

A learner will be.....
Safe Respectful Responsible

Coraki Public School



Term 3 Week 6

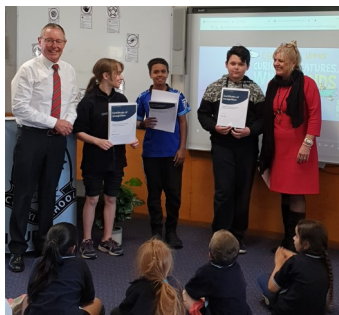
www.coraki-p.schools.nsw.gov.au



Hello Everyone,

Coraki Public school has had fantastic week.

On Monday we had a special assembly to introduce Book Week and we had our Director Peter Campbell present some Education Week Awards. Mrs Maleckar, Faye and our 3 School Captains all received awards for exemplar practice and service. Well done to these wonderful members of the Coraki Public School Family.



On Wednesday Tony Meldrum ran a hockey workshop for all the students. When I spoke to the students on Thursday they were very excited about what they had learnt.



On Thursday we had an Authentic Book Week experience where all the classes did a wonderful improvisation on one of the shortlisted books. The

presentations were fantastic and we have recorded each of the presentations so that you can share in the experience. These recordings are being finalised at the moment and should be added to our face book page in the coming days.



Today we wound up our Book Week with a fun dress up day. There were some amazing costumes and all the school looked terrific. All the students paraded along the front fence of the school. We are so very grateful

Events Calendar

Book Week

22/08-28/08/2020

Life Education Van

08/09/2020

Public Speaking

Round 1 at school -14/09
Round 2 -17/09

School Photographer

05/11/2020

NAIDOC Week

8th-15th November 2020

Birthday's

26/08-03/09/2020

Happy Birthday to everyone
in our Coraki Public School
Community!



Education

to all our family members and community for attending and social distancing themselves along the foot-path. Your presence means a lot to all of us and we thank you supporting our wonderful school.

I would like to encourage all of our students to attend school every day. If your child is sick please contact your child's class teacher or the front office. The Covid-19 protocols are still current and if your child is presenting with flu like symptoms they are to be tested before they return to school. The negative result must be presented to the office on the child's return. I thank you for your support in this.

On Tuesday, Elissa , Gloria and I met with some of our wonderful parents and carers and discussed some of the exciting things coming up for Coraki Public school. We all shared in a cup of coffee.

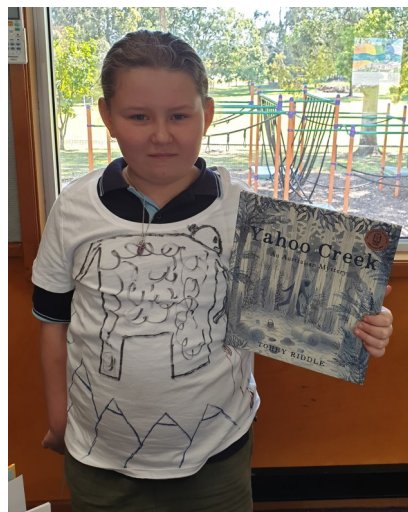
This week was SASS appreciation week and today we celebrated all our wonderful support staff. We are so very blessed to have such a wonderful team.

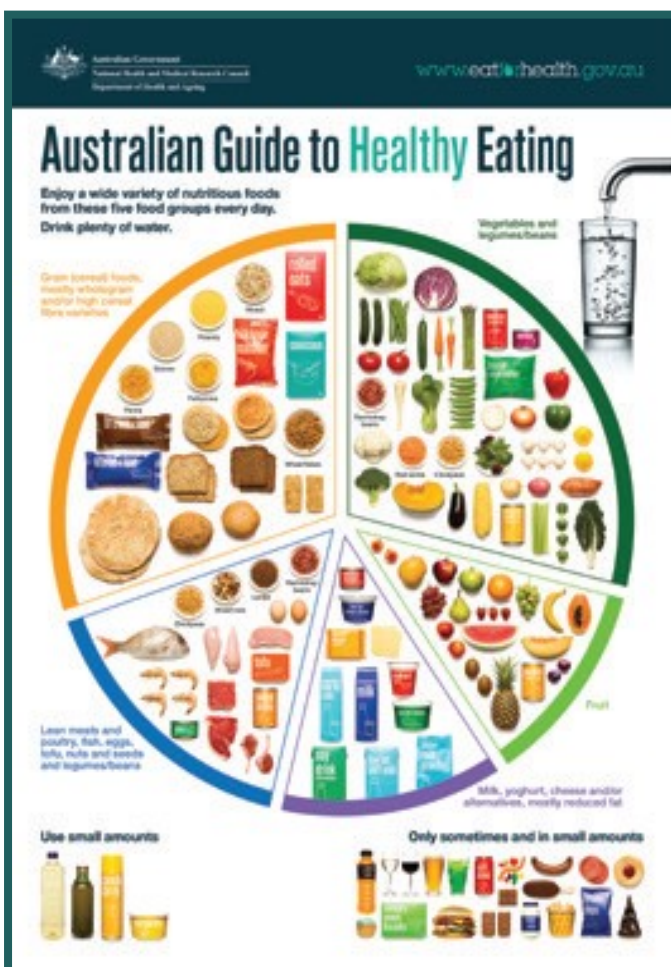
Over the coming weeks we will be conducting a survey with all our families to find out how we are going. This survey will be via a paper format and phone calls if required. We look forward to hearing from you.

Coraki Public School is a great place to work, play and learn.

Kind Regards,

Lyn Parker
Principal





What's in your lunch box today?

Lunchbox Frittata

Ingredients:

- 1 Tbs extra virgin olive oil
- 250g packet sweet potato noodles
- 2 tomatoes chopped
- 2 garlic cloves, finely chopped
- 2 green shallots, thinly sliced
- 1/2 cup shredded fresh basil leaves
- 8 large eggs
- 1/4 cup finely grated parmesan cheese
- 125g Feta, cut into thin slices, halved
- 1 tbl pepitas

Method 1:

Heat the oil in a 19cm (base measurement) 24cm (top measurement) ovenproof frying pan over medium-high heat. Add the sweet potato noodles to the pan and cook, stirring often, for 8 minutes or until softened. Add the zucchini to the pan and cook, stirring often for 3-5 minutes or until the sweet potato is tender. Add the tomatoes, garlic and shallot and cook for a further 2 minutes. Stir through the basil. Use a slotted spoon to transfer to a bowl.

Method 2:

Preheat the oven to 170C /150C fan forced. Whisk together the eggs with 2 tablespoons water. Season. Stir through half of the parmesan. Pour the egg mixture into the frying pan. Top with the noodle mixture. Arrange the feta on top. Sprinkle with pepitas and remaining parmesan. Cook on the stove top for 5 mins. Transfer to the oven and cook for 15 -20 minutes, or until the eggs are set. Serve with extra basil leaves.

Recipe from Taste.com.au



CBCA Book Week
CURIOUS CREATURES
WILD MINDS

October 17-23 2020

THE CHILDREN'S BOOK COUNCIL OF AUSTRALIA
#CBCA2020

