



MOORINE ROCK PRIMARY SCHOOL

Newsletter

Issue: 19

9th November, 2021

Principals Message

Dear Parents and Guardians,

Remembrance Day

On Thursday 11th November, we will be having a short Remembrance Day assembly starting at 10:45am. If any members of the community would like to join us to commemorate this occasion please feel free to join us at 10:45am.

Swimming Lessons

Swimming lessons will be starting on Monday 22nd November. Students from Year 1 to Year 6 will be attending lessons at Southern Cross Aquatic Centre. Students will travel via bus or private car to Southern Cross every day, leaving the school at around 12pm and returning at around 2:20pm. Students in Kindy will NOT be attending and will be remaining at school with Miss Burton. Students in year 1-6 will require lunch every day that can be transported to the pool and eaten there. NO lunch orders will be available for Year 1-6 students during swimming weeks.

Booklists

Just a reminder that orders need to be in by 12th November and once Nextra News has completed the orders Josie will pick them all up. You may also wish to drop your child/rens off at Nextra News directly when it is convenient for you or you are welcome to purchase your booklists from another supplier.

Results

Over the past couple of weeks students in all classes have been undergoing end of year testing. I would like to take this opportunity to congratulate our students and their teachers for some amazing results in all areas. Students have achieved consistent progress over the past year. Well done to Mr Ellis and Miss Burton who have consistently upheld high expectations of all students and ensured that our students achieved what is expected for their year groups.

Lexile reward

Students who have achieved two or more "Lexile Legend" lunches throughout the year are eligible to attend our end of year Lexile reward to Merredin Swimming Pool. Mr Ellis and Mrs Burton will be taking the eligible students to Merredin on Monday, 13th December. Students who are eligible will receive a note home in the next couple of weeks. Students that are not attending will stay at school with Miss Suttie.

Congratulations to all student's that have achieved their reading goals this year.

Lauren Suttie
Principal

Upcoming Events

Week	Monday	Tuesday	Wednesday	Thursday	Friday	Weekend
Week 5	8/11 Kindy Day	9/11 Kindy Day Newsletter	10/11	11/11 Kindy Day 3 Year Old Kindy	12/11	
Week 6	15/11 Kindy Day	16/11 Kindy Day	17/11	18/11 Kindy Day 3 Year Old Kindy Playgroup	19/11	
Week 7	22/11 Kindy Day Swimming Lessons	23/11 Kindy Day Newsletter Swimming Lessons	24/11 Swimming Lessons	25/11 Kindy Day Swimming Lessons 3 Year Old Kindy	26/11 Swimming Lessons	

IMPORTANT DATES TO REMEMBER

- ⇒ Tuesday is Library day for both classrooms – please bring in your library bags
- ⇒ Thursday 11th November – Three Year old Kindy
- ⇒ Thursday 11th November – Remembrance Day ceremony at Moorine Rock PS – commencing at 10.45 am
- ⇒ Thursday 18th November – Three Year old Kindy
- ⇒ Thursday 18th November – Playgroup
- ⇒ Thursday 25th November – Three Year old Kindy
- ⇒ Monday 22nd November – Friday 3rd December – Swimming Lessons (no shop lunches for these two weeks)



STARS OF THE WEEK



Junior Room Star of the Week
Term Four Week Three



Senior Room Star of the Week
Term Four Week Three



Junior Room Star of the Week
Term Four Week Four



Art Room Star of the Week
Term Four Week Four



Senior Room Star of the Week
Term Four Week Four

FROM OUR JUNIOR ROOM WITH MS BURTON



The Year 1 and 2's enjoyed writing about Miss Suttie becoming a Witch or Frankenstein. I enjoyed reading the students writing piece.



FROM OUR JUNIOR ROOM WITH MS BURTON



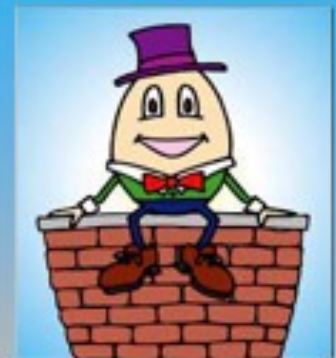
Kindy students have been revising our numbers 1-10 recognition and ordering them. Literacy they are learning the sounds L and O. The octopus craft turned out beautifully.

