothy as the yeast ferments the sugar into carbon dioxide.
2. Place the flour and salt into a large bowl. Create a well in the centre. Add the yeast mixture into the well. Use the tips of your fingers to incorporate the yeast mixture into the flour, mixing just until the dough clings together into a shaggy dough.
3. Add 1 tbsp of the olive oil over the shaggy dough. Cover the bowl with a clean tea towel and rest for 5 minutes or overnight in the fridge.
4. Form the shaggy dough into a ball and tip onto a clean, dry workbench. Start kneading with your hands flat to minimise the dough sticking to them. Knead the dough for at least 5 minutes until it can be shaped into a ball that is likely still sticky when you touch it. (The dough might become very sticky. By keeping the dough moving, the gluten in the flour will absorb the water and a tacky ball should form. Resist the urge to add more flour; if it becomes too uncomfortable, clean your hands, lightly cover them with a little oil and return to kneading the dough.)



Basic Focaccia continued

5. Use the pastry brush to lightly oil a large bowl, then place the dough in the bowl. Drizzle 1 tbsp of oil over the top of the dough. Cover the bowl with a tea towel and leave for 15 minutes in a warm spot.
6. Preheat the oven to 200°C.
7. Using your fingers, pick the dough up from the far side of the bowl and pull it towards you, folding it into the centre of the bowl. Turn the bowl 90 degrees and repeat three more times. Turn the dough upside down. Cover the bowl with a tea towel and leave for 10 minutes in a warm spot.
8. Line a baking tray with baking paper. Tip the dough onto the baking tray. Spread the dough out into a rectangle shape that is about 2 cm thick.
9. Drizzle 2 tbsp olive oil over the dough.
10. Make indentations in the dough using your fingertips so it is completely covered in indentations. Leave for 10 minutes in a warm spot.
11. Sprinkle with a pinch of salt and cover with any seasonal toppings you are using. Bake it in the oven for 20 minutes or until golden brown.
12. Remove the baking tray from the oven and allow the focaccia to cool. Cut it into slices and place it on a serving platter.

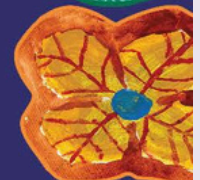
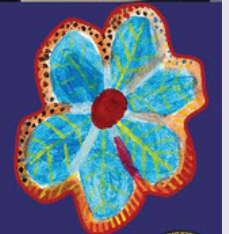


Celebrating NAIDOC Week 2024 at Osborne Primary School

NAIDOC Week is an important annual event that honours the history, culture, and achievements of Aboriginal and Torres Strait Islander people. Although NAIDOC Week was officially celebrated during the school holidays, from July 7th to 14th the staff and students at Osborne Primary celebrated at the end of Term 2 and beginning of Term 3.

To celebrate, students engaged in various activities that promoted understanding and appreciation of Indigenous cultures. As a community, we explored the meaning of NAIDOC Week through music, storytelling, poetry, and art. Many students also entered the nationwide NAIDOC Week School Initiatives colouring and poetry competition.

Pictured right are Year 3 students with Indigenous Innovations: stone tools, bush foods, didgeridoo, and a bowl that they researched and showcased (Lijana, Sonny, Winter, Braeden & Winter).



Above: Foundation students learning about Indigenous music and instruments: Elijah M, Finley D and Astrid W.



Above: Year 1 students: Charlie H, Maisie E and Gracie S.



THANK YOU



Osborne Primary School

Thank you for your wonderful contribution of

\$859.55

to the 2024 Good Friday Appeal.

You helped us raise

\$23,368,724

for The Royal Children's Hospital.

Rebecca

Rebecca Cowan
EXECUTIVE DIRECTOR

good Friday appeal
THE ROYAL CHILDREN'S HOSPITAL

