**Important Dates**

- **3rd June**
- **6th June-10th June**
- **13th June**
- **14th June-17th June**
- **22nd June**
- **Fri 24th June**
- **Fri 16th Dec**
- **Mon 19th Dec**
- **Tues 20th Dec**

**Performances**

SKiPPS Orchestra and Choir who will be performing for us the ‘Waka Nini Yana Song’ by Lou Bennett. ‘Waka Nini Yana’ means ‘Where are you going?’ in Yorta Yorta language as part of Reconciliation Week. The Yorta Yorta Language spoken by all the Yorta Yorta clans, including the Kaitheban, Wollithiga, Moira, Ulupna, Bangerang, Kwat Kwat, Yalaba Yalaba and Ngurai-illiam-wurrung clans. The Yorta Yorta are an indigenous Australian people who have traditionally inhabited the area surrounding the junction of the Goulburn and Murray Rivers in present-day north-eastern Victoria and southern New South Wales.

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**Swimming**

Swimming starts next Monday. Please ensure your child has their bathers, towel, goggles and swimming cap pack every day for the next two weeks.

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**Notes Home**

- **24th May**
  - Yr 5/6 Touch Rugby Gala
- **3rd June**
  - Parent/Teacher Interview
  - Letters

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**Call for finished Glad Wrap and foil rolls!!**

Yr 3/4’s are collecting finished Glad Wrap and foil rolls in preparation for a year level craft activity. Please drop them in the 3/4 downstairs space. Thank you!

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**Tissues**

Could all students please bring a box of tissues to give to their teacher for use in the classroom? The tissues will be used throughout the year. This practice enables SKiPPS to allocate funds to other school resources.
Year Six Report

Foundation - In Maths Foundation students have been learning about the teens and tens numbers before and after. In Philosophy they have been learning to agree or disagree and give good reasons for their opinions. In English students are focussing on using all their reading strategies. This week in Inquiry they were very lucky to have a visit from our local fire fighters.

Year 1/2 - In Maths the Year 1/2 students have been looking at different ways to subtract numbers. In Writing they are writing information reports on dinosaurs. In Reading they have been sequencing information they have read. In Inquiry students have continued with our topic ‘Digging for Discovery’. In PE we are developing our skill in kicking the ball.

Year 3/4 - In Maths the Year 3/4 students have been focusing on finding the difference between numbers. In Writing they are finishing our procedural writing. In reading we have been continuing with their Literature Circles. In Inquiry they have been conducting science elements related to weather. In Philosophy students have discussed the significance of ‘Sorry Day’.

Year 5/6 - For Maths we have been doing ‘fractions, decimals and percentages’. For English we have been learning about ‘cause and effect’. For Writing we have been focusing on our information reports.

Specialists

In Library Foundation students are bringing their favourite part of the story to life. The 1/2 students have been doing play reading. The 3/4 students have been researching on an aspect of ‘One Small Island’. This is a book written by Alison Lester and Coral Tulloch. It is about Macquarie Island which is in the Southern Ocean, between Antarctica and New Zealand. The 5/6 students have been researching information about space.

In Italian the Foundations students have been learning Italian words for different colours. In Year 1/2 students have been speaking Italian about the weather. In Year 3/4 students have been participating in role plays and making videos of them. In Year 5/6 we made up our own imaginary planets using Italian describing words.

In Visual Arts Foundation and Year 6 students are busily creating some fabulous collaborative pieces of Artwork for our upcoming Trivia Night Auction. All other students are completing artwork ready for display around the school.

In Performing Arts - the Foundation students are perfecting their dance moves in groups. In Year 1/2 our students have been using percussion instruments in different workshops. In Year 3.4 students have been making up their own Fairy-tale plays and sharing them to the rest of the contact group. In the Year 5/6 students have been preforming their own creative space plays that we have been filmed for us to reflect on.
Principal’s Report

REPORTS
Your children will bring their Semester One reports home to you on Friday 17th June. In order to provide you with a report that accurately reflects on the progress of your child and offers professional advice on the next steps for your child’s learning, reports must be written in advance of their distribution. Last Friday teachers wrote your child’s report and now every report is read by me. Teachers give a great sense of who the child is as part of a class and as a learner. They reflect on the progress students have made and what they need to do next so every student can be the best they can be. I take a great deal of pride in the results of our children and in the work that all our teachers have put into these reports. Parent-Teacher Interviews will take place in the last week of term so after you have read your child’s report, please bring any questions you have along for discussion.