FROM OUR JUNIOR ROOM WITH MS BURTON



3 Year old Kindy saw the students start on Thursday to join in with rest of the class. They look like they had a great time.

On Thursday 28th October was our STEAM day. In the junior room we had to build a bridge for the billy goats gruff to cross. We also had to create a basket to catch Humpty Dumpty before smashing on the ground. We used real eggs to test our basket. The students did manage to save some eggs.

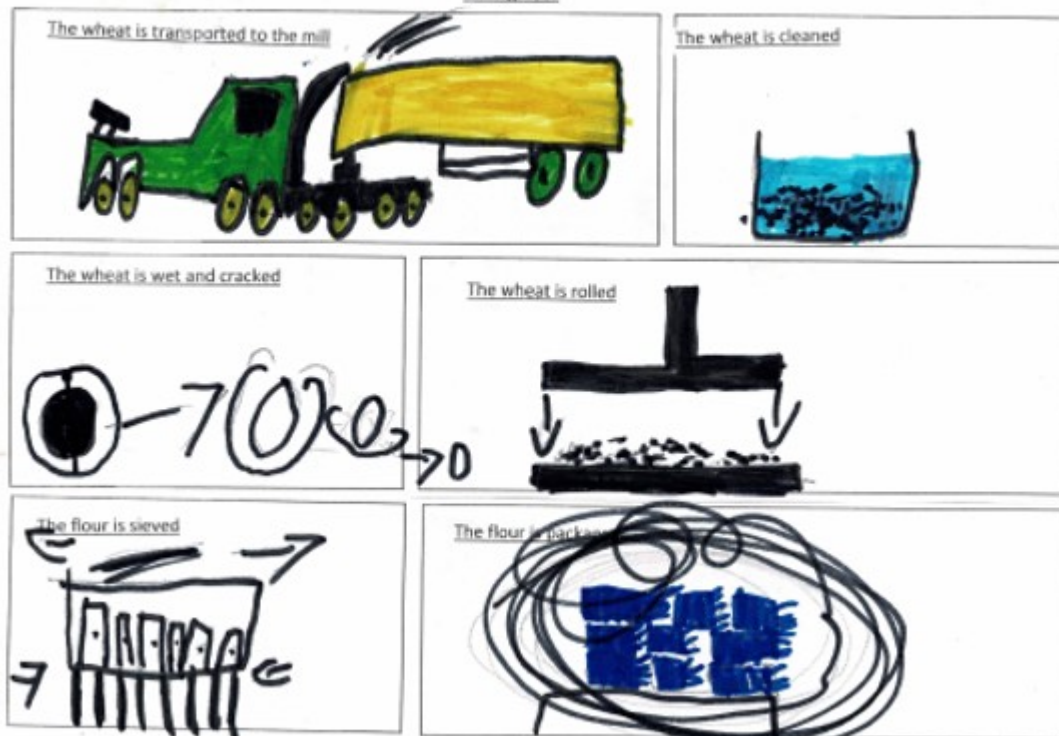


FROM OUR SENIOR ROOM WITH MR ELLIS AND MISS SUTTIE

Growing wheat 2



Milling flour

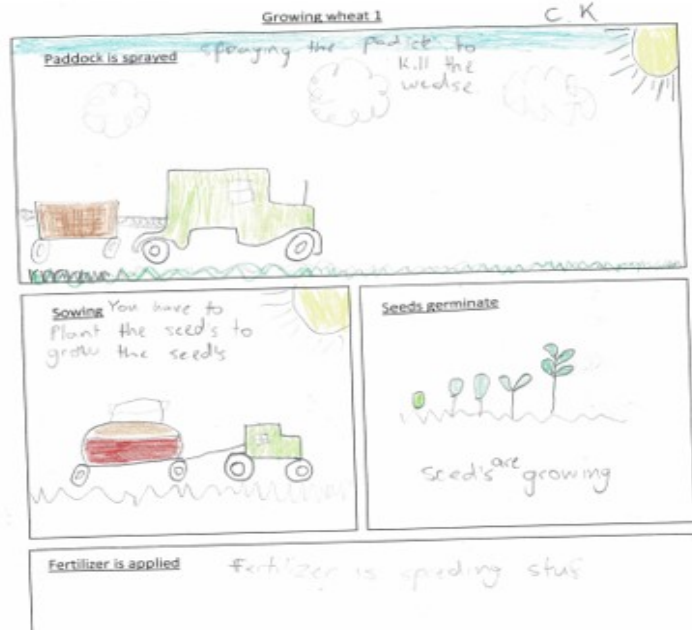


FROM OUR SENIOR ROOM WITH MR ELLIS AND MISS SUTTIE

Hello parents. It's nearly halfway through the term and Christmas is coming fast. In second half of the term, it is going to be increasingly difficult to achieve significant amounts of work, due to swimming lessons, preparing for presentation night and being away on professional learning. This means that from now on we will continue to be working but the pressure will be reducing in the senior room.

For HASS for several weeks students have been writing a newspaper about the journey of wheat to bread. Students who were unable to produce their newspaper digitally were able to complete this task in cartoon form. This has had four focus areas, 1. Growing wheat, 2. Milling wheat, 3. Baking bread, 4 Selling bread. A selection of completed work is shown below.

Caitlyn Krauss



Maddison Berry

16 TH / AUGUST // ISSUE NUMBER

THE BREAD PROCESS



Farm



Wheat Crop

The Wheat Cycle

MADDISON BERRY

The process to make bread has a few steps. The first step to making bread is to choose the variety of seeds that is suitable for the paddock and region. Make sure there is the right amount of sunlight and shade for it to grow healthy. The next step is to then seed the wheat. They are planted in straight lines about 2 centimeters deep into the soil, and 30 centimeters apart from each other. Seeding occurs anywhere between April and June depending on the weather and location of where it is planted. They need to be planted somewhere, where there is enough rain and sunlight for the growth. Step three, is the growth. The wheat need the right amount of rain and sunlight in order to grow properly and healthy.

Nutrition and pests in the paddock

MADDISON BERRY

