

THE GEN

THIS WEEK:

VERSE OF THE WEEK:

And do not forget to do good and to share with others, for with such sacrifices God is pleased.

Hebrews 12:16

PRAYER POINTS:

- Pray for a quick recovery for Mrs Atkinson.
- Thank God for the soil drenching rain we have had this week.
- Pray for continued stores of enthusiasm, energy, cheerfulness and perseverance for students and teachers as we head into week 5! We are almost half way through Term 2!

Geneva Christian College PROVERBS 3:6

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THE RIGHT PATH!

A message from the Principal

Do you know what our school's Vision is? Let me tell you.

It's to see all our "Students on the Right Path". This means the right path for them in their education, in their choice of job and career and in their social and moral standing as adults. But it also means something else. We want to see all our students on the right path for Eternity. Our greatest desire would be to see them come into a full and lasting relationship with God, who promises to forgive them, keep them, provide for them, watch over them, correct them, guide them and bless them, forever! We know as parents, you would want all these things for your children too. Our Mission, is to work together in lots of different ways to fulfil our Vision. We educate, inform, discuss, guide, nurture, correct, direct and love your kids.

Alongside our Vision & Mission is our school verse **"Trust in the Lord with all your heart and lean not on your own understanding. In all your ways submit to Him and He will make your paths straight"**. Please talk about these things with your kids, help them see the bigger picture of their lives and what the future can look like with Jesus!

STUDENT OF THE WEEK:

Kindergarten

Chlo'e Malas - happily joining in and being a great classmate.

Prep

Chester O'Neill - for always being kind, respectful and compassionate to others.

Year 1

Olivia Briant - for always going out of her way to be helpful.

Year 2

Ethan Wilson - for always trying his best with a good attitude.

Year 3

Cassanova Von Rock - for setting a great example and always wanting to do the right thing.

Year 4

Molly Johnstone - for being a great friend by looking after her fellow classmates.

Year 5

Zavanah Brownrigg - for being diligent and focused in all her work.

Year 6

Kayla Spaulding - for thinking well and taking initiative in AUSLAN.

Year 7

Kory Broomhall - for taking pride in the way in which he ears his school uniform and having a really tidy office.

Year 8

Jesse Davenport - for a massive improvement in behaviour and work ethic. Well done!

Year 9

Manny Hollister - for keeping up with his workload alongside involvement with music.

Year 10

Riley Walters-Simpson -in recognition of his strong work ethic and positive involvement in a range of school activities.

Year 11/12

Joel Saltmarsh - for demonstrating a greater degree of focus this week to complete required tasks.



INFORMATION



LATROBE AUSSIE HOOPS

Latrobe Basketball Association will be hosting the Aussie Hoops Program again this term. This program runs for 6 weeks. Due to the overwhelming response in Term 1 they have two groups split by age.

- 3:30 for 5yrs to 7yrs
- 4:15 for 8yrs to 10yrs

Commencing on Monday, May 17th and running for 6 weeks (excl. Queens B'day Public Holiday)

Please visit the Latrobe Basketball Association Facebook page for registration details.

Any issues/queries please contact Kristie on 0418 385 597 or juniorcoordinator@latrobebasketball.com.au



Fireworks and Bonfire Night tickets available at:

<https://www.eventbrite.com.au/e/geneva-fireworks-and-bonfire-night-tickets-144320716147>

**BOOK CLUB ORDERS DUE
TOMORROW FRIDAY, MAY 14TH**



WINTER UNIFORM ACCESSORIES

We are fully stocked of our winter accessories. Please visit the front office if you are interested in any the following items:



**Polar fleece scarves
(one size) \$10**

**Children's gloves
(best suit Kinder-3) \$8**



**Polar fleece beanie
(adults size) \$10**

WEEK 4 PHOTOS



Year 8 student Jye with a pencil holder he made with a 3D printer





KITCHEN KIDS

*Geneva Christian College
Primary Kitchen Food and Cooking Program*



AROUND THE TABLE

There is so much happening in our Primary Kitchen with the seasons changing and the temperature cooling down, the last 2 weeks have been very busy having great discussions about the special meals we can enjoy around the table with our families and friends. We have been learning how to cook a 2 course meal with pumpkin soup as a starter and roast chicken with baked vegetables and pan gravy.

