



NEWSLETTER

"We would like to acknowledge the Kurnai people, our protectors and guardians of the beautiful bush country surrounding Narracan Primary School. We pay our respects to the elders: past, present and future. And recognize the connection to the environment the indigenous people have."

Friday 23rd February 2024

Principal's Message

Dear Narracan Families,

What a crazy busy start we have had to the year! Firstly, I would like to congratulate all of our students and staff for their resilience last week after the storm on Tuesday. Thankfully our bus driver Sue, staff and students all made it home safely. We have a shade sail that was destroyed but otherwise there was no damage to the buildings. We had no power and minimal water but all are back to normal now.

Welcome to our new Business Manager Sharon. She has worked amazingly hard to get all of our administration under control for the year. Please come by the office and introduce yourselves.

Another welcome to Alice who has fitted in beautifully to our Narracan senior room.

Celia has worked tirelessly over the holidays in cleaning up our gardens. Take a look at Natasha holding some of our home grown tomatoes! We also have some new picnic tables and a long seat under the shade sail area's that students have been enjoying lunching and learning at. Neil, our handyman, has put in new garden edging and will be painting and updating our art room over the upcoming school holidays. Our new flagpoles were also installed late last year.

Finally, Nicola and I are travelling overseas for a few weeks. Friday will be our last day.. We will be back on Monday the 25th March. Mel will be the Acting Principal (whilst still teaching) and Xandi will fill in on a Monday and Tuesday for a bit. See you when I get back! Stay Safe. Kind regards,
Monique

Monique In der Maur
Acting Principal



GENTLE REMINDER

All 2024 fees including bus fees are due

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Our School Values: *Be respectful *Be Persistent *Be a Good Learner

News from the classroom



The senior classroom welcomed 5 new members last week. Their names are Splotchy, Hermie, Mr Crabs, Swirly and Digger. Nicola and Koby are responsible for them. They need daily feeding, salty water, fresh water, and things to climb on. Koby had to research what they eat, flakes and pellets. He also needs to make sure they have some water sprayed on them twice a day and are kept really warm at night. Thankyou to Nicola who organised these class pets.

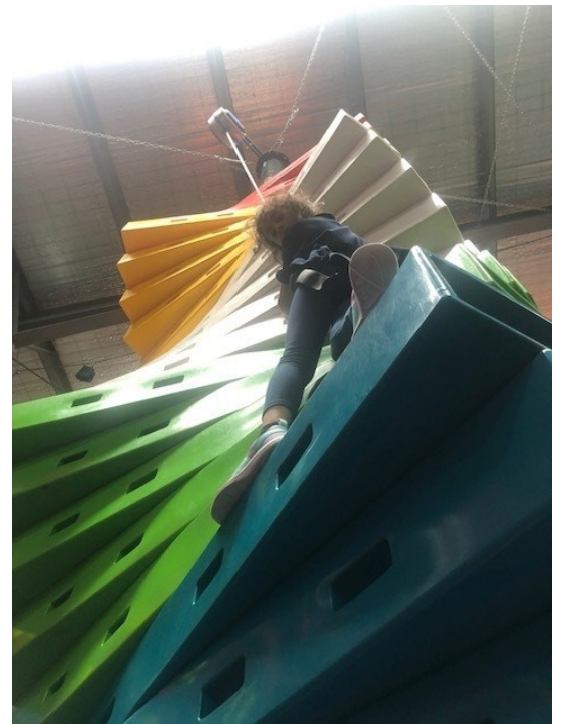
End of Year excursion



Narracan PS staff and students celebrated the end of the year back in December with a colossal day of fun! We began the morning bowling, at Wyn City Morwell then played a round of Laser Tag. Lunch was at the park in Traralgon and then we headed off to Jump 'n' Climb. Students bounced their way over several trampolines, showing off their skills then we moved into the climbing area. Wow, our kiddoes can climb!

Here are Leesha and Cami reaching for the stars!

Thankyou to Sue and parents who helped transport everyone.



Mel Peavey enjoying Lasertag at Wyn City Morwell.

KEY DATES

TERM 1

- **First day of Term 1**
Tue 30 Jan
- **School Photos morning**
Fri 23 Feb
- **School Council**
Wed 21 Feb via Webex
7 pm
- **EXCURSION**
School Sports Day
Fri 1st March Joe Car-
mody Athletics Track,
Moe
- **Labour Day Public Holi-
day**
March 11
- **Harmony Week**
18 March

School Council Meeting
27 March via Webex 7 pm

- **NAPLAN** March 13th
for Grade 3 and 5
students
- **Parent/Teacher Inter-
views** via phone
20 March
- **Last day of Term 1**
Thu 28 Mar
Early finish — 2.30 pm

Family Accounts

Payments can be made
by direct deposit into
the school account.
Please ensure you put
your child's name as the
reference.

