



The Vaucluse Weekly

Friday 25 November 2016 Term 4 Week 7

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Mia and Tekiyah of 4V dishing up last week in
The Stephanie Alexandre Kitchen.



A taste of
School Spectacular.



Vaucluse Public School
- est. 1989 -

*You're invited to our
Celebrations Concert
On
7 December 2016*

Commencing at 9.30 am

In the middle playground

Dear Parents

In Term 4 2016 all classes at Vaucluse Public School have been implementing units of work on the way we celebrate around the world. As a culminating activity we will hold a Celebrations Concert where all classes will be performing and celebrating. Please come and share the excitement.

The concert will take place at 9.30 am in the middle playground on 7 December 2016. We look forward to seeing you there.

Staff and Students of Vaucluse Public School





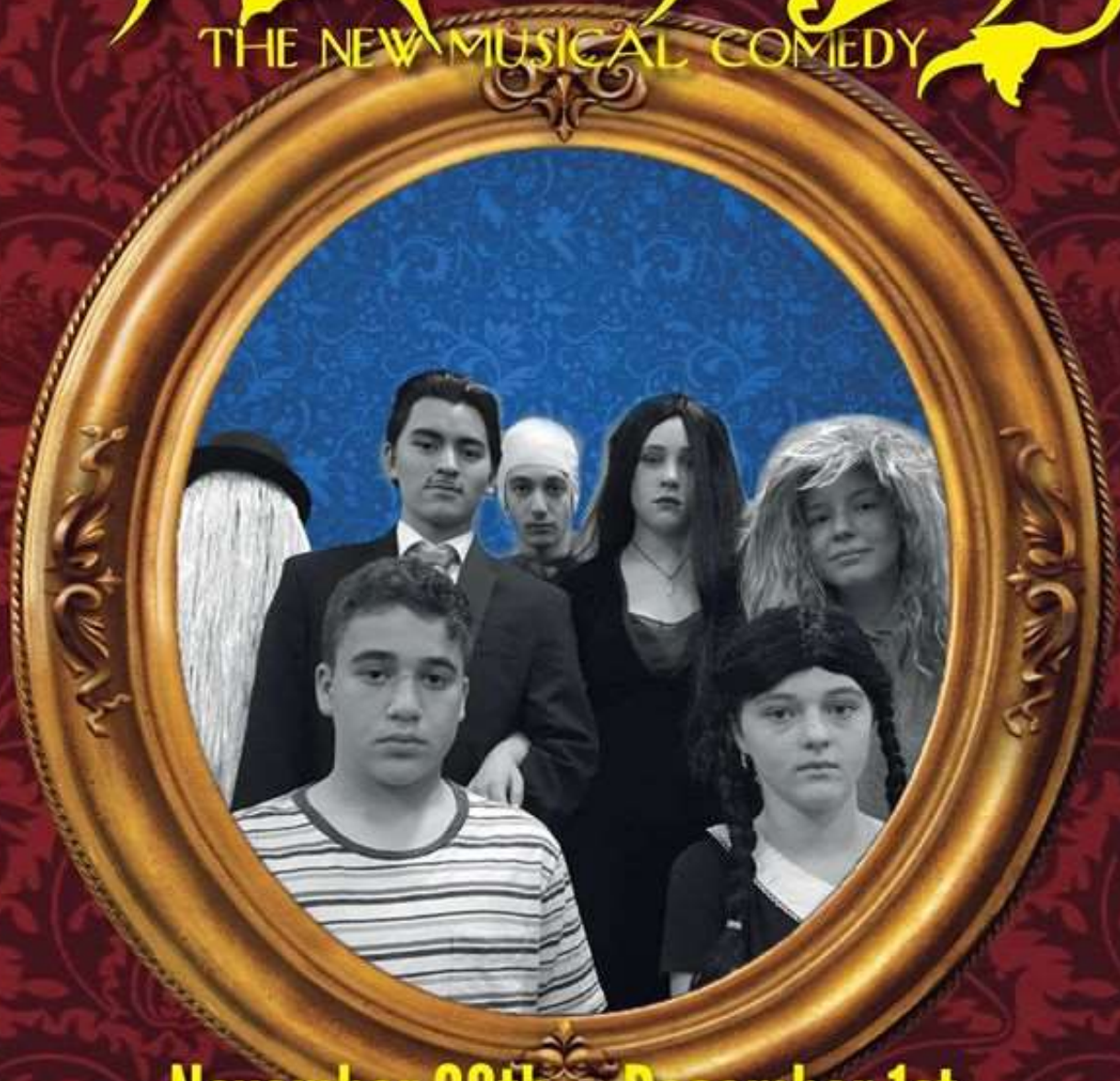
Pre-Christmas Prep
Harvesting,
pickling,
Grinding and
spicing
things up!



