PORT FAIRY CONSOLIDATED SCHOOL

Belonging - Learning - Respect

TERM 3
WEEK 1
17/07/26

PRINCIPAL'S REPORT

Welcome to term 3, it's hard to believe we are half way through the year already! I hope you all had a lovely school holiday and are feeling fresh and ready for another wonderful term at PFCS.

Clubs will start today, this term clubs have been nominated through student voice. There are some old favourites being offered once again in dance, chess and AFL and a couple of new additions, netball, birdwatching and Starwars. We have once again been able to offer a broad selection of clubs to cater for a range of different interests.

On Wednesday night our school councillors were given the opportunity to take part in onsite school councillor training. I wanted to thank our school councillors for their willingness to take part in the training and for taking yet another night away from their families.

Our P&C group has their next meeting on Tuesday 21st July online. If you have been wanting to join or just see what the P&C is all about but haven't been able to due to the timing, please feel free to jump online on Tuesday evening and join us, the meeting link has been sent out via XUNO.

There are some lovely little events coming up, such as the special person's breakfast and an Election Day BBQ which will be discussed. If you want to know more about P&C before the meeting please don't hesitate to reach out to me.

This week our years 3 and 5 families received NAPLAN results for their child. It is important to remember that tests such as these are snapshots in time, but to also celebrate the children who completed these tests, it is a busy couple of weeks when these are administered and the stamina it takes is huge!

Ollie, our wellbeing dog completed her training during the holidays. Earlier in the week you should have received a XUNO notification to approve or decline your child/ren to work with Ollie. As Ollie will be attending school regularly from week 2 could you please complete the approve/decline event on XUNO at your earliest convenience.

We have our Book Week Dress Up Day on Monday 24th August. We will have a parade at 9.15am which families are most welcome to attend.

Stay warm over the weekend. See you next week!
Emily - Acting Principal

FORTNIGHTLY FEATURE

YEAR 1/2



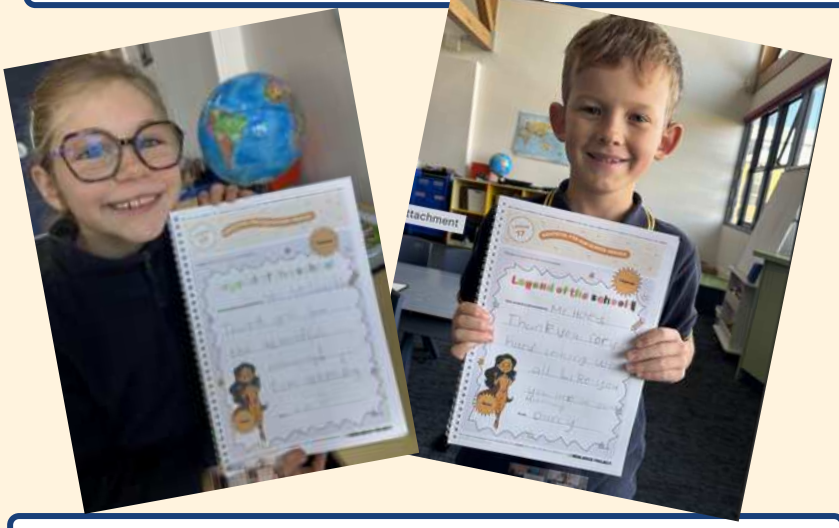


LEARNING FOCUS

This term, we have begun our exciting Ancient Greece unit. After enjoying our learning about Ancient Egypt last term, we are looking forward to discovering another fascinating ancient civilisation. We have compared the locations of Egypt and Greece and found that both are situated on the Mediterranean Sea. Students have enjoyed exploring what life was like in ancient times and comparing it to life today.

Students have been using their Core Knowledge learning to support their writing. They have been building their vocabulary by learning and using the words ancient, specific, collection, trade, accept, loyal, and invade in a range of speaking and writing activities.

We can't wait to continue adding new facts and ideas to our growing mind maps as we learn more about Ancient Greece throughout the term.







This term, we are excited to begin French, ICT and Structured Play across the F–2 classes.

In French, students will learn how to greet others by saying hello, good morning and goodbye, as well as practice counting from 1–20.

We are looking forward to using our globe to locate France and compare its location with Egypt and Greece.







YEAR 1/2 CONT.

