

FEB	
Mon 12th	Assembly 3pm Dragon Dance 10am
Tues 13th	Dental Van
Wed 14th	CANTEEN No Foundation Students at school
Thurs 15th	Dental Van
Fri 16th	CANTEEN ISS—HOME

## STREETON NEWS

It has been great fun taking the junior school for sessions at the farm over the last few week. This year I will be taking Farm as a specialist subject. Term one will be with the Junior School and Term 2 the Upper School will have Farm.

This week the Upper school started kitchen classes again. Students made Basil dip with fresh basil from our farm. Kitchen will be another specialist subject and the Upper School will have kitchen/cooking classes in Term 1 and the Junior School will have kitchen classes in Term 2.

### NAPLAN

In March all students in years 3 and 5 will be completing the National NAPLAN testing cycle. This is a formalised test for all students in Australia in Years 3, 5, 7 and 9. The series of tests examine areas such as Reading, Writing, Grammar and Spelling as well as Maths.

All tests are online (except for Year 3 Writing) and technology is used under strict conditions.

The tests will commence in March but practice sessions are required to ensure all our systems are working properly.

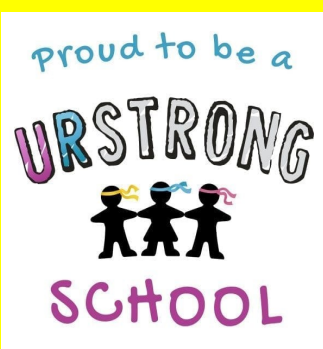
NAPLAN results are independently written and assessed.

Families can see how your child is progressing compared to other student in the state and nationally. At Streeton we use the data as an independent measure of the growth and achievements of our students.

If you have any questions about NAPLAN, please speak to your child's teacher.

<https://www.streetonps.vic.edu.au/school-tours-enrolments>

Check out our virtual tour!



# STREETON NEWS

## Lunar New Year

Next week is the Lunar New Year and 2024 marks the year of the dragon. Streeton will celebrate the event with a special celebration of a giant Lion parade on Monday as well as dumplings for children to try. Students may wear red on the day to celebrate as well.

农历新年快乐.

## School Camp

In 2024 we will re-commence School Camp for students in years 3-6. This year camp will be held in Phillip Island on May 8th-10th

We are starting to plan for camp early. On Monday evening we have a parent/carer information session for families to ask questions about camp. Soon we will be calling for families to commit to attending camp by completing a form and paying a deposit. Your child's teacher can be contacted for any questions regarding camp.

## Can someone help with concrete?

In 2024 we are about to build our outdoor learning classroom. North East Link have provided Streeton with a grant to build this specialised learning space near our farm.

We are looking to purchasing a concrete slab about 7x9m. Do any families have a connection with a concrete firm that could help us out. Please speak to me if you can.

Have a great weekend everyone

Leon Bell

Principal

"Parenthood. The days are long but the years are short. Enjoy each moment."- Unknown



# VALUE AWARDS

Presented at assembly on Monday 12th February

CLASS	NAME	AWARD
12D	Maxi M Levi L	COMMUNITY RESPECT
23R	William M Michaela J	COMMUNITY COMMUNITY
56P	Jarraah B	GROWTH

Fresh basil from the school garden will be available for purchase following Monday's assembly at the price of \$4 per bunch.



## 2024 SCHOOL CAPTAINS



**Jordan, Arts Captain**



**Ahmad, Sports Captain**



**Chloe, Environmental Captain**



**Mackenzie, Social Justice**



**Ellie, Media Captain**

We're thrilled to announce that our school's basketball teams, both boys and girls, emerged victorious in their recent matches against Norris Bank for interschool sport. It was an exhilarating display of skill, teamwork, and determination that led to double victories for our school!

