Performances

Steve led our Drum Ensemble Mirai S-P 34L, Tristan C 56S, Luke M 56S, Jona Z 34J, Oscar K 34J and Thomas S 34H. What a great way to start the term!

Working Bee

I encourage all families that have time to attend our Working Bee. This is a great opportunity to help out at school and meet new families.

We really need everyone’s help.

Buildings and Grounds Subcommittee would like to invite the school community to a general Working Bee on:

This Saturday 13th August from 10.00am until 12.00pm with a BBQ.

There is much to do to prepare for spring in regards to our school:

**Outside:**
- Garden beds safety check with edging, pegs and hoses, prune, weed and rake up leaves
- Clean up along fences and bark chip area
- Planting
- Painting

**ALL WELCOME—Kids included!**

Welcome

Audrey S FS

Luca F 12J and Anna F 12L

Mason K 34L

Notes Home

12th July

Yr 4 and Yr 5 Somers Camp Expression of Interest
Hi my name is Jess and I’m Kerttu and we’re the Year Six leaders for this week...

This week has been a great start after the Term holidays, with classes settling back in and sharing their experiences over the holidays.

In **Foundation**, students are revising and reading rhyming words in English. In Maths, students are focusing on the Tricky Teen numbers and counting. Term 3 has seen a fabulous start for the Foundation students.

In **Year 1/2** students are going to learn about their new topic, ‘Busy Bodies’. In Maths, the Year 1/2s are looking at different shapes all around our environment surrounding us, and in Writing, students are writing recounts of the Term Holidays!

In **Year 3/4**, students are investigating what it means to have a healthy body in Inquiry, as well as going to the MCG and National Museum on the 15th of July. In Maths, students are learning different types of Multiplication Strategies. And in Writing, students are learning about different types of poetry.

In **Year 5/6**, students are beginning to solve problems to do with measurement (Area and Perimeter). For Writing, the Year 5/6s have been learning about procedural texts and are now beginning to write a few. In Reading, students are starting new literature groups to read with each other. Also, in Inquiry, students started a new topic, "Mechanical Me" dealing with the body and brain.

**Specialists-**

**Visual Art:** In Art, students have been discussing different ideas for our new theme, “Celebration of the Arts”

**Italian:** Students are learning and talking about the Olympics, the human body, and how it works, in of course Italian!

**Performing Arts:** All students are learning dances and songs to sing for the Celebration of the Arts, with lots of work.

**Library:** The Year 5/6s and the 3/4s are finishing their projects for the space investigations. The Foundation students are learning about different types of animals, and the 1/2s are learning and performing plays.

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Celebration of the Arts this year will be held on **Thursday 27th October 2016**. The theme this year is ‘The Hero’s Journey’. Throughout this term in both Visual and Performing Arts students will be exploring ideas around heroes and the challenges they face. This work will link to other areas of the curriculum that will also be explored in their contact groups.

As always we appreciate any support our parent community can offer. **If you are interested in being involved please email Chantel and Stephen.**

jose.chantel.l@edumail.vic.gov.au and stanisic.stephen.e@edumail.vic.gov.au
Welcome to Term Three

I hope you all had an opportunity to recharge these holidays. For the lucky few who went somewhere warmer you missed out on a very cold and wet two weeks. A friend of mine and her girls went with me to the Sound and Light Show – ‘Blood on the Southern Cross’ at Sovereign Hill. Whilst we were standing outside at night in four degrees with an icy breeze, I did think how lucky I was that I wasn’t a miner or miner’s wife in the 1850s. They did it so hard! For me, these holidays were for hibernating, watching movies and finding a couple of hours each day to walk the dog. I didn’t go far, except for a few trips to Melbourne and the丹denongs where we called into my cousin’s new restaurant in Upper Beaconsfield. I can definitely recommend ‘Jason’s Restaurant’ if you’re ever in the area and want a beautiful meal with a lovely view.

We welcome back Ange Golden on Monday 25th July after Simone kicks of the term in Joe’s class for the first two weeks. Joe has settled back in England enjoying summer time there, roasting in temperatures that sometimes hit 20 degrees!

