

Alexandra Primary School

Our purpose is to build a learning community that challenges and supports young minds to develop as independent and lifelong learners, continually striving for excellence.

RESPECT

CARE

INTEGRITY

ACHIEVE

Term 2, Week 7

We have really enjoyed seeing out Prep/1/2 students every day this week. It was so awesome to see their smiling faces as they approached the gate on Tuesday!

Finishing Time	Grade
3.10	Foundation and 1/2B
3.15	1/2A and 4/5
3.20	3/4, 5/6A and 5/6B

Thankyou so much for your cooperation at drop off and pick up times. There is still a bit of congestion at pick up but we are improving each day!

We trialled sending the older students out with the younger siblings but this is not easy for the teachers to manage. Instead, we are asking the younger students to sit on the seat outside to wait for their siblings.

Please remember to keep us informed of your bus travellers. If you do not require bus travel on your normal day, please let the office know.

Some Reminders...

- ✓ Students require a water bottle for school. **There will be no drink taps open at all!**
- ✓ Please keep unwell children at home.

Contacting the office

Our office team are back at school. This means that our phones are working again.

If you would like to speak to anyone at school you must call first. If you are at the school, please call from the front before coming in.

Thank you...

- * to our Parents Group for the beautiful flowers and delicious cake. What a fabulous welcome back! We really felt the love!
- * to our team of gardening School Council members. We wanted the entry to the school to be welcoming for the return of the students and the team of Building and Grounds people took the task on. They made the garden look great!
- * To our lovely families who sent us well wishes on the return to school. We were so excited to be back to semi normal and you really made us feel valued.

Take care and happy learning!

Vicky Draper

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REMOTE LEARNING FAMILY SUPER HEROES!

The Bermingham Family

Skye, Glen, Billie and Ruby Bermingham have been absolute super stars during remote learning. The girls have asked great questions, provided great answers and gone to great lengths to make the most of this challenging situation! Thanks for all your work Bermingham family. We are proud to have you in our online learning community. You are STARS!



HONOUR ROLL

*Mitchell Rowntree
Oberon Russell
Noah Jack
Claire Hemming
Cheyanne Richards
Jaidyn Dimech
Ivy Miljkovic
Indi Hoornweg
Juliet Kirkpatrick
Max Bristow
Charli Edwards
Lizzie Rowntree
Zoe Gibb
Aiden Campbell
Special mention: Mitchell Forden!*

*Megan Kendall
Nikita Lyttle
Charlie Francis
Miles Farley
Harper Williamson
Phoebe Kidd*

Did you know...

- Chase is seven Chase's cut out feet tall.
- Harper was 6 ½ of her feet tall.
- Love bear was 4 feet of his own tall.



Grow Well Dindi

Inviting all students (and community) to use your computer graphics skills and enter the Logo competition for the renamed community RESPOND project 'Grow Well Dindi'.

The logo should reflect growing up healthy in Murrindindi, with a focus on eating healthy and being physically active.

The community member with the winning logo will receive a \$100 voucher and their logo will be included in all communications and messaging relating to community led actions for Grow Well Dindi.

The 2 runner up entries will also each receive a \$50 voucher.

All vouchers will support local businesses.

Entries to be emailed to respond@gmail.com by June 30th

See <http://lhpcp.org.au/respond/> under latest updates for the 5 KEY requirements and more information

Try this for a great lunch box addition!

Cheesy Bacon and Corn Muffins

Ingredients

- 1 egg
- 2 cups plain flour
- 1/2 tsp salt
- 1 tsp baking powder
- 1 cup creamed corn
- 1 cup grated cheese
- 2 rashers of bacon, finely diced and cooked

Method

1. Preheat the oven to 200°C. Prepare a 12 hole muffin tray and set aside.
2. In a mixing bowl, combine the flour, salt and baking powder.
3. Add the corn, cheese and bacon pieces.
4. Break the egg into a measuring cup and lightly beat. Add enough water to the egg to make 3/4 cup.
5. Add the egg and water to the mixing bowl and mix through until just combined.
6. Spoon the mixture into the prepared muffin pan and top with a little bit of extra grated cheese
7. Bake for 15-20 minutes.