



Week 6 , Term 3 2024
Elizabeth Vale School
NEWSLETTER

13-19 Rollison Road ,Elizabeth Vale S.A. 5112



82551307



dl.0949.info@schools.sa.edu.au

reminder

**Wednesday 4th
 September**

**Wear it Pink Day
 For both staff and
 students**

News from Ms Nykita

Playgroup is a space for parents and caregivers to come together each week with their babies, toddlers and pre-schoolers (aged 0-5 years) for interaction and fun.

At our playgroup we learn how to share through play, discover how to get along with other children, learn and develop new skills, listen to music and stories, improve their abilities to solve problems, explore through play with water and sand, explore through painting and trying different kinds of art and craft, and have fun playing outdoors.

Each term we plan a fun and exciting timetable for the children and families to engage in.



@elizvaleps



EVS Community
 Connections

- Week 1 Fine motor
- Week 2 Art and craft
- Week 3 No Playgroup**
- Week 4 Sensory play
- Week 5 Gross motor- big games
- Week 6 Construction- fine motor
- Week 7 Messy play
- Week 8 Dress up day
- Week 9 Large outdoor games
- Week 10 No playgroup**



Government of South Australia
 Department for Education

Cooking with Chef Jess



FANTASTIC FRUITY CRUMBLE!

INGREDIENTS – SERVES 4-6

- 450G FRUIT
- 75G GRANULATED SUGAR
- 90G BUTTER, COLD AND CUBED
- 100G PLAIN FLOUR
- 50G DEMERARA SUGAR

TO SERVE:
CUSTARD OR ICE CREAM

DIRECTIONS

1. Heat the oven to 180C/160C fan/gas 4.
2. Peel and chop the fruit of your choice (approx 1cm cubed)
3. Mix together the fruit and granulated sugar (you will need less sugar for canned fruit) so it's evenly coated.
4. Tip into a pie dish where it fits snugly.
5. In a separate bowl add the butter and flour – using your fingertips only rub the butter into the flour to make a light breadcrumb texture. Do not overwork it or the crumble will become heavy.
6. Add in the demerara sugar and gently mix through until combined
7. Spread over the fruit until completely covered
8. Bake for 35-50 mins until golden brown and bubbling, and the fruit is tender.
9. Leave to cool for 5 mins before serving – it is delicious with vanilla ice cream or custard

Students made fantastic fruit crumble and sausages rolls over the last week, linking our kitchen learning with the compost cycle.

The decomposed food waste fed to worms to create worm 'tea' which we use to fertilize the soil in our garden to help the plants thrive.

Please enjoy and use these recipes with your families.



SUPER DUPER SAUSAGE ROLLS!

INGREDIENTS – MAKES 8-16

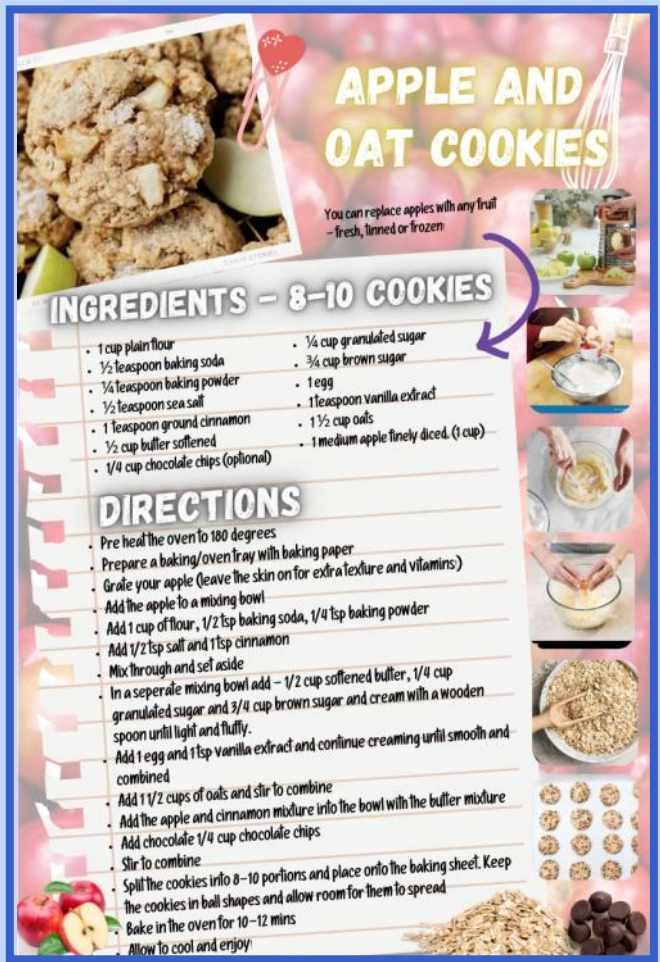
- 2 sausages of your choice
- 1 sheet frozen puff pastry
- 1 Tbsp oil of your choice (You could also use egg wash or milk if preferred)

Optional extras that we LOVE:

- Spices
- Seeds
- Shredded/grated vegetables
- Herbs
- Cheese
- Garlic
- Sweet chilli sauce

