



**ST PETER'S CATHOLIC PARISH PRIMARY SCHOOL**

**Thursday 8th October 2020 – Week 1**

*St Peter's School is committed to the care, well being and protection of children, young people and vulnerable people in our community.*

Good afternoon Parents and Caregivers

Welcome to the start of Term 4.

It was terrific news to hear over the holiday break that our students are returning to onsite learning - we are very excited to have all our students back at school.

Thank-you to our families for their support during Remote Learning.

### **Our Term 4 Priorities**

1. Mental Health and Wellbeing.

Our highest priority is the mental, safety and wellbeing of every student and member of our community. The teachers are currently working on engaging strategies to support the social and emotional learning of our students alongside curriculum based learning.

2. Learning Excellence

Our priority will be to ensure those who have fallen behind can catch up and those who have progressed significantly can continue to stretch in their learning. Student voice and student agency should also inform how we provide continuity of learning and support for every student in our environment.

**All Loaned Devices Must Be Returned to School On Monday 12th October - Please Ensure the Charger is Also Returned.  
Thankyou**

**All Year Prep - Six students will return to the school site**

**Monday 12th of October**

Remote learning will not be available from the 12th of October.

**However the following rules will be enforced:**

1. Physical distancing of all adults at drop off and pick up times
2. All people over the age of 12 must wear a face mask. Students over 12 do not have to wear a mask on the school site.
3. Parents and carers will not be able to enter the school grounds at drop off or pick up times. Additional staff have been scheduled to support students during return to school transition.
4. School gates will be open from 8.30am and will close at 8.55am. School lessons will commence at 9am sharp.
5. Families once again have allocated gates for drop off and pick up based on surname. We will use the two gates that are listed below. Both areas are drive through zones, please ensure you **do not park in the drive throughs.**
  - a. **A-K Surnames** - Gate 1 (Wedge St drive through)
  - b. **L-Z Surnames** - Gate 3 (Coulstock St/Tigerturf drive through)

6. On arrival at school staff will support students to their allocated bag drop off area and then all students will be supervised by staff on the tiger turf play space

**Parents and Caregivers will be required to farewell students at the gate as there is no access to families on the school site. Thanks for your support**



### **End of the school day -**

#### **Students to be picked up from the same gate that they are dropped off**

3.15pm Prep students and siblings will be dismissed

3.20pm Junior school students and older siblings will be dismissed

3.25pm Middle school students and older siblings will be dismissed

3.30pm Senior school students will be dismissed

Families are asked to discuss a meeting spot for students after gate dismissal and remain in their car.

Families are asked to maintain physical distancing rules.

Parents and carers will be required to wear face coverings whenever they leave the house, including for school drop-off and pick-up. Thank you for your support.

#### **Student Arrival:**

8.30am: Gates open

Students will be instructed to put bags in bag space and play on the tiger turf area only

Until the 8.50am bell will ring for students to go into class and get settled.

All staff will be available to support the students arriving each morning.

#### ***New structure each morning:***

Students will arrive, put their bags down and engage with other students on the tiger turf space.

Some students will present with some anxiety - please be patient and reassuring.

We can not allow parents on site - if your child is extremely anxious it may be best to leave with the child and bring them back later in the morning when there are less people. Late arrival students will need to enter via the front office space.

#### **Staff and student safety**

We have purchased sanitizer stands to be positioned around the school. All staff and students must hand sanitizer when entering and exiting the school building. The stands remove the need for the manual hand pump and will become part of our daily routine moving forward.

All adults on site will need to record their attendance and time and temperature reading at the front office.



## **Sacraments 2020**



The school and parish have had numerous discussions around Confirmation, Eucharist and Reconciliation and we are continually reading the media updates regarding gatherings under the Victorian Government Restrictions.

On Tuesday I had a zoom meeting with Fr Anh, Geraldine (Principal of St Mary of the Cross MacKillop) and Tim (Principal of Glowrey) to discuss Sacramental plans for 2020.

At this point in time it does not appear possible that the Victorian Restrictions will allow for the Confirmation Sacrament to be celebrated - we will however make provision for the current Year 6 students to be invited to celebrate the Sacrament next year.

All the people involved in the meeting on Tuesday understand and feel the disappointment felt by the current Year 6 students and families.

Our Senior Teaching Team is currently working on a graduation celebration plan for our Year 6 students - this will also have restrictions in place.