HIGHLIGHTS & ACTIVITIES

In ICT, students will explore how iPads can support their learning. They will use a range of maths games to build number skills and discover how technology can be used to help us learn and solve everyday problems.

Our new Collaborative Learning sessions will focus on developing positive play skills. Students will learn how to choose teams and roles fairly, establish rules together and work through disagreements using compromise and respectful communication. These sessions have been added to support students in building resilience, strengthening friendships and developing strategies to manage challenges that may arise during play.



We have loved hearing about each other's holidays and sharing photos, stories and souvenirs with the class. It has been wonderful to see the excitement and enthusiasm students have shown as they talked about their holiday adventures and listened to one another's experiences.



MEETING OLLIE !!





PHYSICAL EDUCATION

TERM 3 – WEEK 1

UPCOMING EVENTS/DATES

Friday 7th August- Moyne Schools 3/4 Basketball- Warrnambool
Friday 4th September- Moyne Schools 5/6 Basketball- Warrnambool
Monday 14th September- 5/6 Basketball Finals
Friday 9th October- Regional Track and Field- Ballarat
Tuesday 10th November- Regional Hot Shots- Colac



PE NEWS

Welcome back to Term 3, hope everyone had a great break.

Firstly, congratulations to Sam on a fantastic run at the State Cross Country Championships. Sam ran the 2km course over the Yarra Valley race track and surrounds, in a blistering time of 7:16! He finished 15th out of 94, narrowly missing national selection by 3 places and only 4 seconds!
We are all very proud of you Sam, well done!

We have kicked off the term with gymnastics, one of my favorites I must admit, after competing and coaching for many years. We are so lucky to have such amazing gymnastics equipment with beams, vaults, trampets, a bar and lots of tumbling mats!

Please consider appropriate undergarments if your child is wearing a skirt or tunic. Also please have long hair tied back , it makes it very tricky to see properly with long hair in eyes and it also gets quite hot and sticky! Thank you. I hope you all get some wonderful demonstrations of our new found skills in your backyards!



Brooke Green
Physical Education Coordinator

Congrats Sam!







SAKGP

MENU

Recipes:

Vegetable samosas fresh mint yogurt dip, beetroot ratita





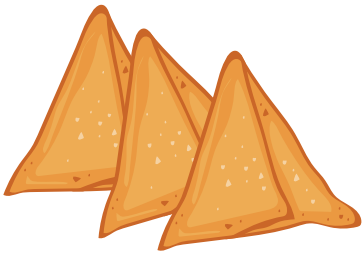
IN THE KITCHEN

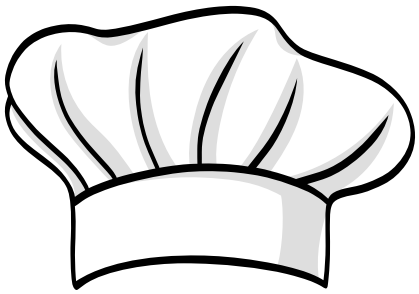
Welcome back to another exciting term in the Kitchen Garden! As the weather cools, we'll be warming up in the kitchen with one of our favourite recipes delicious homemade samosas.

Grades ⅝ and ¾ will prepare a tasty filling of potato, pumpkin and fragrant spices, learning how gently warming spices releases their wonderful flavours. They'll also develop their pastry-making skills as they stretch, fold and shape their own samosa cases before filling them with fresh garden goodness. To complete our Indian-inspired menu, we'll enjoy a colourful rice dish accompanied by a selection of delicious dipping sauces.

Out in the garden, it's time to roll up our sleeves and give our growing spaces a little extra care. We'll be busy weeding our garden beds to make room for a new season of planting. Fresh soil will be added to enrich our beds, providing the nutrients our vegetables need to thrive. Students will be sowing lettuce, beetroot and carrots, and planting new seedlings as we prepare for another productive season of growing.

We can't wait to see our young gardeners and cooks learning new skills, working together and watching our garden flourish throughout Term 3!





Pumpkin & Potato Samosas

Serves: 20–24mini samosas
Preparation Time: 30 minutes
Cooking Time: 30 minutes

Samosa Pastry

Ingredients

- 3 cups plain flour
- 120 g butter, chilled and cut into small cubes
- 1 cup cold water
- ½ teaspoon salt

Method

1. Place the flour and salt into a large mixing bowl.
2. Rub the butter into the flour using your fingertips until the mixture resembles coarse breadcrumbs.
3. Gradually add the cold water, mixing with a butter knife or your hands until a soft dough forms.
4. Knead gently for 3–5 minutes until smooth.
5. Cover with a clean tea towel or plastic wrap and allow the dough to rest for **20 minutes**.

