



NEWSLETTER

February 17th 2021- Week 4 Term 1

Whole School Dates to Remember

February 22 Monday—School Swimming Sports

Tambo Campus Dates to Remember

March 3 Wednesday—Year 7 Barbeque

Flagstaff Campus Dates to Remember

Principal's Message

Thank you to all of our school community who were so able to switch to a very different week. For those students doing VCE I was impressed to hear how capable you were in picking up the learning tasks that teachers had for you in Teams and that you just kept powering through with your learning journey.

For those students who attended onsite, it was great to see the application that was shown throughout the three days. For those students who were lucky enough to be at school on Friday and collect books to do tasks at home, the phone calls home on Tuesday indicated that the switch was successful.

We now know that as of midnight we will be going back to a COVID normal which has the following implications for us:

1. Masks must be worn by students over 12 years of age when inside and if you cannot social distance when outdoors.
2. Social distance where possible.
3. Use hand sanitiser.
4. If you are unwell, stay home and get tested, and isolate until you have a negative result.
5. Cough into the crook of your elbow, and cover your mouth and nose when sneezing.

The reality is that we may be having to switch to other periods of learning offsite in the future. We will plan for this possibility and prepare students for this by spending some time making sure they are familiar with Microsoft Teams and Webex. We will also be working on a method to ensure that we are able to distribute laptops to those students who may require them. The Department has activated the devices that were distributed last year so we will follow up with families to see who is in need with connectivity support at home.

Given the announcement today by the Premier, we will need to hold our Swimming Sports on Monday February 22 – which is Monday next week. This will give students a chance to qualify for the school team that will then have to compete in Bairnsdale at the next level on Wednesday 24 for primary school students and Thursday 25 Feb for our secondary competitors. Students need to be Sun Smart, and keep themselves well hydrated. The VCAL students will be providing a barbeque on the day to raise funds for a good cause of their choice.

At this stage the plan is that the VCE Elevate seminar, which was to be held this week, has been re-scheduled to Monday March 1. This will be confirmed as soon as possible.

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When students return to school tomorrow, just a reminder that phones need to go into the phone lockers. If you have misplaced your key just let the staff in the office know. It is a simple part of being a student. This will only change when the Minister for Education makes a change, so if your phone must travel with you to school, then it must go into the locker. Thank you for the ongoing support with this from those students who do what is required with this.

I look forward to seeing students at school on Thursday, with Later Years students dressed according to the standards set out – neat, casual, ready to learn – and with Year 7 to 10 students in uniform and P-6 with red shirts on if possible.

Robert Boucher



Reading Tips

There are lots of simple actions you can take to help your child.

Before Reading

- Introduce the book.
- Ask the child to predict what the book might be about.
- Explain new vocabulary words.

During Reading

- Talk about the characters and their feelings.
- Talk about the events and setting of the story.
- Help the child connect the story to his or her own life.

After Reading

- Ask questions about the book. Who, What, Where, When, Why.
- Ask the child to retell all or part of the story.



Dear Parents and Friends,

Soon we are commencing the updating of the phone book. As in the past we will have amendment sheets placed at the local Post Offices for you to add, delete or amend your details. We are looking at rolling the amendment sheets out sometime this term.

As well as using the amendment sheets you can email Kathy Gallagher at Kathleen.Gallagher@education.vic.gov.au These are the best and preferred options to pass on your details. Please don't ring the school offices.

We hope to get the new phonebooks out by the end of second term. Parents Group would like to thank the community for getting behind our fundraiser in the past and hope you will support us again.

We look forward to having the traditional Mother's and Father's Day stalls back this year. I'm sure you are all extra excited the stalls are going to be back after missing out on your ripper presents last year.

If you are busting to get involved in a group that helps raise money for your child's education we would love to have you.

You can contact Kathy Gallagher in person or at the above email address and she will be more than happy to explain what we do.



International Food—Yrs 8,9,10 Pathways Subject

Last week in International Cooking, the students had great fun trying out some Chinese recipes including Bang Bang Chicken, Vegetable Lo Mein and Sweet Cream Cheese Wontons. It was hard to choose a hands down favourite this week as they seemed to enjoy them all but here's one for you to try at home.



BANG BANG CHICKEN

INGREDIENTS:

- 1/2 cup vegetable oil, or more, as needed
- 1 cup buttermilk
- 3/4 cup all-purpose flour
- 1/2 cup cornstarch
- 1 large egg
- 1 tablespoon hot sauce (optional)
- Kosher salt and freshly ground black pepper, to taste
- 500 g boneless, skinless chicken breasts, cut into 1-inch chunks
- 1 cup Panko crumbs

FOR THE SAUCE

- 1/4 cup mayonnaise
- 2 tablespoons sweet chilli sauce
- 1 tablespoon honey
- 2 teaspoons Hot Sauce (optional)

DIRECTIONS:

To make the sauce, whisk together mayonnaise, sweet chili sauce, honey and Hot Sauce in a small bowl; set aside. Heat vegetable oil in a large skillet over medium high heat. In a large bowl, whisk together buttermilk, flour, cornstarch, egg, hot sauce, salt and pepper, to taste. Working one at a time, dip chicken into buttermilk mixture, then dredge in Panko, pressing to coat. Working in batches, add chicken to the skillet and cook until evenly golden and crispy, about 2-3 minutes. Transfer to a paper towel-lined plate. Serve immediately, drizzled with sweet chilli sauce.

