

Osborne Newsletter

Thursday 05th September, 2024



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Principal's Report

As we approach the final stretch of Term 3, it's been lovely popping into classrooms during the week and seeing students working and enjoying their learning. I genuinely hope all students feel proud of their accomplishments and achievements so far this year.

It certainly has been an action-packed fortnight with lots of engaging things happening at Osborne, but the excitement doesn't end here – there's quite a few enjoyable events that await us in the weeks ahead. Please ensure you regularly check the Compass calendar for school events and a reminder that the newsletter along with Compass are our main forms of communication.

Book Fair

As part of our Book Week celebrations, we were thrilled to host another Lamount Book Fair. The Book Fair offered a wide range of captivating and engaging stories, which proved to be very popular with families. Total sales from the Book Fair were \$4558.95 resulting in \$13767.69 in commission to our school to purchase literacy resources for the library and classrooms, which is amazing! A big thank you to all families for supporting this whole school event. I'd also like to thank Nicola Cuthbertson for her organisation and coordination of the Book Fair.

Year 5 Production – Annie Jnr

The time is almost here! The Year 5 students are hard at work perfecting their lines, honing their voices, preparing their costumes and are looking forward to presenting the production to us. Ticket sales have been very popular and there is still availability for both nights – Tuesday 10th September and Wednesday 11th September. Please see the link below or the current Compass message for ticket purchases. All the best for a wonderful production everyone!

<https://compassstix.com/event/5a0169e6-96cb-4d5d-8bd1-cb10eb13aa74>

Father's Day Stall and Bring a Bloke for Brekkie

Thank you to the FOS, Tim Brading and all volunteers for organising our Father's Day stall last Thursday and our special bloke's brekkie



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

SCHOOL COUNCIL
Thursday 5th September

**YEAR 4 HOOPTIME
OPTIONAL EXCURSION**
Thursday 5th September

YEAR 2 CFA VISIT
Thursday 5th September

YEAR 3 + 4 CLUBS
Friday 6th September
11.15am - 12.45pm

**YEAR 5 PRODUCTION
"ANNIE"**
Tuesday 10th and
Wednesday 11th
September
6pm - 7.30pm

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.



on Friday. I know all students appreciated and enjoyed the opportunity to purchase a gift for a special person in their life and loved having a tasty breakfast with their special bloke on Friday. I hope all our incredible Osborne fathers, grandfathers, uncles, and special blokes had a wonderful Father's Day and enjoyed some spoiling.

Foundation Transition 2025

Last week we began the Foundation transition program. It has been a pleasure welcoming our 2025 Foundation students and their families for their small playgroup sessions in the Community Centre. We look forward to seeing our 2025 Foundation students next term for more transition activities.

Ski Camp

Last week, very early on Monday morning, 27 Year 5 & 6 students along with Mr Pieters, Mr Cheverton, Mrs Brown, Helen Peters, Doug Peters, Sally Bryan and Mardi Mason headed off for the 5-day ski development camp at Mt Hotham. The students did a terrific job skiing independently and even tackling some big jumps! The ski development camp is a fabulous opportunity for students to experience the challenge of skiing, try new skills, build resilience, and enjoy the beautiful alpine environment. A big thank you to Mr Pieters, staff and people assisting for organising such a fantastic week!

Blue Court Toilets

As you would know the female toilets on the blue courts have been inaccessible for a long period of time. We are happy to inform the community that the VSBA (Victorian School Building Authority) have approved the removal and installation of a new toilet block. Due to these works, temporary toilets will be positioned between the current toilet block and the senior building and are due to arrive on Friday September 13th.

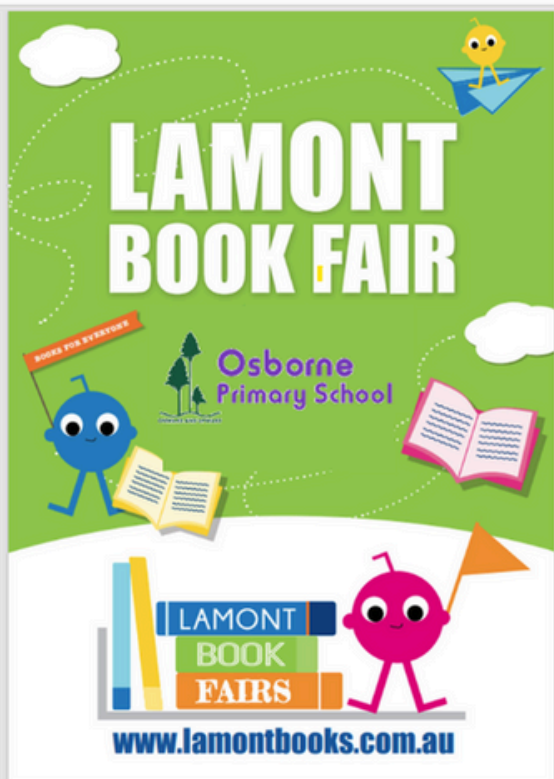
Australian Teacher Aide Appreciation Week

