



The Vaucluse Weekly

Friday 2 November 2018

Address: Cambridge Avenue Vaucluse NSW 2030 Tel. (02) 9337 2672
Fax. (02) 9337 2163 Email address: vaucluse-p.school@det.nsw.edu.au

Things to look forward to ..

Week 4

Monday 5th November- Kindergarten Excursion

Tuesday 6th November- K-2 Athletics Carnival at Parsley Bay

Wednesday 7th November- School Art Show

Week 5

Tuesday 13th November- Year 6 fun day and Kindergarten 2019 Play and Stay

Week 8

Tuesday 4th- Thursday 6th December- Year 6 2019 Leadership speeches and voting

Week 9

Tuesday 11th December- Celebrations Concert

Thursday 13th December- Helpers Morning Tea and Whole School Assembly

Friday 14th December- Reports go home

Week 10

Monday 17th December- Presentation Day

Tuesday 18th December- Class Parties and Year 6 Farewell

Wednesday 19th December- Last day of school- It's holiday time!

Our School Captain Madeleine from 5/6M
With this week's cooking.



PRINCIPAL'S REPORT

Dear Parents

Last week I had the great pleasure of accompanying Stage 3 on their Canberra camp. No doubt you have heard many stories if you are a parent of one of our Stage 3 students. It was impressive to see the Stage 3 teaching team in action. I was amazed at the individual relationships that these teachers have developed with their students. It is extremely hard to define what a good teacher does. We have a large body of evidence to support this. One thing we do know for certain is that the quality of the relationship between student and teacher is vital. Our students were involved in a large number of activities over the three days and in a variety of different situations. Wherever we went people commented on their good manners and their ability to get along with each other and help each other. For the teaching staff we were able to see the powerful effect of many strategies we have put in place including the Positive Behaviour for Learning program. What was also wonderful to observe was their consideration for each other and how quickly they responded to anyone who needed assistance. We had many parents thank us for our efforts and the staff are most appreciative of this.

Last Friday was World Teacher Appreciation Day and the Vaucluse Public School Teachers have asked me to thank the many families who expressed their appreciation. Apparently there were many acts of generosity and spontaneity. Thank you for recognizing our outstanding staff.

Next week is shaping up to be an extremely busy one. The whole school is busily preparing for the Sustainable Art Show on Wednesday afternoon after school. On Monday a school developed website will go live and we will alert you via the school app. The website will showcase many of the artworks that will be on display. Artworks will be on sale and may be pre-purchased or bought on the day.

We look forward to seeing you on Wednesday.

Maureen Hallahan





PLEASE FIND ME A HOME



This is Becky. Becky is a 10 year old beagle cross. She is a medium to large sized dog who has been in a family with two young children (now 8 and 6) for years, and has been a faithful companion to the kids. She is of a sweet and gentle nature, and needs a predictable routine. And of course, she is house trained!

Her family are relocating overseas and sadly they cannot take her. They are most concerned about her welfare and want to find a good home for her.

If you are looking for a canine family for your kid(s) and would like to know more, please contact Ronelle at rgeldenhuys@gmail.com for more information.

Thank you!

Jessica Lee (2M Alicia's mom)





SELECTION OF SCHOOL CAPTAINS AND PREFECTS for 2019

Dear Parents and Students

Student leaders are ambassadors for the school at all times, representing the whole school community – the principal, teachers, staff, students, parents and members of the community.

Student leaders have important roles to play both at school and in the community:

- *They set high standards of behaviour and attitude to school for other students.*
- *They take pride in their school as exemplified in the way they wear their school uniform.*
- *They lead and report to school assemblies and school events.*
- *They welcome official visitors to the school and are often called on to give a vote of thanks to visitors or people who address or perform for the students.*
- *They are often called on to represent the school at public functions and events in the community. e.g. Anzac Day, Woollahra Council events.*
- *They provide a mentor role for the student community.*
- *They demonstrate a strong commitment and positive attitude to their school.*

In Term 4 2018 all classes will participate in units of work on Leadership. Students will identify positive models of good leadership, leadership qualities and what do good leaders look like.

