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Westgarth Primary Redevelopment Project

Congratulations to everyone involved in organising or supporting the Whopping Great Fete. It was an absolutely amazing day showcasing everything that is amazing about our school community.

We hope you noticed the yellow signs that showed what our fundraising can achieve.

A significant proportion of this year's fete will go towards a refurbishment of our old canteen into a multi-purpose space. Once we have raised all of the required funds, this project will enable us to introduce wet science to the school for the first time, and it will be a great resource for community events too. We'll keep you updated.

Our substantive plans for the redevelopment of Westgarth Primary - to accommodate our ever-increasing student numbers - will be dependent on government funding. With a by-election for the state seat of Northcote on 18 November, we urge you to take this into account when you vote.

We've written to all candidates, and have invited all of them to the school for a thorough briefing.

At this stage, the only candidate who has committed to prioritise funding for the redevelopment project is Laura Chipp from the Reason Party. We are grateful to Laura for her support.

Clare Burns (ALP) and Lidia Thorpe (Greens) have visited the school and have been generally been supportive of our school, but neither has committed to prioritise funding for the project.

Regardless of the outcome of the by-election, it's important that we all keep working together to progress the project. With student numbers increasing 68% over the past 10 years and showing no sign of abating, the project is absolutely critical. At the State election in November next year there will also be another opportunities for candidates to commit to the project!

Don't forget to follow us on Facebook (@WPSRedevelopment) and Twitter (@WPSRedevelop)!

Regards,
Westgarth Redevelopment Project Working Party.



Westgarth Primary School's
Family Maths Night is on
**Tuesday, 14 November from
5:30 – 7:00 pm in the WEB
(Clarke Street).**

It promises to be a fun-filled, hands-on night for our community to enjoy so please put this event in your calendar.

Diary Dates 2017

Fri 10 Nov, 1 Dec	Prep 2018 Orientation
Tues 14 November	Family Maths Night
Tues 12 December	State Secondary School Orientation Day
Thurs 14 December	Year 6 Graduation



Meetings 2017

P & F	Thurs 9 November 7:30pm Staffroom
SAKGWP	Thurs 9 November 6:00pm Resource Room
Policy	Fri 17 November 8:30am Jo's Office
Environment	Mon 20 November 5:00pm Jo's Office
Education	Tues 21 November 7:00pm Resource Room
Finance	Wed 22 November 8:30am Jo's Office
OSHC	Wed 22 November 2:00pm Carolyn's Office
School Council	Wed 29 November 7:00pm Staffroom

2017 School Council Dates
Wed 29 November

2017 Term Dates
T4 9/10/17 - 22/12/17

* OSHC services will be available via bookings for all curriculum days.

The Sewing Society Sews for Comfort

There were grins and cheers aplenty when 'The Sewing Society' concluded in term 3. While it's easy enough to go out and purchase clothing there is something very satisfying about being able to select your own fabric, read and cut out a pattern and construct a pair of super comfy pyjamas.



Most students ended up creating three items throughout the program; a headband, tote bag and pair of flannelette pyjama pants. While there was time spent with the 'unpicker', the final products definitely made the process worthwhile.



Congratulations to all the 'Sewing Society' students. We were very impressed by what you produced throughout the program. This year the school invested in computerized machines that increased both student engagement and the productivity of each session. Sewing is definitely a worthwhile skill to have and we look forward to seeing the students' creations in the future.

Happy sewing! Aimee and Anita

Active Travel Day — Ride2School Day, Walktober and Halloween 2017!

Thank you kids, parents/carers and staff for an amazing Ride2School Day on Tuesday 31st October!

We really celebrated Walktober and active travel in style! So many scary Halloween costumes and a scattering of Bookweek characters, walking and riding into school. We had free fruit for everyone and stickers galore!

But the best news is, we broke our record for the day- an incredible 90% active-travel rate for the day! Congratulations Westgarth and try to keep it up until the end of the year!

Data taken on the day: 545 walking or riding something with wheels, 4 public transport users and 53 car users, total 602 students surveyed.

Thank you again,
Andy Ashton and Holly Bishop



Wild Rabbit Spotted at Westgarth!

