



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

**Thursday 17th September 2020 – Week 10**

*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 Parent's, Carer's and the St Peter's Community,

This week marks the end of an extraordinary term of schooling the likes of which we hope we will not experience again. I know from speaking to our school staff and families the anxiety and uncertainty created by our community environment, first through devastating bushfires earlier in the year and now a global pandemic, has been challenging.

I thank each and every staff member at St Peter's, Epping for your dedication to our students and families. Jesus calls us to serve in unexpected ways.

This year I have heard many stories of learning under adversity, triumph over challenges and truly sacramental moments between teachers, students and families amidst the move to remote learning. Listening to stories I have heard there has been an outpouring of thanks and support from so many parents and teachers for the guidance given to our students. I am very proud to be part of a community who have achieved so much for the students in their care.

It is vital that everyone takes time for renewal over the school holidays and in the term ahead plan the rest of the year in a way that is realistic and sustainable given our circumstances.

#### **Term 4 priorities**

- Continue to provide the best educational platform for our students remotely and face to face. To extend those who progressed well during remote and flexible learning and support those who found it more challenging
- Support students to re-establish friendships and class groups when back on-site, and provide additional support where needed
- Help every student prepare for 2021 with a sense of purpose and optimism
- Ensure students continue to develop their literacy and numeracy knowledge and skills, build their personal and social capability and are physically active.

#### **Return to school Term 4**

5th October Week 1, Term 4:	All students will participate in Remote Learning
12th October Week 2, Term 4:	Year Prep, 1 and 2 will return to Onsite Learning
	Year 3 - 6 will continue with Remote Learning

Onsite Essential Service Supervision will require documentation from employers to confirm you are unable to work from home and care for your child. We understand and appreciate that many families are struggling with the educational platform that is Remote Learning - however we can only supervise students onsite that fall under the category outlined by the State Government and Premier Daniel Andrews.

#### **Students will be learning from home, except for those in the following categories:**

Children of parents/carers who cannot work from home, any student with a disability and vulnerable children, including:

- children in out-of-home care
- children deemed by Child Protection and/or Family Services to be at risk of harm
- children identified by the school as vulnerable (including via referral from a family violence agency, homelessness or youth justice service, or mental health or other health service).

Emma Canning, our family Communication Leader, will be in contact with families regarding registration for onsite supervision in Term 4.

I understand and I am sorry that many of our families are experiencing hardship at this time. Please contact me at school and we can talk about how the school can support your family.

Please enjoy the wonderful photo display of achievement from our talented St Peter's students in this newsletter.

Look forward to meeting families and students during Term 4, 2020.

Kindest regards,  
Angela Tonkin  
Principal



**ADMINISTRATION**  
**Notices:**

Please contact Angela Tonkin, Principal if you would like to discuss payment of your current school fees. Via email [principal@stprepp.catholic.edu.au](mailto:principal@stprepp.catholic.edu.au) or telephone 9401 1157

CSEF eligibility has now been extended, if you have received a concession card recently please call the office or email of clear photo of your card to [office@stprepp.catholic.edu.au](mailto:office@stprepp.catholic.edu.au)

**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 2 positions 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/>

**Operoo** our new platform for communication will be live in Term 4. An email will be sent out to families with further instructions, so please stay tuned.



## **Gospel Reflection**

***"God never tires of forgiving us. We are the ones who tire of seeking His mercy" - Pope Francis***

### **We Listen and Reflect**

It is not always easy to forgive. Sometimes you might say "that's ok" when someone says "sorry", but it doesn't always mean that you actually think everything is "ok" again. To forgive someone with all your heart is hard! But this week's Gospel shows us that if we want others to forgive us wholeheartedly and to give us a clean slate again, we have to be willing to do the same.

**Is it time to forgive someone wholeheartedly? Who can you give a clean slate to this week?**



## We Give Thanks

Jesus, You are so quick to forgive, giving us a clean slate every single time we make a mistake. Help us to know Your voice, as we listen to the Good News and proclaim it for others. We make this prayer in the name of Jesus, Son of the Living God. Amen.

