Our Week Ahead

**Monday:** Year 1 library day

**Thursday:** Kinder and Year 2 library day

*Please remember to send library bags to school with students.*

Coming Up

Dear Parents/Carers,

We will be holding an evacuation practice tomorrow, Tuesday 1st March. Please do not be concerned if you hear our bell ringing in an irregular way on that day.

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**P & C AGM Meeting**

The P & C Annual General Meeting will be held this Thursday, 3rd March at 3.15pm, in the school library.

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To All Parents and Carers

We wish all our children to enjoy their time at our beautiful school. To help achieve this, a new Positive Rewards System has been introduced. Children will receive **green slips** for positive behaviour, with an ongoing tally and rewards along the way, to encourage them to keep up the effort.

A **red slip** will be given to students who breach expected behaviours. If a student receives more than five red slips in a term, he/she will forgo his right to attend the end of term disco.

We hope that this system will encourage students to value, and strive for, positive behaviour during their school day.
A Gentle Reminder
When dropping children off at the front gate in the morning, please make sure they have everything they need for the day (including hat and lunch). It can be very disruptive to the student and the whole class if parents come in the gates and watch their children play, or if they come back to school to drop off items. Of course, we understand there will be occasions when this is unavoidable, and at these times, please remember to pop over to the office and sign in.

Student Arrivals and Departures from School
Please be aware that students should arrive at school no earlier than 8.45am, and school finishes at 3.00pm. In the event of wet weather at home time, parents and carers will need to collect their child/ren from under the COLA.

My child ...................................................... was absent from school on .............................................. for the following reason:
..................................................................................................................................................
..................................................................................................................................................
..................................................................................................................................................
Signature of Parent/Guardian: ..........................................................
Date: ............................................................

Good for Kids good for life

RECIPE: ZUCCHINI SLICE

INGREDIENTS

<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>QUANTITY</th>
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<tbody>
<tr>
<td>Zucchini, grated</td>
<td>2</td>
</tr>
<tr>
<td>Carrot, grated</td>
<td>1</td>
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<tr>
<td>Red capsicum, finely diced</td>
<td>1</td>
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<tr>
<td>Spring onions, thinly sliced</td>
<td>2</td>
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<tr>
<td>Cheddar cheese, grated</td>
<td>1 cup</td>
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<tr>
<td>Shortcut bacon, sliced</td>
<td>4 pieces</td>
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<tr>
<td>Self-raising flour</td>
<td>1 cup</td>
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<tr>
<td>Eggs, lightly beaten</td>
<td>4</td>
</tr>
<tr>
<td>Reduced fat milk</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Olive oil</td>
<td>2 Tbsp</td>
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METHOD

1. Preheat the oven to 180°C. Grease a 20cm x 30cm baking tin and line with baking paper.
2. Combine the zucchini, carrot, capsicum, spring onions, cheese, bacon and flour in a large bowl.
3. In a separate jug whisk the eggs, milk and olive oil until combined and add to the vegetable mixture. Stir to combine.
4. Pour the mixture into the lined baking tray and cook for 40 minutes until golden and firm to touch.
5. Serve with a crisp refreshing side salad.