



MOORINE ROCK PRIMARY SCHOOL

Newsletter

Issue: 13

16th August, 2022

Principals Message

Dear Parents and Guardians,

Wow! Week 5 already!! Its hard to believe that the term is almost half way over and we are already half way through August. This term is flying!! Fabulous learning has been taking place in both classes and the students greatly enjoyed the NAIDOC Day at St Joseph's.

This fortnight in school sports we have been focusing on our relays and jumps and throws. Students have had a great time developing their skills for the YSSSA Athletics Carnival.



NAIDOC Day at St Joseph's

Moorine Rock PS students, along with St Josephs and Southern Cross District High, had an enjoyable and informative day participating in a range of activities facilitated by the Goldfields Land and Sea Council Land Management Rangers. Some of the activities the students participated in were how to throw a "traditional spear", designed boomerangs, learnt to make damper and planted a native garden. The sausage sizzle provided by Barto Gold Mine was delicious. Thank you to all involved for such a wonderful day.



In other news, the Three Year Old Program has been well attended and greatly enjoyed. The three year old's' have loved singing, dancing and listening to stories with the Junior class.

This fortnight will be another busy one for Moorine Rock PS with the Staff School Development Day 22nd August, (students do not attend school) the Community Open Day and Bookfair 25th August, and the Father's Day breakfast 30th August.

Have a good fortnight and take care.

Claire Adams



Upcoming Events

Week	Monday	Tuesday	Wednesday	Thursday	Friday	Weekend
Week 5	15/8 Kindy Day	16/8 Newsletter Kindy Day P and C Meeting 1.20 pm	17/8	18/8 Kindy Day	19/8	
Week 6	22/8 School Development Day Students Do Not Attend School	23/8 Kindy Day	24/8	25/8 Community Open Day and Book Fair Three Year Old Kindy Kindy Day	26/8	
Week 7	29/8 Kindy Day	30/8 Newsletter Father's Day Breakfast 8am at School Kindy Day	31/8	1/9 Kindy Day	2/9	

KINDY SEMESTER TWO—Extra day starts Term 3

Just a reminder to our parents that Kindy will be Monday, Tuesday and Thursday for the last half of the year.

Three Year Old Readiness Program

Next Three Year Old Readiness Program will be held on Thursday, 25th August.

IMPORTANT DATES TO REMEMBER

- ⇒ Tuesday is Library day for both classrooms including Kindy students—please bring in your library bags
- ⇒ Monday is sport for the whole school
- ⇒ Monday and Wednesdays—Pie Warmer Days
- ⇒ Tuesday 16th August—P and C Meeting to be held at the School commencing at 1.20 pm
- ⇒ Monday 22nd August—School Development Day—Students do not attend school
- ⇒ Thursday 25th August—Assembly/Open Day and Bookfair and Three Year Old Kindy
- ⇒ Tuesday 30th August—Father's Day Breakfast at School commencing at 8 am

School Facebook Page

We have a new Facebook Page—find us by searching for 'Moorine Rock Primary School' - The cover page is a photo of our beautiful flagpole area. Like and follow our page to see all the wonderful things happening and to hear about any upcoming events.

FROM OUR JUNIOR ROOM WITH MS BURTON



Last week we went to St Joseph's Primary School for our NAIDOC Day. We enjoyed a range of activities which was enjoyed by all. A quote from Charlie Lawrence "It was the best day ever and why can't we do this all the time at school" Thank you for St Joseph's for hosting the day.

FROM OUR JUNIOR ROOM WITH MS BURTON



PLAY

LEARN

GROW



Our Pre-Primary have been learning about sounds ch, gu and sh. I am so proud of them working hard to spell some tricky words. In Mathematics we have been learning about ordinal numbers and identify notes and coins.

We have also been very busy practising our jumps, throws and relay racing.

FROM OUR JUNIOR ROOM WITH MS BURTON

We welcome Royce to our 3 Year Old Program this week. We had lots of fun painting a shark for our book fair coming up 25th August. Keep an eye out for that one. We did lots of playing, singing, dancing, and puzzles.

