

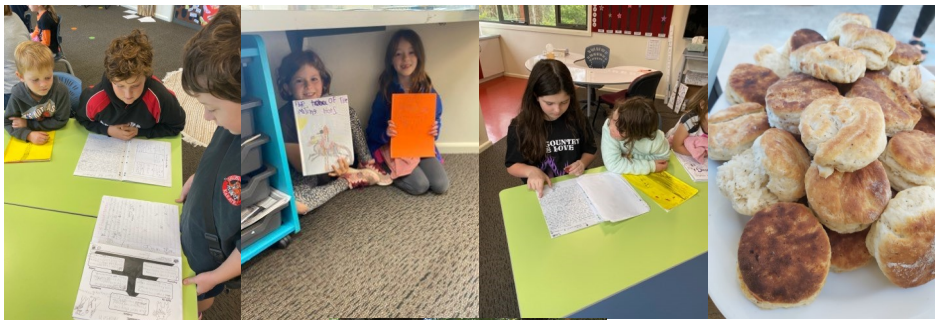


Message from Jacqui

What an amazing term we have had to kick of 2021 at Christmas Hills Primary School. It has certainly been busy with lots of learning. Thank you for everyone who has helped the students to have such wonderful term, we look forward to seeing everyone back for Term 2.



I would like to take this opportunity to wish everyone a safe holidays and wonderful Easter.



Important Dates for 2021

Important Dates for Term 1

March 30th - 3:30

Bush Tucker Celebration

April 2nd - Last day of Term
(2:30pm finish)

2021 Term Dates

Term 1- 28th January-1st April

Term 2- 19th April-25th June

Term 3 -12th July-17th

September

Term 4 - 4th October -

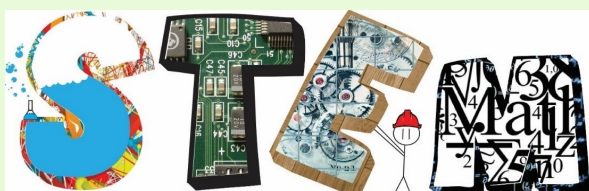
17th December



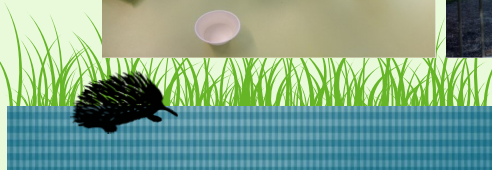
Celebrations Inquiry Unit

In our celebrations inquiry unit this term, we learnt about the Japanese Dolls festival. We made paper Japanese style paper dolls for this celebration.

Carla



Wind is a wonderful thing and we need to know how fast the wind is going for a lot of things including sailing, wind energy and to detect storms. We learned how to measure wind speed and made our own anemotors. The older students looked at how to get known measurements using the formula $\text{speed} = \text{distance} / \text{time}$ and running with their anemotors to compare how fast they rotated with a known speed. The younger students had fun making the anemotors and working really hard to get the anemotors rotating smoothly, using their problem solving to overcome any technical issues. Have a great break and we'll see you in the new term!



Recipes From Our Bush Tucker Feast

Wattle Seed Cookies

200g self raising flour
200g sugar
30g (1 tablespoon) Wattle Seed, roasted and ground
100g margarine, melted
1 egg, lightly beaten

Melt margarine. Mix flour, sugar and wattle seed together. Add egg and then melted margarine. Mix until well combined. Form into small balls. Place well apart on baking paper on a baking tray.

Bake at 180C for 10 to 15 minutes or until slightly brown.

Store in an airtight container.

Wattle Seed Ice Cream

250 ml cream
500 ml milk
3/4 cup (180g) sugar
4 egg yolks
1 tablespoon Wattle Seed, roasted and ground

Heat the milk and sugar in a saucepan, stirring. Remove from heat. Slowly pour onto beaten egg yolks while beating with a whisk.

Add the wattle seed and return the mixture to the stove over low heat and stir until it begins to thicken (5-10 minutes).

Allow to stand for 15 minutes, then add the cream and mix well. Cool and churn in an ice cream machine.



Iced Lemon Myrtle Tea

1 tbsp dried ground Lemon Myrtle leaves

1 tbsp caster sugar

1 litre boiling water

Zest of fresh lemon

Sprig of fresh mint leaves

Place Lemon Myrtle leaves and caster sugar into a large jug with the lemon zest, add boiling water and allow to steep for about 5 minutes.

Strain into a clean jug and refrigerate for at least 4 hours.

Just before serving, add ice cubes and the fresh mint leaves.

Roo Meatballs & Lemon Myrtle Pasta

If you're a first time 'roofer' (kangaroo eater), this is a good place to start. So easy to make, and perfect with the homemade lemon myrtle pasta on page 208.

Serves 4-6

Prep Time: 1 hour 40 minutes

Cooking Time: 40 minutes

1 kg kangaroo mince
1 cup breadcrumbs
½ cup sea parsley, chopped
2 teaspoons chopped sea rosemary
2 free-range eggs
3 garlic cloves, crushed
½ cup grated Parmesan cheese, plus extra to serve
salt and pepper, to taste
oil, for frying
1 onion, diced
2 x 400 g tins tomatoes
500 ml passata
drizzle of wattleseed balsamic vinegar
splash of Worcestershire sauce
1 tablespoon barbecue sauce
1 bunch of wild basil, leaves picked
lemon myrtle pasta (see recipe page 208), to serve

Start by making the meatballs. In a large bowl, combine the mince, breadcrumbs, sea parsley, sea rosemary, eggs, 2 garlic cloves, Parmesan, and salt and pepper. Roll into balls using about a tablespoon of mix at a time. Place on a tray and chill in the fridge for at least 1 hour.

Remove from the fridge 30 minutes before cooking and roll in a little oil prior to cooking. Heat a large frypan to high heat. Fry the meatballs in small batches until golden brown on all sides. Set aside.

To make the sauce: In a large saucepan over medium heat, cook the onion with a pinch of salt until soft. Add the remaining garlic clove and cook for another minute. Add the tomatoes and passata along with the balsamic vinegar, Worcestershire and barbecue sauces, and cook over medium-high heat until it begins to reduce, around about 20 minutes.

Return the meatballs to the pan with half the basil and cook for another 10 minutes. Serve with the pasta and the remaining basil and sprinkle with Parmesan.





A big thank you to our school leaders for organising the Easter egg hunt.

Yarra Glen Pre School

A place to thrive and belong

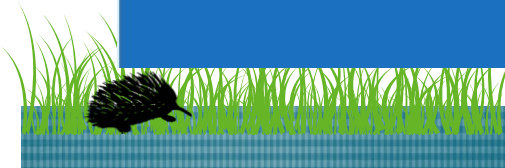


2022 Enrolments are OPEN
3 & 4-Year-Old Pre School Sessions available
Applications closing July 31st 2021
 Contact the Pre School for your application form

Contact : yarra.glen.kin@kindergarten.vic.gov.au 9730 1490



EXCEEDING THE STANDARDS FOR LEARNING



HEALESVILLE HIGH SCHOOL



Open Night

Wednesday 28th April - 7pm



10 Camerons Road, Healesville Vic 3777
(03) 5962 4088 // www.healesvillehs.vic.edu.au

