What's Happening

Father's Day Raffle
With Father’s Day just around the corner we are asking for donations to go towards our father’s day raffle. These can be brought into the office and will be used to make up several prizes for the raffle.

New Student
Last week we had a new student Taj start in the big room. It is great to see all our students making Taj feel welcome at Narracan Primary.

Slloyd Room
During the holidays our Slloyd room was painted and the floors polished. We are now able to use this room and have started running our Stephanie Alexander Kitchen Garden Program cooking classes with Bec on a Wednesday in the Slloyd room. Thank-you for your patience with getting this room up and running, it was well worth the wait.

Gumnuts Playgroup
Last Monday the Gumnuts playgroup held their first session for 2016 in our newly renovated Slloyd Room. Please spread the news that the playgroup is up and running on a fortnightly basis at 9:30am. Our next playgroup session will be held on Monday 1st August.

Reminder
Can we please ensure our hair is tied back on a Wednesday for our cooking classes. We have supplied several hair ties over the course of the year but this is becoming costly.

Sporting Schools Grant
Our school was successful in receiving a grant to run our AFL footy sessions with Ben and Basketball sessions with Glen in Term 3. Our football sessions will continue to be held on a Wednesday afternoon and our Basketball sessions are held on alternative Thursdays to Marc Van. The sporting schools grant has enabled us to purchase new basketballs and aluminium goals.

Upcoming Teacher PD
This term Xandy and Kevin are required to attend fortnightly PD sessions on a Tuesday with our Moe small schools cluster group. Kevin will also be attending a West Gippsland PD session on Friday and the Maths/Science training in Melbourne on Wednesday, Thursday and Friday next week. These PD sessions are a requirement from DET.

School Council Meeting
Our next school council meeting has been rescheduled to Monday 1st August at 3:45pm in the staff room. Everyone is welcome to attend.
**Reminders**

**Term 3**
- Marc Van = Thur 28th July
- Playgroup = Mon 1st August at 9:30am
- Footy = Wed 3rd Aug
- Basketball = Thurs 4th Aug
- Marc Van = Thurs 11th Aug
- Playgroup = Mon 15th August 9:30am
- Bball = Thurs 18th August
- Marc Van = Thurs 25th Aug
- Trivia Night = Fri 26th August
- Playgroup = Mon 29th August at 9:30am
- Gr.3/4 Waratah Bay Camp = 7th-9th Sept (Term 3)
- Life Ed Program = 13/9/16
- Snuggle Pot & Cuddle Pie Melbourne Excursion = 15/9/16

**UPCOMING DATES**
- Science Melbourne Excursion = 24/10/16
- Melbourne Cup Day Holiday = 1/11/16
- Sonatina Melbourne Excursion = 10/11/16

**Birthday Corner & Student Awards**

**Aiden**
Who celebrated his birthday on Saturday

**Corissa**
Who's 12th birthday is next Thursday

**Upcoming Dates**
- Science Melbourne Excursion - 24/10/16
- Melbourne Cup Day Holiday - 1/11/16
- Sonatina Melbourne Excursion - 10/11/16

**Student Awards**

**Kurt**
For being the most adventurous food taster during cooking classes.

**Summer**
For her great work during maths lessons.
This term our students are learning about the Olympics. Our students are learning about the different countries that take part in the Olympics and the flags of those countries. They are also learning about the different cultures. To integrate this into our cooking classes the children are cooking international cuisine. Last week our students cooked American pumpkin pie and Australian pumpkin scones. This week our students will be cooking Kasha which is Russian porridge and Blini which is Russian pancakes. Please find these recipes attached so that you can make them at home with your children. We also encourage our parents to ask their children about what they made during cooking and their likes and dislikes about the dish.

Kasha (Russian porridge) with milk

Season: Any
Serves: 4
Recipe source: kitchenrussian.com

Fresh from the garden:

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
</tr>
</thead>
<tbody>
<tr>
<td>medium saucepan</td>
<td>1 cup of buckwheat groats (toasted buckwheat)</td>
</tr>
<tr>
<td>measuring cups and spoons</td>
<td>water for cleansing buckwheat</td>
</tr>
<tr>
<td>sieve</td>
<td>2 cups water, extra</td>
</tr>
<tr>
<td>wooden spoon</td>
<td>1 tsp salt</td>
</tr>
<tr>
<td></td>
<td>2 tbsp sugar</td>
</tr>
<tr>
<td></td>
<td>60g butter</td>
</tr>
<tr>
<td></td>
<td>3.5 cups milk</td>
</tr>
</tbody>
</table>

What to do:

1. Cleanse the buckwheat groats. You do this by pouring cold water over the buckwheat, then stirring with a whisk. Drain clean buckwheat in a sieve, discard dirty water, then return buckwheat to pan.
2. Pour extra water over cleaned buckwheat, add salt and cook until all water is absorbed. Add the milk, butter and sugar to the pan. Bring to the boil and then take off the stove. Allow to cool slightly, then serve.
Blini (Russian pancakes)

Season: Any

Serves: 8

Recipe source: allrecipes.com

Fresh from the garden: eggs, vegetable or fruit filling

What to do:

1. Beat the eggs and the milk together. Stir in the salt and sugar, mix well. Add the baking soda and citric acid.
2. Blend in the flour. Add the vegetable oil and pour in the boiling water, stirring constantly. The batter should be very thin, almost watery. Set the bowl aside and let it rest of 20 minutes.
3. Melt a tablespoon of butter in a small frying pan over medium-high heat. Pick the pan up off the heat. Pour in a ladleful of batter while you rotate your wrist, tilting the pan so the batter makes a circle and coats the bottom. The blini should be very thin.
4. Return the pan to the heat. Cook the blini for 90 seconds. Carefully flip the blini over and cook the other side for 1 minute.
5. Transfer the blini to a plate lined with a clean kitchen towel. Continue cooking the blini, adding an additional tablespoon of butter to the pan after every 4 blini. Stack on top of each other and cover with kitchen towel to keep warm. Spread your favourite filling, sweet of savoury, in the centre of a blini and fold to enclose.

Ingredients:

4 ¼ cups milk
6 eggs
¼ teaspoon salt
3 tablespoons white sugar
½ teaspoon bicarb soda
1/8 teaspoon citric acid powder
4 cups plain flour
1 cup boiling water
2/3 cup butter, divided into tablespoon size pieces.

filling of your choice, some suggestions are:
cooked mince meat, mashed potatoes with onion, berries, chocolate sauce.

Equipment:

large bowl
whisk
wooden spoon
measuring cups and spoons
frypan
paper towel
tea towel
spatula
disposable kitchen gloves (helps to protect hands when flipping blini)
**Pumpkin Pie**

**Season:** Summer/Autumn  
**Serves:** 8  
**Recipe source:** bbcgoodfood.com, Donna Hay Simple Essentials  
**Fresh from the garden:** pumpkin, eggs

### Equipment:
- scales  
- measuring cups and spoons  
- tart tin  
- food processor  
- knife and chopping board  
- plastic wrap  
- baking paper  
- rolling pin  
- baking beans  
- sieve  
- 2 large bowls  
- mixing spoon  
- 2 small bowls or mugs

### Ingredients:

#### Sweet shortcrust pastry:
- 150g cold butter  
- 3 tablespoons caster sugar  
- 2 cups plain flour  
- 2-3 tablespoon iced water

#### Pumpkin filling:
- 750g pumpkin, peeled, deseeded and cut into chunks  
- 140g caster sugar  
- ½ tsp salt  
- ½ tsp nutmeg  
- 1 tsp cinnamon  
- 2 eggs, beaten  
- 25g butter melted  
- 175 ml sweetened condensed milk  
- 1 tbsp icing sugar

### What to do:

1. Steam pumpkin until tender. Allow to cool.  
2. Cut butter into small cubes and place in the bowl of the food processor. Add the sugar and flour and process until mixture resembles rough breadcrumbs.  
3. While the motor is, add enough iced water to form a smooth dough and process until just combined.  
4. Knead dough lightly. Wrap in plastic wrap and place in fridge for 30 minutes.  
5. Preheat oven to 160°C.  
6. Push the cooled pumpkin through a sieve into a large bowl. In a separate bowl, combine the sugar, salt, nutmeg and half the cinnamon. Mix in the beaten egg, melted butter and milk, then add to the pumpkin puree and stir to combine. Set aside.  
7. Take pastry from fridge and roll out on a lightly floured surface, or between two sheets of baking paper until 2-3mm thick and line the tart tin, trimming any excess pastry. Chill for another 15 minutes in refrigerator.  
8. Cover pastry with baking paper and top with baking beans. Bake for 10 mins. Remove baking paper and beans, then bake for a further 10 mins. Remove from oven and allow to cool slightly.  
9. Increase oven temperature to 200°C.  
10. Pour pumpkin mixture into prepared tart shell and bake for 10 minutes, then reduce temperature to 160°C and continue to bake for a further 35-40 minutes, until the filling is just set.  
11. Leave to cool, then remove pie from the tin. Mix the remaining cinnamon with the icing sugar and dust over the pie. Serve chilled. Optional: serve with whipped cream.
Pumpkin Scones

Season: Summer/Autumn

Serves: 12

Recipe source: Lady Flo Bjelke-Petersen’s recipe source from abc.net.au

Fresh from the garden: pumpkin, eggs

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>measuring cups and spoons</td>
<td>1 tablespoon butter</td>
</tr>
<tr>
<td>electric beaters</td>
<td>½ cup sugar</td>
</tr>
<tr>
<td>scone cutter</td>
<td>¼ teaspoon salt</td>
</tr>
<tr>
<td>large bowl</td>
<td>1 egg</td>
</tr>
<tr>
<td>mixing spoon</td>
<td>1 cup mashed pumpkin (cold)</td>
</tr>
<tr>
<td>baking trays</td>
<td>2 cups self-raising flour, plus extra for dusting</td>
</tr>
<tr>
<td>baking paper</td>
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</tbody>
</table>

What to do:

1. Preheat oven to 225ºC.
2. Beat butter, sugar and salt together until light and fluffy.
3. Add egg, then pumpkin and stir in the flour.
4. Turn dough onto a floured surface. Press out to about 2.5 cm thick. Cut into circles with the floured scone cutter (you could also use a glass if no scone cutter is available).
5. Place on tray covered with baking paper. Bake for 15-20 minutes, until golden brown. Remove from oven, allow to cool and serve with butter.