It has been an extremely challenging year for our Year 6 students but we endeavour to do our best to make Term 4 enjoyable and memorable for them.

We feel equal disappointment for our 2020 Reconciliation and Eucharist candidates. We have made tentative dates for the Sacraments in 2021 we are just waiting on confirmation of venue availability. 2020 and 2021 Eucharist and Reconciliation will be combined over a number of days. Thank you for your support and understanding.

## **School Photos**

We had made a date for school photos on the 12th of October - unfortunately restrictions will not allow the photographers on our school site. School administration is trying to lock in a new date. I will keep you informed. We will try for a November booking.

## **New Deputy Principal**

It is with much excitement that the school announces Mrs Daniela Torcaso as our new Deputy Principal and Learning Diversity Leader. Daniela comes with a wealth of leadership knowledge and experience in Learning Diversity. She is looking forward to being part of the next chapter at St Peter's Epping. Building teacher capacity to improve student growth.

Julie Percy, our current Deputy Principal is taking Long Service Leave in 2021. We wish her all the very best with her plans to spend time with her family and hopefully travel.

## **School Captain Selection 2021**

In consultation with the Senior Teaching Team we have decided that the 2021 school captain process will start next year. Our current school captains have not had the opportunity to lead this year and giving them every opportunity to embrace leadership this term will be explored.

The Senior Teachers will begin 2021 captain conversation and speeches with the 2021 Year six class next year. Thanks for your support.

### **School Policies**

Please take the time to visit our new website and review our school policies.

### **School Fees**

Thank you to the families that have made contributions to the 2020 school fees. Please make a time to have a conversation with me if you are currently experiencing hardship and we can discuss avenues to support your family.

In the past there has been increases in school fees each year. In 2021 there will be no increase in school fees and levies at St Peter's.

Have a lovely week ahead,  
In a world you could be anything



Kindest Regards,  
Angela Tonkin  
Principal



#### **ADMINISTRATION**

##### **Notices:**

**If your family, other than year 6, is not returning to St Peter's School in 2021 please email [office@stprepp.catholic.edu.au](mailto:office@stprepp.catholic.edu.au) with your name, student/s names and school they will be attending in 2021.**

We currently have 1 position left in Prep for 2021, contact the office for enrolment information or visit the St Peter's School website <http://www.stprepp.catholic.edu.au/>

## **Gospel Reflection**

Sunday 11th October



No matter what we are all loved by God unconditionally and we are all invited to God's 'banquet'. This Gospel reading acknowledges that no matter our religion we do all live out our own lives and make our decisions, so some people accept the invitation, some do not accept. Some attack even the messengers that bring the invitation.

## The Week in Review

### Prep News

The preps have had a wonderful last week of Flexible Learning, but now we are counting down the minutes till we reunite onsite at school on Monday!

Please see the following image that details the school supplies prep students must bring back to school on Monday.

**THANK YOU** to every single prep student and their family for making this the most incredible adventure that we will never forget. We are grateful to have completed it with the most amazing community.

Prep Team xx

P.S. The preps new sports days will be **Wednesday** and **Friday**. Therefore students will need to wear their sports uniform on those days. Thank you!

### School supplies to bring back to school on Monday:

- Book tub
- Take home reader books
- Workbooks that contain your learning
- Published writing pieces of work
- 100 Days of Prep Poster
- God's Creation Prayer

Everything else can stay at home!

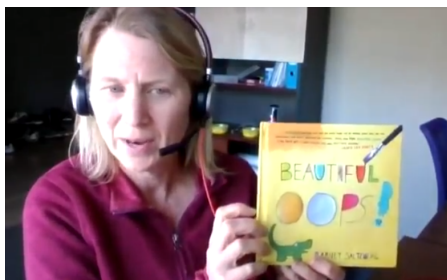
Thank you :)



### Juniors News

The Junior students have worked very hard during remote learning and this week has been no exception. Students have read The Beautiful Oops book, looked at the learning pit and identified how mistakes are a great way to help us learn. Students identified challenges they have faced and then thought of ways to get out of the learning pit and solve the problems. Well done Juniors!

The Juniors have shown some amazing learning during remote learning and your teachers are so proud of you! All of the Juniors are very excited for next week when we can come back to school and see our friends and teachers in person. See you all on Monday!



