Peel Language Development School

NEWSLETTER





IMPORTANT DATES

MANDURAH

25 July - School Photos

RLPS

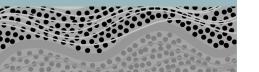
26 July - Yarning Circle Opening Ceremony

BUNGAREE

8-9 Aug - Fair Stall

PINJARRA

20 Aug - Open Night



A MESSAGE FROM OUR PRINCIPAL

Kaya

Makuru (winter) is now well and truly upon us, so it is time to remember the extra layer of clothing for your children. As we close out this term, with reports now sent and the students participating in reward activities for all their hard work, it is time to draw breath on the Semester that was. I have been delighted when looking at our data and individual reports and progress file, just how fabulous the learning has been. Teachers have excelled in providing appropriate opportunities for your children to learn and in most cases thrive. They have been supported in this by the Education Assistants they work with. Speech Pathologists and Language Support Teachers have been adding to the rich tapestry of learning in classrooms. As a result, the quality of conversations I have had with students over this week, and I have been at every campus, have been outstanding. They know what they are learning and why. They can use language to express themselves with increasing confidence. A highly positive Semester of learning and our school data confirms this.

Next Semester will be equally as exciting. In Term 3 there are many activities that will enhance learning with both Science and Book Weeks happening, NAIDOC week on most campuses, then athletic carnivals as we head into September. Action packed and I encourage you to look on the Peel LDS Website Calendar each month for all the latest information of upcoming events across all campuses. On the RLPS Campus we will see the opening of the Yarning Circle in Week 2. This will then enable classes on the RLPS campus to use the area. We are just awaiting the signage to be added to the garden as the final touch to

the design. It will be a real celebration with our first smoking ceremony in the Yarning Circle. I

The end of the term is a time to thank our families for all your support. We are lucky to have such supportive and enthusiastic families. We have a wonderful turnout to our annual Topsy Turvy days. Your feedback was welcomed and warmly received. Next term I hope you can all avail yourselves to make a time to meet with your child's Class Teacher to discuss their report and continue the journey of how we can work together to make the most of the relative short time your children spend with us. Together we can make more progress.

Finally, to the staff at Peel LDS on all campuses, what a wonderful collegiate group of people you all are. You are always there to support each other and maintain the high standard of education and quality care for all the students and their families at Peel.

Have a wonderful holiday everyone. Staff return for a School Development Day on Monday 15th July, and we will see all students back at school Tuesday 16th July.

Boorda

Fiona Forbes
Foundation Principal

am sure it will be the first of many.



Room 11

On Wednesday May 22nd, Room 11 celebrated National Simultaneous Story Time by reading Aura Parker's Bowerbird Blues. This was a wonderful story with evocative vocabulary that sparked a lot of interest from our students. After reading the book, Room 11 students investigated more about Australia's satin bowerbird and also watched a video about how they construct their bowers.

We learnt that it can take seven years of practice for a bowerbird to become an expert at bower building. As an extension to our research, we held a design challenge, providing our students with materials to create thier own 3-dimensional bower. After the bowers were completed, students scavenged for blue items to add to their bowers just like in the story.







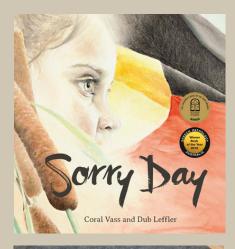


Lastly, we re-read the story to explore how the author created an atmosphere with respect to the various settings in the story. Linking this to our language goals, students drew and wrote about three different settings from the story.

During week 7, Room 11 recognised Reconciliation Week. Our class participated in a number of activities to acknowledge and respect the knowledge, culture and experiences of Indigenous Australians. We read Sorry Day by Carol Vas and created a footprints display related to the book.









With respect to our local area, we learnt about the thrombolites at Lake Clifton and the creation story for the area. We watched a video explaining the significance of the 'Woggaal's Eggs' by Elders, George Walley and Frank Nannup.







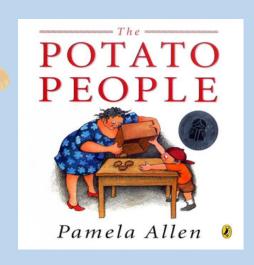
We then created a retelling artwork to help us explore and make connections to this knowledge.