We have such a busy term ahead with a number of major events happening within the school community. Please keep an eye on the Important Dates section of the Newsletter and on Konnective and email for various events happening throughout the term. We will also send home a flyer this afternoon regarding some important events for our parents and carers.

Victorian Early Years Learning and Development Framework – Birth to Eight Years

The revised Victorian Early Years Learning and Development Framework has been released. The Victorian Early Years Learning and Development Framework (VEYLDF) is designed to guide practice for all professionals working with children from birth to eight years in Victoria. The revised document builds on the previous version by strengthening the three core elements:

1. Evidence-based practice principles to guide all of Victoria's early childhood professionals in their day-to-day work;
2. Learning and development outcomes that link to the Victorian Curriculum; and
3. Transitions as a way to ensure learning continuity between the home, early childhood settings and the early years of school.

It also focuses on several important principles of professional practice:

- The birth to age three period is central to mental health, wellbeing and long term success;
- An acknowledgement and respect for Aboriginal culture will benefit all Victorian children;
- Responding to children and families experiencing disadvantage and vulnerability; and
- The importance of equity, diversity and respectful relationships.

The revised document includes several illustrative maps, which outline the relationship between the VEYLDF Learning and Development Outcomes and the first three levels of the Victorian Curriculum F-10.

Department Newsletters

Termly Department Newsletters have been going home to families now for the past five years. I find them an excellent read to know what’s happening in each learning area in a more personalised way than the newsletter. They do take quite a lot of time to put together. What do our parents think? Are they worthwhile? Teachers do find them a good information tool if parents take the time to read them. They will be sent to your email on Friday 29th July.

Asbestos Check

At the end of last term we had a visit from the WorkSafe Authority regarding asbestos. The WorkSafe Officer was very impressed with our auditing of the condition of identified asbestos around the school and that we have kept it good condition. He also went through our induction processes when we have contractors onsite, and as part of the Department of Education and Training’s Health and Safety Management Plan, any labelling that has been installed around our school. The labels remind people to contact school reception prior to undertaking any works at the school, to ensure they have up-to-date information from the school’s asbestos register. Asbestos - which was used extensively in building materials in the past but is now banned - is considered safe unless damaged or in poor condition. Our staff and student’s health and safety is a priority at SKiPPS, so we are pleased that a successful audit was completed before the school holidays and it’s business as usual.

Maths at SKiPPS

During last term, Chantel Jose, our Maths Leading Teacher here at SKiPPS wrote fantastic additions for our newsletters. These inserts gives parents an understanding of some concepts and skills taught in Maths and ways you can help at home. Next Thursday 21st July we have invited Michael Ymer to present to us. He is a specialist mathematics consultant from Melbourne, Australia. He is involved in many Professional Development programs in schools across Australia and Asia. Over the last few years Michael has conducted Professional Development with our staff at SKiPPS. Michael is an enthusiastic and entertaining presenter who has a clear and practical approach to the challenges that confront schools and parents in mathematics. Please see flyer for tickets and further information.
**Principal’s Report**

**Library Assistance**
Prue is seeking assistance in the library to help with student borrowing before and after school. Having the library open during these times cannot happen without your support. If you are able to assist, please contact Prue via email rob-bins_prudence.m@edumail.vic.gov.au. Thank you for your help!

**Fathers Footy Match**
We are very excited to finally lock in a date for our Fathers Footy Match on Saturday 3rd September. The schedule for the day will be as follows:

- **First Games (1pm start)** - Oval 1 - Middle Park v Albert Park, Oval 2 - South Yarra v Elsternwick
- **Half Time Entertainment** - Long Bomb and Grand Final Sprint competition for the kids
- **Second Games (3pm start)** - Oval 1 - PMPS v SKiPPS, Oval 2 - St Joan of Arc v Brighton

Following the second games (at around 4:30pm), awards will be presented to each of the teams and continue the celebrations (including the fact Father's Day will be the next day). The club function room will be opened, with drinks and food available until late.

Football playing rules will be as agreed between the teams above, but the default position will be the modified masters rules we used last year. We strongly emphasise that we need to ensure the games are played in good spirit to ensure we make this day a success and build on it next year.

