



Newsletter

Wendouree Primary School

Friday 17th April 2020

Firstly I must say a very big thank you to all our students and their families for your tolerance and patience while we get Remote Learning up and running this term. I certainly understand how frustrating this all can be. Can I also say that you are all doing such a remarkable job helping your children acclimatise to the changes we are currently facing.



As I write this the Prime Minister is debriefing the Nation about the positive outcomes we are currently getting controlling the spread of COVID19 in Australia and this makes all the work we are doing seem so worthwhile, especially in light of what we see happening in many other countries around the world.

I have had many parent enquiries around keeping up with the exchange of readers at school. As we are trying to minimise the number of people who are at school throughout the day it is not possible for us to allow regular exchanging of readers to occur. However we are in the process of getting accounts for our students on EPIC.



This is an online site where students can access all manner of reading resources for them to continue to practise their reading and comprehension skills. We use this at school regularly and our students love it. In order to do this we need an email contact where an invitation to join

this program can be sent and we have been working hard over the last few days checking our records to ensure we have up to date email contacts for all our families. Once this is completed we will organise for these invitations to be sent out early next week.

I am also intending on sending out a weekly newsletter to these email contacts and will post a copy on our website www.wendoureeps.vic.edu.au as well. Please check here regularly for important updates regarding Remote Learning this term.

The latest advice from The Education Minister of Victoria is that we will be Remote Learning until the end of this term so I envisage we will explore and add to our current processes as the need arises.

We will continue to send out our weekly booklets for students this term and I hope you have all received week 1 and 2 at this point. If not they shouldn't be far away. I understand the post is a bit back logged at the moment so if you haven't received both I am sure they will be with you soon. If you need to update any information such as your postal address or email address please ring school during the day and one of our staff will take down the details and change our records accordingly.



Please hold on to your completed booklets. We are in the process of creating a drop box at the front of the school where these can be dropped off for teachers to be able to assess the work our students are doing.



Student attendance

at school as you can imagine is quite difficult to assess at this time. However we are still required as best we can, to ascertain which of our students are participating in Remote Learning each day.

At this stage the best way we can do this is to see student activity each day on either Essential Assessment or Study Ladder accounts. If families could ensure that their children are logging in to both or either of these programs on a daily basis that would be wonderful.

Remote Learning will come naturally to some and not so naturally to others and I mean this from both a student and parent perspective. I have been an educator for over 20 years now and love my job immensely. But as I am required to also work from home a few days a week at the moment,

I too am having to Remote Learn with my own children at home.

Principal and Teacher I may well be, but the Mum in me is also learning along the way what challenges this new way of learning can bring. Technology that doesn't want to work, tasks from teachers I don't quite understand, trying to get my 7 year old to stay on task for longer than 5 minutes when she is in her home environment and just wants to play. The 'Miss Branagh' bit is not worth much credit at home I can tell you!



The View from My Home Office of My Girls Remote Learning.

But, we have frequent breaks and try as best we can to stick to a routine. When that doesn't work the 'ABC ME' Remote Learning Programs are a big hit with both my girls and add for some light relief while still being very educational.

Once again can I please acknowledge the incredible work you are doing at home to assist your children in their Remote Learning this term. You will have heard the catch cry "We are all in this together" no doubt many times over the past few weeks. As the Principal of Wendouree Primary School I am very grateful I am "in it" with all of you.



Stay Safe Everyone. The staff and I look forward to sharing this Remote Learning Journey with you.

☺ Ms Branagh

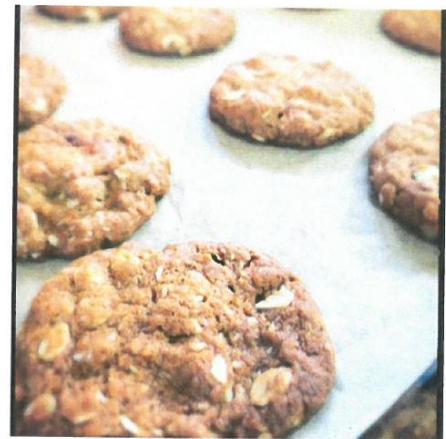
Because it's ANZAC Day next Saturday Nat from our Kitchen Garden has included our student's favourite ANZAC Biscuit recipes in today's newsletter. If you can get the ingredients or have them at home and decide to make some I would love to see a photo. You can text them to our school mobile on [0429202754](tel:0429202754).



ANZAC BISCUITS

INGREDIENTS

- 200g (2 cups) rolled oats
- 130g (1 and 1/2 cups) desiccated coconut
- 330g (1 and 1/2 cups) sugar
- 300g (2 cups) plain flour
- 250g butter
- 4 tablespoons golden syrup
- 2 teaspoons bicarbonate of soda
- 4 tablespoons boiling water



WHAT TO DO...

1. Preheat oven to 150C. Line baking tray(s) with baking paper.
2. In a large mixing bowl, mix together the rolled oats, coconut, sugar and flour.
3. Put the butter and golden syrup in a large saucepan over low heat and stir until melted and combined.
4. Mix the bicarbonate of soda with the boiling water and add to the butter mixture. Pour into the dry ingredients and stir until completely combined.
5. Roll heaped tablespoons of the mixture into balls between damp hands and place on the baking tray. Leave plenty of space between them, as they will spread. Press down slightly and bake for 15-20 minutes or until golden.
6. Remove the tray from the oven. Allow them to sit on the trays for a couple of minutes then transfer to a wire rack to cool.

Makes 40 biscuits.

This recipe has been doubled, from Matt Preston's 100 Best Recipes Cook Book.

HONEYED ANZAC BISCUITS

INGREDIENTS

- 200g (2 cups) rolled oats
- 270g plain flour
- 400g caster sugar
- 140g shredded coconut
- 250g butter, cubed
- 4 tablespoons honey
- 3 teaspoons bicarbonate of soda
- 2 tablespoons boiling water



WHAT TO DO...

1. Preheat oven to 150C. Line baking trays with baking paper.
2. Mix the oats, flour, sugar and coconut together in a large mixing bowl. Make a well in the centre.
3. Meanwhile, heat the butter and honey in a large saucepan over medium heat and stir until melted and combined. Remove from heat.
4. Dissolve bicarbonate of soda and boiling water, and add to the butter and honey mixture (It will foam up, this is normal).
5. Pour the honey mixture into the dry ingredients and mix to combine.
6. Place dessert spoon-sized mixture and roll into balls. Place on prepared trays, allowing room for them to spread. Flat slightly.
7. Bake for about 15-20 minutes, or until the biscuits are golden. Allow to cool slightly on the trays before moving to a cooling rack to set completely.
8. Store in an air-tight container... if there are any left!

This recipe has been doubled. Taken and adapted from Matthew Evan's 'The Real Food Companion' Cook Book.

