Principal’s Report

Thank you and well done to the P&C on their efforts over the weekend for their manure drive and stall at the Boggabri Spring Fair. Thank you to everyone who was available to help out during the day on Saturday. Congratulations to our scarecrow making families and everyone who entered the colouring in competition.

Heather from Montage Fotos visited us again last Thursday to take our annual school photos. Thank you to all of our parents for making sure we all looked our best and where possible made sure we were in our full summer uniform. Heather was very impressed by our wonderful Fairfax manners and behaviour and of course how good we all looked for our photos! We should receive our photo packages by the first week in December.

Thank you to everyone who has participated and donated boxes or items to the Operation Christmas Child charity. Della and Mrs Brown have collected all of our boxes and Della will be transporting them to the Samaritan’s Purse office in Sydney this week. We will be tracking our boxes to see where they are delivered. I know everyone is excitedly awaiting the responses from the recipients of the fun filled boxes.

Our Kindergarten 2016 Transition program continues this Friday with our Kindergarten students being invited to come in and visit us during our morning session. We will continue our program with a session each week for the rest of this term. The dates have been added to our calendar. We are all looking forward to welcoming our 2016 kindergarten students to our classroom. This week we will be working in our classroom and in our garden, we are excited to welcome them and cannot wait until they visit!

We had a hugely delicious success in our kitchen session on Friday where with the help of some kindly donated fresh produce from the Starkey and Nobilo families and the help of Mrs Murphy and Molly we all worked together to make a delicious lunchtime snack of Vietnamese Rice Paper Rolls with accompanying dipping sauces. It is always great to see so many of us trying new ingredients and using some of the fresh produce from our garden, Thank you to Mrs Shields for taking our aprons and tea towels to wash. We have attached the recipes that we used on Friday for anyone who would like to try these delicious and healthy snacks!

This week in our Stephanie Alexander Kitchen Garden Program we will be working in our garden, we will be looking at making our garden more fruitful and how to collect some of our own seeds as well as how we can grow plants without buying seedlings or seeds! We will also be completing routine garden maintenance to ensure that our garden receives the TLC it requires to grow all of the lovely and fresh produce we need for our cooking sessions. We will be in the garden from 10 am.

Sporting Schools After School Sports program begins this Wednesday with hockey with Mrs Maio. Afternoon tea roster is as follows, please check the dates carefully and let us know if there are any conflicts or inconvenient dates.

<table>
<thead>
<tr>
<th>Date</th>
<th>Family</th>
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<tbody>
<tr>
<td>14th October</td>
<td>Calsena</td>
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<td>21st October</td>
<td>Laird</td>
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<td>28th October</td>
<td>Murphy</td>
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<td>4th November</td>
<td>Nobilo</td>
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<td>11th November</td>
<td>Starkey</td>
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<td>18th November</td>
<td>Woolford</td>
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Last term through ‘out of uniform’ days, Jeans for Genes Day and our Wednesday Milos we raised $100 for the Children’s Medical Research Centre, this money has been sent to the Jeans for Genes foundation on behalf of our students and school community. Thank you to everyone who has contributed. Don’t forget our icy poles on Wednesday for 50c each, this donation will be collected and sent to our chosen charity at the end of the term.

Tonight there will be a P&C meeting at 6pm in the library. Everyone is welcome and encouraged to attend, as always there will be important agenda items discussed, I hope to see you all there.

Enjoy the rest of your week,

Rebecca Smith
<table>
<thead>
<tr>
<th>Calendar</th>
<th>Term 4 1015</th>
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<tbody>
<tr>
<td>Friday 16th October</td>
<td>Kindergarten 2016 Transition Morning – 9-11:30</td>
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<tr>
<td></td>
<td>SAKG Gardening 10-11 am</td>
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<tr>
<td>Monday 19th October</td>
<td>Reading buddies 9 – 9:30 am</td>
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<td></td>
<td>Ooranga Playgroup 10 – 12 pm</td>
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<td>Thursday 22nd October</td>
<td>Kindergarten Transition 9-11:30</td>
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<tr>
<td>Wednesday 28th October</td>
<td>Kindergarten Transition 9-11:30</td>
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<td>Monday 2nd November</td>
<td>Scripture</td>
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<tr>
<td>Tuesday 3rd November</td>
<td>Kindergarten Transition</td>
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<tr>
<td>Monday 9th November</td>
<td>Kindergarten Transition</td>
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<tr>
<td>Friday 20th November</td>
<td>Kindergarten Transition</td>
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<tr>
<td>Thursday 26th November</td>
<td>Kindergarten Transition</td>
</tr>
<tr>
<td>Wednesday 2nd December</td>
<td>Kindergarten Transition</td>
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</tbody>
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Delicious Vietnamese Rice Paper Rolls!
A Trio of Dipping Sauces