BSB 063 521
Act No 1006 2842

Table Tennis with Norm

Norm Cottrell has been teaching our students how to play table tennis every Friday afternoon. He brings tables, ball machines, bats and table tennis balls for all. They are learning several different skills, most importantly hand/eye co-ordination.



Music with Norm

Norm also continues to share his musical knowledge with students by presenting his Country Mouse Musical every Monday afternoon. This involves laughter, playing of instruments and singing.



Bus Business

Please call or text our bus driver, Sue Thorp on her mobile **0429 348 322** before 8:15 a.m.

Or text Sue-

a) if your child will not be travelling on the bus OR

b) if you are a casual travelling student and would like to book a seat.

Don't forget to include the family name in the text message.

Please ensure your bus payments are kept up to date \$20 per week per student for the first two children, and \$5 each for the 3rd or more children.

Our School Vision: To provide a caring and challenging learning environment that equips children with the necessary skills and knowledge to become valued members of the community and lifelong learners, in a supportive rural setting.

Apple-Oat Energy Balls

Back-to-school has got nothing on these tasty, filling snacks. If you don't have almond butter (or have a picky eater in the house), feel free to swap out for peanut butter or your nut butter of choice

Active: 10 mins **Total:** 2 hrs 10 mins **Makes:** 12 balls

Ingredients:

- 2 ½ cups rolled oats
- 1 cup grated Granny Smith apple, loosely packed (about 1 large apple)
- ½ cup almond/peanut butter
- ½ cup unsweetened shredded coconut, plus more to coat (optional)
- ¼ cup honey
- 1 teaspoon ground cinnamon

Directions

Step 1: Combine oats, apple, almond butter, coconut, honey, salt, and cinnamon in the bowl of a food processor; process until fully combined.

Step 2: Scoop into 2 tablespoon-portion and roll into balls. Roll each in coconut flakes or chia seeds, if desired.

Arrange balls on parchment paper-lined sheet pan and refrigerate at least 2 hours. Serve immediately or store in an airtight container in the fridge for up to 5 days.



Cooking with Alice

Alice has been sharing her cooking knowledge with all of our students on a Tuesday afternoon. Students have made delicious muesli bars and today made some Apple, cinnamon and oat balls. We are striving to use as much home grown produce from our own orchard and green house as possible. Today students made their recipe using our own apples! We have shared the recipes for you all to try at home.

GRANOLA MUESLI BARS

Prep Time – 15 minutes mins
Cook Time – 5 minutes mins
Fridge setting – 2 hours hrs

Wet Ingredients

- 2/3 cup (144g) pure natural peanut butter, smooth, or other nut butter
- 2/3 cup (210 g) honey

Dry Ingredients:

- 1 ¼ cups rolled oats
- 1 ¼ cups sultanas
- 1/3 cup desiccated coconut
- 2/3 cup almonds - very roughly chopped
- 1/3 cup pepitas
- ¼ cup sesame seeds
- ¼ tsp salt
- 2/3 tsp cinnamon



Instructions:

1. **Mix Dry Ingredients** - Using a wooden spoon, mix the add-ins in a large microwaveable bowl
2. **Glue** - Using a rubber spatula, mix the peanut butter and honey in a saucepan over medium heat until smooth. Once combined, turn the stove down to low. As soon as you start seeing little bubbles around the edges, cook for 5 minutes, stirring constantly scraping the base, until it is like a very thick caramel. You should be able to draw a path across the base and it holds before closing in on itself. **DO NOT WALK AWAY**, it will catch easily.
3. **Mix** - Immediately pour it all over surface of the dry ingredients then mix with the wooden spoon. It takes a bit of effort but it does come together eventually. Stabbing and smearing against the wall of the bowl helps. If it gets too thick, microwave for 20 seconds on high (or put back on the stove to reheat) to loosen the glue then mix (then it's a breeze!).
4. **Press** - Put baking paper over a 20cm/8" square tin (no need to grease). Drop muesli mix in then spread right into the corners, using the wooden spoon. Firmer press = chewier muesli bars.
5. **Set** - Refrigerate 2 hours until firm then cut into 10 bars (cut in half, then each half into 5).



