



# The Vaucluse Weekly

Term 4 Week 6 Friday 23 November 2018

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## *Things to look forward to ..*

### **Week 8**

**Tuesday 4<sup>th</sup>- Thursday 6<sup>th</sup> December-** Year 6 2019 Leadership speeches and voting

### **Week 9**

**Tuesday 11<sup>th</sup> December-** Celebrations Concert

**Thursday 13<sup>th</sup> December-** Helpers Morning Tea and Whole School Assembly

**Friday 14<sup>th</sup> December-** Reports go home

### **Week 10**

**Monday 17<sup>th</sup> December-** Presentation Day

**Tuesday 18<sup>th</sup> December-** Class Parties and Year 6 Farewell

**Wednesday 19<sup>th</sup> December-** Last day of school- It's holiday time!

### **Week 1 2019**

**Wednesday 30 January—**Students from Year 1 to Year 6 start school

**Wednesday 30 January— Best Start for Kindergarten**

**Thursday 31 January—Best Start for Kindergarten**

**Friday 1 February—Best Start for Kindergarten**

(More information about Best Start and times are to follow)

**Monday 4 February -** Kindergarten start school at 10am

Dear Parents

Our senior students have been busily preparing and researching their Leadership speeches for the election of 2019 Vacluse Public School Leaders. You may have seen some of their posters around the school and you certainly would have seen our students wearing their Leader Nominee badges. All our potential leaders are thinking carefully about what contributions they can make to the school. We love this and are very much looking forward to hearing the nominee speeches next week. These speeches will take place on Tuesday and Wednesday of week 8. Following the speeches our students will elect our 2019 School Leaders.

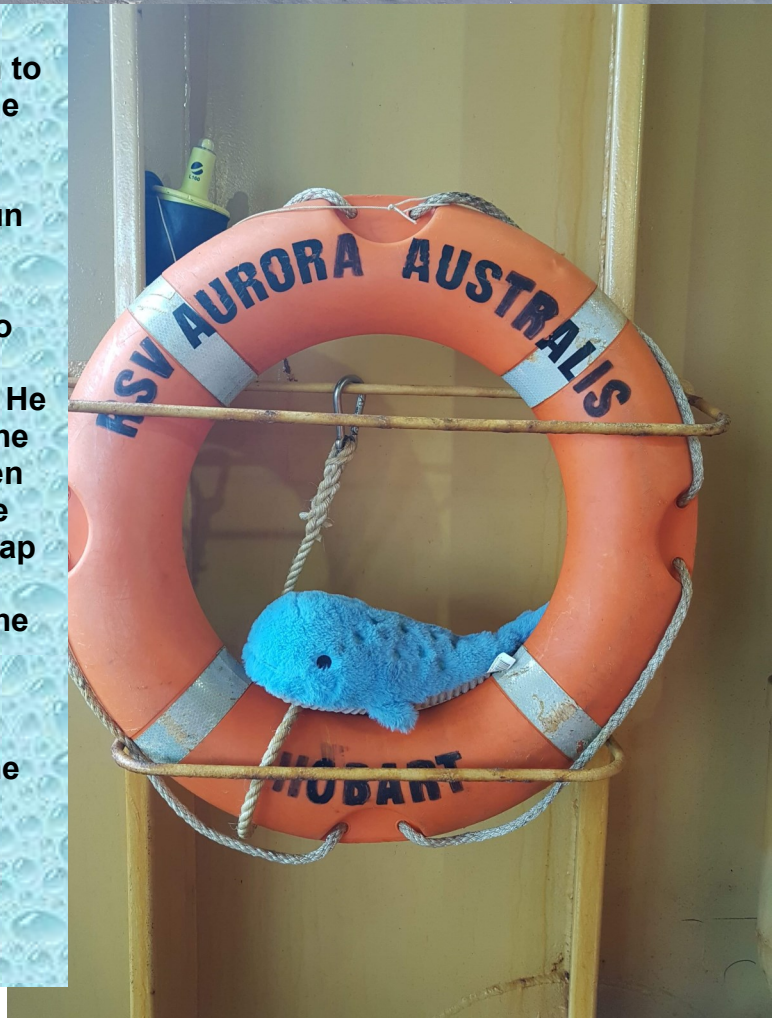
We would ask parents to be very aware of their children's activities on social media. There have been a number of Instagram accounts created lately using the Vacluse Public School logo. Use of this logo gives the impression that the account is created and / or endorsed by the school. These accounts are not endorsed by the school. Given the negative nature of these accounts we are extremely concerned that this false impression sends a very inaccurate message. These accounts have been created with a negative purpose and we would appreciate parental support in protecting our young people.

