



MONTMORENCY SOUTH PRIMARY SCHOOL

TOGETHER WE LEARN, LEAD & ACHIEVE



SPOTLIGHT ON...

YEARS 3-6
ATHLETICS DAY



Our Years 3-6 students enjoyed a fantastic day at Athletics, with beautiful weather and plenty of enthusiasm. It was wonderful to see students encouraging one another, showing great sportsmanship and giving every event their best effort. Congratulations to the students who have progressed to the next stage of competition, and well done to everyone for representing our school so positively.



@MONTMORENCYSOUTHPRIMARY



MONTMORENCY SOUTH PRIMARY
SCHOOL



JOKE

How do
you stay
warm in
the house
in the
winter?

Go to the corner! it's always
90 degrees!

HAHAHA

Montmorency
South PS

PH: 03 9439 6201

64 Buena Vista
Drive,
Montmorency,
Vic, 3094

montysouth.vic.
edu.au

montmorency.
south.ps@
education.vic.
gov.au



UPCOMING EVENTS:

03.08.26

Yrs 3-4 Water
Safety Program.

05.08.26

Yrs 5-6 Water
Safety Program.
Parents and
Friends meeting,
7pm.

06.08.26

3 Way
Conferences
11:00-6:00,
students finish
school at
10.40am.

07.08.26

Superhero dress
up day.

09.08.26

MSPS Bunnings
BBQ.

10.08.26

Yrs 3-4 Water
Safety Program.

11.08.26

Gateways:
Literature
Yrs 1-6.
School Council
meeting.

12.08.26

Yrs 5-6 Water
Safety Program.

13.08.26

Yr 2 excursion to
Como House.
Division Aths.



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PRINCIPAL'S MESSAGE

KEYLA JEFFERS

Welcome to Term 3! After a very busy Term 2 we are hoping that this term will be a lot more settled, although we still have quite a lot to cover on our term planner.

A big thank you to our school community for supporting the multiple programs that we have across the school. It is wonderful to see so many parent helpers in and outside the classroom. A special thank you to all our parents who have gone out to support their children at our external events.

Congratulations and a big thank you to Lachie and all our staff on such a successful 3 - 6 Athletics Carnival. The weather was certainly on our side last week. Students demonstrated great determination and achievements in attempting all events. Thank you to all the parents who volunteered their time to help with judging and measuring during the day. We had some terrific results which will see our school very well represented at the Interschool Athletics Carnival.

Thank you to Madame Hennuyer for organising French Week. The croissants and all activities throughout the week, were very thoroughly enjoyed by everyone. The dress ups as always were amazing!

100 Days may not seem like a lot of time for anyone who is older than 6 but for our Prep students it is a huge milestone when they achieve their 100 days in Prep. The outfits again were incredible, and our little Preps certainly aged on that day. Thank you, parents, for going to such great efforts to make this a successful day for your children. Well done to the Prep staff for putting on everything '100' for students to enjoy. 100 Days and ageing always makes me think of what it would be like to achieve such a milestone; however, if I get there it will certainly be a privilege.

Next week we will be holding our 3 Way Conferences (3WC) across the school for Term 3. Thank you to everyone who has made a booking. Don't forget that you can participate either face to face or via WebEx. 3WC are an essential way of engaging with the school and supporting your child. The conversations not only highlight your child's achievements for the last 6 months but also targets your child's needs over second semester. The strategy of using 3WC is part of our school's Assessment and Reporting Policy and a highlight for our whole school community.



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NAPLAN 2026 results were made available to the school on Monday the 13 July. Parents in Years 3 & 5 should have received their child's report last week. Although we have received our school results, I will share them at our next School Council meeting on the 11 August and then share them with the school community in the Week 6 newsletter.