1. What is the activity you find really hard or challenging?  
The activity is when I go back to school and see all of my friends and teachers, I will also have to get used to all the new changes and try to fit in.
2. List three things that you can do to help you climb out of the Learning Pit.  
One thing I can do is talk to someone that I can trust. Something else that I could do is find or get something that I like and hold on to it while I think of a way to get out. The last thing I could do is meditate while thinking about how I could be independent and positive to get out.

1. What is the activity you find really hard or challenging? I find it really hard to do an activity that requires hands on writing because it is hard

2. List three things that you can do to help you climb out of the Learning Pit. by having a teacher to help me, sit in a quite area and a fun reward

1. What is the activity you find really hard or challenging?  
- Adding or subtracting big numbers like  $645 + 223$  or  $506 - 409$

1. List three things that you can do to help you climb out of the Learning Pit.
2. - ask for help from my teachers
3. -practise on my own
4. -use bundles for difficult tasks

1. What is the activity you find really hard or challenging?

I find spelling hard because some words are very long and some have silent letters .

2. List three things that you can do to help you climb out of the Learning Pit.  
Try to remember the letters.  
Break the word up.  
Have a look to see if the word looks right.

# St Peter's Masterchef

## This week's theme: Culture

Hi Families,

We would like to thank you all for entering the cooking competition! There were so many fantastic entries, we found it difficult to choose our winners. Winners please remember to collect your prizes when we are back onsite!

Congratulations to....

### SENIOR

#### Nihita - Butter Chicken



#### Ingredients:

Ginger 1 tablespoon  
Garlic 1 tablespoon  
Garam masala 1 teaspoon  
Chilli powder 1 tablespoon  
Yoghurt 2 tablespoon  
Salt (As needed)  
Turmeric powder  $\frac{1}{4}$  teaspoon  
Cumin powder  $\frac{1}{2}$  of a teaspoon.  
Chicken (cut into square pieces) 250g  
Butter 100g  
Onion 2  
Tomatoes 1  
Coriander leaves (A bunch)  
Kasuri methi 1 teaspoon  
Thickened cream 2 tablespoon

#### Steps:

Marinate the chicken with the first 8 ingredients (half the amounts) and refrigerate overnight.  
Fry the marinated chicken pieces in 50g of butter and remove from heat. Add the remaining butter into another frying pan and add ginger, garlic, onion, tomatoes and mix with remaining ingredients (1 - 8)  
Grind this onion, tomato mixture in a grinder and add it back to the frying pan and cook the whole mixture (add some water). Simmer this sauce.  
Once the sauce is cooked, add the fried chicken and mix well. Cover and simmer for 5 minutes.  
Add coriander leaves, Kasuri methi and cream. Mix well and serve!



## Anthony - Foccacia



## MIDDLES

### Archie - Traditional English Sunday Dinner



This is a traditional English Sunday dinner. I chopped and peeled the carrots and potatoes. I chopped some broccoli. I mixed Yorkshire pudding batter and put it in hot oil in the oven. The potatoes were roasted in the oven with the asparagus. The other veggies were boiled in hot water. The chicken was in the oven for a few hours. We made the gravy near the end with hot water and poured it over our dinner.

From  
Archie Thomas



### Zac - Pizza



## Pizza Dough

### Ingredients

- 2 tsps dried yeast
- 1 cup lukewarm water
- 2 2/3 cups plain flour, plus extra to dust
- 2 tsps. salt
- 3 tbsps. olive oil

### Method

1. Whisk yeast and water in a heatproof jug. Stand for 5 minutes or until frothy.
2. Place flour and salt in a large bowl. Make a well in the centre. Pour in the yeast mixture and oil. Using your hands, mix the dough until it comes together and is smooth. Turn out onto a lightly floured work surface and knead briefly.
3. Place dough in a lightly oiled bowl and cover with cling wrap. Set aside in a warm place to rise for 30 minutes to an hour until it doubles in size.
4. Turn dough out onto a lightly floured surface and knead gently for another 5 minutes or until smooth. Divide dough and roll out pizza bases to desired size. Sprinkle a little flour on the bench before rolling to prevent dough from sticking.

Your dough is now ready for your pizza topping.

