

# Nullagine Primary A Remote Community School



## Welcome 20 PALYA KUNYJUNYU JURY Good Better Best

Hi Everyone,

This has been the most amazing start to a year since I arrived! I cannot believe the amount of students that have been regularly attending school. It is such a wonderful feeling! To all the parents and caregivers in our community, a big thank you for your trust. There is no reason we can't offer the same if not better education than bigger schools.

A big warm welcome to our two new teachers Shannon Simpson and Whani Tawha! Shannon, people would remember as she was acting principal for a couple of terms before I came to Nullagine, then moved to Mullewa where she was a teacher and deputy principal, and Whaan comes with from Warburton in the lands. They both bring a wealth of knowledge and experience to our school.

The classrooms are buzzing with activity! The students have been busy working on interesting and exciting projects.

Junior Primary have been doing a unit "All About Me"

Middle Primary are completing tasks based on "The Circus"

High School have been working on the practicalities of life after school, as well as starting to repair Dio's old motorbike!

Well done to all the students for their participation in the Swimming Carnival at the Marble Bar pool. We were by far the biggest school attending! Congratulations to all the winners, a clean sweep in both boys and girls age groups as well as overall champions! 😊

**Attendance = Education = Success**



## Emu Roast

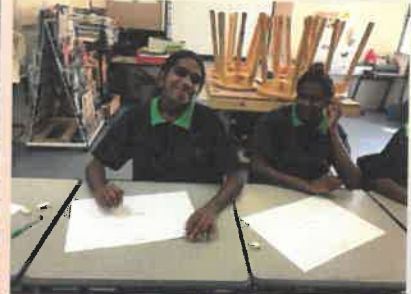


### Ingredients

5 to 6 lb. emu roast  
2 Tbsp. garlic  
1 Tbsp. salt  
1 Tbsp. pepper  
2 Tbsp. thyme  
2 Tbsp. rosemary  
2 Tbsp. basil  
2 Tbsp. parsley  
¼ cup olive oil  
2 cups red wine

### Method

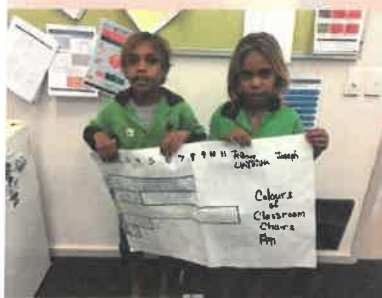
Mix dry spices together.  
Spread half of the spice mixture onto the roast and cover.  
Marinate for 4-6 hours in the refrigerator. Remove the roast and place into a roasting pan.  
Preheat oven to 180C  
Re-season roast with remaining spices.  
Add olive oil and wine. Insert meat thermometer in thickest part of roast and bake for 1½ to 2 hours or until thermometer reaches 160°.  
Baste every 20-30 minutes with pan juices. Serves 8-10



***School is a place that provides education and education is the key to life.***



***The pathway to educational excellence lies within each school.***



***School is a building which has four walls with tomorrow inside.***



***Success is the sum of small efforts, repeated day in and day out.***

