

Newsletter



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*Excellence
through Endeavour*

Principal:
Mrs Heather Hill

From the Principal

SCHOOL FETE

Everyone is hoping for a lovely day on Saturday but whatever the weather, our fete is sure to be a fantastic event. So much hard work has been put into organisation of the fete by Cate Robertson and her team of helpers, who deserve a huge vote of thanks. If you have not yet volunteered your time to help on the day, we would greatly appreciate your assistance. We look forward to a great community event.

STUDENT LEADERS

At yesterday's assembly I was pleased to introduce the following students, who will be providing valuable leadership to our school. They have been selected according to their interest and responsibility shown in their participation in the following areas:

Environment: Brett S, Emma McS

IRC: Ashley I, Callum L

Peer Mediation: Max M, Maddie S

Art: Zalie R, Jackson H

Choir: Haruna K

This year, each Grade 5/6 classroom has a Class Captain, selected by the teacher as a leader and role model in their class:

5/6G: Natasha P

5/6P: Jordan C

5/6K: Isabelle P

5/6R: Jessica F

5/6D: Cassie K

5/6H: Georgia H

Congratulations to all our newly appointed student leaders.

CONTACT DETAILS

A reminder to parents to please inform the office of any change of address or phone contact details. It is most important that we have up to date records. Many thanks in anticipation.

Heather Hill

From the Assistant Principal

PEER MEDIATION 2009

Last week our Grade 6 students took part in the Peer Mediation training program. The skills related to the mediation process are not just applicable to the program but they are valuable life skills.

What is Peer Mediation?

Peer Mediation is a process where conflict in the yard is dealt with by trained senior students, who isolate disputed issues, develop options, consider alternatives and reach solutions. All Grade 6 students worked extremely well throughout the training sessions.

How it will run?

Students will come to the mediators or be directed to mediators by yard duty teachers. **Yard duty teachers will still handle the more serious issues.**

During mediation sessions students will tell their side of the story, work together to find solutions and then sign an agreement on the solution selected by both students involved in the conflict. Students who do not want to go to mediation will go directly to yard duty teachers.

The types of issues that will go to mediation include name calling, rumours and gossip, dirty looks, arguments, game disputes, territorial disputes and invasion of privacy.

Looking Ahead	
Saturday 21 March	MPS Fete
Tuesday 24 March	Parent Teacher Interviews
Wednesday 25 March	School Photos Parent Teacher Interviews
Tuesday 31 March- Friday 3 April	Grade 5 Camp
Friday 3 April	End of Term One Students Dismissed 2.30pm

The program empowers students and settles small conflicts before they become major battles.

Benefits for students-

It enables students to improve:
 problem solving skills
 communication skills
 conflict resolution skills.

YEAR 6/7 TRANSITION

Your year 6 child will receive a *Placement Timeline* with this week's newsletter. This will provide information about the application process for enrolling in government secondary schools for 2010. I would encourage families to attend secondary school information sessions which may help you decide on a preferred school. Please contact me if you have any queries. Please note that your child's application form will be sent out on April 20 and must be returned by May 18.

Shirley Krongold

Congratulations

Congratulations to all 19 participants who swam at the Zone Swimming Championships last week.

A number of students did PB's.

Many thanks to Angela C (replaced Olivia L - on holidays)

Alex R — 3rd freestyle

12/13yo Boys Freestyle Relay—

Nic C, Richard D, Matthew M & Jack T came third.

The two teams in front of them were in Victorian Championships last year, so to come 3rd to them is an achievement !

Congratulations also to Stephanie L 5/6D who competed last weekend in the 2009 Victorian Age Diving Championships 12/13 Girls Category.

She came 3rd in the 1m Springboard, 4th in the 5m Platform and 5th in the 3m Springboard.

Well Done

Fete News

Stationery Stall

Again, thank you to everyone who has donated items to the Stationery Stall. The response has been fantastic, but if you would still like to make a contribution, it is not too late! We will gratefully accept Cards/Gift Cards, Wrapping Paper and Cellophane (sheets/rolls) and Gift Bags.

