



**Learning and  
Growing Together**

# *The Vaucluse Weekly*

*Thursday 4 August 2016 Term 3 Week 3*

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Our daily  
visitors to  
class K-6J

Enjoying  
their

*Crunch  
and Sip*

In the  
Sunshine.

## *Principal's Report*

Dear Parents

A very big thank you to all those grandparents, parents and friends who made the effort to come to Vaucluse PS this week and celebrate Education Week. I popped into many classrooms and saw wonderful things going on. There were grandparents on the floor playing snakes and ladders, grandparents playing bingo, taking part in a variety of science lessons, testing their number facts with maths activities and grandparents just enjoying themselves. The jam drops made lovingly by our students and Ange in the kitchen went down very well with a hot cup of tea judging by the number of jam drops left over. Ilana reports from the canteen that the grandparents did not go away hungry this year and there was plenty for everyone. Our Grandparents were amazingly generous in the library and donated almost all the books Miss Caesar had bought for the Book Fair. Next week Miss Caesar will be back to *Better Read Than Dead* to buy more books for the Bookweek Book Fair. We are delighted with all these new additions to our library. Thank you grandparents. Our before school dance groups finished the day with spectacular dancing. The displays of talent were magnificent. The dancers put their hearts and souls into their performances and it was obvious to everyone. It was a wonderful day and a huge celebration of all the good things going on in our school. We took lots of photos of school guests and you will find these in the body of the newsletter.

On Thursday we were constantly reminded of how many stairs we have on site and how treacherous some of the staircases are. We are very aware of how difficult it is for some grandparents to climb up several sets of stairs to see some primary classes particularly if you have just had a knee reconstruction or you use a walking stick. During the last school holidays we had a number of ramps put in. In the next few weeks there will be more ramps going in the K-2 area. On Wednesday a team was here from the department to scope the work needed to install a lift in the main building. We are delighted our submission has been funded. By next grandparents day we will have a lift to transport people who find it difficult to manage the stairs. We are delighted !! The time frame for installation is over the January school holidays. We are hoping to have a lift for the start of the 2017 school year.

Thank you for your patience and understanding with the postponement of the Athletics carnival. We are keeping our fingers crossed for Monday. Miss Butt has a number of contingency plans in mind if it rains on Monday. Please keep an eye out for sports carnival updates.

Thank you to all those parents who make the effort to send our students to school in the school uniform. We know this comes with great challenges but your efforts are most appreciated. The Lost Property mountain in the foyer outside Miss Timbs' room in the main building is where all lost property goes. If you are missing an item of clothing, a hat, lunchbox, drink bottle, please check the ever growing mound. What would be a guarantee of finding lost clothing would be your child's name clearly written somewhere visible. It breaks our heart to see so many brand new pieces of clothing with no name.

*Maureen Hallahan*



# KB had a lovely day with their families on Grandparents Day.







Grand parents Day.  
Grandparents, parents, cousins,  
brothers, sisters and friends

enjoyed a  
special day at  
Vaucluse Public School.





# 3 – 6 DRAMA FESTIVAL NEWS

The 3-6 Drama students have been lucky enough to represent our school at the Ultimo School Drama Festival. This Wednesday the 10<sup>th</sup> August 2016, the students will be performing their ensemble at the NIDA Parade Theatres Kensington. The students have worked very hard and are very proud of their performance. They invite you to come and watch their performance. Tickets can be purchased at a cost of \$25.00 through Ticketek via [premier.ticketek.com.au](http://premier.ticketek.com.au) – search Drama Festival Ultimo Schools or 132 849 tickets. <http://premier.ticketek.com.au/shows/show.aspx?sh=ULTIMOPU16>

