Principal’s Report

Last Friday we had an excellent response to our Book Week Dress Up Day with the majority of students dressing up to celebrate Book Week, all teachers were dressed up too which they all totally enjoyed. After assembly the children were involved in a variety of engaging activities to celebrate the enjoyment we get from books.

Last Sunday our three teams participating in the Regional Tournament of Minds Competition at Geelong, did an outstanding job addressing the challenges posed.

They all performed very well and their presentations were indicative of their talents. Their ability on the day to cope with any problems displayed their relaxed and confident manner. As usual, their behaviour was excellent and they were most worthy representatives of the school. Even though their presentations were only of a ten minute duration, this was the culmination of six weeks of most worthwhile activities –

- the contest of solving real, open-ended challenges
- the development of problem solving approaches and techniques
- the fostering of co-operative learning and team work
- the encouraging of experimentation, creativity and risk taking
- the development of enterprise
- the modeling of ‘real life’ solutions to problems

All teams participated very well and we were notified this week that Team One was successful in winning the Applied Technology Challenge. They will now compete in the state final at Latrobe University at Bundoora on Sunday, 14th September. Thank you to all parents, who supported this activity by driving their children to Geelong and helping them prepare for the day. A special thanks to Sandra Jacobson for all the work she does supporting the teams.

Last week we had some major work undertaken by the Shire as part of an upgrade to our existing ‘Drop and Go’ Zones. Please be aware the Drop and Go zones are signed as 2 minute parking zone and are enforced by Councils Local Law Officers and the Police. Further in the newsletter there are some helpful tips when picking up your child/children from the Drop & Go Zone. Also please note the new bus zone time in Kennedy Street, out the front of the Administration Office.

We are extremely excited about the launch of the ‘Great Victorian Jam & Chutney Challenge’ with our media release which you will find on the next page and radio coverage this week. If you have any contacts: friends, parents, grandparents, aunts , uncles, great aunts and uncles who enjoy perfecting a palatable jam, chutney, sauce, marmalade, butter please draw their attention to this fabulous opportunity.

Enjoy your week ahead.

Helen
MEDIA RELEASE

AUSTRALIAN CITRUS PEAKING PERFECTLY FOR JAM MAKING

As spring begins to peak its way through the winter gloom, Australia’s citrus fruits are coming into their own in terms of taste and colour.

Winter crops of navel oranges and mandarins are still available, just in time to mix them up with their citrus friends in lemons, to create all sorts of wonderful preserved goodies ... perfect for entering the Great Victorian Jam and Chutney Challenge.

Australia’s richest prizes for jams, chutneys, relishes, sauces and citrus butters will be offered up this October with the inaugural running of the Challenge.

There are 10 competition sections – including a ‘think outside the jam jar’ section for all those quirky offerings like lemon and fig jam, or maybe mandarin, blueberry and orange relish – all of which carry a $250 cash first prize.

The best exhibit on the day will win $1000 cash.

The Great Victorian Jam and Chutney Challenge seeks to celebrate the artisan skills of jam and chutney making.

With the aim of encouraging inter-generational cooking and passing on of these much lauded culinary skills, the Challenge will be hosted as part of the Hamilton (Gray Street) Primary School Country Fair.

Winners of the Challenge will be announced at the Country Fair being held on Saturday, October 25, 2014.

Challenge organisers in South-Western Victoria are throwing down the gauntlet to the producers of preserved goods in other areas of the state to prove the epicurean value of their fine jellies and chutneys.

“But state borders do not limit this Challenge, if a Sydney Grandma has a lime butter every fish needs to be served with, or an Uncle in Adelaide who’s artichoke relish make an antipasto platter a winner, then they may enter to challenge the Victorians,” Challenge spokeswoman, Helen Freeman, said.

“We want to see the closely guarded recipes come out, together with the ones discovered on Pintrest and Google, to make our judges work hard at finding the overall section and Challenge winners.”

To find out more visit www.greatvictorianjamandchutneychallenge.com.au
Citrus crush

It’s also a great time for citrus, and what better way to use your harvest than making your own marmalade, writes JULIE RAY.

Three citrus marmalade
Makes 12 cups

- 2 ruby grapefruit
- 2 navel oranges
- 2 lemons
- 2 litres water
- 2.5kg caster sugar

Cut the fruit into quarters and thinly slice crossways, reserving the seeds. Wrap the seeds in muslin and tie with cooking string to create a pouch. Place the fruit, muslin pouch and water into a large heavy-based saucepan. Bring to the boil, then reduce heat to a simmer, stirring now and again, for 1 hour or until the rind is tender and liquid has reduced by half.

Reduce the heat to medium-low and add the sugar to the fruit mixture. Stir for 10 minutes or until the sugar dissolves. Increase the heat to medium-high and gently boil, stirring occasionally, using a metal spoon to remove any scum that rises to the surface. Cook for 10-15 minutes or until the mixture thickens and drops off the spoon in large drops, which indicates setting point.

(To test for setting point, place a saucer into the freezer for about 10 minutes to chill. Spoon a small amount of marmalade onto the saucer and return the saucer to the freezer for 3 minutes or until the marmalade is cold. Push gently with your finger and if it wrinkles slightly it is ready. If not, continue cooking, checking every 5 minutes.)