Final scores-

Streeton (B) 28– Norris Bank 6

Streeton (G) 23 - Norris Bank 2



## ART/STEAM NEWS

On the upcoming Tuesday, February 13th, we're celebrating **Shrove Tuesday**, also known as Pancake Tuesday, as part of our Art/STEAM program. The entire school will indulge in pancakes for a special treat.

We've prepared both regular and gluten-free pancake mixtures. Students can choose from three toppings: strawberry jam, maple/golden syrup, or the classic lemon/sugar combo. Additionally, they can opt for whipped cream or sprinkles as extra toppings.

If you prefer your child not to partake in pancake consumption, kindly inform their classroom teacher. Alternatively, if you'd like your child to have a different snack for the day, please pack it in their bags and notify their teacher.

Thank you  
Miss Kundevski



# SHROVE TUESDAY

# STREETON NEWS



**PRINCIPAL**—Mr Leon Bell

CLASS	TEACHER
FB	Ms Holly Beazley & Mrs Michelle Johnson
F1D	Mrs Jenny Donald
12D	Mr Brendan Drummond
2/3R	Miss Simone Rafferty
34L	Mrs Linda Lieschke
56P	Mr Travis Pain
56T	Ms Mim Tsantis

## Specialist Teachers

SUBJECT	TEACHER
The Arts	Miss Nikala Kundeviski
Mandarin (LOTE)	Mr Han Hung
Wellbeing	Mrs Rebecca Hatcher & Mrs michelle Johnson
Tutoring	Karina Matschke
Kitchen Program	Miss Nikala Kundeviski & Ms Jen Richardson
Farm Program	Mr Leon Bell & Mr Luke Cerato

