

Aiming For Excellence In Education
School Values:
RESPECT, ATTITUDE,
CO-OPERATION, ENVIRONMENT

Mission Statement:
Airly Primary School commits to a respectful, co-operative, safe and inclusive learning environment.



NEWSLETTER NO. 29
September 9th, 2020

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SCHOOL EVENTS: TERM 3 - Dates to remember

September

- Friday 11th - NO online lessons
- Monday 14th - School Council Meeting 6:30pm
- Friday 18th - Last day of Term 3—early dismissal at 2:30pm



Message from Mrs Talbot

From October 19 – December 18, 2020 I will be on Long Service Leave. On January 26, 2021 I will resign from my position as principal of Airly Primary School and retire from the Department of Education & Training. I have been at the school since 1996, starting in a part-time capacity, to then become full-time in 2001 and then principal in 2008. Throughout these many years I have been extremely fortunate to have had amazing colleagues, both within our school and within the wider Sale Rural Cluster and Wellington Network. I have made many friends along the way with students and parents. I wish to thank the current school community for the ongoing support provided to me. The Airly team only ever has the best interests of our students at heart. Thank you! Brenda Talbot

School Council will meet with SEIL Craig Felstead on October 12 to determine the criteria for the appointment of the next principal. This position will be advertised in term 4 to allow the new candidate to begin at the start of 2021.

Return to school

Remote learning continues for the first week of term 4. ALL students will return to school onsite on Monday, October 12 (second week). During week 1, students will be asked to come in to school for assessment with teachers. A schedule will be sent out next week for which days your child is required for testing.

Sustainability data

Baylie learnt how to upload our school's data to the *ResourceSmart* website last week. Up until August we were using (per student):

- Electricity 2.44.22kWh
- Landfill 0.15m3
- Recycling 0.13m3
- Paper 0.99 reams

This is very good data although at this point in the year we are sending more rubbish to landfill than we are recycling. Baylie's suggestions for improving this are to:

- Not bring rubbish that can't be recycled.
- Use containers instead.

R U OK? Day

Tomorrow is R U OK? Day. This is our national day of action dedicated to reminding everyone that every day is the day to ask, "Are you OK?" and support those struggling with life's ups and downs. Children cannot be expected to fix someone's problems, nor know the best way to help and support. However, they can be encouraged to listen to what their friend is saying, let them know they care and tell a teacher or trusted adult if they are worried about their friend. By promoting an environment of positive peer support and accessing support channels via an adult, children can learn that asking, 'Are you OK?', is a key life skill.

New laptops

Senior students are enjoying using the new touchscreen netbooks.



Thank you

*To Rod for bringing around his tractor to shovel loads of wood chips over the fence into the playground, saving hours of work. Many students have also been shovelling, raking and carrying buckets of chips to spread over the playground.

NAPLAN Review

In September 2019, state governments in Victoria, New South Wales, Queensland and the Australian Capital Territory jointly commissioned an independent review to identify what a standardised testing regime in Australian schools should deliver, assess how well NAPLAN achieves this, and identify short- and longer-term improvements. A brief summary of the report recommends that:

*Current testing of students in Year 9 should move to Year 10.

*The test should be brought forward from May to as early as possible in the year so that results can be used more productively by schools and teachers. Results would also be returned within one week of the test.

*The tests should be moved beyond Literacy and Numeracy to include a new assessment of critical and creative thinking in science, technology, engineering and mathematics (STEM).

*Substantial changes should be made to the writing assessment to address long-standing criticisms that the current approach merely encourages formulaic responses.

*The new test is to be called Australian National Standardised Assessments (ANSA).

September Birthdays!

Andrea on the 4th
Maddi on the 6th
Kenny on the 10th
Seth on the 16th
Ava on the 21st
Lotus on the 28th



National
WATER WEEK
19-25 OCTOBER 2020

ENTER NOW!

Poster competition

ENTRIES CLOSE 11 SEPTEMBER 2020

Resources Events Competitions

Enter the 2020 National Water Week poster competition for your chance to win fantastic prizes!

Prizes

- **School prize:** \$500 for a sustainability project or STEM resources
- **Student prizes:** local gift vouchers + Gippsland Water prize packs
- **State prizes:** Additional state prizes for both schools and students

More information
gippswater.com.au/education

Gippsland Water

*Regards - Brenda, Sarah,
Mitch, Jody, Emma, Kerrie,
Alison, Emily and Jacinta*



Tuesday Cooking with Mrs Pearce

The votes are in. Next Tuesday, students will be making hamburgers and chocolate brownies for their lunch. Tuesday's whole school cooking session will take place from 11.30 to 1pm and students doing remote learning are welcome to tune in at this time and cook along. Thankyou to Jackson, Jordan, Willow, Skye, Blake and Maddison who all shared their families favourite recipes. Thanks also to Skye who provided details for the meals they cook up for their dog, Daisy. The recipes are as follows;

Hamburgers (makes 2)

You will need

300g mince meat
1 egg
Celery stick
½ onion
1 carrot

For the burger

2 buns
Tomato sliced, lettuce sliced, beetroot sliced, cheese slices, tomato sauce (all optional)

Method

1. Grate the celery and carrot.
2. Dice the onion into very small pieces
3. Whisk egg lightly
4. Mix all the hamburger ingredients together in a bowl
5. Use your hands to mould patties to make 2 burgers.
6. Set fry pan to high. Place a tablespoon of oil in the pan.
7. Cook the burgers flipping them after a few minutes or once firm and a light brown on the underside.
8. Once cooked place on some grease proof paper to remove the oil.
9. Build your bun with the burger and the other suggested fillings.

DESSERT

CHOCOLATE BROWNIES

INGREDIENTS

¼ cup cocoa powder
1 cup self-raising flour
½ cup caster sugar
1/3 cup dark chocolate bits
2 eggs
110gm jar no added sugar apple puree
2 62gm tubs low fat mousse
2 tsp icing sugar to top

METHOD

1. Preheat oven to 180oc
2. Lightly spray a 20cm square cake tin with oil and line base and sides with baking paper
3. Sift cocoa and flour into a medium bowl. Add caster sugar and chocolate and stir to combine.
4. Whisk eggs puree and mousse in a small bowl. Fold mixture into flour mixture
5. Spoon mixture into prepared tin and bake for 25/ 30 minutes or until a skewer comes out clean.
6. Set brownies aside to cool in the tin for 5 minutes before turning out onto a wire rack to complete cooling
7. Dust with icing sugar and cut into 16 squares to serve.