

THE GEN

Geneva Christian College Newsletter

Casual Clothes Day
TOMORROW!



THIS WEEK:

VERSE OF THE WEEK:

Hear my cry, O God; listen to my prayer. From the ends of the earth I call to you, I call as my heart grows faint; lead me to the rock that is higher than I. For you have been my refuge, a strong tower against the foe. Psalms 61:1-3

PRAYER POINTS:

- Pray for students and families who are currently unwell in our Geneva community.
- Thank God for the wonderful rain and snow we have had the last few weeks.
- Pray for our new families, that they feel welcomed and at home at Geneva.

Geneva Christian College PROVERBS 3:6

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THE BEST VERSION OF OURSELVES

A message from Mrs Lincolne

As humans we have a tendency to push the boundaries, just to see how much we can or can't do. In fact, it's often a way we grow and learn. Children do the same thing. As they grow they will test you as parents. They're trying to discover what they can and can't get away with. It is part of their progress toward independence. There will be times when this testing is them being naughty and there will be times when they're searching for the boundaries. So, it is very important as parents to have clearly defined limits for your children and be sure they understand them and the reasons for them. They also need to know the consequences for disobeying these limits. For example, tell them the reason they need to go to bed at a certain time is because kids need lots of sleep to be healthy, grow and learn and when they are older, they will be able to stay up a bit later. Then explain the consequences for not accepting this rule or for getting out of bed when they're already tucked in.

At school, like at home, we have rules and guidelines to support children in their learning, growth and responsibilities. In fact, the school is like a bigger version of the family and for over 350 people to be together harmoniously we need to have rules and boundaries in place. So as the family and school work together, we have better and greater opportunities to help out children. Remember, our school vision, is for all our Students to be on the Right Path, one that helps them become the very best version of themselves that they can be!

STUDENT OF THE WEEK:

Kinder

Chlo'e Malas - for memorising our scripture passage for this term - THE GOLDEN RULE. Matthew 7:12.

Prep

Max Matveev - for his wonderful effort when completing his pace work.

Year 1

Maya Lockett - for her cheerful attentiveness and hard work every day.

Year 2

Max Gardam - for settling in to his class with an awesome attitude.

Year 3

Josiah Overton - for being a kind and caring friend.

Year 4

Seth Konetschnik - for a great week settling in to his new school.

Year 5

Andrew Fourie - for settling in well to a new school.

Year 6

Orlando Moscicki - for working hard with a great positive attitude.

Year 7

Tayissa Garwood - for working hard, being friendly and having a beautiful, happy smile.

Year 8

Ebonii Direen - for showing kindness by putting someone else's needs before her own. Well done!

Year 9

Jonathan Digney - for a huge improvement with his handwriting and spelling.

Year 10

Jenna King - for her consistent, diligent and positive attitude and application to her studies.

Year 11/12

Jaiden Ciccone - in recognition for being a change maker through his volunteer work at Loaves and Fishes. Congratulations for being offered a paid School-based Traineeship with the organisation.

WELCOME

This week we have had 3 new families commence at Geneva. Please make sure you say hello to:

Ava - Year 1

Max - Year 2

Seth - Year 4

Andrew - Year 5

Isabella - Year 5



EMPLOYEE OF THE WEEK

This week we recognise and thank:

Mrs Suzy Colledge: for being helpful, kind and a great teacher.

Mrs Lee-Anne Smith: for her capacity to go the extra mile for our kids.

A big shout out to our Canteen crew: Kerri, David, Robyn, Prue and Judy. We are so appreciative of all the yummy food we enjoy!

THANKYOU

INFORMATION

SEASONAL STAFF WANTED

Spreyton Fresh Pty Ltd are looking for hard working staff for the upcoming cherry season starting mid to late December until the end of January. If you know you will be available during December/January we would be interested in hearing from you. We have jobs available picking and grading cherries. We work every weekday and also work some weekends. We start early either 6am - 7.30am and we generally work an 8 hour day. We pay an hourly rate for the grading and piece work rates for picking. If you are interested and feel you are able to commit to working every weekday please e-mail your resume to dianne@spreytonfresh.com.au.



KINDER 2022

Our Kindergarten class for next year is filling up fast! If you have a child turning 5 in 2022 and you are considering enrolling them at Geneva, please contact the front office as soon as possible.