To help us come together and play more as mates than combatants, we would like to invite all schools to join Port Melbourne Primary School this Sunday 17th July at 4.30pm at Murphy Reserve, Port Melbourne after a training session on the SKiPPS oval beginning 3.00pm. All welcome. Dads and Mums!

**Parent Opinion Survey**
From Monday 22nd July Parent Opinion Surveys will go home to 52 randomly selected families to complete to be returned by Friday 29th July. We will personally follow up with all families selected to ensure we have them returned to be sent into the DET. All families who have returned their survey will go in a family raffle.

**Lost Property**
We are starting the term with a very cold month ahead. Teachers will ensure all students are rugged up and will constantly remind students to bring in their jumpers and coats from outside after play times. Last term’s lost property has been taken to the Salvation Army Depot at 116 Carlisle Street. There were many coats and jumpers left over at the end of the term, and because they were not named, couldn’t be returned to their rightful owners. Please have their children’s items clearly labelled.

**Celebrating NAIDOC Week**
The National Aboriginal and Islander Day Observance Committee (NAIDOC) Week is held in July each year to celebrate the history, culture and achievements of Aboriginal and Torres Strait Islander people. This year, NAIDOC week falls in the last week of the school holidays from Sunday 3rd – Sunday 10th July. The 2016 theme for NAIDOC Week is Songlines: The living narrative of our nation. The theme recognises the importance of Songlines to Aboriginal and Torres Strait Islander people. NAIDOC week is an important opportunity for all school communities to celebrate Aboriginal and Torres Strait Islander culture and the contributions of Aboriginal and Torres Strait Islander people. It also provides the opportunity to celebrate with your local Aboriginal communities and get involved in the various events on offer. Our school has been participating in activities leading up to the holidays and will continue into this term.

**SKiPPS Trivia Night**
SKiPPa have an amazing evening planned for all things Trivia on Saturday 30th July. Tickets are on sale now so if you are intending to go please book soon before they sell out. You definitely don’t want to miss out on this. More details further on in this newsletter! Please get online and buy your tickets: [http://www.trybooking.com/ILSN](http://www.trybooking.com/ILSN)

**Working Bee**
I encourage all families that have time to attend our Working Bee. This is a great opportunity to help out at school and meet new families. We really need everyone’s help.

Buildings and Grounds Subcommittee would like to invite the school community to a general Working Bee on:

**This Saturday 13th August from 10.00am until 12.00pm with a BBQ.**

There is much to do to prepare for spring in regards to our school including maintenance of our garden beds, a clean up along fences and bark chip area, planting and painting.

**ALL WELCOME—Kids included!**

*Jen McCrabb, Principal*
ASSISTANT PRINCIPAL’S REPORT

Welcome back to Term 3! The students always seem to be so happy to come back to school and are brimming with stories about adventures they had on the holidays. I did see a few relieved parent’s faces on Monday morning – sometimes the term time cannot come quickly enough! I had a fabulous break and did absolutely nothing – the perfect holiday!

Interesting Aps
I had a bit of feedback from parents about the Smiling Mind Ap that I mentioned in my last newsletter piece, which got me thinking about other Aps that you may find useful. I spoke to Heather, the speech therapist who is assigned to our school, and she had some great ideas of Aps to assist with literacy, spelling and phonics. Some come at a cost and others are free:

   Reading Doctor – variety of programs that cost to download – phonics based
   
   PreSchool University – Reading Magic 1-2-3 – some free and some with a cost
   
   Little Speller – Sight Words - free
   
   Oz Phonics – Australian, program with a cost
   
   South Australian SPELD also has free phonics books to download which are wonderful

OnPsych
In a previous newsletter I outlined the availability of psychology services for students on a Mental Health Plan:

   Mental Health Plans
   The Better Health Initiative provides access to Medicare rebates for a maximum of ten sessions for patients with a Mental Health Plan. This must be set up by your GP and allows the patient to access free or reduced cost visits to psychologists or psychiatrists. Please see attached link:


Further to that I have engaged the services of Brooke Fielke, who is a psychologist who works with onPsych (www.onpsych.com.au). Brooke will be attending our school fortnightly on a Thursday to work with students who have accessed a mental health plan. Brooke will offer services to students and their families at no cost under the GP Health Plan. This will entitle the student/family member to a maximum of 10 sessions per year with her.

