



Briar Hill
Primary School

School Council Newsletter

Autumn Edition

“Learning with Head, Heart and Hands”

*Now Autumn with her golden crown
Brings food for all in country and town-
Potatoes, Pumpkin, Carrots and Beans,
Apples Blackberries all sorts of greens,
The leaves turn yellow, gold and red,
Then softly fall to their winter bed.*

New Year, New Term and New Energy!

Term 1 has been such a refreshing change from last year and we have fitted so much wonderful activity into one term. We have been able to welcome parents back on school grounds and into the classrooms; we embraced our new Prep students with our traditional Welcome Ceremony; Classes 3-6 participated in the Swimming Carnival with enthusiasm and spirit; we had our first working bee in a VERY long time, and we finished off with our Super Chai Friday! Phew. Bring on the holidays, then let's get stuck into Term 2!

A Glimpse Inside Our School

As you wander through our school you will see all the beautifully decorated classrooms and the bountiful harvest from our gardens. We would like to thank all the teachers and parents for contributing their time and efforts in making our school look this way. Special thanks to Kay Rozynski and Michelle Collins for making the Prep play area look so magical and Georgia Fields for the beautiful nature table in the foyer!





Feathered Friends

Have you met the new additions to the BHPS family? We have two new chooks and two new ducks making their home in our expertly renovated chicken coop. The children love watching and playing with them and they are the star attraction at play time!



Multipurpose Room Update

We are taking quotes for works to begin on our Multipurpose room. If any members of the school community have experience in project management or can help us with the renovations, please contact Rowan or Simon Bird. We look forward to your support in helping us bring this project to life!



Working Bee

Our first working bee after a whole year was a raging success, with over 50 parents and small helpers joining Nick Black and Rowan to make our grounds beautiful again. It was lovely to see our community come together...many hands made the work so light that we almost ran out of jobs to complete! Thank you everyone who came and helped on the day!



Super Chai Friday

Our Chai Fridays are back and we kicked off the year with a hugely successful Super Chai Friday. It was a beautiful afternoon complete with joyful smiling faces. Children from Classes 3 and 4 presented the “Sounds of Autumn” soiree and welcomed our wonderful new strings teachers. We bid a heartfelt farewell to Mary Wright, whose legacy will live on in the BHPS strings program. We were treated to a variety of performances from the BHPS community – thank you to those who volunteered! It was a wonderful turnout, and as well as lifting spirits we raised in excess of \$1700! Thank you to our wonderful school community for supporting and contributing to the school in so many different ways!



Sensory Garden Update

Have you taken a stroll through our Sensory Garden yet? Rin and her little helpers have created a magical sensory experience next to the playground. There is so much to admire and explore and the garden is being thoroughly enjoyed by children at play times and after school!



Our School's Strengths and Values

Community

One of the unique things about BHPS is the strong and dedicated community who volunteer their time and energy to make our school a better place. There are so many opportunities to contribute throughout the year: Working bees, Chai Fridays, Spring Fair, parent help in the classroom...the list goes on. When schools and families partner together, a caring school community develops around its students, which in turn increases the wellbeing of each and every child. Parent contributions of time, energy and skills are highly valued and always welcome.

Nude Food

Nude Food is simply food that is not wrapped in foil, plastic or commercial packaging. BHPS encourages the concept of nude food: natural healthy choices over processed food that comes in packets. We believe it empowers students to make conscious choices about what they eat and encourages them to think about their impact on the environment and their health.

Craft

At BHPS great value is placed on students creating and learning with their hands. Craft lessons are more than just a means of promoting dexterity and skill. Learning new skills and using them to create items that can be held and admired can have an enormous impact on self-confidence. The sense of accomplishment and focus required to complete a piece of work migrates into other areas of student's school and home life. Healthy pride, patience, application, creativity and focus are all elements that craft nurtures in the young person.

Healthy Activity and Screen time

You can support your child's development at home by ensuring your child does at least one hour of huffing and puffing and three hours of light physical activity each day. Minimising screen-time and ensuring viewing is always age-appropriate will support your child's cognitive, social and emotional development.

