

The Vaucluse Weekly

VAUCLUSE PUBLIC SCHOOL WEEKLY NEWSLETTER

UPCOMING EVENTS

TERM 4

Saturday 7 December - Carols on the Bay

WEEK 9

9 December - K-2 Athletics Carnival

9 December - K-2 Principal's Lunch

9 December - Year 6 Farewell

10 December - 3-6 Principal's Lunch

11 December - Whole School Assembly

12 December VPS Ensembles Concert

13 December - Presentation Day

13 December - LAST DAY OF THE CANTEEN.

WEEK 10

16 December - Class Parties

18 December - Last day of school

18 December - Locals Christmas Party @ Watsons Bay Hotel

~ est. 1858 ~

Principal's Report

Dear Parents

We are very much looking forward to Presentation Day next Friday 13 December 2019. We will be celebrating all our 2019 achievements. The weather forecast is for fine weather and we look forward to seeing lots of families there. On Monday 9 December and Tuesday 10 December we will be acknowledging all those students who have worked hard throughout the year and are not being recognized at Presentation Day. There will be a special Principal's lunch for these students in the garden. The lunch will be a very special one catered for by Ilana in the canteen. Those students involved in this award lunch received their invitations yesterday. This is a new innovation in our Awards procedures.

This week we heard all our Year 5 Leadership Nominees deliver their speeches. You may have seen their election posters around the school. All students spoke beautifully and articulated a strong understanding of what makes a good leader. On Tuesday Miss Allen and I interviewed each Leadership Nominee. We asked them questions about their vision for Vaucluse Public School and what does a good leader look like. Each and every one of our Leadership Nominees conducted themselves magnificently. They had all taken extra care to dress for the interview and spoke with such love and thoughtfulness. It was an absolute pleasure to speak with each student. Miss Allen and I were filled with pride at witnessing what wonderful responsible citizens they had become. This interview is a new step in the leadership process. It was a great learning experience for each of them and they performed exceedingly well under pressure. On Wednesday we voted for our nine School Leaders for 2020. Each nominee presented very strongly and we are looking forward to a wonderful group of 2020 Year 6 students. We think they will all be excellent role models for our younger students. The 2020 School Leaders will be announced next Wednesday 11 December at a Whole School Assembly. The School Captains will be announced on Presentation Day. The elected leaders will receive their badges on Presentation Day.

We have not had a very positive response to our gift drive for the homeless people of Surry Hills. We are asking that students bring in a gift for a homeless person. We have done this each year and it means that on Christmas morning those who do not have what we do, have some small cheer in their lives. We would very much appreciate your support with this. There are boxes outside the Admin office for gifts or please send them to your child's classroom.