Did you know a wild rabbit lives at WPS? When I was setting up the Ride2School Day banners, it ran out of the Brooke St carpark towards Clarke St! It's so nice to know we have wild animals living at the school (even if this one isn't native...)

Coincidentally, the Year 3 and 4 students have just set up a BIODIVERSITY HABITAT on Clarke St. Our inquiry unit this term is about endangered plants and animals and we have created a 'habitat' in the Clarke St carpark. It is an area where we are going to let 'nature take over' so that animals and plants have somewhere safe they can live. It doesn't look like much right now but soon we will have long grass growing, stacks of logs for little creatures to live in, rocks for lizards to sun themselves on, and lots more!



Go and do some nature spotting with your parents and carers (you can access it safely by following the grass around the outside of the carpark, near the fence. But watch out for all the plants that the kitchen garden students have planted along the way!). So far we have spotted a noisy miner nest, rainbow lorikeets, lots of little creatures under logs and of course, the rabbit running nearby!

If you have any of these things to donate for our habitat, we would really like to use them: Stepping stones/paving stones, rocks or boulders, big logs, native plants, bird baths, some pond liner (we would like to make a frog-bog)

Thank you!

Andy and the Year 3 Team



Year 6 Student Reflections on the classroom novel—'The Bone Sparrow. By Zana Fraillon'

Thoughts and Feelings—By Zoe 6M

I love the Bone Sparrow. This is the second time I have read it and I didn't enjoy it any less. I really like the way it was written and I feel like I really got to know Subhi and Jimmie. I have been brought up learning about refugees but reading the Bone Sparrow really helped with my understanding of what it was really like in a detention centre. I really think it's a good thing Zana Fraillon has done in writing The Bone Sparrow because now everyone in my class has an understanding of what is happening in our world and how terrible it is. After finishing the book, I felt sad because the fact that people are in those awful conditions as we read it is upsetting. It really helped show me the world is a bad place for some people. But one thing I definitely felt was gratitude. Gratitude for my family and friends and the country I live in and my house and the fact I own 4 pairs of shoes and my own bed. I felt grateful for being safe and being free and especially that I could be both at the same time. I could go on forever! I am very lucky.

Although the story is sad in parts, I still found it to be happy and full of hope. It is a story about 2 friends and I really loved Jimmie and Subhi's friendship. They both helped each other out in so many ways.

The Bone Sparrow is one of my favourite books.

Year 6 Student Reflections on the classroom novel—'The Bone Sparrow. By Zana Frailion'

From Chloe 6N

Everybody has a story
A story of their life,
Their journey to peace and happiness
But these stories aren't fairy tales
Not all these stories end happily
Not everyone finds their true love
Defeats the bad guy
Finishes the journey
But you can change a story
Make it happy
Rewrite the ending
All you have to do is care
The thing is that nobody does
They just sweep it under the carpet
Or lock it in detention centres where there isn't enough food
And you're lucky to have a pair of shoes
And you only get six squares of toilet paper
And there isn't any hope
And there are so many more things that aren't right
And its filling you up, and you have to tell someone
To stop bottling it up
But the other half of your family is on the other side of the world
And there is nothing left except your memories
But the days pass
And then the years
And the memories slowly fade away
Until there is nothing left
You are just a shell
Empty
Your story is your voice
And you thought you were saved
All you had to do was tell someone, get them to care
But nobody did
And then your voice rose up along with so many others
And there were so many sad stories that it was too loud
All the voices blurred into one sad cry for help
And there was just so much noise
But still no one listened
And even if they did how would they ever hear your voice among so many others
But no one even tried
They all just left you in the dust
On their way to their own happy ending
And then something inside you breaks
And you stop trying to get them to listen
You just stop
There isn't any point
Because to them, you're not worth spit
You're the dead rats that no one cares about
And after a while you just fade away
Just an empty shell
Alive but not living
Staring out the other side of the fence
Wondering what would have happened if someone cared
If someone listened to your story.

