



Week 3 Term 2 2019

Our **speech sessions** began today which is a fabulous addition to the support systems we have in place here at Brooklyn. Lindsay Fordham has commenced working with individual students and groups of students to continue to build their effective communication skills.

This week students in Years 3 and 5 will participate in the **NAPLAN** assessment tasks. As we always say, this is a snapshot of student progress taken on just one day. Understanding how to use time wisely during the assessment tasks is the main preparation activity teachers share with students. There is absolutely no need for students to feel any anxiety this week.

On Tuesday 21 May, K-6 students will participate in the school **Cross Country Carnival**. This is a great day and it will include a BBQ lunch for all our runners. The children can wear their sports uniform on the day.

Next Wednesday at 1.55pm, the students will be enjoying a performance by a visiting musical group who will be sharing their expertise and joy of **creating music using drums**. This is a wonderful opportunity to enhance the students' love of music and its place in our lives as a medium for self-expression.

We were thrilled to see **Mrs Broome** with us last Wednesday for a short visit and look forward to her return to normal teaching duties as she nears full recovery. Mrs Judi Wade is helping us with the RFF teaching load whilst Mrs Broome is away.

A big thank you needs to go out to our P&C members who organised a wonderful **Mothers Day breakfast** and stall on Friday. Thanks to our dads who manned the BBQ and cooked up a storm. It was a very lovely morning.

Our **PSSA teams** had great results on Friday and proved to be most competitive. They achieved a win, a draw and a loss. Well played everyone!

Please check the calendar dates. They have been updated this week as we have had to add our **Athletics Carnival** on Wednesday 3 July. **The End Of Term Assembly** will go back to Thursday 4 July.

All for now.



2019

Term 2

- May 14-16** **NAPLAN—Yrs 3&5**
- May 18** **Election Day BBQ & Stall**
- May 21** **Hornsby Council—Waste Talk—9.10am**
Cross Country Carnival & BBQ—11.10am
- May 22** **Drumming Incursion**
- May 23** **P&C Meeting—6.30pm**
- May 27** **Zone Cross Country Carnival**
- June 10** **Queen's Birthday Holiday**
- June 11 & 12** **Life Education Van**
- June 13** **Reptile Park Excursion K-4**
- June 18** **Choir Rehearsal Chatswood**
- July 2** **CAP Concert**
- July 3** **Athletics Carnival**
- July 4** **End of Term 2 Assembly—9.30am**
- July 5** **Last Day of Term 2**



ELECTION DAY BBQ & CAKE STALL - Saturday 18th May 2019

CALLING ALL BAKERS AND BBQ CHEFS!

The P&C Association is after volunteers for our election day BBQ. We need people on the day to help out with the cooking and the selling of the BBQ for 1½ hour shifts. We also need parents to bake cakes, cupcakes, muffins and slices etc for the cake stall. If you can help out please contact Naomi Coleman on 0432 589 429.



Classic butter cake

Ingredients

- 250g butter, softened, chopped
- 1 cup (220g) caster sugar
- 1 teaspoon vanilla bean paste
- 3 Coles Australian Free Range Eggs, at room temperature
- 2 cups (300g) self-raising flour
- 1/2 cup (125ml) milk
- Coles Rainbow Confetti sprinkles.



Method

- Preheat oven to 180C. Grease two round cake pans and line the base and side of each pan with baking paper.
- Use an electric mixer to beat the butter, sugar and vanilla in a bowl until pale and creamy. Add the eggs, 1 at a time, beating well after each addition. Add the flour and milk, in alternating batches, stirring until just combined. Divide between the prepared pans. Smooth the surface.
- Bake for 30 mins or until a skewer inserted into the centres comes out clean. Cool in pans for 5 mins before turning onto a wire rack to cool completely.
- To make the vanilla buttercream, use an electric mixer to beat the butter in a bowl until very pale. Add the icing sugar in batches, beating well after each addition. Add the milk and vanilla. Beat until combined. Tint pink with food colouring.
- Trim the top of 1 cake and place on a serving plate. Spread with one-third of the buttercream. Top with remaining cake. Spread the top and side with remaining buttercream. Decorate with sprinkles.