The process is relatively simple. If you would like your child to access some counselling from Brooke, please either speak to your classroom teacher or me.

Education and Policy Sub Committee
At our next Education and Policy Sub Committee meeting we will be discussing:
   
   Home Learning Policy (part two!)
   

When: Tuesday 19th July 2016 at 5pm
Where: Kitchen Dining Room

Kerry Bates, Assistant Principal
On Friday 17th June a small group of Year 4, 5 and 6 children represented the school at the Victorian Association for Philosophy in Schools’ Philosothon at The National Gallery of Victoria. Here is a snapshot of thoughts about the day from some of the children who attended:

We took a tram to the Philosothon. We didn’t need to scan a Myki, we had tickets. It took about half an hour, the tram was very busy. On the way back it wasn’t busy though. We had a very good time at the Philosothon and we hope whoever goes there next has as good a time we had!

**By Aidan Vrettas 3/4**

The children were in years 4, 5 and 6 and were grouped with a number, and their year level. If you had number 1, and you were in grade 5, you would be put with children with the number 1 who were in grade 5. Some people were with different year levels than others though. In every single group there were at least 2 people from SKiPPS.

**By Trisha Agrawal 3/4**

As soon as we stepped into the gallery we saw walls, roofs and floors of all shapes and colours. For me, it was so eye catching, since you wouldn’t see something so extraordinary in a normal building. I think the architects of this gallery are wonderful, with a great sense of style. Overall, it was a beautiful sight to see.

**By Kerttu Kroon 5/6**

If you look at the picture below for a while guess what you can see?

A face. Our group thought that the artist’s aim was to get people look at art longer.

**Ethan McNenney 5/6**
I really enjoyed listening to other people’s opinions about the artwork because it helped me see the paintings from a different perspective. I found it quite fascinating that the longer you look at art, the more interesting it becomes. I learnt that the average time people look at art in galleries is three seconds!

By Carlin Briggs 5/6

The first piece of artwork my group looked at was called ‘The Bar’ by John Brack. The image showed a lady painted in bright colours working at a bar. The flowers in the painting were also painted brightly. The funny thing was that the men in the background were painted very differently using dull colours. This painting bought up many big ideas and discussions. Above all, I like this painting a lot and I thought it was very interesting.

By Amy Carr 5/6

At the end of the day, to conclude the excursion, we got honoured with medallions with the sculpture ‘The Thinker’ on the front with blue ribbon to hang around our necks. To top it all off, it was an amazing day at the Philosothon with many beautiful paintings, portraits and sculptures. Good luck to the next SKiPPS’ philosophers.

By Maxie Manning 5/6
Ciao tutti,

Italian Day is on **Thursday the 4th of August**. Students will enjoy **pizza and gelato** and a range of fun activities associated with Italy.

Please bear in mind that the pizza and gelato is a snack only and children will also need their normal lunch. Italian Day is also a **dress up day**, so it would be great to see children coming to school dressed in Italian theme!

If any parents are available to help with serving gelato from 12.00 for an hour or so please let me know. Your help would be greatly appreciated!

Email: sliskovic.dearne.m@edumail.vic.gov.au

A presto!  Dee, Italian Specialist
SKiPPS Parent Maths

Evening

Thursday 21st July 2016

Michael Ymer is a specialist mathematics consultant from Melbourne, Australia. He is involved in many Professional Development programs in schools across Australia and Asia. Over the last few years Michael has conducted Professional Development with our staff at SKiPPS.

Michael is an enthusiastic and entertaining presenter who has a clear and practical approach to the challenges that confront schools and parents in mathematics.

On this evening Michael will address the following issues -

What is my child learning in mathematics?

How can I help my child become an efficient problem solver?

How do children best learn mathematics?

How can parents promote quality thinking and learning?

How can I help my child in mathematics?