The bone sparrow



Thank you from our Fete Stallholders

Plant Stall— Penny Smith

Yet another great year for the plant stall with almost everything sold. Thanks to everyone who gave donations in the days before- I didn't meet you all but plants kept turning up on my doorstep or at the stall. Lots of people worked from the beginning of the year to help in the growing side. When my backyard got over the limit plants were moved to the Brooke St carpark and Michelle took on the task of watering them every week in winter and much more often as it warmed up. She also potted up lots of plants, babysat the tomato seedlings while I was away for work and was happy to do anything that needed doing. Michelle you are amazing! Kellie grew and filled up her backyard with plants and helped with the potting at my house when things got busy. Meg, Rose, Jen and Sarah turned up for numerous potting days and could be called the "tomato team" as they helped grow over 400 tomatoes from seed and then labelled them (thanks Christine and Merryn for making the labels and Nella for printing them. I am not so happy with the snails that ate some in the few days after we labelled and before the fete!). Thanks to Virginia and the Kitchen garden kids who grew plants for us. Lots of others helped with potting things up and at potting days, Natalie, Merryn, Darryn, Kathy, Christine, Katie, Anna and people whose names I lost in the excitement. I really appreciate your help. Thanks to Meg and Pete for hosting the biggest potting day of all and Christine for organizing the potting mix for it. And if you bought one of those lovely big Grevillias or Banksias you can thank Meg for sourcing 100 giant plants for virtually nothing and Pete for driving the huge trailer needed to pick them up in Mornington.

In the days leading up to the fete Meg, Rose and Christine came into their own as a plant stall organizing team. While Merryn, Sean and Mark picked up plants from around the neighbourhood, they got the layout organized and sorted everything as they came in (thanks set up team for getting our tables organized so early). We had help from Michelle, Deb and Darryn with labelling. Thanks also to all the people who volunteered on the stall during the day and helped with the pack up. Meg, Rose and Christine were there for virtually the whole day. What a team!

Last but not least, Scotsburn nursery provided us with lots of free and cheap plants – in fact almost all of the vege seedlings (except tomatoes) came from them, as well as lots of flower seedlings. Next time you have a choice of seedlings choose the Scotsburn ones. They have supported us for at least 5 years and do more each year (you pot washers from last year can be happy they helped us get new pots for the tomatoes this year). Thanks also to VINC for providing indigenous plants on consignment – as usual they were a great success.

THANK-YOU AND FAREWELL FROM THE HOME PRODUCE STALL - Anne and Kellee

Thank-you to every woman, man and child who once again made the Home Produce stall such a success and an absolute pleasure to be part of this year. From our first batch of Kasundi made in December 2016 to the last batch of lemon butter made the day before the fete, the Home Produce stall is truly a team event that simply could not happen without the amazing, dedicated and slightly crazed endeavours of every member of the Jammy Team.

So, here goes with 11 months of thank-yous.....

Many thanks to everyone who came to a cook-up during the year (and please forgive me if I've forgotten anyone) - Kellee, Annmarie and Tim, Angie, Karina, Tamsen, Nicole, Karen, Angela and Amelie, Tanya and Eric, Nerida, Fiona, Brigitte, Deb, Julie, Julia and Diana. Thanks to Kellee, Angie and Tanya who were on summer stone fruit duty when everyone else was camping. Thanks to the wonderful Thames St crew (Julia, Nicole and Angela) who get themselves organised to do their special lemon cordial every year, to Tanya for doing the preserved lemons, to Jo Wheeler for making her beautiful raspberry jam once again, to all our trusty lemon butter makers - Michael, Bianca and Tanya (my God, that woman is everywhere!), and to those mystery grandmas who always donate lovely jars of stuff in the lead-up to the big day. Thanks to everyone who donated clean jars, or fruit from their trees. Thanks to Carolyn, Nella and Peter who were always ready to help with any issues we had with our storage rooms or anything else. And thanks to the crack team who got all our jars labelled and priced ready for sale - Karen, Lis, Fiona, Kim, Angie, Angela, Nicole, Annmarie and Adrian.

And finally to the day itself. Thanks to everyone who helped set up, sell and pack up on Fete day - Angus, Karen, Tamsen, Caroline, Rebecca, Karina, Ro, Janine, Fiona, Angela, Julie and Jo, and massive thanks to Kellee and Annmarie who coordinated the whole shebang so smoothly on the day. And of course, even massive-er thanks to Julia K and her amazing team - most of whom work all year with us and then take on the big coordination jobs on the day. Amazing.