Margharita – Tomato pizza sauce and Mozzarella Cheese

Capricciosa – Tomato pizza sauce, Mozzarella Cheese, Shredded Ham, Black Olives, Anchovies



# JUNIORS

## Lucas - Ricotta Gnocchi



1 tub ricotta  
100g parmesan cheese  
150g plain flour  
1 egg  
salt and pepper

### Method

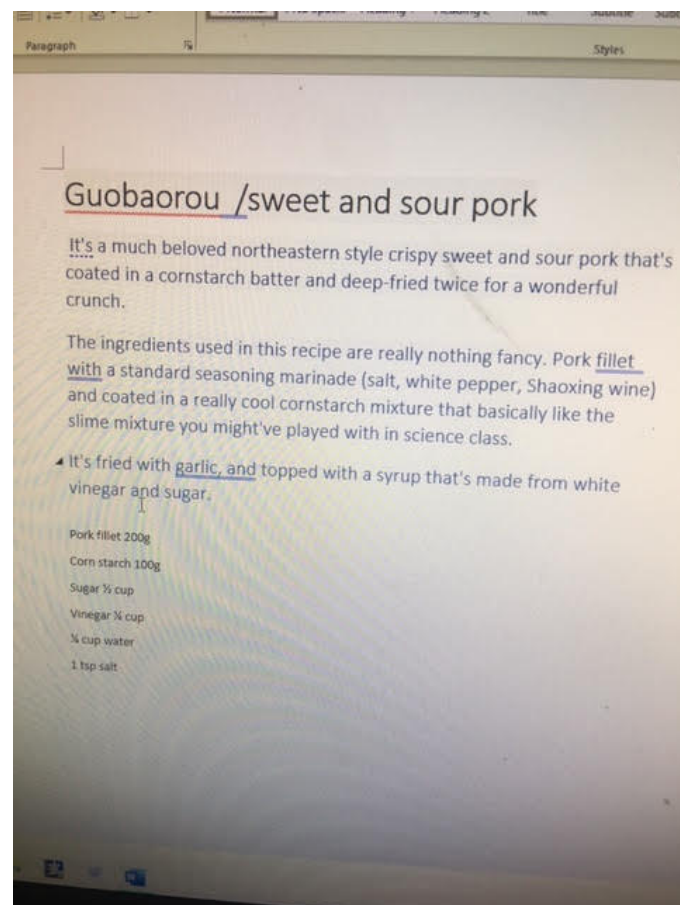
Mix ricotta, cheese, flour egg, salt and pepper in a large bowl and mix well.  
Roll the dough, cut and roll on a gnocchi board.

### To cook Gnocchi

Bring a large pot of water to the boil.  
add gnocchi.  
when they are cooked they will rise to the top.

Serve with bolognese sauce and enjoy!

## Anna - Sweet and Sour Pork





## Shenel - Curry

### String Hoppers

#### Ingredients (Serves 4)

- 500g Rice Flour
- 1/2 tsp of salt
- Water to mix

#### Method

1. Put the flour into a bowl.
2. Add salt and mix it with normal water until it becomes a moist dough.
3. Pour the mixture into string hopper mats using a string hopper mold and steam them in a steamer for a few minutes.



### Chicken Curry

#### Ingredients (Serves 4)

##### For Marinade:

- 1 Kg Chicken
- 2 tbsp Chili Powder
- 1/2 tsp Turmeric Powder
- 2 tbsp Roasted Curry Powder
- 1 tbsp Salt
- 1 tbsp Vinegar

##### For the Curry:

- 3 tbsp Vegetable Oil
- 7-8 Curry Leaves
- 1 Onion (Chopped)
- 1 Inch Ginger (Chopped)
- 3-4 Garlic Cloves (Chopped)

#### Method

1. Add the Chicken to a bowl.
2. Add all the ingredients for the marinade and mix it with the chicken and let it for about 20 minutes.
3. Heat the pan with oil and once the oil is heated add curry leaves, onion, ginger and garlic.
4. Once it starts releasing the aroma, add the marinated chicken and mix well for about 5 minutes.
5. Then add a cup of water and close the lid and let the chicken cook for about 15 minutes.
6. Once the chicken is cooked add 2tbsp of coconut milk (optional) add more salt if needed and let it cook for further 5 more minutes.