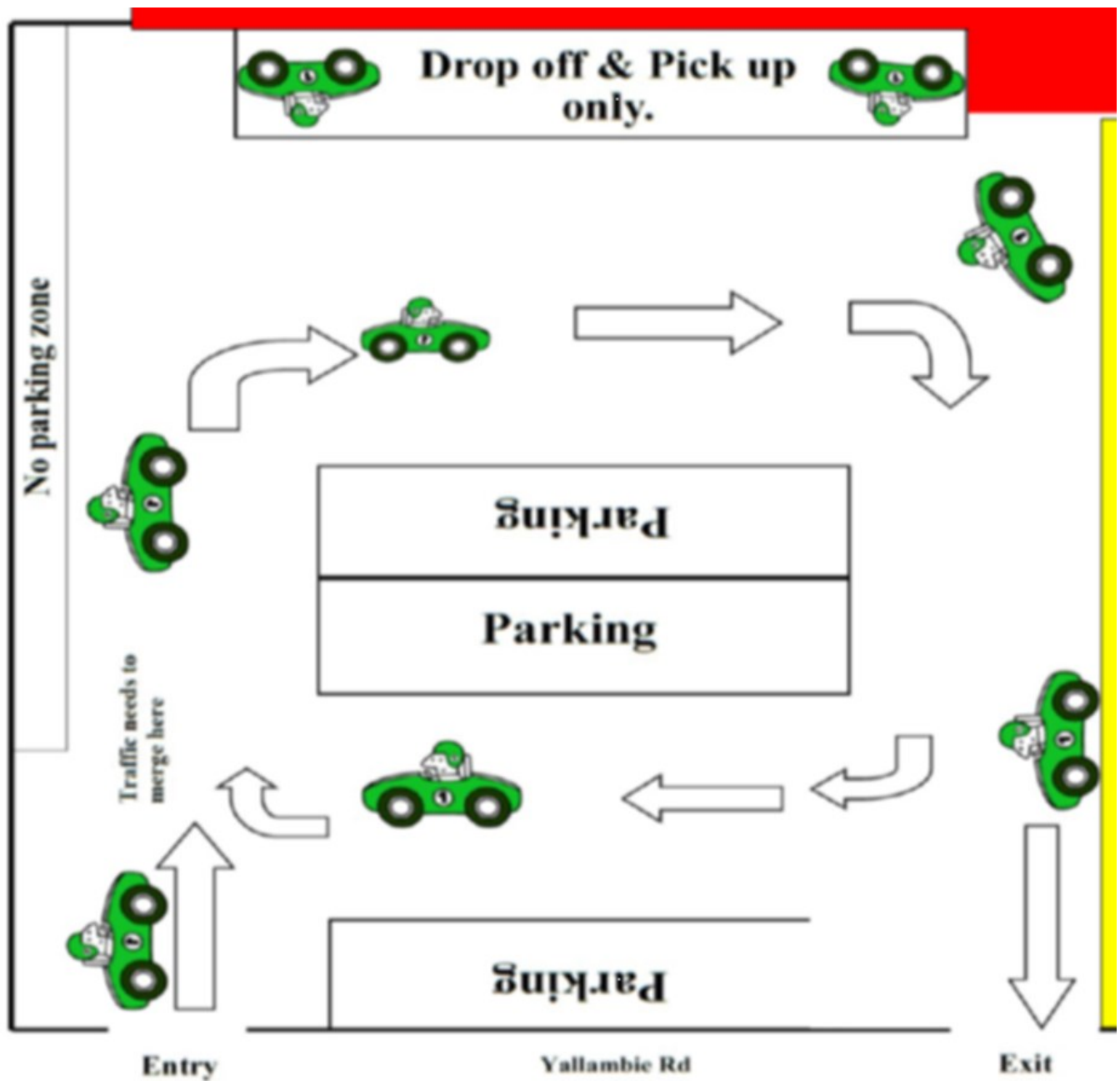
## Education Support Staff

AREA	STAFF MEMBER
Business Manager	Mrs Christina Matthews
Admin Manager/ PA to Principal	Ms Karina Matschke
Education Support Officer	Ms Jen Richardson
Education Support Officer	Mrs Deb Baker
Education Support Officer	Ms Michelle Ackland
Education Support Officer	Mr Luke Cerato
Education Support Officer	Mr Blake Edwards
Education Support Officer	Miss Claudia Trani
Education Support Officer	Miss Marlee Ward
Education Support Officer	Miss Teegan Howklins
Canteen Manager	Ms Medina Longhurst



## CARPARK PROCEDURE

Drop off & Pick up Area, please ensure you stay in your car to ensure the flow of traffic continues. This is **not** a park and wait zone. Staff on duty will ask you to drive around until you see your child/ren waiting.



# SCHOOL CANTEEN MENU

## Streeton Primary School LUNCH MENU

### HOT FOOD

Mini Hot Dog	\$2.25
Mini Hot Dog w/cheese	\$2.35
Hot Dog	\$4.50
Hot Dog w/cheese	\$4.70
Nacho Dippers (GF)	\$4.00
Sausage Roll	\$3.50
Party Pie	\$1.50 each
Chicken Nuggets	\$1.00 each
Dim Sim	\$1.20 each
Corn on the Cob (GF, V)	\$1.00

### SNACKS

Country Delight Cookie	\$1.50
Red Rock Deli Chips	\$2.00
Popcorn (GF)	\$1.50
Monster Noodles	\$0.50
Grain Waves	\$2.00

### FROZEN TREATS

Frozen Yoghurt (GF)	\$2.50
Ice-cream (GF)	\$1.50
Ice-cream w/topping (GF)	\$2.00
Zooper Doopers (GF)	\$0.50
Moosies (Chocolate, Strawberry, Blue Moon, Banana)	\$1.50

### TERM 1 & 4 FRIDAYS ONLY

Jelly Cups	\$1.50
------------	--------

### TERM 2 & 3 ONLY

Spaghetti Bolognese	\$3.50
Macaroni & Cheese	\$3.50

### SANDWICHES/WRAPSLIDERS

Chicken Salad Sandwich	\$5.00
Chicken Salad Wrap	\$5.00
Ham Salad Sandwich	\$4.50
Ham Salad Wrap	\$4.50
Salad Sandwich (V)	\$3.50
Chicken Sandwich	\$4.50
Ham Sandwich	\$4.00
Chicken Slider (mini naan, chicken strip, lettuce, mayo)	\$3.50