3 Year Kindy



FROM OUR SENIOR ROOM WITH MR ELLIS

Greetings from the Senior Room

The students have been enjoying doing homework and learning about our neighbouring countries. Below are a few power-point slides students created to test your knowledge. All students had some challenging questions, and some made their power-point interactive, which I have not figured out how to do.

Answers at the end.

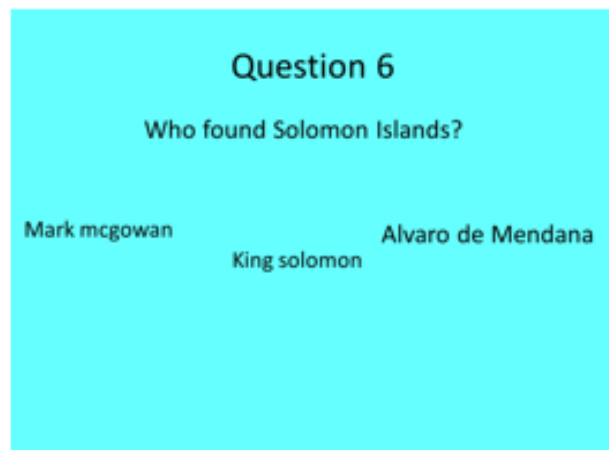
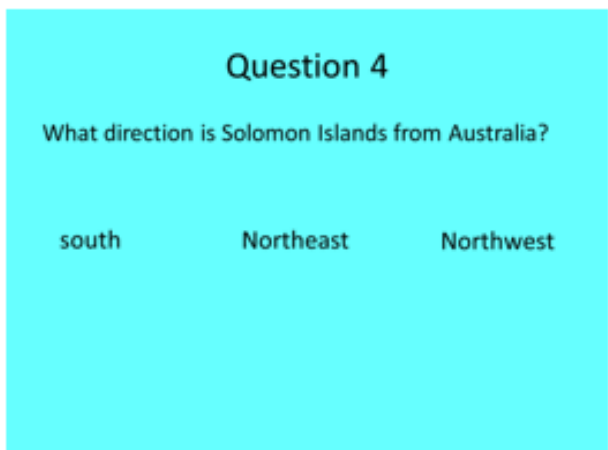
Jye



Claire



Felix

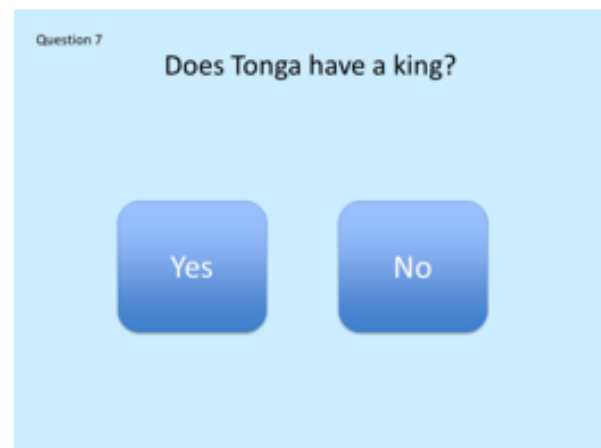
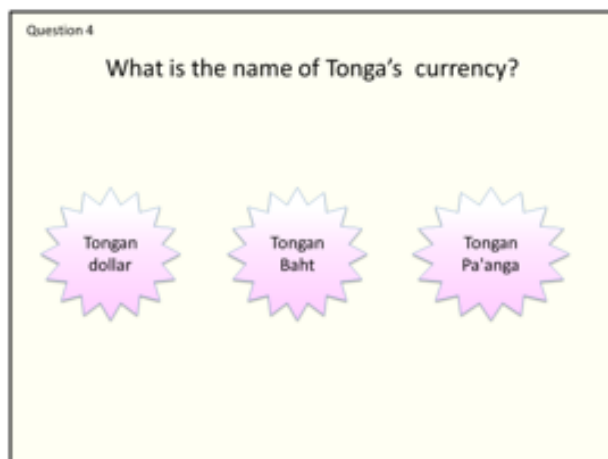


FROM OUR SENIOR ROOM WITH MR ELLIS

Reece (Timor-Leste)



Gracie



Practicing for the assembly



Answers; Yes, South Pacific; 2, Christianity; North East, Alvaro de Mandana; flag 3, crocodile; Pa'an-ga, yes.

