RIDDELL WRAP

RIDDELLS CREEK PRIMARY SCHOOL

August 26, 2021. Vol 25 Issue 14

Tomorrow is 'Dress up for Book Week' Day

This year the theme is "Old Worlds, New Worlds, Other Worlds". We are encouraging our students to dress as a favourite book character tomorrow or wear casual clothes.

Some suggestions are: someone from the past, the future, an alien or a person from another country.



Tomorrow is Milo Friday!

Please bring your keep cup and \$1 to the Canteen Courtyard 12.30pm - 1pm, Please also remember to wear your mask and social distance.

Milo is also available for students onsite as well.

RCPS Remote Father's Day Stall

Contactless and drive through.

The flyer and more info can be found on our website

rcps.vic.edu.au

All orders can be collected from the Memorial Gate area on Thursday the 2nd September

between 9am & 11am.
Please complete order form (found

on website and emailed to you via compass) & return via email to :

debra.taylar3@education.vic.gov.au

No later than **Tuesday 31st August**Thank you to those who have already put their orders in.

Dear parents, carers and kids,

Thank you to all of our families and our kids for trying so hard during this current period of remote learning. It appears it is becoming our new normal and we all just keep getting better at adjusting each time. Having said that, we know that each time, emotionally, we all get a little more fragile. Only do what you can – it will all work out in the end and be ok.

Here are some phone numbers you can call if you're in need of assistance

Service	Focus	Phone number	Operating hours
<u>Kids</u> HelpLine	Telephone counselling service for people aged between 5 and 25 / 24-hour service	1800 55 1800	24 hours/7days
headspace	Young people aged 12–25	1800 650 890	Telephone: 10pm to 1am Online counselling: 1pm to
			1am
Parentline	Parents and carers with children from birth to 18 years	13 22 89	8 am-midnight/7 days

Father's Day Orders

We are again running with an ordering system so that we can still celebrate our Dads on Father's Day.

Milo Friday

Come on down to school with your keep cup during your hour of exercise to grab one of our milos for \$1. We will be serving the warm hug in a mug from 12:30-1:00pm. Don't forget to wear your mask and socially distance.

Remember everyone, we are here to help you – don't hesitate to reach out if you need to.

Until next time.

Emma Brooksby Principal

AUGUST			
27	Book Week Dress Up Day		
SEPTEMBER			
2	Father's Day Stall		
	(see front page for more info on how to order and pick up)		
3	District Softball TBC		
	Preps Celebrate 100 Days of School		
9	School Council Meeting		
15	District Hot Shots Tennis		
17	Term 3 Ends 2.30pm		
OCTOBER			
4	Term 4 Starts		
6	School Photo Day		
11&12	Dress Rehearsals School Production		
13 &14	School Production Matinee & Evening		
28	School Council Meeting		
	NOVEMBER		
1	Pupil Free Day		
2	Melbourne Cup Public Holiday		
9	Melaleuca Senior Excursion to		
	Melbourne. Pick Up RC Train Station 3.49pm		
	DECEMBER		
2	School Council Meeting		
7	Year 6-7 Transition Statewide Orientation Day		
13	Grade 6 Graduation		
16	3pm Final Assembly Grade 6		
17	Term 4 Ends 12.30pm		
17			

Parent and Guardian Survey

For those parents/carers who have received an email regarding the 'Parent and Guardian Survey' please complete. Due Date is the 3rd September. Thank you Your participation is greatly appreciated.

WE ARE TAKING ENROLMENTS FOR PREPS 2022



Transitional Dates for our preps 2022 are November 8th, 15th, 22nd and 29th 2.15pm to 3.15pm



TERM DATES 2021

TERM 1: 27th Jan until 1st Apr TERM 2: 19th Apr until 25th Jun

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TERM 3: 12th July until 17th Sep (Term 3 ends @ 2.30pm) TERM 4: 4th Oct until 17th Dec (Term 4 ends @ 12.30pm)

TERM DATES 2022

TERM 1: 31st Jan until 8th April (Term 1 ends @ 2.30pm)

TERM 2: 26th Apr until 24th June (Term 2 ends @ 2.30pm)

TERM 3: 11th July (pupil free day TBC) -16th Sep (Term 3 ends @ 2.30pm)

TERM 4: 3rd Oct - 20h Dec (Term 4 end @ 12.30pm)

ASSEMBLY

27 August BU1 & BU2 3 September BU3 & BU4 10 September BU6 17 September MU1 @ 2pm

(Online until further notice)

Policies

DEET Privacy Policy Privacy Policy: **Asthma Policy**

Asthma Policy:

Digital Technologies: Digital Technologies **Personal Property** Personal Property:

Personal Mobile Device: Personal Mobile Device

For all our policies please go to our website::

https://www.rcps.vic.edu.au/

Attention Parents of All Prep Students

School Nurse Assessments for our prep students are due back. All Prep students in Victoria are eligible for a free health assessment. The School Entrant Health Questionnaire allows parent/scarers to consent to this assessment and provide relevant health information.

