

TUMBULGUM PUBLIC SCHOOL

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Term 3 Week 1 2020

Principal: Jenni McKeon

Dorrroughby EEC visit

Unfortunately due to new COVID19 guidelines, we are unable to proceed with our Dorrroughby EEC visit on Monday. We will have the visit when the restrictions are lifted.

COVID19 guidelines

A reminder that no parents are to be on school grounds, unless formally meeting with a teacher.

School planning

We are about to start a new school planning cycle. This means that we are asking ourselves

1. Where we are now?
2. Where do we want to be in 4 years?
3. How will we get there?

We need all parents, staff and students to be involved as we focus on continual improvement. We are especially interested in literacy and numeracy growth, completion of school, and knowing every child is known valued and cared for.

We're looking forward to working with you to make our school the very best for your children.

Kids in the Kitchen

Our learning this term will be around Paddock to Plate. Because of this, we are wanting to include cooking in a variety of different ways at school this term.

If you do not want your child to participate, please let us know

The recipes are all very healthy, with many coming from NSW Health, promoting healthy eating, especially of vegetables. Most serves are only a small tasting of approximately 1/4 cup. We will be publishing recipes in the newsletter in case you would like to make some of our food at home.

TERM 2 2020

Term 3 Week 3	Education Week Tuesday 4 August—Mufti Day— Students are the teachers! Thursday 6 August 3:15pm—Parent meeting for RAP
Term 3 Week 6	Thursday 27 August—Book Week

We hope you will join us in encouraging your children to try healthy food and enjoy a variety of vegetables that they have prepared themselves in the Kids in the Kitchen program.

Jenni McKeon
Principal

New school hats!

Our beautiful new hats have arrived. They are a generous bucket hat, with adjustable fitting.

Only \$10



Ms Mac's Cauliflower Soup

Ingredients

- 1 medium cauliflower
- 4 cups of vegetable stock
- Broccoli sprouts
- 1 tablespoon of olive oil
- 1 medium onion
- 2 cloves of crushed garlic

Method

- Heat the olive oil in a large saucepan.
- Add the crushed garlic and roughly chopped onion.
- Cook until soft.
- Roughly chop the cauliflower and add to the saucepan.
- Cook for 5 minutes, stirring occasionally.
- Add the stock and bring to the boil.
- Boil for 30 minutes with the lid on.
- Cool it before blending until smooth.
- Reheat before serving.
- Garnish with broccoli sprouts.

We had a great time gardening this week.



Meet Our Staff

This week: [Courtenay Ciric](#)

Mrs Ciric works with us Wednesday to Friday. She runs our reading program, providing extra support for students and classroom teachers. She has been teaching for 17 years and has been at our school since 2018. for three years.

Courtenay is a Murwillumbah local who went to Sydney to pursue her teaching dream. She is very experienced in Visible Learning and is trained in L3 (a specialised literacy program). She is currently running a professional learning group across the Tweed Community of Small Schools looking at effective ways to teach writing.



Courtenay is passionate about community and working with parents to help students at an individual level. She measures her success by her students' success.

Fun fact: Courtenay has two children, Flynn and Sienna, and a chocolate Labrador called Rosie.