Vanilla buttercream

- 190g butter, softened
- 2 1/4 cups (360g) icing sugar mixture
- 2 tablespoons milk
- 1 teaspoon vanilla bean paste
- Pink liquid food colouring

BASIC MUFFIN RECIPE + VARIATIONS

Prep Time: 5 mins

Cook Time: 20 mins

Makes: 12

INGREDIENTS

- 2 cups wholemeal flour
- 3 tsp. baking powder
- 1/3 cup raw or brown sugar (because it tastes nicer - more or less to taste)
- 1 egg
- 1 tsp. vanilla (optional)
- 1/2 cup oil
- 1 cup milk
- 1 cup of your chosen flavouring or as per variations listed below

DIRECTIONS

1. Preheat oven to 200°C or 180°C fan-forced.
2. Sift flour and baking powder into a large bowl. Stir in sugar.
3. In a separate jug, mix together egg, oil and milk.
4. Add wet ingredients + extra flavours to dry ingredients and fold through gently.
5. Line muffin tin and spoon mixture evenly into muffin holes.
6. Bake for 20 minutes or until a skewer comes out clean (for Jumbo muffins, bake for 25-30 minutes, for mini muffins, bake for 10 - 15 minutes).



ADDITIONAL INGREDIENTS - ADD THESE TO THE BASIC MIX

blueberry (add 1 cup of blueberries (fresh or frozen))

blueberry & passionfruit (add 1 cup of blueberries and the pulp of 4 passionfruit)

raspberry & white choc chip (add 1 cup of raspberries (fresh or frozen) + 1/2 cup white choc chips)

berry & yoghurt (add 1 cup of berries of choice (fresh or frozen) + substitute milk with yoghurt)

strawberry (add 1 cup chopped strawberries (fresh or frozen))

raspberry & almond (add 1 cup of raspberries + 1/2 cup almond flakes)

apple & cinnamon (add 1 cup of chopped fresh apple + 1/2 tsp. cinnamon)

pear & cardamom (add 1 cup of chopped fresh pear + 1/2 tsp. cardamom)

plum (add 1 cup chopped plums – nice with plum: cinnamon and vanilla)

chocolate (add 3 Tbsp. sifted cocoa)

chocolate & sour cream (add 3 Tbsp. sifted cocoa and substitute milk with sour cream + 1 Tbsp. extra)

choc chip (add 1 cup choc chips)

choc, choc- chip (add 3 Tbsp. sifted cocoa + 1 cup choc chips of choice)

banana (add 1 cup mashed banana)

banana & yogurt (add 1 cup mashed banana and substitute milk with yoghurt)

banana & nut (1 cup of banana + 1/2 cup of chopped nuts)

banana & choc chip (add 1 cup of mashed banana + 1/2 cup choc chips)

peach (add 1 cup of diced fresh or tinned peaches)

berry cheesecake (add 1 cup of berries and a dollop of sweetened cream cheese to the middle of the muffins (add 1/2 muffin mixture, dot with cream cheese and then add the rest of the muffin mixture))

cherry chocolate (add 1 cup pitted and chopped cherries + 3 Tbsp. sifted cocoa)

mango and coconut (add 1 cup dice mango + 1/2 cup flaked or desiccated coconut)

macadamia & white chocolate (add 1 cup chopped macadamia nuts + 1/2 – 1 cup of which choc chips)

citrus & poppy seed (substitute 1/4 cup of the milk with 1/4 cup of lemon or orange juice + add 1 Tbsp. poppy seeds – soak these in the milk first)

lemon & sour cream (substitute 1/2 the milk with lemon juice and the other half with sour cream)

lemon & ricotta cheese (substitute 3/4 cup of milk with ricotta cheese + add 2 Tbsp. lemon juice and the zest from 1 lemon)

orange, coconut & carrot (substitute milk with orange juice + add 1 cup grated carrot + 1/2 cup desiccated coconut)

sultana (add 1 cup of sultanas)

rum & raisin (add 1 Tbsp. rum + 1 cup raisins – maybe not for the kid's lunchbox though ;))

date (add 1 cup chopped dates)

date & nut (add 1 cup chopped dates + 1/2 cup chopped nuts)

carrot, ginger and sultana (add 1/2 cup grated carrots, 1/2 cup sultanas + 1/2 tsp. ground ginger)

carrot and apple (add 1/2 cup grated carrot + 1/2 cup grated or finely chopped apple and if you like 1/2 tsp. of your favourite spice like ginger, cinnamon, nutmeg or allspice.)