When set, remove the marmalade from the heat and set aside for about 5 minutes. Take out the muslin and discard it. Stir the marmalade to distribute the fruit evenly then ladle into sterilised jars. Seal, label and date the jars then store in a cool, dark place. Once your homemade marmalade is opened, you need to store it in the fridge.
**DROP AND GO ZONE**

Some helpful tips when picking your child/children up from the Drop & Go Zone:

- **Remind your children in the morning that you will be picking them up in the afternoon from the Drop & Go Zone** (especially the young ones – they usually need a reminder each time) and to get to the drop and go zone area straight after school. Please also remind your children that they are to remain at the Drop & Go Zone and wait for you. They are **not** to drop their bag and then go off to play.
- **It is best not to enter the Drop and Go zone until the bell has rung and your child has had time to get to the Drop & Go Zone.** This means entering the ‘Drop and Go zone’ after 3.30pm. Cars arriving early will be asked to leave the Zone after two minutes, if their child is not there.
- **NO PARKING in the Drop & Go Zone.** Cars will be asked to move on after 2 minutes if their child is not ready to be picked up.
- **Do Not** park in the zone and walk away from your car.
- If your child is not ready for collection, drive around the block to re-join the queue or find a legal place to park.
- Think about timing your trip to avoid the busiest times.
- Always obey the school zone speed limit of 40km/h.
- Park only where parking is permitted.
- **In the mornings the same rules apply** – parents/carers are to remain in their car while children get out of the car. If you need to assist/walk your child to class, please park your car in a different area.

At Hamilton (Gray St) Primary School, parents, students and teachers have a common goal—to make sure that students can travel to and from school in the safest possible way.

**Book Week Dress Up Day/State School Relief Fundraiser.**

Last Friday we celebrated Book Week with a Dress Up Day. A huge thank you to all parents, students and teachers for dressing up on this day. The day also raised $310 for the State School Relief Fund.

We had a Best Decorated Door competition between the classrooms, and 2A were the winners. The students in 2A enjoyed the rewards of their efforts.

![Images of students dressed up for Book Week](image)

**Maths Problem Solving Challenge**

**Work together as a family to solve this maths challenge. Look for the solution in next week's newsletter!**

How many addition signs should be put between digits of the number 987654321 and where should we put them to get a total of 99?

**Father’s Day Stall – Friday 5th September**

This year all the hard work has been done for you. No more scratching your head for ideas. A selection of fabulous gifts have arrived to make this Father’s Day a day to remember. No need to bring in any gifts for the stall. The stall will take place on Friday 5th September, straight after assembly.

The gifts range from $3- $10 so start saving now!
School Photos – Thursday 4th September

Schools photos will take place on Thursday 4th September, starting at 9.00am. Order forms were sent home last week. This year there is an option to pay online. Information in regards to this is on the order forms. If you would like to order a family photo please collect an envelope from the office.

All photo envelopes MUST be handed in to the office by Wednesday 3rd September. Please ensure the correct money is enclosed. No change is available through the office or on the day.

Family discounts - Families who have 3 or more children only pay for the first 2. You must supply an envelope for the non-paying child. You must order either the deluxe, premium or feature pack to receive the discount. Please tick the “Family Discount” box on the envelope to receive this discount.

All children will require their own envelopes, although payment may be submitted in one envelope.

Students will need to wear the correct school winter uniform, especially the rugby jumper. School uniforms are available for purchase through the school uniform shop.

School Uniform

At Gray St we have an agreed school uniform. We have worked hard to ensure the uniform is weather appropriate and practical.

At the moment there seem to be a number of students wearing various incorrect articles of clothing. The following items are NOT part of the school uniform and are therefore not to be worn during school hours.

- Hoodies
- Colour Windcheaters
- Coloured long sleeve tops worn under short sleeve polo shirts
- Brand named track pants (ie Addidas with stripes, Nike, etc)
- Black track pants
- Coloured socks
- Leggings worn with summer dresses and or shorts.

Please ensure your child is wearing the correct winter uniform. As a reminder, the School Uniform Policy options available for winter (term 2 and term 3) is as follows:

- Rugby Jumper (with school logo)
- Navy blue polo vest (with school logo)
- Long/short sleeve Light blue polo shirt (with school logo)
- Navy blue track suit pants straight leg - no stripes/logos or navy blue gabardine long pants
- Navy blue shorts – no stripes/logos
- Girls tartan tunic/ skirt – navy tights/socks
- Black school shoes or appropriate runners

Special Footy Lunch – Last day of Term

Friday 19th September the Canteen will be holding a special Footy Lunch. Order forms were sent home with all students today. Order forms and money must be returned to school by Friday 12th September.

Footy Colours Casual Dress Day – Last day of Term

FRIDAY 19th SEPTEMBER - FOOTY DRESS UP DAY
Gold Coin Donation - Wear the colours of your favourite football team
2.30PM DISMISSAL

Canteen Roster

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<th>Time</th>
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<tr>
<td>Friday</td>
<td>29th August</td>
<td>10.45 – 1.00</td>
<td>Jean Oliver</td>
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<td>12.00 – 2.00</td>
<td>Louise McLennan</td>
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<td>Monday</td>
<td>1st September</td>
<td>10.45 – 1.00</td>
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<td>3rd September</td>
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<td>Friday</td>
<td>5th September</td>
<td>10.45 – 1.00</td>
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<td>12.00 – 2.00</td>
<td>Kristy Brooks</td>
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