

ASSEMBLIES August 10th Year 3 Room 15
DIARY DATES

Friday August 7 th	MYOS Winter Sports Carnival 9-3:15 pm Back up day for Carnival if cancelled by weather – Wed Aug 12th
Monday August 17 th	Cultural Event P-2 "Tiddalik The Frog"
Sunday August 16 th	Bunnings Sausage Sizzle 9am-3pm ***** Desperately seeking volunteers to man this*****Please contact the office on 60241188 if you can help for 1-2 hours!!!!

OFFICIAL OPENING - A HUGE SUCCESS

Last Thursday July 30th was the official opening of our Stephanie Alexander Kitchen and Garden facilities. This occasion, represented an opportunity for the many people both in our school community and in the outside community who have contributed in any way to our Stephanie Alexander project to come along and **CELEBRATE!**



Stephanie Alexander, (renowned Chef, Author and Founder of the Kitchen Garden Foundation) attended along with the Senior Project Officer Jacqui Lanarus. They were highly impressed with what we have achieved since the grant was announced in September 2008 but for Wodonga West Primary School, this was the culmination of about 4 years of work with our garden and cooking programs which have grown throughout the school.



We also had an audience of approximately 80 people and good coverage from PRIME and WIN and the Border Mail. Our Regional Network Leader, Mr Geoff Lowcock also attended and commended the school on its vision and informed the audience that *Wodonga West Primary School is to be known as a 'School of Excellence' in Applied Numeracy and Science with the Stephanie Alexander Program being pivotal to this.*

Stephanie also took the opportunity to present Certificates of Appreciation to our valued Volunteers. Already we have a team of approximately 15 volunteers, whose help and assistance with Garden and Kitchen Classes is appreciated greatly by the students, class teachers, Jacqui and Helena (SAGK specialists). We had nearly 100% attendance by our volunteers on the day, many of whom were also helping behind the scenes.



After the speeches, our Student Leadership Council and a few extra helpers capably served *Focaccias, Baguettes and Garlic Pizza*, fresh from the Wood Fired Oven. This was accompanied by servings of 3 varieties of soups. These, (including the stock) had been prepared by recent Kitchen classes. The soups were, *Moroccan Chickpea Soup served with Mint, Pumpkin Soup garnished with Sour cream and Zuppa or Green Verde Soup also garnished with sour cream.*

Tours of the Kitchen and Garden were also conducted as part of the activities. Stephanie stayed for a while after the launch to watch MYOS 27 have their Kitchen class.

We thank everyone including parents, who took the time to attend and hoped everyone enjoyed the festivities!

➤ THANK YOU'S

*Thank you to our apron makers. The Student Leadership Council looked fantastic in their smart black Aprons. **Kathy from Julia's Fabrics** was very helpful in procuring the exact fabric we required. **Pat Madin** spent an amazing day cutting out the aprons and assembling them in lots to be sewn. We had a number of volunteers for the job of sewing them, but quickly went with a few parents who were able to sew them in time for the opening. Our grateful thanks to **Christine Lumby** and **Jennifer Mathey** and also **Pat Madin**, who did such a fabulous job with these. *They look very professional!*



*Thank you to **Des Varker** who donated and prepared a beautiful slab of red gum and hardwood for the Opening. The Harvest Table, features what is growing seasonally in the garden and is a key discussion point in Kitchen Classes.



*Thank you to **Wendy Van Isegham** who provided masses of Daffodils to decorate the Kitchen and other areas of the School and also for her beautiful basket of garden produce she brought along for the Opening.

*Thank you to **Helena Foster** and **Sharon Mawby** for their donation of a Feijoa, Mulberry, Quince and a Pomegranate Tree, to go in the Produce Patch.

A number of people have kindly donated old baths which will be utilised in the Produce Patch soon to be worm farms and to grow water cress.

*Thank you to the family of **Kira Brigham** and **Hayden Sandell** and also **Gary Gibson**.

*Thank you also to our sponsors **Riverina Cheese** for their contribution of beautiful cheese platters for the Opening and **Nick from Howlong Nursery** who has again dropped off some Seedlings of Winter Vegetables.

*Thank you to **Peards Nursery Wodonga** who kindly allowed us to borrow Cyclamens and Topiaries to beautify the setting for the Opening on Thursday.

*Thank you to all our volunteers who gladly assisted prior to and on the day of the Opening so that we were able to have everything perfect for our visitors.



*Thank you to **Michael Lauber** for kindly volunteering his time to assist Ray with the cooking of the breads in the Wood fired oven at the opening

*Thank you to **Margie Benbow** and **Albury Wodonga Slow Food** for donating food from the Farmers Market for the Launch and also for loaning us large stockpots.

*Thank you to **Byron Gray from Willowbank Farm** who donated garlic to go in our Produce Patch



What's New In The Garden?

MYOS 27 Students enjoyed making Garden Art Pieces by weaving pieces of willow. These are proudly on display in the garden.



We have bought a class set of gumboots which will greatly assist in the present wet conditions for garden classes.

What's New In the Kitchen?

A huge thank you to our Kitchen Specialist, **Jackie Cronin** who was certainly working in "Master Chef Final" conditions, in the lead up to and on the day of the Opening. She did us proud and achieved a beautiful feast with a minimum of fuss and stayed unflappable throughout. Here is the recipe for Moroccan Chickpea soup which was voted a favourite by many of the guests. Try it at home whilst Winter is still with us.



Moroccan Chickpea Soup

Ingredients:

1 cup dried chickpeas
(or 1 x 400g can chickpeas, rinsed & drained)
1 cup brown lentils, rinsed
1 large brown onion
2 cloves garlic
1 tsp ground cardamom
1 tsp ground coriander

Method:

Place dried chickpeas in large bowl and cover with plenty of cold water. Then leave to soak overnight. Drain and place in a large saucepan then cover with fresh water. Bring to the boil. Skim surface and discard any scum that forms. Reduce heat to medium and simmer for 1 hour. NB: If you are using canned chickpeas, rinse well and add to the soup when you have cooked the lentils.

After the hour is finished, add lentils, cinnamon stick and bay leaf and simmer for a further 30 mins, or until chickpeas and lentils are tender. Turn off heat ***Drain into colander/strainer.*** Remove cinnamon stick & bay leaf. Place large saucepan on stove and put on medium heat. Saute' onion until softened. Add garlic, cardamom & bring to the boil. Reduce heat & simmer for about 15 mins. Add chickpea & lentils, simmer until just heated through. Add lemon juice and seasoning if needed.

Serve and garnish with washed & chopped mint. (You can also add a dollop of natural yoghurt) Enjoy!

Serves: 6

1 cinnamon stick
1 bay leaf
2 tbsp olive oil
5 cups vegetable stock
2 x 400 g can diced tomatoes
small fresh mint leaves, to serve
sea salt & ground black pepper

WANTED - Small to medium size glass jars, suitable for marmalades with metal lids only. Please bring to the office.

PFF NEWS

Pie Drive Order Forms with payment, are due back at School **no later than Friday 7th August**. Delivery/collection date is Wednesday 19th August. - **Shelley Jolliffe - Administration Manager**

CANTEEN ROSTER - AUGUST

Mon 10 - **Jill Hedditch** Tue 11 - **Kura Clarke** Wed 12 - **Carla Coulston** Thu 13 - **Andrew Slorach**, Fri 14 - **Toni Hodgkin, Kura Clarke**

CANTEEN ASSISTANTS – 10 -14 Aug **Joshua Mapley, Allison Scott** – **Susan Edwards Canteen Manager**.

