



**Learning and
Growing Together**

The Vaucluse Weekly

Friday 28 October 016 Term 4 Week 3

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Giselle and Corinne are never forgotten! Emily, Miss Butt and Mia serve Indonesian Chicken soup this week, mad with TLC in the Stephanie Alexander Kitchen.

The perfect brunch on a chilly morning.

We appreciate every mouthful.

Principal's Report

Dear Parents

Today our school is jumping with energy. Our students are very excited about tonight's Halloween Disco. Many students have combined their Day for Daniel red with their Halloween gear and it looks fantastic. Thank you to parents for supporting both of these initiatives.

We would like to remind parents that if they are helping at school they need to sign in and out at the Admin office. If you are bringing your child into school after 9.20 am or picking them up early you need to sign them out at the Admin office also. We are not trying to make life difficult for you but we do have mandatory WH&S strategies that we are required to implement. Please do not take your child from the playground without signing them out. It always takes quite a bit of detective work to find those missing children.

In the next few weeks we will be sending home a number of policies. Please take the time to read these as they will help you understand the processes around the decision making for classes for 2017, the election of school leaders and the allocation of awards for Presentation Day.

This week our students from the Support Unit attended rehearsal for School Spectacular which will be held at the arena at Homebush. We are holding a fund raiser for the purchase of costumes for our students. On November 8 we will be holding a cupcake stall at recess for students. The staff at Vaocluse PS will be baking the cupcakes and we would be very appreciative of any parents and or families who would also like to bake cupcakes to contribute for the sale. Watch out for a note which will be coming home next week with more details about this fundraiser.

A big thank you to those parents who contributed to the Big Book Swap this week. Philippa Allen who organised the activity has reported that it has been an overwhelming success. Our teachers have said that our students have loved the opportunity to purchase and choose their own books. Miss Caesar was also able to take advantage of the sale and purchase books for the library. Our staff also contributed and had their own book swap. We think we will extend to parents next year. It has been an excellent way to encourage and motivate our young readers.

On Wednesday morning we welcomed our 2017 Kindergarten families into our school for the first Play and Stay. This morning is one of three and it is used to prepare students for transition to big school. The new parents were very impressed with all that they saw even the kindergarten area is a construction site at the moment. We are in the process of making this area fully accessible. Ramps have been built and the toilet has also been ramped and the door moved in order to make it fully ambulatory. When the project is completed this area of the school will be fully accessible.

Thank you to those parents who have completed and returned the 2017 Expression of Interest. If your circumstances change and you do not plan to return to Vaocluse PS in 2017 we would very much appreciate you letting us know as soon as possible. We have a large waiting list and I know these families would appreciate early notice. Please advise your teacher or the admin office.

Maureen Hallahan



Not only good cooks

The very creative Sophie and Camisha from 4A made beetroot lipstick!





Toby from 3-6T spicing up the eggs .
Mother and daughter in the kitchen. Anneke from 5C with mum Xanthe.





Indonesian Chicken Soup with Rice Noodles and Fresh Aromatic Herbs

Equipment

Pot
 Knife
 Chopping board
 Mortar and pestle
 spoon

What to do

1. Place chicken in a medium pot with lemongrass, lime leaves, salt and 2 quarts of water. Bring to the boil over high heat. Skim off any foam and reduce heat to a simmer. Cover and simmer until chicken is tender, about 45mins, skimming as needed to make a clear broth. Remove chicken pieces from the broth and set aside. Remove and discard the lemon grass, lime leaves, reserve the stock in the pot. When the chicken is cool enough to handle, discard skin and bones and shred meat into bite sized pieces.

Ingredients

1 free range organic chicken
 2 stalks of lemongrass, bruised and tied into a knot.
 6 kaffir lime leaves
 1 tspn good salt
 1 tspn black peppercorns
 1 1/2 Tbspn coriander seeds
 2 tspn cumin seeds
 5 shallots, peeled and halved
 3 cloves garlic, peeled
 2 tspn turmeric powder
 2 Tbspn minced ginger
 3 Tbspn ricebran oil
 thin dried rice noodles
 1 Tbspn fresh lime juice
 1 pkt bean sprouts, washed and picked
 2 Tbspn mint, thai basil and coriander leaves, roughly chopped
 fried shallots, quartered limes, chilli paste such as sambal for serving

2. Meanwhile, combine peppercorns, coriander seeds and cumin seeds in a mortar and pestle or small food processor. Pulse until ground, add halved shallots, garlic, turmeric, ginger and pulse to a thick paste. Add a little water if needed.

3. Heat oil in a medium saucepan over high heat. When very hot add spice paste and cook, stirring until paste is cooked and beginning to separate from the oil, about 5 mins.

4. Add cooked spice paste and chicken meat to stock, bring to a simmer and cook for 10 mins.

5. Cook noodles.

6. Turn off heat under soup and stir in lime juice, taste for seasoning.

7. To serve, divide noodles in large soup bowls, ladle chicken pieces and soup on top and sprinkle with herbs, bean sprouts and fried shallots. Pass lime and sambal at the table.

From The Garden

Kaffir lime leaves



Keeping kids safe!

New Upgraded version with bug fixes

FREE Safety App

Available here



Visit our website for more information

DanielMorcombe.com.au/APP



Keeping kids safe!

The 'Help Me' button sends an emergency text with GPS location details to two nominated mobile numbers



FREE Safety App

Available here

- GPS Location
- Safety Tips
- Note Filing
- Safety Videos
- Nearby Safe Locations

Suitable for:

- Medical Emergencies and Conditions
- Personal Accidents
- Schedules or Stopovers
- Overseas Travel (subject to roaming charges)
- Travelling
- Car Breakdowns
- Shift Workers
- Tourists

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Baha'i students and Shideh put on another wonderful spread for Teacher Appreciation Day. Teachers and staff also received individual hand made cards and a rose. Taj Henry and Floyd from 6S created a ceramic candle holder and made scented candle wax.



