

The Vaucluse Newsletter

NEWS FROM OUR SCHOOL



Vaucluse Public School

~ est. 1858 ~

*Please see the Sentral School Calendar for dates and information on all school events

THE PRINCIPAL'S REPORT



Vaucluse Public School

Dear Vaucluse Families,

We have reached the end of another term here at Vaucluse Public School. Somehow we made it, slightly dishevelled, exhausted but certainly with a smile on our face!

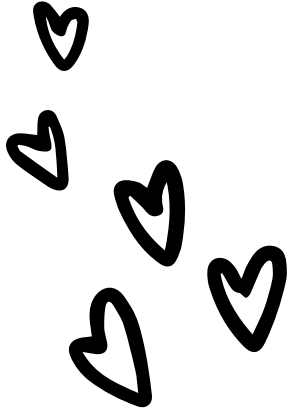
On Tuesday staff and students had the pleasure of meeting our new school principal, Nicole Tainsh. We were very proud of the school we were able to showcase and are looking forward to working with her next term. I know you will all join me in making her feel as welcome as possible.

I would like to finish my final Principal's Report by acknowledging the overwhelming support I have received from the entire school community over the last 12 months that I have been in this role. Having worked in a number of schools across New South Wales, I can safely say that Vaucluse PS is an extremely special school. The staff here are incredibly hardworking, positive and of the highest quality. We have deep respect for each other which we believe filters through to enhance the wonderful culture of our school. We care very deeply about every single student and feel we have a school where students are happy to walk through the school gates. Thank you for supporting us so we can continue doing what we love to do.

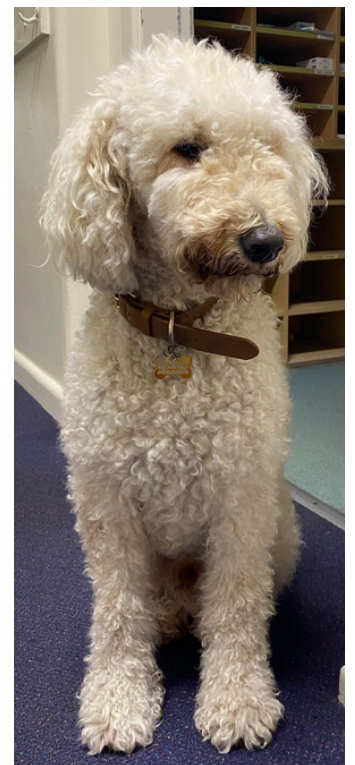
Ms Nay shared a quote with me this morning which I believe is the best note to leave on as we embark on a new journey as a school community. 'What lies behind us and what lies before us are tiny matters compared to what lies within us'. I am feeling that deeply right now.

Wishing you all a healthy and happy holiday break.

Miss Allen



Today marks Miss Allen's final day as Relieving Principal of VPS. In this role, Miss Allen has made countless positive contributions to our school, for which we are very grateful. On behalf of the VPS community, a huge thank you to Miss Allen!



VPS Celebrating NAIDOC Week 2022

This week VPS celebrated NAIDOC Week.
This year's theme is **'Get Up, Stand Up, Show Up'**

Everyone danced, sang and learnt about the message behind the Yolgnu song Milkumana by King Stingray in Ricky's Music Program

The school leaders spent time with each class reading stories which share the knowledge of culture and country embedded in songlines passed down over thousands of years.

The sports house leaders visited classrooms to talk to each class about the people behind the new house names:

Barangaroo, **Bennelong**, **Pemulwuy**, and **Patyegarang**.

We wholeheartedly acknowledge how these Deadly Warrior Heroes fought for the survival of their people and culture. These heroes continue to inspire us.





The SRC would like to thank all the generous VPS families that donated to the SRC, Vinnies - Food for the Homeless Appeal. Your generous and thoughtful donations are going to a very worthy cause.





Students in the PBL token prize winning house Barangaroo enjoying their reward - a delicious hot chocolate!





The girls knock out netball team travelled to Gosford on Wednesday with Miss Baker to play Point Claire Public School. They gave it their all and won a very close game 19-22! Well done girls!





We are very excited about the arrival of the first order of the brilliant sport's house shirts designed specifically for the new names of our sport's houses.





Some of our little ones looking very cosy for the SRC Pyjama Day! Thank you VPS families for all your gold coin donations that will go towards improving our school





Students from the Learning Hub created some fantastic artworks using natural supplies from our garden





Stage 3 practicing their shot put skills in preparation for the athletics carnival next term!





