

Hannam Vale Public School

1159 Hannam Vale Road
HANNAM VALE NSW 2443

Tel: 02 6556 7636

Email: hannamvale-p.school@det.nsw.edu.au

Website: www.hannamvale-p.schools.nsw.edu.au

A proud member of the Camden Haven Community of Schools



Education
Public Schools

Through this gate walk the nicest people in the world

Term 3 Week 6

26 August 2019

Issue 20



The Star of the Week for Term 3 Week 6
is Odette Newby!



**For being very focused on her learning
and applying herself in all tasks.**

What in-school activity did you enjoy most last week?

CHAFFS!

What book are you reading at the moment?

My favourite book is Pig the Pug

What is your favourite subject at school and why?

Maths – I like Mentals

What do you like most about Kitchen/Garden?

Cooking. Especially making the spring rolls!

What project are you working on in class?

Information reports. We are working out how many sandwiches people in the school have for lunch in a year – it's hard!

Do you have any pets? Tell us about one ...

My dogs Bandit and Louie. Bandit has a hard tail and Louie has a soft tail.

What is your dream holiday? Where? Doing what?

Going to England on a pony camp

What do you want to be when you grow up?

A Unicorn

Coming Events

Monday 26 August	8am leave for Lake Keepit Excursion from Johns River PS
Wednesday 28 August	3MAPS Collaborative Learning Day @ Moorland PS
Thursday 29 August	Seed Workshop Excursion
Friday 30 August	2.30pm Return from Lake Keepit Excursion to Johns River PS
Friday 6 September	P&C Meeting 8.30am Kitchen Garden

Lake Keep It Excursion

Our Yrs 4-6 students are at Lake Keepit on their excursion this week. We can't wait to hear about their amazing adventures when they return next week!

Book Parade

We were excited to hold our book parade and assembly last Tuesday. We will include more details including photos, our awards and the parade winners next week when the students have returned from the excursion and all families will receive the newsletter.

Library Stocktake / Overdue Books

We are conducting our annual stocktake in the library this week. We ask that you please endeavour to return any overdue library books you may have. Thank you.

This week!

There is lots happening this week for the K-3 students who remain at the school. On Wednesday we will be at Moorland Public School all day for our 3MAPS collaborative learning day. On Thursday our students will be engaging in a creative arts excursion to Port Macquarie.

Stephanie Alexander Kitchen Garden Report

There's a problem with water as everyone knows and the garden is one place we need to concentrate on wisely using water! This week the students learnt about different ways to conserve water in the garden. We also have a new tank to harvest water from the roof of the chook pen. The 100L tank has a tap from which we can drip irrigate the newly created zucchini mound.



Signage for our food forest!

We harvested kale, parsley and a spring onion or two, plus some white radishes from our food forest!



Here Annette – the school photographer lends a hand to help assemble our new tank....

We have also ordered some ecobags to place around the base of the native trees at the far end of the playground.



Kale and Feta Rolls



Mini-Quiches



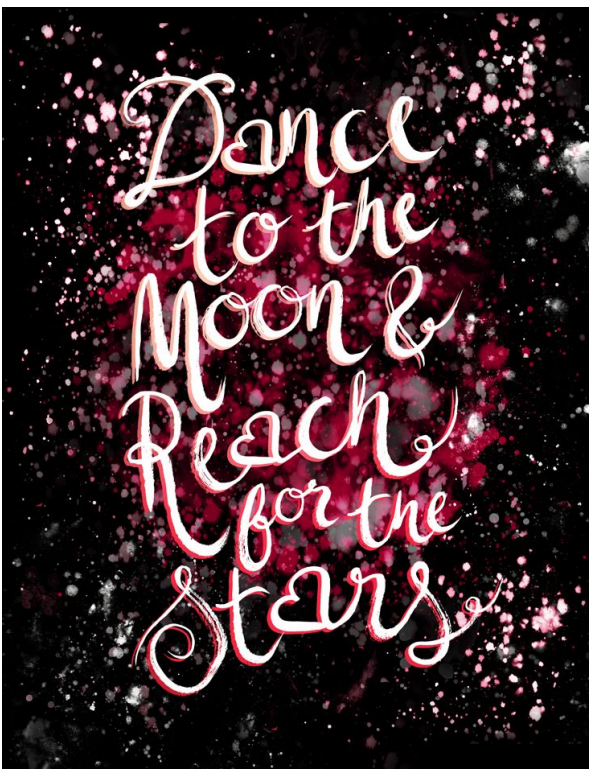
Basil Pesto!



