

Osborne Newsletter

Thursday 8th August, 2024



Web:
www.osborneps.vic.edu.au
Email:
osborne.ps@education.vic.gov.au

ABN: 41 786 711

Principal's Report

Welcome to Week Four. What an exciting last two weeks we have had at Osborne! It has been a busy start to Term 3, with a variety of activities and events keeping our students actively engaged.

Prep 100 Days of School Celebration

Congratulations to our Foundation students who celebrated 100 DAYS OF SCHOOL earlier this term with a fun day full of activities and parent afternoon. We were in awe at the colourful and interesting costumes, with students being invited to dress up around the theme of 100 years old (white hair, glasses, wrinkles, walking sticks, shirts, ties, long dresses etc). We look forward to spending many more wonderful days with these students.

Areas for Improvement at Osborne

In the last newsletter, I presented some of the data that was very positive with our school being ranked above liked schools in all performance categories.

Although we are pleased with these results, we are constantly reflecting and working on areas for improvement. Some areas that we have identified and are continuing to work on are:

- Strengthen student recall of basic number facts through our daily review model
- Update our math problem-solving model
- Enhance the teaching of vocabulary
- Continue to extend, stretch and challenge all of our students' learning
- Continue to target intervention and support for students deemed at risk in Literacy and Numeracy
- Continue to provide opportunities for students to develop their interests through extra-curricula activities including lunchtime clubs, blue court sport etc
- Continue to update and maximise the school's learning spaces
- Embed a consistent wellbeing approach across the school. Including:
 - Developing a comprehensive Engagement Matrix to pinpoint additional needs with targeted support
 - Developing a Response Rubric to guide targeted support for students with additional needs



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

LIFE EDUCATION

August 7th - August 23rd

YEAR 6 INQUIRY GLOBAL INCURSION

Monday, 12th August 2024

NATIONAL SCIENCE WEEK August 12th - August 16th

YEAR 5 MORNINGTON SECONDARY COLLEGE EXCURSION

Tuesday, 13th August 2024

INDONESIAN INFUSION INCURSION

Thursday, 15th August 2024

FOUNDATION MARVELLOUS MINIBEASTS INCURSION

Friday, 16th August 2024

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.



- Developing comprehensive Disability Inclusion support resource documents to empower teachers with practical strategies which meets the diverse needs of a student in their class

Student-led Conferences

'Student-Led Conferences' are once again being held across all year levels at Osborne this week. I've dropped into a couple of these conferences, and I'm amazed as our students' abilities to talk in depth about their learning (where they are at and what is the next step in their learning). Thank you to all of the parents that booked a time. We had approximately 91% of parents book a time.

Life Education Van

This week, Osborne students have had the opportunity to spend time in the Life Education van. These lessons are a favourite for students who have the opportunity to investigate different themes related to health education. Please ask your child what they learnt about in the Life Education van.

Book Week Parade

A reminder 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. See the following page for details.

Second hand clothing – disadvantaged

We are always in need of pre-loved uniforms to help fill our second-hand shelves. If you have any uniforms at home, that you no longer require, we would love for you to donate them. Osborne operates this as a valuable service to our community. These items of clothing are an affordable option for parents to purchase an additional uniform. It is a sustainable way to solve a problem as it reuses the MANY unnamed and unused items of uniform that collect at school and it also allows us to support students and families who need it. The money we get from the Second Hand Uniform Shop goes into a welfare fund that allows us to support students in a number of ways:

- Attending camps
- Participating in excursions and incursions that are unaffordable for the family
- Giving some families in difficult circumstances, the uniform items they need.

Please support our Second Hand Uniform Shop. Regular stalls are advertised in the newsletter when they are held before and after school or ask at the office for assistance.

Second Hand Uniform Sale

Next Tuesday, 13th August, we have a second-hand uniform sale which runs from 3pm-4pm in the library. The items are washed and sell for \$5 each piece of clothing, with both cash and EFTPOS payment accepted.