Throughout June and July, farmers keep an eye on the growth of the wheat, ensuring they have the right amount of nutrients to grow and survive. The main two nutrients are nitrogen and phosphorus. Potassium, magnesium and zinc are also very important to ensure the growth is healthy. Farmers then monitor the crop closely for insects and weeds. Herbicides are used to kill weeds that are disturbing the crop. They also use pesticides that are used to kill the insects that are eating the crop. The head of the wheat then emerges from the stem. The head of the wheat is called a spike. Once the wheat is ripe, they turn from green to brown/gold. When it is dry and ripe, harvest begins. The grain is then collected in the harvester and stored in the chaser or field bin. They are transported from the farm to the mill by train, truck or ship depending how far away it is.

IN THIS ISSUE

THE WHEAT CYCLE

MILLING THE WHEAT INTO FLOUR

Claire Birtles

DATE // DAY // ISSUE NUMBER

FARM TO FORK

MILLING WHEAT TO MAKE FLOUR

CLAIRE BIRTLES

The wheat is carted to the mill in trucks. When the wheat arrives at the mill and it gets washed and then it gets dried by a big blower so that takes the dust away next the wheat get a shower to soften the grain so it crushes properly. Next the grain goes to different parts to get crushed into the right type of flour for the right type of bread such as whole meal and white.

CRUSHING THE WHEAT

First you have to crack to make the outer layer looser so that it fall off later. Then the grain is rolled to get the different part of the grain to do different things like they use the outside of the wheat for whole meal...



HISTORIC MILL



Then once it is crushed they bag the flour and in to different bag depending on how it is going to be sold, such as if they are selling the flour to a bakery they will probably bag it in to big bags but if they are selling it to a super market they will put it in about 1kg bags. Then it gets delivered to their destination.



MODERN MILL

Gracie Lawrence

16 // AUGUST // ISSUE NUMBER

THE DAILY BREAD

Making the bread

GRACIE

How to make bread. The bread gets made either at home or in a factory, the factory bread is the bread that you buy from the shops. This is how they make the factory bread. First the truck drivers bring all the ingredients in tanks and the ingredients get stored in silos. The ingredients include flour, yeast, oil, salt and water.