Operational

Student Absence and holidays

Thank you to all the families who send holiday requests for approval. To help us with this process, could you please make sure that you send a notification for approval to me keyla.jeffers@education.vic.gov.au prior to submitting it on Compass. Could you also include your child's full name and classroom teacher in the email, so that I can get back to you quickly for approval so that staff can prepare a Student Absence Learning Plan (SALP). We need at least two weeks' notice of a holiday taking place, to allow staff time to develop the SALP if the holiday is over five days. This is part of our process to improve authorised absences and support students when they are away from school. This also helps us improve students' overall attendance for the year to be above 90% and reduce the average student absent days to 15 by 2028. Last year we finished the year with an average of 18.1 days.

Parent Contributions

As we know parent contributions are an essential component of school resourcing which supports us with the ability to provide access to the very best for experience and programs. These contributions are made up of curriculum contributions and extra curriculum items and activities. Thank you to all our families who have made their parent contributions for 2026. However, we still have quite a substantial amount outstanding, particularly activities. We rely on good faith that parents will make the payment for the activities their child attends, so please check if you have any amounts outstanding

Don't forget that we have the very popular Book Week Parade on Wednesday 19 August, come and join in the fun.

Enjoy the next few weeks

Keyla





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ASSISTANT PRINCIPAL'S MESSAGE

STUART BEEVER

Dear Monty South Student and Families,

Congratulations to all our wonderful Monty South students on their return to Term 3. It has been great to see them get stuck back into their learning and working well as class teams.

We were excited to recently launch our new **Outdoor Calm Zone!** Since completing the lengthy Local Council negotiations and recent landscaping and fencing works, the corner mulch block, next to the office, is now available to all our students. The grass area will remain closed while we help the grass become established during winter. After consulting our Student Action Leaders, as the name suggests, the Outdoor Calm Zone is to be used for calm activities with friends. This could include ideas such as reading, acting, relaxing, and enjoying nature. Loud and active play will occur in other play spaces. We're so happy with the space, as we continue to improve our school to benefit our students.



Another recent improvement is the addition of some new soccer goals and oval layout. This now creates more opportunities at break times for students to participate in sport, spreads out the students differently and creates more opportunities for fun. While this is an adjustment for some students, we know they'll adjust, knowing we have the flexibility to change the layout for events as needed. We love that our students are active and love their sports at MSPS!

The newsletter is a wonderful resource, full of celebrations, news and helpful information. But we are aware that because the newsletter is shared via Compass and onto personal devices, our students and some family members may not have the opportunity to enjoy it. We encourage you to please share and allow your children to read and celebrate the newsletter. I have also stuck it on my office window, for all to enjoy. Come and check it out near the Office!

We are lucky to have Jakk, our school OT, working with staff and specific students here at Monty South. He will be away this term and return in Term 4, ready to continue supporting our school.

As the term unfolds, we encourage all our stakeholders to continue practising and modelling our school values as we do school life together!

See you at the gate!

Stuart Beever- Assistant Principal



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FROM THE SALS (STUDENT ACTION LEADERS):

The SAL's have started this term with a bang! We have been busy from the start creating posters for the upcoming events at our school including French dress up day and superhero day! What a start to Term 3! We are looking forward to seeing everyone's French theme dress ups and superhero costumes. We are raising money on superhero day for Muscular Dystrophy Australia; this is for superhero week and to raise money for children who suffer from muscular dystrophy. We are still loving all your suggestions that you bring to us, and we will continue to bring some fun to our school days!

That's it for now. From your friendly SAL's team!





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TEACHING & LEARNING UPDATE: 100 DAYS OF PREP!

This week, our Foundation students celebrated a very special milestone... their 100th day of school!

It was wonderful to see the creativity on display, with costumes ranging from adorable 100-year-olds to outfits decorated with 100 different items. The effort and excitement from students and families made the day extra memorable.

Throughout the day, students took part in a range of activities centred around the number 100. They rotated through each of the Foundation classrooms, challenged themselves with hands-on 100-themed tasks, wrote about what they would like to do by the time they turn 100 years old, and finished the day enjoying our regular Prep Investigations.