PLEASE JOIN US FOR A

Father's Day

Dads and Grandads Are Welcome To Attend

Bacon and egg Breakfast

**Tuesday,
30th August,
8.00 – 9.00 AM**



Be ready for
sporting challenges



Happy Birthday to

**No birthdays for this
fortnight**

**HAPPY
BIRTHDAY**

MOORINE ROCK P & C FOOTY TIPPING

RESULTS

Round 21 –Sponsored by CBH thanks to Adam Elliott.

Winner: Norma Brown

Leaderboard:

1st - Chrissie N/AdelleA 131pts

2nd – D Nicholl 130pts

3rd – Angelo30 129pts

Round 22 - ***DOUBLE UP ROUND*** Sponsored by The Palace Hotel thanks to Liz Sheenan.

Winner: freochick

Leaderboard:

1st - Chrissie N 139pts

2nd – LMG443/D Nicholl/AdelleA 138pts

3rd – Purpleheart95/freochick/Angelo30 137pts



Thursday fortnightly in Terms 3 and 4

Commencing Thursday—28th July 2022

9.15 am—10.40 am

At Moorine Rock Primary School—Junior Room

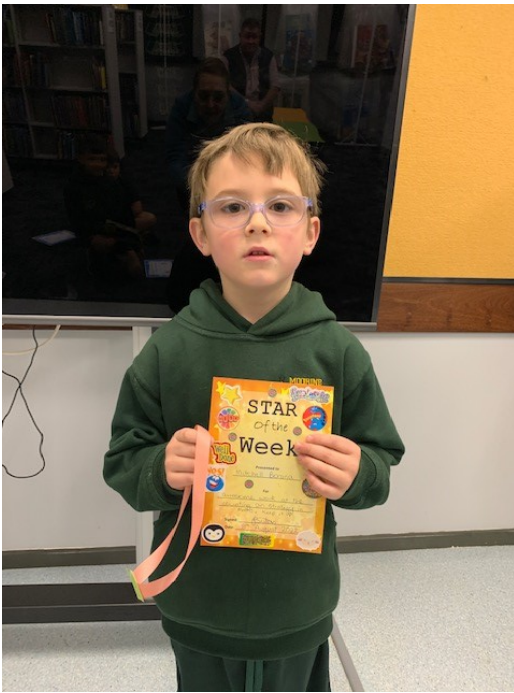
Children are invited to attend our three-year old kindy day on Thursday 28th July.

This is an excellent opportunity for students to get to know their 2023 classmates and teachers.

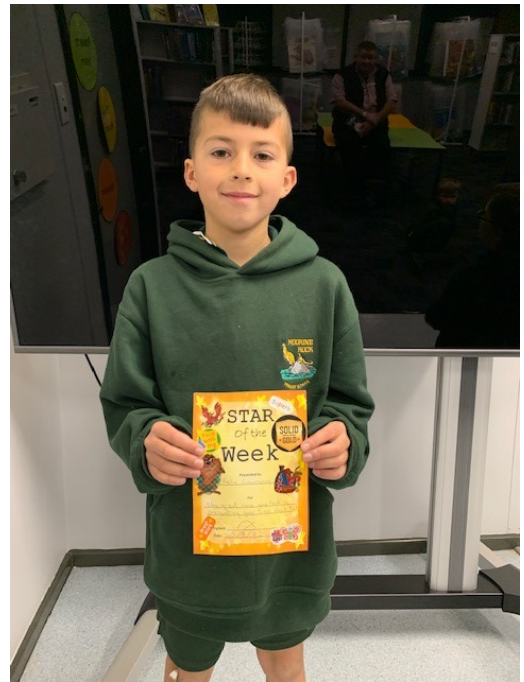
Bring along a hat, water bottle and a piece of fruit to share.



Next day for Three Year Old Kindy is: 25th August, 2022.



