

The Vaucluse Weekly

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Friday

20 May 2016

Term 2 Week 4



One of the many friendly natives at Vaucluse Public School



Principal's Report

Dear Parents

This week we welcomed Miss Alex Davis to Vaocluse Public School. Alex will be teaching 2A until the beginning of term 3 in the absence of Karla Aspden. Karla continues to recuperate and we all wish her a speedy recovery and look forward to her return in Term 3.

I will be on Leave for the next two weeks. In my absence Kaylie Johnson and Philippa Allen will share the Relieving Principal's role. Miss Nicky Steevens will relieve as class teacher. We welcome these opportunities for all staff to develop their skills and create a density of leadership in our school.

At present when the bell goes at 3.20 pm many families are not heading home. Instead parents are gathering in the playground and students are in the garden, climbing trees and on the fixed equipment. We know that many of these students are unsupervised by the number of children who come looking for teachers with injuries and needing conflict resolution assistance. At 3.20 pm all families need to leave the playground promptly. There is no supervision from 3.20 pm. Teachers are usually in meetings or preparing for the next day. We are extremely concerned by the number of students who are not supervised by their parents. At 3.20 pm it is becoming increasingly chaotic and unsafe in the bottom playground. At present it is extremely difficult to know who has been picked up and who has not. During school supervision times trees and climbing equipment is out of bounds unless specifically supervised by a teacher. Teachers are finding that there are many distressed children coming to the classroom to seek teacher support to help either find parents or sort out issues that have occurred. This contradiction of school procedures makes it very confusing for small people to begin to understand school culture. Teachers have attempted to move students off the equipment because of concerns for their safety but have not had parent support to ensure everyone is safe. We would appreciate parent assistance by picking up your child and leaving the school grounds promptly.

A reminder also to parents of students who ride bikes and scooters to school. We have asked all students to wheel their bikes and scooters in the school playground and not to ride them until they leave the school gates. If you are in our school playground at 8.50 am or 3.20 pm you would be very aware of the density of activity that is going on. Students riding bikes and scooters is a safety issue for all of us. The growing population of the school also impacts on the safety of all our community.

A big thank you to students, staff and parents who have gone out of their way to support Ilana in the canteen. It is wonderful to see parents working in the canteen again. Please think about putting your name down on the roster. It is a great way to get another view of your child's school and get to know their friends in the school context. We are delighted with the menu and thrilled to have Ilana's wonderful coffee whenever we need our caffeine fix.

Maureen Hallahan

There is a very special day coming up tomorrow.

Miss Hallahan is getting married!

If you are admiring the delicious cake. It was made by Ilana from the new Vacluse Public School Canteen.

It was out of this world!!



Vaucluse Public School Term 2 Calendar 2016

Dated: 16/5/16 FINAL

VPS: ph 9337 2672

N.B please use this calendar as a guide only. It is subject to change. Please check the weekly newsletter and School App.

Stage of Education:

Recess is 11.20am, Lunch is 1.15pm.