Now ~~lets~~ talk about making bread. There are lots of machines that are used to make the bread.

The first machine they use is called a mixer, the mixer mixes all the ingredients together. To make the seed bread they just add the right amount of seed by hand into the mixer.

After four or five minutes of mixing it forms the dough.

Then the dough is split into equal sized pieces, each piece is one loaf of bread. The next machine is shape as a cone and it kneads and shapes the dough into balls. After the dough has been shaped it needs to set for a while, this is called proving.

Then the dough is rolled, rolling it squeezes out any air bubbles from the proving and shaped into the right length.

Then it has to rise for around one to three hours, the yeast makes the dough rise. After the dough has rose there is a machine that chops the bread into the size of a single loaf. Then they check every single loaf to see if it is the right texture and tastes good.

After they have checked the bread they need to label it. The label has all the ingredients, where it was made, what type of bread it is, and the nutrition information. Then it gets put in crates and into a truck. The truck delivers the bread to the food shop. Then it is ready for you to buy it.



Daniella Berry



	Advantages	Disadvantages
Price	<ul style="list-style-type: none"> Some breads are cheaper than others Affordable 	<ul style="list-style-type: none"> They lose stock of it quicker
Shop location	<ul style="list-style-type: none"> Shops could be close to you 	<ul style="list-style-type: none"> The shop that is close to you or you prefer could be very busy and run out of bread.
Health benefits	<ul style="list-style-type: none"> Some breads are healthy 	<ul style="list-style-type: none"> Some breads that might taste good might not be healthy.

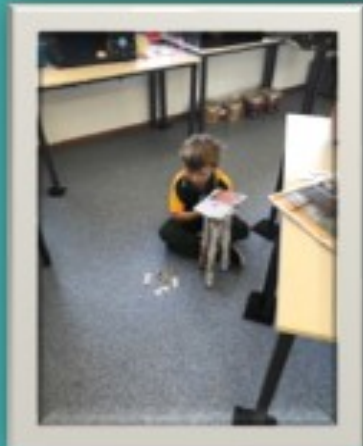
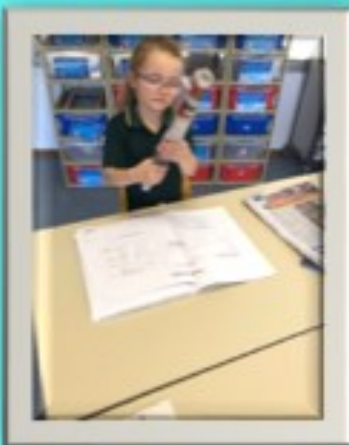
What differences does it make if you buy bread from a supermarket, a local baker, or online?	I you buy it from a supermarket or a local baker it will be fresh and not squashed. But if you buy it online it will be squashed before it comes to you and wouldn't taste as good.
What differences would making your own bread have?	The differences of making your own bread is that it would be good because you won't have to spend your money on bread but then it will be bad because if people keep making their own bread then the bread in the shops will go off and it will be a waste of the farmers wheat.
Does the purchase of certain bread help farmers more or less?	It would help the farmers because they would get more money for all the different type of pictures.



From the Art Room....

The finish of our Chemical Science unit has all been about STEAM.

Students listened to the 'Goldilocks' story then had to research, plan, build and test a chair made from newspaper and tape. The newspaper had to be changed using at least 5 different methods and the whole activity was completed using the Engineering Design Process.



The research and planning skills were also used in PE. All students researched different types of exercises then in groups had to create a 15 minute warm up routine for Wednesday afternoon sport. Each group will take turns to run a warm up session before sport until the end of term.

Happy Birthday

Daniella Berry 12th November



Winners of the Sweeps

1st Place Verry Eleegant – Lyn Watts
2nd Place Incentivise – Emma Booth
3rd Place Spanish Mission -Lance Booth

Lucky Last Ocean Billy – Billy Wells

1st Place Verry Eleegant – Leah Lawrence
2nd Place Incentivise – Deb Maddock
3rd Place Spanish Mission –Sally Burton

Lucky Last Ocean Billy – Lisa Granich
Congratulations to you all!!



Our beautiful tree had to be removed as it had a large crack at the base of the stump.
The kids enjoyed watching the process from a safe distance.