VOOSC NEWS

The kids have had lots of fun this week getting ready for Halloween!



VOOSC AGM

The AGM will take place on the 07/11/16 at 6:15pm in our room. All welcome.

VOOSC STARS

Stars this week have been chosen for fair play and showing responsibility with all equipment. Congratulations to the following children.

Ciaran, Ted, Marcus V, Matilda V & Octavia

Welcome to the Wall of Fame!

Warm Regards

VOOSC Team.

Selective high School Placement 2018

Selective high schools cater for highly achieving academically gifted students. Applications for selective high school placement are considered mainly on the basis of the Selective High School Placement Test results and school assessment scores. The Selective High School Placement Test will be held on Thursday 9 March 2017.

If you would like to have your child considered for Year 7 selective high school entry in 2018, you need to do so soon. You will need to apply on the internet using a valid email address (not the **student's email address**).

Detailed instructions on how to apply online will be available from 11 October 2016 in a printed application information booklet and at www.schools.nsw.edu.au/shsplacement. Please note: The application website opens on 11 October 2016 and closes on 14 November 2016. No late applications will be accepted.

Stage 3 Coding



Over the course of 8 weeks this term students in Year 5 & 6 will be taking part in a coding course run by our 'Guru' Andrea, a computer scientist from Atlassian, one of Australia's biggest software development companies (www.atlassian.com). As part of the new direction of encouraging children into careers in technology and the delivery of STEM (or STEAM) subjects, Atlassian staff have

volunteered to deliver a well-established, Google-developed, Computer Science course to kids from 4th to 8th year. Google's 'CS First' is a free program that increases student access and exposure to computer science (CS) education, a 21st century skills. The program kicked off on Tuesday with great enthusiasm from the students. As our Guru helps us become familiar with the program we plan to roll it out for students in Year 4.





From left—Charlotte, Rose, Chaia and Gaia.
At the front—Yahm and Julian of 3M and their
sunflowers.

Our students and teachers wore red today in support of *Day for Daniel*.





SPRING MENU TERM 4

LUNCH MENU

Wholemeal Sandwiches/Toasties

(GF bread available \$1 extra)

Chicken salad (DF, H)\$5
Tuna salad (DF, H)\$5
Cheese and Salad\$5
Ham, Cheese and Tomato\$5
Egg Salad Sandwich\$5
Cheese OR Vegemite\$3

Pasta

(GF DF pasta available)

Spaghetti Bolognese\$6
Penne Napoli\$6

Lunch Boxes \$6

Chinese Cabbage Salad – Sliced Chinese Cabbage with shredded chicken, crunchy noodle and sunflower sprinkle and sesame Asian dressing.

Tuna Nicoise – Iceberg lettuce, tuna, green beans, olives, tomato, cucumber and boiled egg with a lemon and olive oil dressing.

Snack box – Hard boiled egg, dill pickle, a slice of cheese, sliced seasonal fresh and steamed vegies (carrot, capsicum, celery, cucumber, broccoli), rice crackers and hummus.

Daily Specials \$6

Monday - Beef Hamburger. Pure beef burger patties served on a wholemeal bun with lettuce, tomato, onion relish and tomato sauce.

Tuesday - Honey Soy Chicken drumsticks served with rice and corn cob (DF, H, GF).

Wednesday - Sushi. Teriyaki Chicken or Tuna or Vegetable (Carrot and Cucumber) hand roll served with Soya Sauce. (2 hand rolls per serve)

Thursday - Baked Jacket Potatoes with Cheese and your choice from two toppings – Mexican Beans - Sour Cream - Bolognese - Ham. (GF)

SNACK MENU

Drinks

Banana Smoothie (GF)\$3
Mixed Berry Smoothie (GF)\$3
Water\$2
Fruit Juice Apple/Orange\$2
Moove Milk	
Chocolate/Strawberry\$2.50
Hot Chocolate\$2.50
Coffee (adults only)\$3.50
Tea (adults only)\$2

Baked Goods

Banana bread\$3
Fresh Muffins\$2
Homemade sausage rolls\$2
Pizza Scrolls\$1
Garlic Bread x 2 Slices50c
Chocolate Chip Cookies50c

Frozen Treats

Frozen Quelch stick\$1
Frozen Fruit cup Apple/Orange/Apple	
Blackcurrant\$1

Snacks

Pop Corn: Salted, Salt and Vinegar, BBQ or Sweet and Salty (GF, DF, H)\$2
Crispy Fruit Sachets: Apple, Pear, Strawberry or Mango (GF, DF, H, K)\$2
Piranha Vege Crackers: Salt and Vinegar, Honey Soy or Sour Cream (GF)\$2
Fruit salad cup (GF, DF, H)\$2
Yogurt cup with berries and Granola\$1
Hummus Cup with Vegetable Sticks\$1
Custard Cup with Fruit Sticks\$1

Catering Menu

Birthday Cupcakes iced with an age candle (24 hours' notice required)	\$2.50/cupcake
Platter of Assorted Sandwiches (for 6 people)	\$25
Fruit Plate (For 6 people)	\$15

Please place all orders written on a paper bag or a re-usable lunch bag with the correct money in your class tray by 9.30am.

Please call Ilana for any catering orders on 0408854488 or email akresfam@gmail.com

DF – Dairy Free, GF – Gluten Free, V – Vegetarian, K – Kosher, H – Halal