Early Stage 1 is Kindy

Stage 1 is Yr 1 & 2

Stage 2 is Yr 3 & 4

Stage 3 is Yr 5 & 6

Week	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		Stg 2 on middle playground, Stg 1 Top playground	Clothing Pool Open 8.30am - 10am	Stg 3 on middle playground, Stg 1 Top playground	Clothing Pool Open 8.30am - 10am
1	25th APRIL ANZAC DAY. Public Holiday	26th APRIL Staff Training Day	27th APRIL 1st day of Term 2 Gym Class K-2	28th APRIL ANZAC Assembly. 2.05pm	29th APRIL Yoga Class K-2, Yr3-6 PSSA Sport
2	2nd MAY May Day. SAKG Meeting. Gardening Class 4A- 9.50am, 4V- 10.35am 3M-11.45am, 3B-12.15pm, 5C-2.05, 6S-2.45pm Canteen Opens for the term. Kitchen Class 3B- 9.20am, 5C-11.45am, 4A-2pm	3rd May P & C Meeting 7pm in Library. Kitchen Class 4V-9.20am, Supp Unit-11.45am, 6S-2pm	4th May Gym Class K-2 YR 2-6 CROSS COUNTRY, CRISTIANSON PK. 11.45 Kitchen Class 3M-9.20am	5th May K-2 Assembly in Hall, 2.15pm	6th May Yr 3-6 PSSA Elective sport MOTHER'S DAY STALL AND MORNING CONCERT 9.30am
3	9th May Kitchen Class 3B- 9.20am, 5C-11.45am, 4A-2pm	10th May Mathletics & Spellodrome PL. NAPLAN Yr 3 & 5 Chess Club- lunch Yr 3-6 Kitchen Class 4V-9.20am, Supp Unit-11.45am, 6S-2pm	11th May NAPLAN Yr 3 & 5 Gym Class K-2. Drama Club - lunch No Kitchen Class due to Naplan	12th May NAPLAN Yr 3 & 5 Yr 3-6 Assembly in Hall, 2.15pm	13th May Yr 3-6 PSSA Elective sport Yoga Class K-2
4	16th May Gardening Class 4A- 9.50am, 4V- 10.35am 3M-11.45am, 3B-12.15pm, 5C-2.05, 6S-2.45pm Kitchen Class 3B- 9.45am, 5C-11.45am, 4A-2pm	17th May Chess Club- lunch Yr 3-6 Kitchen Class 4V-9.45am, Supp Unit-11.45am, 6S-2pm	18th May Kitchen Class 3M-9.20am Gym Class K-2. Drama Club - lunch	19th May K-2 Assembly in Hall, 2.15pm	20th May Yr 3-6 PSSA Elective sport Gardening 5C-2pm, 6S-2.40pm. Yoga Class K-2
5	23rd May Kitchen Class 3B- 9.20am, 5C-11.45am, 4A-2pm	24th May Chess Club- lunch Yr 3-6 Kitchen Class 4V-9.20am, Supp Unit-11.45am, 6S-2pm	25th May Gym Class K-2. Drama Club - lunch Kitchen Class 3M-9.20am	26th May Yr 3-6 Assembly in Hall, 2.15pm	27th May Yr 3-6 PSSA Elective sport STAGE 1 Excursion - Australian Museum
6	30th May Premier's Reading Challenge Begins-until Aug 19. Kitchen Class 3B-9.45am, 5C-11.45am, 4A-2pm Reconciliation Week Gardening Class 4A- 9.50am, 4V- 10.35am 3M-11.45am, 3B-12.15pm, 5C-2.05, 6S-2.45pm	31st May Chess Club- lunch Yr 3-6 Kitchen Class 4V-9.20am, Supp Unit-11.45am, 6S-2pm Reconciliation Week	1st June Reconciliation Week Gym Class K-2. Drama Club - lunch Kitchen Class 3M-9.20am	2nd June Reconciliation Week Reconciliation Assembly in Hall, 2.15pm	3rd June Reconciliation Week Yr 3-6 PSSA Elective sport Gardening 5C-2pm, 6S-2.40pm.
7	6th June Kitchen Class 3B- 9.20am, 5C-11.45am, 4A-2pm	7th June Chess Club- lunch Yr 3-6 Kitchen Class 4V-9.20am, Supp Unit-11.45am, 6S-2pm	8th June Gym Class K-2. Drama Club - lunch Kitchen Class 3M-9.20am	9th June Yr 3-6 Assembly in Hall, 2.15pm	10th June Yr 3-6 PSSA Elective sport
8	13th June QUEEN'S BIRTHDAY. Public Holiday	14th June Chess Club- lunch Yr 3-6 Kitchen Class 4V-9.20am, Supp Unit-11.45am, 6S-2pm	15th June Gym Class K-2. Drama Club - lunch Kitchen Class 3M-9.20am	16th June K-2 Assembly in Hall, 2.15pm	17th June Yr 3-6 PSSA Elective sport
9	20th June Kitchen Class 3B- 9.20am, 5C-11.45am, 4A-2pm	21st June Chess Club- lunch Yr 3-6 Kitchen Class 4V-9.20am, Supp Unit-11.45am, 6S-2pm	22nd June Gym Class K-2. Drama Club - lunch Kitchen Class 3M-9.20am	23rd June Yr 3-6 Assembly in Hall, 2.15pm	24th June Yr 3-6 PSSA Elective sport
10	27th June Open Week for Extra Curricular Activities Gardening Class 4A- 9.50am, 4V- 10.35am 3M-11.45am, 3B-12.15pm, 5C-2.05, 6S-2.45pm Kitchen Class 3B- 9.20am, 5C-11.45am, 4A-2pm	28th June Chess Club- lunch Yr 3-6 Kitchen Class 4V-9.20am, Supp Unit-11.45am, 6S-2pm	29th June Gym Class K-2. STAGE 3 EXCURSION TBD Kitchen Class 3M-9.20am. Drama Club -lunch.	30th June Whole school Assembly with Dance performance	1st July Last Day of School. School Reports go home. Holidays begin 3.20pm.

