



Keyneton Primary School

'hand in hand'

Principal: Mrs Catherine Hull

Newsletter 3

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March 5, 2020

*We value: respect, responsibility, honesty, integrity and personal excellence
"OK isn't excellent"*



Diary Dates

FRIDAY MARCH 6

Young Leaders' Day
Shari and Yr 6/7s

MONDAY MARCH 9

Adelaide Cup Holiday

WEDNESDAY MARCH 11

Mindset Sessions
with Vicki Martin

THURSDAY MARCH 12

Partnership Executive
Cathy

FRIDAY MARCH 13

2.50 Term 1 Assembly
All welcome

Child Protection Training
Alice

MONDAY MARCH 16

Parent Workshop
with Vicki Martin

THURSDAY MARCH 19

School Audit
Hockey Clinics

I'm sure you have some tired children coming home this week. Swimming at The Rex has been busy but our students are behaving beautifully, and willingly giving everything a go. It's great to see them all confident in the water. School-time lessons are different to Vac Swim in that water safety and confidence are the main aims, rather than learning and perfecting the different swimming strokes.

Local Schools Community Fund

You may have seen in this week's local paper that we have been very fortunate to receive a \$6000 Australian Government grant to purchase 20 new classroom desktop computers. The computers were installed in the Primary and JP classrooms, and one in the library last Friday.

Thank you to Leanne for being here for a long day while the work was done.

This is very timely as old computers were still running Windows 7 which is no longer supported. All of our main computers are now up to date, with just six in the Indonesian room ear-marked for future upgrade. Jim, our IT support person who is here fortnightly, will make any minor adjustments next week.

We are very grateful to the Federal Government for their generous contribution towards this project.

Very shortly the final step in our connection to high-speed fibre-optic internet, as part of the SWiFT (Schools With internet Fibre Technology) program, will occur. Then we will be amongst the first 400 or so schools with the fastest, most reliable internet service available.

SRC for 2020

Our Upper Primary students discussed SRC roles with me recently. They came to a very amicable arrangement themselves and I am pleased to announce that our committee is:

Chairperson: Jack Hearnden

Minutes Secretary and Governing Council Reporter: Alana Gum

Correspondence Secretary and Treasurer: Caleb Jaeschke

Timekeeper: Grace (with Robyn's help)

We will meet shortly to decide on a fundraiser for this term.



Government of South Australia
Department for Education

State Leaders Day

On Thursday I attended the Leaders Day at the Convention Centre which had a main focus of *Leading the learning - impact in every classroom for every learner*. I shared information with teachers at our staff meeting on Tuesday about a writing methodology I've used to some extent before and we are excited to apply this more deeply in our writing programs. In weeks to come you may hear your children talking about "VCOP", which stands for Vocab, Connectors, Openers and Punctuation. It's about using "wow" words to improve writing.

Literacy Summit

On Friday Shari and Alice joined me and 1600 other leaders and teachers at the Literacy Summit in Adelaide.

We had a brilliant day! The keynote speaker, Dr Nancy Frey, a San Diego University professor and middle school teacher, truly inspired us with the topic, *The skill, will and thrill of reading comprehension*. This linked perfectly with our Site Improvement Plan goals and there were many activities we can immediately implement in our classes.

I also joined her masterclass about close and critical reading with older students. Shari and Alice attended other breakout sessions related to reading and spelling which we all shared at our staff meeting.

Growth Mindset Lessons

I spoke to Vicki Martin yesterday morning about plans for the student sessions that will begin on Wednesday next week.

The JPs will learn about emotions and how to manage them through the Ninja and Wise Owl "characters". MPs will learn about how their brains work in relation to Ninja and Owl. The oldest students will learn more deeply about the brain and the importance of challenge and struggle in the brain's development, as well as how to look after their brains with good diet and rest.

I hope you all have the Parent workshop Vicki will run on Monday March 16 in your diaries. This will help you support your children in the development of their growth mindsets and

provide you with other useful parenting tips in relation to cyber safety amongst other things. Vicki has experience working with local children and teens so her information is absolutely applicable to our small community.

I'll send home a note next week asking for numbers for this workshop - it will be a very informative 90 minutes so I encourage you all to attend.

Garden to Kitchen

Jo Michalanney and Raelene Possnicker have been having lots of fun with small buddy groups for cooking. They pick vegies from the garden then head to the kitchen to make delicious goodies for our recess.

After the next cooking session it will be time to concentrate on the garden for a while, collecting seeds and planting seedlings ready for the next growing season.

Recipes, complete with photos of the chefs follow on the next two pages.

Coronavirus Disease Update

The Federal Government has updated its advice on coronavirus disease (COVID-19).

I know that none of you has travelled to China or Iran but the latest update has some basic information that we should all heed.

