TUMBULGUM PUBIC SCHOOL

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Term 2 Week 7 2020

The students are settling well into the classroom, after their break away.

You did a great job at home and that combined with our teachers' efforts online has meant we have actually made some really pleasing gains during the time the students were not at school.

Thank you for returning the computers and other resources promptly. That has certainly made our jobs much easier.

Yesterday the Department issues updated advice for schools and I have attached that to this newsletter.

A summary of the changes from next week: School assemblies are allowed with no visitors.

External providers such as our tennis coach are permitted.

From Term 3:

Scripture will recommence.

We are able to hold parent meetings.

Inter-school events can recommence.

It is important to note that parents should not be on school grounds or at school events without permission.

We are very excited to have booked a visit from Durroughby Envionmental Education Centre for Monday 27 July. A permission note will be going home next week.

Students are enjoying fresh vegies every Thursday thanks to our SLSO Kerryn for preparing. In order to keep this going next term, we have decided to hold a mufti day to help finance it. See the back of the newsletter for more details.

Jenni McKeon Principal

TERM 2 2020	
Term 2 Week 7	Wednesday 24 June—MUFTI DAY! Wear your pyjamas!
Term 2 Week 10	Friday July 3—Last day of term

Principal: Jenni McKeon



Social media is a great place to see

what we get up to at school

and liking the content we post helps to support our social media presence.

If you are on facebook, you can find us here:

https://www.facebook.com/ tumbulgumpublicschool/



Mufti Day

Wear your pyjamas to school!

Bring a gold coin donation to support our fresh vegies on Thursdays!



Wednesday 24th June

Brand new school shirts now available for \$15

Send in your size and number required in an envelope with payment or receipt from POP (through our website).

The star of the vegies this week was a delicious omelette. The children asked if I could include the recipe in the newsletter so they can make it at home.

Carrot and Zucchini Omelette Ingredients

5 eggs

1/2 cup of milk

Pinch of salt

Grated carrot

Grated zucchini

Method

Crack eggs into jug.

Add milk and salt

Add grated vegies

Melt butter in frying pan

Pour a small amount into frypan

Roll up to serve

Enjoy!

Tip: You can try different vegies in your omelette,

like mushroom!

These are great cold in a lunchbox.

