

SECONDARY WEEKLY



Week 5, Term 2 2020

Creating portraits and the great wall of words

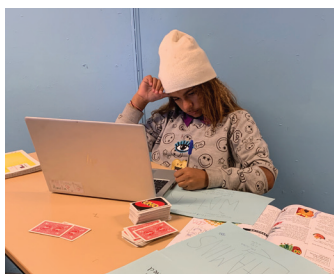
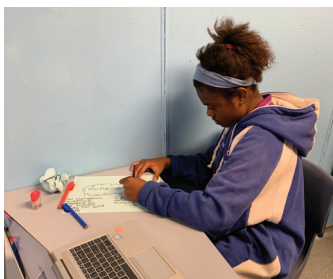
Return to school: All students everyday

It has been excellent to see so many students learning at school this week. We look forward to seeing all students at school **Monday to Friday** from **9am – 3pm for the rest of the term.**



Building word walls

Students have been building their vocabulary, and a word wall while they are at it. The 'word wall' will give students a place to collect information they discover about new words they learn in their different subjects.



Stage 4 Visual Arts at school

In Term 1, Stage 4 students started painting self-portraits and this week they have worked towards finishing them. Students have investigated the colour wheel and mixed paint to match their skin tones. The collage backgrounds of their portraits are inspired by Girramay and Kuku Yalanji artist, Tony Albert's artworks.



Weird words

Have you heard of these words before? See if you can use them in conversation next week! (source: Lexico.com)

EXPLAINS WHAT WORDS MEAN...



WITH MORE WORDS

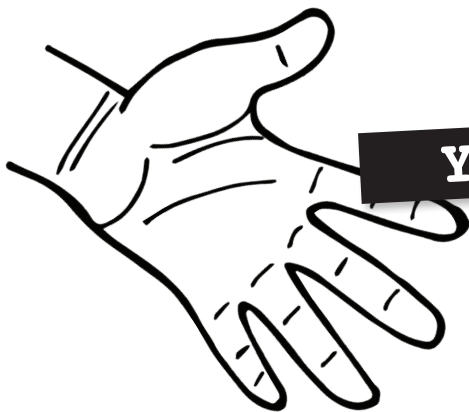
adscititious additional / more

anguilliform resembling an eel / looks like an eel

boffola a joke that gets a loud laugh

cerulean deep sky blue

chiliad a thousand things or years



Year 7/8 TECHNOLOGY

STUFFED POTATOES

Microwaves send out waves of energy called 'radiation' that hit the water inside your food and make it start wiggling around. This creates heat, and it's that heat that cooks the food. Food is heated quicker with a microwave than in an oven, so this recipe great for a quick lunch!

Follow the instructions to make this simple stuffed potato. If you are up for the challenge, why not change the herbs or add bacon?

Equipment:

Fork
Plate
Chefs knife
Bowl
Spoon
Measuring spoons

Ingredients:

2 large potatoes
2 Tbsp butter
6 Tbsp grated cheese
2 tsps of fresh chives
Salt and pepper
3 tsp sour cream

Please share your creation with us!



Jess Pryles, 2020

Method:

1. Put on your apron, tie your hair back. Wash your hands and wipe down the bench. Get out everything on the equipment and ingredient lists.
2. Wash and scrub the potatoes and prick several times with the tines of a fork. Place on a microwave safe plate. Cook on full power in the microwave for 6 minutes. Carefully turn potatoes over with tongs and continue to cook for 6 more minutes.
3. When the potato is soft remove from the microwave and cut in half lengthwise. Scoop the cooked potato from the centre of the potato carefully with a small spoon, keeping potato skins intact. Place cooked potato and butter in a bowl and season with salt and pepper, then mash up using a fork. Meanwhile, arrange the grill tray so it is on the lowest rung, covered in foil and preheat to medium.
4. Spoon the mashed potato back inside the potato skins. Top the open sides with cheeses and chives. Place potato on plate and grill until cheese is melted. Keep a careful eye on it and ensure you grill with the door open. Top with sour cream, and serve.

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River of knowledge and learning | Ngurtaana Paakna-na