Room 15

This term our class has been reading 'The Potato People,' written by Pamela Allen. We have worked on our oral retelling skills by telling the story to a partner, remembering to include all the key story elements. Students then worked on writing a retell, focusing on the beginning, middle and end of the story. To complete our unit of work, students had asked to make potato people.



Firstly, students created a detailed plan of their potato people, including a labelled drawing and a list of all materials required. Then the fun began! Students collected the materials they needed and began to create their potato people. Here are some of our finished products.



In the story the potato people began to grow old and wrinkly. Soon shoots appeared on the potato people and they were planted in the compost heap. We will be watching our potato people carefully over the next few weeks and we will send them home once they are ready to plant.





RLPS CAMPUS





ROOM 1.2 & 1.4 🎆

Bee Talk for World Bee Day

We were very lucky to have a visit by Mrs Norgard's Mum, Liz, who came to talk to us about bees and beekeeping. We were able to try on a protective beekeeper's suit, make lovely candles from fragrant beeswax, and spin some frames from the beehives to extract the golden honey. We were even given some of the honey we spun to take home and have on hot buttered toast.





Did you know that the female worker bees only live for 5-6 weeks and will produce just ½ a teaspoon of honey in their lifetime?





PINJARRA CAMPUS



Pinjarra students recently held their assembly item in Week 9. Students worked super hard rehearsing their lines and their items to present to the school. Students from Kindy to Year 3 worked together to present the movement song 'Wake Up' and showcased their music skills by playing tapping sticks, maracas and singing the Music Room song 'Hey Everybody'. The assembly went really well with all students speaking and singing with confidence.

In Week 10 it was Topsy Turvy Day. This day is a favourite on the school calendar and all the children loved having the opportunity to be Teachers for their special guest. There was lots of fun playing maths and literacy games, while making and creating. A great morning was had by everyone.





BUNGAREE CAMPUS

It has been a very busy term over at our Bungaree Campus. We celebrated NAIDOC Week, with some whole school rotations and a special assembly, that included a Smoking Ceremony.



We have had our Cross Country carnival and swimming lessons in weeks 8 and 9, which the kids loved! We then had our Crazy Hair Day and our Nature Challenge at the end of Week 10. We had Rewards Day in Week 11, which finished up our very busy term.







COMMUNITY NEWS



Shaping the future

Free online parent workshops Term 3, 2024 Calendar

Facilitated by school psychologist consultants with the Triple P and Child and Parent Centre teams

The Triple P and Child and Parent Centre teams are excited to offer a series of free online workshops for families. The Triple P - Positive Parenting Program gives parents and carers ideas and strategies to help their child develop the skills and behaviours they need for a healthy childhood. To learn more about Triple P, visit the Education in WA website.

How to register

Scan the QR code or click/type the link below into your browser: https://forms.office.com/r/gUzPu8xhvt

Registration is essential to attend online workshops and will close 24 hours before the scheduled workshop. You will be sent an email with information and a link to join on the morning of the workshop. We would recommend downloading the Webex app ahead of the workshop.



If you would like to register for other Triple P workshops, please visit the <u>Triple P in WA</u> website and search for upcoming sessions by location. Parents can also access a range of <u>Triple P</u> Online programs for free. Please note that these webinars are unable to be recorded.

Date and time	Workshop
Tuesday 23 rd July 8pm – 10pm	Healthy screentime habits (pre-schoolers and primary schoolers) Raising children in a digital age brings both benefits and risks for children and parents. The challenge is to manage the amount of time children spend on screens and keep them safe, as well as ensuring they take part in a range of other activities that are vital for their development. This presentation gives some suggestions to help you establish healthy screen time habits and routines, and deal with any conflict over screen time.
Tuesday 30 th July 8pm – 10pm	Expressing feelings without aggression (pre-schoolers) All children get upset and fight sometimes. This can happen because they are still learning how to manage their emotions, get along with others, and solve problems calmly. In this session, we will talk about responding to your child's frustration and anger and suggest ideas that will help them express themselves in non-hurtful ways.