Finally, from everyone at Osborne, I'd like to express our heartfelt thanks to our incredible Teacher Aides. Their support of all Osborne students is invaluable. From offering individual student support to managing small groups and assisting our teachers and Principal Team, our Teacher Aides are always there, helping to create a positive school environment. We are deeply grateful for their hard work and unwavering commitment. Our students' success is a testament to the incredible support they provide every day.

All the best for the last weeks of Term 3.



Melanie Webb
Assistant Principal

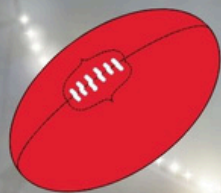


THANK **YOU**

Congratulations and thank you to our wonderful Osborne PS community! The support of this year's Book Fair resulted in \$4558.95 of sales which has provided us with \$1367.69 worth of books for our school.

We appreciate your participation in this whole school event and hope everyone had a wonderful Book Week.

Happy reading!



Footy Fun Day!

Friday 20th September



Gold coin donation



\$5 hotdogs ordered through Flexi Schools



Add your choice of juice box for extra \$1.50



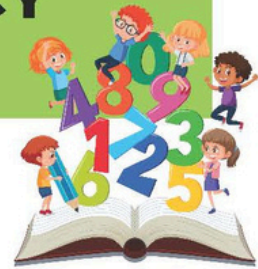
Dress in your favourite team colours

No other lunch food will be available from the canteen on this date

LITERACY & NUMERACY WEEK 2024



MULTI-AGE DAY



Last Monday, August 19th, our students were lucky enough to be involved in a wonderful Multi-Age Numeracy afternoon. Each student was placed into a multi-aged group and given the opportunity to engage in a variety of Numeracy games and activities, suitable for all ages.



These Multi-Age days not only improve their numeracy skills, but greatly enhance the social skills of the students. It was a wonderful opportunity for our smallest to our oldest students to interact, make new friends and have a chance to develop more confidence, resilience and cooperative skills working with different teachers.



Thank you to all staff who once again provided these extra activities in our school which greatly enriched learning and connections across our wonderful school.





Book Week



Our Book Week Dress Up Day and parade was a huge success, celebrating this year's theme, 'Reading is Magic!' The school was alive with colour and creativity as students proudly displayed their imaginative costumes, each inspired by beloved characters and stories. It was clear that everyone put in lots of time and care!



The parade was full of excitement, with each class showing off their magical outfits. A big shoutout to the Year 6 presenters who confidently MC'd the event. Thank you to all students, teachers, and parents for making it a memorable day.



SKI CAMP



At ski camp, my highlight was throwing snowballs at the workers who were helping us get off the lift. I finally hit one of the guys near the end of the day. At the start I kept on raging because I could not aim properly while coming off the lift. I just kept dropping them on the way. Sophie B

Even though there were many, many highlights at ski camp, the best and most obvious was skiing! Everyone enjoyed going down the Summit and Big D! On Thursday many chair lifts were open which gave us an opportunity to try them. It is pretty easy to get on, you just have to be quick! Overall, ski camp was amazing, you get sent home with many fantastic memories and a couple of bruises. Sienna M



Ski camp would probably be the best camp ever and there are lots of reasons for that!

The main reason is that it was so much fun, from sliding down a mountain to snow ball fighting with the teachers. I had the best time. The lodge was really nice, especially the games room, although the ski boots really hurt. I couldn't feel it though because I was having too much fun for it to bother me! Jess P





ASSEMBLY AWARDS

Friday 30th August, 2024



INDIVIDUAL AWARD RESPECT

Sonny L FRM
Summer M 1HN
Eva W 2JF
Francis B 3KM
Spencer L 4SV
Bailey M 5NP
Oliver S 6JH



INSPIRE MATHS AWARD

Floyd C 2JF
Mila B 2PW
Sasha M 2EB
David A 2SD





ASSEMBLY AWARDS

Friday 30th August, 2024



GOLD CLASS AWARD
PHYSICAL EDUCATION

FBH
2JF
3JF
5KH



GOLD CLASS AWARD
STEM
3JK
6MB

GOLD CLASS AWARD
INDONESIAN
FRM
1JD
2JF





ASSEMBLY AWARDS

Friday 30th August, 2024



150 NIGHTS READING

Oliver T 3KM
 Daisy G 4KR
 Remy L FBH
 Mila H FBH
 Max M 5NP
 Paige C 5NP
 Kyann R 5KH
 Tahlia V 5KH