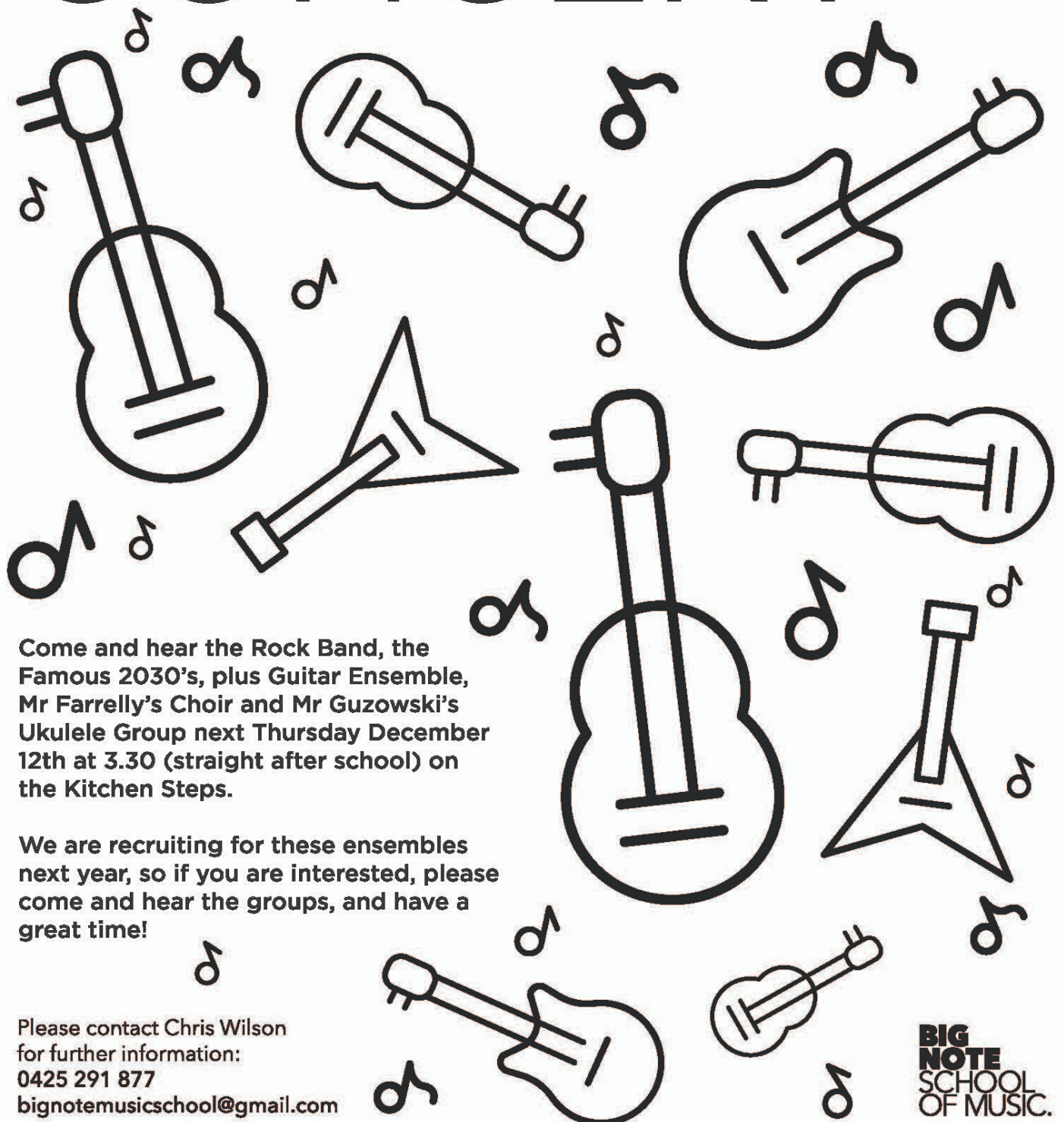
Please do not forget the donation drive for a very special person who is leaving our school.

A big thank you to Mrs Weiss who is taking our school choir for carols at HMAS Watson on Saturday afternoon. It is a wonderful opportunity to take in a most magnificent view and to also support our students.

We are now on the downhill run. Everyone is feeling the effects of a long strenuous term and the last smoke-filled few weeks. We are all looking forward to a well-earned break. School will finish for students on Wednesday 18 December. Thursday 19 December and Friday 20 December are pupil free days. The staff have participated in four lots of three hour twilight sessions after school during the year in lieu of working these days. The Administration office will remain open on both of these days.

Maureen Hallahan

VPS. ENSEMBLES CONCERT



Come and hear the Rock Band, the Famous 2030's, plus Guitar Ensemble, Mr Farrelly's Choir and Mr Guzowski's Ukulele Group next Thursday December 12th at 3.30 (straight after school) on the Kitchen Steps.

We are recruiting for these ensembles next year, so if you are interested, please come and hear the groups, and have a great time!

Please contact Chris Wilson
for further information:
0425 291 877
bignotemusicschool@gmail.com

**BIG
NOTE**
SCHOOL
OF MUSIC.



School Leaders' Christmas Initiative

Dear Parents

Our Vaucluse Public School Leaders are organising a Christmas Gift School Collection. The Collection will be gifts that will be delivered to the *Bread of Life Program* at St Michael's Church Hall in Surry Hills on Christmas Day. The *Bread of Life Program* is a breakfast for the homeless people of Surry Hills served each Sunday morning. Over the years we have supported the program and this year our students and families very generously contributed at Easter time.

The gifts can be left at the School Office or with your child's Class teacher. The gifts will be delivered to the church for distribution to the homeless on Christmas Day. Below are some ideas for contributions.

