

# Hannam Vale Public School

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Education  
Public Schools

Through this gate walk the nicest people in the world

Term 2 Week 9

Monday 22<sup>nd</sup> June 2020

Issue 15



The Star of the Week is Mark Kompara  
For working hard and being on task!

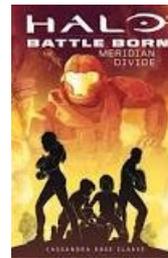


What is your favourite subject at school and why?  
**Science, because it is interesting.**

Do you have any hobbies?  
**Bike riding. I ride a 125cc motorbike in the bush and around the house.**

What book are you reading at the moment?

**Halo: Battle Born Meridian Divide, by Cassandra Rose Clarke.**



What is your favourite book of all time?  
**Probably the one I am reading now. I am not that far through it but the start is really good.**

Do you have any pets?

**Two dogs, two cats, two horses, one duck, 5 fish and a bearded dragon named Rexy.**



**Bearded Dragons Facts!**

**Origin: Australia**

**Diet: includes crickets, small rodents, earthworms & leafy greens**

**It is called "bearded" because of its ability to flare out the skin in the throat region when it is threatened!**

What is your dream holiday? Where? Doing what?

**I don't know..... We have been to Fiji before.**

What would you like to be when you grow up?

**I don't know!**

## Coming Events

Friday 3<sup>rd</sup> July

Kitchen Garden  
Last Day of Term 2

Tuesday 21<sup>st</sup> July

School Resumes – Term 3



## Principal's message:

Welcome to Week 9!

A few changes to routine this week. On Tuesday and Wednesday Mrs Stevenson and I are both participating in some online professional development to explore best-practice for the teaching of reading and comprehension. The routine for students will not change, just the teacher throughout the day as Mrs S and I rotate between class and the learning.

### Save the dates:

As we draw closer to the end of Term 2 (who can believe it has gone so fast) I wanted to flag a couple of important PDHPE learning events coming up in Term 3. First is our visit to the *Life Education Van (LEV)* on Tuesday 4<sup>th</sup> August, or as some of you grown-ups might know it, a visit with Healthy Harold. The anticipated cost for this session is \$10 and students will get a workbook and the opportunity to purchase merchandise if they wish. Notes will come home closer to the visit.

The second event I wanted to flag are 2 x *Interrelate* personal development sessions for students AND their families to be held in the evening of Thursday 13<sup>th</sup> August. The feedback on these sessions is excellent and we feel the sessions are a valuable way to learn the facts about puberty and support families in talking to their children about those changes. Because we value this opportunity and hope to see all students from Grades 3-6 attend we have decided to cover the cost of the session(s) which are around \$35 per family. More details about the sessions will come next term.

### NAIDOC Week rescheduled:

You may have seen, last week the NAIDOC committee announced the decision to postpone NAIDOC Week to November to enable planning and the celebration of this important week for all Australians. 3MAPS will now celebrate NAIDOC Week in Term 4, hopefully by then we will be able to come together and explore this years theme: always was, always will be.

Have a great week everyone!

*Mrs Menzies*

## Opportunity Class Applications

Reminder that applications for the 2021 Opportunity Class need to be in by Friday 26<sup>th</sup> June.



Education

### Changes to the opportunity class placement process for 2020 Year 4 students

The 2021 Year 5 opportunity class placement process was put on hold in April 2020 due to the COVID-19 situation.

We now have a revised and simplified timeline for the OC placement process to ensure that students and families can have certainty about their placement as soon as possible.

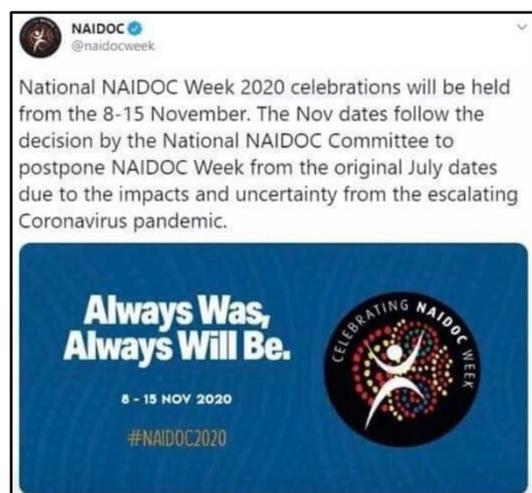
The changes include:

- A new date for online applications. Parents must apply between **9 June 2020 and 26 June 2020**. Late applications cannot be accepted.
- A new test date - Wednesday **16 September 2020**.

To ensure fair and consistent assessment of students across New South Wales, students will be offered places based only on their test results this year – there will be no school assessment scores.