ART

On Wednesday, our Specialist day, Banksia students began the morning in the art room.

They made amazing creations from boxes of all shapes and sizes.

They also made hand prints on mouse mats. Mrs E painted the students' hands with green, yellow or white paint, then each student carefully placed their hands palm down onto the mouse mat to make spectacular hand prints.













GRADE 5/6'S

Our Grade 5/6's have been watching the Peregrine Falcons live streams from the Melbourne Museum - '367 Collins Street has other famous tenants: peregrine falcons. Discover the important role the building has for these brilliant birds.'

https://367collins.mirvac.com/workplace/building-overview/falcons-at-367-collins

Have a look! Here are some of their information reports.



Life

Peregrine Falcons (Falco Peregrinus) live for around 17 years with the oldest known Peregrine Falcon being 19 years and 9 months old. They are present in every continent except Antarctica living almost anywhere, from deserts to rainforests. They lay three to four eggs of a reddish brown that hatch about a month after being laid. The female sits on the eggs while the male hunts.

Peregrine Falcons

By Indigo Salt

History

In the 1900s Peregrine Falcons were on the decline due to a pesticide called DDT. The pesticide entered their prey and then slowly built up in their bodies. It caused their eggs to have such thin shell that they would break when the mother was incubating it, luckily due to conservation efforts they haven't been listed as endangered since 1999. Peregrine Falcons have often been trained as hunting birds (hunting things like pigeons) especially for aristocrats. They are so good at adapting that they can be found on skyscrapers in cities.

Hunting

Peregrine Falcons rise higher than their prey then stoop (dive) and lash out to stun or stab their prey. They hunt medium sized birds such as pigeons and ducks. They can dive from up to 1 km high and can fly at 320 kilometres per hour.

Body

They grow to between 36 and 4: cm long and sport a very thin wing shape. They have an extra bone in their nostril that slows down the air going into their lungs because of the high speeds and air pressure that would otherwise kill them. They also have an extra part of the eye tha helps them with their depth perception and makes their eyesight twice as good as ours. Compared to other birds of prey they have a very small ridge above their eyes that would normally block excess rays of sub that since it is small they rely on dark feathers below the eye to absorb the sunlight. They have a tooth on their beak called the killing tooth that they use to bite killing tooth that they use to bite

PEREGRINE FALCONS

Food

Peregrines usually eat scavenging Rock Doves or Silver Gulls. They swoop onto their prey at speeds of up to 300 km/h.



<u>Description</u>

Peregrine Falcons are large, with a yellow ring around their eye, yellow feet and a yellow beak with a black tip. They have a white chin and

chest, stripy tummy and long tapered wings.

Habitat

Peregrine Falcons nest on ledges of skyscrapers in several of our major cities. They like open country, rocky areas, sea cliffs, urban areas and they live on all continents except Antarctica.

Recipes from Kitchen Garden

Making stock from scraps Steps to a waste free kitchen



As a bit of a project for the home learning period I would love everyone to start a freezer 'stock scraps bag'. This is a simple zip lock bag or container that you keep in the freezer and you fill with kitchen scraps suitable for making stock. Each time mum or dad cooks a meal you just add the extra scraps to the freezer bag. Chop them up so they take up less room in your freezer.

How great is that? Making an entire dish out of what would usually be chucked in the bin.

The scraps to keep are:

- Tops and tales of onions and celery.
- Carrot peels and the green tops
- Garlic ends
- Parsley and coriander stalks
- Fennel offcuts
- Leafy greens
- Mushrooms

I have also included the recipe here for the hommus we made this week. As we showed in the video you can replace the pumpkin with other vegetables, beetroot is a great option and a handful of cooked spinach is also great! Take care of each other, Cook something yummy, Get out in the garden!

Jordy





Pumpkin Hummus with Toasted Pumpkin Seeds

that they all have in common is that they're all made from chickpeas.