ROSE BAY SECONDARY COLLEGE PRESENTS

The Addams Family

THE NEW MUSICAL COMEDY



November 29th – December 1st

\$27 for adults \$25 for kids/concession

Showtime: 7pm Location: 34a Hardy St, Dover Heights

BOOK BY MARSHALL BRICKMAN AND RICK ELICE, MUSIC AND LYRICS BY ANDREW LIPPA,
BASED ON CHARACTERS CREATED BY CHARLES ADDAMS

Tickets on sale now!

www.trybooking.com/NHNV

DIRECTED BY KELLY VINE AND EDWIN CARTER

CHOREOGRAPHY BY KELLY VINE AND TAM WOOD

COSTUME DESIGNER PAULA BERTOLI

HAIR BY ANNA BUCKLEY

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www.origintheatrical.com.au

The little turtle. By Thiago Campo

The little turtle snapped at me.

The little turtle ate my key.

The little turtle could not see.

The little turtle was up a tree.





The Stephanie Alexander Kitchen Garden needs your help.

SAKG enriches the school life for our children and contributes toward the aesthetic beauty of the school grounds.

Its success is very much reliant on volunteer assistance and even though the school population has grown, placing greater demand on the program, volunteering has dropped to its lowest levels.

Ange and Rudi have been doing a remarkable job inspiring our kids and involving parents, but the load needs to be shared. Which is why the SAKG committee will be started up again – first meeting this month.

The SAKG desperately needs the help of school and community volunteers to reach its full potential. We are calling out for:

- Active committee members (parents and interested community members)
- Active gardeners (parents and interested community members who like to plant and weed)
- A new SAKG kitchen teacher for 2017 (huge thanks to Ange for her contribution over the past 2.5 years)

Any involvement pledge is appreciated, large or small, I want to hear from you!

Sam Werner (Pippi's mum, 5C)

0419877434

Timansam@gmail.com

NOW TAKING
ENROLMENTS!



BOOK YOUR TOUR TODAY

8362 3000

VAULGUSE COTTAGE

32A Fitzwilliam Road

active**kids**group



ACTIVE KIDS



activekidsgroup.com.au



Flapjacks

Equipment

Bowl
Tray
Oven
Knife
Measuring spoons
scales

Ingredients

3 ½ cups jumbo rolled oats
1 ½ cups medium rolled oats
½ cup packed dark muscovado or
dark brown sugar
200g salted butter
250g golden syrup
½ tspn cardamom powder
(freshly ground)

What to do

1. Preheat oven to 180C.
2. In a large bowl stir together the oats and sugar until combined.
3. In a saucepan on med-low heat, melt together the butter & golden syrup. Do not boil. Pour into the bowl with the oats in it and stir together gently.
4. Spoon mixture into the prepared baking tray and gently level the top with a fork, easing the mixture along the edges and into the corners too.
4. Bake in preheated oven for 25mins or until golden brown. Remove from the oven and let cool in the pan. The flapjack will be soft at first but hardens as it cools. When completely cool turn out onto a board and cut into pieces with a sharp knife.

The flapjack will keep for 7-10 days in an airtight container.



