



# Newsletter

Wendouree Primary School

Thursday 13<sup>th</sup> August 2020

Wendouree Primary School



**UPDATE: REMOTE LEARNING TERM THREE  
2020**

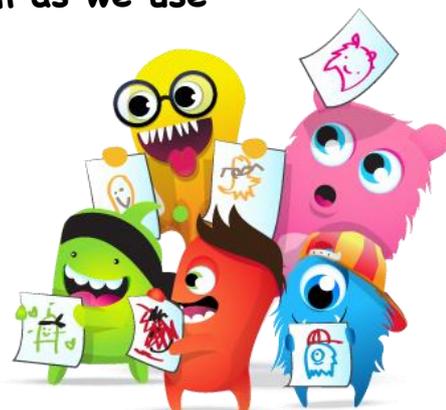
**- Introducing ClassDojo -**

Dear Parents,

We have been busy trialling the best methods for teachers to make contact with our students at home for this period of Remote Learning. In your previous pack containing student passwords that were sent home with students last Monday, you may have read that we were planning to use Microsoft Teams as a platform for teachers to communicate and share videos with children. We will not be using Microsoft Teams at this time.

Instead we will be using a platform called ClassDojo. A lot of our students will already be familiar with this program as we use it currently in many of our classrooms.

ClassDojo will provide our teachers with the means to share weekly videos and other links with each class and allow communication between teachers and parents to



touch base with student progress at home. Class Take Home Learning Packs will still be sent fortnightly to students.

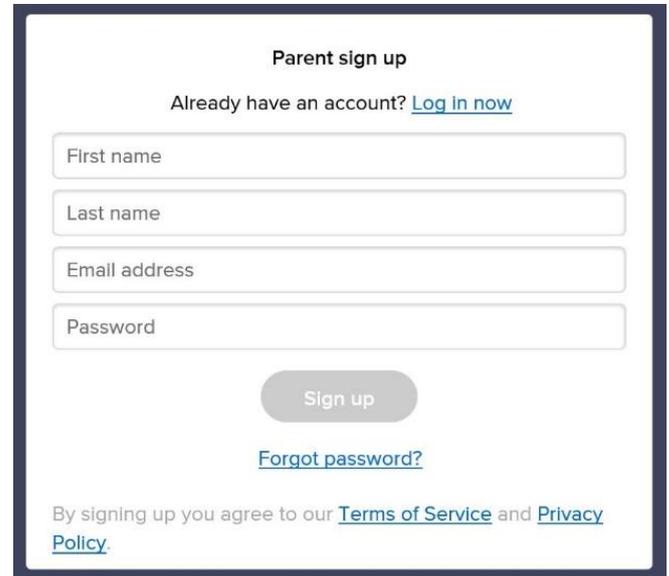
ClassDojo will be used to support the learning in these take home learning books and will provide teachers with the opportunity to upload weekly support materials.

We are very conscious of making this manageable for you at home so feel free to contact our school via phone for any support getting this setup on your home device. Mr Smith our ICT Leader is onsite on Tuesdays so this is the best day to ring for help or advice.

Getting your child connected on ClassDojo is quite easy! You simply need to follow these steps to get started:

Each parent will receive an invitation to ClassDojo from their child's teacher via an email on Friday (Tomorrow)

Click the link in this invitation email and you will be taken to the ClassDojo webpage, where you can enter your parent details and create a username.



The screenshot shows a 'Parent sign up' form with the following fields: 'First name', 'Last name', 'Email address', and 'Password'. There is a 'Sign up' button and a 'Forgot password?' link. At the bottom, it states: 'By signing up you agree to our [Terms of Service](#) and [Privacy Policy](#).' Above the form, it says 'Already have an account? [Log In now](#)'.

When creating your parent account, be sure not to use your email address in the first and last name boxes. It is important to use your actual first and last name in this section! For Privacy reasons it is very important that email addresses are not used as First or Last Name details. These details are shown on your child's class page EG: John Smith - Angus's Parent. If you place your email address in the wrong section it will be displayed for everyone to see. So that we remain compliant with Department of Education Guidelines, we don't want this to happen.

You will be taken to the Class Story page in ClassDojo, where you can see classroom posts for each of your registered children. Repeat the above steps for each of your children to connect with their ClassDojo story page.



ClassDojo provides an opportunity for new communication between school and home. There are fantastic links on the webpage to help you navigate your way around the site and many of our students particularly the older Tribes have already had experience using the program.

Students have the ability to comment on teacher posts but cannot communicate directly with other students from their class or school using ClassDojo. We ask that our families remember Wendouree Primary School's TRIBES values at all times when commenting on posts and communicating with teachers. It goes without saying that PERSONAL BEST and MUTUAL RESPECTFUL communications will be expected by ALL members of our school community. Students who do not follow these agreements will be removed from using their classroom's Dojo account immediately. To ensure a safe and happy experience for all our students this will not be negotiable.

Please watch out for your invite in your email tomorrow - Friday 14<sup>th</sup> August.



If you don't get one...check your junk mail. If you still can't find it ring school on Monday and let us know so we can fix the problem.

**Teachers will start posting on ClassDojo from Monday 17<sup>th</sup> August.**

# REMOTE LEARNING

We love seeing photos of you remote learning. You can send photos to the school mobile or directly to Ms Branagh at [christine.branagh@education.vic.gov.au](mailto:christine.branagh@education.vic.gov.au)

Viaan creating his minibeast this week.