Chocolates, tins of biscuits, small food hampers that have a variety of small treats in them, Christmas treats such as small cakes, biscuits, puddings and lollies, gift sets of toiletries such as soap, shampoo, deodorant, hand cream etc for men and women, socks, T shirts, hats, small toiletries bag. Small denomination (\$10, \$20) store gift vouchers for Woolies, Coles or Myers. Or anything you think a homeless person would enjoy receiving on Christmas Day. They do not need to be wrapped. However if you wish to wrap them please do so in clear cellophane so the gift can be seen. If possible please add a Christmas card with a Christmas wish from your family.

The people who have received gifts in previous years on Christmas Day from Vaucluse Public School students are astonished, overwhelmed and absolutely thrilled that our school would make such an effort for them. Our gifts make a very big difference.

The items should be sent to school by Wednesday 18 December. Our School Leaders would like to thank you in anticipation of your support of their project. They look forward to a successful collection.

Yours sincerely

Maureen Hallahan and the Vaucluse Public School Leaders

28 November 2019

Vaucluse Public School Uniform Shop

Open- Fridays:8:30am-9:30am



>> <https://vps-uniform-shop.square.site/> <<<

December 2019 Opening Hours

Friday 6th & 13th December

8:30-9:30am

Online Orders

Orders will be sent an email as soon as they are available for pick up in the main Office. Usually within 1-2 working days.

2020 Opening Hours

Tuesday 28th January (day before school starts): **9am-12pm**

Wed 29th & Thurs 30th January **8.50-10am & 2.30-3.30pm**

Fri 31st January **8.30-9.30am**

Monday 4th Feb (tea and tissues) **8.50-9.30am**

Then all Fridays **8:30-9:30am** during term time.

All online orders purchased during the school holidays or the first 3 weeks of T1 can be picked up from clothing pool during the above times ONLY. No office pickups until after Wk 3.

Volunteers to help would be very much appreciated. If you can help on any of these days, please contact Che via email at vpsclothingpool@gmail.com

***SRC fundraiser for NSW schools
affected by the bushfires***



ICEBLOCKS FOR SALE \$1

***KINDERGARTEN AND MIDDLE
PLAYGROUND***

After school

Week 8: Monday & Tuesday (Dec 2nd & 3rd)

Week 9: Monday & Tuesday (Dec 9th & 10th)

LOCALS XMAS PARTY

IN PARTNERSHIP WITH
VAUCLUSE PUBLIC SCHOOL

WED 18 DEC
FROM 5PM

RSVP ESSENTIAL

WWW.WATSONSBAYHOTEL.COM.AU/LOCALS-CHRISTMAS-PARTY/





NOT YOUR AVERAGE HOLIDAY CAMP!



CREATIVE KIDS REBATE

Book now & claim your 2020 rebate when you receive it!

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Supported by



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chromebook



Why kids & parents love Code Camp!

Rated 4.9 on ProductReview.com.au with over 400 5-star reviews!

"Was tentative to do it at first, but after the first day was absolutely in love with code camp. Insisted on wearing hat and t-shirt for the next 2 days. Post-camp, he has continued to build on his game and now shares it with his school friends and family."

Stuart, Victoria



"My daughter loved her code camp and will be back for more... The experience was great, teachers were fantastic and the follow up emails with more activities has been unbelievable..."

Katie, Queensland



"The end result is far and away the best programming teaching environment I have ever seen. Seriously now my primary school child can program in JavaScript."

Jeffrey, Western Australia



Book with confidence

We are so sure your kids will love Code Camp, if they don't want to come back after Day 1, we'll refund the remaining days!



Book now at:

www.codecamp.com.au

Give us a call on:

1300 263 322

There are over 100 locations around Australia to choose from



Come and visit **Watsons Bay Library**

The wonderful Watsons Bay Library is just 5 minutes from Vaucluse Public School.

You can access a great range of online resources including *Studiosity* for real time homework help for Years K-12.

We have a monthly Mini Makers Club for children age 6-12 and regular school holiday activities.

We are open every day after school.

Opening times

Mon, Fri: 2.00pm–5.00pm

Wed: 12noon–7.00pm

Tue, Thu: 9.30am–5.00pm

**8 Marine Parade,
Watsons Bay**
(next to Tea Gardens Café)

**Don't forget – joining your
local library is free!**



Holiday Camps

Kutti Beach, Vaucluse
(Kids Only!)

What we provide:

- Qualified instructors
- Boats (Pacers, PJs, Sabots)
- Fun!