Term 2 Dates: 27th April - 1st July.

Term 3 Dates: Tue 19th Jul- Fri 23rd Sept.

Kitchen Contact: Ange Davids 0433 182 565

Garden Contact: Rudi Adlmayer 0423 020 648 (In the garden Sat from 8am & Tues 4.15pm - 6pm if you wish to help)

Canteen Contact: Ilana Akres 0408 854 488



One of the things the staff at
Vaucluse Public School have in common.....

We love putting together celebratory
Morning teas!





Musica Viva



Tailkoz



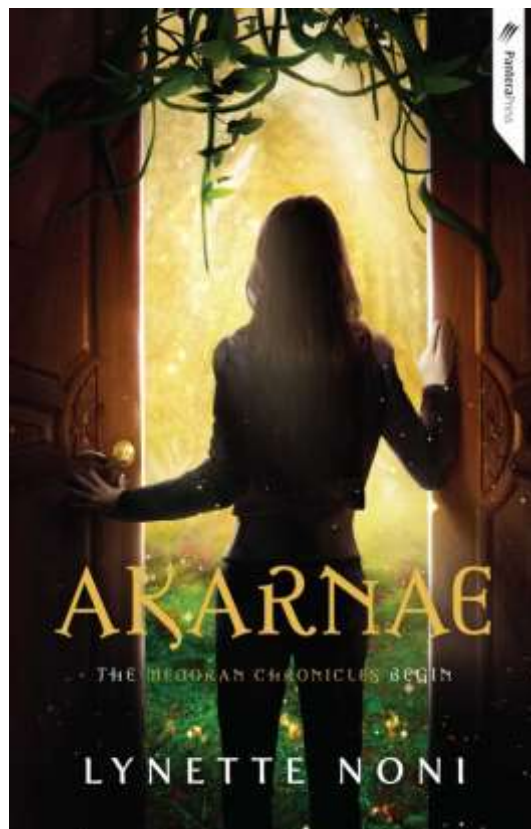
PICCOLLAGE

Akarnae – The Medoran Chronicles Begin Book Review

Akarnae – The Medoran Chronicles Begin was written by Lynette Noni and was published on February 1st 2015. The story is about a normal 16 year old girl, Alexandra Jennings, who was transported to the fantasy world Medora where things like a transportation device and a system where food can appear by the click of a button exists. There Alex meets with Jordan and Bear in a forest and is mistaken as a student and taken to Akarnae Academy which is a boarding school for teenagers with extraordinary powers. The only person who can take Alex back to her own world is **a man called Professor Marselle... but he's missing!** Alex becomes friends with many people but strange things are happening at Akarnae Academy and **Alex can't help but feel like sinister things are about to happen.** Will Alex risk her life to save Medora?

This book is a fantasy genre and will mostly appeal to girls between the ages of 11-15 because the protagonist is a strong role model for the reader. When I read this book it feels like the characters are talking right **next to me and I'm part of this amazing fantasy adventure.**

By: Gabrielle Lee 6S





UPDATE!

The Premier's Reading Challenge is well underway with several students already completing the required reading to receive their certificates at the end of the year. Below is the list of these students. If you believe your child has completed the challenge and should appear on the list, please contact Miss Caesar in the library.

