

## Multicultural Day

Dear parents/caregivers,

The last week of school would usually include a disco and our annual Year 6 Gala Day, but due to current restrictions, we are unable to hold these events. Glendenning Public School will instead be celebrating the diversity of cultures within our school by hosting a Multicultural Day.

**Who:** K-6

**When:** Friday 25 September, 2020

**Where:** Glendenning Public School

**Time:** 9 am - 2.30 pm

**What to wear:** Students are encouraged to come to school dressed in cultural clothing

### Activities:

- **Country Study** - each class will choose one country to study in class, prior to the day. They will complete an artwork, inspired by their chosen country, to be displayed at the Art Show. Families will be able to view our Multicultural Day Art Show online via our Facebook page and Learning Hub.
- **The Amazing Race** - interesting information about a range of countries will be located around our school and classes will rotate through each station.
- **Class Disco** - each class will engage in a 15 minute disco. Students will be socially distanced and all discos will be located outside.
- **Literacy Activity** - each class will select a book that explores concepts of multiculturalism to read and discuss.

### GPS Recipe Book

Due to current restrictions, food cannot be brought into school to be shared. Instead, we would like to put together a 'GPS Recipe Book' which includes a range of recipes inspired by the diversity of cultures within our school and favourite family recipes. Please use a Word Document to type your recipe and include the country, ingredients, instructions, and if possible, a photo of your dish. An example of how to present your recipe, can be seen on the back of this note. Please email the school at [glendennin-p.school@det.nsw.edu.au](mailto:glendennin-p.school@det.nsw.edu.au) with your recipe attached.

If you have any questions, please contact the school on 9832 8555.

Yours sincerely,

Mr D Meaney  
Principal  
17 September 2020

Miss Borg, Miss Simmonds,  
Mrs Wursten and Miss D'Silva  
Event Coordinators

The following is an example of how to present your recipe, using a Word Document:

# Cheese Pastizzi

## Malta

### Pastry Ingredients

- 400 g flour
- water, as required
- 1 pinch salt
- 60 g Crisco Vegetable Shortening
- 60 g margarine

### Filling Ingredients

- 400 g ricotta cheese
- 4 eggs
- salt and pepper, to taste



## Instructions

### To make the pastry (Or alternatively - Puff Pastry can be used)

1. Put the flour in a bowl and mix it with enough water to make a stiff dough
2. With an electric mixer and dough hook, mix the flour and water until mixture is smooth
3. With a rolling pin, roll the mixture on a floured board until it is about 4 mm thick .
4. Spread the Crisco over the whole surface, and roll the pastry up.
5. Next roll out the pastry and spread it with margarine. Roll it up again.
6. Cut pastry into small tartlets (*try to shape them in a diamond shape as per the image*).

### To make the Filling

1. With a fork, mash ricotta with salt and unbeaten eggs.
2. Fill tartlets with ricotta mixture and close up the pastizzi
3. Bake in the oven at a temperature of 200°C for 25 minutes.
4. When they have risen and are a nice golden colour they are ready to remove from the oven.