Dylan W 5Kh
 Nicole F 5KH
 Tullulah A 6MB
 Ajel F 6MB
 Claire W 2SD
 Sarah C 4SV
 Piper J FKB

SAKG - This week's recipe

Spanakopita

Season: Winter
Serves: 30 tastes in the classroom or 6 at home

Fresh from the garden: chives, eggs, garlic, parsley, spring onion, winter greens (spinach, kale or silverbeet)

Spanakopita simply translates to 'spinach pie' in Greek.

Note: To reduce the cooking time, split the recipe over two trays to make two thinner pies. Use a mix of whatever greens are growing in the winter garden.

EQUIPMENT:

metric measuring scales, cups and spoons
2 clean tea towels
chopping board
cook's knife
colander
wooden spoon
fine grater
large non-stick frying pan
large bowl
whisk
baking dish (just a bit smaller than the size of the pastry sheets)
foil
pastry brush
small knife
serving dish

INGREDIENTS:

2 tbsp olive oil
6 spring onions, finely chopped
2 cloves garlic, crushed
¼ tsp nutmeg, freshly grated
¼ tsp black pepper, freshly ground
1 very large bunch of winter greens, stems removed, leaves washed, dried and finely chopped
3 tbsp fresh chives, chopped
a handful of parsley, chopped
4 eggs
220 g feta cheese, crumbled
220 g ricotta
80 g parmesan freshly grated
¼ cup olive oil, for brushing
16 sheets filo pastry

WHAT TO DO:

1. Preheat the oven to 180°C.
2. Prepare all the ingredients based on the instructions in the ingredients list.

To make the filling:

1. Heat oil in the frying pan over a medium heat and sauté the spring onions until soft. Add the garlic, nutmeg, pepper, winter greens, chives and parsley.
2. Fry, constantly stirring, until the greens are soft and most of the liquid has evaporated. Transfer to a colander to drain and cool.
3. Whisk eggs in a large bowl. Gently fold in the cheeses and the cooled winter greens mixture to combine.

To assemble and cook the spanakopita:

1. Brush the baking dish with oil. To stop your filo from drying out as you work, cover sheets with foil, then cover this with a damp tea towel.
2. Layer half the quantity of sheets in the bottom of the baking dish, brushing each sheet of filo with oil before laying it in the dish.
3. Spread the greens and cheese filling over the pastry sheets.
4. Lay the remaining filo over the filling, one sheet of pastry at time, brushing each sheet with oil.
5. Coat the top sheet lightly with oil and tuck any overlap into the sides and corners of the baking dish.
6. Score the top layer of filo into squares or diamonds.
7. Bake for 30-40 minutes until golden brown.
8. Follow the score lines to cut up the pie, and serve.





SAKG - This week's recipe

Apple and Rhubarb Crumble

Fresh from the garden: Rhubarb

Equipment:

Measuring scales, jugs, cups, and spoons, chopping board, knife, vegetable peeler, saucepan, medium bowl, baking dish, wooden spoon, 2 medium mixing bowls

Ingredients:

5 Apples peeled, cored, and chopped

½ cup water

1 Cup stewed Rhubarb

For the topping (crumble)

¼ cup brown sugar

½ tsp baking powder

½ tsp cinnamon

¼ cup plain flour

1 cup rolled oats

50g butter

What to do:

1. Preheat the oven to 200°C.
2. Place peeled, cored, and chopped Apple into Saucepan with water, and carefully simmer until the fruit is soft 7-10 mins – stir occasionally so the fruit does not stick to the pan.
3. Making the topping - Mix the sugar, baking powder, and ground ginger or cinnamon together in a bowl, and add the flour and oats.
4. Add the butter into the mix and use your fingers to squeeze the ingredients together and form pea-sized pieces to make the crumble.
6. Butter the oven-proof dish.
7. combine the cooked Rhubarb with the stewed apple in the saucepan. Spoon the cooked fruit into the baking dish, then cover with the crumble.
8. Bake for 15 minutes or until the topping is golden brown



Events Calendar - SEPTEMBER 2024

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2		Foundation 2025 Playgroup Sessions	Y4 Hooptime Basketball School Council Y2 CFA Visit	Year 3/4 Clubs
9	Year 5 Annie Production	Year 5 Annie Production		
16	Year 6 Expo	District Athletics		Last Day of Term 3 Footy Fun Day
23				
30				