It is comforting to see the progress with our kitchen kids improving with every opportunity in the kitchen and all are progressing with the most essential kitchen skills, by preparing ingredients with peeling and cutting, then moving on to cook the meal with boiling and using the stove/oven with setting timers. Following a recipe is improving so much and we are learning about the outcome of a meal when you may not read or follow a recipe correctly and how to problem solve.

We are very grateful for Mr Murphy and the garden kids for growing and nurturing the delicious and tasty pumpkins for our soup as well as the potatoes, onions and carrots for our roast vegetables. Our garden is very important as this helps our kitchen kids understand what is available to cook with at the change of seasons.

Finally we all sit together to enjoy our cooked meal we have prepared and cooked. At the end of our meal there was lots of talk about what we are going to prepare and cook next for us enjoy altogether!



ROAST CHICKEN

INGREDIENTS

- 1 free range whole uncooked chicken
- 8 potatoes peeled
- 1 onion peeled
- 10 pumpkin
- 6 carrots
- 1 bag of mixed beans or peas
- 1kg top of stringy leeks (the meat chicken)
- 2 (10) baby onions (skin) flour
- 2 cups cold chicken stock or more if needed
- salt and ground black pepper

DIRECTIONS

1. Preheat Oven to 180C and line a roasting tray with baking paper.
2. Wash chicken over with clean water.
3. Place chicken in baking tray and to the oven (half cook between 1 and 1 1/2 hours) and drink.
4. Prepare all vegetables by peeling and washing. Cut pumpkin into wedges. Place the potatoes and wedged pumpkin into the oven in the same tray as the chicken. Lightly brush over with olive oil and spices if you like. Place cut peeled carrots and leeks or peas into a separate stockpot cooking with water (start on vegetables to medium heat and cook until meat is nearly done should be nearly at the same time).
5. Protein must be ready it is time to make the pan gravy. Take some juices from the chicken and place in a stockpot with garlic flour and chicken stock or high heat stirring with a stick (don't add seasonings and bubbling mixture from heat and season with salt and ground black pepper to the taste).
6. After and hour remove chicken from oven and gently allow cool (leave beside the leg of chicken to see if cooked (you are checking to see if there is any pink bits which mean chicken is not fully cooked and needs more time) you may need to do this process a few times until chicken is cooked and vegetables are nicely roasted.
7. Serve dinner with generous serving on each plate and top with pan gravy.

Taste and see that the Lord is good!

PSALM 34:8



Pumpkin Soup

1. Large pumpkin
 - 5 medium potatoes
 - 2 large onion (very chopped)
 - 30 kg salt
 - 30 kg pepper
 - 2 lbs butter
- Only enough salt chicken stock with 1kg reserved to about same pumpkin in butter.
1. Prepare all vegetables by peeling or chopping into fine cubes (leave the skin on a large tuber large pumpkin)
 2. Add all other ingredients and cook until pumpkin and potatoes are soft (sometimes about with a little butter)
 3. Remove from heat allow cooling and then to cook the stock through with a little more salt (about)
 4. Taste with a splash of cream if you wish.



TERM 2 - MAY

SUN	MON	TUE	WED	THU	FRI	SAT
2 	3 WEEK 3  Parent Teacher Even 7 & 8	4  Student Banking Parent Teacher Even 7 & 8	5  Parent Teacher Even 7 & 8	6  Parent Teacher Even 7 & 8	7  Canteen Casual Clothes Years 10-12 AGFEST	8 
9 	10 WEEK 4 	11  Student Banking NAPLAN Testing Parent Teacher Even 8	12  Parent Teacher Even 8 NAPLAN Testing	13  Parent Teacher Even 8 NAPLAN Testing	14  BOOK CLUB ORDERS DUE BACK 659.6.3 Canteen	15
16	17 WEEK 5	18 Student Banking Parent Teacher Even 9 & 10	19 Parent Teacher Even 9 & 10	20 Whole School Assembly Parent Teacher Even 9 & 10	21 P&F Pie Drive Orders Due Canteen	22
23	24 WEEK 6	25 Student Banking	26 Parent Teacher Even 11 & 12	27	28 Canteen Casual Clothes Year 10 RIDER Driver Awareness	29
30	31 WEEK 7					