



MOORINE ROCK PRIMARY SCHOOL

Newsletter

Issue: 11

19th July 2022

Principals Message

Dear Parents and Guardians,

It is absolutely wonderful to be joining the Moorine Rock Primary School team for Term 3 and experiencing the Wheatbelt region of WA. I am looking forward to meeting all of the wonderful community while I am here. I hope you have all had a relaxing holiday period and got to spend some quality time with your kids.

I thought I would start off with a little bit about me. I have been teaching for twenty years in a variety of settings - Outback, international (Canada and South Africa) and Perth. During these years I have had a series of acting Deputy Principal and Principal positions. For Semester 1, 2022 I was acting Principal at Cue Primary School in the Mid West. Also, I am a generalist primary teacher by trade and have spent over 15 years teaching Kindy to Year 6 students.

When in regional/ Outback communities I enjoy volunteering and joining local organisations. I am an active DFES volunteer and am looking forward to working with the Southern Cross DFES Brigade during my stay in Southern Cross. I enjoy learning new skills and working with a team to help the community. Also, I volunteer at the Perth Zoo. This is an amazing place to volunteer and I greatly enjoy learning more about conservation and the Perth Zoo animals.

Term 3 is going to fly by and I'm sure the kids are going to enjoy every minute of it!

- Week 3 PEAC testing Monday, Tuesday and Wednesday
- Week 3 Thursday NAIDOC day at St Josephs
- Week 6 Monday School Development Day—Pupil Free
- Week 6 Thursday Community Open Day and Book Fair
- Week 8 Friday YSSSA Athletics Carnival to be held at the Southern Cross Sporting Complex Oval. More information will be given out closer to the day.
- Week 9 Senior Room Camp to Perth all week. More information will be given out closer to the Camp.
- Three Year Old Kindy Weeks 2, 4, 6, 8 and 10

I look forward to spending time in each classroom and getting to know each student.

Have a great week,

Claire Adams

Upcoming Events

Week	Monday	Tuesday	Wednesday	Thursday	Friday	Weekend
Week 1	18/7 Staff and Students commence Term 3 Kindy	19/7 Newsletter Kindy	20/7	21/7 Kindy	22/7	
Week 2	25/7 Kindy	26/7 Kindy	27/7	28/7 Kindy and Three Year Old Kindy	29/7	
Week 3	1/8 PEAC Testing Kindy	2/8 Newsletter PEAC Testing Kindy	3/8 PEAC Testing	4/8 NAIDOC Day at St Joe's Kindy	5/8	

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

This will start on Thursday 28th July at 9.15 am and concluding at 10.40 am

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, 1st August -PEAC testing commences
- ⇒ Thursday, 4th August is NAIDOC Day at St Josephs
- ⇒ Monday and Wednesdays—Pie Warmer Days

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

Welcome back to Term 3

NAIDOC ACTIVITIES



Term 3 we have started our learning about Naidoc and what it means. We even went on a scavenger hunt to find some artwork created by Aboriginal people.

I look forward to meeting our 3-year kindy students on 28th July

FROM OUR SENIOR ROOM WITH MR ELLIS

Greetings from the Senior Room

Welcome back to Semester 2, we had a fun week rounding out Semester 1, with rewards and celebrating NAIDOC week. I will let the pictures do the talking.

Saying goodbye to Dave the chaplain.



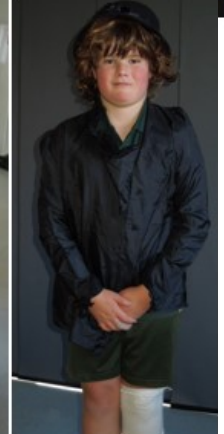
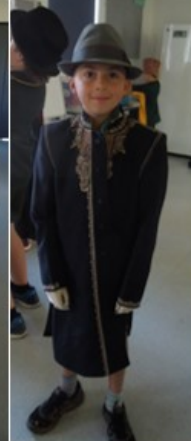
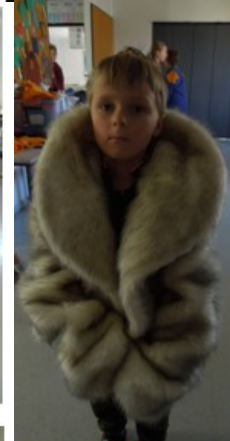
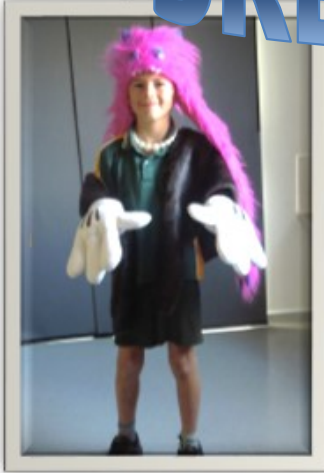
Well done to the students on the home reading challenge last terms with most students making it to the dress up reward play.



Next term the students have asked to do campfire cooking as the reward, we will be cooking damper, a camp oven cake and something with chocolate. As long as our new principal gives the okay.