Pickled Red Cabbage

Equipment

Pot
Knife
Chopping board
Bowl
Measuring spoon
Measuring jug

Ingredients

1 small red cabbage
salt
650ml blended vinegars of malt vinegar, sherry vinegar & apple cider vinegar
2 bay leaves
1 cinnamon stick
2 cardamom pods
4-5 cloves
1/2 tspn mustard seeds
1/2 tspn coriander seeds
1/2 tspn all spice
1/2 tspn black peppercorns
1 Tbspn brown sugar

From The Garden

Bay leaves

What to do

1. Remove hard outer leaves from cabbage. Wash if necessary. Slice cabbage finely.
2. Spread cabbage over a large glass or ceramic flat dish. Sprinkle salt over very generously. Leave overnight.
3. Make the brine by warming the vinegars, spices and sugar in a saucepan for the flavours to infuse for a few hours then strain. Reserve to warm again the next day.
4. The next day, rinse all the salt off and pat dry with paper towel. Warm the brine in a pot.
5. Put cabbage into jars and pour over hot brine. Making sure to cover the cabbage fully with liquid.
6. Put in the fridge and use in a month.



Not your average Mango & Banana Smoothie

Equipment

Blender
Cups
Glasses
Measuring spoons
Measuring jug

What to do

1. Place all the ingredients into a high speed blender until smooth.
2. Serve in chilled glasses.
3. Drink immediately.

Ingredients

2 frozen bananas
2 frozen mango cheeks
½ tspn ground turmeric
1 cm grated ginger
(If making at home add a handful
of macadamia nuts, soaked for 2
hrs or overnight, then rinsed)
3 medjool dates, pitted
3 cups milk of choice
a pinch cardamom powder
(freshly ground)



Chinese Cabbage Salad

Equipment

Measuring Cup
Small Mixing Bowl
Whisk
Teaspoon
Tablespoon
Knife
Chopping Board
Frypan
Wooden Spoon

Ingredients

1 Chinese Lombok (Cabbage)
½ cup toasted sunflower seeds
1 1/2 cup ready to eat crispy
noodles
3 spring onions

Dressing

2 tablespoons soy sauce
1 tablespoon brown sugar
2 tablespoon apple cider vinegar
Splash sesame oil
¼ cup olive oil

What to do

1. Heat frypan on medium heat and dry roast sunflower seeds until they just turn golden – remove from pan and allow to cool.
2. Wash cabbage and shred by cutting in fine strips.
3. Wash Spring onions and slice finely.
4. To make dressing combine soy sauce, sugar, vinegar sesame oil and olive oil in a bowl and whisk.
5. Place cabbage on three platters, sprinkle each with 1/3 of the sunflower seeds, crispy noodles and spring onions.
6. Pour 1/3 dressing on each plate of salad.

From the Garden

Cabbage
Spring Onions



Chinese Zucchini & Shallot Pancakes

Equipment

Chopping board
Knife
Bowls
Measuring spoons
Frying pan

Ingredients

3 zucchini, grated (around 1 ½ c lightly packed)
8 shallots, thinly sliced (about ¾ cup)
6 eggs
3 cup flour (I found gluten free flour to work very well too)
1 ½ tspn good salt
3 tspn chinese five spice
3 tspn sesame oil

For cooking –
Coconut oil or veg oil

Dipping sauce –
2 tspn chinese black vinegar (or malt vinegar, balsamic vinegar or red wine vinegar can be substituted)
1 tspn sesame oil
1 tspn brown sugar
¼ tspn salt
¼ tspn chilli paste or sauce, opt.

From The Garden

Chilli's
Shallots

What to do

1. Grate the zucchini straight into a medium sized bowl.
2. Add the remaining ingredients except the flour and mix until just combined. Add the flour last (Don't over mix otherwise batter will become too firm). The batter will be thick at this stage, but will thin out).
3. Set aside for 30 mins. (During this time the zucchini will sweat water, give the batter a quick stir).
4. While the batter is resting, make the dipping sauce. Combine all the ingredients in a small bowl and set aside.
5. Heat oil in a large heavy based frying pan over medium heat, add ¼ c scoops of batter and place in the pan.
6. Cook each side until golden. Serve immediately with extra chopped shallots and the dipping sauce.



The students do not only learn how to cook delicious meals in the Stephanie Alexander Kitchen. They also learn the art of food photography. This, they have picked up very quickly with **Ange's Artistic guidance.**



Hello Parents

The final Book Club brochure for 2016 has been delivered! Please check your children's school bags (or you can check it out on-line at <http://www.scholastic.com.au/schools/bookclub/catalogue.asp>). There are some lovely Christmas themed books as well as the usual selection of fantastic and well-priced books.