This evening aims to be a very worthwhile session for all parents that will help you understand the focus of mathematics in schools today and offer strategies and ideas to

Cost $10– per family (adults only)

Please book your seat on TryBooking or return the below form with $10- by 11/07/2016

https://trybooking.com/208885 or https://trybooking.com/LXAB

______________________________________________________________

Yes I wish to attend the Parent Maths Evening on Thursday 21st July 2016.

Adults attending _____________________________________________

______________________________________________________________

Money paid $__________
TRIVIA NIGHT - Saturday July 30th

Please get online and buy your tickets: http://www.trybooking.com/ILSN

We have received a few queries about the night so below are some Q&A's:

I don’t like Trivia why would I come?
This is no normal Trivia night. We have a fun night in store for everyone and you can help raise some money for the school! Come along to socialise with friends and make some new ones.

Do I have to buy a whole table?
No - when you log into the trybooking system you can select the number of tables you want to purchase or the number of individual tickets.

How do I buy 6 tickets not 10?
As above select 6 individual tickets from the initial tickets page in trybooking.

How will you seat me if I buy an individual ticket?
Once you have selected your individual tickets you will be prompted to enter a 'table captain' just put your child's year level in this spot and we'll seat you with other parents from the same year level and help you to get to know each other. If you know of other friends that are going but you are all purchasing your own tickets then enter a table captain so we know to seat you together. We will try our best to put everyone with the same ‘table captain' on one table (providing they're not too popular and then we'll put a couple of tables next to each other!)

I don't want to collect the $ so can I get all my table to buy separately?
Yes - send an email out to the rest of your table telling them to put your name down as the 'table captain' and we'll do the rest.

What time does the night start and finish?
Doors and Bar open at 7 with trivia to start at 7.45pm. Trivia will finish around 10:30 with music and dancing until 11:30.

Do I BYO?
No you can’t. A cash bar will be operating on the night, this is being run by parents. Bottles or glasses of wine and beer will be available for purchase.

Can anyone attend?
This is an adult’s only event. The more friends you can bring along the better for the school.

What else is happening on the night?
There will be a live auction, A Parents Band plus some games to keep us entertained.

If I don't have a credit card can I still purchase tickets?
Yes this is possible. Please email stkildaparkparents@gmail.com or give Kirstin a call on 0437356918 and we'll let you know how.

All proceeds go to SKIPPS So get on buy a ticket or two and have a good night out.
SKIPPS TRIVIA EXTRAVAGANZA

July 30th St Kilda Town Hall
7pm doors open. Trivia begins 7.45 sharp
$40 per head
Join in the Trivia for some great prizes
Supper will be provided; Bar will be open
There will be a Band and Lotsa Dancing!!
Put together a table of 10 or buy a ticket and we will sit you with others from the same year level.

Get your tickets now they sell fast.

http://www.trybooking.com/ILSN

BEWARE THE TEACHERS ARE PRACTICING!!!
The first two weeks in Garden the students are learning about how to make a Compost Lasagna! We have active compost now for the kitchen and the garden waste (please don't be tempted to bring in your own scraps for the compost or worms as it is a finely tuned machine!) and the kids will be turning it, feeding it and creating some wonderful nutrient rich food for our soil in the next months.

We watched a video of the beloved Costa Georgiadis who talked about how putting food scraps in landfill is not only throwing away a valuable free resource but really polluting as well. Watch him here [https://www.youtube.com/watch?v=HngvowSsx6g](https://www.youtube.com/watch?v=HngvowSsx6g). Maybe we should try to get him in!

The first two weeks in Kitchen will have a French flavour - Mais oui - Bastille Day! We have a few families with French heritage and will be replicating their favourite recipes - when I asked one French mum what her favourite recipe was it was Crepes, Crepes, Crepes! So we just had to make some.

Here is what we will be tasting this week:

- **Marmalade Crepe Suzette**
- **Creamy Potato Gratin**
- **Meringues**
- **Quiche**
Crepes Suzette

Adapted from Maggie Beer’s Seville Marmalade Crepe Suzette Recipe

SERVES 8

INGREDIENTS

Sauce Suzette

50ml lemon juice and zest
375ml orange juice and zest
1/2 tspn cornflour
2 tbspn caster sugar
25g unsalted butter

To serve mascarpone or cream

Crepes

1/4 cup unsalted butter melted
1 1/2 cup milk
1 cup all purpose flour
2 large eggs yolks separated
Method

1. To make the crepes, place two tablespoons butter in a small saucepan and cook over medium heat, swirling the pan, until the butter melts and turns a deep golden brown.