## Announcements

### Remote Learning Rapid Data Surveys

In June 2020, in conjunction with Dr Simon Breakspear from Agile schools, Catholic Education Melbourne (CEM) developed a set of rapid capture surveys for schools to send to students, staff and parents / carers in order to help capture the learnings from the remote learning period



The surveys were designed to be a quick and rapid capture of learnings while the experience was fresh, with the data providing valuable insights into supporting remote learning.

We thank our St Peter's students and parents/carers who responded to these initial surveys as we were able to use this school data to make adjustments and improvements to our remote learning platform this term as a response to your feedback.

CEM is making the surveys available again from **Monday 14 September until Monday 28 September** to capture the learnings from the latest remote learning period. We would appreciate it if you could once again take this opportunity to provide us with feedback so we can continue to provide optimum learning for our students as they return to school next term.

Please find below the individual survey link for students and parents. Data is anonymous and will be fed back to each school.

Once again this is a valuable opportunity to seek further feedback for organisational learning and ultimately for improvements in student learning. Individual school data is expected to be available to each school within three weeks of the closing date. Many thanks for your support.

Please click on the appropriate link below:

[Student Survey](#)

[Parent / Carer survey](#)

## The Week in Review

### Prep News

A quick note to say **CONGRATULATIONS** and **WELL DONE** to all the preps this term. The preps have displayed a true commitment to their education during this unique term and their teachers could not be more proud of all of them! Each day they have gotten onto Live Meets with a smile on their face, shared a joke with their peers and worked so hard to be successful! We also extend a **BIG THANK YOU** to all the adults behind each prep that have supported us on this journey - we are so grateful! To celebrate on Friday, the last day of Term, we will have a Sports theme dress up and a special, fun activity - stay tuned! Wishing you all a happy and safe holiday. We look forward to seeing you in Week 1 online and in Week 2 at school! YAY - the countdown is on!!

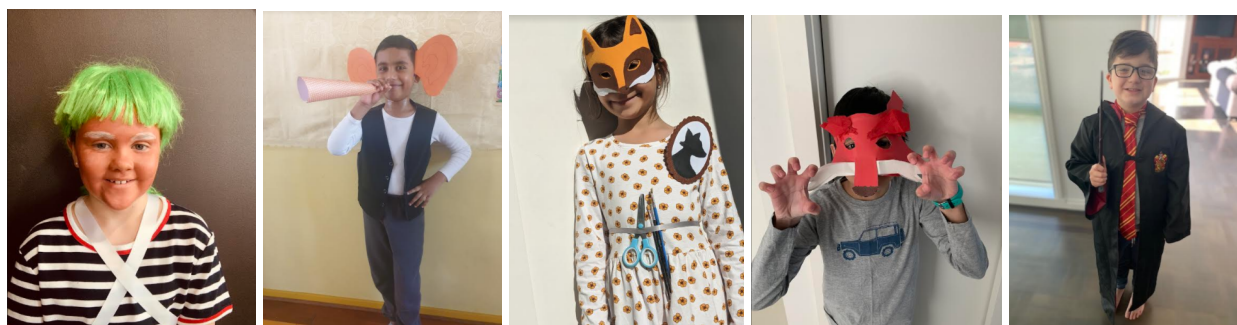


## Junior News

The Juniors have enjoyed our dress up days each Friday this term. Last week we celebrated Roald Dahl Day by dressing up as characters from his books or characters from our other favourite books. We had lots of characters join our learning on Friday! There was Willy Wonka, Augustus Gloop, Charlie, Fantastic Mr Fox, Sophie, the Big Friendly Giant, the Spider from James and the Giant Peach, Matilda and even an Oompa Loompa! The Junior teachers also love dressing up! We dressed up as Miss Honey, Ms Trunchbull, George from George's Marvellous Medicine and Violet from Charlie and the Chocolate Factory. Thank you to all the Juniors for putting in so much effort. We had lots of fun during our Share Meets on Friday where we shared our costumes, spoke about our characters and the books our characters are from.