Note: This recipe uses raw pumpkin seeds. If possible, leave the pumpkin seeds to dry out overnight. This will give more crunch to your cooked seeds

EQUIPMENT:

metric measuring scales, cups and spoons tea towel

chopping board cook's knife

colander

2 baking trays

baking paper

potato masher/fork

small frying pan

vooden spoon mortar and pestle

food processor

spatula clean/dry tea towel

serving dish

INGREDIENTS:

For the pumpkin hummu

500 g pumpkin, skin removed and chopped into chunks

120 g dried chickpeas, soaked overnight, cooked and liquid reserved (or 2 tins of chickpeas, washed and drained)

1/2 tsp salt

1/4 cup olive oil, plus extra for drizzling

2 cloves of garlic, peeled and finely chopped

1 handful of parsley as a garnish

1/2 tsp smoked paprika (optional)

For the toasted pumpkin seeds:

1/2 cup pumpkin seeds, from raw pum V₂ teaspoon smoked paprika, plus a little extra for garnishing

1 tsp olive oil

WHAT TO DO:

- 2. Prepare all the ingredients based on the instructions in the ingredients list.

To make the pumpkin hummus.

- 1. Roast chunks of pumpkin with a little olive oil until soft, about 25 minutes. Remove from the baking tray and mash in the medium bowl.
- 2. Roast the cumin seeds in the small frying pan over a low heat, until aromatic.
- 3. Grind the toasted seeds in the mortar and pestle
- 4. Add the chickpeas, cumin, salt and pepper to the food processor. Process for 30 seconds, then add the olive oil, garlic and lem-
- 5. Add the mashed pumpkin, a little cooking water or olive oil if needed and blend again to make
- 6. Taste to check for seaso

To make the roasted pumpkin seeds:

- 1. Turn the oven down to 160°C
- 2. Remove any flesh and fibre from the pumpkin seeds, wash and dry thoroughly using a clean tea towel.
- 3. Combine the seeds with the smoked paprika, salt and olive oil in the small bowl. Mix until the
- 4. Spread the seeds over the prepared baking tray, making sure they're not touching each other.
- 6. Bake for 10 minutes, remove and give the seeds a little turn using a spatula. Return to the oven for another 5 minutes, until lightly browned, and taste for a good crunch. If not crunchy, return to the oven for a further 5 minutes.
- 6. Remove from the oven and allow the seeds to cool.

To assemble the dish:

- 1. Spoon the pumpkin hummus onto serving plates
- 2. Garnish with some torn parsley and smoked paprika, and drizzle over with a little extra olive oil.



Making Shortbread biscuits with lemon and orange curd. Delicious!





Initial ticket designs for our School Production designed by Declan and Abby







The Grade 5/6's made a delicious and easy Pizza LIVE today.

Here is the recipe for you to try at home.

Ingredients:

- Base of your choice (eg English Muffin, Wrap, Pizza)
- Toppings of your choice: These could include:
- Tomato pizza sauce
- Cheese
- Protein
- Mushrooms
- Zucchini
- Capsicum
- Eggplant
- Pesto
- Potatoes
- Red onion
- Pineapple

Method:

- Pre heat your oven (if using) or prep your toaster if using English Muffins. Toast the English Muffins first before putting toppings on top.
- Place the wrap/ muffins on baking paper and onto a tray.
- Prepare you ingredients as you like them.
- Start off with spreading the tomato pizza sauce on the bottom of your pizza.
- Follow this by adding the toppings of your choice.
- Finish off with a generous serving of cheese on top.
- Place pizza into the oven carefully and cook for 10 minutes, or until the cheese is golden.
- Carefully remove the pizza from the oven using oven mitts or a tea towel. Slice pizza into pieces of your choice and enjoy!

Bon Appetite!

Scholastic Book Club

Dear Parent,

The latest Scholastic Book Club Catalogue for term 3 is out now. There are lots of award-winning books and bestsellers, and many favourites. These books span a wide range of children's reading levels and interests, and they are inexpensive (some books cost as little as \$2.00).

It is easy to order through the Book Club LOOP platform, allowing you to pay by card. Your child's order is submitted directly to school and the books will be delivered to their class. You can place your child's order at scholastic.com.au/LOOP or using the LOOP app (download it from the App Store or Google Play). NOTE: If you have ordered in the past, you will need to recreate your account as your child is in a new class.

Closing date for orders is Thursday 2nd September







News from the Library

CBCA Book of the Year Winners Announced.

The CBCA book week winners have been announced in each category and I managed to pick two of the winners! Leanne @ Library

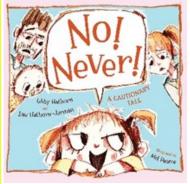
Aster's Good Right Things / Kate Gordon

The CBCA judges say...



Written with great insight and delight, Aster's voice is pitch perfect and the reader is treated to a view of the world seen through her eyes. Aster's 'good, right things' are sacrifices she makes in the service of others, as an atonement for her mother's departure which Aster blames on herself. Rich with imagery, flowers are used throughout to convey emotion. As the story progresses, Aster's sense of self-worth grows, and her need to make sacrifices diminishes – a very sophisticated plot and characterisation device. This change occurs when Aster is able to connect with Xavier who is challenged by depression and Indigo, a troubled child. The setting of a progressive school for the gifted is presented with gentle humour. Aunt Noni's efforts to make Aster enjoy life are misguided but well intentioned, while Aster's Mum's selfishness is breathtaking. A brilliant portrayal of mental health, which would appeal to the upper end of the YR category and could also resonate with YA readers.