### Red Lentil Curry

#### Ingredients (Serves 4)

- 1 cup Red Lentils, rinsed and drained
- 1 1/2 cup water
- 1/2 tsp turmeric powder
- 1/2 tsp salt
- 1 tsp Unroasted curry powder
- 1/2 tsp paprika powder
- 1 medium onion, finely chopped
- 3 garlic cloves, chopped
- 2 tbsp curry leaves
- 1/2 cup full-fat coconut milk

#### Method

1. Add the red lentils, with all the ingredients except coconut milk to a pot and bring to a boil, then reduce the heat to low and cover and let it cook for 20-30 minutes until the lentils are soft.
2. Then add the coconut milk and mix everything together. Let simmer on low for 5 minutes.

### Coconut Sambol

#### Ingredients (Serves 4)

- 1 cups freshly grated coconut
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/4 lime, juiced
- 1 tbsp paprika
- 1/2 tsp chili flakes
- 2 tsp Maldive fish (optional)
- 1/2 onion chopped

#### Method

Using a blender, grind all the ingredients except lime juice until combined. Then put the mixture to a bowl and add lime juice to taste.



## PREPS

### Maggie



### Coconut milk and milk cake

#### Ingredient

Milk 350g  
sugar 80g  
Corn starch 70g  
Coconut shreds 20g

(1) One-third of the milk is added to the cornstarch and beaten until the sugar melts and boils. (2) Two-thirds of the milk is added to the sugar and heated to a boil. Add (1) slowly, continue to stir until thick, cool off from the heat. If your coconut powder is sweeten, you may want to cut down on the sugar. About 50 grams of sugar is enough for 2. Watch while you cook the milk, or it will boil out. 3. Don't let the cow milk cake cool for too long, or it may not stick to the coconut powder after it dries out

## Captains Corner

Hi St Peter's friends and families,

Welcome to term 4. Thank you all for being so persistent and engaged in your learning throughout this school year. Thank you to all the parents who helped their children during remote learning.

We are so excited to be getting back in the classroom in a few days!!! School may look a little different but that is no excuse to not have fun with your friends.

How are you feeling about returning back to school? I am feeling happy. It is also ok to be having mixed feelings about returning. If you are nervous or worried about coming back to school, talk to a parent or teacher. I am sure they will be happy to help you.

Mrs Tonkin asked the students to bring in an art piece if you wish to have it displayed around the school, so don't forget to bring it with you next Monday 12th October. I am sure Mrs Tonkin is SO excited to meet us all!

From Olivia

## STEAM

The STEAM Team is really looking forward to having all the students back at school next week!

To keep consistency with what has been happening during the STEAM sessions in Term 3, we will be including a sport activity during the 4 hour STEAM block in Term 3.  
**Could all students please wear their sports uniform on their STEAM day.**  
Thankyou for your support.

## PREP

The Prep students were successful if they:

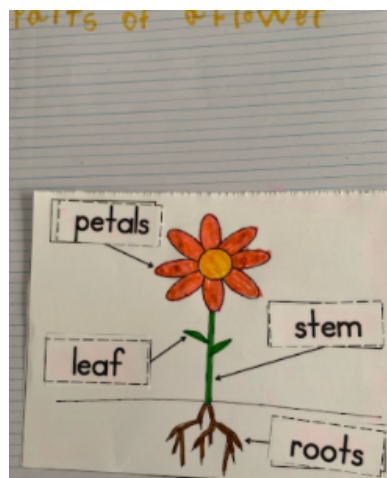
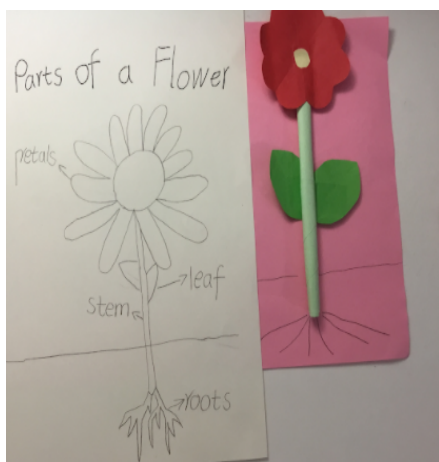
- observed the different parts of a plant.
- labeled the parts of a plant.
- created a stick art picture.
- turned in their work.