This Friday the Juniors will be holding an assembly to celebrate all of the wonderful learning we have done this term. It will be on Google Meets at 11:30. We hope to see lots of Junior families there! Then at 12pm, we will be holding a dance party! We can't wait to see everyone's dance moves and awesome party clothes!

The Junior students have all worked so hard during this difficult term and your teachers are so proud of you all. We hope you all have a fun and safe holiday. We look forward to seeing you online again in week 1 and then in person in week 2!





## Middle News



Ahoy me hearties! This week the Middles have celebrated Pirate Week as it is 'International Talk Like A Pirate Day' on Saturday the 19th of September! The Middles completed learning activities during the week that contained a pirate twist. On Friday the Middles will dress up as pirates for their morning meet and gather together to play a pirate

Kahoot to celebrate the last day of Term 3. The Middle teachers wish everyone a safe and restful holiday!

## Captains' Corner

Hi I am Luca, I am writing to tell you how this week of school has been. It is week 10, the last week of term so make sure you work your hardest!

I have done a math project which is where you make your own shop and make prices and profit and pay wages. It is really fun!

In Senior Wattle we are doing a Year 6 Saint project. You choose a Saint and research about them for your Confirmation. I hope you all stay home and stay safe.

From Luca



## St Peter's Masterchef

This week's theme: Dessert

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....

## SENIORS



### CHOCOLATE CAKE

1 3/4 cups all purpose flour, or (plain flour), (8 oz | 227 g)  
 3/4 cup unsweetened cocoa powder, (2.6 oz | 75 g) or regular Hershey's cocoa powder  
 1 1/2 teaspoon baking powder  
 1 1/2 teaspoon baking soda, (or bi-carb soda)  
 1 teaspoon salt  
 2 cups white granulated sugar, (14 oz | 410 g)  
 2 large eggs  
 1 cup milk, (250 ml)  
 1/2 cup vegetable oil, (125 ml)  
 2 teaspoons pure vanilla extract  
 1 cup boiling water (250 ml)

### CHOCOLATE BUTTERCREAM FROSTING

4 oz butter, (120 g | 1/2 cup)  
 2/3 cup unsweetened cocoa powder (2.4 oz | 65 g)  
 3 cups powdered sugar, (confectioners or icing sugar)  
 1/3 cup milk  
 1 teaspoon pure vanilla extract

### INSTRUCTIONS

Preheat oven to 350°F (180°C) standard or 320°F (160°C) fan/convection.  
 Lightly grease 2x 9-inch (22cm) round cake pans with butter. Line base with parchment paper.  
 Sift together flour, cocoa, baking powder, baking soda and salt into a large bowl. Whisk in sugar, then add eggs, milk, oil and vanilla. Whisk well no lump. about 30 seconds.  
 Pour boiling water into batter, mixing well. Cake batter is thin in consistency.



### Flowers Cupcakes:

315 grams (2 and 1/4 cups) plain flour.  
 250 grams (1 and 1/4 cups) caster sugar.  
 2 and 1/2 level teaspoons baking powder.  
 Pinch of salt.  
 230 grams (2 sticks or 1 cup) unsalted butter, room temperature, roughly chopped.  
 3 large eggs, room temperature.  
 240 ml (1 cup) full fat milk.  
 2 teaspoons good quality vanilla extract.

I chose this dessert because it is creative. I tried to make it into a flower in a pot. I hope you like it.

Pour batter into cake pans and bake for 30-35 minutes.  
Let cool for 10 minutes, then turn out onto wire racks to cool completely before frosting.

## MIDDLES



### **Vanilla Cupcakes:**

200 g butter (softened)  
1 1/2 cups caster sugar  
2 eggs  
1 tbs vanilla extract  
3 cups self-raising flour (sifted)  
1 1/2 cups milk

Preheat the oven to 180°C or 160° fan-forced. Line 2 x 12-cup cupcake tins with patty pans and set aside

Melt butter and add the sugar and beat until the mixture is creamy.

Add the eggs, Add the vanilla and mix until well combined.

Add the flour and milk and mix well.

Spoon the mixture into the patty cases and bake for 18-20 minutes, until cooked and golden-brown.