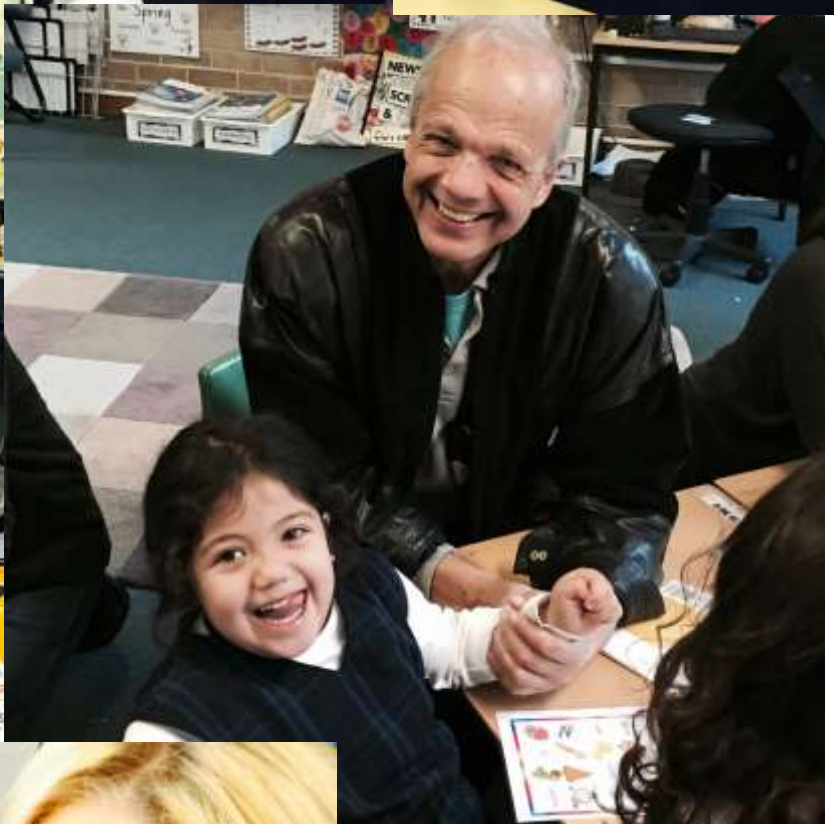
It would be great if you could come along and support our students and have some familiar faces in the crowd.

Thank you.

Miss McMenemy







More happy snaps from yesterday.











HIP  
HOP  
BOYS..  
And  
Other  
Dance.









This week in the kitchen everyone was smiling.  
Please see delicious recipes in the body of this Newsletter







Preparing treats for Grandparents Day









# SCHOOL PHOTOGRAPHS MONDAY 15<sup>th</sup> AUGUST



ENVELOPES FOR SIBLING PHOTOS AVAILABLE AT THE SCHOOL  
OFFICE

PLEASE RETURN ORDERS TO CLASS TEACHERS  
BEFORE WEEK 5



# *Vaucluse Public School Debating Team*

The Round 2 Debate took place at Bondi Public School.  
We versed Rose Bay Public School.

Senior Team: Pipi, Heidi, Taj and Chaiki argued that "We are heading in the right direction" and won!

Junior Team: Pearl, Tekiya, Sophie and Adam argued "The environment comes first." Rose Bay took the win, but we think our students could teach our politicians a thing or two!



The Round 3 Debate took place at Rose Bay Public School. We Versed Clovelly Public School.

Senior Team: Heidi, Aaliya, Abigail and Chai Ki argued that "computers are worth the cost"

Junior Team: Adam, Abigail, Sophie and Daisy argued "The internet does more harm than good."



**Stay tuned for  
Round 4!!!**





Some of our Soccer Champions







# KINDERGARTEN AND STRUCTURED PLAY



Kindergarten has commenced a play based program running each Friday afternoon. Each student is placed in a small group with students from every class. On a rotational basis students participate in two – three activities with a different teacher each week. Play based **learning plays an imperative role in a child's development.** A major benefit of play is social competence where by children can build relationships, learn to resolve conflict, as well as negotiate and regulate their behaviour. Play allows children to feel successful and optimistic as they act as their own agents and make their own choices. It allows children to test and develop all types of motor skills as well as fostering health and wellbeing. There are many benefits to a play based program and as you can see the students are having a great time!





### Ticket Purchasing Instructions:

Early bird tickets \$85.00 available until 12<sup>th</sup> August, 2016

From 13<sup>th</sup> August, 2016 tickets will be \$110.00

Link to purchase tickets: <https://www.trybooking.com/215074>

There are limited tickets available so please get in quick so you do not miss out.

### General Event Information:

1. This is a fund raising event organised by the Cocktail Party Committee and Doyles on the Beach.
2. Ticket prices include canapé food and alcoholic beverages on the night.
3. There will be fantastic prizes available to purchase on the night.
4. All funds raised will be allocated toward improving the level of literacy and numeracy of the children, purchasing further IT equipment and school grounds equipment.
5. This is an adults only event, all and any adults are welcome.
6. It will be lots of fun so you do not want to miss out.