DIRECTIONS

1. Pre heat the oven to 180 degrees
2. Prepare a baking/oven tray with baking paper
3. In a mixing bowl – squeeze the sausage filling from the skin (hold at one end and squeeze away from you)
4. Add any extra ingredients e.g. grated vegetables, cheese, herbs etc
5. Mix well with a fork mashing the mixture into a smooth paste
6. Cut the square of pastry in half to make 2 rectangles
7. Using HALF the sausage mixture make a sausage shape of mixture down the length of one of the pastry rectangles
8. Repeat this step with the other half of the mixture
9. Wash hands thoroughly
10. Using a pastry brush – brush oil, egg wash or milk down the length of a piece of pastry
11. Fold over the pastry to cover the 'sausage' so that the lengths of the pastry meet neatly
12. Using a fork – seal the edges of the pastry together to make a giant sausage roll
13. Repeat steps 10, 11, and 12
14. Cut the sausage rolls to size of your choice – keep the sizes consistent
15. Place on the lined baking tray and glaze with the oil, egg wash or milk
16. Bake for 12-15 minutes until golden and crispy
17. Allow to cool and enjoy. These make GREAT snacks for lunch boxes too



APPLE AND OAT COOKIES

You can replace apples with any fruit – fresh, tinned or frozen

INGREDIENTS – 8-10 COOKIES

- 1 cup plain flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/2 teaspoon sea salt
- 1 teaspoon ground cinnamon
- 1/2 cup butter softened
- 1/4 cup chocolate chips (optional)
- 1/4 cup granulated sugar
- 3/4 cup brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/2 cup oats
- 1 medium apple finely diced. (1 cup)

DIRECTIONS

- Pre heat the oven to 180 degrees
- Prepare a baking/oven tray with baking paper
- Grate your apple (leave the skin on for extra texture and vitamins)
- Add the apple to a mixing bowl
- Add 1 cup of flour, 1/2 tsp baking soda, 1/4 tsp baking powder
- Add 1/2 tsp salt and 1 tsp cinnamon
- Mix through and set aside
- In a separate mixing bowl add – 1/2 cup softened butter, 1/4 cup granulated sugar and 3/4 cup brown sugar and cream with a wooden spoon until light and fluffy.
- Add 1 egg and 1 tsp vanilla extract and continue creaming until smooth and combined
- Add 1 1/2 cups of oats and stir to combine
- Add the apple and cinnamon mixture into the bowl with the butter mixture
- Add chocolate 1/4 cup chocolate chips
- Stir to combine
- Split the cookies into 8-10 portions and place onto the baking sheet. Keep the cookies in ball shapes and allow room for them to spread
- Bake in the oven for 10-12 mins
- Allow to cool and enjoy!

READING IS MAGIC

Can you please explain it?
Can you tell me how
Written words on a page
Can take you from the now,
From whoever you're with
And wherever you are,
To a time and a place
That is further than far?



Is it some kind of science,
Some engineered way
That the words go together?
Or is it that they
Form a portal in space
And in time in your mind
That allows you to leave
Everything else behind?



I have tried calculating,
With physics and maths,
How a story I'd read
Led me straight down the path
To adventure, excitement
And mystery and fun.
But it didn't add up.
What it did can't be done.

So I took one apart,
Took the story to bits,
To find out if there's some
Special way that it fits -
If between all the lines
There's a secret that's hidden.
Do you think that I found it?
That's right. No, I didn't.



I believe it is something
We can't understand,
Like a spell that is cast
From the book in our hand
To the brain in our head
Through the words on the page,
That gives each of us readers
The mark of the mage.



There is only one rule –
That you have to believe.
That's the way to the station,
Your ticket to leave.
You can come back whenever
You think that you should,
Though it can be quite hard
When the story is good.

So the only conclusion
I take from all this
(And it's something I ask
That you do not dismiss)
Is that reading is magic,
Made from inspiration,
Persistence and patience
And imagination



Of wizards and witches
And sorcerers who
Are creators of stories
And know what to do,
How to boil the pot up,
Add the things that they need,
So that you can feel magic
Each time that you read.

Diary Dates

Wednesday 4th September-Wear It Pink Day for both staff and students. If you are able to, bring along a gold coin donation to go towards Breast Cancer Research.

Wednesday 18th September– Room 2, 3, 4 & 5 excursion

Friday 20th September-Assembly

Friday 27th September– Last day of Term 3

Monday 14th October-First day of Term 4



Welcome to the Vale

Alliyha

Lucia-Rose

Aaliyah-May

Arlo

Dekland

Tre



Parking at School Pick up

Please take note of being extra cautious around our school when picking up your children. We have recently seen unsafe driving at this time. Make sure you allow enough time to park a bit further away and walk to the school to avoid so much traffic congestion.

Service Providers

Elizabeth Vale School is not in the position to provide a space for external service providers on-site. This is due to the sheer number of students requiring sessions from providers such as yourself, the workload involved with the organisation and space constraints.

This decision has been ratified by the Governing Council.

Thank you for your ongoing support for our families and children.