**Arianna's curly haired stick person**



**Charli's stick people.**

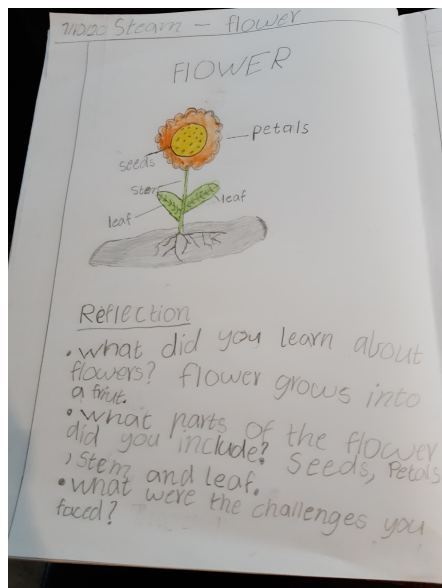


## **JUNIORS**

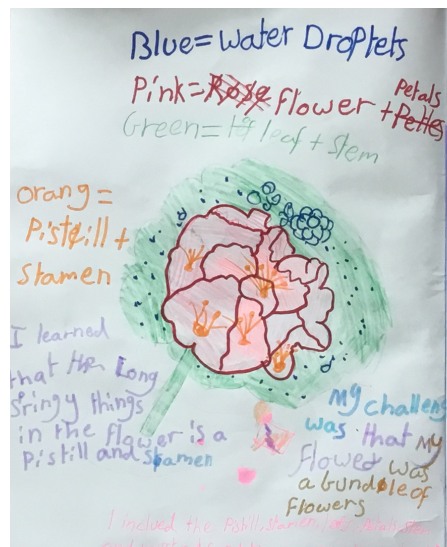
**The Junior students were successful if they:**

- used a magnifying glass to explore different features of a flower.
- sketched the flower in their scrapbook.
- labeled the parts of the flower including the petal, pistil, stamen, sepal, stem, leaf, on their sketch.
- turned in their work.