*Maureen Hallahan*





2M's class mascot has been lucky enough to go on the adventure of a lifetime. Willie the Whale has been sailing on the Aurora Australis all the way down to Antarctica. Willie has been getting up to all sorts of fun discoveries and mischief on Miss Mac's Dad's ship. Willie has been riding cranes, steering the ship and flying helicopters to visiting the doctor. Willie has been meeting the scientists and looking at krill. He has also had a good look around the engine room. One of his favourite things was when he arrived in Antarctica he got to meet the penguins. He was thrilled to watch them flap about and even found a freshly hatched penguin egg. When they began to make the long trip home Willie loved watching the whales swim by the boat and was very tempted to jump in and join them. He decided he should finish the trip and come back to 2M and tell them all about his adventures.







## End of year news from the library

Borrowing from the library has now finished for this year and it is time (again!) to **return all the books** so that they can be counted before the end of the year, ready for borrowing in 2019.

Books can be returned any time before the **end of WEEK 7 (Friday 30/11/18)**, the returns box is accessible any time during the day and is located on the library ramp.

You may receive an overdue notice for outstanding books in the coming weeks.

Please contact the library if you have any questions or queries about these.

If just a few children lose even one book a year, it adds up to thousands of dollars' worth of books and leaves our collection looking very sorry indeed. Please help keep the library fabulous and take care of the books in your custody!

Lots of love,

The Vaocluse Public School Library





Green team's nude food award and  
second Secret spy award this term at  
assembly.

Go 3V!!!!





## **CLASS FORMATION POLICY FOR 2019**

*Dear Parents*

*The staff of Vaucluse Public School recognises the need for careful consideration to be given to the formation of class groupings. Teachers make decisions regarding the placement of children in classes based on their experience, prior knowledge of individual children and their skills and understandings as professional educators. Our intention is to provide students with a learning environment that suits their individual academic and social needs, learning styles and temperaments in the knowledge that this is the platform for optimum growth. We acknowledge that some children can find the start of the new academic year challenging. It is our firm belief that by supporting children to adjust to new situations within the supportive and familiar environment of a school we are developing resilience and self- management skills for life.*

### **Groupings**

- ✓ The number of children in a class will be as follows:

Kindergarten	Average of 20 children
Year 1	Average of 22 children
Year 2	Average of 24 children
Year 3-6	Average of 30 children
- ✓ There will be occasions when it is necessary to form a composite/multi-age class. It is widely acknowledged through a body of international and national research, that there is no evidence to support the belief that composite/multi-age classes have a detrimental effect on children's progress.
- ✓ If at all possible, composite/multi-age classes will be formed to fit within stage groupings. It is recognised that this is not always practical.
- ✓ Composite/multi-age classes will have as even a mix of grades and gender as is practical. When a composite/multi-age class is formed in Kindergarten, Year 1 or 2, the number of children will be on average the same as the average expected in the higher year level.
- ✓ The inclusion of a child in a composite/multi-age class will be based on the child's individual learning needs and the benefits that would be gained from such a placement.
- ✓ Children will be provided with the opportunity to nominate five friends they would like to be with in the following year at the end of the previous year. It is intended that all children will have at least one person they nominate with them.
- ✓ Classes will be formed in mixed ability groups. An even number of boys and girls is desirable. There may be times when staff believes it to be beneficial for gender based groups to be formed for certain teaching and learning activities.



## ***Time Frame***

- ✓ Classes will be formed in the final weeks of term 4, 2018. This gives teachers time to consider the composition of the class and to consult collegially on the appropriate placement of students. At this time the placement of new enrolments if known is also considered. It is acknowledged that there may be times when classes need to be reconfigured in Term 1 to cater to fluctuations in enrolment. Because classes are not final we do not inform parents.
- ✓ Teachers will then have the opportunity to consult with each other to ensure the best possible mix of children.
- ✓ At the commencement of the 2019 school year all students will return to their 2018 class groupings. 2019 classes will be formed in week 2, Term1 2019. This is to ensure school student numbers are definite. Until the school can accurately determine the number of students enrolled for 2019 classes will not be formed.
- ✓ 2019 Classes will be announced and organised in week 2, Term1, 2019 after Kindergarten has commenced school and the school population has stabilised.