There were plenty of smiles, laughter and excitement as students celebrated alongside their classmates. The day was not only lots of fun, but also a wonderful opportunity to reflect on everything they have achieved in their first 100 days of school. From making new friends and learning classroom routines to developing their reading, writing and maths skills, our Prep students have come such a long way.

Reaching 100 days of school is an important milestone, celebrating just how much our students have learned, grown and achieved since starting Foundation. The Foundation teaching team is incredibly proud of the way our Prep students have embraced their first year of school, and we can't wait to see how much more they will learn and accomplish throughout the rest of the year.





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RESILIENCE, RIGHTS & RESPECTFUL RELATIONSHIPS (RRRR)

RRRR GENERAL INFO:

The Resilience, Rights and Respectful Relationships learning materials have been designed for teachers in primary and secondary schools to develop students' social, emotional and positive relationship skills. Efforts to promote social and emotional skills and positive gender norms in children and young people has been shown to improve health related outcomes and subjective wellbeing. It also reduces antisocial behaviours including engagement in gender-related violence.

The Resilience, Rights and Respectful Relationships (RRRR) learning materials cover eight topics of Social and Emotional Learning across all levels of primary and secondary education: Emotional Literacy; Personal & Cultural Strengths; Positive Coping; Problem Solving; Stress Management; Help Seeking; Gender Norms & Stereotypes; and Positive Gender Relationships.

Currently, students across Monty South are working through

Topic Five: Stress Management

Even though all students are working on the same topic, each cohort's learning will look different as RRRR is designed appropriately to each age group. Research in the field of positive psychology emphasises the importance of identifying and using individual strengths. Social and emotional learning programs which use strength-based approaches promote student wellbeing, positive behaviour and academic achievement.

Resilience, Rights and Respectful Relationships is a mandated curriculum in all public schools in Victoria, with its curriculum beginning at Foundation (Prep) and continues through to Year 12 in high school. There is no option to 'opt-out' of RRRR, but we encourage you to read through the curriculum of your child/ren's year level so that you can engage in positive conversations at home.



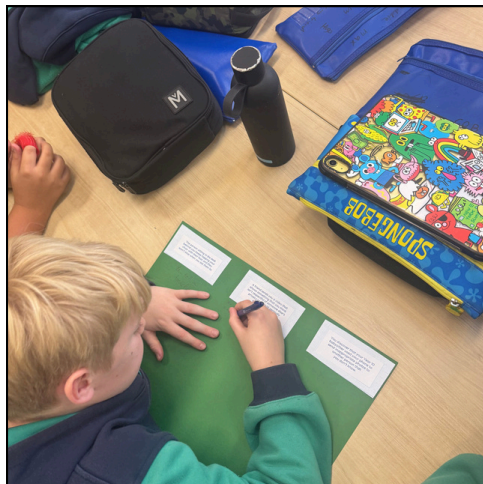
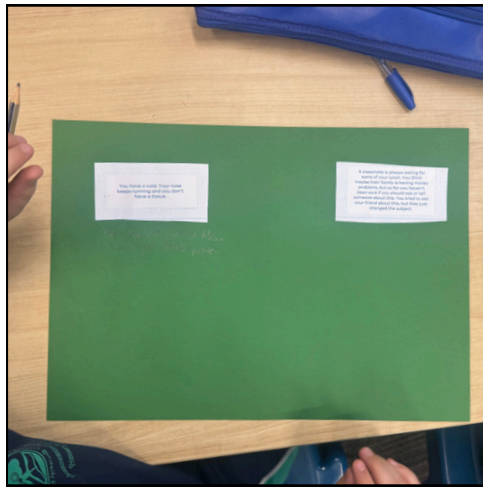
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RESILIENCE, RIGHTS & RESPECTFUL RELATIONSHIPS (RRRRR)