Tilly Mathews

Avarie Wellfare

Audrey Amland

Lara Chersky

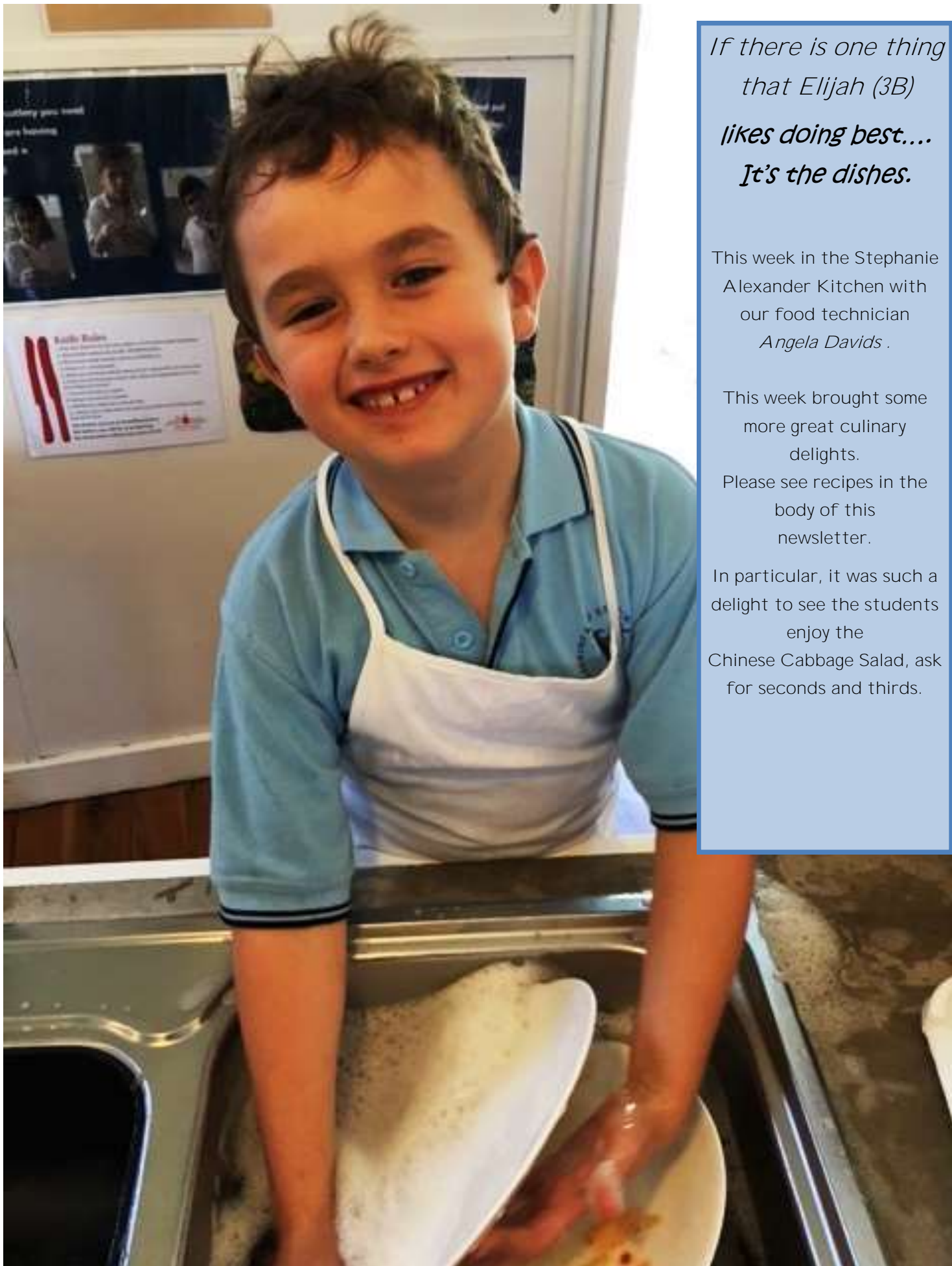
Lucea Benko

Mia Karma

Lia Gazi

Please also check the spelling of names, as this is the spelling that will appear on the certificate.