## ***Parental input***

- ✓ *It is recognised that parents/caregivers often have reasons for wanting their children in a certain group or with a certain teacher. It is only in **very exceptional** circumstances that children will be moved from one class to another. Consultation will take place between the child's previous teachers as well as the School's Learning Support Team.*

Maureen Hallahan  
Principal  
13 November 2018





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## Vaucluse Public School 2018 Awards Policy

Staff have reviewed and discussed End of Year Awards and Presentation Day Awards. The following is documentation of the criteria and processes used to determine the award winners.

<b>Award</b>	<b>Criteria</b>	<b>Nominated By:</b>
<b>Class Awards:</b> <b>1. Academic Achievement</b>  <b>2. Citizenship</b>  <b>3. Most Improved</b>  <b>4. Creative and Performing Arts</b>  <i>There will be an additional prize for a composite class. Teacher will choose where appropriate.</i>	<ol style="list-style-type: none"> <li>1. Based on assessment across all KLAs and engagement in learning.</li> <li>2. Demonstrated consistent commitment to School Values.</li> <li>3. Commitment and effort in Class Program.</li> <li>4. Demonstrated consistent commitment and engagement in Creative and Performing Arts.</li> </ol>	Class Teachers
<b>Woollahra Council Award for Citizenship</b>	Service to the school and the community. Shows leadership qualities. Continuity of the commitment to the school and School Values.	All members of teaching Staff



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<b><i>Athlete of the Year Award</i></b>	Representation at district and zone carnivals. Commitment to school sport. Overall sporting ability and sportsmanship.	Sports Committee, Sport Convenor, Principal Georgia Grein, Tammy Schwartz, Philippa Allen, Ella Vial
<b><i>Soccer Award: Junior and Senior Mixed</i></b>	Overall sporting ability and sportsmanship in school sport / soccer.	Sport Convenor: Tammy Schwartz,
<b><i>Netball Award: Junior and Senior Girls</i></b>	Overall sporting ability and sportsmanship in school sport / netball.	Sport Convenor: Julia Morgan, Georgia Grein
<b><i>AFL Award: Junior and Senior Girls</i></b>	Overall sporting ability and sportsmanship in school sport / AFL.	Sport Convenor: Philippa Allen
<b><i>Premier's Sporting Challenge Medal:</i></b>	Sporting potential, participation in District and Regional level sport. For students in Years 2 -6.	Sport Convenor and Years 2-6 Staff
<b><i>Middleton Award:K-6</i></b>	Demonstrated commitment to School Values and Sustainability practices.	Ella Vial, Tammy Schwartz Environment Committee.
<b><i>Captain Whitton Prize for Year 6 English</i></b>	2018 assessment.	Class teacher, supervisor and Principal. Julia Morgan



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<b>Christison Prize for Mathematics: Year 6</b>	2018 assessment	Class teacher, supervisor and Principal. Julia Morgan
<b>Leer Prize for Dux Year 6</b>	2018 assessment	Class teachers, supervisor and Principal. Julia Morgan
<b>SRC Cup: K-6</b>	Peer elected citizenship based on citizenship and School Values.	2017 SRC Teacher: Robyn Head, Gail Murray, Mel Buchanan and SRC Representatives
<b>Vaucluse Cup: K-6</b>	Active involvement in all aspects of school life.	All members of teaching staff Staff
<b>Rotary Humanitarian Award for Year 6</b>	Demonstrated commitment to School Values.	All members of teaching Staff
<b>Drama</b>	Participation in extra-curricular and school based Drama activities.	Kara McMenemy
<b>Music</b>	Participation in extra-curricular and school based Music activities.	Miriam Weiss and Adam Guzowski
<b>Hebrew: Early Stage 1, Stage 1, Stage 2, Stage 3.</b>	Enthusiasm and participation in Hebrew. Excellence in Hebrew.	Hebrew teacher: Mora Miriam Marks