COMMUNITY NEWS

Tuesday 6 th August 7pm – 9pm	Making and keeping friends (10-16 years) Peer relationships become increasingly important during the teenage years, and parents may find it difficult to navigate and adjust to these changes in relationships. This session will provide suggestions on how to support your child to make friends, encourage positive relationships with peers, set appropriate boundaries and deal with challenges that may arise.
Tuesday 13 th August 7pm – 9pm	Raising competent teenagers (10-16 years) A challenge for parents is knowing how to encourage your teen to make the most of their time at school. This session will provide some ideas on how to help teens develop the skills they need to become competent young adults. We will cover six key ingredients: developing self-discipline, being a good problem solver, establishing routines, getting involved in school activities, following school rules and having supportive friends.
Tuesday 20 th August 8pm – 10pm	The power of positive parenting (under 12 years) Children of all ages need a safe, secure and loving environment to do well. This seminar will discuss children's behaviour, how to create a safe, interesting and positive learning environment, how to use assertive discipline, and taking care of yourself as a parent.
Tuesday 27 th August 8pm – 10pm	Promoting self-esteem (pre-schoolers, primary schoolers and teens) As children grow up they form views of themselves as a person, their value as an individual and how good they are at doing things. This view of their self-worth is called self-esteem. This session will help you encourage your child to be confident and develop healthy self-esteem.
Tuesday 3 rd September 8pm – 10pm	Learning to separate (toddlers and pre-schoolers) All children have to learn to cope with temporary separations from their parents. Shyness around new people and anxiety about separation from parents is common in toddlers and pre-schoolers. This session will help you teach your child to be comfortable around others and calmly separate from you, into the care of another trusted adult/caregiver.
Tuesday 10 th September 7pm – 9.30pm	Fear-Less: Supporting children with anxiety (6-14 years) Everyone feels anxious at times, even children and teenagers. But anxiety may cause distress and get in the way of life. This seminar will help parents to understand how anxiety works, how to manage your child's anxiety effectively and teach your child new coping skills.
Tuesday 17 th September 8pm – 10pm	Learning to use the toilet (toddlers and pre-schoolers) Teaching children to use the toilet independently can be challenging for parents. This workshop will provide tips on when your child may be ready, the skills needed to use the toilet, and some common behavioural issues related to using the toilet. This workshop is suitable for parents of children with neurotypical development and does not address any medical problems related to using the toilet.



July School Holidays

School's Out Winter Fest

Perth Convention & Exhibition Centre

Embrace the magic of winter as the Perth Convention & Exhibition Centre transforms into a Winter wonderland. With everything from ice skating to snow slides, falling snow and carnival rides, this all-inclusive value packed event has something for everyone. Tickets can





To The Moon

WA Museum Boola Bardip

This exhibition invites us to soar through the Moon's hidden craters and enigmatic valleys. To the Moon goes beyond observation, showcasing the historical stories and artistic interpretations of this hallmark of the night sky. Tickets purchased be can visit.museum.wa.gov.au/boolabar dip/tothemoon



July School Holidays

Take A Hike

Conquer these epic kid-friendly hiking and walking trails near Perth

Law Walk, Kings Park

The Law Walk in Kings Park follows the Mount Fliza escarpment from the Karri Pavilion in Kings Park for just over 3km in a loop. Adventure the Lotterywest along Federation Walkway, explore wildflowers and learn a little about the history of Kings Park with plaques along your walk.



Whistlepipe Gully, Forrestfield

Heading to Whistlepipe Gully is the perfect opportunity for your little ones to be swept away in fairytale play, as you meander this 3.5km loop along the gully. With beautiful wooden bridges crossing the flowing water, and magical views over the city skyline, there is never ending exploration on this easy to navigate, and ever-flowing adventure.

July School Holidays

Koolaanga Waabiny Playground

Mandurah

Koolaanga Waabiny Playground is the latest addition to the redevelopment of Mandurah's Western Foreshore. The name is pronounced kool-lung-ga waa-bin, and translates to children playing (Waabiny) and also refers to the local Swamp Sheoak trees (Koolaanga).



Shipwreck Cove

Golden Bay

The shipwreck themed park has a playground including a separate fenced area for toddlers, a cool pump track, a cycle and scooter circuit, BBQs, shaded picnic tables, toilets, showers, lots of parking, a stunning new lookout point and beach access.



