



## *School Council Newsletter*

*Spring edition*

*"Learning with head, heart and hands"*

*A little seed for me to sow.  
A little earth to make it grow.  
A little hole, a little pat,  
a little wish, and that is that.  
A little sun, a little shower,  
a little while, and then a flower.*



## *Return to Home Learning*

This term saw a return to home learning, for better or for worse. Some found it easier to slide back into familiar routines whereas others found it more challenging than ever. It's not been an easy time for little minds trying to make sense of things that adults themselves can't resolve. Staying as connected as we can and taking time out to breathe in the fresh spring air is so important. Nature is calling us to step out of our wintery slumber and soak up the sunshine, enjoy picnics in the backyard, find bird nests, look for animal tracks and make daisy chains together!

Here is a glimpse of how home learning looked this term.







### *Bundoora Farm and Athletics Day*

We're so thankful that a couple of important events were squeezed in between lockdowns.

Here are some photos of Classes 3 and 4 on their excursion at Bundoora Farm, taken by the very talented Kate Leddick (mum of Ruby 3E and Evie Prep L). The children enjoyed making scones, churning butter and planting seeds.









Athletics Day was attended with great excitement by Classes 3-6, and we saw many participating enthusiastically for the first time, having missed it last year. Here is a small glimpse of the day...



### Book Week

We had a wonderfully engaging Book Week organised by our teachers. It was lovely to see all the children dressed up with their favorite book in hand, dancing to Mr Kayll's music! Book Week activities posted by teachers on SeeSaw added a wonderful rhythm to our home learning program. Thank you to our very talented parents for magically producing such great dress ups during lockdown!

Here are some snapshots of our virtual Book Week.







### *Spring Fair Update*

As you would have read in the newsletter, the Spring Fair has been postponed until next year. This saddens us deeply as this is a much-loved event for the BHPS community. The Spring Fair has always been about bringing our wonderful community together. This year Class 5 parents began working behind the scenes to bring this event to fruition, but alas lockdown had other plans for all of us. School Council appreciates the efforts of Class 5 parents, and we dearly hope we can hold this much-awaited event next year! Watch this space for more updates!





### *Multipurpose room Update*

With so many restrictions it has been very hard for School Council to continue works on the multipurpose room. School Council has approved the budget for the current plans and Simon Bird and Mr Kayll have been working hard behind the scenes to put things in place for this much-awaited makeover. We look forward to welcoming families back into this space as soon as possible!

### *Chai Friday and Working Bee*

We're looking forward to being able to come together again as a community for Chai Fridays and Working Bees. Watch this space for updates!





### *Spring Crafts*

Enjoy the sunshine and blossoms in Spring and have fun with some outdoor crafting!

Nature weaving can be done in any size or shape. Tie some sticks together to form a closed loom and get creative! We have made a triangular loom here and tied some string randomly on the loom. Weave some flower or twigs through the string in a basic weave, one up one down.

Nature looms are very forgiving so don't worry if your weave is not in a sequence, the more you fill up the gaps the better!









*Rice Paper Roll recipe*  
*(From the Kind Earth website)*

Cook something fresh this spring and make it with your kids!

Ingredients

Two rice paper wraps (per spring roll)

Two tablespoons hummus (per spring roll)

A handful of green leaves

A handful of raw-slaw

A sprinkle of sea salt

A sprinkle of pepper

(see note for many other filling variations)



Instructions

Prepare any fillings that you will be using and place them on the side. You will need at least one dip such as hummus and any of the following... raw-slaw, grated veggies, fresh herb leaves, salad greens, tofu, cooked beans, rice salad, quinoa salad, finely sliced veggie sticks and seasoning to your preferred taste.

You will need a tray - a baking tray with shallow edges is ideal. Put tepid water in it (not too hot, not too cold) and then run the rice paper through it for a few seconds on each side, making sure the rice paper is fully soaked. Don't let it soak for too long (it should be soft but still holding its round shape).

You will need two wraps for each 'wrap' that you are going to create. After soaking each wrap, place flat on a clean kitchen surface creating a figure of eight shape with an overlap in the middle. The moisture will keep softening the wraps once you have placed them down, so you will need to work quickly. If you wait too long then the wraps will become difficult to work with. Make sure you have prepared your fillings ahead of time and have them waiting on the side.

Place a generous helping of hummus or dip along with veggies or slaw into the centre of the wrap closest to you (see video or photo above).

Fold the wrap over the veggies and tighten them in together. Wrap over the sides and roll. Keep wrapping the sides and rolling until it is all rolled up nicely. Please WATCH my video for this to see exactly what I mean.

You can slice through the middle and serve for lunch on a plate. Or pop in a lunch box for later. I often wrap in parchment paper to stop them sticking together.

Enjoy!

Full instruction with video on [The best way to make Spring Rolls \(rice paper wraps\) - Kind Earth](#)



*Winter goodbye, winter goodbye.*

*You may no longer stay.*

*Springtime is on its way.*

*Winter goodbye, winter goodbye.*