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<b><i>EAL/D (English as an Additional Language / Dialect): Early Stage 1, Stage 1, Stage 2, Stage 3.</i></b>	Enthusiasm and participation in EAL/D. Excellence in EAL/D.	Gail Murray
<b><i>Stephanie Alexander Kitchen Garden Program:</i></b>  <b><i>Silver Spoon Award (Kitchen)</i></b> <b><i>Golden Trowel Award (Garden)</i></b>	Commitment and engagement to SAKG.  Demonstrated deep understanding of SAKG philosophy.	Silver Spoon: Justine Hall and Leane Kosinic (Kitchen Specialist).  Golden Trowel: Rudi Adlmayer (Garden Specialist)
<b><i>Sports Awards: Junior and Senior Boys &amp; Girls Swimming</i></b>  <b><i>Junior and Senior Boys &amp; Girls Athletics</i></b>	House points accrued at the School Swimming Carnival.  House points accrued at the School Athletics Carnival.	Sports Convenor and Sports Committee: Georgia Grein, Philippa Allen and Ella Vial.
<b><i>Cross Country Shield</i></b>	Performance at District and Regional Cross Country event.	Sports Convenor and Sports Committee
<b><i>Gabrielle Upton Community Service Award</i></b>	Service to the school and the community. Shows leadership qualities. Continuity of the	All members of Staff



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	commitment to the school and School Values.	
<b><i>Library Prize</i></b>	Enthusiasm and participation in the school's Library program.	Laura Caesar: Librarian
<b><i>Science and Technology Prize</i></b>	Commitment and passion in the area of Science and Technology and the pursuit of excellence in the area of science.	All Staff

Maureen Hallahan  
Principal  
15 November 2018

If this is your car, could you please refrain from parking across our neighbour's driveway in future.





ROSE BAY SECONDARY COLLEGE PRESENTS

# LEGALLY BLONDE

*The Musical*



**DECEMBER 4TH - 6TH**

**\$30 FOR ADULTS \$25 FOR CHILD/CONCESSION**

SHOWTIME: 7:00PM LOCATION: 34A HARDY ST, DOVER HEIGHTS

MUSIC AND LYRICS BY

**LAURENCE O'KEEFE AND NELL BENJAMIN**

BOOK BY

**HEATHER HACH**

**BASED ON THE NOVEL BY AMANDA BROWN  
AND THE METRO-GOLDWYN-MAYER MOTION PICTURE**

LICENSED EXCLUSIVELY BY MUSIC THEATRE INTERNATIONAL (AUSTRALASIA).  
ALL PERFORMANCE MATERIALS SUPPLIED BY HAL LEONARD AUSTRALIA.

**TICKETS ON SALE NOW**

**[WWW.TRYBOOKING.COM/YTOX](http://WWW.TRYBOOKING.COM/YTOX)**

DIRECTOR & CHOREOGRAPHER: KELLY VINE

MUSIC DIRECTOR: EDWIN CARTER



# WEEKLY SAKG REPORT



TERM 4 WEEK 6

## THIS WEEK IN THE KITCHEN

### ***Pizza, Pizza, Pizza and more Pizza!***

Zucchini, Silverbeet, Rosemary, Parsley, Mint, Rocket, Onion, Tomato and Lemon - All from our wonderful garden.

The students chargrilled and sauteed vegetables; whizzed up pesto and blended passata; and chopped, grated, sliced and crumbled the toppings for their gourmet pizzas.



**Pizza Margherita**

**Pizza Patate & Zucchini**

**Pizza Silverbeet & Solonato Tomato**

**Pizza Sweet Potato & Pesto**

Thank you to our amazing volunteers, your help is greatly appreciated.

Have a lovely weekend.

Leeann & Justine



# PIZZA

## SWEET POTATO & PESTO



### INGREDIENTS

8 LARGE SLICES - 16 SMALL SLICES

- Prepared pizza dough
- Chargrilled sweet potato
- Curly parsley, mint & rocket pesto
- 50 g grated tasty cheese
- 70g feta, crumbled
- 6-8 fresh basil leaves, ripped in half - optional

### FROM THE GARDEN

- Curly parsley
- Rocket
- Mint

### EQUIPMENT

- Rolling pin
- Pizza tray
- Knife

### TABLE PREPARATION

- Plates
- Serving plates
- Cups

### NOTE

Refer to separate recipe for Passata mix and chargrilling

### INSTRUCTIONS

1. Preheat oven to very hot temperature, 250 °C.
2. Place the pizza dough on a lightly floured surface. Using the palm of your hand, press the dough down into a large flat disc. With the rolling pin roll out the shape of the pizza. *NB: You may need to 'stretch' the dough with your hands. If so, carefully pick up the dough and hold it with both hands on one edge of the dough, letting the rest of the dough hang down. Gently rotate the dough in one direction like turning a wheel. Slowly pull the dough from hand to hand as the dough hangs down. You can then place the dough back onto the bench and re-roll.*
3. Place the dough on the pizza tray, pressing out the shape with your fingers.
4. Cover pizza base with pesto mix. Scatter a light covering of grated cheese, then top with chargrilled sweet potato and crumbled feta (and basil leaves). Drizzle with a little olive oil and salt, as desired.
5. Cook in oven for 10-15 mins (depending on how hot the oven is) or until the base is light brown and crisp, and the topping is cooked.
6. Buon appetito!





