School Swimming Program

Sadly, more than 50 children between the ages of one and 17 drown in Australia every year. This statistic highlights the importance of swimming and water safety education for all Australian kids and is a reason for our commitment to an annual 9/10 day intensive swimming program.

It is a big commitment and there are some tired students (not to mention teachers) as we conclude our swimming program and head into the weekend.

Despite this challenge, the constant washing of towels and swimmers and the organisational changes required for this program to go ahead, we believe that in our hot and water focussed country, all children should leave primary school with swimming and water safety skills and the knowledge they will need to be safe around water for the rest of their lives.

Thank you for your support of this ideal and our swimming program.
Prep Parent Information night

Learning first hand what life is like in the first year of school was a worthwhile experience for many of our Prep 2016 parents when they recently attended a Prep Info night.

Knowing what happens in a 2 hour Literacy block, a Numeracy block and the routines and expectations in a classroom makes for an informed and supportive partnership between home and school - and all the research tells us this leads to better learning outcomes for students.

Thanks to all who came and to Nicole (Miss Vellucci) and Siobhan (Miss McManus) for sharing their expertise.
Italian News

'PASSATA DI POMODORO’

SAUCE MAKING DAY COMES TO ST AUGUSTINE’S.

Imagine coming together to celebrate an Italian tradition, but it isn’t a wedding, it isn’t a baptism or your cousin’s Holy Communion and you don’t have to fuss about what to wear!

You can ‘rock up’ in your old comfortable clothes and a pair of thongs and you’ll need to start early in the morning for a full
day’s work. The whole family gets involved, both the young and the old are on hand to help, each with their allocated job. Nonna and nonno usually oversee the whole operation, the young children typically put the basil leaves in the empty bottles and Zio Bruno, who is the strongest in the family, firmly presses down the tops on the bottles, before they are carefully positioned in the gallon drum for boiling!

Yes, this is of course the Italian tradition of homemade ‘passata’. This is what many Italian families do on a warm weekend in February or early March.

This tradition has been passed down from generation to generation and the **Year 5 / 6 students** from St Augustine’s will have the opportunity to be part of this authentic Italian experience in a ‘passata’ making workshop organised for **Wednesday 9th March**.

Students will be provided with all the equipment and ingredients, they will complete the process and then take their jar of ‘passata’ to the preserving area. Each student will produce a 300ml jar of ‘passata’ to take home, each with its own original label which the students will have designed in Italian.

Please note that your child will not bring home their jar of ‘passata’ on the day of the workshop, as after the preserving/boiling process takes place, the jars need to sit for 24 hours.

Another highlight of the workshop is that all students will taste test cooked ‘sugo’/ sauce with crusty bread and parmesan cheese.

For your information the ingredients are as follows: olive oil, garlic, oregano, tomatoes, salt, cheese and bread.

‘**Grazie**’ for your continued support!

Enjoy your homemade ‘passata’!

‘**BUON APPETITO**’!

**Signora Carmela Di Lorenzo**