Tree Removal

Following a recent safety assessment, it has been deemed that our big tree near the senior building (next to the Zen garden) is unsafe. The safety of our students and community are of course our top priority, and therefore this tree will need to be removed. This tree has been part of our school landscape for many years, so we understand that this may be disappointing news to some. The Victorian School Building Authority (VSBA) will be covering all costs associated with the removal, ensuring that the process is conducted safely and efficiently. In addition, the VSBA has also allocated funding for a replacement tree. We believe that the removal will happen during the next school holidays to avoid disruption to school activities.



Prep Enrolments for 2025

A reminder to parents who wish to enrol their child into Prep next year, that we are eager to see them enrolled as soon as possible. As we enter the latter half of this year, we begin our workforce planning and want to ensure that we can build a workforce plan that responds to the size and needs of our community. The Education Department are requesting that all Prep enrolments are completed by 8th August. Confirmation letters will be sent home around the 8th August.

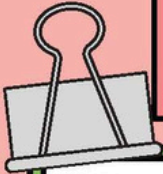
Other Enrolments of 2025

As mentioned above, we are at that time of the year where we are in the process of planning for 2025. We know that some families unfortunately won't be with us next year, due to moving house, etc. If that includes your family, we are sorry to see you leave our community. Please ensure that you call the school to inform us of your plans at your earliest convenience. This supports us with our planning for next year. We thank you for your support and understanding.



Brett Miller
Principal

Foundation 100 DAYS OF SCHOOL!



On Thursday 25th July our Foundation students marked a special milestone—100 days of school! The celebrations were filled with fun activities, starting with the students dressing up as if they were 100 years old, complete with walking sticks and glasses. The festivities continued with a lively performance of songs they've been practicing, followed by hat making and a class party. It was a day full of laughter, creativity, and unforgettable memories for our young learners!



When I am 100 I will drive a car, I will drive it to school. - Finley FKB



When I am 100 I will get someone to change my nappy. - Hugh, FIA



When I am 100 I will have to look after my children. - Max, FET



If I had \$100 I would buy a barbie dreamhouse! - Willow, FBH



Year 3 Potato Olympics

The Year 3 students have 'coached' an athlete to compete in our very own Osborne Potato Olympics!

After measuring the 'athlete', students selected a sport and country for their potato. A back story and personal character traits were also identified. In our writing, we are publishing a researched, factual information report based on either this country, athlete or event.

On Tuesday the 6th August, the great Potato Olympic events were held. Each athlete competed in Gymnastics (spinning), Weightlifting (lego stacking), Distance Roll and the Velodrome (rotations).

The experience has deepened the students' interest in the new sporting events, countries and athletes who are competing in the Paris Olympic Games. Year 3 teachers were so impressed with the students conducting themselves in a fair and responsible way during the Potato Olympics!





Book Week 2024 19th August - 23rd August

Dress Up Day

On Friday the 23rd of August, students are invited to dress up as their favourite book character or dress to match this year's Book Week theme: 'Reading is Magic'. We will run two book week parades on this day which you are welcome to attend and watch. They will run at the following times:

Foundation - Year 2: 9:15am

Years 3-6: 2:30pm

Please note that there will not be an assembly on this day.

Book Fair

Throughout the week we will also be hosting a Book Fair in the library. Students will have the chance to explore the selection on offer during their class library time and will create a 'wish list'. Once your child brings home their wish list you will have the opportunity to purchase their selections online. The book fair will also be open for you to browse and make purchases using EFTPOS for a couple of mornings and afternoons during the week. Open days and times are as follows:

<u>Tuesday 20th August</u> 8:15am - 9am 3:15pm - 4pm	<u>Thursday 22nd August</u> 8:15am - 9am 3:15pm - 4pm
---	--



ASSEMBLY AWARDS

Friday 2nd August, 2024



150 NIGHTS READING

Aimee T 4QP
 Alba N 6DB
 Alexandra G 1JD
 Alexi O 2SD
 Ambrose M 5BH
 Amelia B FBH
 Ashley E 5NP
 Brodie W 6DB
 Campbell C 5KH
 Charlise B 2JF
 Cortez M 2JF