### **Icing**

200g butter, softened  
6 cups (900g) icing sugar mixture  
1/2 cup (125ml) milk also added sprinkles on top of my icing

I chose this dessert because they are so yummy and me and my brother love to eat them for dessert after dinner.

### **INGREDIENTS**

- 4 cups Rice Bubbles
- 1 cup icing sugar
- 1 cup desiccated coconut
- 250g copha, chopped up
- 3 Tbsp cocoa

### **DIRECTIONS**

1. In a large bowl, mix the Rice Bubbles, icing sugar, cocoa & coconut.
2. Slowly melt the copha in a saucepan over a low heat. Allow to cool slightly. Add to Rice Bubbles mixture, stirring until well combined.
3. Spoon mixture into paper patty cases and refrigerate until firm.

## JUNIORS





## Make milk jelly for flowers

### Ingredients

2 tablespoons of powder gelatin  
½ cup of water  
395grams of sweetened condensed milk  
Full cream milk to add to sweetened condensed milk to make up 2 cups  
Food colouring

### Method

Mix gelatin and water and leave to absorb  
Pita milk mixture into a pot and heat until it starts to boil. Remove from heat and add gelatin. Mix well and put into small containers and add food colourings.

## Making the flowers

My mum has special tools that are flower and leaf shapes on needles and syringes.

For each colour you suck up the melted milk jelly with the syringe and put it into the clear jelly and squeeze the colour milk jelly out as you make the flowers.

If the colour jelly sets you just put it in the microwave for 15 seconds.

When you have finished making all the flowers, put a coloured layer of jelly on the bottom and put it into the fridge to set.

When it is all set, turn the container upside down carefully on a plate until it comes out of the container.

## Stove-top Carrot Cake

### The Chefs Tools:

- Como advanced 2L Saucepan
- Bread Knife
- Digital Timer/Thermometer
- Electronic Scales
- Silicone Measuring Spoons
- Silicone Measuring Cups
- Silicone Spatula
- Silicone Whisk

Difficulty☆☆☆☆ Cost☆☆☆



Category: Cakes, Afternoon tea, Dessert, -  
Ready in: 15m - Cooking time: 1h 5m -

### Ingredients

For 1 batch(es) (●)

- 1 cup(s) olive oil
- 1 cup(s) (250g) firmly packed brown sugar
- 3 eggs (lightly beaten)
- 1.5 cup(s) (225g) self raising flour
- 1 teaspoon(s) bicarbonate of soda
- 2 teaspoon(s) cinnamon
- 2 cup(s) firmly packed grated carrot (approximately 4 carrots)
- 1 cup(s) walnuts
- 250 grams cream cheese
- 1 cup(s) (125g) icing sugar
- 1 Zest of 1 orange

### Directions

1. Place oil, sugar and eggs in the 2L Saucepan. Whisk well to combine.
2. Stir in flour, bicarbonate of soda, cinnamon, walnuts and carrots. Mix well.
3. Place on cook top (lowest heat setting) for 50-60 minutes (depends how hot your cook top is) or until it is cooked.
4. Invert onto a cake cooling rack & allow to cool for about 20 minutes before icing.
5. To make the icing:  
Mix all ingredients together until combined. Spread over cake and serve.