### TOASTIES

Cheese	\$3.50
Cheese & Tomato	\$4.00
Ham & Cheese	\$4.30
Ham, Cheese & Tomato	\$4.50

### TUBS

Salad (V)	\$4.00
-----------	--------

*(lettuce, tomato, carrot, cucumber, beetroot)*

Chicken OR Ham Salad	\$5.00
----------------------	--------

White, Wholemeal or GF bread is available. If nothing is chosen white bread will be given.

### DRINKS

Big M (UHT) (Strawberry or Chocolate)	\$2.50
Prima (Apple or Tropical)	\$1.50
Groove (Raspberry or Cool Blue)	\$2.50
Milkshakes (GF)	\$4.00

**PRICES MAY CHANGE DUE TO SEASONAL FLUCTUATIONS AND/OR WHOLESALE PRICE INCREASES**



# KITCHEN PROGRAM



This week in the kitchen, students in grades 3-6 had an exciting culinary adventure as they learned to make pesto and bruschetta using fresh produce harvested from our very own school farm. With aprons on and utensils in hand, they chopped, mixed, and blended their way to creating delicious dishes bursting with flavor. From plucking fresh basil leaves to slicing ripe tomatoes, every step was a lesson in farm-to-table goodness.



# KITCHEN PROGRAM

## Real Tomato and Basil Bruschetta

Real Tomato and Basil Bruschetta, made the proper Italian way. So simple! The key is to use good crusty bread, like ciabatta or sourdough, and ripe, juicy tomatoes.



★★★★★  
5 from 9 votes

Prep Time	Cook Time	Total Time
5 mins	5 mins	10 mins

Course: Appetizer, Starter    Cuisine: Italian    Keyword: Bruschetta    Servings: 4  
Calories: 243cal    Author: Nagi | RecipeTin Eats

### Ingredients

#### Bread

- 4 slices crusty bread like sourdough or ciabatta , sliced 1.5cm/ 3/5" thick (Note 1)
- extra virgin olive oil , for brushing
- 1 garlic clove , halved (unpeeled)

#### Tomato and Basil Topping

- 4 tomatoes (medium) , ripe and juicy, at room temperature
- 1/4 cup basil leaves , roughly chopped
- 1 1/2 tbsp extra virgin olive oil (best quality you can afford)
- 1/4 tsp salt , kosher / cooking salt
- Black pepper

### Instructions

1. Preheat grill/broiler on high (or grill side of BBQ or griddle skillet).

#### Tomato Topping

1. **Deseed (optional, note 2)** - Cut tomatoes in half. Use a measuring teaspoon to scoop out watery seeds (reserve for other use, see post for suggestions) then dice into 1cm / 2/5" pieces.
2. **Toss** - Place tomato and remaining Topping ingredients in a bowl and gently toss to combine. Set aside for 5 to 10 minutes for the flavours to meld and the tomatoes to become juicy and soften slightly.

#### Bread

1. Brush each side of bread with oil then grill/broil until golden and crusty - about 3 minutes on each side. (Or just use your toaster then brush with oil)
2. Rub one side of the surface of the bread lightly with the garlic.

#### Assemble

1. Pile topping onto bread with some of the juices. Drizzle with more extra virgin olive oil and serve immediately.

### Notes

**1. Bread** - Use a sturdy bread that can hold up to the juicy topping. Soggy bruschetta is so disappointing! Sourdough and ciabatta are my favourites.

**2. Deseeding** is optional, not mandatory. The watery centre does dilute the flavour. But to be honest, if I'm making this for myself, I rarely deseed!

**3. Make ahead:** The tomato for the topping can be made a few hours before serving but DO NOT season with salt because it will draw the moisture out of the tomato, making it watery. Season it just prior to serving.