- HONEY SESAME SAUCE
  - \( \frac{1}{4} \) cup honey
  - 1 teaspoon sesame oil
  - 1 teaspoon rice wine vinegar
  - \( \frac{1}{4} \) cup soy sauce
  - Fresh ginger, cut into small slivers
  - Toasted sesame seeds for garnish
- SPICY SOY SAUCE
  - \( \frac{1}{4} \) cup soy sauce
  - 2 teaspoons chili sauce (more or less depending on how spicy you like)
  - 1 teaspoon honey
  - Chopped green onions for garnish
  - Toasted sesame seeds
- SAVORY PEANUT SAUCE
  - 1 tablespoon hoisin sauce
  - \( \frac{1}{4} \) cup peanut butter
  - \( \frac{1}{4} \) cup soy sauce
  - Hot water
  - Chopped peanuts for garnish

Instructions

1. HONEY SESAME SAUCE
2. To a small mixing bowl add the honey, sesame oil and vinegar and soy sauce.
3. Whisk until combined.
4. Pour into serving bowl and top with ginger and sesame seeds.
5. SPICY SOY SAUCE
6. To a small mixing bowl, add the soy sauce, chili sauce and honey.
7. Whisk until combined.
8. Pour into serving bowl and top with green onions and sesame seeds.
9. SAVORY PEANUT SAUCE
10. To a small mixing bowl add the hoisin sauce, peanut butter, soy sauce and \( \frac{1}{4} \) teaspoon hot water.
11. Whisk until smooth.
12. Add more water if peanut butter is too thick.
13. Pour into serving bowl and top with chopped peanuts.

Tasty, Fresh Dipping Sauce

Makes: Enough for dipping salt and pepper squid, spring rolls, rice paper rolls or dressing salads.

What’s in it?

3 TBS FISH SAUCE
3 TBS RICE WINE VINEGAR
2 TBS SUGAR
2 GARLIC CLOVES FINELY CHOPPED
2CM KNOB GINGER, GRATED OR FINELY CHOPPED
1 BIRDS EYE CHILI, SLICED
2 TBS LIME JUICE

This is your number one Asian dipping sauce, the perfect balance of salty, sweet, sour, spicy, all that good stuff. Based on the Vietnamese dipping sauce Noug mam cham. I was lucky enough to have an incredibly amazing Masterclass with Luke Nguyen along side Dani Venn. Luke, being the kind and incredibly gifted person that he is was more than willing to share his tricks and tips on this sauce. You can check it out here.

Putting it all together:

1. Super simple, all Asian sauces are about balance and layers of flavour, so you may want to tweak this recipe to your taste, but I find it pretty good.

2. Combine the fish sauce, rice wine vinegar and sugar in a small saucepan with 100ml of water over medium heat and stir until all sugar has dissolved. Increase heat and cook until just before the liquid begins to boil. Allow to cool slightly and toss in the garlic, ginger and chili. Add lime juice to taste. Allow to cool fully prior to serving. The dipping sauce can be kept in the fridge for a week.
Vietnamese Rice

Equipment:
- Measuring spoons
- Measuring cups
- Wooden spoon
- 3 tablespoons sugar
- 3 tablespoons fish sauce
- 3 cups water
- 2 cloves garlic
- 1 teaspoon soy sauce
- 1 tablespoon sesame oil
- A pinch of pepper
- 1 large onion

Ingredients:

1. Chop the garlic.
2. Heat some oil in a pan.
3. Add the chopped garlic and sauté until golden.
4. Add the onion and continue sautéing until soft.
5. Add the sugar, fish sauce, and soy sauce.
6. Add the water and bring to a boil.
7. Reduce the heat to low and simmer for a few minutes.

What to do:

1. Prepare the rice cooker.
2. Add the water and salt.
3. Cook the rice as per the manufacturer's instructions.
4. Serve the rice with the garlic onion topping.

Tuesday, 13 October 2015