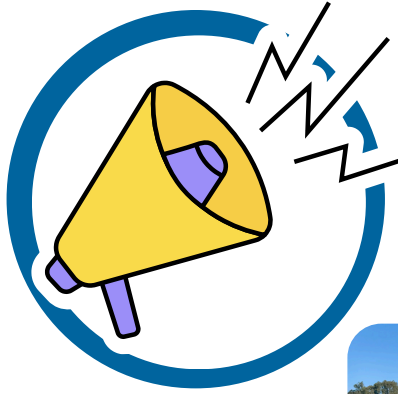
I N T H E C L A S S R O O M S





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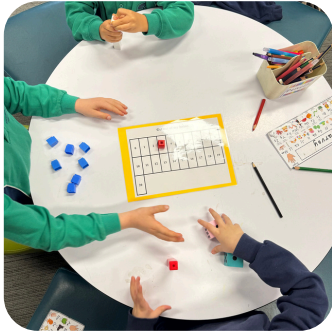


STUDENT NEWS & ACHIEVEMENTS

SENIOR FOOTBALL PLAY IN DIVISION



ADDITION GAMES IN PREP



OUTDOOR CALM ZONE



SCHOOL TREE DAY



YEAR 3 & 4 ARTISTS



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SAKG RECIPES: CHINA

So far this term in Kitchen, students have discovered some interesting facts about China and the Great Wall. Did you know it would take around 18 months to walk the entire length of the Wall?

Our groups folded mini wontons for Wonton Soup, kneaded and steamed baozi, cooked delicious fried rice, made a glass noodle salad and put together mango sago puddings.



SÙ HÚN TÚN TÀNG - WONTON SOUP

6 SERVES OR 24-30 MINI SERVES
ADAPTED FROM: PICKLEDPLUM.COM

INGREDIENTS

Broth:

8 cups vegetable stock
4 Tablespoons soy sauce
½ teaspoon salt
¼ teaspoon ground white pepper
1½ teaspoons sesame oil

Wonton filling:

½ cabbage
2 carrots, peeled
6 spring onions
1½ teaspoons toasted sesame oil
¼ teaspoon salt
¼ teaspoon ground white pepper
15 wonton wrappers, cut diagonally in half (makes 30 mini triangle wonton wrappers)

Baby spinach, washed and chopped to garnish

EQUIPMENT

Large soup pot
Mixing bowls
Small bowl of water for sealing
Chopping boards
Knives
Ladle
30 mini ramekins for serving



WHAT TO DO:

- Make the broth: combine all broth ingredients in a large pot, bring to boil, reduce to low, cover, simmer 15 minutes.
- Finely chop cabbage, carrot and spring onion; mix with sesame oil, salt and pepper for the filling. Cut wonton wrappers in half, diagonally to create 30 mini triangular wonton wrappers.
- Place a small (½ tsp) amount of filling in the centre of each wonton triangle, wet the edges, fold and press to seal.
- Bring broth back to a simmer, gently add wontons, cover, cook 6-8 minutes.
- Stir through spinach if using. Ladle into mini ramekins, one wonton and little broth per ramekin.



YÁNG ZHǐ GǎN LÙ MANGO SAGO PUDDING

SERVES 6 OR 24-30 SMALL TASTES
ADAPTED FROM: TEAKANDTHYME.COM

INGREDIENTS

200g small tapioca pearls
500g frozen mango chunks - at room temperature(reserve a few pieces for topping)
400g coconut milk, 1 can
50g sweetened condensed milk



EQUIPMENT

Large pot
Wooden spoon
Fine mesh sieve
Blender
6 serving bowls
Scales

WHAT TO DO:

- ¾ fill a pot with a lid with water, and bring to a boil. Once boiling, place sago in the pot of water, stirring often. Simmer 10-20 minutes, until mostly clear. Remove from heat, cover, sit 10 minutes until fully translucent.
- Drain in a sieve, under running cold water, then keep submerged in cold water until needed. You can place it back in the pot covered with cold water and re-drain when ready.
- Use stick blender, blend mango, coconut milk and condensed milk until smooth; taste and adjust sweetness.
- Stir drained sago through the mango mixture.
- Serve in 6 bowls, garnished with a splash of coconut milk and reserved mango if desired.

We love having the support of our volunteers, whose time and effort make these hands-on learning experiences possible.