What you'll need to bring:

- Lifejacket
- Sunscreen
- Sailing clothes
- Snacks, lunch and water
- Loads of enthusiasm!



SAILING PATHWAY

DISCOVER
SAILING

START
SAILING 1 & 2

BETTER
SAILING

START
RACING

BETTER
RACING

MOST IMPORTANT OF ALL... LOTS OF FUN!



16 - 20 Dec 2019
13 - 17 Jan & 20 - 24 Jan 2020

Ages 7+
Children must be competent swimmers

Register Now:
va12sc.org.au

Follow us



Ethics classes at Vaocluse Primary School

Dear Parents and Carers,

Could you be an ethics teacher for Vaocluse Primary School?

We are seeking volunteers so that we can provide ethics classes for all the families who have requested it for their children.

Ethics teachers receive full training by Primary Ethics, the not-for-profit organisation approved to design curriculum and training for the ethics program. Training consists of a two day workshop and short online modules. Lesson materials are provided. Suitable volunteers have an interest in children's education and development of critical thinking skills and must be available for 30 minutes on Thursdays each week.

In ethics classes, children learn how to think logically, disagree respectfully and support their arguments with evidence, rather than act according to blind habit or peer pressure.

Children discuss topic such as:

- imagining how others feel
- how do we treat living things?
- what is laziness?
- how do we disagree in a respectful way?
- fairness

If you are looking for an opportunity to make a valuable contribution to our school, please visit www.primaryethics.com.au and/or contact Tamara at vaocluse.ethics@gmail.com

Signed
Principal

SAKG REPORT

TERM 4 WEEK 8



A meze plate medley of deliciousness this week. The students skillfully made an array of dishes with **Banh Xeo** (Vietnamese stuffed pancakes), **Beetroot**, **Barley and Lentil Salad**, **Leek Fritters** and an **Asian Slaw of the Imagination** on the menu, all inspired by the incredible produce from the garden.



Students also had fun in the garden, harvesting, weeding and planting, bringing their exuberance and excitement to it all.

Have a great weekend!



ASIAN SLAW OF THE IMAGINATION



INGREDIENTS

SERVES 6

- ½ head of red cabbage
- 3-4 leaves of kale
- 1 carrot
- ½ green papaya
- small bunch of mint
- 1 tbsp sesame seeds

DRESSING

- 3 tbsp apple cider vinegar
- 1 tbsp sesame oil
- ½ tbsp honey
- 1 tbsp soy/tamari
- 1 clove garlic, crushed

FROM THE GARDEN

- cabbage
- white onions
- green papaya
- mint

EQUIPMENT

- Large bowl
- Chopping board
- Sharp knives
- Grater
- Small frying pan
- Measuring spoons
- Pestle and mortar
- Small bowl
- Fork

INSTRUCTIONS

1. Start by making the dressing. Crush the garlic in a pestle and mortar, and then combine remaining ingredients with the garlic in a small bowl.
2. Slice the red onion very thinly, and add to the bowl of dressing. Steeping the onion in the dressing will soften its flavour.
3. Finely slice the cabbage, and add to the large bowl.
4. Peel the papaya, and remove the seeds. Grate the papaya and carrot and add to the cabbage.
5. Pick the leaves off the mint, and roughly chop. Add to the large bowl.
6. Place the small frying pan over a medium heat, and then add the sesame seeds. Dry roast them until they begin to turn golden, then set the pan aside to let them cool.
7. When you are ready to serve, toss the slaw to combine all the ingredients. Then pour the dressing and onions over all the vegetables and mix to coat everything evenly. Garnish with the toasted sesame seeds, and any edible flowers if you have them.