If you wish to purchase, on-line orders need to be completed by **Thursday 1 December, 5:00pm. Please note the ONLY way to order books is through Scholastic's online ordering system.**

Attached is a flyer from Scholastic outlining the instructions to order using LOOP.

Regards

Angela

Introducing
SCHOLASTIC
Book Clubs LOOP
for Parents

AVAILABLE AS AN APP!

LOOP is Scholastic Book Clubs **Linked Online Ordering & Payment** platform for Parents.

If you want to pay by credit card for your online Book Club order, **LOOP** makes it easy! It eliminates the need for paper order forms plus your online order is submitted to the school safe and sound.

Log-in to www.scholastic.com.au/LOOP or download our iPhone and iPad app from the App Store or get it on Google Play for Android.

- For a quick start, just click on **ORDER** in the top menu or **REGISTER** first to save your details for next time
- Select your school and your child's class
- Add your child's first name and last initial (so the school knows who the book is for)
- Enter the item number from the Book Club catalogue
- You can order for multiple children at once if they attend the same school
- All orders are linked directly to the school for submission to Scholastic. Books will still be delivered to your child's classroom if you order by the close date
- There's no need to return paper order forms or payment receipt details to your school!

Download on the App Store

GET IT ON Google play



HMAS Watson

Presents

Carols by the Bay

Saturday

10 December 2016

3:30pm-8pm

Be entertained by the Navy Band & local schools while enjoying great views & a historical Navy sunset ceremony.

BYO Picnic & wine, or enjoy a choice of hot food, snacks and non-alcoholic drinks available for purchase.

Vehicles will not be permitted on the base, so it is best to walk. Limited parking will be available in the Gap Bluff park.

Gates open at 3:30pm with entertainment commencing at 4:30pm.

Animals are not allowed. Bags will be checked on arrival.

For further information email hmaswatson.vlo@defence.gov.au or call 9337 0973

Proudly supported by



Dynamic Art Classes

Only 5 weeks left of Term 4!

Have your children explore the mediums:
Clay, printmaking, drawing and painting

Tuesday afternoons
3.30 - 4.30 pm
in the Hebrew Room

Afternoon tea provided

\$28 per session for the 5 sessions
or \$30 per session

Expressions of interest for Wednesday
afternoon classes accepted

For more information or registration
contact: Estelle 0413 557 133 or
erozinski@gmail.com



A WINDOW INTO OUR VOOSC WORLD



The VOOSC Kids being creative, playing games and entertaining the troops.



Enrolments for 2017- All families will be notified before the end of the term.

Term 4 fees - All term fees are due please.

Picking up or dropping off children.

There have been a number of families parking in the school driveway to drop off and collect children. Please respect our Principal and her request to our entire school community, by parking outside and walking your children in. Safety considerations apply at all times of the day regardless of whether the majority of the school population are not present.

VOOSC STARS Our stars this week have been chosen for making great choices and trying their best at all activities. Congratulations and Welcome to The wall of Fame

Jagger Coco Christian Astrid Jacob P Luka Jake

Warm Regards

VOOSC Team

White Ribbon Day
Friday 25 November 2016



Dear Parents

Throughout the last two weeks students and teachers have been discussing respectful relationships in classrooms as part of our Student Welfare Programs and also the **White Ribbon Program**. A disturbing Australian statistic tells us that 1 in 4 young people have witnessed domestic violence against their mother or stepmother. On Thursday 24 November our school leaders will participate in a **White Ribbon Breakfast** at Woollahra Council Chambers.

We have had a strong focus on a very simple strategy. We have talked about the respectful relationships all students have with their mothers. Specifically we have asked our students to focus on always carrying their schoolbags in and out of school and being mindful of not expecting their mothers to do this. Next week commencing Monday 28 November we will have **Carry Your Own Bag Week**.

We will acknowledge White Ribbon Day on Friday 25 November by asking all members of our school community to wear something white. Each class will be taking a photo for a white ribbon collage.

Thank you for your support of this program.

Maureen Hallahan
Principal
22 November 2016



A very precious watch, as shown, has been lost by one of our students.

Please contact Corinne in the office 93372672