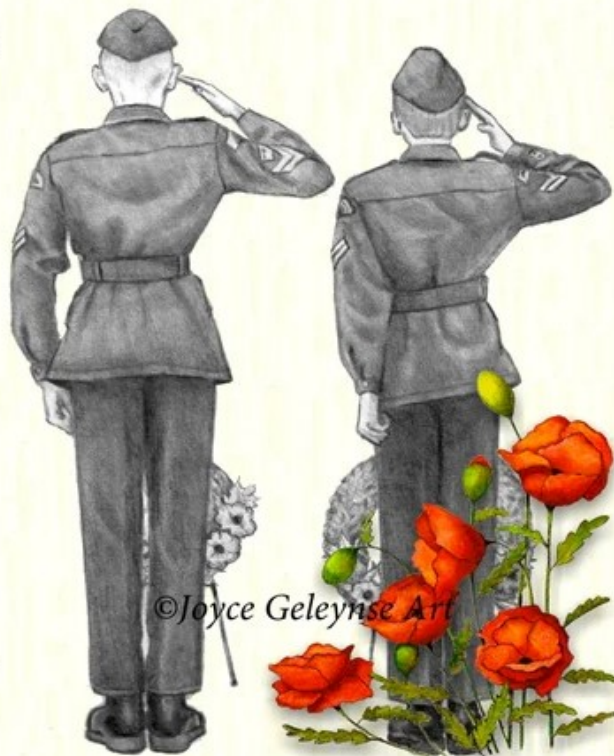
In Flanders Fields

By Lieutenant Colonel John McCrae

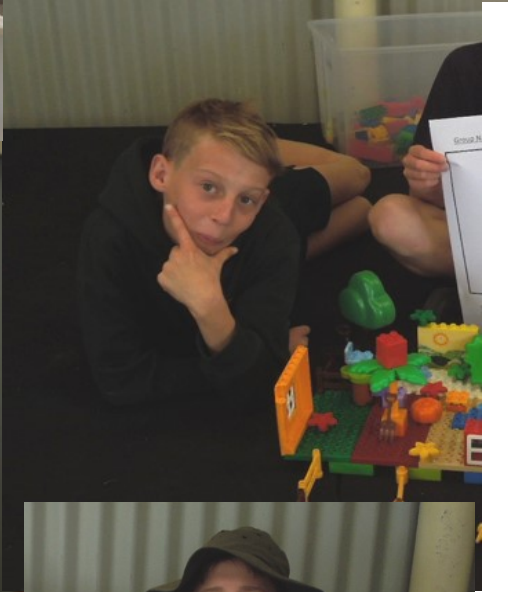
In Flanders fields the poppies blow
Between the crosses, row on row,
That mark our place; and in the sky
The larks still bravely singing, fly
Scarce heard amid the guns below.

We are the dead; short days ago,
We lived, felt dawn, saw sunset glow,
Loved and were loved; and now we lie
In Flanders fields!

Take up our quarrel with the foe
To you, from failing hands, we throw
The torch; be yours to hold it high
If ye break faith with us who die,
We shall not sleep, though poppies grow
In Flanders fields.



STEAM DAY FUN





CLEANER POSITION AVAILABLE

Moorine Rock Primary School has a permanent
Cleaning position –Cleaner Working Alone
to start 22nd November 2021.

3 hours per day/15 hours per week

Start and finish times can be negotiated

Please contact Moorine Rock Primary School on
08 9048 9800 for more information.





The Staff and Students of Moorine Rock Primary School

**WOULD LIKE TO INVITE ALL
PARENTS AND
COMMUNITY MEMBERS TO OUR
"END OF YEAR CONCERT
AND AWARDS NIGHT"**

**It will be held at the School in the undercover area on
Saturday, 11th December commencing at 6 p.m.
Please join us in celebrating the end of "2021" with a
night of fun and entertainment.**

**When the concert concludes, Santa will visit the children
at school. When Santa has left all Parents and
Community Members are welcome to attend the
festivities held by the Moorine Rock P & C
at the Tennis Club.**

**A meal of hamburgers and/or sausages and a shared
supper will be available for a small fee.**

Drinks will also be available