PARENT/TEACHER INTERVIEWS
Parent/Teacher Interviews for all students are scheduled for Wednesday 22nd June from 1:30pm until 8:00pm, and other days by Teacher request. Notes will be sent home today and interview schedules will be open online to parents from 4:00pm.

SWIMMING PROGRAM
Our Swimming Program starts next Monday! SKiPPS runs an intensive two-week block of swimming lessons so students continually build on the skills they have learnt the day before. By participating in our school’s swimming program in lessons, your child will benefit because:

• Children who swim all year round maintain their level of skill and fitness. Swimming is taught by repetition.
• Swimming is exercise. During winter children are limited to outdoor activities due to the weather. This promotes a healthier lifestyle as weekly exercise sets good habits for later in life.
• If your child is a strong swimmer it gives them an area to show this strength to their peers and will also go towards selection of swimming sports at the beginning of the next year.
• In Year 5/6 our children are taken through ‘Swim and Survive’ program.
• You are supporting our teachers in the implementation of our Physical Education program.

As a staff and School Council we have discussed the benefits and disadvantages of running a swimming program here at SKIPPS. It has been agreed that the swimming program we offer at MSAC is a worthwhile addition to the overall physical skill development of every child. Some parents are of the view that when winter comes along that they are doing the right thing by not having swimming lessons so their child doesn’t catch a cold. There is no medical evidence connecting swimming in heated pools and illness. Your child may be disadvantaged because they will readily lose their swimming skills if they’re not practiced. This is a different story if your child is prone to ear infections or eczema as they can occur any time of the year and are problematic for some swimmers. If your child has a medical reason for not attending our swimming program we will ensure they are placed in another learning area at school where they will complete a “Swim Safety” booklet pitched at their age level. Otherwise we look forward to seeing children come to school each day with their bathers, goggles, cap and a towel.

PROSPECTIVE STUDENTS FOR 2017
In recent weeks we have been conducting tours of the school for prospective students. We encourage anyone with a Foundation student starting in 2017 to ring the school and make an appointment for a tour. Information about enrolment and foundation transition will be distributed to all local preschools and childcare centres shortly. We would like enrolment forms to be handed in by Friday 24th June so that the necessary planning for 2017 can be done in Term 3. This also applies to sibling enrolments from families already at SKiPPS.

Jen McCrabb, Principal
Resilience

As most of our Year 3-6 students have finished the City of Port Phillip Resilience Survey this term, I thought it might be of use to include an article about what Resilience actually is. This article is from Kidsmatter, which is a wonderful resource for parents and schools in the area of Wellbeing.

Resilience


Amelie’s story

Two-year-old Amelie had a new baby brother. Amelie was much loved and her parents expected that she would welcome baby Noah with their support. Although Amelie was loving towards the baby, she became very clingy to her mother, started to show off when visitors came to admire the baby and no longer wanted to go to the playgroup that she had always loved. Her parents gave her as much time and love as they could and allowed her to decide for herself whether or not to go to playgroup. Over the next few weeks Amelie gradually became more like her old happy self and one day said that she would like to go to playgroup again.

Everybody’s life has ups and downs

Adults sometimes look back on their childhood as a time when they were always happy, but life’s ups and downs are a part of childhood too. Children need to build resilience skills to be able to both enjoy good times and deal with hard times. Helping children learn how to manage life’s ups and downs and build their coping skills supports their mental health and wellbeing now and into the future. Feeling good protects mental health and wellbeing.

Did you know that experiencing positive emotions such as joy, pleasure and having fun are essential experiences for building and maintaining a healthy mind across our whole lives?

Skills and qualities that help children cope with life’s ups and downs

**Trust** - that the world is safe and that there are caring people to help them.

**Belief** - in their ability to do things for themselves and achieve their goals.

**Feeling good** - about themselves and feeling valued for who they are by their parents and carers.

**Optimism** - that things generally turn out well.

**Regulation** - Ability to manage their feelings, thoughts and behaviours.

Children develop these skills and qualities and learn to keep a balance over time, initially through their experiences in coping with small stresses with help from supportive adults. When bigger stresses come along, even though at first they might feel quite distressed, children can draw on what they have learned about helping themselves to cope and feel better. Looking to others for support continues to be an effective way of coping.