1/2M Boomerang Art





KB's excellent sentence writing



VPS EXTRA-CURRICULAR TERM 3, 2022

All activities begin first day back Tuesday July 19th
to last day of term Friday September 23rd.

Bookings open Tuesday 29th June at 9am

MONDAY

Karate
Trifu Dojo

Netball 3-6
Katch Netball

TUESDAY

Netball 1-2 *discount
Katch Netball

Hip Hop
REDED Dance

WEDNESDAY

Gymnastics
Gymnastics

THURSDAY

Basketball
East Basketball League

Acrobatics
Bays Cheer & Dance

FRIDAY

Soccer
ELITE Soccer Academy



Canteen news!

to celebrate the diversity of our cultures and celebrations, the VPS canteen is continuing its monthly:

Multicultural Monday

NEXT DATE:

25 JULY
(week 2)

Chinese food



Check details on the canteen website
vpslunchbox.square.site



PAJAMA DAY PANCAKES

INGREDIENTS

Makes 6 - 8

- ¼ cup sugar
- 1 egg
- 1 cup self-raising flour
- 250 ml milk
- 2 tsp vanilla essence
- ½ to 1 tsp cinnamon

EQUIPMENT

- Mixing bowl
- Measuring jug
- Measuring cups & spoons
- Spatula
- Electric beater
- Frying pan
- Butter knife
- Egg flip spatula

INSTRUCTIONS

1. In the mixing bowl, BEAT the egg and sugar until it looks creamy.
2. ADD vanilla essence, flour, cinnamon and milk. BEAT to combine well.
3. HEAT a lightly oiled frying pan over medium-high heat. SCOOP the batter onto the pan, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Enjoy with honey, maple syrup/golden syrup, jam, lemon juice with sugar, or plain!



PIZZA MARGHERITA



INGREDIENTS

8 LARGE SLICES - 16 SMALL SLICES

- Prepared pizza dough
- 8 large fresh basil leaves
- Passata mix (prepared)
- 8 thin slices of mozzarella
- 50g grated tasty cheese
- Few fresh rocket leaves to serve - optional
- Grated parmesan - optional

FROM THE GARDEN

- Rocket
- Tomatoes
- Basil

EQUIPMENT

- Rolling pin
- Pizza tray
- Knife
- Blender

TABLE PREPARATION

- Plates
- Serving plates
- Cups

NOTE

Refer to separate recipe for Passata mix

INSTRUCTIONS

1. Preheat the oven to a 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, gently pressing out the shape with your fingers.
4. Spread the passata mix evenly over the pizza base. Scatter a light covering of grated cheese, then top with mozzarella.
5. Cook in the 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. While the pizza is still hot add the fresh basil leaves before serving.
7. *Optional, scatter with rocket and grated parmesan.*
Buon appetito!

PIZZA POTATO, OLIVES & ROSEMARY

INGREDIENTS

8 LARGE SLICES

- Prepared pizza dough
- ¼ cup Kalamata olives
- 1 - 2 potatoes, thinly sliced
- 2 garlic cloves, crushed
- 1 small sprig rosemary, finely chopped
- 2 tbsp olive oil
- 100g grated tasty cheese
- Salt & pepper

FROM THE GARDEN

- Rosemary
- Potatoes
- Garlic

EQUIPMENT

- Rolling pin
- Pizza tray
- Garlic crusher
- Hand grater
- Peeler
- Scissors

TABLE PREPARATION

- Plates
- Serving plates
- Cups

INSTRUCTIONS

1. Preheat the oven to a 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. Prepare potato by thinly slicing using the slicing section of the hand grater. Place potato slices in a small microwave proof bowl with a little water and microwave for 2 minutes. Drain and set aside.
 5. Cover pizza base with olive oil, garlic and rosemary. Scatter a light covering of grated cheese, then top with potato and olives. Drizzle with a little olive oil, salt and pepper, as desired.
 6. Cook in the oven for 10-15 mins or until the base is light brown and crisp, and the topping is cooked.
- Buon appetito!



VAUCLUSE PUBLIC SCHOOL


2023





KINDERGARTEN



ONLINE ENROLMENTS NOW OPEN!



IF YOU HAVE A LITTLE ONE DUE TO
START SCHOOL IN 2023, VISIT OUR
WEBSITE TO COMPLETE YOUR
ENROLMENT FORM!



PLEASE EMAIL VAUCLUSE-P.SCHOOL@DET.NSW.EDU.AU
IF YOU HAVE ANY QUESTIONS!



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