If you would like to volunteer, please contact Natalia:
natalia.gainsmith@education.vic.gov.au 0425810995



MONTMORENCY SOUTH PRIMARY SCHOOL

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SHŪ CÀI CHǎO FÀN - VEGETABLE FRIED RICE

SERVES 6 OR 24-30 SMALL TASTES
ADAPTED FROM: THEWOKSOFLIFE.COM



INGREDIENTS

2 cups uncooked white rice, cooked and cooled ahead
Sauce Mix:
¾ teaspoon sesame oil
6 teaspoons soy sauce
¾ teaspoon salt
¾ teaspoon turmeric, optional
1 brown onion, finely diced
1 carrot, peeled and finely diced
5 fresh shiitake mushrooms, finely diced
½ capsicum, finely diced
100g snow peas, ends removed, finely chopped
2 spring onions, white parts finely chopped
1 cup mung bean sprouts
3 Tablespoons vegetable oil
2 cloves garlic, minced
¼ teaspoon white pepper
1½ Tablespoons Shaoxing wine
For Eggs:
3 eggs
3 Tablespoons vegetable oil, for eggs
¾ teaspoon salt, for eggs
¼ teaspoon white pepper, for eggs
¾ teaspoon Shaoxing wine, for eggs

EQUIPMENT

Wok or large fry pans
Wooden spoons or spatulas
Chopping boards
Knives
Rice cooker or pot
Mixing bowls
Serving bowl



WHAT TO DO:

- Use precooked rice. You will make the rice for next class.
- Dice all vegetables into similar small sizes. Prepare sauce mix ingredients, in a bowl.
- Beat eggs with salt, white pepper and Shaoxing wine. Scramble in a hot, oiled wok or frypan until just set; remove and set aside.
- Heat oil in wok or frypan, stir-fry onion, garlic and carrot for 4 minutes; add mushroom and capsicum, stir-fry for 2 minutes.
- Add rice, stirring, and stir-fry for 3 minutes; add sauce mix of soy sauce, sesame oil, salt, turmeric, mix through. Season with white pepper.
- Add snow peas, stir 15-30 seconds; add eggs back in, then Shaoxing wine around the edge of the wok/pan, add bean sprouts and spring onion, toss until just wilted. Serve in one bowl per table.
- Put 2 cups of rice and 2 cups of water into rice cooker and turn on.



MÁNTOU - STEAMED BUNS

MAKES 12 BUNS, 2 PER TABLE
ADAPTED FROM: REDHOUSESPICE.COM



INGREDIENTS

500g plain flour
2 teaspoons instant yeast
1½ teaspoons baking powder
2 Tablespoons sugar
260g lukewarm water

EQUIPMENT

Mixing bowls
Scales
Measuring cups and spoons
Steamer baskets
Steamer parchment liners
Chopping board
Tea towel



WHAT TO DO: SHAPING & STEAMING

- Rest the shaped buns 25-30 minutes until slightly bigger and smooth on the surface; dough should spring back when pressed gently.
- Place the steamer basket onto a pot filled with cold water. Start cooking on high heat.
- Turn down to medium-low once the water is at a full boil. Steam for 10-12 minutes.
- Serve warm, 2 buns per table to share.



LIÁNGBÀN FÈNSÌ GLASS NOODLE SALAD

SERVES 6 OR 24-30 SMALL TASTES
ADAPTED FROM: REDHOUSESPICE.COM



INGREDIENTS

250g glass noodles, mung bean vermicelli
3 large carrots, grated
1½ cucumbers
4 sprigs bunch coriander

Dressing:

4 cloves garlic, minced
1 Tablespoon toasted sesame seeds
4½ Tablespoons vegetable oil
3 Tablespoons soy sauce
3 Tablespoons black rice vinegar
1½ teaspoons sesame oil
1½ teaspoons sugar
3 pinches salt