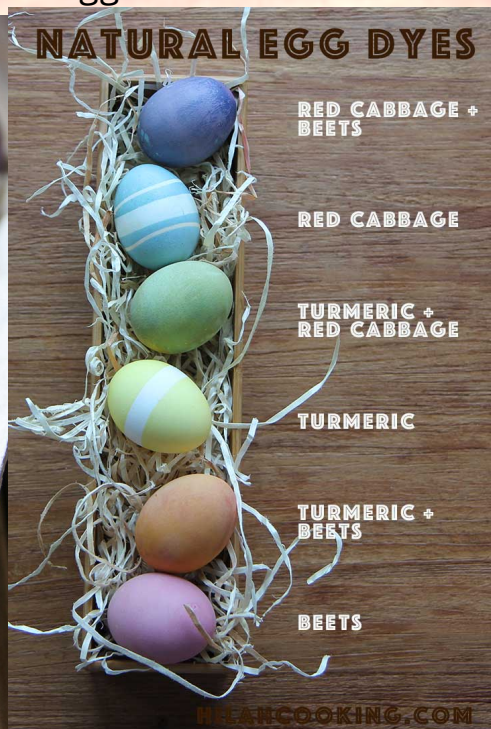
Spring Fair! Save The Date!

We have chosen Saturday October 23rd as the date for our Spring fair. This is the time for our School Community to shine and we will need all hands on deck! More information coming soon!

Easter The Natural Way!

Autumn brings the joys of celebrating the Harvest festival, the change of seasons and Easter! Celebration at home is the most special time for children. Crafting with your children can be relaxing, enjoyable and a wonderful activity to share.

Try using natural dyes from fruits and vegetables to dye your Easter eggs this year! There are some great tips on these webpages <https://mommypotamus.com/dye-easter-eggs/>
<https://www.welcometothetable.coop/food-lifestyle/cooking/naturally-dyed-eggs>





Make your own felt bunny or decorate easter eggs using wool or felt with older children. There are some beautiful crafts on this webpage

https://waldorfmama.typepad.com/waldorf_mama/2009/04/easter-was.html



Organic Hot Cross Buns Recipe



INGREDIENTS

- 1 1/2 cups (375ml) warm milk
- 2 tsp instant dried yeast
- 1/4 cup (55g) organic raw sugar (or rapadura sugar)
- 60g butter, melted
- 1 egg, lightly whisked
- 4 1/2 cups (675g) organic wholewheat bakers' flour
- 2 tsp organic cinnamon ground
- 1 tsp organic nutmeg ground
- 1 cup (170g) organic dried sultanas
- 1/4 cup (45g) organic currants
- 1/4 cup (50g) organic dried apricots
- 1/3 cup (80ml) cold water
- 1/2 cup (170g) organic raw honey (or apricot jam)

METHOD

1. Gently heat milk. Combine the milk, yeast and 1 tbs of sugar in a small bowl. Set aside for 10 minutes or until frothy.
2. Combine the milk mixture, butter and egg in a jug and whisk to combine.
3. In a separate bowl, combine 4 cups of the flour, salt, spices and remaining sugar. Add the sultanas, currants and apricots and stir to combine. Make a well in the centre. Pour in the liquid mixture and use a wooden spoon to stir until just combined, and then use your hands to bring the dough together.
4. Turn onto a lightly floured surface and knead for 10-15 minutes or until smooth and elastic.

5. Place the dough in a bowl and cover with a damp tea towel and put to the side for 1 hour or until dough doubles in size.
6. Preheat oven to 200 degrees Celsius and grease a tray. Place the dough onto a lightly floured surface and knead for 2-3 minutes or until dough is smooth and elastic. Divide dough into 16 even pieces and roll into a ball. Arrange each ball, side by side, in the prepared pan. Set aside for 30 minutes or until dough has risen 2cm.
7. Meanwhile, mix the remaining flour and water together in a small bowl until a smooth paste form. Place the mixture in a piping bag (or a small plastic bag with the end snipped off) and pipe a vertical & horizontal line down the centre of each row of buns, to form crosses. Bake in preheated oven for 10 minutes. Reduce heat to 180 degrees and bake for a further 20 minutes or until golden and cooked through.
8. Turn onto a wire rack. Place the honey or jam in a small saucepan over high heat. Cook, stirring, for 2 minutes or until melted, then brush over the buns. Serve warm with butter or toasted.



*In Autumn Time the leaves will fall,
As Brother Wind blows his call,
Twirling, whirling, dancing round,
Leaves of Scarlet, Gold and Brown.*