FROM OUR SENIOR ROOM WITH MR ELLIS

DRESS UP REWARD



FROM OUR SENIOR ROOM WITH MR ELLIS

NAIDOC Collaborative Art



Dot style art



FROM OUR SENIOR ROOM WITH MR ELLIS

Humpy building for NAIDOC week, early goldfields study and STEAM



FROM OUR SENIOR ROOM WITH MR ELLIS



**Movie Reward
for reaching
Dojo target**

Happy Birthday to

Aliyah Dickenson

25th July

Lydia Nicoletti

26th July

**HAPPY
BIRTHDAY**



Happy Birthday
Gracie



MOORINE ROCK PRIMARY SCHOOL THREE-YEAR OLD KINDY READINESS PROGRAM

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.



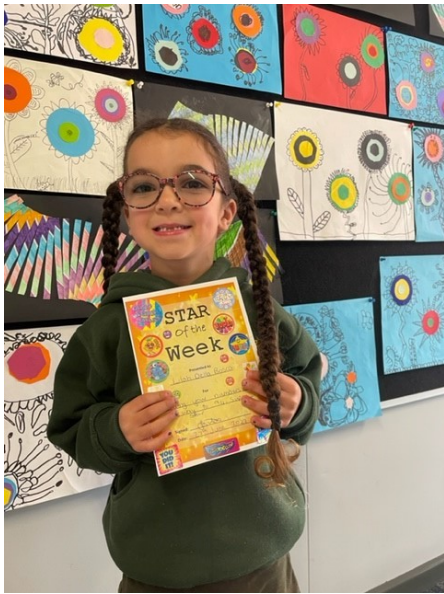


Week Eight
Merit Certificates Senior Room
Felix and Dustin

Week Eight
Merit Certificates Junior Room
Lydia, Charlie and Mitchell



Assembly
Items



Week Nine
Junior Room Star of the
Week—Lilah



Week Nine
Senior Room Stars of the
Week



40 Nights of Reading—Jye
Reading Champions—Gracie and Felix

Corn and Zucchini Fritters Recipe

These easy Corn and Zucchini Fritters are perfect for the whole family and be ready in 30 minutes. Both regular and Thermomix instructions included.

Prep Time

10 mins

Cook Time

20 mins

Total Time

30 mins

Course: Dinner, Snacks Cuisine: Australian, Modern

Keyword: Freezer Friendly, Kids Recipes, Lunchbox Snacks, Thermomix

Servings: 20 Fritters Calories: 77kcal



★★★★★

4.59 from 12 votes

Equipment

- Frying Pan

Ingredients

- ¼ cup mozzarella cheese 40 grams - grated
- ¾ cup tasty cheese 70 grams - grated
- 2 cloves garlic
- 130 grams zucchini approximately 1 zucchini.
- 1 tablespoon onion powder
- 420 gram corn kernels drained
- 1 cup self raising flour
- ½ cup water 75 grams
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 egg
- 30 grams Extra virgin olive oil for frying.

Instructions

1. Grate the zucchini into a large bowl.
2. Crush the garlic and add it along with the onion flakes and drained corn kernels to the bowl with the grated zucchini.
3. Then add the grated cheeses and flour. Gently stir to combine.
4. Beat the egg in a small bowl lightly with a fork and add salt and pepper to taste. Add the egg and the water to the bowl with the zucchini mixture and stir well to combine. If your batter is too dry, add an extra tablespoon of water at a time until the mixture comes together.
5. Heat a tablespoon of olive oil in a large frying pan over a medium to high heat and use a ¼ measuring cup to scoop up the batter and place the fritter mixture into your pan. Use a spoon to gently spread the mixture into a circle between ½cm - 1cm thick. You should be able to fit approximately five fritters (or even more depending on the size of your pan) into your frying pan.
6. Cook the Fritters for 3 minutes on each side or until they are crisp and golden brown before transferring to a plate and covering them with foil so they stay warm while you cook the next batch. Repeat until all of the batter has been used.

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

Thermomix Instructions

1. Place the garlic clove, mozzarella cheese and tasty cheese into your Thermomix bowl. Mix for 8 seconds, speed 9 to grate.
2. Transfer to a separate bowl.
3. Without washing the bowl, add the zucchini pieces (no bigger than 4cm) and mix for 6 seconds, speed 6 to grate.
4. Add the self raising flour, egg, water, salt and pepper, onion flakes, grated cheese and garlic mix plus the drained corn kernels. Mix for 10 seconds, speed 4 on REVERSE.
5. Scrape down the sides of your Thermomix bowl. Your mixture should be starting to come together, if it's too dry, add an extra tablespoon of water.
6. Mix for 5 seconds, speed 4 on REVERSE.
7. Add a little extra virgin olive oil to your frying pan and heat over a medium heat.
8. Heat a tablespoon of olive oil in a large frying pan over a medium to high heat and use a ¼ measuring cup to scoop up the batter and place the fritter mixture into your pan. Use a spoon to gently spread the mixture into a circle between ½cm - 1cm thick. You should be able to fit approximately five fritters (or even more depending on the size of your pan) into your frying pan.
9. Cook the Fritters for 3 minutes on each side or until they are crisp and golden brown before transferring to a plate and covering them with foil so they stay warm while you cook the next batch. Repeat until all of the batter has been used.