Happy reading!



*If there is one thing
that Elijah (3B)
likes doing best....
It's the dishes.*

This week in the Stephanie
Alexander Kitchen with
our food technician
Angela Davids.

This week brought some
more great culinary
delights.

Please see recipes in the
body of this
newsletter.

In particular, it was such a
delight to see the students
enjoy the
Chinese Cabbage Salad, ask
for seconds and thirds.



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
Cheese/Vegemite	\$3

Pasta

(GF DF pasta available)

Spaghetti Bolognese	\$6
Penne Napoli	\$6

Lunch Boxes \$6

Super Food Salad – Mixed seasonal greens (spinach/kale), quinoa, baked butternut, toasted pepitas and dried cranberries with sesame Asian dressing (GF, DF, V)\$6

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.\$6

Specials

Monday - Honey Soy Chicken with Rice and Corn Cob (DF, H, GF)	\$6
Tuesday - Cheesy Vegetable Frittata with Greek salad	\$6
Wednesday - Teriyaki Chicken Burger	\$6
Thursday - Chickpea and Butternut Curry with Basmati Rice (DF, V, GF, H)	\$6

Catering Menu

Birthday Cupcakes iced with an age candle (24 hours' notice required)	\$2.50/cupcake
Platter of Assorted Sandwiches (for 6 people)	\$20
Fruit Plate (for 6-10 people)	\$20



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 (winter)	\$2.50
Coffee (adults only)	\$3.50
Tea (adults only)	\$2

Frozen Treats

Frozen Quelch stick	\$1
Frozen Yogurt	\$2.50
Frozen Fruit cup Apple/Orange/Apple Blackcurrent	\$1

Daily Snacks

Pop Corn Plain (GF, DF, H)	\$2
Pop Corn Sweet and Salty (GF, DF, H)	\$2
Crispy Fruit Sachets (GF, DF, H, K)	\$2
Spicy/Plain trail mix (nut free)	\$2
Fruit salad cup (GF, DF, H)	\$2
Yogurt cup with berry coulis and granola topper	\$3
Vegetable sticks with hummus	\$1
Fruit sticks with custard	\$1
Piranha Vege Crackers (GF) Salt & Vinegar/BBQ/Honey Soy	\$2

From the Bakers Window (Check Daily)

Buckwheat pikelets (GF)	\$1
English muffin pizzas	\$2
Pastizzi Cheese/Apple/Beef	\$2
Banana bread	\$3
Fresh Muffins	\$3
Homemade sausage rolls	\$2
Garlic Bread x 2 Slices	\$0.50c



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 040885448 or email akresfam@gmail.com

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





Winter Vegetable Spring Rolls.

Equipment

Chopping Board
Sharp Knife
Grater
2 x Frying pan
Slotted Spoon
Pastry Brush
2 x teaspoons

Ingredients

Oil for frying
1 onion finely sliced
1 clove garlic chopped
1 carrot grated
½ cabbage, shredded
2 sticks celery
Picked coriander leaves
30 spring roll wrappers
Water
Pinch good salt and cracked pepper
Sweet chilli sauce and soya sauce for dipping.

What to do

1. Prepare vegetables:
 - Peel and grate carrot
 - Finely slice cabbage
 - Peel and chop garlic and onion
 - Finely slice celery
 - Pick coriander leaves
2. Place two tablespoons of vegetable oil in a frypan and bring to a moderate heat.
3. Sauté onions. When onions are soft add garlic, carrots, celery and cabbage and sauté till mixture is soft and wilted.
4. Take one spring roll wrapper and brush edges with just a little water. Place wrapper on the diagonal so that it looks like a diamond with one point toward you. Place one teaspoon of sauté vegetables and fresh coriander leaves, closest to the point near you. Roll the point over and fold the edges over as you go.
5. Deep fry spring rolls in batches for a few minutes until golden.
6. Serve with sweet chilli sauce or soy sauce.



Chinese Cabbage Salad

Equipment

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

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 in rings.
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.

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 white vinegar
Splash sesame oil
¼ cup olive oil

From the Garden
Chinese Cabbage
Spring Onions