

Laggan News

Week 1, Term 1

FROM MRS HOLT

Welcome back for another great year. It has been wonderful welcoming our kinder students Toby and Xander to Laggan and watching them eagerly dive into learning.

This year I will be sending home a short weekly newsletter to keep you updated with what we have been up to in the classroom as well as what is coming up.

I will also be continuing to use ClassDojo to send out messages and updates.

In this hot weather we are happy to place student lunchboxes and water bottles in the fridge if needed.

If you have any questions or concerns please feel free to drop into school, call on 48373215 or message me on ClassDojo.

Laura Holt
Principal

What we have been learning this week:

This week has been amazing! We did gardening and cooking on Friday. In cooking we made zucchini slice and muffins, they were extremely yummy! We played with the kindergarten boys every day. The chooks have been going very well, they have been laying eggs but they do eat a lot. We are doing writing about holidays and focusing on making our writing interesting.
By Max

Coming Up:

- **Swimming Carnival** Friday 7th February. Crookwell Pool
- **Shared Learning Day** Wednesday 12th March, Laggan
- **Swimming program** 24-28 March, Crookwell Pool
- **Warm up Wednesdays** each Wednesday except Shared Learning Days

Weekly Routines

Library - Thursday

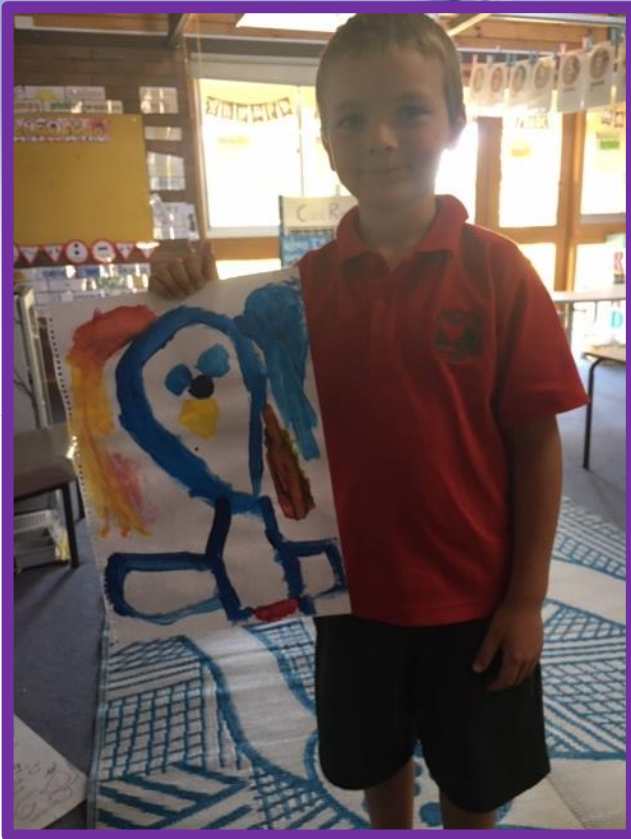
Sport - Friday

Cooking and Gardening - Friday

Mrs Davies is here on Tuesdays to work with kinder and Thursdays to work with the whole school



Work we are proud of



This week's recipe

Zucchini slice

Ingredients

- 5 eggs
- 150g (1 cup) self-raising flour, sifted
- 375g zucchini, grated
- 1 large onion, finely chopped
- 200g rindless bacon, chopped
- 1 cup grated cheddar cheese
- 60ml (1/4 cup) vegetable oil



Equipment

- Grater
- Large Bowl
- Oven Trays
- Small Knife
- Wooden Spoon
- Measuring Cups
- Scales

Method

1. Preheat oven to 170°C. Grease and line a 30 x 20cm lamington pan.
2. Beat the eggs in a large bowl until combined. Add the flour and beat until smooth, then add zucchini, onion, bacon, cheese and oil and stir to combine. Pour into the prepared pan and bake in oven for 30 minutes or until cooked through.