Donations of the following items from the various year levels would be greatly appreciated.

Prep, Grades 1 & 2 - Cards and Gift Cards
Grades 3 & 4 - Wrapping Paper and Cellophane
Grades 5 & 6 - Gift Bags

Please leave your donations in the box labelled "Stationery Stall" near the office, or bring to the Stationery Stall on Fete Day (before 11.30am please).

Thank you again for your invaluable support.

Meny and Andrea

Community Notice

MURRUMBEENA JUNIOR FOOTBALL CLUB

AUSKICK REGISTRATION

Saturday & Sunday morning Auskick

Affiliated with the MSJFL

Registration Dates :

Auskick : Sunday 29th March 2009 – 9:00am to 12:00noon

@ Kangaroo Road, Ground, Murrumbena

Further details from the Registrar :

Mich Uhe : theuhes@optusnet.com.au – 0408 350 073

Care & Share Program

Thank you to all those who have volunteered to be involved in Murrumbena Primary School's Care & Share Program. The response has been overwhelming and encouraging. Not only does this program help out a MPS family when they need the help the most, but it also shows our children the joy of giving to others, helping others and caring for our community.

So far there are 36 families who have volunteered to cook meals, drop off children, do some washing, make a school lunch, or even do some ironing for 2009. This is a fantastic response in just two weeks, but the program needs more volunteers if possible. The more volunteers the less amount of time you are rostered on.

If your name was on the list last year – it doesn't automatically go onto this years list so please fill out a form from the office and put your hand up to volunteer for the Care & Share Program. The program is currently being used and a new roster is going to be made up. The more names we have to put on that roster the better for everyone!! Please hand in your form to the office no later than the end of this week.

Any questions please don't hesitate to call Amanda Daemen (0412 329 605) anytime to have a chat about the program.

THE SHARE & CARE PROGRAM
Our family's experience

Last year our family was hit for six when I was diagnosed with breast cancer. The rounds of surgery, chemotherapy and hospital visits that followed were physically and emotionally draining on all of us. However, what was one of the bleakest of times for myself and my family was made so much brighter by being involved in the Share & Care Program.

By having meals and school runs taken care of through the program, our extended family and friends were freed up to concentrate on our more personal needs. In addition, it helped us to minimize the disruption to our household while focusing on just getting through the challenging times. As an added bonus, we also got to know a number of school families we may not have met otherwise.

Through being involved, our children have seen that it is not only important to extend a helping hand to those in need, it is equally important to learn to accept graciously when someone offers to help you to your feet.

I would encourage families to get involved in this program, either as a volunteer or by accepting the assistance it offers in times of need. It is a very valuable part of our school community.

We would also like to take this opportunity to again thank all of the families and staff at the school who gave us such tremendous support throughout the year.

Petra, Mark, Coen & Erin



Cake Stall

Today your child will receive a Cake Stall Package. One package has been sent per family. Thank you in anticipation for baking for the cake stall. We appreciate the time and effort you put into supporting the school fete.

Enclosed in the package you should find:

- 1 plate
- 1 plastic bag & tie
- 1 label

Instructions for packaging & delivery (see overleaf)

We would appreciate donations of cakes, biscuits, muffins scones and slices. Popular items are chocolate, lemon, orange or banana cakes, shortbread, muffins, cup cakes, scones and slices.

Recipe suggestions are attached to this notice

If you are unable to spare the time to bake please return your cake package to the school office.

It is a local council requirement that all food be cooked. We are not allowed to sell anything with cream, custard, cream cheese or savoury pastry goods.

Please note refrigeration will not be available for storage of any produce for the cake stall.

Extra cake stall packages will be available at the school office.

Preparation

Items should be as freshly baked as possible

Items should be placed on the plates provided and encased in the clear plastic bag

It is essential that you complete your name and year level to meet council health regulations.