Dane W 6MB
 Dylan F 6JH
 Finley D FKB
 Goldie B FRM
 Gus W 6MB
 Harrison F 1HN
 Harry K 6JH
 Indi A 6MB
 Jasper D 2JF
 Jonathan F 6MB
 Jye P 6MB
 Kendrix D 2SD



ASSEMBLY AWARDS

Friday 2nd August, 2024



150 NIGHTS READING

- Lachlan H 6MB
- Levi K 5KH
- Linkon M 6DB
- Lorin T FBH
- Lucy J 5BH
- Madison P 2JF
- Mikaela W 6MB
- Nolan T 2SD
- Odette J FET
- Rex F 6MB



- Riley K 6MB
- Sienna M 6JH
- Sonny L FRM
- Sophie A 6JH
- Wilbur D 5KH
- Will G 5NP



ASSEMBLY AWARDS

Friday 2nd August, 2024



INDIVIDUAL AWARD INSPIRE MATHS AWARD

Zoe C 6MB
Lachlan G 6DB
Max B 6JH



GOLD CLASS AWARD VISUAL ARTS

FIA
1CG
3CS
6JH



ASSEMBLY AWARDS

Friday 2nd August, 2024



INDIVIDUAL AWARD RESPECT

Sophia C FIA
Thomas C 1MH
Mack C 2PW
Noah R 3JF
Stella K 4KR
Mya T 5NP
Daniel R 6DB



SAKG - Recipe

Lemon Crepes

Serves: 10

Recipe source: Stephanie Alexander

Fresh from the garden: Lemons

Equipment: Bowl, Jug, Whisk, Oven Proof Plate/ Tray, Baking Paper, ¼ cup measure, Crepe Frying Pan, Egg lifter, Pastry brush

Ingredients:

- 1 cup plain flour
- Pinch of salt
- 1 ½ cup milk
- 2 eggs
- 1 tbs butter melted in microwave

Topping:

- 1 Lemon – juiced
- ½ cup sugar

What to do:

1. Place flour and salt into bowl make a well break the eggs into a medium bowl, then add the milk and whisk together lightly, until smooth.
2. Pour the batter into jug and refrigerate for 2 hours or overnight.
3. Check the consistency of the batter before you start cooking. (it should be like pouring cream) if too thick add a little more milk.
4. Pre heat oven on low – have baking tray and paper ready to receive cooked crepes.
5. To cook the crepes grease the base of the pan with melted butter using the pastry brush. Heat the pan.
6. Using a ¼ of a cup measure to ladle batter into the pan.
7. Immediately lift and tilt the pan away from you so the batter flows evenly all over the base of the pan. Quickly place the pan flat on to the stove again. Cook for approx. a minute, using an egg lift, flip the pancake over. After less than a minute on this slide, slide the pancake onto the waiting baking tray.
8. Continue until you have used all the batter. Try to make the pancake as thin as possible.
9. When all the pancakes are cooked, take a pancake at a time, drizzle with lemon and sugar and fold or roll and return to the oven to keep warm until you are ready to serve.

Notes: *Alternative toppings, creamy mushroom and spinach, banana with Syrup or berries with cream.*



SAKG - Recipe

Argentine Empanadas

Fresh from the garden: Turnips, Silverbeet

Equipment: Fry Pan, Chopping Board, Knife, Measuring spoons, Measuring cups, Wooden spoon, Pastry Brush

Ingredients:

- 1 Tbs Olive oil
- 1 Tsp crushed garlic
- $\frac{3}{4}$ Tsp Paprika
- 1 Tbs Tomato Paste
- 1 $\frac{1}{2}$ Tsp Cumin
- 1 Tsp Oregano
- 125 g mince Beef
- $\frac{1}{4}$ water
- $\frac{3}{4}$ tsp salt
- $\frac{1}{3}$ cup raisins
- 1 serve of Empanada Dough (into 14 discs) *see next page
- 1 medium Turnip peeled and finely diced
- 3 SilverBeet leaves remove stem and chop

What to do:

1. Preheat oven to 200 'C. Line 2 baking trays with baking paper
2. Prepare filling. Heat oil in fry pan on medium heat, add garlic, tomato paste, cumin, paprika, oregano, diced turnip and raisins. Cook 1 min.
3. Add mince beef brown stirring to break into small pieces for approx. 4-6 mins, add 1 tabs water at a time (care you do not want mixture wet). Cool filling for a few mins.
4. Set empanada dough discs onto the baking paper. Add 1 tbs of the filling to half of each disc.
5. Dip brush in water and moisten outer edges of each empanada disc.
6. Fold the dough over filling. Seal by pressing edges with a fork.
7. Bake 15-17 mins until brown. Place on cooling rack.
8. Serve with Green Tomato Relish.

SAKG - Recipe



Empanada pastry

Season: All
Type: Basics
Difficulty: Easy

Serves: Enough for about 25 empanadas

Recipe Source: Stephanie Alexander Kitchen Garden Foundation

This pastry is perfect for traditional South American empanadas. You can make your filling from whatever is available in the garden at the moment – it might be based on spinach or silver beet, potatoes, eggs or pumpkin. Serve with school-made relish or chutney.

Note that the pastry needs to sit for an hour before using, so Kitchen Specialists should prepare it for the first kitchen class, and the first class can prepare it for the second class.

Equipment:

metric measuring cups and scales
small saucepan
food processor
large chopping board
medium bowl
clean tea towel
small bowl
fork
baking tray
baking paper
pastry brush

Ingredients:

50 g unsalted butter
400 g unbleached white flour
100 g polenta
1/3 cup olive oil
75 ml verjuice
60 ml–120ml warm water
1 egg
Extra polenta for dusting



What to do:

- Melt the butter in a small saucepan.
- In the food processor, blend all the dough ingredients except the water and egg.
- Turn onto a board and knead in the warm water as required.
- Place in the bowl, cover with the tea towel and leave for 1 hour before using.

To assemble empanadas:

- Beat the egg in a small bowl with a fork.
- Pinch off walnut-sized pieces of dough. Dust the work surface with the polenta and roll balls into flat rounds.
- Place a dessertspoon of filling just off-centre in the pastry round. Fold the pastry over to make a semi-circle. Push down edges with a fork to seal. Repeat for all your rounds.
- Line your baking tray with baking paper and sprinkle with polenta. Place empanadas on the tray and brush over with beaten egg. Bake for 10–15 minutes until light brown.



Events Calendar - AUGUST 2024

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MS Read-a-thon

MS Read-a-thon

1

2

MS Read-a-thon

MS Read-a-thon

MS Read-a-thon

MS Read-a-thon

MS Read-a-thon

Student Led Conference

Student Led Conference

Student Led Conference

Student Led Conference

Student Led Conference

School Dentist

Life Education

Life Education

Life Education

School Council

5

6

7

8

9

MS Read-a-thon

MS Read-a-thon

MS Read-a-thon

MS Read-a-thon

MS Read-a-thon

Nat. Science Week

Nat. Science Week

Nat. Science Week

Nat. Science Week

Nat. Science Week

Year 6 Inquiry Global Incursion

Year 5 Science Excursion at MSC

Life Education

Life Education

Life Education

I Sea, I care

Year 3/4 Clubs

12

13

14

15

16

Indonesian Infusion Incursion

Marvellous Minibeasts (Foundation)

MS Read-a-thon

MS Read-a-thon

MS Read-a-thon

MS Read-a-thon

MS Read-a-thon

Book Week

Book Week

Book Week

Book Week

Book Week

Numeracy Multi-Age Afternoon

Book Fair
8am - 8.45am
3.15pm - 4pm

Life Education

Life Education

Life Education

Book Fair
8am - 8.45am
3.15pm - 4pm

Year 3/4 Clubs

19

20

21

22

23

Book Parade

MS Read-a-thon

MS Read-a-thon

MS Read-a-thon

MS Read-a-thon

MS Read-a-thon

Ski Camp

Ski Camp

Ski Camp

Ski Camp

Ski Camp

Year 3/4 Clubs

26

27

28

29

30