# PREPS

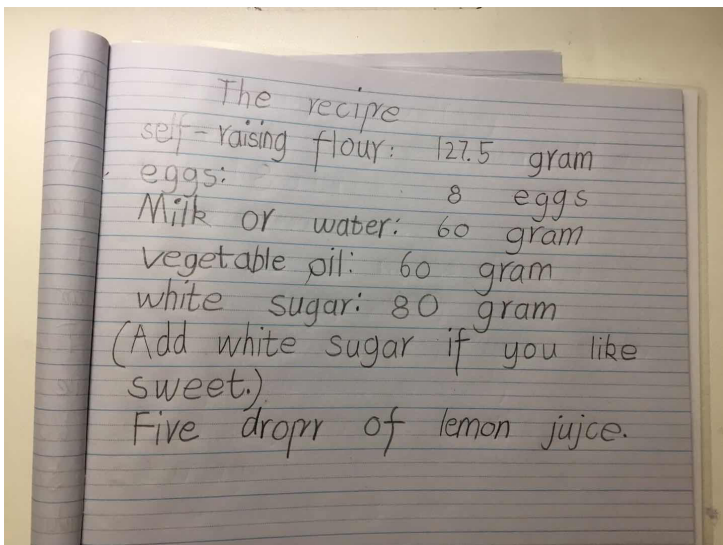


TYSON & NANA D'S RAINBOW CAKE RECIPE

½ cups sugar  
½ cup butter softened  
2 eggs  
1 ½ teaspoon vanilla extract  
1 ½ cup buttermilk  
1 cup heavy whipping cream  
2 ½ cups flour  
1 ½ teaspoon baking powder  
½ teaspoon salt  
1 ½ cups colouring: red, yellow, blue, green - whatever colours you want

in to 180c.

large bowl cream together sugar and butter.  
add eggs  
vanilla extract, buttermilk and heavy cream.  
half of the flour, baking powder, and salt  
mixture is combined, mix in the rest of the flour.  
the batter into however many bowls you need - we  
used 5 colours so 5 mixing bowls  
add colouring to each  
the prepared pan and spray



The melting earth---raising awareness of global warming and climate change. We should love God's creation and look after it.

**Ingredients:**

sugar 1 cup  
vegetable oil 1/2 cup  
cake flour 1.5 cup  
baking soda 1/2 tsp  
baking powder 1 tsp  
salt 1/4 tsp  
egg 2  
milk 3/4 cup  
vanilla essence 1 tsp

white and black melting chocolate 150 g each.  
Add food coloring as desired.



# St. Peter's Masterchef Continues.....

We have decided to run the cooking competition throughout the holidays and the theme will be culture! Any recipes from your family's backgrounds are welcome. It would be lovely to see more photos and recipes of your amazing food. The due date is on Tuesday 6th of October (First week back, Term 4).

Remember to send a photo of you with your dish, the recipe, your name and year level to [gconditorio@stprepp.catholic.edu.au](mailto:gconditorio@stprepp.catholic.edu.au)

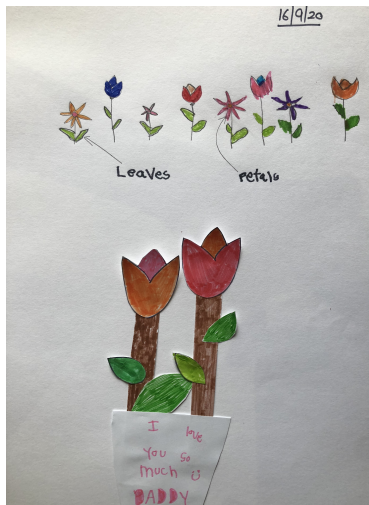
Remember there is only one rule for this competition: Have fun!! Enjoy the holidays.  
From your Captains, Andre', Gemma, Luca and Olivia.



## STEAM

### Prep





Narveer labeled the petals & leaves of a flower and created a flower pot gift for his Daddy.

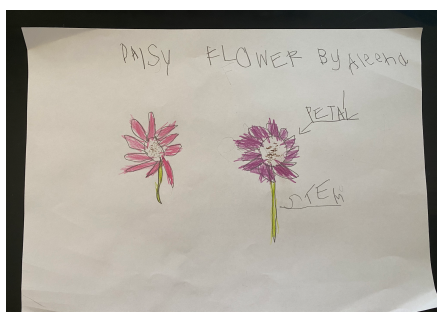
Colourful flower poster says "Don't worry - Be Happy"



An amazing vase of flowers from straws, a cylinder and paper.