# PIZZA

## SILVERBEET E SOLONATO



### INGREDIENTS

8 LARGE SLICES - 16 SMALL SLICES

- Prepared pizza dough
- 8 solonato or grape tomatoes, halved
- 6-8 silverbeet leaves only, finely chopped
- 2 garlic cloves, finely chopped
- ½ onion, finely chopped
- 70g feta, crumbled
- Passata mix, prepared
- 50g grated tasty cheese

### FROM THE GARDEN

- Silverbeet

### EQUIPMENT

- Chopping board
- Knife
- Frying pan
- Wooden spoon
- Rolling pin
- Pizza tray
- Small bowl

### NOTE

Refer to separate recipe for Passata mix

Buon appetito!

### INSTRUCTIONS

1. Preheat oven to very hot temperature, 250 °C.
2. To prepare the silverbeet. In the frying pan, over medium heat saute the onion in olive oil. Add garlic and silverbeet, with a little salt and pepper. Set aside.
3. In a small bowl mix together the passata, oregano, oil and a little salt. Set aside.
4. Place the pizza dough on a lightly floured surface. Using the palm of your hand, press the dough down into a large flat disc. With the rolling pin roll out the shape of the pizza. *NB: You may need to 'stretch' the dough with your hands. If so, carefully pick up the dough and hold it with both hands on one edge of the dough, letting the rest of the dough hang down. Gently rotate the dough in one direction like turning a wheel. Slowly pull the dough from hand to hand as the dough hangs down. You can then place the dough back onto the bench and re-roll.*
5. Place the dough on the pizza tray, pressing out the shape with your fingers.
6. Cover pizza base with passata mix. Scatter a light covering of grated cheese, then top with silverbeet.
7. Scatter Solonato tomatoes and crumbled feta. Drizzle with a little olive oil and salt, as required.
8. Cook in oven for 10-15 mins (depending on how hot the oven is) or until the base is light brown and crisp, and the topping is cooked.



# PIZZA

## PATATE E ZUCCHINE



### INGREDIENTS

#### 8 LARGE SLICES

- Prepared pizza dough
- 1 chargrilled zucchini
- 1 chargrilled potato
- 2 garlic cloves, finely chopped
- 1 small sprig rosemary, finely chopped
- 2 tbsp olive oil
- 100g grated tasty cheese