Week 3
Junior Star of the Week
Mitchell



Week 3
Senior Star of the Week
Felix



Week 4
Junior Star of the Week
Lydia



SENIOR ROOM

20 NIGHTS OF READING FOR TERM 3

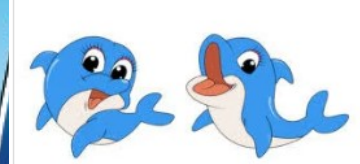
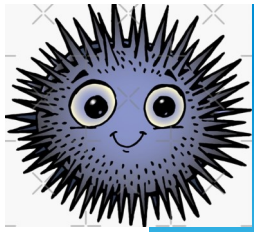
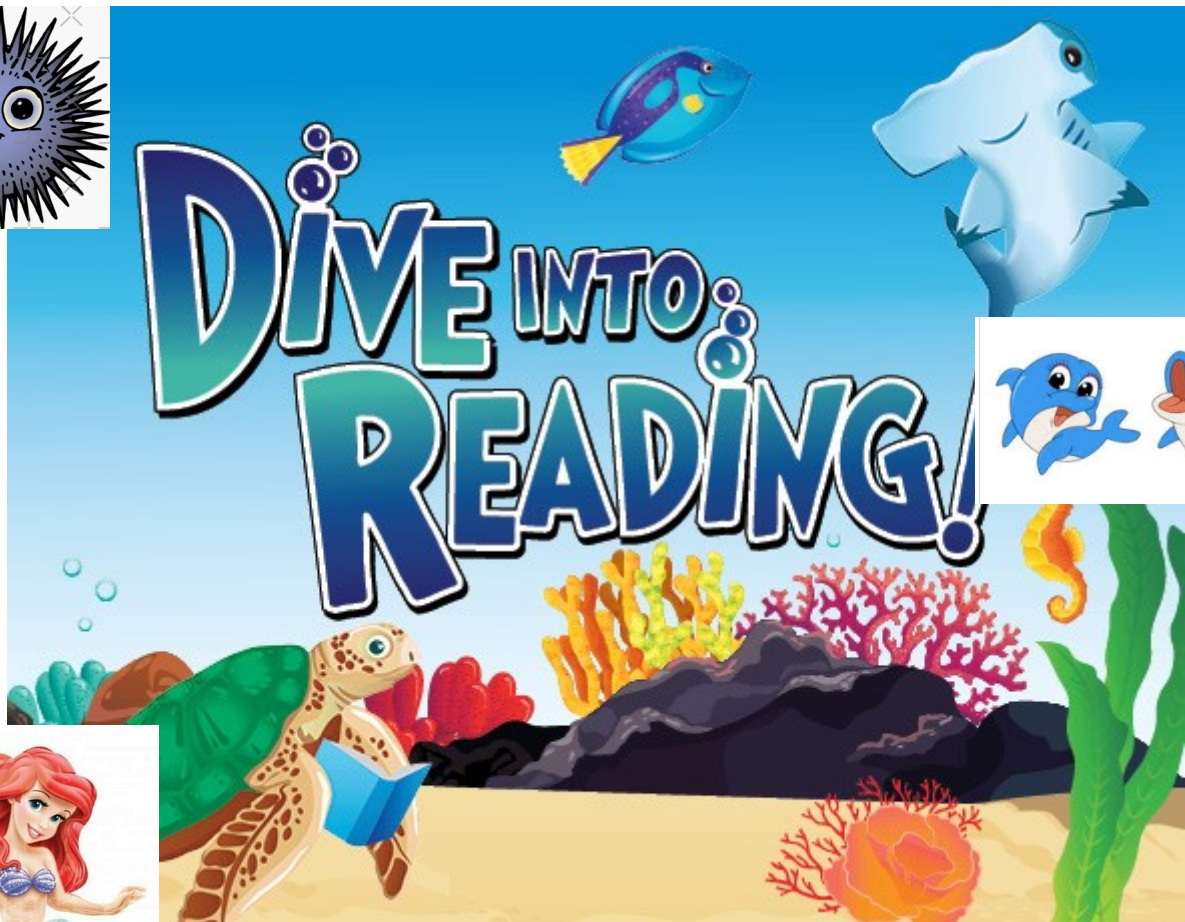
GRACIE, CLAIRE, FELIX AND JYE



This week we were able to pick mandarins off the school's tree for morning tea.

They were yummy!!

Thanks to Mrs Borona for planting the tree and Jennah and Wayne for looking after the tree after Mrs Borona left the school.



The theme for our Bookfair this year is
"Dive Into Reading!"