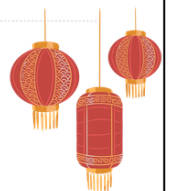
EQUIPMENT

Large pot
Peelers
Graters
Chopping boards
Knives
Small saucepan, for hot oil dressing
Mixing bowls
Kitchen scissors
Serving bowls



WHAT TO DO:

- Soak noodles in cold water 10 minutes until soft; trim in half with scissors.
- Boil a pot of water, then place noodles in boiling water for 2 minutes until just tender but still firm. Rinse til cool in cold water, drain well.
- Peel and coarsely grate carrot and cucumber and wash and chop coriander.
- **Make dressing:** Warm vegetable oil in a saucepan, turn off heat, add garlic and sesame seeds and stir. Add soy sauce, vinegar, sesame oil, salt and sugar. Stir until sugar has dissolved.
- In a large mixing bowl, combine noodles, vegetables and dressing, toss well, serve in one bowl per table.





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SAKG RECIPES: FRANCE



FOUGASSE FRENCH HERB FLATBREAD

MAKES 6 SMALL FOUASSE, ONE PER TABLE
ADAPTED FROM: BBC.CO.UK FOOD



INGREDIENTS

500g plain or bread flour
350ml lukewarm water
7g instant yeast
10g salt
30ml olive oil
2 teaspoons herbes de Provence

EQUIPMENT

Mixing bowls
Scales
Measuring cups and spoons
Baking trays
Baking paper
Bench scraper
Tea towel



WHAT TO DO: MAKING THE DOUGH

- Mix flour, yeast and salt in a large bowl.
- Add water and olive oil, combine, then knead on a floured bench for 8-10 minutes until smooth and elastic.
- Mix the herbs through the dough and knead for another 2 minutes.
- Lightly oil a large bowl, place dough ball inside, cover with a tea towel and rest for 30-45 minutes. The next class will use this dough.



SOUPE AU PISTOU FRENCH VEGETABLE SOUP WITH PISTOU

SERVES 24-30 TASTES OR 6 STARTERS
ADAPTED FROM: DAVIDLEBOVITZ.COM



INGREDIENTS

Soup base:
2 Tablespoons Olive oil
1 onion, peeled and finely diced
1 clove garlic, peeled and crushed
8 Cups vegetable stock
2 potatoes, peeled and diced
2 carrots, peeled and diced
150g green beans, ends removed and chopped
1 Bayleaf
3 teaspoons Herbes de Provence
1 zucchini, diced
400g can cannellini beans, drained and rinsed
400g can diced tomatoes
100g small pasta (macaroni)
Pistou:
2 cups fresh basil or spinach leaves
2 cloves garlic, chopped
60ml olive oil
40g parmesan, grated, optional

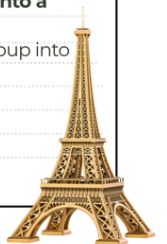
EQUIPMENT

Large soup pot
Wooden spoon
Measuring spoons and cups
Food processor, for pistou
Chopping boards
Peeler
Knives
Ladle
Small soup ramekins
Small dishes for pistou



WHAT TO DO:

- Prepare vegetables.
- Heat oil in a soup pot and cook onion and garlic until translucent.
- Add stock to onions, add potato and carrot, simmer for 10 minutes.
- Add green beans, bayleaf, zucchini, cannellini beans and tomatoes, simmer a further 10-15 minutes until vegetables are tender.
- Add pasta in the last 8-10 minutes of cooking.
- **Make the pistou: Blend spinach or basil, garlic and olive oil into a rough paste. Stir through parmesan if using.**
- Remove bayleaf and throw away. Use measuring jug to pour soup into individual small soup ramekins.
- Serve the pistou separately in a small dish for each table to stir through themselves.





