

Mac News

No 37—Friday 4th December, 2020

DATES TO REMEMBER

Monday 7th December
Tuesday 8th December

Wednesday 16th December
Thursday 17th December

Friday 18th December
Thursday 28th January

Curriculum Day—STUDENT FREE DAY (Please note change of day)

Grade Up Day
2021 Foundation Orientation 9.15am—12.00 noon
Grade 6 Orientation Day at their Secondary School

Grade 6 Graduation Evening

Final Assembly—2.50pm

Last Day of Term 4—Students dismissed at 2.30pm

First Day of Term 1—2021

Dear Parents and School Community,

Welcome (back) Kim Carey



I am pleased to announce the appointment of Mrs Kim Carey to the Principal position at Macarthur Street Primary School in 2021. Kim has an strong background in education with her current position being the Assistant Principal at Ballarat North Primary School.

Kim was able to visit the school on Wednesday where she met staff and students in all grades. Kim was on our teaching staff from 2006 to 2009 where, not only did she run an outstanding classroom, but also had a significant influence on the culture, values and practices of our school.

I know Kim is thrilled with the opportunities 2021 will provide and I am sure she will enjoy working with you, your children and our staff next year. Kim will join the staff next Monday for our Curriculum Day in which we will plan out the majority of the 2021 school year. Welcome Kim.

Toilet facilities upgrade

We received great news this week – our school will receive a \$448 665 upgrade of our student toilet facilities following a successful submission earlier this year. This is amazing news which will see our tired student toilet facilities replaced with modern, much needed amenities. We have not received any details as yet, however the project will be completed next year and will be managed by the Victorian School Buildings Authority (VSBA) who project managed our roof replacement this year.

Grade Up Day

Following our Curriculum Day on Monday December 7, we will run our Grade Up Day on Tuesday December 8 in which class groups will operate as they will be in 2021. The class groupings will be F1, 23, 45 and 56. Students in Grade 5 next year have been informed as to which class group they will be in.



Students of the week.

Respect – we speak to others politely:

Lilith Hickson, Aurora Jones-Mullen, Eleanor Berzins, Susitha Rasaratnam

Principal's Award – Caring and Thoughtful:

Oliver Ashman

Final Assembly & 2021 Grade 6 Jumper Presentation

On Thursday December 17 at 2:50pm the school's Final Assembly will be conducted in the undercover area. This important occasion is the last time the 2020 school community will gather together. We acknowledge and formally farewell the Year 6 students as they prepare to transition to their secondary pathways. A hallmark of this occasion is the presentation of the 2021 Year 6 jumpers. They are presented to next year's Year 6 students by the 2020 Year 6 students.

Parents and families are most welcome to attend; where social distancing is not possible, masks should be worn.

With kind regards, Andy Backwell ~ Principal.



Lisa's Christmas Cooking ideas for home

Unfortunately this year we haven't had many cooking classes. So I have attached a couple of cooking recipes you might like to try at home with your child. Or if your child would like a different recipe please come and see me.

Whole School Artwork

No-bake pudding

Get the kids busy arranging lollies and chocolates into a standout Christmas centrepiece with just five ingredients

No-bake Christmas Pudding

SERVES 4 **PREP** 20 minutes
+ 30 minutes to chill

COST \$1.35 a serve

- 1 bought chocolate muffin, top trimmed
- 155g bag chocolate-coated malt balls
- 125g white chocolate melts, melted
- 3 mint leaves lollies
- 1 raspberry chewy lolly

1 Line a baking tray with baking paper. Turn muffin upside down to sit flat. Place on prepared tray. Attach chocolate balls to side and top of muffin using some of the melted white chocolate to cover. Chill for 30 minutes or until set.

2 Drizzle with remaining melted white chocolate. Top with mint leaves and raspberry lolly, using a little more of the remaining melted white chocolate to attach. Allow to set. Serve.



More fun ideas

- + **Swap it** Use a different flavoured muffin.
- + **Decorate it** Use real mint leaves instead of lollies.
- + **Reduce it** Make mini puddings using bought mini muffins.

Chocolate Christmas Trees

Make these delicious gifts for Christmas!

WHAT YOU NEED

- 250 g packet of plain sweet biscuits
- 1 cup or 90 g of desiccated coconut
- 2 tablespoons of cooking cocoa
- 1 tablespoon of honey
- 1 cup of chocolate melts (you can use white, milk or dark chocolate melts)

- 395 g can of sweetened condensed milk
- Coconut, sprinkles, cherries, for decoration

OTHER MATERIALS

- Strong plastic bag
- Large bowl
- Large spoon
- Tray
- Baking paper
- Microwave-safe jug/dish



WHAT TO DO

1 Break biscuits in half and place in a large plastic bag. Use the back of a large spoon to crush them; be careful not to put a hole in the bag.



2 Place crushed biscuits into a large bowl. Add coconut, cocoa, honey and condensed milk. Use a spoon to mix well.



3 Use your hands to shape the chocolate mixture into cones. Place your trees on a tray that has been lined with baking paper. Place in refrigerator until firm.



4 Melt chocolate in the microwave, following the instructions on the back of the packet. Use a spoon to drizzle it on. Decorate as desired and allow chocolate to set.