2. Remove pan from heat and spoon off the white foam from the surface, so you are left with a clear browned butter. Set aside.

3. Place flour and egg yolks in a large bowl and whisk until just combined. Whisk in browned butter and milk, until combined. Pour batter into a jug, cover with plastic wrap and chill for 1 hour.

4. For the sauce, place lemon and orange zest in a small saucepan and cover with two cups (500 millilitre) water. Bring to the boil over medium heat. Drain and cool zest under cold running water. Repeat twice, then drain the zest well and set aside. Place lemon and orange juice in a saucepan, bring to the boil over medium heat and simmer for 10 - 15 minutes or until the liquid is reduced to 1 ¼ cups (310 millilitres).

5. Dissolve cornflour in one tablespoon cold water and whisk into the hot liquid until smooth. Whisk in sugar, and cook for 3 – 4 minutes until thickened. Remove from heat and whisk in butter. Set aside and keep the sauce warm. (Final yield for sauce is one cup)
6 Heat a non-stick 20 centimetre crepe pan over medium high heat. In a separate pan/small pot, melt the remaining butter. Using a pastry brush, coat the crepe pan with the melted butter. Gently stir the batter, then pour two tablespoons batter into the pan, swirling to coat the base. Cook for 1 – 2 minutes until golden, then flip. Cook for a further 20 seconds, then transfer to a baking paper lined plate. Repeat, brushing with more butter, until you have eight crepes. Set aside to cool.

7 To serve: fold the crepes into a triangle shape, pour over the sauce and top with marscapone or cream!
Gratin Dauphinoise

Adapted from Nigella Lawson’s Creamy Potato Gratin

INGREDIENTS (Serves: 6-8)

2 kilograms floury potatoes (such as King Edward or Maris Piper)
500 ml full fat milk
500 ml double cream
1 onion (peeled)
2 cloves garlic (minced)
1 tablespoon salt
approx. 50 grams unsalted butter

METHOD

1  Preheat the oven to 240°C/gas mark 8/450°F.

2  Peel the potatoes and cut them into slices, neither especially thin nor especially thick (approx. 1cm / ¼ inch) and put them into a large saucepan with the milk, cream, onion, minced garlic and salt. Bring to the boil and cook at a robust simmer or gentle boil (however you like to think of it) until verging on tender, but not dissolving into mush. Because we have pre-cooked the potatoes this won’t take very long!
3 Use some of the butter to grease a large roasting tin (37 x 30cm / 15 x 12 inches) and then, after removing the onion, pour the almost sludgy milk and potato mixture into it. Dot the full tray with remaining butter and cook in the oven for 15 minutes or until the potato is bubbly and browned on top. Remove, let stand for 10-20 minutes and then serve.
**Meringues**

**INGREDIENTS**
3 large egg whites, 3/4 cup granulated sugar, 1/4 teaspoon cream of tartar, 1/2 teaspoon vanilla extract (optional), pinch salt (optional)

**Method**
Heat the oven to 140C. Line two baking trays with greaseproof paper.

Place the egg whites and a pinch of salt in the bowl of an electric mixer with a whisk attachment. Whisk on a low speed for 1 minute, then increase the speed to medium and whisk for another 2-3 minutes, or until the egg whites form stiff peaks. If you lift the whisk attachment out of the bowl, the mixture should look fluffy and cling to them, while the peaks remain stiff and moist-looking. This will take longer if doing by hand or using a hand held mixer. Then, while continuing to whisk, gradually add the sugar a tablespoon at a time, until the mixture is stiff and glossy - this may take 5-10 minutes.

Using a large, metal spoon, place freeform shapes on to the prepared baking trays.

Bake for 30-40 minutes, or until the meringues are pale and dry. Turn off the oven and allow the meringues to cool in the oven with the door slightly ajar.
Quiche

1 Quantity of Basic Olive Oil Pastry (see separate recipe)

Once you have made the pastry:
Lay the pastry gently over the quiche tin.
Press down gently so that your pastry fits snugly into the tin.
There will be uneven bits on the top
Use a knife to cut around the rim of the tin to trim the extra bits of dough from the top.