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SALADE NIÇOISE FRENCH SALAD (FROM NICE)

SERVES 6 SIDES OR 24-30 TASTES - ONE SHARED BOWL PER TABLE
ADAPTED FROM: LOVEANDLEMONS.COM

INGREDIENTS

500g baby potatoes, peeled and halved
300g green beans, ends removed, and halved
300g cherry tomatoes, halved
6 eggs, hard-boiled and quartered
1 red onion, thinly sliced
100g Nicoise or Kalamata olives
1 cos lettuce, washed, leaves separated and torn

Vinaigrette:

60ml olive oil
20ml red wine vinegar
Juice of half an orange
1 teaspoon Dijon mustard
1 clove garlic, peeled and minced
Salt and pepper, to taste

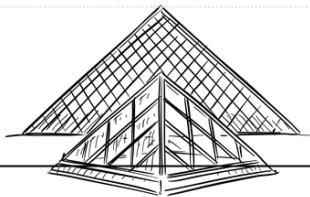
EQUIPMENT

Large pots, for boiling
potatoes, eggs and beans
Mixing bowls
Chopping boards
Knives
Small jar, for dressing
Serving bowl



WHAT TO DO:

- Prepare vegetables. Boil potatoes until tender, drain and cool slightly.
- Place eggs in cold water, once boiling, cook for 8-9 minutes for hard-boiled, then cool in cold water and peel. Cut into quarters.
- Blanch green beans in boiling water 2-3 minutes, then plunge into cold water.
- **Whisk vinaigrette ingredients together.**
- Arrange lettuce, potatoes, beans, tomatoes, onion and olives in a large bowl; drizzle with vinaigrette.
- Divide into 6 bowls, top with quartered eggs.



RATATOUILLE FRENCH VEGETABLE STEW

SERVES 6, ONE SHARED BOWL PER TABLE
ADAPTED FROM: LOVEANDLEMONS.COM

INGREDIENTS

2 eggplants, diced
1 zucchini, diced
1 capsicum, diced
1 squash, diced
800g tinned tomatoes
2 brown onions, peeled and diced
3 cloves garlic, peeled and minced
3 Tablespoons olive oil
2 teaspoons herbes de Provence
Salt and pepper, to taste
Handful fresh basil, chopped, to serve

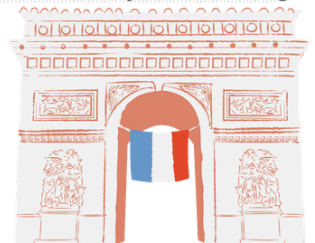
EQUIPMENT

Large pot or deep fry pan
Chopping boards
Knives
Wooden spoon
Serving bowl



WHAT TO DO:

- Prepare vegetables.
- Heat oil in a large pot. Cook onion and garlic 2-3 minutes until soft.
- Add eggplant, cook 5 minutes, stirring often.
- Add zucchini and capsicum, cook a further 5 minutes.
- Add tomatoes and herbes de Provence, season with salt and pepper, cover and simmer 20 minutes until all vegetables are soft.
- Chop washed basil and keep for topping.
- Divide stew into 6 bowls and scatter fresh basil over just before serving.



TARTE TATIN FRENCH UPSIDE-DOWN APPLE TART

SERVES 6, DISHED INTO 6 BOWLS
OR 12 TASTES FROM: JAMIEOLIVER.COM

INGREDIENTS

6 apples, peeled, cored and sliced (Approx. 16 slices per apple)
6 Tablespoons water
150g sugar
50 grams butter
Zest of 1 orange
3 sheets puff pastry

EQUIPMENT

Ovenproof frying pan or cake tin
Chopping boards
Knives
Small saucepan, if not making caramel in the pan
Rolling pin
Oven mitts
Serving plate for flipping



WHAT TO DO:

- Prepare apples. Peel and use apple slicer/corer to cut apple into 8 wedges. Cut each wedge in two. You should have 16 slices per apple.
- Melt butter, sugar in a small saucepan over medium heat until it turns light golden caramel, 5-10 minutes. Be careful, this is very hot. You don't need to stir, just swivel the pan. Turn off heat, add zest and butter. Stir.
- Pour caramel into 6 dishes.
- Arrange apple slices in the caramel, using one apple per dish (16 slices)
- Lay the puff pastry over the dish and cut away excess. Pastry should be slightly smaller than dish size, so you can tuck the edges down around the apples.
- Pierce top of pastry with a fork all over.
- Bake at 200 degrees celsius for 20-25 minutes until pastry is golden and puffed.
- Rest 5-10 minutes, then carefully invert onto a serving plate. Be careful, this part is a little tricky.
- Serve one plate to each table.