orange and coconut (substitute milk with orange juice + add 1/2 cup desiccated coconut)

coffee and walnut (add 1 tsp. instant coffee + 1 cup chopped walnuts)

coffee date & pecan (add 1 tsp. instant coffee + 1/2 cup chopped dates + 1/2 cup chopped pecans or walnuts)

spiced zucchini (add 1 cup of grated zucchini, well squeezed of moisture + 1 tsp. cinnamon + 1/2 tsp. nutmeg)

zucchini & pumpkin seeds (add 1 cup of grated zucchini, well squeezed of moisture + 1/2 cup pumpkin seeds + 1 tsp. cinnamon)

Nutella (add a dollop of Nutella and swirl with a toothpick before baking)

pumpkin (add 1 cup of mashed cooked pumpkin + 1 tsp. pumpkin spice)

pumpkin & cream cheese (swirl a dollop of sweetened cream cheese through above recipe before baking)

spinach, ham & sun-dried tomato (add handful of baby spinach leaves + 1 cup of ham + 1/2 cup chopped sun-dried tomatoes + leave out the sugar and vanilla)

cheese (add 1 cup grated cheese + leave out the sugar and vanilla)

ham & cheese (add 1 cup grated cheese + 1/2 cup chopped ham + leave out the sugar and vanilla)

ham, cheese & olive (add 1 cup grated cheese + 1/4 cup of chopped ham + 1/4 cup chopped olives + leave out the sugar and vanilla)

zucchini and ham (add 1 cup grated zucchini, well squeezed of moisture + 1 cup of chopped ham + leave out the sugar and vanilla)



Round 5

17/05/19

Home	Away	Football	Netball
Turrumurra North	Turrumurra	Samuel King	Turrumurra North School
Wahroonga	Mt Kuring-gai	NTRA	Wahroonga School
Waitara	Mount Colah	James Park	Hornsby Girls High
Hornsby South	Warrawee	Montview	Montview
Asquith	Hornsby North	Asquith Oval	Asquith School
Hornsby Heights	Berowra	Montview	Montview
Brooklyn	Wideview	Brooklyn Oval	BYE

Round 6

24/05/19

Home	Away	Football	Netball
Turrumurra	Mt Kuring-gai	Auluba	Turrumurra School
Turrumurra North	Mount Colah	Samuel King	Turrumurra North School
Wahroonga	Hornsby South	NTRA	Wahroonga School
Hornsby North	Waitara	Montview	Montview
Warrawee	Hornsby Heights	The Glade	Warrawee School
Asquith	Brooklyn	Asquith Oval	BYE
Berowra	Wideview	Warrina Street	Berowra School

Years 1-6

15th - 21st July

Bible • Craft • Sport • Food

KIDS GAMES 2019

St Mark's Anglican Church, Berowra

9am-1pm: Monday 15th – Friday 19th July
& 10am Sunday 21st July

REGISTER ONLINE

www.stmarksberowra.org/kidsgames
Enquiries: kidsgames@stmarksberowra.org




Vivid Access and Inclusion Partner



Tumbalong Lights play SPACE

24th May - 15th June 2019

In 2019, Vivid Sydney once again champions diversity and inclusion.

Tumbalong Lights is back in Tumbalong Park, Darling Harbour and is better than ever with an inclusive playground, playSPACE, that celebrates the art of play and the joy of discovery in honour of the 50th anniversary of the lunar landing.

The five space-themed installations allow children and their families to interact with creative, awe-inspiring light experiences that help produce a sense of empowerment, control and community, while at the same time inspiring fun and playfulness. The installations have been produced using the principles of 'universal design' so that people of all ages and abilities can enjoy a trip to outer space.



Tumbalong Lights Contributors

Cushman & Wakefield is delighted to be the Access & Inclusion Partner for Vivid Sydney for the for the third consecutive year. At Cushman & Wakefield we champion diversity and inclusion in our workplace, our thinking and our culture. We are excited to play a small part in helping break the barriers of social exclusion by making Vivid Sydney 2019 a more inclusive event. We are a leading global real estate services firm that help the world's occupiers and investors be what's next.



For more information on Tumbalong Lights and to plan your trip, visit cwtumbalonglights.com or email TumbalongLights@cushwake.com