School Captains and Prefects will be selected in Term 4 in the following way:

Year 5 Candidates for Prefect are self - nominated and it is not compulsory to nominate.

1. ***In week 4 of Term 4 commencing Monday 5 November 2018 at 9.30am.*** All Year 5 students who have nominated for school leadership will receive a badge at a special Assembly. This badge will identify them as a ***School Leader Nominee***. They will wear these badges over the following weeks and visit classrooms to introduce themselves to the school population.
2. ***In week 8 of Term 4 on Tuesday 5 and Wednesday 6 December 2018:*** All students from Year 5 are invited to present a prepared speech at a whole school assemblies. The title of the speech will be 'What Makes A Good Leader.'
3. ***Thursday 7 December 2018:*** After the final speeches all students from Year 1 to Year 5, 2018 will be given an opportunity to vote for their preferred candidates for 2019 Captains. Staff will also vote. They will vote 1 to 6 on a prepared mixed gender ballot paper to include all nominated

4. *Year 5 students. The order of candidates will be drawn from a hat. In 2019 the school will have ten prefects- five boys and five girls including representatives from the Support Unit.*
5. ***The 2019 Vaocluse Public School Captains will be selected by the staff who will consider:***
 - *the results of the students' votes;*
 - *the personal character of each candidate;*
 - *the personal contributions that each candidate has made as a member of the school community throughout their time at the school;*
 - *their ability to represent the school.*
6. ***On Thursday 13 December following a Presentation Day Rehearsal at school there will be a short assembly to announce the 2019 School Leaders.***
7. ***On Presentation Day, Monday 17 December 2018:*** *2018 School Leaders will present the 2019 School Leaders with their badges. 2019 School Captains will make a short thank you speech.*

We are looking forward to the election process. Thank you to the 2018 School Leaders who have done a magnificent job and been excellent role models. We are excited about choosing the 2019 School Leaders.

*Maureen Hallahan
Principal
20 October 2018*



**3J busily
creating
artworks for
the
Sustainability
Art Show!**



**Every
student in
every class
is excited
for you to
see their
finished
products!**



**3:30-6:30
Wed 7 Nov
All art \$10**

VOOSC NEWS

We've had a busy time at VOOSC this week.

The children finished off their art work for the Sustainability project, happy days!!!

A spectacular woven masterpiece, created with love, leather and fabric off cuts kindly donated to us from a furniture factory many years ago. This was a gift that continues to give endless art opportunities and unique pieces worth keeping.

Make sure to check it out in the VPS Art Show next week, you will be truly amazed!

Congrats to the children who made this possible what a fabulous achievement!

Halloween was also a fun afternoon. We did try to minimise the sugar intake with healthy options as well as a few treats. It was great to see the healthy options were just as popular as the treats.

VOOSC Stars

Hula hooping this week enabled several children to shine their way on to our Wall of Fame, Congratulations to the following children who through patience and perseverance are on their way to having excellent skills in hooping.

Sebastian C, Tilly M, Jackson R, Genevieve V, Annabella W.

Warm Regards, **VOOSC Team**





MULBERRY & BLACKBERRY FILLING



INGREDIENTS

FILLS 4 HANDS

- 125g fresh or frozen mulberries
- 125g fresh or frozen blackberries
- 1/4 cup white sugar
- 2 tbsp cornflour
- 4 tbsp water

EQUIPMENT

- Saucepan
- Wooden spoon
- Bowl or jar for storing jam filling

INSTRUCTIONS

1. If using fresh mulberries, rinse and remove all stalks.
2. Put mulberries and blackberries in a saucepan.
3. Add 1/4 cup of sugar and 4 tbsp of water, simmer on a low heat for 5 mins until the sugar has dissolved and berries are soft and jammy. Careful not to mash up the berries and keep the consistency chunky.
4. Add 2 tbsp of cornflour to the berry stew to thicken, and simmer until dissolved. Set aside.