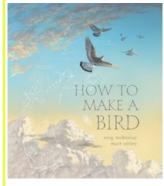
No! Never! / Libby Hathorn & Lisa Hathorn-Jarman (Illust: Mel Pearce) The CBCA judges say...



A great title that positions readers right in the story before the book is even open. The addition of 'A Cautionary Tale' establishes the mood which is carried strongly in the tightly rhythmed metre of the written text. The illustrations, executed in a child-like scribbly style, lend real vigour to the character's attitude and actions. They work with the written text to provide insight and extra information. The emotions of the protagonist are 'loud and clear,' as are the expressions of her parents and other characters. Young children being read to will delight in joining in the repetitive phrase, "No! Never!" The solution to the problem is neatly handled and although the

resolution arrives quite clearly before the end of the book, readers will relate to Georgie's change of heart and new-found sense of cooperation. The underlying tongue-in-cheek sense of humour will delight both adult and child readers.

How to make a bird / Matt Ottley (Text: Meg McKinlay)



The CBCA judges say...

Detailed, delicate and gently philosophical; in its movement from the practical to the universal this book suggests that there is more to a life than replicated parts. McKinley and Ottley expand poignantly on the wonder of migratory birds while alluding to all-encompassing issues such as climate change in the illustrative reference to a house built high above the tide. There is a subtle but definite suggestion to take chances and breathe life into new ideas — perhaps the house so high is a reference to the child living with her head in the clouds, perhaps it is simply the place she goes to explore her ideas.

Assembly Award Winners

BU1	Alfie M
BU ₂	Xander B
BU ₃	Harper M
BU4	Rose J
BU ₅	Ashley S
BU6	Monty C
MU1	Ruby M
MU2	Seth M
MU3	Charlie L
MU4	Celine D
MU5	Lucien M
MU6	Maggie A & Liam G
MU7	Abby M
MU8	Audrey W
PE	Hayden S
DRAMA	Ashley S

BU ₁	Xavier G
BU ₂	Ashton W
	6 1 11 6

BU₃ Cohen H & Molly J

BU4 Ellie B
BU5 Mason W
BU6 Patrick J
MU1 Max G

MU2 Tiffany & Maggie A

MU₃ Gracie W

MU4 Bailey T & Maggie F

MU5 Jay C & Lily W

MU6 Charlie H & Reece S

MU7 Jayden L

MU8 Will H & Logan C

PE Gracie M
Art Bronwyn C
Drama Gracie M

MUSIC Riley G, Olivia D & Maggie J



Week 5 & 6 MUSIC RIL



RECENT & UPCOMING BIRTHDAYS

Jacob G Alex L Charley L

Tyson D

Logan C

Mykah A

Ted B

Lachlan M

Maverick D

Isabelle J

Kennedi A

Jack J

Indi B Charlotte B





Riddells Creek Basketball Club

U12 PLAYERS WANTED • RCR (Riddells Creek Basketball Club) is your local basketball club that plays on Saturdays.

U12 games are played in either Riddell, Gisborne or Sunbury anytime between 9.30am - 1.30pm.

Each team has one training session per week (time & venue is dependent on coach & stadium availability).

We have places available on both our boys and girls teams.

If you would like more information please call 0401 191 221 or email rcrbasketball@gmail.com

How Wonderful is this?

(from Riddells Creek Neighbourhood House's Facebook Page)

'Riddells Creek Neighbourhood House

Don't forget we have a community food
pantry and free fresh produce at the House.'

Thank you





Community News



Can you help? Our Art Room really needs:

Shoe Boxes

Students to bring the boxes to the art room after Remote and Flexible Restrictions end.

Thanking you in advance

Riddells Creek Netball Association

Annual General Meeting AGM - <u>Tuesday 19th October 7.30pm</u> Venue Tba

With financial year coming up and season coming to an end, we would like to announce that the current long standing Committee will declare all positions open and we invite fresh faces to support the successful continuation of the Riddells Creek Netball Association. In our current Committee there are a few parents that don't even have children playing or soon to be not playing, so it is timely for new recruitment of Committee members.

Email will be sent to all existing RCNA families with more information on position job descriptions.

Our club will not survive without you!!!!

So please think seriously about your child/ren's netball future.

Happy to answer any queries

rcna.president@gmail.com

Stay safe Flo Wallace



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INSTAGRAM + FACEBOOK

For all our school happenings, please follow @riddellscreekps