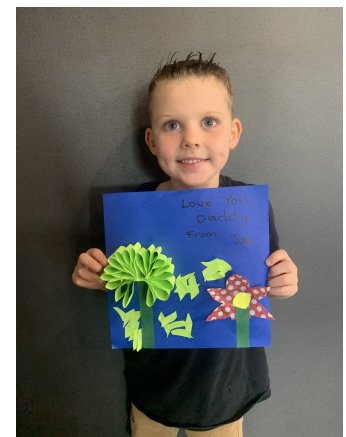
Vase



Aleena's labeled daisy drawing



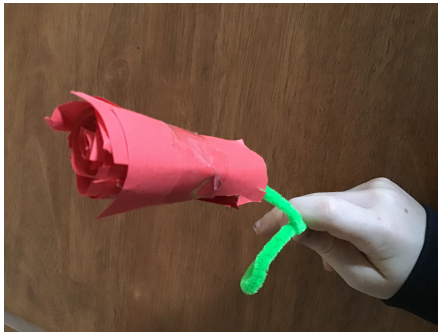
Ryan's original design of a bouquet made up of paper and real flowers.



Skilful 3D paper flower creation for his Dad.



## Juniors



Benjamin created a flower for his mum.



Origami to create flowers



Cone shaped flowers



Abhinav cut paper to create his petals



Exploring the flowers and plants around her home to create her own flowers



Vrinda created a flower card to give to someone special



Ethan created these flowers using inspiration from the flowers he saw.

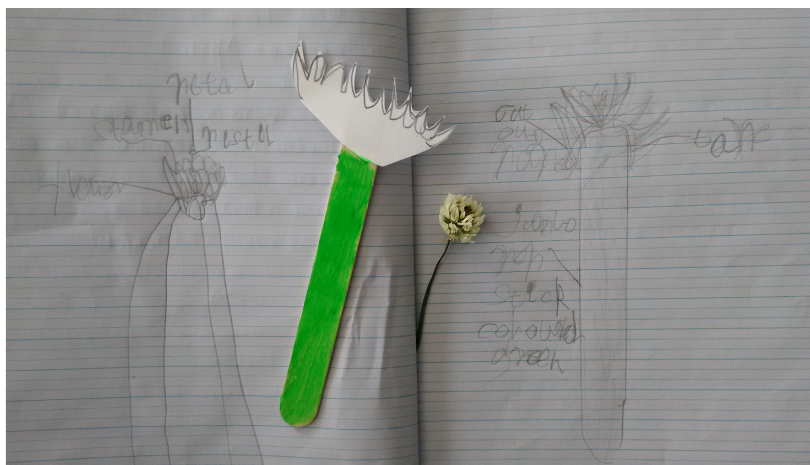


Zoe created flowers for her mum





Bella created flowers to make her mum smile



Finley created a flower using inspiration from the garden.

## Middles



Spoonville character



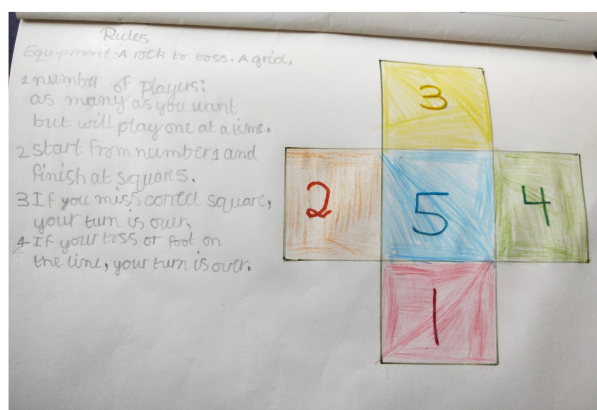
Alexander's Lego Buggy created without instructions.



Zack designed a maze that a ball travelled through without falling off!

**Rajdeep designed a game that can be played during social distancing.**

**"I made a hopscotch game which can be played outside or inside if the weather is not good. It will keep you physically active during this pandemic. You just need to draw a grid with chalk and need a small rock to toss. You can play with any number of players".**





Lego photo frame.



Josh's Lego pixel Mario!