### FROM THE GARDEN

- Zucchini
- Rosemary

### EQUIPMENT

- Rolling pin
- Pizza tray
- Knife
- Chopping board

### TABLE PREPARATION

- Plates
- Serving plates
- Cups

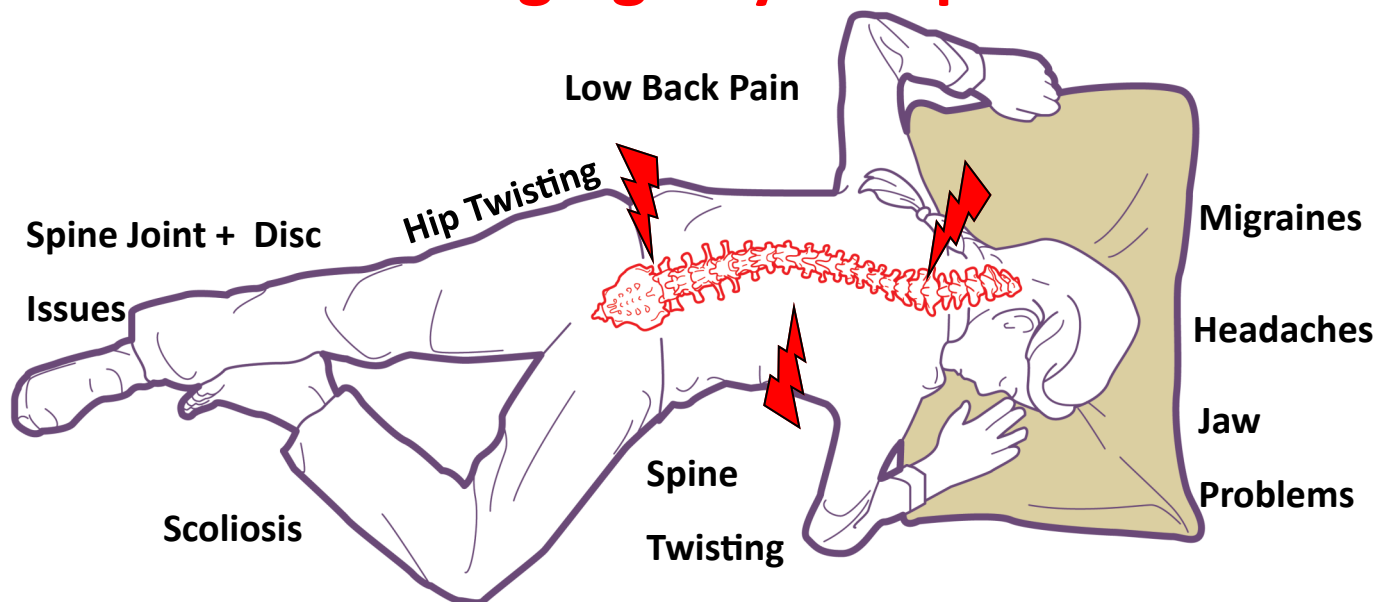
### NOTE

Refer to separate recipe for Chargrilled zucchini and potatoes

### INSTRUCTIONS

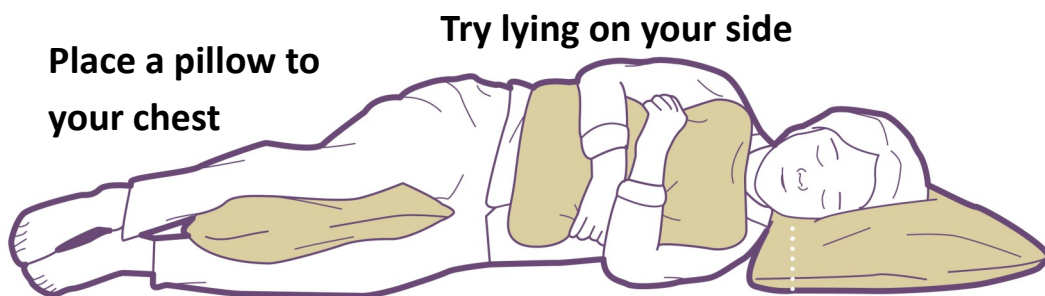
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3. Place the dough on the pizza tray, pressing out the shape with your fingers.
4. Cover pizza base with a olive oil, add garlic and rosemary. Scatter a light covering of grated cheese, then top with potato and zucchini. Drizzle with a little olive oil and salt.
5. Cook in oven for 10-15 mins (depending on how hot the oven is) or until the base is light brown and crisp, and the topping is cooked.
6. Buon appetito!

# Tummy sleeping might be comfortable BUT is damaging to your spine



Sleep is approximately 1/4 to 1/3 of your entire life!

**TRY THESE POSITIONS** to help break the habit



Place a pillow to your chest

Try lying on your side

Place a pillow between your knees



Try a pillow under your knees

It is important not to be damaging yourself whilst rejuvenating.

**It's worth giving it a go!**



# VOOSC NEWS

## VOOSC CHRISTMAS PARTY

Come join the fun to celebrate the end of the year.

DJ Nathan Short will entertain us with a great dance party while the VOOSC team cook up a delicious sausage sizzle.

An afternoon full of surprises!

All VOOSC children are welcome to come along. If your children are not booked on a Wednesday afternoon an adult must accompany them please.

**28.11.18 4:00pm-5:30pm**

**RSVP** by the **21.11.18** for catering and supervision requirements.

### TERM 4 FEES

Thank you to families who have already settled their term fees. Those who have not, please attend to this now. All fees are to be settled in full before the end of the term.

### VOOSC STARS

Congratulation to the following children who join our wall of Fame. You have shown team spirit and inclusion of others throughout 2018.

**Angus T, Joaquin, Addison, Zara B, Luella, Maisie, Ted McR, Chiara L**

*Warm regards*

*VOOSC Team*