## Cauliflower Fritters with Mint Yoghurt

### Equipment

Chopping Board  
 Knife  
 Scissors  
 Bowl  
 grater  
 frying pan measuring cup/spoons  
 Mortar & pestle

### Ingredients

2 tspn Cumin seeds  
 2 tspn coriander seeds  
 1 tspn salt  
 1 tspn ground turmeric  
 1 tspn ground ginger  
 ½ tspn cayenne pepper  
 1/3 cup chickpea flour  
 500g cauliflower  
 1 egg  
 ½ cup plain yoghurt  
 15 mint leaves  
 ¼ cup vegetable oil

### From the Garden

Eggs  
 mint

### What to do

1. Preheat oven to 120C. Line a tray with kitchen paper.
  2. Heat a small frying pan over a medium heat. Toast the cumin seeds in the dry pan, stirring with a wooden spoon, until they smell fragrant. Tip the seeds into the mortar. Toast the coriander seeds until they smell fragrant. Add these to the mortar. With the pestle grind the spices to a powder.
  3. Tip the spice mixture into a large bowl, add the salt, turmeric, ginger, cayenne pepper and chickpea flour.
  4. Cut the cauliflower into large pieces, including the stem, and grate on the large section of a grater. Tip the cauliflower into a tea towel and squeeze excess liquid into the sink.
  5. Crack the egg into a small bowl and whisk, then add to the cauliflower mixture. Stir with a wooden spoon to combine. Add the spice/flour mixture to cauliflower mixture and stir well.
  6. Using clean hands, squeeze the mixture into small balls the size of a walnut- there should be enough mixture to make 12 small balls. Place on the baking tray.
  7. Wash and dry the mint leaves and finely cut with scissors. Add to the yoghurt. Cover with cling film and place in fridge.
  8. Heat a frying pan with the veg oil over med/high heat. When the oil is hot, working in batches, making sure not to overcrowd the pan, cook the fritters then place on the baking tray and keep warm in the oven until you have finished cooking all the fritters.
  9. Place the fritters on 3 serving dishes and serve with the minted yoghurt.
- Serve immediately. Makes 12 fritters.

Recipe from Stephanie Alexander, Kitchen Garden Cooking.





## Mid-Winter Orange, Fennel and Shaved Cabbage Salad

### Equipment

Knife  
 Chopping Board  
 1 large bowl  
 Mandolin  
 Measuring spoons

### What to do

1. Slice the top and bottom of the orange to make a flat surface, then carefully remove the outer skin of the orange being careful not to cut away too much of the orange. Slice gently in half and then into half moon slices being careful not to mush it but keeping the orange slices intact. Always keep flat side down on chopping board as this is easier and a safer way to cut.

2. Remove the tough outer leaves of the cabbage and slice the cabbage and fennel into quarters and slice on a mandolin slicer into a large bowl. Or alternatively finely slice separating the flat pieces so it's easier to cut rather than the whole chunk of cabbage.

3. Combine Olive oil, OJ juice, mustard, vinegar, salt and pepper in a bowl or jar and whisk or shake.

4. Toss the fennel, cabbage, parsley, orange segments & dressing into a bowl and toss lightly together just before serving.

### Ingredients

2 oranges  
 1 Baby cabbage  
 1 fennel bulb  
 2 tablespoon Apple cider vinegar  
 ¼ Cup olive oil  
 2 Tbspn freshly squeezed orange juice  
 1 tspn Dijon mustard  
 A dash of Salt and Ground pepper  
 Picked parsley leaves

### From the Garden

parsley



**free**

CHILDREN'S  
COMPETITION



## WOOLLAHRA ENVIRONMENTAL SCHOOLS SCULPTURE PRIZE 2016 ENTRIES NOW OPEN!

The environmental sculpture prize is open to all school students in the Woollahra area who love art and the environment.

This year's theme is 'Web of life - exploring connections in nature'.

Enter to win fantastic prizes!

Artworks will be included in the annual exhibition!

**ENTER  
ONLINE**

[woollahra.nsw.gov.au/essp](http://woollahra.nsw.gov.au/essp)

or call 9391 7095

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