Great Bee Viaan!



# SAUSAGE ROLLS

## INGREDIENTS

Olive oil

1 red onion, peeled and finely sliced

1 sprig fresh sage, leaves picked

6 (500g) Cumberland pork sausages

1 handful of breadcrumbs

A good pinch of nutmeg (or can grate fresh nutmeg)

250g ready-made puff pastry

1 free-range egg

A little milk

Sesame seeds, for sprinkling (optional)



*Here's a photo of Oscar making his own Homemade Sausage Rolls.*

*Please share any home cooking photos to the school's mobile number.*

## WHAT TO DO...

1. Preheat the oven to 180C line an oven tray with baking paper.
2. Heat oil in a saucepan and add the onions. Cook gently for about 20 minutes until soft and golden brown. Add the sage leaves, cook for a couple of minutes more and then spread out on a plate to cool.
3. With a sharp knife, slit the skins of the sausages and pop the meat out. Put it in a mixing bowl with the cooled sage and onion mix and the breadcrumbs. Add a good pinch/grating of nutmeg, then scrunch well with your hands to mix together.
4. On a floured work surface, roll the pastry out into a big rectangle as thick as a dollar coin and cut into lengthways into two long, even rectangles.
5. Roll the mixture into sausage shapes with your hands and lay along the centre of each rectangle.
6. Mix the egg and milk and brush the pastry with the mixture, then fold one side of the pastry over, wrapping the filling inside. Press down with your fingers or the edge of a spoon to seal the join.
7. Cut the long rolls into the sizes you want and space them out on then lined baking tray.
8. Brush with the rest of the egg wash and bake in the preheated oven for 25 minutes or until puffed, golden and cooked through.

## **NAT'S FAMILY FAVOURITE 'MEAT FREE' SAUSAGE ROLLS**

### **Ingredients**

- 2 eggs
- 1 cup cottage cheese
- 1/4 cup sunflower seeds
- 1/4 cup pepitas (pumpkin seeds)
- 1 small onion, diced
- 6 sprigs of parsley, roughly chopped
- 2 sticks celery, chopped
- 1 teaspoon of vegetable powdered stock
- 2 tablespoons soy sauce
- 1/2 cup (45g) dry breadcrumbs
- 1 cup (90g) rolled oats
- 1 carrot, grated
- 3 sheets puff pastry, thawed
- 1 tablespoon milk
- Sesame seeds, poppy seeds or nigella seeds, for sprinkling





## NAT'S FAMILY FAVOURITE 'MEAT FREE' SAUSAGE ROLLS

### What to do...

1. Preheat oven to 200C. Line 2 baking trays with baking paper.
2. In a food processor add the eggs, cottage cheese, sunflower seeds, pepitas, onion, parsley, celery, stock powder and soy sauce. Process until well combined, then pour into a large mixing bowl.
3. Add the breadcrumbs, rolled oats and grated carrot to the cottage cheese mixture and mix until well combined. Divide into 6 portions.
4. Cut the pastry sheets in half. Shape/spoon one portion of mixture into a log 3cm from edge of long side of pastry. Roll up to enclose filling. Cut into 8 pieces crossways. \*remember to use gentle "sawing" action with your knife so as not to squash the pastry. Continue with remaining mixture and puff pastry.
5. Place on baking tray. Repeat with remaining pastry and mixture. Brush rolls with milk. Sprinkle with sesame, nigella and or poppy seeds. Bake 35 minutes or until golden.

*Can replace pepitas and sunflower seeds with 1/2 cup pecans or walnuts.*



## LEMON DRIZZLE CAKE

### Ingredients

175g caster sugar

175g Self-Raising Flour

175g softened butter, chopped into cubes

3 eggs

Finely grated zest of 1 lemon

$\frac{3}{4}$  teaspoon baking powder

### For the drizzle...

100g granulated sugar

Juice of 1lemon

### What to do...

1. Preheat oven to 180C. Prepare a small loaf pan with cooking spray and baking paper.
2. In a bowl of a food processor add the eggs, softened butter, lemon zest, caster sugar, SR Flour and baking powder. Blitz until smooth and creamy. (You can use electric beaters if you do not have a food processor.)
3. Pour into the prepared pan and bake in the oven for about 40 minutes or until golden brown and springy to the touch.
4. While the cake is still warm, make the lemon drizzle by mixing together the sugar and lemon juice. Pour over the warm cake. Leave to cool a little before removing from the pan and serving.

## *A note from Ms Branagh....*

*As we find ourselves back in a remote learning situation can I just say a huge thank you for the work you have already done to make this transition such a smooth one for our students.*

*My greatest advice is to be flexible. Do what you can do and DO NOT stress if you don't get everything done. It is OK to say "I can't manage this today and have a day off". I think it is important that we remember that on top of Home Learning we are all also dealing with the daily news, daily chores and stresses brought on by this extraordinary pandemic. There are really no fool proof guidelines available to schools or families as so much of this is so new to everyone.*

*The most important thing is to **STAY SAFE.***

*I look forward to seeing you all on ClassDojo! I too hope to be able to post and communicate with you via this platform over the coming weeks.*



*Ms Branagh  
Principal*



My sister Louise and I.

Louise is one of the many extraordinary nurses who are working very hard during this pandemic to help keep everyone safe.