How are your child’s resilience skills developing?

Resilience is the ability to cope with life’s ups and downs. Children’s resilience is enhanced when they:

- are loved by someone unconditionally
- have an older person outside the home they can talk to about problems and feelings
- are praised for doing things on their own and striving to achieve
- can count on their family being there when needed
- know someone they want to be like
- believe things will turn out all right
- have a sense of a power greater than themselves
- are willing to try new things
- feel that what they do makes a difference in how things turn out
- like themselves
- can focus on a task and stay with it
- have a sense of humour
- make goals and plans, both short and longer term.

Feeling optimistic and hopeful are key parts of mental health and wellbeing.

This information has been adapted from the International Resilience Project.
Education and Policy Sub-Committee
Just a reminder that the Education and Policy Sub-Committee is meeting next Tuesday afternoon at 5pm in the Kitchen Dining Room.

This month’s meeting will focus on the Home Learning Policy review and an Annual Implementation Plan six month update. If you would like to attend the meeting please RSVP to bates.kerry.r@edumail.vic.gov.au. If you are unable to attend, but would like to contribute, please email me your feedback to table at the meeting.

Kerry Bates
Assistant Principal

St Kilda Park Primary School
68 Fitzroy Street, St Kilda 3182

School Tours

School Tours of St Kilda Park Primary School
Principal Jen McCrabb and Assistant Principal Kerry Bates cordially invite prospective parents, students and friends of St Kilda Park Primary School to meet them and tour our school.

Place to meet
Please meet at the main office foyer for these tours.
Jen and Kerry will welcome visitors to our School and give an overview of our curriculum, values and ethos. We will be available to answer specific questions about transition from Kindergarten to their Foundation (Prep) year, and what’s on offer in terms of our programs and facilities.

A walking tour of Foundation facilities and other learning areas, including our specialist subjects (The Arts – Visual and Performing, Italian and Library) will follow.
Tours will take approximately one hour.

Tour Dates - 2016
Term 1, 2016
Monday 21st March 9.30am

Term 2, 2016
Wednesday 13th April 9.30am
Monday 16th April 9.30am
Wednesday 4th May 9.30am
Monday 16th May 9.30am
Wednesday 1st June 9.30am
Monday 20th June 9.30am

Term 3, 2016
TBA if required

ST KILDA PARK PRIMARY SCHOOL

Bookings
Bookings are recommended.
Please contact our Admissions Assistant Kat on (03) 8598 6444 or Email st.kilda.park.ps@edumail.vic.gov.au to book your tour as soon as possible.
Every day for the first 10 to 20 minutes of Maths, students complete a Number Fluency Task. The tasks are designed to allow students opportunities to practice number facts in a fun and interactive way. Students complete the same game each day for the week to build speed and confidence. Games can be adapted to make them easier or harder depending on student needs.

Each newsletter teams will share one of the games they have played recently in Maths lessons.

Feel free to practice them at home! Don’t forget to discuss what strategies you used to calculate your answer or win the game.

