

Ultima Primary School

Fortnightly Journal of Learning : Anywhere and Anytime.

August 29th 2014

Dear Parents,

Since the last publication of our school newsletter, staff and students have been busy in the classroom. Our school community has also been very busy taking care of our wonderful grounds and play areas. All of your support to our students and school is greatly appreciated.

School Council News: At the August School Council meeting the following policies were approved and ratified: enrolment, curriculum and the statement of values. The Council also approved the over night camp at Nullawil P.S. on the 10th September. The statement of values policy is attached to this newsletter. Parents and carers, students and staff all share responsibility for ensuring that Ultima Primary School is a positive, respectful and safe school environment. We are all responsible for sustaining a positive culture within our school community and for treating each other with dignity and respect at all times. Everyone should be mindful of the manner in which they conduct themselves in and around the school, noting that we are the role models that students look to. I want to take this opportunity to thank all of you who contribute to the positivity and productivity of our school community each and every week. Though I cannot thank each of you individually, I wish to assure you that your efforts do not go unnoticed. This is also an opportune time for me to emphasise that my door is always open to discuss any concerns you may have, simply contact the school to make an appointment. There is an appropriate avenue to raise any grievances or concerns. It saddens me when I hear of efforts to undermine our school culture by way of spreading gossip or badmouthing, rather than addressing concerns with me directly. Thankfully, such instances are very rare. I want to express my sincere appreciation for the cooperation and effort by the parents and families of our school.

Kerang Library Excursion: Our library visit was very successful with the children reading many books written by Kerang primary students. We are all now inspired to write our own! On the way back we called in to the Lake Charm PS and had a play with their children. As we are going to camp together next term, this was a great opportunity to socialise.

Jump Rope for Heart: The sponsorship forms have been sent home and the children are building up their skipping stamina with plenty of practice at school. We are planning to have the 'jump off' during the last week of the term with the date still to be finalised.

S. Harley

this issue:

Principal Report P.1

Student writing P. 2

Grounds Duty

September

Innes family

School Council

September 16th.

2014 Calendar

Term 3: 14th July—19th
September

Term 4: 6th October –
19th December

Important Dates:

September 1st: Athletics at Ken Harrison Reserve

September 10 –11: Sleepover and school at Nullawil

September 19: School finishes at 2:00pm

On Tuesday 26th August the children had an extra play mate at lunchtime! A medium sized kangaroo hopped through the yard, stopping for a feed of grass at the flag pole! It was very tame!

'Student Writing.'

Citrus Fruit Marmalade

By Charly

Ingredients

- 6 cups of sugar
- 10 cups of water
- 2 grapefruit
- 2 lemons
- 2 oranges
- 2 limes

Method

1. Cut all the fruit into small pieces and put them in a bowl with the water.
2. Also put all the pips into a muslin bag. Tie a knot in the muslin and put it in with the fruit.
3. Let the bowl of fruit and water and pips sit for 24 hours.
4. Now you will see that the water has changed colour.
5. Put the fruit and water into a big pot and place it on the stove. Place a thermometer on the side of the pot.
6. Boil the fruit for two hours until it is cooked and soft. You will need to stir it.
7. After the two hours is up add the six cups of sugar and stir it for 20 minutes. At

the same time put the jars into the oven. This helps to sterilise the jars.

8. When the 20 minutes is up wait for the jars to cool a little then pour the marmalade into the jars. Seal with jam covers.
9. You are now finished.
10. P.S. It is good on toast and pancakes!

How to make marmalade by Patrick Galea.

Cut up oranges, grapefruits, limes and lemons. Then get a bowl and put the cut up fruit into the bowl and then pour water into the bowl. It sits for one day. Then stir it for 2 hours and boil the fruit and it will slowly turn into marmalade. But there is one more step! It is tasting, or course it is tasting!

Marmalade by Caleb Cullen.

Today we made marmalade. We warmed the sugar and I learnt that 250 grams is equal to 1 cup. We chopped oranges, lemons, limes and grapefruits and soaked it in water and left it over night. In the morning we boiled the sugar and boiled the fruit with the pips in a bag. After that we took out the pips and

we put the jam into jars for Father's Day.

Marmalade by Charlotte

First we ate some fruit. I tried some grapefruit. The grapefruit was sour and I kind of liked it. We need 6 cups of sugar. The fruit soaked over night. We looked at it and it smelled nice. Then we measured out the sugar. We had to wait for two hours for it to cook. We are making marmalade for Father's Day.

Citrus Fruit by Jordan

Today we are making marmalade. I tried some of the fruit and I thought it was great. We cut up all the fruit into wedges. Then we put the fruit into a big saucepan. We put the muslin bag of pips into the saucepan too. Wait over night! Put the saucepan onto the stove on high. Stir the fruit for two hours. Put the sugar into the saucepan after boiling the jam for two hours. Keep stirring the jam. Sterilise the jars in the oven. Happy Father's Day.

Citrus Fruit by Nick

First cut the fruit into triangles. Then put it in a bowl and don't chuck the pips away and keep the skin. Put water and the pips into a bowl

which are in a muslin bag and wait over night. In the morning get 2500 grams of sugar. Then put that to the side. Put the saucepan on the stove and boil for two hours. We sterilise the jars to get the bugs out. When the fruit has boiled add all of the sugar into the saucepan and stir for twenty minutes.

Many thanks to Mrs Spry for helping the children to make the marmalade and also many thanks to Isla and Kim for supplying the fruit.