FROM THE GARDEN

- Mulberries



WEEKLY SAKG REPORT



TERM 4 WEEK 3

THIS WEEK IN THE KITCHEN

There was definitely "treat", with a bit of "trick"-iness needed in the making, in our Halloween themed recipes this week. The students had lots of fun making **Severed Hands** and **Pumpkin Heads**.

It was fantastic to also see students have the opportunity in garden class to harvest the produce needed for the kitchen. Mulberries were picked for a deliciously sweet, jammy, gorey filling for our puff pastry severed hands. And silverbeet and red onions made up the filling to the pumpkin heads.



A big thank you to our wonderful volunteers again this week.

Have a lovely weekend
Leeann & Justine
Kitchen Specialists

GROWING, HARVESTING, PREPARING AND SHARING





PUMPKIN HEADS

SILVERBEET FILLING



INGREDIENTS

MAKES 4 PUMPKIN HEADS

CUT IN QUARTERS SERVES 16

- 2 sheet ready-rolled puff pastry, thawed
- $\frac{1}{4}$ cup prepared silverbeet filling
- 1 egg whisked

EQUIPMENT

- Pumpkin head templates
- Small sharp knife
- Baking paper and tray
- Pastry brush
- Small bowl

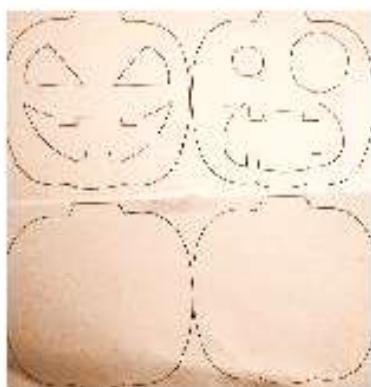
TABLE PREPARATION

- Serving plate
- Small plates
- Forks
- Cups
- Water carafe

INSTRUCTIONS

1. Preheat oven to 220°C.
2. Place pastry onto baking paper and cut out 8 pumpkin head templates from 2 puff pastry sheets, make sure that only 4 have faces cut out and 4 are plain for the base of the pumpkin heads.
3. Using the pastry brush, brush the egg around the edges of the pumpkin head base.
4. Spoon a little less than $\frac{1}{4}$ cup of the silverbeet filling in the centre of the pumpkin head. Top with the face layer and crimp edges around with a fork. Brush surface of the pumpkin head lightly with beaten egg (or milk).
5. Cook in the oven for 15-20 mins until golden. Transfer to a wire rack to cool completely before serving.

Templates
2 heads / 1 sheet
fronts & backs





SEVERED HAND

MULBERRY & BLACKBERRY FILLING



INGREDIENTS

MAKES 3 SEVERED HANDS

CUT IN QUARTERS SERVES 12

- 3 sheets ready-rolled puff pastry, thawed
- 1 egg whisked
- 3/4 cup of mulberry & blackberry filling

EQUIPMENT

- Hand template
- Small sharp knife
- Baking paper and tray
- Pastry brush
- Small bowl

TABLE PREPARATION

- Serving plate
- Small plates
- Forks
- Cups
- Water carafe

INSTRUCTIONS

1. Preheat oven to 220°C.
2. Place pastry on baking paper and cut out two hand templates from one puff pastry sheet. Repeat for other two sheets, so that you have a total of six hands.
3. Place three hands on baking tray lined with baking paper. Using the pastry brush, brush the egg all around the edges of the three hands and fingers.
4. Spoon 3 to 4 tbsp of filling in the centre of each of the three hands and a small amount on the fingers.
5. Place remaining hands on top of each hand and crimp edges around the hand with a fork to close. Use a paring knife to score knuckles and fingernails as desired. Brush surface of hands lightly with beaten egg.
6. Cook in the oven for 15-20 mins until golden. Transfer to a wire rack to cool completely before serving.

