

Congewai News

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Newsletter Week 8

Term 2 2014

Welcome to week 8. It 's hard to believe we're getting closer to the end of what has turned out to be a very busy term, for our students, staff and myself.

We've been very busy assessing and collecting data for the end of semester reports and these will be given to parents next Monday.

Included in this newsletter is a time sheet with a selection of times, should you like a discussion with teachers about the progress of your child. We do understand that some parents may not be able to make it in to see us next week, and we're always available at times next term if this is more convenient.

We were very disappointed to see the bunnys had been into our vege patch last week. Our resourceful GA, Wayne has fenced it off with safety fencing temporarily until some chicken wire can be sourced for a permanent job. If you have some at home that you're not using, we'd love a donation of approximately 10 metres. We do hope the bunnys are feeling fit and healthy after

their meal of kale, spinach, celery and broccoli. Strangely they left the marigolds alone, which proves that they may deter insect pests but are no use against furry ones.

We have been given a chook pen shelter (thank you to Kitchener PS) to add to our Kitchen Garden program. We will need to add a chook run to this, so again we are looking for a donation of suitable vermin proof wiring and posts. We'd like to take advantage of using recycled products as much as possible as this sends a great message for our students while saving funds for the school. Some people power to do the work of putting it all together would be fantastic too when we can organise a suitable time. We'll put a notice on our school boards when the time has been decided upon.

We'd like to advise you of the upcoming P&C AGM on Wednesday 23rd of July at 5:30pm. All parents and community members are very welcome.

Till next time....

Donna Stackman

Diary Dates:

Monday 16/6/14	Mrs Woodward away - Mrs E replacing Mrs Stackman at LMG meeting until 1:30pm School Assembly 2:30pm all families are very welcome to join us.
Tuesday 17/6/14	Mrs Dunstan & Mrs Stackman at Professional Learning
Wednesday 18/6/14	Mrs Stackman & Miss Naysmith at Professional Learning 9:30am—1:30pm
Friday 20/6/14	Mrs Stackman Principal Association meeting - Mrs E replacing Canteen order forms home - no late orders please
Monday 23/6/14	Report Cards home
Tuesday 24/6/14	NAIDOC performance at CPAC University Science Show—Congewai PS
Wednesday 25/6/14	Canteen orders due back to school
Friday 27/6/14	Year 6 Fundraiser PJ and slippers day ~ gold coin donation Canteen



Respect, Responsibility and Ready to Learn

News from the classrooms

Literacy - Our Kindergarten students took their reading book home last week to celebrate a week of successful reading. They're really enjoying their success and love using their "crisp pointing" technique. We'll be sending copies of the books home as the children become fluent, so they can be added to their 'familiar' read library at home.

This week Infants will be looking at the structure needed to write informal letters, while primary will be investigating the format of formal letters.

Maths - Again this week's topic is fractions and decimals along with time. This is a big subject and one that can be practiced a lot at home, when cooking or shopping or when doing chores.

Library lessons - Library lessons are on Thursdaywe'll be reading a new book together and innovating on it's text.

Art with Kes - This will be the last art lesson with Kes. The children have really enjoyed this extension to our art program. This week the children will be finishing their art works.

Cooking on Wednesday: This week group 1 (Tamsyn, Cain, Angus, Yessenia & Kim) is preparing Jacket Potatoes. A note accompanies this newsletter for those children who will need to bring something in.

Cow: Unfortunately the weather and heavy dew has meant we've had to postpone our "cow" timetable. We'll be undercoating and adding the drawing designs over the holidays ready for the children to paint upon returning in term 3. The designs they've created will look fantastic!



It's hard to beat
fresh home made
pizza and garlic
bread



Respect, Responsibility and Ready to Learn

The Stephanie Alexander Kitchen Garden Program in a nutshell!

The aim of the Stephanie Alexander Kitchen Garden Foundation is to introduce pleasurable food education into as many Australian primary schools as possible. The Kitchen Garden Program emphasises the flavours as well as the health benefits of fresh, seasonal food. Dishes cooked reflect the vegetables, herbs and fruits grown, season-by-season, by the children in their organic gardens. It also promotes social skills and learning in a non confrontational manner.

Our students are already interested in growing, harvesting and cooking and we'll be extending that interest into the SAKG program which will start next term for Y3-6 students at our school. This will lead into learning in all other curriculum areas. The Program is designed to be fully integrated into the primary school curriculum, as it offers infinite possibilities to reinforce literacy, numeracy, science, cultural studies and all aspects of environmental sustainability. As we know, gardens are perfect for hands-on learning and projects, as spaces for research and experiment, as well as for data collection and analysis. The kitchen can also provide authentic means of testing ideas and conducting or presenting research, through culminating a meal or presenting a menu or recipe. We will use the themes of food and the natural world to help students to recognise and build on their experiences and prior knowledge, posing questions and undertaking further investigation. This makes learning authentic and real.

Just a snapshot of how these activities will link to the curriculum:

English:

Write a job application for a chosen role in the garden or kitchen.

Make a sign board advertising produce for sale, or make menus using technology skills.

History and Geography:

Create a map showing some of the introduced plant species in our area, which ones are beneficial or a pest? Which migrant groups influence our food choices?

Mathematics:

Examine a recipe and express the quantities in a ratio.

Use fruit and vegetables to practice cross sections and fractions.

Science:

Which ingredients change their physical state in the kitchen?

What creates the taste of an ingredient?

Health and Physical Education:

Use the senses in the garden, create a listening diary.

How do vegetable colours influence our food choice?

The Arts:

Create an artwork using natural materials in our immediate environment.

Use natural materials to create natural pigments for painting and dying.

Design and Technologies:

Investigate the design of garden tools around the world.

Using ICT to track our crop development and yield and using enquiring learning to make it more productive.



Miss Naysmith, Mrs Miller and Mrs Stackman will be conducting the SAKG lessons on Wednesdays of next term. A timetable with an outline of learning tasks and activities will be given to students and families during the first week of term 3. We will be busily putting the timetable together over the next couple of weeks and fine tuning it over the holiday break. While this is a program aimed at years 3-6, there will be opportunities for our K-2 students to be involved at times as well, particularly the food tasting component of the program.

Mrs Woodward will be immersing the K-2 students in a hands on science learning programme during this time which will complement our SAKG programme as much as possible. Students and parents of K-2 will be given a learning programme outline in the first week of term 3.

We welcome volunteers to join us for both programs, if you have spare time during these sessions, please feel free to join us for the fun.

Are you planning a kitchen cupboard tidy up?

If you are, we would love the donation of the following for our Stephanie Alexander Kitchen Garden program:

- * Plates
- * Cups
- * Cutlery
- * Mixing spoons
- * Baking trays
- * Large timber cutting boards
- * Large stainless steel mixing bowls
- * Stainless steel pasta pot
- * Bamboo steamer with lid
- * A roasting dish
- * Cake cooling racks
- * A mortar and pestle
- * An electric frypan
- * A hand held mixer
- * A pasta machine (hand cranked)
- * Table clothes (large enough to fit our picnic tables)

Last week's newsletter included an information flyer for a fundraiser on August 16 at the Ellalong Hotel for the families of Phil Grant and Jamie Mitchell, victims of the Austar Coal Mine Tragedy. Please mark the date on your calendar.

Can you help? We need the following for our gardening...please drop them off at school if you can spare them.....old is more than OK as long as they're still in usable order.

- ◇ Digging forks
- ◇ Narrow shovel
- ◇ Large brooms
- ◇ Rakes
- ◇ Garden edging...eg: sleepers
- ◇ Old wheel barrows (working or not, as we can use them for planters)