Which brings me to the biggest thanks of all - to Kellee Frith who has been co-coordinator of the Home Produce stall with me (and previously Trudy) since 2013. There are no words to describe how much the Home Produce team has benefited from Kellee's calm, unflappable manner and attention to detail over the last 5 years, not to mention her spreadsheets, labels and coding systems. And of course plenty of cooking at home - tomato sauce, marmalade, chutney, whatever was needed. Thanks for everything Kellee (and Angus and Alexander).

So that's it for us - 2017 has been our final year as coordinators of the Jammy team behind the Home Produce stall. We've loved every minute and it's been an absolute pleasure to work with all you lovely people. Farewell - and long live the new Jammy Coordinators!



Asian in the Kitchen

Our Asian menu of Wontons, Broccoli Noodle Salad, Fried Rice and Malaysian Fruit Salad gave the children the chance to challenge themselves and eat with chop sticks. For many of them it was their first experience. Fun and frustration was had by all and as the food still disappeared their chopstick skills must have improved! There are many ways to fold wontons – explore and experiment with the recipe below.

Chicken, Silver Beet and Ginger Wontons (makes 25 – 30)

Ingredients: Wontons

- 200 g chicken mince
- 2 eggs, whisked
- 1 tsp fish sauce
- 1 large handful of silver beet, finely shredded
- 1 large knob of ginger, finely chopped
- 2 garlic cloves, peeled and finely chopped
- 6 spring onions, finely chopped
- 1 small handful of Vietnamese/ common mint leaves, finely chopped
- square wonton wrappers 25 - 30

Ingredients: Dipping sauce:

- 1 small handful of chives
- 2 tbsp sweet chilli sauce
- 2 tbsp soy sauce
- 2 tbsp rice wine vinegar
- 2 tsp fish sauce

To Assemble the Wontons

Prepare all of the ingredients based on the instructions in the ingredients list.

1. Put the chicken mince, eggs and fish sauce into the bowl with the silver beet, ginger, garlic, spring onion and mint.
2. Mix them together well.
3. Grease the baking trays lightly with olive oil.
4. Place a small bowl of water within easy reach.
5. Put one wonton wrapper onto the workbench with one point towards you like a diamond.
6. Put a teaspoonful of filling in the middle of the wrapper.
7. Fold the far corner of the wonton wrapper gently over the top of the mixture and bring it towards you make a triangle shape with the filling inside.
8. Seal the edges of the wonton down with water using your fingers and pressing the edges of the wrapper.
9. Steam the wontons for about 6 – 7 minutes.

Dipping sauce:

1. Chop the chives finely.
2. Combine them with the rest of the ingredients in a bowl.
3. Taste it to check the balance.
4. Serve with the wontons.



Tamarind

Many children were introduced to the fleshy fruit (paste only) of the tamarind which was included in the Malaysian Fruit Salad dressing. Sirinya was able to share her experience of climbing the tree in her mother's Thai village when she visits and tasting its unusual flavour. Ruth, a volunteer also recalled one in the playground of her Rockhamton primary school and being dared to try one. This was a good opportunity to talk about the benefits of combining ingredients to give an appealing taste and depth of flavor.

Tamarind has a fleshy juicy slightly sour pulp. This taste could be described as sweet and sour at the same time.



Malaysian Citrus Fruit Salad

Dressing Ingredients

- 1 lime – juiced
- 1 tablespoon tamarind paste
- 1 1/2 tablespoons palm sugar grated
- 1 tablespoon brown sugar
- 1 tablespoon coconut

Fruit ingredients

- 4 mandarins or 1 grapefruit (or a combination)
- 3 or 4 oranges (we also added ¼ of a pineapple left over from the fete)
- 8 Small nasturtium leaves or mint leaves for garnish

Method

1. Juice the lime and pour into the salad bowl.
2. Add the tamarind paste, palm sugar, brown sugar and coconut. Whisk carefully.
3. Peel the mandarins and break into segments. Add to the dressing. (put citrus peel in the bin)
4. Peel the oranges, cut into bite size pieces and add to the mandarins.
5. Cut up the pineapple into bite sized pieces.
6. Stir around to cover the fruit with the dressing.

Arrange the fruit on a serving plate and garnish with the mint. Serve with tooth picks if desired.