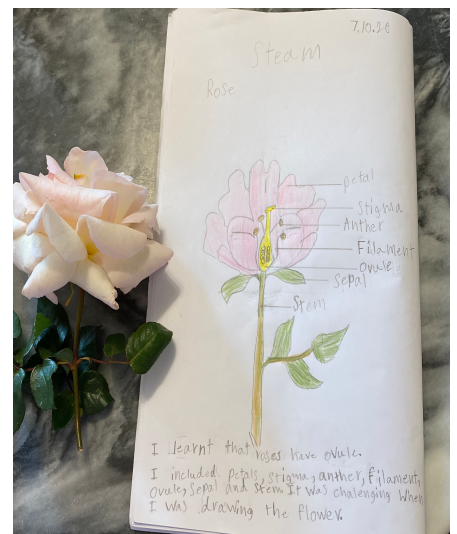




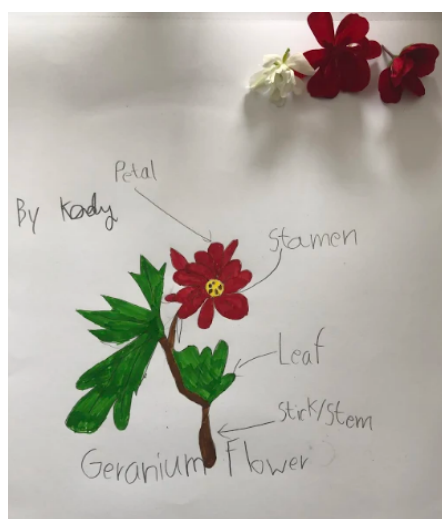
Abel



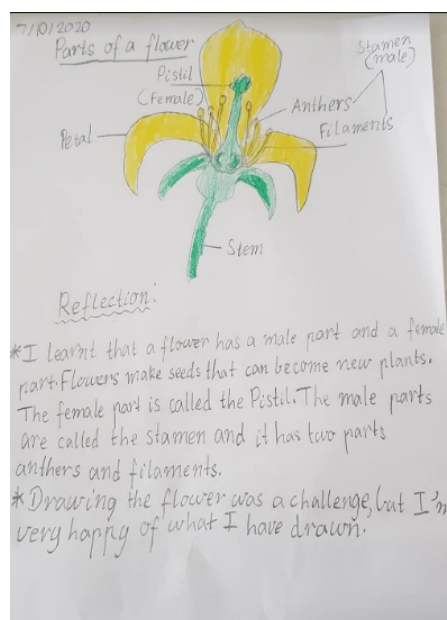
Anna



Ethan



Kody



Shenel



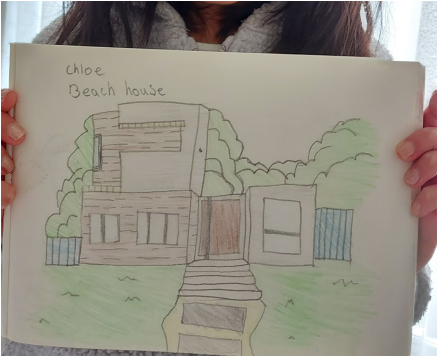
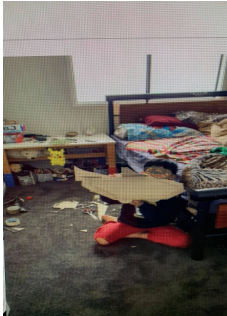

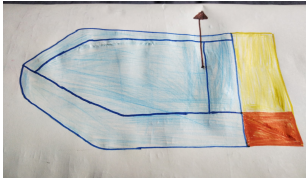
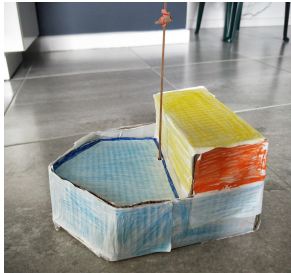



Jayda

## MIDDLES

Research and design a STEAM challenge to share when we are back at school.

The Middle students were successful if they:

1. Researched various STEAM Challenges.
2. Generated ideas and shared a challenge with CLEAR instructions that used MINIMAL resources.
3. Linked the challenge to a St Peter's disposition.
4. Provided evidence that the challenge was tried out at home (photos, video etc).
5. Turned in all work on Classroom.

<p><b>Chloe's Challenge: Design your dream house</b></p> 	<p><b>BJ's Challenge: Make a cardboard cargo plane.</b></p> 	<p><b>Challenge: Make playdough</b></p> 
<p><b>Rajdeep's Challenge: Build a Boat</b></p>  	<p><b>Jett's Challenge: Lego Money Boat</b></p> 	<p><b>Josh's Challenge: Design &amp; build a stick raft.</b></p>  

## SENIORS

This week the Senior students were given the task of researching and creating their own STEAM challenge that could be implemented at school. They were asked to include clear instructions and photos of their challenge. Here are a few examples of their work.

**The Senior students were successful if they:**

6. Researched various STEAM Challenges.
7. Generated ideas and shared a challenge with CLEAR instructions that used MINIMAL resources.
8. Linked the challenge to a St Peter's disposition.
9. Provided evidence that the challenge was tried out at home (photos, video etc).
10. Turned in all work on Classroom.

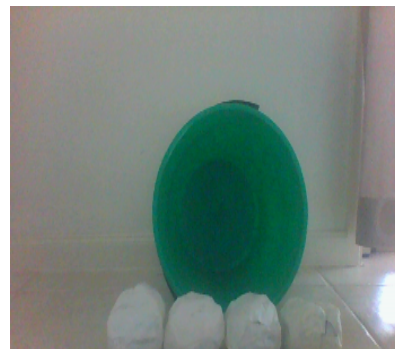




**Luke's cup tower challenge**



**Egg drop challenge**



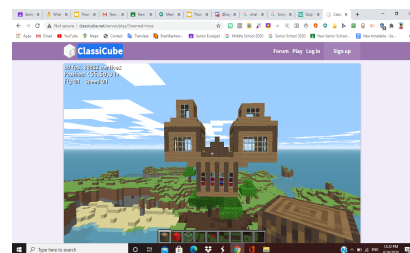
**Thomas' Bucket challenge**



**Samuel's Paper weight challenge**



**Balloon rocket challenge**



**Thomas' ClassiCube challenge**

## Middle News

It has been great to see the students back this week and we can't wait to see everyone onsite next week. **The Middles will be participating in sports lessons on Mondays and Fridays. Full sports uniform and runners will be worn on these days.**

We are excited to see you all on Monday!

## Community News

A reminder for any Year 5 students wishing to apply at St Monica's, you still have an opportunity to do so.



**PRAY AND PERSEVERE**

**Enza Sinopoli**  
*College Registrar*  
**St Monica's College, Epping**  
**p: (03) 9409 8444**  
**w: [www.stmonicas-epping.com](http://www.stmonicas-epping.com)**





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