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<tr>
<th><strong>FOUNDATION</strong></th>
<th><strong>YEAR 1/2</strong></th>
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<tbody>
<tr>
<td><strong>Materials</strong>—</td>
<td><strong>Materials</strong>—</td>
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<tr>
<td>Pack of cards, Number chart/line (optional)</td>
<td>32 counters (16 of one colour, 16 of another colour)</td>
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<tr>
<td><strong>How to play</strong>—</td>
<td><strong>Think BIG sheet (see attached)</strong></td>
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<tr>
<td>Have the pack of cards in the middle. Players take it in turns to draw a card. The person who has drawn the card says the number before.</td>
<td>Pencil and Paper clip to use for the spinner</td>
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<td>Other players check on the number chart/number line to see if they are right.</td>
<td><strong>How to play</strong>—</td>
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<td>If right you keep the card.</td>
<td>Player takes turn to flick the spinners and add the two numbers</td>
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<td>Next player has their turn.</td>
<td>Play continues until one player has placed three counters, next to each other, in a row, column or diagonal</td>
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<td>Person with the most cards at the end wins.</td>
<td><strong>Variations</strong>—</td>
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<td><strong>Variations</strong>—</td>
<td>Player can remove the other player’s counter if they get the same number</td>
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<tr>
<td>Just use the ‘number cards’ e.g. 2-9</td>
<td>Make a board game with higher numbers</td>
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<td>Add in the picture cards deciding on their value before game begins. E.g. A=1, J=10</td>
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<td>Say the number after the one you draw.</td>
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<td>Or the number 2 more or 2 less.</td>
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| **YEAR 3/4** | **YEAR 5/6**
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<tr>
<td><strong>Materials</strong>—</td>
<td><strong>Connect Three</strong></td>
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<tr>
<td>Pack of cards. 3 players.</td>
<td><strong>Materials</strong>—</td>
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<tr>
<td><strong>How to play</strong>—</td>
<td>2 six sided dice, counters and the game boards (see attached)</td>
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<tr>
<td>Two players select a card from the pack and without looking at it hold it on their forehead or over one eye. Hence the name Pirate Pete.</td>
<td><strong>How to play</strong>—</td>
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<td>The 3rd player says the total sum of the 2 cards. E.g. One player has a 9 and the other has a 6 so the 3rd player says 15 because 9+6=15. However the 2 players with cards can only see their competitors card and hear the total. Each player with a card needs to use this information to calculate what card they must have and shout it out.</td>
<td>First player rolls the dice to generate 2 numbers. They can add, subtract, multiply or divide these numbers together to create an answer.</td>
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<td><strong>Variations</strong>—</td>
<td>E.g. If they roll a 3 and 6 they may cover 18 (6x3), 3 (6-3), or 2 (6+3)</td>
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<td>The same game can be played with multiplication or subtraction facts.</td>
<td>They cover their answer.</td>
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<td>Remove some cards to make the game easier or harder.</td>
<td>Next player/s turn.</td>
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<td>Discuss the strategies you used to work it out.</td>
<td>The winner is the person who completes a row of three, either horizontally, vertically or diagonally.</td>
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Variations—
Use 3 dice and the 3 dice board (see attached.)
Allow players to remove their opponents counter and replay them if they create the same number. Good strategy discussion opportunities with this variation.

Game taken from Paul Swan’s Dice Dilemmas.
A game for two players.

Aim: To be the first player to place three counters, next to each other, in a row, column or diagonal.

Materials Required: 32 transparent counters, 16 of one colour and 16 of another colour.

- Players take turns to flick the spinners and add the two numbers.
- Play continues until one player has placed three counters, next to each other, in a row, column or diagonal.
- One player can remove another player's counter if the player gets the same total.

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drpaulswan.com.au
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**2 x 6 sided dice board**

*Connect Three*
## Connect Three

3 x 6 sided dice

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What do you do with a huge box of bottle lids? 

Make art with them!

The Year 5/6 students have been working with Suzanne Playfoot to create a public piece of recycled art in our school grounds.

You may have even seen photos of its progress featured on the Facebook group ‘St Kilda Today’.

This new bright addition to our school ties in nicely with our Italian inspired piece Allison created with the Year 1/2s last year.

Thanks Suzanne and the Year 5/6s!
Get Ready for NO TV WEEK AT SKiPPS
19th – 25th June 2016

Each year SKiPPS celebrates No TV Week and encourages all families to go Screen Free for a week

Screen time is the time you spend watching TV or DVDs, using the computer, and mobile phone. A healthy family lifestyle includes limits on daily screen time.

A wide range of activities is important for children’s development. These activities include active physical play, creative and imaginative play, hands-on fun, and anything that involves relationships and interactions with real people.

Many parents nominate excessive screen time as their biggest health fear for children.

In 2009, it was reported by the Australian Bureau of Statistics that over 40% of children aged 5-14 watched an average of 20+ hours of television per fortnight. In the same report, it was revealed that 40% of children also spent less than 2 hours per fortnight doing informal physical activity (e.g. riding a bike etc.).

In 2009, the ABS also reported that 10% of children aged 5-14 played video games for 20 hours or more on average every fortnight.

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Developing healthy screen habits at a young age will assist children and teenagers make better choices about how to use their free time when they’re older. Parents can help by:

Setting screen time guidelines for children
Leading by example, limiting your own screen time
Offering a variety of activities and objects to entertain and stimulate children so they don’t look to the screen so much
Keeping TVs and computers in family spaces and out of bedrooms
Turning the TV off before school and at dinnertime.