Fresh Mint Yoghurt Dip

Makes: 1 cup

Ingredients

- 1 cup Greek yoghurt
- 2 tablespoons fresh mint, finely chopped
- 1 tablespoon fresh coriander, finely chopped (optional)
- 1 teaspoon lemon juice
- ½ teaspoon ground cumin
- Pinch of salt
- Freshly ground black pepper

Method

1. Finely chop the mint (and coriander, if using).
2. Place the yoghurt into a small bowl.
3. Stir in the mint, coriander, lemon juice and ground cumin.
4. Season with a pinch of salt and a little black pepper.
5. Mix until smooth and well combined.
6. Refrigerate for at least **15 minutes** before serving to allow the flavours to develop.

Serve with: Warm homemade vegetable samosas, vegetable sticks, flatbread or grilled vegetables.

Kitchen Garden Tip

Fresh herbs picked straight from the garden have the best flavour. Mint grows vigorously throughout much of the year and is perfect for adding freshness to dips, salads and drinks.

Beetroot Raita

Season: Autumn/Winter/Spring

Serves: 30 tastes in the classroom or 6 serves at home

Fresh from the garden: beetroot, coriander, green chilli

This delicious and colourful dip goes well with **Indian Flatbread**.
Note: Do not completely slice off the root end as the beetroot will 'bleed' much of its juice into the water.

Equipment:

- metric measuring scales and spoons
- clean tea towel
- chopping board
- cook's knife
- medium-sized saucepan
- fork
- colander
- grater
- medium-sized bowl
- mixing spoon
- frying pan
- spatula
- small serving bowls

Ingredients:

- 2 small–medium beetroot, trimmed
- 375 g plain yoghurt
- 1 tsp ground cumin
- pinch of salt
- 2 tsp vegetable oil
- ½ tsp black mustard seeds
- 1 green chilli, de-seeded and finely chopped
- 8 coriander sprigs, roughly chopped



What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. ***Fill the medium-sized saucepan with water and bring to the boil.**
3. Add the beetroot and simmer for 20–40 minutes or until a fork slides easily through the flesh. Drain, and set aside to cool.
4. When the beetroot is cool enough to handle, slip the skins off with your fingers.
5. Coarsely grate the beetroot and place in the medium-sized bowl.
6. Add the yoghurt and stir to combine.
7. Add the ground cumin and salt, then mix and taste, adding more salt if needed.
8. Heat the oil in the frying pan over a medium heat.
9. Add the mustard seeds and chilli, then cook until the mustard seeds start to pop. Remove from the heat.
10. Tip the mustard and chilli oil into the beetroot and yogurt mixture and stir to combine.
11. Divide the raita evenly between the serving bowls and garnish with the coriander.

***Adult supervision required.**

Stephanie Alexander Kitchen Garden Foundation © 2017

Weekly Award Winners

This weeks awards will be presented on Friday 24/7/26 in the school hall at 3:00pm.

00A - Jasper D

Jasper, for an amazing start to Term 3. You have been trying your very best in all areas of your learning, and your effort is something to be very proud of. It has been wonderful to see how much you have grown and the confidence you are showing in the classroom.
Keep up the fantastic work, Jasper - we are so proud of you!

1/2A - Delilah D

Delilah, for doing an outstanding job in all areas of your learning! You consistently work hard and always give your best effort. Your reading has been fantastic, and I love hearing you talk about all the interesting books you have been reading at home. You are always kind, respectful, and strive to be a wonderful classmate. Keep up the amazing work, Delilah!

1/2B - Jude W

Jude, for being such a fantastic leader in our classroom. You come to class every day with a can-do attitude, and always love sharing your incredible knowledge with your teacher and peers. You have also been a great help with a new student in our classroom, making him feel welcome and supported. Thank you for always showing kindness and working hard at everything we do in the classroom. Well done, Jude!

3/4A - Indi J

Indi, for approaching everything you do with a smile. You tackle every challenge with a positive attitude and always strive to do your best. Your determination and focus during learning have helped you grow in confidence. Well done, Indi!