Elizabeth adds the finishing touches to our Gluten Free Basil pesto dish!

P&C News

Quote of the week



100 Club

Just a reminder that the P&C is still running a 100 club. It is being held at the shop and the numbers cost \$5 each. First prize is \$200. Spread the word with family and friends.

Thanks for your support.

Hannam Vale Open Gardens Café



The annual Hannam Vale Open Gardens is being held this year on Sunday 20th October (the 2nd weekend after the holidays).

This year I will be away the weeks before the date, returning the day before. Due to this, I will need to allocate preparation tasks to as many people as possible in the lead up time. The Open Garden Café is our major fundraiser for the year and is very valuable to us. To make it enjoyable and successful we will need support from everyone in our community.

A job list / roster will accompany the newsletter next week. I encourage you to think about what you can do to help out and return it as soon as possible.

Thanks in advance.



P&C Meeting

The next P&C meeting will take place on Friday 6th September at 8:30am.

Thank you

Michelle Partlett, President of HVPS P&C

TERM 3 2019

Aug/Sep Week 6	26 3MAPS Lake Keepit excursion (26-30 August)	27	28 3MAPS Collaborative Learning Day @ Moorland	29 3MAPS Seed Workshop Excursion (those students not at camp)	30 →
Sep Week 7	2	3	4	5 Hastings Principal Network Day	6 P&C Meeting 8.30am Kitchen Garden
Sep Week 8	9	10	11	12	13 Assembly
Sep Week 9	16	17	18	19	20 Moorland Soccer Gala Day
Sep Week 10	23	24	25	26	27 Assembly

**It's a
volley good
time...**



Hannam Vale Tennis Comp

Join our local social tennis comp! Friendly and relaxed atmosphere. All levels welcome, especially the beginners out there.

New comp starting early september. Playing Tuesday and Wednesday nights, games commence 7pm.

Please phone Robyn 0423 261 470 or Glenda 0434 438 634. Also contact Avril Brown on Hannam Vale Community Facebook site.

HANNAM VALE TENNIS COURT

Court Hire: **\$5.00**

Key pick-up and drop-off @ the General Store

CHAFFS

Our students were amazing!!! Everyone contributed to a fantastic performance on a great evening celebrating the wonderful learning our schools are undertaking in the performing arts.





Kitchen Garden Recipe of the Week!

Basil Pesto

Recipe source: Stephanie Alexander's Kitchen Garden Cooking with Kids

Fresh from the garden: basil, garlic

Notes to volunteer helpers: Safe knife skills, adult to use oven

Pesto is a wonderful sauce and it keeps very well if packed into very clean glass jars with a film of olive oil on top to keep out any air. Cap the jars tightly and your pesto can be enjoyed for months. You can serve pesto with fresh pasta.

Equipment:

Metric measuring scales, cups and spoons
2 clean tea towels
Chopping board
Small knife
Grater
Food processor
Medium bowl
Non-stick frying pan
Garlic crusher
Spatula
Colander
Small ladle
Serving bowl

Ingredients:

120 g parmesan cheese
½ cup pine nuts (or substitute)
2 large handfuls of basil (about 2 cups of well-packed leaves)
4 garlic cloves
½ cup olive oil
4 tablespoons extra virgin olive oil
salt

What to do:

1. Weigh the parmesan and grate it.
2. Place half the parmesan in the bowl of the food processor and set the other half aside in the medium bowl.
3. Place 2 tablespoons of the pine nuts (or substitute) in the frying pan and dry-fry over a medium heat until golden. Set aside to use as garnish.
4. Gently pull the basil leaves from their stems. Rinse the leaves and dry by rolling in a tea towel. Place the leaves in the bowl of the food processor and the stems in the compost bucket.
5. Peel the garlic, crush in the garlic crusher and add to the food processor, along with the remaining pine nuts.
6. Process the mix until you have a rough paste. With the motor running, slowly add the two types of oil. You should have a paste that is the same consistency as mayonnaise.
7. Using the spatula, scrape the pesto into the serving bowl with the remainder of the parmesan and stir to combine. Taste for salt and season if necessary, and garnish with toasted pine nuts.