We want you to participate in No TV Week at SKiPPS. Make a poster or picture of what you do during NO TV Week, and share your ideas about Screen Free time...

Cook / Craft / Listen to music / Paint / Draw / Write / Walk / Ride / Basketball / Play with your Pets / Go to a Market or the Zoo / Listen to the Football on the Radio / Dance / Play board games / Gardening / and so much more...

Your poster will be exhibited at SKiPPS for everyone to enjoy! Willoughby M 5/6S will collect the posters on Monday 11th July, after school holidays – Have fun!
CAULIFLOWER FRITTERS WITH LIME YOGHURT

It’s a fact: cauliflower is back. The Stephanie Alexander Kitchen Foundation shows us a fresh and yummy way to prepare this flowery delight.

The lime yoghurt is a simple but tasty addition to the cauliflower fritters, which are always lovely during winter. Just watch how long the cauliflower cooks – until it is tender but before it is mushy.

This recipe is adapted from Yotam Ottolenghi’s *Ottolenghi, the Cookbook* (Ebury Press, 2008)

Serves: 6 as a side dish, 12 tastes in the classroom

**Ingredients**

500 g cauliflower, cut or broken into small florets
1 lime, zested and juiced
2 tablespoons fresh coriander leaves, chopped finely
4 tablespoons flatleaf parsley, chopped finely, plus a few extra leaves to garnish
½ onion, finely chopped
2 cloves garlic, minced
2 teaspoons roasted and ground cumin
6 eggs
180 g plain flour
1½ teaspoons ground cinnamon
1 teaspoon ground turmeric
2 teaspoons salt
1 teaspoon black pepper
Vegetable oil for frying
300 g Greek yoghurt
2 tablespoons olive oil
salt and pepper
Method

1. Make the lime yoghurt first. In a medium mixing bowl, combine the lime juice and zest, coriander, yoghurt and oil then season to taste with salt and. Keep in the fridge while you make the fritters.

2. Turn the oven on to 150°C and place serving dishes inside to warm.

3. Place the cauliflower florets in a large saucepan of boiling water and cook over medium heat.

4. Test after 15 minutes – the cauliflower should be cooked until it is tender but not mushy.

5. Drain in the colander in the sink.

6. While the cauliflower is cooking, whisk together the onion, parsley, garlic, cumin, eggs, flour, cinnamon, turmeric, salt and pepper in a large bowl.

7. When it’s all mixed well, add the warm cauliflower and stir with the wooden spoon, breaking down the cauliflower into the batter.

8. Heat the frying pan and add vegetable oil.

9. When the oil is hot, place spoonsful of batter carefully into the oil. The fritters should be about 5 cm wide and shouldn’t be too close together, or the pan will get too cool and the fritters will run into each other.

10. Cook for about 4 minutes then carefully turn over with the egg slice and cook the other side for 4 minutes.

11. Drain the fritters on kitchen paper. Keep them warm in the oven while you finish making them.
LILLY PILLY APPLE CRUMBLE

In honour of reconciliation week, we included some bush tucker in our recipes for this cycle. Thanks to Mitchell, we had learned that Lilly Pilly berries are edible! Hilary’s Mum Rosy then declared she had a tree laden with the beauties, so she promptly harvested a huge basket of them for us to cook!

Since apples are also in season we decided to make a crowd-pleasing crumble!

Method and ingredients:
Peel 12 apples and chop into small chunks.
Place in a saucepan with 60gm sugar and 250ml water. Cook 30 mins. At the last minute add 200g lilly pillies. Stir and then transfer the mix to an oven dish.
Rub together a cup of flour and 2 Tbspns butter until it looks like breadcrumbs.
Mix in half cup each of brown sugar and rolled oats. Pat the crumble over the lilly pilli/apple.
Bake at 180C oven for 25 minute.
About the Lilly Pilly

The lilly pilli (riberry) is one of the most popular plants in Australia today, particularly for hedging and topiary. Lilly pillies are evergreen rainforest plants with glossy green leaves. Many varieties have flushes of colourful new growth, ranging from brilliant pink to a red-brown. In spring to early summer most lilly pillies have fluffy white or greenish flowers followed by long lasting red, purple or whitish berries.