Practising good hygiene

Everyone can protect against infections by practising good hygiene. Encourage everyone to:

- wash their hands regularly, particularly after using the toilet and before eating
- avoid spreading infections to others by keeping children home if they are unwell
- cover a cough or sneeze with a tissue

If you'd like more information call the National Coronavirus Health Information Line on 1800 020 080

or visit: www.health.gov.au/resources/publications/coronavirus-covid-19-information-for-schools-and-early-childhood-centres

Garden to Kitchen Recipes

VEGETABLE FRITTER

Ingredients

- 1 ¼ cups plain flour
- 1 ½ teaspoons baking powder
- ½ teaspoon ground coriander
- ¼ teaspoon ground cumin
- 130g grated zucchini
- 130g can creamed corn
- ½ cup milk
- 2 eggs, lightly beaten
- 2 tablespoons chopped fresh herbs

Method

Step 1 – Sift the flour, baking powder, ground coriander and cumin into a medium bowl;

Step 2 – Add the zucchini, creamed corn, milk, eggs and herbs. Season with salt and pepper and stir until combined.

Step 3 – Heat oil in a frying pan. Drop heaped tablespoons of mixture into the pan and flatten slightly.

Step 4 – Cook each fritter for about 2 minutes, or until the underside is golden. Turn it over and cook for 1 more minute. Serve warm.

SWEET FRITTER with BUTTERSCOTCH SAUCE

Ingredients

- 3 cups Self Raising Flour
- 2 cups milk
- 2 eggs
- 2 tablespoons castor sugar
- Suggested fruit and herbs to add -
Strawberries, peaches, mint.

Butterscotch sauce

- 160ml cream
- 155g brown sugar
- 50g butter

Method

Step 1 – Sift flour into a bowl and stir in sugar

Step 2 – Add milk and eggs and stir to combine

Step 3 – Add chopped fruit and/or herbs of choice and stir to combine

Step 4 – Heat oil in a frying pan. Drop heaped tablespoons of mixture into the pan. Cook until golden on both sides

Butterscotch sauce

Step 1 – Place all ingredients in a saucepan and stir over medium heat for 5 minutes until well combined and is a consistency of caramel



Garden to Kitchen Recipes

VEGIE MACARONI CHEESE

Ingredients

- 60g butter
- 2 tablespoons plain flour
- 2 cups milk
- 1 cup cream
- 2 cups grated cheddar cheese
- ½ cup freshly grated parmesan cheese
- 2 cups combined grated zucchini and carrot
- 375g macaroni
- 1 cup fresh breadcrumbs



Method

- Step 1 – Preheat oven to 180°C. Melt the butter in a pan. Add flour and cook for 1 minute stirring
- Step 2 – Combine milk and cream and add to the pan a little at a time, stirring until smooth between each addition
- Step 3 – Bring to the boil. Continue stirring and simmer for 2 minutes.
- Step 4 – Remove from heat and add half the cheddar and Parmesan cheese. Stir until melted and smooth.
- Step 5 -Meanwhile, cook the macaroni according to packet instructions. Drain well then add cheese sauce and zucchini and carrot and stir until combined
- Step 6 – Spoon into a deep casserole dish. Sprinkle with the combined breadcrumbs and remaining cheese. Bake for 15 – 20 minutes, or until golden.

PUMPKIN SCONES

Ingredients

- 1 tablespoon butter
- ½ cup sugar
- ¼ teaspoon salt
- 1 egg
- 1 cup mashed steamed pumpkin (cold)
- 2 – 2 ¼ cups SR flour