The Bookfair will be held together with our
Community Open Day—Assembly on Thursday
25th August commencing at 9.00am

We will have a short assembly 9am—9.30 am

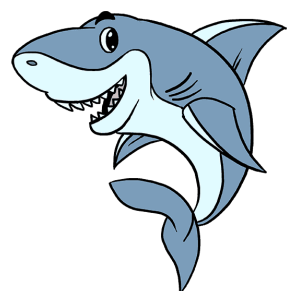
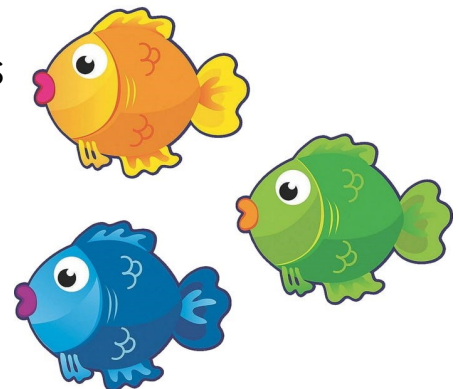
Merit Certificates will be presented and a Dress Up Parade will be
had of all the students in their dress up clothes.

Prizes will be given for the best dressed!

9.30—10 am Bookfair Games—Loads of Prizes

10-10.40 am Bookfair (purchasing of Books) Open
Classrooms and Morning Tea.

**This event is open to parents and all
community members.**



IDEAS FOR HOT LUNCHES—MONDAY'S AND WEDNESDAY'S

HEALTHY SAUSAGE ROLLS

Ingredients

For the filling

- 1 kg pork mince 2.2 lb
- 4 tbs olive oil
- 1 onion finely chopped
- 2 carrots peeled and finely grated (about 1 cup)
- 4 heaped tbsp tomato paste
- ⅓ cup Worcestershire sauce
- 3 tbsp onion powder
- 3 tbsp garlic powder
- 2 cups breadcrumbs
- 1 tsp salt or use less, if preferred.
- ½ tsp pepper
- 2 eggs

Plus

- 4 sheets puff pastry thawed at room temperature. Or swap for filo pastry or Mountain Bread (see notes).

To top

- 1 egg yolk lightly beaten
- 2 tbsp sesame seeds or poppy seeds, for decorating

Instructions

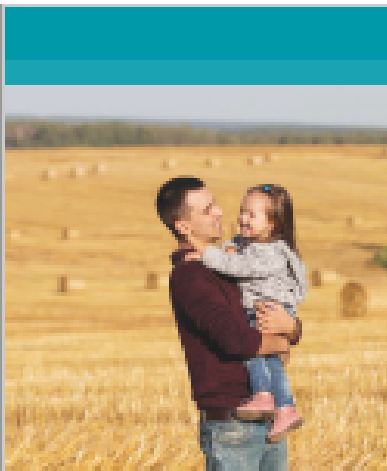
1. Pre-heat oven to 200C°/390F (fan forced) and line two oven trays with baking paper.
2. In a large mixing bowl, add all of the filling ingredients and mix with your hands until completely combined.
3. Separate the pork filling into eight even portions.
4. Cut each sheet of puff pastry in half through the middle, making a total of eight rectangles of pastry.
5. Shape one portion of pork filling lengthways along the middle of each pastry portion. Shape the filling into a long sausage shape down the length of the pastry.
6. Roll the pastry to completely enclose the filling. Use a small amount of water or egg yolk to seal the seam/edges so that the pastry holds together while baking, or press/pinch the seal to close. Repeat for all of the pastry and filling portions.
7. Place the sausage rolls seam side down and brush the tops with the egg yolk. Sprinkle the tops with sesame seeds and cut each of the 8 rolls into 5 equal portions. (Making a total of 40 sausage rolls).
8. Place the sausage rolls onto the baking trays and bake for 15-20 minutes, or until the pastry is puffed and golden and the filling is completely cooked through. Enjoy!