These details will be checked at delivery time.

Please indicate the name of the product on the label & *include all ingredients* used in the baked item, as this helps people who may have allergies or dietary constraints to make an informed choice.

*****Please note: If these details are not completed correctly your baked item cannot be sold to the general public.*****

Sample Label

Name: Smith Family/Prep T Item: Chocolate Cake Ingredients: eggs, flour, sugar, cocoa powder, butter

Delivery Time

Friday 20 March between 5:00 – 6:00 pm in the School Hall
OR

Saturday 21 March between 11:00 am to 12:00 pm

Thank you so much for all your help

Helen Crockett
 Cake Stall Co-ordinator
 0431 614 704

Cake Stall Recipes

Lemon Yoghurt Cake

1 $\frac{1}{2}$ cups sugar	$\frac{1}{2}$ teaspoon of salt
Rind of two lemons	1 cup plain yoghurt
2 eggs	2-3 tablespoons of lemon juice
1 cup oil	2 cups self raising flour

Using food processor, process sugar and lemon rind until it is finely chopped. Add eggs, oil, salt and process until smooth and thick. Add yoghurt and juice and process until just mixed in. Add flour and process briefly. Pour into greased baba tin and bake 180°C for 45 min.

Choc Chip Biscuits

1 $\frac{1}{4}$ cup sugar	500g of butter
1 tin condensed milk	5 cups of self raising flour
250g white choc bits	2x250g dark choc bits

Mix butter and sugar together. Slowly add milk till well mixed then spoon sifted flour in slowly. Slowly mix in choc bits by hand. Use 1 teaspoon of mixture to roll into balls and cook in oven 175 °C till the biscuits change to a golden colour. Cool on tray. Makes up to 70 biscuits.

Boiled Chocolate Cake

$\frac{1}{4}$ cup cocoa	$\frac{1}{2}$ teaspoon bicarbonate
1 cup water	2 eggs
150g butter	1 teaspoon vanilla essence
1 $\frac{1}{2}$ cups sugar	1 $\frac{1}{2}$ cups self raising flour

Place cocoa, water, butter, sugar, bicarbonate soda in saucepan. Stir over medium heat and bring to boil. Remove from heat and let cool.

When cold add eggs, vanilla essence and sifted flour slowly till thoroughly mixed. Pour into a greased and lined 20cm round cake tin. Cook 180°C, 50-60mins.

Cake Stall Recipes

Banana Cake

110g butter	$\frac{1}{2}$ teaspoon vanilla
$\frac{3}{4}$ cup sugar	3 medium bananas
Pinch of grated lemon rind	1 $\frac{1}{2}$ cups of self raising flour
2 eggs	pinch salt, 1 teaspoon bicarbonate soda

Cream the butter, sugar, vanilla and lemon. Beat in the eggs. Mash the bananas thoroughly and add to mixture. Fold in sifted flour, salt and bicarbonate of soda. Bake in 8 inch lined cake tin in moderate oven for 50 mins.

Triple Choc Fudge

1 packet of chocolate cake mix	1 packet of Cottles chocolate pudding mix
2 cups milk	$\frac{1}{2}$ a packet of milk or dark choc chips

Mix all ingredients above and pour into greased lamington tin. Cook in oven 180 °C for 35 minutes. Slice in small rectangles to serve.

Jam Filled Muffins

2 $\frac{3}{4}$ cups self raising flour	1 teaspoon vanilla essence
$\frac{3}{4}$ cup caster sugar	100g melted butter
1 $\frac{1}{4}$ cups milk	muffin tin with 12 holes
2 eggs	

Sift flour and add sugar. Make well in centre and pour in combined milk, eggs, vanilla and cooled melted butter. Mix together till just combined. Divide half the mixture among the muffin holes. Place half a teaspoon of jam into the centre of each muffin and cover with remaining batter. Cook 200 °C, 20-25mins