For a DIY spread (which I like to do as a starter for summer BBQ's), put out bowls of topping, grill bread on BBQ then let everyone make their own!

# KITCHEN PROGRAM

## Pesto

**Recipe video above.** This is how I make basil pesto. Make it smooth for the best flavour when tossed through pasta, or chunkier if you want to use it as a dip. See in post for a list of chunky vs smooth and a list of uses! Also see how to use pesto to make a JUICY Pesto Pasta (hint: it's not just pasta and pesto).

Prep Time  
10 mins

Total Time  
10 mins



4.91 from 31 votes

Course: Condiments, Pasta Cuisine: American-Italian

Keyword: Pesto recipe, What goes in pesto Servings: 1 cup Author: Nagi

### Ingredients

- 2 tablespoons pine nuts
- 2 cups / 60g / 2oz fresh basil leaves (tightly pack measuring cup, Note 1)
- 1/2 cup (50 g) parmesan, finely grated (tightly pack the cup)
- 1/2 tsp cooking/kosher salt
- 1/4 tsp black pepper
- 1 garlic clove, small
- 7 tbsp extra virgin olive oil, best quality

### Instructions

1. **Toast pine nuts** - Preheat small skillet over medium high heat (no oil). Add pine nuts and toast until light brown. Immediately remove and let cool slightly.
2. **Blitz pesto** - Place all ingredients except olive oil in a food processor or blender. Blitz until finely chopped.
3. **Add oil while blitzing** - With the motor running, slowly pour the oil in through the feeder tube. Blitz until smooth (or to desired consistency), adding a touch of extra oil (or water) if required to help it blitz.
4. **Handheld blender stick** - Place all ingredients (including oil) in a bowl. Blitz with hand held blender until smooth.

### Storage and Use:

1. **Store** in a super airtight container in the fridge for up to 3 days, or freezer for 3 months. If it's not a super airtight container, smooth the surface and cover with a thin layer of olive oil - basil goes brown when in contact with air.
2. **Makes enough for:** 300g/10oz dried pasta of choice (can stretch to 350g/12oz). See here for how to make a great simple pesto pasta!

### Notes

1. **Basil** - important to use FRESH basil leaves here, not basil that's been in your fridge for a week (goes brown when blitzed!)

If using cup measures for the basil, press the leaves in tightly to measure (else you will be short).

2. **Variations** - Use the same ratios above and switch the basil/pinenuts for any of the following:

- Rocket/arugula, baby spinach, spinach, silverbeet, kale, parsley
- Walnuts, cashews (best sub for pine nuts), almonds, hazelnuts. Haven't tried with seeds like sunflower seeds but I see no reason why they wouldn't work (but I wouldn't use with kale)

### 3. General

- Makes just short of 1 cup of pesto. Use for 300g/10oz pasta of choice to coat generously (3 large servings, 4 smallish servings), or up to 350g/12oz (4 standard servings).



# STREETON NEWS

## US INTERSCHOOL SPORT

**Fri 09/2** Home vs Norris Bank

**Fri 16/2** Away vs Bundoora

**Fri 23/2** Home vs Watsonia North

**Fri 1/3** Home vs St Marys

**Fri 8/3** Home vs Greensborough

**Fri 15/3** BYE

**Fri 22/3** Away vs Watsonia Heights

**Fri 27/3** ISS Finals



## LATEST NEWSLETTERS, AND INFORMATION

<https://www.streetonps.vic.edu.au/latest-newsletters-information>

Email—  
streeton.ps@education.vic.gov.au

## HOUSE CHANTS



**CONDER**

**TURN ON THE RADIO,  
WHAT DO YOU HEAR?  
CONDER, CONDER  
GIVE US A CHEER.  
WE'RE GONNA BEAT THEM,  
BUST THEM, THAT'S OUR  
CUSTOM  
GOOOO CONDER!**