IDEAS FOR HOT LUNCHES—MONDAY'S AND WEDNESDAY'S

Notes

1. **Puff pastry.** Store-bought, frozen sheets of puff pastry are used here. But you can also [make your own](#) if preferred! Place the pastry sheets on the bench to thaw while you prepare the pork filling. It needs to be thawed so that it will wrap around the filling without breaking. Filo pastry can also be used. Or, in Australia, [Mountain Bread](#) can be substituted for puff pastry for a healthier option. In Australia, puff pastry comes in individual sheets that are 25cm x 25cm (10 x 10 ") squares. They need to be sliced in half so that there are eight 25 x 12.5cm pieces.
 2. **Carrots** are used to add some vegetables, but you can also add equal quantities of grated zucchini, chopped spinach or a combination of all three. *Note: if you do use zucchini, squeeze any excess liquid out to prevent a soggy pastry base.*
 3. While this recipe uses puff pastry, *using Mountain Bread significantly reduces the calories and fat content.* Filo pastry can also be used. 5-6 sheets of Mountain Bread are required, and you can use the **whole sheet** rather than slicing them in half. Divide the mixture between the mountain bread sheets and wrap around the filling to enclose. *The baking times are the same as the puff pastry version.* **To re-heat,** use an air fryer, oven or sandwich press to ensure the coating goes crisp again.
 4. To make them **gluten-free**, swap the regular breadcrumbs and puff pastry for gluten-free.
 5. Cooked sausage rolls can be stored in an airtight container in the fridge for 2-3 days. *They can also be frozen either cooked or un-cooked for up to 3 months.* Layer the sausage rolls between sheets of baking paper to prevent sticking.
 6. **Reheating sausage rolls.** Pre-heat your oven to 180 C/356F and place them on a baking tray. Cook the sausage rolls for 8-10 minutes, or until heated through. *Alternatively, you can use an air fryer to reheat them.* Place the sausage rolls into the air fryer basket and heat at 160 C/320F for around 5-8 minutes, or until heated through.
 7. **To make ahead.** The sausage rolls are best assembled, cut into pieces and then frozen or refrigerated un-baked. Place them into a good quality airtight container lined with baking paper in between each layer. Brush them with the egg just before baking. Bake from frozen for around 35-40 minutes, or from the fridge as per the instructions in the recipe card below.
**Un-cooked sausage rolls will keep in the fridge for 1-2 days before cooking and can be frozen for 3 months.*
8. Please note that the nutrition information is based on 40 serves, using puff pastry for the casing. Swapping the puff pastry for filo pastry or Mountain Bread will reduce the fat and calories. The nutritional information is an estimate only and does not include any sauces or sides that you serve with the sausage rolls.





Annual Regional Visit

Kidsafe WA is visiting your region!

Monday 29th August – Friday 2nd September 2022

Take advantage of the range of services offered by Kidsafe WA while we are in your area. Kidsafe WA focuses on preventing unintentional childhood injuries at home, at play and on the road. There is generally limited accessibility to these services for regional parents, carers and professionals so Kidsafe WA are undertaking annual regional visits.

Workshops and Services

Professional Development:

This workshop focuses on the priority areas and the risk factors that contribute to unintentional injuries in children 0-17 years of age, specific to your region. It is targeted at child & school health nurses, injury prevention, health promotion & population health officers, allied health staff and child care workers. (45 minutes – 1 hour)

Keeping Kids Safe:

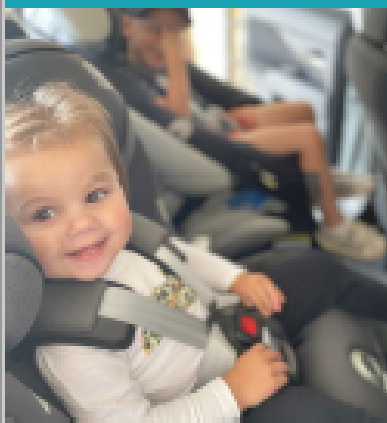
This workshop focuses on common injuries in children that occur around the home, at play or on the road. It covers the methods to prevent these injuries, relevant basic first aid and tips on keeping mentally healthy during the antenatal and postnatal period. Targeted at parents, carers, grandparents and community members. (45 minutes – 1 hour)

School Safety:

An interactive classroom incursion for students in years:

- Kindy-PP
- Year 1-3
- Year 4-6

The incursion covers the topics of safety on the road, safety in the home and safety at play. (45 minutes)



Partner:



Government of Western Australia
Department of Health