



GREENETHORPE PUBLIC SCHOOL NEWSLETTER

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Principal - Mr Brent Cartwright – 0477 433 104

Term 3 Week 6– Thur 27th August, 2020

PRINCIPAL'S MESSAGE

We have decided to put out a newsletter each fortnight as we have been finding it harder to get completed each week as we are not allowed to go visiting or get visitors into the school at the moment. In saying that we have had an exciting week within the school with the introduction of unicycles. The students have loved taking on a new challenge and have demonstrated impressive determination.



Roman has had experience riding Unicycles so he has been a fantastic asset and helping the other students.

MRS CARTER'S ROOM



The children were engaged during science experiments testing the absorbency of several materials. It was concluded that felt was the most absorbent material we tested.



During visual art the children worked on a new technique. They created a drawing with white crayon. They then used water to attach small ripped pieces of crepe paper in a collage fashion. The colour will bleed from the crepe paper. The crepe paper will form a pastel background while exposing the white drawing behind.

The children were eager to try this technique and more fun will be had when the crepe paper is taken off after it has dried to reveal their masterpieces.



ATTENDANCE

It is lovely to see our students back at school after so many being ill last week.

Even if you have sent a text please provide a written explanation of absences within 7 days of returning to school. This is an audit requirement.

BOOK CLUB

Issue 6 Book Club is being sent home today. If you would like to order please return to school by 7th September with payment

Award winners for Week 6



Brent Cartwright,
Principal.

WE ARE WHAT WE EAT:

A Healthy lunchbox idea

Gluten-free ham and corn fritters



INGREDIENTS

- 100g sliced gluten-free [ham](#), chopped
- 125g can corn kernels, drained
- 2 spring onions, thinly sliced
- 1/4 cup (35g) gluten-free ^{ISEP}self-raising flour
- 1 Coles Australian Free Range Egg, lightly whisked
- 2 tbs milk
- 2 tbs olive oil

METHOD

- **Step 1**

Place the ham, corn, spring onion, flour, egg and milk in a medium bowl. Stir until well combined. Season.

- **Step 2**

Heat the oil in a large non-stick frying pan over medium heat. Add four 1/4-cup (60ml) portions of the egg mixture to pan. Use a spatula to flatten slightly. Cook for 2-3 mins each side or until golden brown and cooked through. Transfer to a plate lined with paper towel. Set aside to cool slightly. Serve warm or at room temperature.

Adapt to your taste buds