Template - 1 hand / 1 sheet



Idea from
www.myrecipe.com





SILVERBEET FILLING FOR PUMPKIN HEADS



INGREDIENTS

FILLS 4 PUMPKIN HEADS

- 200g frozen prepared silverbeet OR 1 bunch silverbeet (approx 8 leaves)
- 1 small red onion
- 1 large clove garlic
- $\frac{1}{4}$ cup grated tasty cheese
- 1 large egg
- Salt & black pepper

EQUIPMENT

- Frying pan
- Chopping board
- Knives
- Wooden spoon
- Large mixing bowl
- Grater
- Small bowl
- Whisker

INSTRUCTIONS

1. Whisk 1 egg in a large bowl. Add grated cheese and set aside.
2. Prepare silverbeet by removing white stems from leaves. Finely chop red onion and garlic. Roughly chop silverbeet leaves.
3. Heat a small amount of olive oil in a frying pan and using a medium heat saute red onion for 5 minutes.
4. Add garlic and silverbeet leaves and stir until they have wilted down. Season with salt and pepper.
5. Add cooked mixture to egg and cheese. Mix until well combined. Set aside.

FROM THE GARDEN

- Silverbeet, Red onion

PETER KLEIJN

IS SET TO WIPEOUT DEMENTIA



SUPPORT PETER AT
bit.ly/supportpeterkleijn



Sponsored by:



On 23 November 2018 I'm participating for the THIRD time in WipeoutDementia.

Wipeout Dementia is a gruelling strength for surfing program which culminates in a Surf Off in support of dementia research at the Centre for Healthy Brain Ageing (CHEBA).

Ambassadors for the event are legendary 1978 World Surfing Champion Wayne 'Rabbit' Bartholomew and Richard Grellman, former Chairman of ASP International, whose wife Suellen has advanced young onset Alzheimer's disease.

Wipeout Dementia is an event which raises funds for critical research into Alzheimer's disease and other dementias at the Centre for Healthy Brain Ageing (CHEBA) and I am seeking support. There are currently more than 425,416 people living with dementia in Australia today; a figure which is set to a staggering 1.1 million people by 2056. 250 new cases are diagnosed each day in Australia and worldwide a new case is diagnosed every 3 seconds. Recent estimates suggest the cost of dementia globally is US\$818 billion and that in Australia alone the estimated cost in 2018 will be \$15 billion. With dementia now the second leading cause of death in Australia, I'm participating in this event to raise awareness about the relationship between physical activity throughout life to prevent or delay the onset of Alzheimer's disease and other dementias, and to raise funds into early detection and intervention at the Centre for Healthy Brain Ageing (CHEBA).

Any support you can give is much appreciated:

<https://cheba2.everydayhero.com/au/peter-kleijn-2>

For more information about Wipeout Dementia contact h.douglass@unsw.edu.au.

<http://www.afr.com/business/health/more-spending-needed-to-wipe-out-dementia-20170327-gv78pc>

<https://www.domain.com.au/news/property-industry-comes-together-to-support-wipeout-dementia-charity-at-colliers-international-event-20170925-gyo2v1/>

<https://www.dailytelegraph.com.au/newslocal/manly-daily/executives-to-take-part-in-wipeout-dementia-surfing-event-at-queenscliff/news-story/530d8b9c94049c4bac3eb45f4a8c521f>

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DIRECTOR & CHOREOGRAPHER: KELLY VINE

MUSIC DIRECTOR: EDWIN CARTER

Vaucluse Public School invite you to the



SUSTAINABILITY ART SHOW

Celebrating our beautiful school and local environment.

All student artworks will be available to purchase for \$10

Location: around the grounds of VPS

Date: 7 November

Time: 3:30-6:30

**This project has been assisted by the NSW Government through its
Environmental Trust.**