School Holidays are here!!!!!!

Its not to late for the Shire of Ashburton to be your saviour.

Further information and enrolment forms can be obtained by contacting Justine Shircore Senior Activities Advisor or Kaylah Lloyd at the Shire of Ashburton on 9184 9307.

WANTED: Short or long term carers for rescued dogs/puppies and cats/kittens. Also transport of animals to Karratha.

If you can help please contact:
SAFE Karratha: 08 9185 4634
SAFE Mobile: 0439 355 163

karratha@safe.asn.au
www.safe.asn.au

Our Future Is SAFE

School Holidays are here!!!!!!!
School News

Reports

Semester One reports have now been completed. Any parent who was unable to collect them from the teacher during the week will have their child’s reports posted out today.

Parents please don’t forget to return the release forms to the school for the Wirrpanda Foundation who will be visiting the school next term.

Forms not returned will not stop students being involved in the program just limits the use of photos that can be used by the Foundation.

Congratulations to the winners of the Wheatstone Environment Month Colouring In competition.
The winners are:-

PP/1 - Anaya Clark
EC1 - Jessica Stanley
EC2 - Kyle Jewell
UP1 - Kiara Parker
UP2 - Teneka Clark

The Dental Van will be arriving in week 4 of next term.
The van will be at the school for 4 weeks.

Green Eggs and Ham
This colourful recipe, inspired by the beloved Dr. Seuss book of the same name, is a fun meal idea your kids will love.

INGREDIENTS
1 cup packed rocket, spinach, kale, silver-beet (or whatever green leafy veggies you have)
1 cup packed fresh flat-leaf parsley leaves
½ cup packed fresh basil leaves
2 tablespoons finely grated Parmesan cheese
1/4 to 1/3 cup extra-virgin olive oil
Coarse salt and freshly ground black pepper
8 large eggs
1 tablespoon unsalted butter
Ham

DIRECTIONS
STEP 1
Place veggies, parsley, basil, and cheese in the bowl of a food processor; with the machine running, slowly add olive oil until a smooth paste forms. Season with salt and pepper and set pesto aside.

STEP 2
In a large bowl, whisk together eggs with 1/4 cup pesto, saving any remaining pesto for another use. Season egg mixture with salt and pepper.

STEP 3
Melt butter in a large skillet over medium heat. Using a heatproof rubber spatula, gently pull the eggs from the side of the skillet. As the eggs start to set, stir them gently until curds form. Serve immediately with ham.

Source: http://www.marthastewart.com/893674/green-eggs-and-ham

Spider-wich
Bread roll filled with lettuce, cheese & tomato.
Carrot sticks for the legs (8 of course!)
Cucumber slices and halved cherry tomatoes as the eyes.
Last week, the students in Years 4 and 5 organised the whole school assembly.

During class we have been working hard to improve our speaking and listening skills through reading a variety of texts.

Students voted and agreed on presenting one of their favourite plays, *Chicken-Licken*.

All students played a part in designing and creating our setting and some students created masks and costumes for the animal characters.

As of Term 3 we will be locking all bikes, scooters etc. at the bike racks behind the Upper Primary block each day. They will be locked at 8:30 am each day and unlocked prior to the final siren at 2:15 pm.

All children will need to ensure their bikes or scooters are in this area as they are not to be stored in or around classrooms.

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**VEGGIES & HERBS FOR SALE**

Available now for purchase, are the following fresh organic veggies & herbs from the school veggie garden. Proceeds go back to the school garden for more plants, supplies, etc.

I will pick them for you and arrange pick-up or delivery time & place (send me your order by email or text – my details are below).

**$3/bunch veggies**

**$2/small bunch herbs**

- Silver beet/Rainbow chard
- Lettuce - cos, oak, coral
- Bok Choy
- Kale
- Coriander (limited)
- Basil
- Thai basil
- Kaffir lime leaves
- Garlic chives
- Chillies (orange - hot)
- Zucchini (Lebanese - which are a bit smaller)
- Lemon Basil seedlings – this is the magic ingredient in the Lemon Basil rice all the kids loved when we made it recently!

Don’t forget also that there are veggies for ‘free’ in the Community Garden, on the corner of Third Ave and Simpson St. Anyone is welcome to help themselves to produce in the Community Garden, which is open all the time, whereas the School Garden is just behind it, with a tall fence surrounding it and it is kept locked.

Happy gardening and cooking.

Denise Wright
Co-ordinator
Onslow Kids Kitchen Garden
Shire of Ashburton
Ph. 0409 090 240
Email: denise.wright@ashburton.wa.gov.au

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Hi everyone and welcome to the Onslow Kids Kitchen Garden update!

In the kitchen the kids have been cooking up green eggs and ham! The green eggs were made with a homemade pesto (nut free), using lots of green leafy veggies and herbs from our garden, a bit of parmesan cheese and olive oil, which we mixed in with the eggs and scrambled them. We also read the classic story ‘Green Eggs & Ham’ by Dr Seuss. We’ve also created some fun food art – Spider-wich’s – see recipes over page.
Monday morning NAIDOC celebrations started with an Assembly hosted by Upper Primary. All Junior Primary classes combined with a fabulous performance. PrePrimary told us “The Bush Tale”, EC1 taught us the names of creatures in Yindjibarndi and EC2 sang “Old MacDonald” with Yindjibarndi language.

Wednesday lunch was created by local community members, Irene Hayes, Katie Drummond and the Year 6 and Year 7 students assisted. Lunch was kangaroo stew, along with curry and rice with damper, Johnny Cakes and pancakes. Students hopped right into it and were bounding back for seconds.

Students created lovely pieces of artwork for NAIDOC week which were on display outside the Art Building today. A panel of judges chose the best artwork and the winners were:

**Kindy:**
Winner: Barney Wratten
Runner up: Lucy Raffan

**PrePrimary:**
Winner: Anaya Clark
Runner up: Holly Roulston

**Early Childhood 1:**
Winner: Claire Lockie
Runner up: Lyla Tyndall

**Early Childhood 2:**
Winner: Amanda Coughlan
Runner up: Jayden Le Roux

**Upper Primary 1:**
Winner: Kiara Parker
Runner up: Liv Kemp

**Upper Primary 2:**
Winner: Connor Craig
Runner up: Leia Stratford

The **overall winner** for NAIDOC Week Art Competition is Connor Craig. Connor’s artwork will be framed and on display in the Admin Building for everyone’s enjoyment.