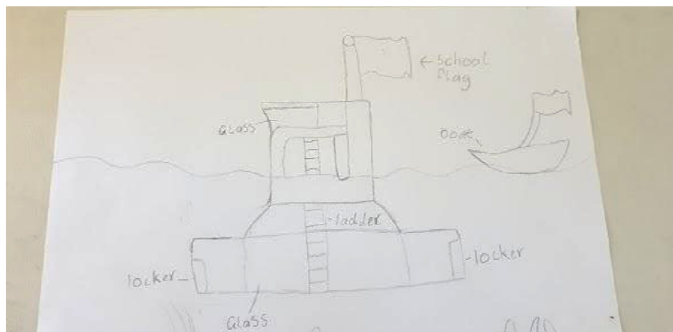


Abigail's Wellbeing emojis & original Lego car



Bethany's original design Lego obstacle course

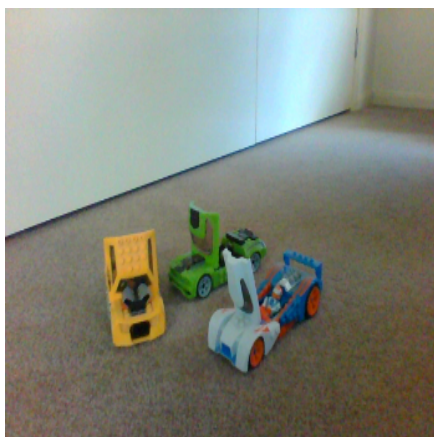
## Seniors



Marcus Underwater Young Marine Biologists School - The Clownfish Academy



Samuel's house design

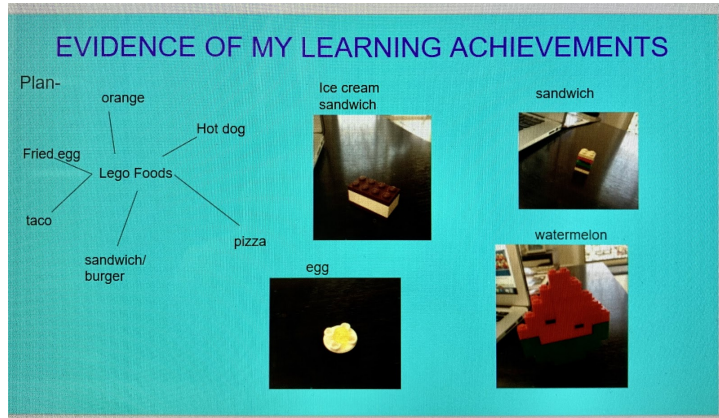


Thomas M's Lego constructions with lifting roof panels.

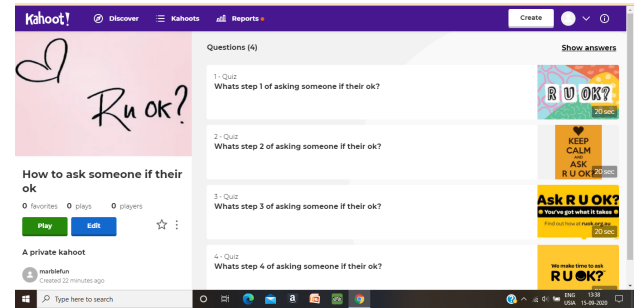
[Evana's Lego House Narrated Video -link](#)



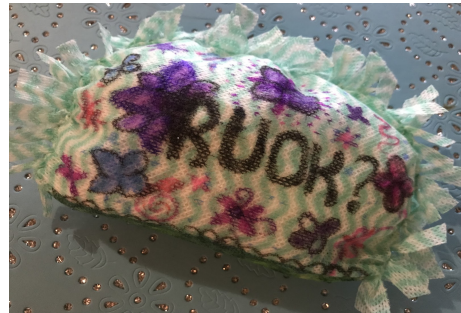




Alessia's Plan and Lego food creations.



Mabel's R U OK? Kahoots Quiz.



Ayesha's R U OK? Care Pillow

During our last Senior Meet for Term 3, we had a joke sharing session. It was heaps of fun and great to see so many smiles and answer guesses coming up on the comment feed. Here are some of the jokes shared:

<p><b>Lachlan:</b> Why didn't the tiger eat the clown? He tasted funny!</p>	<p><b>Andre:</b> Why did the math book look so sad? Because of all of its problems!</p>	<p><b>Lachlan:</b> What do you call a sleeping dinosaur? A dinosnore</p>	<p><b>Edwin:</b> What do you call a pig doing karate? Porkchop!</p>
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