The fruit matures from December to February, being a pear shaped red berry, known as a Riberry, growing to 13 mm long, covering a single seed, 4 mm in diameter.

The tree commonly only reaches 7 metres in cultivation. The berry has a tart, cranberry-like flavor, that has a hint of cloves. It has been popular as a gourmet bushfood since the early 1980s, and is commercially cultivated on a small-scale basis.

Did you know: Native Aborigines traditionally used Lilly Pilly for its great healing and anti-bacterial properties and ate the berries when in season for the vitamin C content. The Lilly Pilly has good astringent properties that improve firmness of the skin, while its high vitamin C and fruit acid content create great anti-ageing effects to keep skin looking radiant and youthful (from New Directions Australia)!!
SILVERBEET AND POTATO TORTE

From the garden: Potatoes, Silverbeet, Chard, Parsley.

Recipe Source: Stephanie Alexander

This torte originates in northern Italy. The cheese is supposed to be a fontina from the Italian Alps, but the first time Stephanie Alexander made the torte she substituted a well-made Australian cheddar. It was still delicious but a cheese with a little more ‘stretch’ is a better choice. We used a mixture of some left over ricotta from last week and mozzarella. We used a mixture of rainbow chard and silver beet from the garden.

Ingredients

150 g young silver beet, or young rainbow chard
Salt, freshly ground black pepper
150 g potatoes
extra-virgin olive oil
1 onion, finely chopped
2 tablespoons parsley, freshly chopped
150 g ‘stretchy’ cheese, fontina, asiago, mozzarella, chopped or grated
1 large egg

Olive oil pastry

200 g plain flour
½ teaspoon salt
1½ tablespoons extra-virgin olive oil
½ cup cold water
**Method**

To make the pastry, whizz flour and salt in a food processor. Drizzle in oil and then water. Process for about 1 minute until mixture forms a ball. Transfer to a floured work surface and knead for 2–3 minutes until supple and smooth. Put into a bowl, cover with a clean tea towel and refrigerate/let it rest for 30 minutes.

Separate silverbeet stems from leaves. Wash and trim stems, then split them lengthwise and chop finely. Wash leaves, then roll them up and slice finely. Put stems and leaves into a colander and toss with 1 tablespoon salt. Set aside for 20 minutes. Meanwhile, boil potatoes in lightly salted water for 15–20 minutes until tender, then drain, peel and dice.

Preheat oven to 200°C and lightly oil a 28 cm pizza tray. Quickly rinse silver beet and squeeze it dry in a clean tea towel. Combine silver beet with potato, onion, parsley and cheese, then add pepper to taste. Whisk egg with 1 tablespoon oil and add to silverbeet mixture. Taste for salt.

On a floured surface, roll out two-thirds of the pastry to a thin round that will easily cover the pizza tray. Spoon on filling, leaving a 2 cm border around pastry. Dampen border with water. Roll remaining pastry to a round a little smaller than the pizza tray and drape it over filling. Seal the edges, then from base over sealed together. Pierce top with a fork and drizzle oil. Scatter with a little 30 minutes until golden rest for 10 minutes be- serrated knife. Serve ad or other salad.

Variations: This pastry is with and can be used to voury vegetable tortes. a delight to work make other sa- Try substituting a mixture of fried, drained wild and cultivated mushrooms for the silver beet. Or what about pumpkin, sweet potato or leftover risotto instead of the potato?
THANK YOU, GEORGIE’S HARVEST

Autumn heralds the arrival of perfect pumpkins and new potatoes. We have some wonderful spuds coming up in the garden. We thought – great – we’ll make gnocchi! We couldn’t quite manage 4 x gnocchi classes with the spuds from the garden, so I went to my trusty potato lady at the South Melbourne Market - Georgina Dragwidge. When she discovered who the potatoes were for she donated the whole 6 kg! The following week when I went in for pumpkins for our soup, she donated two huge, wonderful pumpkins, onions and threw in some dried porcini mushrooms to make a stock: “Put some hot water in these and get the kids to smell the liquid. They’re amazing”. Loving fun food education as much as we do she is our latest fan. Thank you, Gina! Our students wrote some lovely letters to Gina thanking her for this generosity.

GEORGIE’S HARVEST
Stall 50, South Melbourne Market

CURRY TIME!

