Jerdacuttup Primary School Newsletter



Tuesday, 15 November 2022

http://jerdacuttupschool.wa.edu.au/

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Kier Douthie Principal

Welcome

Investing in our community has paid off for Jerdacuttup Primary School, having now secured the employment of Cassie Gibson. Cassie will be teaching Thursdays and Fridays through to the end of this term. We know Cassie from childhood when she came to school with Mrs Louise Gibson, for incursions and shared camps and work experience. We know we have a bargain!!!



Figure 1: Miss Gibson marking lan's spelling. Photo: K. Douthie

Virtue – Reliability What is it?

Reliability means that others can depend on you to keep your commitments. Reliability is doing something that you have agreed to do in a predictable way without forgetting or having to be reminded. When you practice reliability, you really care about

doing what you said you would do. Other people can relax knowing it is in your reliable hands.

Why Practice it?

When people are unreliable, others can't trust them to keep their promises. If airplanes, trains or buses are late, passengers can miss important appointments. If someone keeps forgetting to do what they said they would do, they let people down. When you are reliable, people can trust you to show up on time, be where you promised to be, to put tools away, to get the job done.

You can Practice Reliability by:

You practice it by making agreements you can keep. Then do everything in your power to do what you agreed to do. Give your best effort to every job and take your responsibilities seriously. Plan ahead and leave enough time to finish what you start. If problems arise, find another way. Return what you borrow. Most of all keep your word.

Book Fair

Book fair is here in our school library until the end of next week, 25th November.

Parents have a few options for purchasing from Book Fair through Larrikin. They can view the books at school or online

Book Fair Highlights – Larrikin House

They can also pay using Larricorn, which can be purchased from the above link. This will give them a voucher the students can use at Book fair, also they can pay using the eftpos machine available at bookfair.

Figure 2: Someone sneaking a peek at Bookfair. Photo: K. Douthie



End of Year Presentation

An alert to parents that staff will be walking students to the Jerdacuttup Hall for practice over the next few weeks. Permissions have been given on enrolment, so this is just to keep you up-to-date.

Bushfire Ready - Are You?? Are We???

Jerdacuttup School is identified as high bushfire risk and is placed on the BZR by DFES/DoE to ensure risk mitigation is in place. This means we have a current stand-alone Bushfire Plan, undertake fuel load reduction, have evacuation drills, educate students and advise parents of our plans and obligations.

If the school is advised by DFES/DoE of a catastrophic fire rating and required to enact a pre-emptive closure, parents are advised of the school's temporary closure and all conditions that apply.

Evacuation of the school (for any reason) is separate to the Bushfire Plan but is practiced as part of the Plan. We have had several evacuation drills this year.

Crunch 'n Sip

In the event you are tired of the Zucchini Fritters, here is a new recipe for a healthy, nutritious feast; Beef and Bean Burritos.

ep time: 15 mins

Cook time: 30 mins

Crunch&Sip*

BEEF AND BEAN BURRITOS

Ingredients

- · olive or canola oil spray
- 1 large onion, peeled and diced
- . 500 g lean beef mince
- 2 tsp ground cumin or ground coriander
- 1 tsp paprika
- · 2 tbs no-added-salt tomato paste
- 1 medium zucchini, grated 1 red capsicum, finely diced
- 1 carrot, peeled and grated
- 420 g can reduced-salt corn
- kernels, drained and rinsed • 400 g can no-added-salt diced
- tomatoes
- 400 g can no-added-salt red kidney beans, drained and rinsed
- 12 wholegrain or reduced-fat tortillas or soft wraps (20cm)
- · 2 cups reduced-fat cheddar cheese, grated
- 3 tomatoes, diced
- 6 large lettuce leaves, shredded
- · 3 spring onions (including green tops), ends trimmed, chopped

Method

- 1. Spray a large non-stick saucepan with oil and place on medium to high heat.
- 2. Cook onion for 3 minutes, stirring occasionally.
- 3. Add mince and brown for 5 minutes, stirring to break up lumps.
- 4. Mix through cumin, coriander, paprika and season with pepper; cook for 1 minute until fragrant.
- 5. Add tomato paste, stir well to combine then add zucchini, capsicum, carrot, corn kernels, tomatoes and beans.
- 6. Simmer uncovered for 20 minutes, or longer if time permits, stirring occasionally until thickened. 7. If desired, heat tortillas in the microwave for 1 minute on HIGH, or
- according to packet instructions.
- 8. To serve, place 2 tortillas on each plate. Using a slotted spoon to remove excess sauce, top each tortilla with ½ cup beef mix and sprinkle with cheese. Add tomatoes, lettuce and spring onions then roll up to enclose filling.

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Quick Start Certificate

Ian Nel has mastered the Senior Tables (multiplication challenge) by achieving 100% accuracy three consecutive times on his grid (of 8 x 8 problems) in under 4 minutes. What a champ!



Figure 3: Ian Nel with Miss Gibson and his recently awarded mathematics certificate. Photo: A. Nel

Young Writers Club

William Saunders recently hooked up with James Foley for a workshop for aspiring writers. James writes graphic novels to entertain kids and Will writes excellent stories to entertain himself, fellow students, family and teachers!

Helmet Bugs

Students have all but completed constructing their invertebrates using recycled bicycle helmets as the main body component. Here William is being consumed by his octopus.



Figure 4: Will and his octopus. Photo: K. Douthie