Method

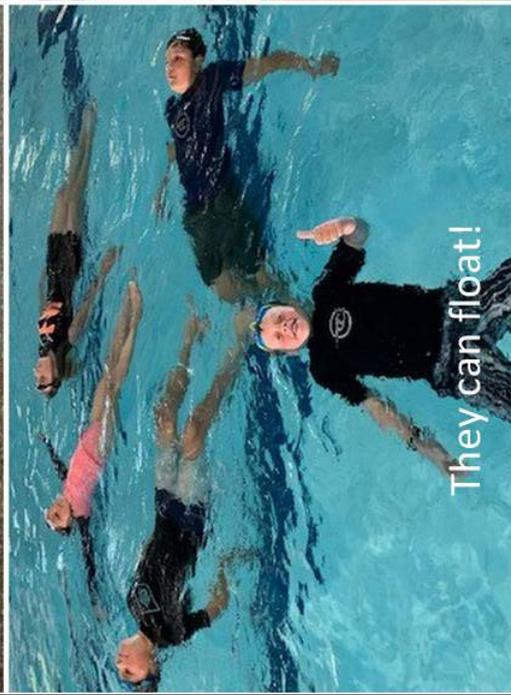
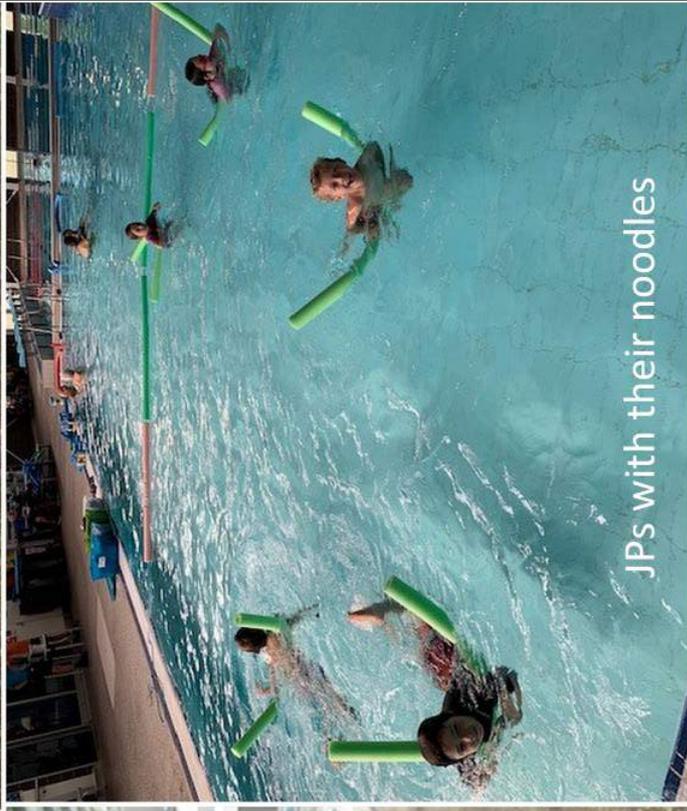
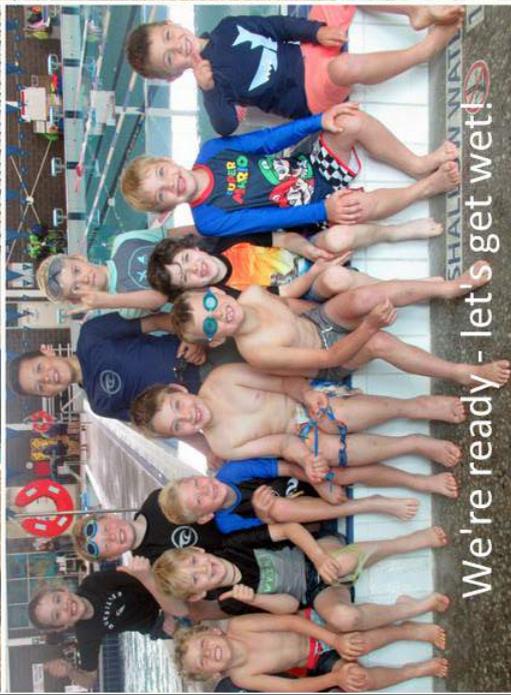
- Step 1 – Beat together butter, sugar and salt using an electric mixer.
- Step 2 – Add egg, then pumpkin. Stir in, by hand, sifted flour.
- Step 3 – Turn onto a floured board and cut.
- Step 4 – Place on tray and cook on the top shelf of a very hot oven (225° – 250°C) for 15 – 20 minutes.



Angaston Show Display

Brightly painted leaves reminding people that this is the International Year of Plant Health. Evidently there were lots of positive comments about our eye-catching banner. Well done, kids!







To request an appointment online, go to:
www.sahealth.sa.gov.au/dentalappointment
 For clinic locations, go to: www.sahealth.sa.gov.au/findyourclinic

Looking for a fun, sociable nightout?

**COME 'N' TRY INDOOR
 BOWLS @ SEDAN HALL**



**7:30PM
 FRIDAYS
 \$3 ENTRY +
 SUPPER TO
 SHARE**

**ALL
 EQUIPMENT
 PROVIDED**

**NO
 EXPERIENCE
 NECESSARY**

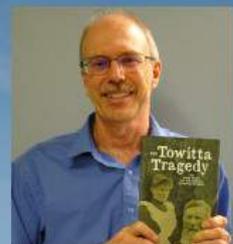
**Starts Friday 6 March
 Friday 13 March
 Friday 20 March
 Friday 27 March
 Friday 3 April**

**Need more information?
 Contact Team Captain
 Linda Schmidt on 0438 645 020**

Murray Ranges Indoor Bowls competition starts after Easter

Meet the Author

Richard Dutschke
The Towitta Tragedy



**2pm Sunday
 5th April 2020
 Sedan Hall
 (Stott Highway)**

Gold coin entry for
 afternoon tea

Everyone loves a mystery!
 On New Years Day 1902 the
 small town of Towitta was
 shocked by the brutal murder
 of 14yo Bertha Schippan

To this day, the murder remains
 unsolved. Intrigued by Ron
 Nitschke's research, Richard
 Dutschke has published *The
 Towitta Tragedy*.

**Bookings essential for
 catering purposes
 phone Margie
 0401 818 474 or 8565 2091**

A Sedan 2020 - 150 Years event