Notes

- If your mixture is too dry (this can happen depending on the water content of your zucchini) simply add a tablespoon of water to your mixture at a time until the batter forms.
- You can use frozen corn kernels for this recipe in place of the tinned corn kernels, you will need 1 and ½ cups.
- If you don't have onion flakes, you can use a small finely chopped brown onion in their place.
- You can mix up the quantities and type of cheese used. If you don't have any mozzarella cheese, you can use parmesan cheese in it's place or you can increase the amount of tasty cheese.
- This recipe makes between 16 - 20 fritters (the final amount will depend on how big you decide to make them obviously!) and this gives me enough to add to the kids lunch boxes for a couple of days with plenty leftover to snack on.
- As well as being an easy recipe to make, these fritters are also a great way to get some veggies into the kids and would make a delicious (and simple!) breakfast for the whole family too.
- You can make these Corn and Zucchini Fritters a day or two in advance (just store them in an airtight container in your fridge) or you can freeze them for up to two months.

MERREDIN LITTLE ATHLETICS 2022 AGM

When: Monday 25th July 2022 at 6pm.



Where: Merredin Rec Centre
Meeting Room.

Some Items to be discussed: Season Start Date,
Election of Committee Members, Fees, Coaches....

For for enquiries please contact:

Chesney Maloney: 0449018751

Steph Gregory: 0457736669

Marie Bartlett: 0417 458 223



The 2022 WA College of Agriculture – Cunderdin Open Day is on again this year on Friday 16th September.

If you are interested in attending this year, please RSVP by return e-mail by Friday 5th August.



WESTERN AUSTRALIAN
COLLEGE of AGRICULTURE
Cunderdin

The Principal, staff and
students invite you to the

2022 College Open Day

Friday 16th September
commencing at 10.00am

267 Baxter Road,
Cunderdin, WA 6407

P 9635 2100

E cunderdin.wacoa@education.wa.edu.au

cunderdinag.wa.edu.au

MOORINE ROCK P & C FOOTY TIPPING

RESULTS

Round 15 - Sponsored by Merredin Refrigeration & Air Conditioning with thanks to the Nelson Family.

Winner: Chrissie N

Leaderboard:

1st - Chrissie N/LMG443/D Nicholl 92pts

2nd - AdelleA/Angelo30 90pts

3rd - Quokka Docker 89pts



Round 16 - Sponsored by The Palace Hotel thanks to Liz Sheenan.

Winner: BLSuttie/Bec29

Leaderboard:

1st - LMG443/D Nicholl 99pts

2nd - Chrissie N 99pts

3rd - AdelleA/Angelo30 97pts

MOORINE ROCK P & C FOOTY TIPPING

RESULTS

Round 17 - Sponsored with thanks to John Lombardini at Hutton & Northey Sales, Merredin.

Winner: SamOD

Leaderboard:

1st - D Nicholl 106pts

2nd - Chrissie N 105pts

3rd - LMG443 104pts



Round 18 - - Sponsored by The Palace Hotel thanks to Liz Sheenan.

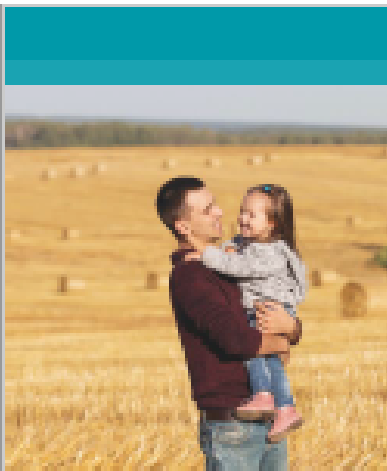
Winner: GoMoMoHodge

Leaderboard:

1st - D Nicholl 112pts

2nd - Chrissie N 111pts

3rd - LMG443/AdelleA 110pts



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:

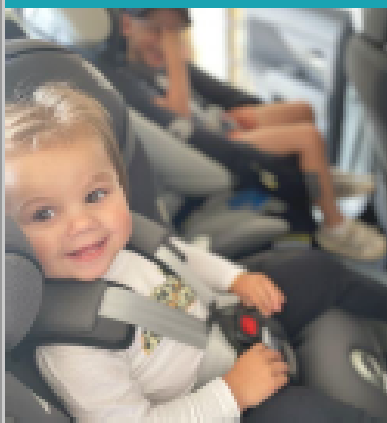
This workshop focuses on common injuries in children that occur around the home, at play or on the road. It covers the methods to prevent these injuries, relevant basic first aid and tips on keeping mentally healthy during the antenatal and postnatal period. Targeted at parents, carers, grandparents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