



3rd June 2010 Issue 51

The Link
Room 3

ASSEMBLIES

Monday June 7th

Year 1

***Fresh Produce Available at Assembly *
DIARY DATES**

Friday 4 th June	MYOS Winter Sport
Monday 7 th June	Reports go home
Wednesday 9 th June	SOUP Kitchen P-3
Thursday 10 th June	Parent teacher interviews commence
Friday 11 th June	Report Writing – PUPIL FREE
Monday 9 th August	State wide PUPIL FREE DAY - Staff Training Ultramet
Wednesday 16 th June	Soup Snack Day years 4-6

PRIDE OF WORKMANSHIP AWARDS

Last Wednesday evening I had the pleasure of attending a Belvoir Wodonga Rotary Club meeting with our Kitchen and Garden specialists. Both Jacky and Helena were nominated for and received “Pride of Workmanship” awards. These awards recognise endeavour in the workplace and both Helena and Jacky with their dedication, innovative ideas and commitment to the Stephanie Alexander Kitchen Garden Program deserved this recognition. The award consisted of a plaque, framed certificate and laminated citation. They were amongst 14 applicants from local business and education institutions who received awards. Well done Helena and Jacky!



COOKING EXTRAVAGANZA

This was our final event for Education week and a resounding success. Both the Red team and the Green team prepared a 3 course meal in two hours with each course featuring pumpkin as the special ingredient. Red team, led by Kitchen Specialist Jacky Cronin presented a Moroccan themed menu and the Green team, led by MYOS teacher Lyn Welsh presented an Italian theme. Our Garden Specialist Helena Foster was excited to be part of the judging panel enabling her to see the produce from the garden turn into food on the table. We also thank our guest judges, Margie Benbow, (Albury Wodonga Slow Food) Chris Murray, (Border Wine and Food group) David Cummins (DEECD) and Stephen Brown who were amazed at the quality of the food, its presentation and the excellent teamwork and skills of our budding chefs. Jocelyn Owen kept a running commentary and guest interviews as classes from across the school viewed the event throughout the morning. Eventually the judges delivered their verdict- a draw (influenced no doubt by hoping to be invited back again for another cook off!



Our students, chosen for the event, because of the aptitude they have shown in Kitchen sessions performed in an exemplary manner and relished the experience which enabled them to share their talents with their families and of course enjoy the food at the end. **A BIG thank you to the Red team:** Hudson Smith, April Si Tu, Renee Sharp, Nikoina Bukvic, Edward Woolford, Yousef Kahla Dunn. **A BIG thank you to the Green**



team: Alyssa Wood, Joseph Mathey, Mitch Potter, Ben Warhurst, Anita Vogel and Madison Howard.

Learning for Living



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Proud to be a
Stephanie
Alexander
Kitchen
Garden
school



BUNNINGS BBQ



A small group of parents and staff assisted in the organisation of and manning the BBQ at Bunnings last Sunday. Fortunately the weather was favourable. Thank you to the following who were involved: *Doreen Fulford, Sharon Dixon, Robert Spurr, Tracey Anderson, Peter Barton, Thomas Whitehead, Dee and David Ivic, Linda Castro, Narelle Leaver, Alison Wainwright and friend Shelley, Kaylene Park, Gilda Nicol, Denise Donehue, Sonya Fleming and Sharon Mawby.*

WANTED:

We want to collect empty 2 litre clear plastic soft drink bottles (Pepsi, Sunkist, Schweppes lemonade) in order to make a hot house. This has been done very successfully at another school and we hope to replicate it. Please note: Coke bottles or any with moulded pattern on them are **not** suitable. Please see the attached photo for suitable ones.



COMING EVENTS :-

Wednesday June 9th Prep-3 students only.

The Kitchen will be a Soup Kitchen. Students in P-3 are able to purchase a cup of soup and a bread stick for only 50c. This will utilise our excess pumpkins and enable students to buy a winter warming snack.

This will be served as "snack" so please provide your child with their normal lunch as this is purely optional and there will be a limit on what is available.

Wednesday June 16th Year 4-6 students only SOUP Kitchen as above.

Wednesday June 23rd Parent and Volunteers Salad and Herb Garden fun and Soup luncheon.

Come and learn how to propagate herbs and salad plants and go home with some to start your garden off. Enjoy bread and homemade soup at 11am. Garden session commences 10 am.

This is our end of term event for the volunteers who help in the Kitchen and Garden but we would also like to open it to our parent population to come and enjoy a session with Helena (garden specialist) and Jacky (Kitchen specialist)

What's Happening in the Kitchen?

This fortnight students have been utilising our excess produce from the garden which had been previously stored in the freezer. *They have made and enjoyed Zucchini Soup and Peach/Pear crumble.*

Pear Crumble

Makes: 6

From the Garden: pears, orange

Ingredients:

6 pears & cinnamon stick

1 orange

3 tbsp honey

60g plain flour

60g sugar

60g butter

1/2 tsp ground cinnamon

1/4 rolled oats

Equipment:

Basic toolbox, chopping board, medium saucepan, oval gratin dish, box grater

Method:

1. Preheat oven to 200 C.
2. Wash and peel pears. Cut into thick slices.
3. Place in saucepan, just cover with water and add cinnamon stick. Poach on low heat until pears are soft. Allow to cool.
4. Place cooled pears in a medium mixing bowl. Add the grated rind of an orange and 3 tbsp of honey.

Gently mix through.

5. Grease oval gratin dish with a little butter.

6. Place pears in an even layer in bottom of dish.

7. Measure our flour and sugar and place in a medium bowl. Add the butter and rub through the flour/sugar mix. The mixture will begin to resemble crumble.

8. Measure out rolled oats and cinnamon and stir through crumble mix.

9. Sprinkle the crumble topping evenly over the pear mix.

10. Place dish in oven and bake until crumble topping is golden and bubbling. (about 20-30 mins).

***Remove dish from oven*.** Allow to cool slightly.

11. Serve with vanilla yoghurt, cream or ice cream.

Recipe reference: created by Jacky Cronin, Wodonga West Primary School

**FOUND - Childs Optical glasses
Ladies Dress ring**

Please contact Main Office

CANTEEN ROSTER - JUNE

Mon 7	Help needed please
Tue 8	Allison Young
Wed 9	Rhonda Strauss
Thu 10	Kura Clarke, Bec Blom
Fri 11	Pupil Free day – no canteen

Grade 6 Canteen Assistants

7-10 June: Aimee Fitzsimmons and Mikayla Murray-Lee.

Susan Edwards,
Canteen Manager