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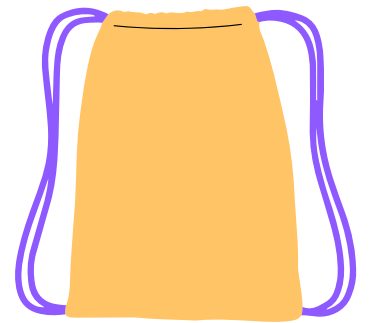


COMMUNITY NEWS

The Department of Education is inviting young Victorians to showcase their creativity for the opportunity to design next year's Prep bags. The theme for the 2027 Prep bags is 'My year of Prep'.

The winning artist's design will feature on the front of the 2027 Prep bags. These will be given to thousands of students starting Prep at a Victorian government school next year.

<https://engage.vic.gov.au/prep-bags-2027>



Youth myki Design Competition 2026

Enter your card design in the 2026 Youth myki Design Competition for a chance to win \$1,000!

<https://engage.vic.gov.au/youthmyki>

The Arts Centre runs workshops every school holidays for both Primary and High School aged students who have a passion for the Performing Arts.

Each workshop is led by industry professionals, is free, and has a specific focus, dance, voice, improvisation, making music on ableton etc there are so many great options. Places can fill fast so, if you are interested I would encourage you to look through the workshops on offer and register your child for a wonderful, hands on learning experience. All workshops take place at the Arts Centre with tours of theatres, costumes etc.

<https://www.artscentremelbourne.com.au/whatson/workshops>





MONTMORENCY SOUTH PRIMARY SCHOOL

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**MONTMORENCY SOUTH PS
AUSKICK & SUPERKICK CENTRE**

nab AFL Auskick
4-7 year olds

NAB AFL Auskick is an introductory program to Australian rules football, teaching skills through fun activities and mini games!

Register: <https://www.playhq.com/afl/register/1c6e04>

AFL Superkick
7-12 year olds

Level up your footy with skills and modified match play during weekly sessions. NAB AFL Superkick is tackle-free and great for everyone new to playing or with previous Auskick experience!

Register: <https://www.playhq.com/afl/register/8a8ae3>

**Thursday Afternoons from
August 13th, 3:45pm-4:35pm
MSPS Synthetic Oval**

\$55 for five sessions and football giveaway included!

Contact: billy.lovettt@afl.com.au

Blue Light

**DIAMOND CREEK
BLUE LIGHT DISCO**

31 JULY 2026

7 - 9.30PM | 8 TO 13 YRS | \$8 ENTRY

Diamond Creek Community Centre
28 Main Hurstbridge Road, Diamond Creek
Contact: Diamond Creek Police 9438 8300

NO EFTPOS AVAILABLE
PROUDLY RUN BY LOCAL
POLICE & VOLUNTEERS

Please ensure children have an emergency number on them.

[DIAMONDCREEKBLUELIGHTDISCO](#)
[Diamond Creek Blue Light Disco](#)

**NATIONAL BOYS CHOIR
OF AUSTRALIA**

FIND YOUR VOICE. FIND YOUR PLACE.

AUDITION DATES
Saturday 29 August | Saturday 24 October

The National Boys Choir of Australia invites boys aged 7 – 9 years to join a fun, welcoming choir where music, friendship, and confidence grow together. No experience is needed – just curiosity, enthusiasm and a love of music. Our choristers learn beautiful music, build confidence and teamwork, perform in concerts on stage, learn from expert directors and become part of a 60-year-old proud Australian tradition.

**It all starts with an Audition -
come and discover what your voice can do!**

For more information, and to submit an online registration, visit our website via the QR code below.

www.nationalboyschoir.com.au