# Kareela Courier

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#### Term 3, Week 1

## Coming up:

24-26 July CAPA Camp for Stage 3 students (optional)

28 July District Athletics

1 August District Athletics back-up day

16 August Small Schools Collaboration Day at Glenquarry Public School

Week 6 Scholastic Book Fair

24 August School Photo Day

1 September Regional Athletics

#### **Athletics Carnival:**

It was great to see more students from our school attending the Bong Bong Small Schools Athletics Carnival this year than last year. I encourage all students to attend on these days to not only participate but to encourage their peers in the various events and develop friendships with students from other schools.

Congratulations to those students who made it into District.







Penrose Public School - encouraging confidence, responsibility, awareness and adventure.

#### **NAPLAN**

NAPLAN reports will be sent home on Monday for those students in Years 3 and 5. We would like to congratulate the students on their achievements and encourage you to share these reports with your children.

From this year, proficiency standards replace the previous reporting of student NAPLAN results that used numerical bands and national minimum standards. Students' results are now measured against 4 levels of proficiency: Exceeding, Strong, Developing and Needs Additional Support. Information about this is included with your child's report.

### Japanese cooking this term:

This term we plan to cook some traditional Japanese dishes in Weeks 4 and Week 8. Please find below the ingredients for the two recipes. Please let us know if there is anything on the list that your child can't eat.

#### Week 4: Yakisoba (noodle stir fry)

**Ingredients:** wheat noodles, vegetable oil, cabbage, carrot, onion, shallots, beef, "Bulldog sauce" (a sweet BBQ style sauce), Kewpie mayonnaise, pickled ginger, dried seaweed, bonito flakes.

#### Week 8: Takoyaki (Grilled Octopus Balls)

#### **Ingredients:**

Filling: Boiled octopus, shallots, pickled ginger, tempura bits

Batter: plain flour, baking powder, salt, eggs, soy sauce, dashi (Japanese stock)

Topping: "Bulldog sauce" (a sweet BBQ style sauce), dried seaweed, bonito flakes, Kewpie

mayonnaise

#### **Attendance:**

If your child is away you need to provide a reason by either phone, email, letter or in person. The information needs to come from a parent, not a sibling of the child.

We need to encourage students to arrive on time, as a number of students have been turning up late. This can disrupt the learning and your child is missing out on parts of lessons. School starts at 9am.



## Minutes lost = days lost per year



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