**McCUBBIN**

**EXTRA, EXTRA  
READ ALL ABOUT IT  
McCUBBIN ARE THE BEST  
THERE'S NO DOUBT ABOUT IT  
SHOUT IT TO THE EAST  
SHOUT IT TO THE WEST  
COME ON McCUBBIN  
YOU'RE THE BEST  
GOOOO McCUBBIN!**



**ROBERTS**

**WE'RE FIRED UP  
WE'RE SIZZLING  
WE'RE TURNING UP THE HEAT  
CAUSE WHEN IT COMES TO  
WINNING  
OUR TEAM CAN'T BE BEAT  
WE'RE STRONGER THAN STEEL  
HOTTER THAN THE SUN  
ROBERTS WON'T STOP  
UNTIL WE GET THE JOB DONE  
GOOOO ROBERTS!**



**SUTHERLAND**

**STANDING IN THE  
GRANDSTAND  
SITTING ON A TIN CAN  
WHO SAID, WE CAN  
NOBODY ELSE CAN  
SHOUT IT TO THE EAST  
SHOUT IT TO THE WEST  
COME ON SUTHERLAND  
DO YOUR BEST  
GOOOO SUTHERLAND!**



AUSTRALIAN GIRLS CHOIR



### Is this your daughter?

Look no further than the Australian Girls Choir because we encourage, challenge and inspire girls as they learn to sing, dance and perform.

# Join us at our FEBRUARY OPEN DAY



AUSTRALIAN SCHOOL OF PERFORMING ARTS







AUSTRALIAN GIRLS CHOIR



## An experience that goes far beyond the stage!

Girls blossom as members of the AGC, both on and off the stage. Your daughter will develop confidence, public speaking and presentation skills, resilience and friendships that will last a lifetime.

Our senior performers have shared the stage with a long list of artists including Hugh Jackman, Amy Shark and Kylie Minogue. You may have seen our girls perform for the FIFA Women's World Cup or AFL Grand Final; or on television appearances on Sunrise, Today, Carols by Candlelight and Carols in the Domain.

Now accepting 2024 enrolments for our rehearsal venues in Berwick, Box Hill, Caulfield North, Essendon, Glen Waverley, Greensborough, Heidelberg, Ivanhoe, Kew, Mentone, Ringwood and Yarraville.



## JOIN US AT OUR FEBRUARY OPEN DAY

Register now at [ausgirlschoir.com.au/joinagc](https://ausgirlschoir.com.au/joinagc) or phone 03 9859 6499



AUSTRALIAN SCHOOL OF PERFORMING ARTS



# Twilight Market

Bring  
your friends  
and family to the  
ELTHAM College  
Twilight  
Market!



Where community comes together

**Friday 1 March**  
**4:00pm to 8:30pm**



**ELTHAM College Oval and  
Swipers Gully Vineyard**

- \* Local makers and businesses
- \* Market stalls
- \* Food trucks
- \* Live Music
- \* Swipers Gully wines
- \* BYO kids, family, friends
- \* BYO picnic blanket





## COMMUNITY NOTICES

**Improv Playshops** designed to build confidence and creativity.  
We **learn** through **laughing** and **playing**.

\$30 per playshop -  
Book as you go or for the whole term.

# HAPPY FAILURES

## THURSDAYS

4-5pm - Lower Primary (Foundation-Grade 2)  
5:15-6:15pm - Upper Primary (Grades 3-6)  
6:30-7:30pm - Secondary (Years 7-12)

Bianca Fenn School of Music - Simms Rd. Greensborough  
[www.biancafenn.com](http://www.biancafenn.com)

## Kindergarten Open Day

Saturday 24 February 2024  
9am - 12pm

Scan for a list  
of locations



[banyule.vic.gov.au/Kindergartens](http://banyule.vic.gov.au/Kindergartens)

All Banyule  
kindergartens  
are open



  
Banyule  
City Council