BÁNH XÈO



INGREDIENTS

SERVES 6

- 1 ¼ cup rice flour
- 2 tbsp cornflour
- 1 egg
- 1 tsp turmeric
- 1 can coconut milk
- 1 cup water
- ½ tsp salt
- Olive oil for cooking

SAUCE

- Juice of ½ lemon
- 1 ½ tbsp sesame oil
- 1 tbsp brown sugar
- 1 tbsp apple cider vinegar
- 1 tbsp soy/kecap manis
- 2 tsp grated ginger
- 1 garlic clove

FILLING

- 1 carrot
- 2 spring onions
- ½ bunch coriander
- ½ bunch basil
- ½ bunch mint
- 100g beansprouts
- Silverbeet stems, finely sliced lengthways

EQUIPMENT

- Mixing bowls
- Whisks
- Vegetable peeler
- Sharp knives
- Chopping boards

INSTRUCTIONS

1. Start by making the batter for the pancakes. Place the rice flour, cornflour, egg and turmeric in a large bowl. Slowly add the coconut milk and water, whisking well to avoid any lumps.
2. To make the sauce, whisk together all the ingredients, and set aside.
3. Using a vegetable peeler, make thin peelings of the carrot. Slice the spring onions very thinly on an angle. Pick the herb leaves. Set all the prepared vegetables aside with the sprouts.
4. Heat up a frying pan to a medium heat. Add a tiny amount of oil.
5. Pour in the batter, a ladle-full at a time, swirling around to make a flat pancake. Once the underside is golden brown, flip the pancake to cook the other side. Remove from the pan and keep warm while you make the other pancakes.
6. When they are all cooked, place each pancake on a plate and pile vegetables and herbs over one half. Drizzle the vegetables with some sauce and fold the other half of the pancake over them. Spoon some more sauce on top. Repeat with the remaining pancakes and serve.



Recipe from Plenty by Yotam Ottolenghi

- Frying pan
- Ladle
- Spatula
- Serving dishes



CANDY BEETROOT, BARLEY AND LENTIL SALAD



INGREDIENTS

SERVES 6

- 750g candy beetroots
- 100g lentils, cooked
- 100g pearl barley, cooked
- Juice of 1 lemon
- 3 tbsp olive oil
- 2 spring onions, sliced thinly
- 2 tsp honey
- Handful silverbeet leaves, thinly sliced
- Salt and black pepper

FROM THE GARDEN

- Candy beetroot
- Onions
- Silverbeet leaves

EQUIPMENT

- Saucepan
- Vegetable peeler
- Chopping boards
- Sharp knives
- Measuring spoons
- Mandoline

INSTRUCTIONS

1. Place all but one of the beetroots in a medium saucepan and cover with plenty of water. Bring to the boil, reduce to a gentle simmer and cook for about an hour until cooked (*please do this step for the next class. Your cooked beetroot will be ready to use).
2. Peel the beetroots, halve them and then cut into thin wedges.
3. Mix together the lemon juice, olive oil, honey, salt and pepper in a small bowl, then stir this into the lentils and barley.
4. Peel the uncooked beetroot and slice very thinly using a mandoline. *CAUTION! Be very careful using the mandoline!
5. Add the cooked and raw beetroot, spring onions, and silverbeet to the lentils and barley, and toss together gently. Add more olive oil if necessary.



Adapted from Plenty More by Yotam Ottolenghi



LEEK FRITTERS



INGREDIENTS

SERVES 6

- 3 leeks
- ½ white onion
- Olive oil for frying
- ½ bunch parsley
- ¾ tsp ground coriander
- 1 tsp cumin
- ¼ tsp turmeric
- ¼ tsp cinnamon
- ½ tsp salt
- 1 egg
- 120g s/r flour
- 1 tsp baking powder
- 150ml milk
- 55g butter, melted

FROM THE GARDEN

- Leeks
- Parsley

EQUIPMENT

- Chopping boards
- Sharp knives
- Frying pan
- Large and small bowls
- Hand whisks
- Electric whisk
- Wooden spoon
- Spatulas
- Kitchen paper on plate

INSTRUCTIONS

1. Cut the leeks and onion into thin slices. Saute them in a pan with a generous amount of oil, until soft. (*please do this step for the next class. Your cooked leeks will be ready to use).
2. Transfer to a large bowl and add the parsley, spices and salt.
3. Separate the egg whites, then whisk them into soft peaks and fold into the vegetables.
4. In another bowl mix together flour, baking powder, egg yolk, milk and butter to form a batter. Gently mix in the egg white and vegetable mixture.
5. Put 2 tablespoons of oil in a large frying pan and place over a medium heat. Place spoonfuls of mixture in the pan, frying for 2-3 minutes on each side, or until golden and crisp. Remove to kitchen paper and keep warm. Continue making the fritters, adding more oil as needed until all are cooked.



Recipe from Plenty by Yotam Ottolenghi