



RANFURLY PRIMARY SCHOOL

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PRINCIPAL'S THOUGHTS

We have all received terrific news today that our students will have a staggered return to school starting from the 26th May 2020. This is welcomed news by many in our community as we can see an end to such significant isolation and the return to a more normal routine is happening for our children.

This doesn't mean we are not concerned about the risk, because we are, and we will take every step possible to make sure we keep our children, staff and parents safe. Please make sure you are checking your **Compass** messages as we will be sending out regular updates on the return to school process.

A quick summary of the announcement is as follows;

- There will be a pupil free day on 25 May.
- From Tuesday 26 May, all Prep, Grade 1 and Grade 2 students, will return to on-site learning at our school.
- Students in years 3 to 6, and children in those years whose parents or carers cannot work from home, can continue to attend school on-site as needed during this period.

Students in the broader year 3 to 6 cohort will continue to learn remotely until Tuesday 9 June.

Learning online in your homes has continued for another successful week and whilst we know it's not ideal we do want to congratulate you all for being resilient and proactive with your tasks. We'd love to see more pictures of your children in the learning spaces at home so please continue to send them to your teachers so we can publish in the newsletter and in our social media platforms. I'm sure many of you have tuned into Mr Barkers 'Let's Draw' classes over the past week or two. I just wanted to highlight the effort of our very brilliant Art teacher on his approach to connecting with your family and children. Ben this is great and your approach to engaging our children / students is fantastic. If you haven't seen any of the video posts check out the link below. Well done mate!

https://www.youtube.com/watch?

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Dennis & Mark

Connecting to Students Differently in 2020! The state of the state of

MRS LEE'S RECIPE OF THE WEEK

ZUCCHINI, PEA AND BASIL SOUP

75 ml olive oil

1 head of garlic, cloves separated and peeled 6 medium zucchini (1.2kg), chopped into 3cm slices

1 litre vegetable stock

500g frozen peas

50 grams basil leaves

200 grams feta, broken into 1 cm pieces Salt and pepper.

Heat oil in large saucepan on medium heat, add garlic and fry for 3 minutes, stirring frequently.

Add zucchini, 2 teaspoons salt and plenty of pepper, fry for 5 minutes, stirring.

Add stock, plus 500ml water and bring to the boil, cook for 7 minutes or until soft but still bright green.

Add peas, bring back to boil and cook for one minute more, then add basil.

Remove from heat immediately.

Blitz with a stick blender until the soup is smooth and vibrant green.

Serve with the crumbled feta on top and a good grind of black pepper.

Mrs Lee