There will also be no opportunity for appeals given the tight timeframes.

For further detailed information I encourage you to visit <https://education.nsw.gov.au/public-schools/selective-high-schools-and-opportunity-classes/year-5>





## Stephanie Alexander Kitchen Garden Program

Kitchen Garden Report - Week 8, Term 2

Hello everyone,

The Zucchini's cooked up a delicious lunch "Desley's Mum's Silverbeet, Potato and Tomato Curry" - from our SAKGF recipes, plus a "Fried Rice of the Imagination"... We used lots from our garden, making for a very tasty treat!

It was a busy action packed Kitchen...

Odette got into some serious grinding of curry leaves... Bentley on clean-up, Isla cooking up the onions and Javier preparing eggs...



Brooke, Maya, Hannah and Charles prepared beds for, and then planted, lettuce, spinach and spring onions.



Jaycob and Harry got busy with the mortar and pestle grinding up Lemon Myrtle ....we will have a sizeable jar of this soon! It's a slow process.

Thyme was collected by Tyler and Mark and popped in the dryer. Hayley, Shayla and Elizabeth were involved in the great signage project, which will continue into next session. Everyone was involved in the weeding and mulching.



We began the session with a short 5 minute video from the SAKGF resources showing how to plant seedlings from a punnet into a garden bed. It isn't easy as I have grown the seeds in the punnets, and the soil is very crumbly (unlike those you buy, which seem to come out of the punnet with sturdy roots, holding onto a perfect block of soil) we think we have managed to do an okay job. Here's hoping!



A very productive session – it has been lovely weather for gardening! Making for a bountiful Kitchen Harvest!



Looking forward to our next session Friday July 3<sup>rd</sup>. Happy days! Mrs. E.

## P&C News

### Spaghetti Bolognaise

\$5 each. Let staff know if you would like one on the day and they will defrost one ready for lunch time. Thanks Magda!

### Uniforms

Please text Magda on 0408 090 462 if you need to arrange an appointment to buy uniform.

### Quote of the Week



## TERM 2 2020

May Week 9	22	23	24	25	26 Year 5 Opportunity Class applications close
May Week 10	29	30	1 Reports go home	2	3 Kitchen Garden  Last Day of Term 2

### Delsey's Mum's Silverbeet, Potato and Tomato Curry

Extract from: Kitchen Garden Cooking with Kids by Stephanie Alexander and Anna Dollard



#### Ingredients

- 6 large potatoes
- 6 stems coriander
- 1 onion
- 1 x 5cm piece fresh ginger
- 2 cloves garlic
- 1 tsp cumin seeds
- 1 tsp coriander seeds
- 1 tsp brown mustard seeds
- 1/2 tsp chilli flakes
- 6 curry leaves
- 1/2 tsp ground turmeric
- 1/4 cup olive oil
- 1 x 400g can chopped tomatoes
- 18 silver beet leaves
- 10 stalks parsley
- salt

#### Method

Peel the potatoes and place the peel in a compost bucket. Chop the potatoes into 2cm cubes, place in a large bowl and cover with water. Soak the coriander stems in a small bowl of water. Peel and chop the onion, ginger and garlic, and place in a medium bowl.

Heat a small frying pan over a medium heat. Toast the cumin seeds in the dry pan until they smell fragrant. Tip the seeds into a mortar. Toast the coriander seeds in the same pan until they smell fragrant. Add to the mortar. Toast the mustard seeds until they start to pop, then add them to the mortar. Crush the seeds to a coarse powder using the pestle. Add the chilli flakes, crumbled curry leaves and turmeric to the crushed spices, and stir to combine.

Place a colander in the sink. Tip the potatoes and water into the colander. Heat the oil in a heavy-based frying pan over a medium heat and tip in the onion, garlic and ginger. Fry, stirring with a wooden spoon, for a few minutes until softened. Add the crushed spices from the mortar, the potatoes and the tin of tomatoes along with their juice. Stir to combine and add just enough water to barely cover. Cover tightly with the lid and reduce the heat to a simmer.

Set the timer for 25 minutes.

Meanwhile, separate the silver beet leaves from their stems by slicing along each side of the thick central stem. Place the stems in the compost bucket. Rinse the silver beet leaves and dry in a salad spinner. Roll the leaves into a loose bunch, then shred with a large knife. Place the shredded leaves in the bowl used to hold the onion. Lift the coriander from its soaking water. Rinse the parsley. Dry the herbs by rolling in a tea towel, chop roughly, then set aside in the small bowl.

When the timer goes off, check the potatoes are tender and taste for salt. Add the silver beet leaves, cover and cook for 10 minutes.

Transfer the hot curry to a serving bowl.

Sprinkle the chopped parsley and coriander over the top.