Double Choc Chip Muffins

2 $\frac{1}{2}$ cups self raising flour	$\frac{3}{4}$ cup firmly packed brown sugar
$\frac{1}{2}$ cup cocoa	1 cup white choc chips
$\frac{1}{2}$ teaspoon bicarbonate soda	1 cup milk choc chips
2 eggs	1 $\frac{1}{4}$ cups milk
100g melted butter	

Sift flour, cocoa and soda into a large bowl. Stir in sugar and $\frac{3}{4}$ cup each of choc bits. Make well in centre and pour in combined milk, eggs and cooled butter. Fold gently. Divide batter among 12 muffin holes and sprinkle with remaining choc bits. Hot oven 200 °C 25 min.

Murrumbidgee Kids Café NEWS

Hi Everyone!! Another busy, busy week has come and gone! Friday the 13th proved a little trying in the end.....and it was such a nice morning! Apologies for keeping anyone waiting, but we try our best. Anyone who can fill in spots would be welcomed, so the baking can be done for the canteen window. Yay!, the MPS Fete is on Saturday, so make sure you invite all your friends and family.

Look forward to seeing you at the canteen window soon.
Keep Smiling.

Fiona



Canteen Roster

Canteen Roster Week 7 and 8, 2009

Wednesday 18th March	
9.30 – 11.30	Monica Greenwood ; HELP WANTED !!!
11.30 – 1.30	Helen Farch ; HELP WANTED!!
Thursday 19th March	
9.30 – 11.30	Trudie Sharpe ; HELP WANTED !!!
11.30 – 1.30	Carli Kristensen ; HELP WANTED !!!
Friday 20th March 2009	
9.30 – 11.30	Lisa Banducci ; Tony Russell
11.30 – 1.30	Janie Thompson ; Helen Spooner
Monday 23rd March	
9.30 – 11.30	Kerry Hill; Caroline Penzes
11.30 – 1.30	Kerry Hill HELP WANTED !!!
Wednesday 25th March	
9.30 – 11.30	Liz Kovacs HELP WANTED !!!
11.30 – 1.30	Emily Condos HELP WANTED !!!
Thursday 26th March	
9.30 – 11.30	Laurie Dziubinski HELP WANTED !!!
11.30 – 1.30	Christie Farnan HELP WANTED !!!
Friday 27th March	
9.30 – 11.30	Cheryl Carter; Jo Hickman; Jenny Ingram
11.30 – 1.30	Cheryl Carter; Torie Munn; Shirley Brumley

*** PLEASE LET FIONA KNOW IF YOU CANT MAKE YOUR SHIFT***

Out Of School Hours Care

	Before School Care Breakfast & Activities	After School Care Activities
Wednesday 18 March	Breakfast: Spaghetti on Toast & Milo Activities: Activity Packs Dodgeball	Outside Play Art: Mexican Weaving Cooking: Nachos Sport: Kickball Other: Treasure Hunt Indoor: Poison Ball Game: Pass the Ball
Thursday 19 March	Breakfast: Fruit Salad & Milo Activities: Story Tapes Indoor Cricket	Outside Play Art: Foam Animals Cooking: Fruit Smoothies Sport: Bombardier Other: Board Games Game: Fruit Salad
Friday 20 March	Breakfast: Pancakes & Milo Activities: Uno Attack Kickball	Outside Play Art: Stencil Posters Cooking: Funny Faces Sport: 2 Touch Soccer Other: Uno Attack Game: Teepees and Indians
Monday 23 March	Breakfast: Toast & Milo Activities: Tepees and Indians Free Time	Outside Play Art: Aboriginal Art Cooking: Salad Wraps Sport: Flag Warfare Other: Relaxing to Music Game: Free Time
Tuesday 24 March	Breakfast: Cereal & Milo Activities: Domino Express Skipping to Music	Outside Play Art: Box Cars Cooking: Chocolate Truffles Sport: Pony Express Other: Music & Dancing Game: Goalie Goalie

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