FILLING
2 spring onions
parsley and thyme
4 egg yolks
2 eggs
1 ½ cups cream
Freshly grated nutmeg
Salt and pepper

Method
Finely chop the spring onion
Put a little (teaspoon) olive oil in a frypan and fry the spring onion until softened. Don’t burn it!
Add the silverbeet/chard. If the mixture is moist, remove it from the pan into a colander, pour over cold water and squeeze the moisture out. Once soft, drain and squeeze the moisture out then chop it into large chunks.

Whisk together the egg yolks, eggs, cream and seasonings (including the parsley). Pour the egg mixture over the mix and cook for 20 minutes until it’s firm and golden!
“Individually, we are one drop... Together we are an ocean”

Combined Primary Schools Music Concert
SUN July 24th 2-3pm
at South Melbourne Town Hall

Join with the children celebrating their musical journey
FREE CONCERT: COME AND HEAR SKiPPS ORCHESTRA AND CHOIR!

The Combined Primary Schools Music Concert is a free annual event with musical ensemble performances from some of the local primary schools in the City of Port Philip: SKiPPS, PMPS, APPS, and MPPS

There will be a choir and an instrumental ensemble from each school, conducted by the performing arts teacher or ensemble coordinator of each school.
APC is delighted to launch its inaugural literary festival:

“Authors Poets Creatives”

A festival of the written and spoken word

Book Week – July 25-29
Student Masterclasses with writer in Residence
Liam Pieper
Literary activities and competitions run across the week for all students.

Festival evening
Friday July 29th 6.30 – 8pm
Author John Marsden will open the festival, launching the APC Anthology of student works.

Saturday July 30th
Highlights of Saturday’s program include:
“in conversation with Alice Pung”
An interview with celebrated author Alice Pung

Open Mic Morning – APC students present their original works

Workshops by professional writers including Cat Traynor, Liam Pieper and Darryl Pitt. Full program details will be available shortly.

The Albert Park Rotary Book Fair will be open for business from 10am – 4pm.

Friday 29th, 6.30 - 8 pm / Saturday 30th July 10 am - 4 pm
Albert Park College, 83 Danks St Albert Park

Rotary Club Annual Book Fair

1,000s OF PRE-LOVED BOOKS
Fiction, non-fiction, childrens
All money raised helps those in need in our local community
ANZ TENNIS HOT SHOTS
Elsternwick Park Tennis Centre

Tennis Whizz (3-4yrs)
- Tennis Whizz develops FUNdamental motor skills as well as literacy, numeracy, healthy behaviour and social development through a unique storytelling approach.

Hot Shots Red Ball (4-6yrs)
- Smaller courts, larger balls and mini nets.
- Introduces main shots and swing shapes.
- Develops social skills, teamwork, fundamental motor skills, rallying and scoring.

Hot Shots Orange Ball (7-8yrs)
- ¾ length courts over the big net. Introduces spin and more complex scoring, rules and technique.
- Develops rallying and tactics.

Hot Shots Green Ball (9-10yrs)
- Introduces the full court, advanced technique and advanced strategy.

Development Yellow Ball (11+yrs)
- Introduction to adult full compression tennis balls.

Squads & Competition (5+yrs)
- EPTC offers squad & competition packages designed to accelerate your child’s progress. Squads focus on competitive rallying and point play and compliment the technical skills acquired during hot shots lessons.
- Weekly competition is the perfect way to consolidate what is learnt each week. EPTC offers FREE Friday Junior League competition to all kids enrolled in a weekly lesson & squad.

Program Details
- Cost: $207 per term of 10 sessions
- Lesson Duration: 45 minutes
- Session Times:
- Classes run Monday to Sunday. Call 9531 3782 for more information or visit www.elsternwickparktenniscentre.com.au for a full list of class times.

Fun, Fitness & Friendship, Forever
E: info@elsternwickparktenniscentre.com.au  W: elsternwickparktenniscentre.com.au  P: 9531 3782