And there’s more - Next week and the week after, Babu Ji’s chefs are coming in to run a curry masterclass for our Kitchen Garden Students – each class will meet local chefs and where they come from, their traditions and learn how they cook their curry – what a gift from our neighbour! We will use our wonderful sweet potatoes from the garden. Next term Mani and some of his staff from Babu Ji will plant some herbs for their kitchen in our garden. Thank you, Babu Ji!

Babu Ji,
4-6 Grey St, St Kilda
Local Census jobs available now

Make a difference in your community and join Australia’s largest logistical peacetime operation – the 2016 Census of Population and Housing.

Census night is August 9, and the Australian Bureau of Statistics is right now looking for dedicated, enthusiastic self-starters to fill up to 6,900 Field Officer positions across Victoria. If you’re community minded and comfortable using a mobile or tablet device, the ABS wants to hear from you.

Field Officers play a critical role by visiting households and ensuring everyone makes the Census count. They’ll also earn around $21 an hour and enjoy flexible, part-time work hours for up to 3 months. To do the job you’ll need to be a good communicator, reasonably fit, licensed to drive and able to travel and work independently.

To apply or find more information, visit www.abs.gov.au/careers

THE PERFECT PLACE TO VISIT FOR A BIT OF FUN OVER THE HOLIDAYS

“There’s 50’s & 60’s rock ‘n’ roll playing on the jukebox, neon signage and booths along the wall … And it’s popular with families. The Kids Menu is beatiful with plenty of options: burgers, dogs, fish & chips, mac ‘n’ cheese—all with chips and slaw and a cone of Jock’s ice cream for $10.”

AGE EPICURE

BIG HUEY’S DINER

EAT IN OR TAKE AWAY
WICKED BURGERS & LOTS MORE

GREAT FOR PARTIES OF ALL SIZES AND AGES.
FOR BOOKINGS, PHONE 9686 1122
315 Coventry Street, South Melbourne (right across the road from the Market)
OPEN WEDNESDAY-SUNDAY
Do you have any warm winter coats or clothing your children no longer need?

St Kilda Mums needs your help to find 1000 coats for babies and children in need.

We believe that by reusing and recycling much-loved babies’ and children’s gear, we not only share the joy of motherhood with each other, but we save the earth’s precious resources too.

We collect donations of clothing and recycle cots, prams, bassinets, car restraints and other baby essentials making sure everything is clean and safe.

We give everything to nurses and social workers to pass on to families in need. We make sure that your donations go to someone who really needs help.

As you might guess, demand always exceeds supply. For this coat drive we aim to warm 1500 babies & children.

Now that the weather has begun to get chilly, there are many families who are not able to keep their babies and children warm, or allow them to play outside, due to an inability to afford warm winter clothes.

We would particularly love coats, but will gladly accept all warm clothing, hats, gumboots, gloves, scarves, etc.

Please ensure that everything is freshly-washed, with no holes, rips or bad staining. A good guide is to think “would I give this to a friend?”

We accept clothing from newborn to age 10 years. There is a complete list of everything we rehome on our website.

If you would like more information please visit our website. Our opening times are listed here... www.stkildamums.org/donate/opening-times/

St Kilda Mums  
edonate@stkildamums.org  
wwww.stkildamums.org
COATS FOR KIDS PROJECT

AIM: To get as many coats as possible to donate to St Kilda Mums for their Coats for Kids campaign. St Kilda Mums are trying to gift 1500 coats to needy babies and children this winter.

WHY: There are many mums in our community who do not have the resources to care for their babies and children in a way they would like or need. Winter is upon us and there'll be many babies and children going cold because they don't have coats to keep them warm. AND…reusing & recycling clothing also saves the earth’s precious resources.

WHAT: GOOD QUALITY COATS from newborn to age 10. St Kilda Mums also gladly accepts all warm clothing, and so you can also donate hats, gumboots, gloves, scarves, etc. The key is that anything provided is of GOOD QUALITY.

HOW: Check for coats that your kids may have outgrown. If you've got any, please make sure they’re in good condition and freshly washed, and place them in the marked boxes in the School Office. If you don’t have any at home, feel free to purchase and donate a new one to help out a poor cold child this winter.

