

*Aiming For Excellence In Education*

**Our School Values:**

RESPECT

ATTITUDE

CO-OPERATION

ENVIRONMENT



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## **SCHOOL EVENTS - JULY**

**MONDAY 27TH**

**SCHOOL COUNCIL MEETING**

**WEDNESDAY 29TH**

**KITCHEN GARDEN LUNCH "*Bring a Vegetable*"**

**THURSDAY 30TH**

**ARTS EXCURSION TO MELBOURNE "*Erth's Dinosaur Zoo*"**

### **STRATFORD KINDERGARTEN VISIT**

Thank you to all involved with yesterday's visit by Stratford Kindergarten. Our Junior School Councillors were excellent leaders with an eSmart activity about keeping safe online. Students also enjoyed a MARC Library session and got to take home a succulent plant they planted from our garden.



### **ARTS EXCURSION**

**Next Thursday we visit Melbourne to see "*Erth's Dinosaur Zoo*" at the Arts Centre (travelling by train). We will also return to the National Gallery of Victoria to visit *Tamarama for Kids*. This is an interactive ICT house where students can create animations and explore digital technology.**

### **HELP SHAPE THE EDUCATION STATE**

The most important thing that we can do as a school community is to make sure we give each and every student a great education and a great start to life. Over the past month the Victorian Government has been hosting open consultations on how we can make Victoria the Education State – asking all of us to share our ideas and experiences, challenges and solutions to help improve our education system across the state. Attached to the newsletter is a postcard with the website where you can have your say.

### **SPORTING SCHOOLS GRANT**

**Congratulations to Miss Carter for successfully applying for a grant for our Term 4 swimming program**

### **AIRLY'S KITCHEN GARDEN LUNCH: A JUNIOR SCHOOL COUNCIL PROJECT TO PROMOTE SUSTAINABILITY**

Maddie: Airly's first KGL was very successful...everybody tried something. For the first week the senior years cooked. Even though they didn't learn with the usual curriculum, the kids could find and point out numeracy and literacy skills in their recipes and physical cooking. By the time lunch came around, all the seniors were excited to see the junior's reactions and to taste their creations. Overall it was a fantastic day for everybody. The school also made a 'massive' profit of \$2.

Miss Carter: Any profits will be ploughed back in to our garden or saved for future more expensive ingredients. Though Axle, our cameraman took plenty of photos during the cooking, we were all too excited eating to photograph the final product, which looked pretty good!

The most memorable quote was from Flynn, who upon realising there were vegetables in his sausage roll cried out in amazement: "Hey. You tried to trick me...there's vegetables in here!"

This week's recipes were KGL sausage rolls and lemon meringue tarts. Ingredients with a (G) next to them indicate they were plucked from our garden. A (TG) means they were plucked from teacher or donor gardens.

**KGL sausage rolls. Served 20 with left overs.**

- 7 sheets of Puff Pastry cut into thirds
- 2 chopped onions (TG)
- 2 grated carrots (TG)
- 2 chopped silverbeet leaves (G)
- Chopped parsley (G)
- 3 packets of 500 gm sausage mince
- 3 chopped cloves of garlic (TG)
- 1 chopped stick of celery (G)
- 1/3 cup of milk

**Method**

Preheat oven to 200 degrees. Place baking paper over baking trays. Place cut puff pastry on trays and let thaw while you mix all other ingredients except the milk. Place a 'sausage' of mince mixture along one side of the pastry (should cover less than 1/3). Roll up pastry to enclose mixture. 'Seal' the pastry with milk and cut roll into 4. Bake for 20-25 minutes, or until the pastry is puffed and golden.

**The lemon meringue tarts were a Coles recipe that we doubled to make 24. We had pastry left over.**

- 2 1/2 sheets shortcrust pastry, thawed
- 1 cup water
- 1/2 cup lemon juice (TG)
- 1/2 cup sugar
- 1/4 cup cornflour
- 2 egg yolks
- 30g butter
- lemon rind (TG)
- 30g butter
- Meringue
- 2 egg whites
- 1/3 cup caster sugar
- 1 tsp vinegar or lemon juice (TG)

**Method:** Preheat oven to 200°C. Lightly grease a muffin pan.

Using a 10cm cutter, cut 12 rounds from pastry and place in prepared pans. Chill for 15 minutes. Prick bases and bake for 5-10 mins.

Combine water, lemon juice, sugar and cornflour in a saucepan, until smooth. Bring to boil, stirring constantly, until mixture thickens. Reduce heat and simmer for 3 mins.

Stir in yolks, butter and rind and allow to cool slightly. Spoon into prepared cases, levelling top. Chill until firm.

Meringue: In a clean, dry bowl, using an electric mixer, beat egg whites until soft peaks form. Gradually add sugar, one tablespoon at a time, beating until sugar dissolves and foam is stiff, thick and glossy. Beat in vinegar.

Increase oven 220°C. Dollop meringue roughly over filling in each tart. Bake for 4-5 mins until lightly browned.



**On the menu next week is Vegetable Soup. Can all student please bring a vegetable to add to the soup.**



**RUBBISH**

Rubbish from the Kitchen Garden Lunch – much of which is highly degradable vegetation matter – good for our Earth



Rubbish from another day's lunchtime. Lots of non degradable plastic, and evidence of foods that are high in sugar, preservatives and salt.

**PARENT CLUB**

**2015 Firewood Raffle tickets attached to newsletter. Please return by the 12th of August for the draw on the 13th of August. Thank you.**



**The Parker-Estoppey family would like to thank all the staff and families at Aairy Primary School for the wonderful gift basket we received upon the birth of our daughter Birdie.**

*Regards  
Brenda, Geri, Kervie, Alison and Deb*