3/4B - Leo G

Leo, for showing a positive attitude towards learning and displaying a determination to improve in all learning areas

5/6A - Mia J

Mia, it has been wonderful to see your confidence build throughout the year. This has stemmed from taking on more risks and having a go. You demonstrated this during a maths game recently which resulted in a successful outcome. Well done, Mia! Keep embracing the challenges!

5/6B - Angus H

Angus, for being a kind, considerate and supportive classmate, both in and out of the classroom, but especially during paired fluency. Angus you really focussed on your partner and helped them through some tricky vocabulary. Your classmates could learn from your example. Keep up the great work, Angus!

PORT FAIRY CONSOLIDATED SCHOOL

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FAMILY INVOLVEMENT OPPORTUNITIES

We are seeking expressions of interest for upcoming P&C events...

P&F Parents & Friends Association PORT FAIRY CONSOLIDATED SCHOOL

A Special Persons Event in Term 3 (a Friday in August) and an Election Fundraiser for the state election on Saturday 28 November 2026.

Please pop your name down if you are interested in being a lead volunteer or part of a working group and Fiona Castley will be in touch to help get your group together.

The P&C has information and support from previous events to assist. It's a great opportunity to have a go at organising a simple event for the school community and dip your toe in to the wide variety of opportunities on offer. Further volunteer signup sheets will be sent out closer to the event days for on the day support.

Feel free to contact Fiona Castley or send an email to pfcsp&f@gmail.com if you would like more information or a discussion before signup.

https://volunteersignup.org/HWHCC



SCHOOL UNIFORM SUPPLIER

SPARTAN SCHOOL WORLD

PORT FAIRY CONSOLIDATED SCHOOL

Online Uniform Service

www.spartanschoolworld.com.au

WELCOME TO SPARTAN SCHOOL WORLD



The Port Fairy Consolidated School uniform range is now available online at:

www.spartanschoolworld.com.au

Select Port Fairy Consolidated School from the "FIND MY SCHOOL" list of schools.

Place your order.

Choose weekly delivery to school or home/private address.

State School Relief Vouchers

Ordersusing State SchoolRelief Voucherswill need to be placed by phone. Please call our Customer Service line. You will need to provide details of your required items/sizes and have your voucher details ready.
Free Call: 1800 815 557

SHIPPING OPTIONS

School Delivery - Free

Weekly during school terms. Orders received by Tuesday will be despatched on Wednesday

Please allow 4 - 5 days for delivery after despatch of your order.

Postage to private address

$12.50 per order.

An order confirmation email will be sent once your order is processed.

Contact Us:

onlineorders@spartanss.com.au

Customer Service

1800 815 557

Order online
Free delivery to school

KOROIT& DISTRICT PRIMARY SCHOOL PRESENT

WINTER

Lights & Delights

August 15 - 5pm



Tractor Light Display - Hot food and Drinks - Live Music

Kids Activities - Noodledoof Pop-up Bar

Silent Art Auction - Market stalls

Koroit & District PRIMARY SCHOOL

I learn • We belong • Together we achieve

Gold coin donation for entry

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CHAPTERS FOR CHANGE

IMPROVING LITERACY IN CAMBODIA

FUNDRAISING GIVEAWAY

For $5 per entry you could go into the running to win:

- **$50 voucher from The Paper Store Port Fairy**
- **$50 voucher from Blarney Books & Art**
- **$50 voucher from My Crafternoons**
- **$50 voucher from Homegrown**
- **$20 voucher from Collins Booksellers Warrnambool**
- **3 bottles of wine from Stonefield Lane, Koroit**
- **$25 worth of bookish stickers from Salt and Tide (formally MFA pink gift store)**
- **4 ceramic bowls worth over $55 from Lagom**

Thank you to all the small businesses for their generosity for this giveaway!



Use the QR code or link to donate $5 per entry & add your name and contact number to the donation message

WINNER TO BE DRAWN 31ST JULY @ 4PM

CHAPTERS FOR CHANGE

IMPROVING LITERACY IN CAMBODIA

Did you know that 1 in 5 Cambodians over 15 can't read–but we can change that!

This July, I'm taking on the Chapters for Change readathon to fund literacy programs in Siem Reap. My goal? Read 55 books over the month and raise $3,500 to make a real impact!

"Literacy is more than learning to read - it's the power to understand the world, share your story, and change your future."





To reach my goal, I need you! Please help me turn pages into progress!

WEBSITE
chaptersforchange.org
/grace-warmuth