WHEN: Monday 30th May – Friday 17th June

ASSEMBLY ANNOUNCEMENTS:
- Friday 27th May: Holly & Georgia – Introduction Announcement
- Friday 3rd June: Holly & Georgia – C4K Underway, get your coats in
- Tuesday 14th June: Holly & Georgia – Last week, get your coat in now

NEWSLETTER:
- Friday 3rd June: Announcement & St Kilda Mum’s Poster re C4K

KONNNECTIVE:
- Monday 30th May: Launch Announcement
- Tuesday 14th June: Last week to get your coats in to School Office Box

CLASSROOM VISITS:
- Wednesday or Thursday Mornings: Holly & Georgia to visit classrooms

POSTERS:
- Monday 30th May – Friday 17 June: C4K Posters around the school

CONTACTS:
Holly Tomkins 5/6S & Georgia Tomkins 5/6T
Bridget Tomkins 0409 700 716
SUSHI FRIDAY is back in TERM 3 by popular demand. SKIPPA arrange for you to be able to purchase Sushi Hand rolls for lunch for your child/ren every Friday. Sushi rolls are made fresh on the morning of delivery (Friday) and are sorted by volunteer parents into individual bags. The bags are delivered directly to your child’s classroom during second break.

The term 3 sushi subscription begins on Friday 15\textsuperscript{th} July and will continue every Friday for 9 weeks until 9th September. Note: No Sushi on the last Friday of Term 3.

You will get to choose from a selection of flavours on the online website including a number of vegetarian choices.

All rolls cost $3 each (including soy sauce). **NO payments are accepted at the School.**

Over 9 weeks this means you will be paying: $27 for a single roll lunch, $54 for two rolls or $81 for three rolls.

**The online ordering system is OPEN now and you must place your order by 5pm, Friday 24\textsuperscript{th} June.**

You can access the St Kilda Park Primary School sushi@school website via the following link:

http://sushi.net.au/school/st-kilda-park-primary-school/

**IMPORTANT things to note:**

- Late orders cannot be accepted. The sushi company requires our order so they can print off each child’s name and label in time.
- Orders cannot be changed after payment has been made.
- Please choose carefully – there are no refunds.
• This sushi order is for 9 weeks of TERM 3 only. It is not possible to subscribe to less than a term.
• If your child is away from school for any reason you can of course pick it up as there are no refunds.
• The school raises money from this initiative of approximately $0.85 per roll.
• If anyone is interested in helping out with the Sushi on a Friday morning after assembly for half an hour or so, then please contact SKIPPA.

SKIPPA

YEAR 3/4 and 5/6
“THE BLACK STALLION”
Kids, Parents, Carers and Friends

Date: Sunday 5th June
Time: 2.00pm
Venue: Astor Theatre
1 Chapel Street and Dandenong Road
St Kilda

ALL WELCOME
Nominated for four Tony awards “You’re a Good Man Charlie Brown” is an hilarious musical comedy for the whole family.

Book, Music and Lyrics by Clark Gesner | Additional Dialogue by Michael Mayer
Additional Music and Lyrics by Andrew Lippa | Original Direction for this version of “You’re A Good Man, Charlie Brown” by Michael Mayer
Originally Produced in New York | by Arthur Whitelaw and Gene Persson

The Smash Hit Broadway Musical brings all the “Peanuts” gang together; Charlie, his sister Sally, Lucy, Schroeder, Linus and of course his best pal Snoopy. A day in the life of Charlie and his friends includes Baseball, Kite Flying, Day-dreaming, Valentine’s day, book reports, unrequited love, philosophy, misunderstandings and friendship.

DIRECTED BY GARY ABRAHAMS | MUSICAL DIRECTION BY BEN KILEY
CHOREOGRAPHER - DANA JOLLY | COSTUMES - CHLOE GREAVES
SET DESIGN - JACOB BATTISTA | LIGHTING DESIGN - ROB SOWINSKI

THE MOST AFFORDABLE FAMILY MUSICAL IN TOWN!
FAMILY TICKET FROM $120.00*

Dates: 21 June–2 July
Times: Tuesday–Saturday 7.30pm
       Wednesday & Thursday 10.30am
       Saturday 1.00pm
       Sunday 3.00pm

Bookings via TICKETEK
or alekstheatrestk.com or charliebrownthemusical.com.au

(*plus fees)