WINTER WARMER RECIPES

Smoky Roasted Tomato Soup

SMOKY ROASTED TOMATOES:

- 1.5kg tomatoes, halved, cut a "V" out of the top to remove the core
- 5 garlic cloves, NOT peeled
- 2 tbsp olive oil
- 1 1/2 tsp smoked paprika, optional
- 1 tsp cooking salt / kosher salt
- 1/4 tsp black pepper

SOUP:

- 1 tbsp olive oil
- 2 garlic cloves , finely minced
- 1 onion, diced
- 1 litre (4 cups) vegetable stock/broth, low sodium
- 1/2 tsp+ white sugar, only if needed
- 1/2 cup cream, optional, plus extra for drizzling (sub 30g/2tbsp butter)
- 1/4 cup roughly chopped fresh basil leaves (optional)



Instructions

ROAST TOMATOES:

- 1. Preheat the oven to 220°C (200°C fan-forced).
- 2.Toss & squidge Place the tomatoes and unpeeled garlic cloves on a tray. Drizzle/sprinkle with the oil, paprika, salt and pepper. Toss to coat, squidging the cut face of the tomato in the oil on the tray to thoroughly coat. Arrange tomatoes cut face up.
- 3. Roast for 40 to 45 minutes or until there is some charring on the tomatoes).

SOUP:

- 4. Sauté Heat the oil in a large pot over medium high heat. Sauté the garlic and onion for 3 minutes or until the onion is translucent.
- 5. Tomatoes Remove the garlic cloves from the baking tray. Scrape all the tomatoes and juices into the pot. Squeeze garlic flesh into the pot. Add vegetable stock.
- 6. Blitz with a stick blender until smooth (or do this in a food processor or blender).
- 7. Simmer Bring to a simmer then lower heat to medium and simmer for 10 minutes. Stir in the cream.
- 8. Ladle into bowls, drizzle with cream and garnish with basil. Dunk in grilled cheese and enjoy!

WINTER WARMER RECIPES

Baked Mac and Cheese

MACARONI:

- 250g macaroni (elbow pasta)
- 1 tbsp (15g) unsalted butter (or 2 tsp oil)

TOPPING:

- 2/3 cup panko breadcrumbs
- 2 tbsp (30g) unsalted butter, melted
- 1/4 tsp salt

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SAUCE:

- 4 tbsp (60g) unsalted butter
- 1/3 cup flour, plain / all purpose
- 3 cups milk, warmed (low or full fat)
- 2 cups freshly shredded cheese, gruyere best (followed by cheddar and Colby)
- 1 cup freshly shredded mozzarella cheese, or more other cheese of choice
- 3/4 tsp salt

SEASONINGS (OPTIONAL):

- 1 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp mustard powder





WINTER WARMER RECIPES

Baked Mac and Cheese

Instructions

PASTA:

- 1. Cook pasta: Bring a large pot of water to the boil. Add macaroni and cook per packet directions MINUS 1 minute.
- 2. Toss in butter: Drain, return pasta to pot, add butter and toss until melted. Set aside to cool while making the Sauce

TOPPING:

1. Mix together Topping. Set aside.

SAUCE

- 1. Preheat oven to 180°C (all oven types).
- 2. Make roux: In a large saucepan or in an ovenproof skillet, melt butter over medium heat. Add flour and cook, stirring constantly, for 1 minute.
- 3. Add milk: Add about 1 cup of the milk and mix to dissolve the paste into the milk. Then add remaining milk and mix until lump free (use whisk if required).
- 4. Add Seasonings: Mix in salt and Seasonings if using.
- 5. Thicken sauce: Cook, stirring/whisking regularly, for 5 8 minutes until thickened to a cream consistency. When the Sauce coats the back of a wooden spoon, you should be able to draw a path with your finger.
- 6. Add cheese: Remove from stove, add cheese and stir cheese doesn't need to melt.
- 7. Check salt: Adjust salt to taste (if you use recommended cheeses, you won't need more).

ASSEMBLING:

- 1. Assemble: Pour Sauce into pot with Macaroni. Stir quickly, then pour back into the skillet or a baking dish. Sprinkle with breadcrumb topping.
- 2. Bake for 25 minutes or until top is light golden. Don't bake too long otherwise you'll bake away the Sauce!
- 3. Serve: Serve immediately! Sprinkle with a bit of fresh parsley.