BOOK CLUB ORDERS

Issue 5 book club orders are due tomorrow! Don't forget you can order through the LOOP function on the Book Club smartphone app.

CASUAL CLOTHES (TOMORROW)



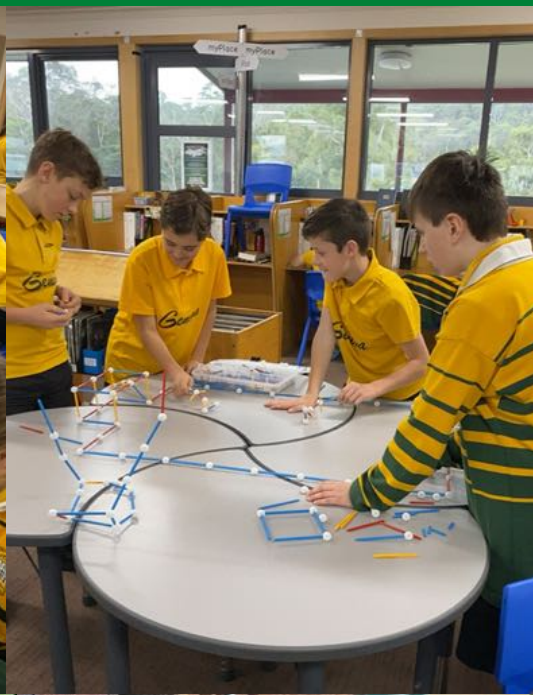
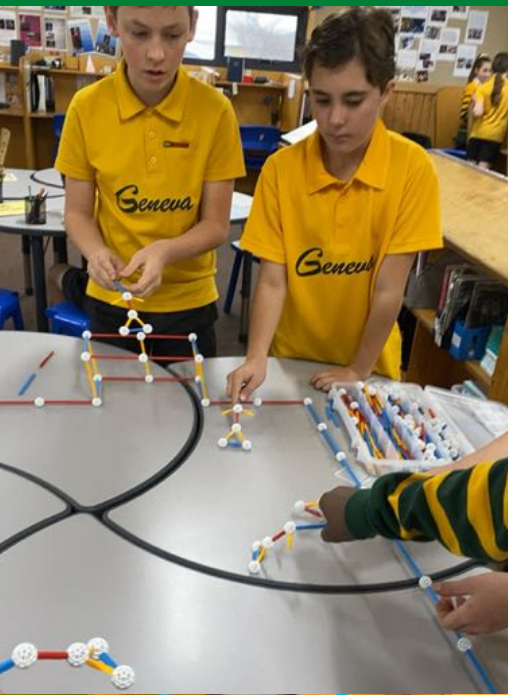
All students may wear neat, non-offensive casual clothes tomorrow for a gold coin donation. All money raised will go towards Samaritan's Purse. Thank you for your support



STUDENT BANKING

Our school participates in School Banking. If you would like to commence school banking please get in touch with your local Commonwealth Bank Branch or ask the Front Office. If you would like to continue School Banking please bring your bank book to the front office before recess every **TUESDAY**.

WEEK 3 PHOTOS



WEEK 3 PHOTOS



Year 8 girls raced their CO2 Drag Cars this week. Our Kinder class enjoyed watching too!



Our amazing Primary staff enjoyed coffee & cake together at the Crowded Lounge in Latrobe this week.





KITCHEN KIDS

*Geneva Christian College
Primary Kitchen Food and Cooking Program*



WARMING OUR WINTER WITH FANTASTIC FEASTS

Primary grade 5/6 kitchen kids have been already so very happy and busy with cooking so many different foods to warm ourselves on all these chilly cold wet wintry days. Together we have enjoyed preparing and cooking a meal of lasagne, loaded potatoes, cauliflower cheese bake and everyone's new favourite lemon delicious pudding with cream.

Our lower primary kitchen kids grade 1 to grade 4 have enjoyed celebrating an Australian national icon of the lamington with making new modern version of lamington bliss balls, we have also been very brave and tried a new cupcake flavour of chocolate beetroot cupcakes which have tasted very fudgy. Together we have also enjoyed cooking some crown cookies learning how our God promises a Forever-King (2 Samuel 7: God's promise to David).

A firm focus this term for our kitchen kids has been the skills associated with reading the recipe with their group carefully following the instructions and methods to ensure they produce successful results. Reading through this process and understanding new words associated with foods we are tasting and trying has greatly improved and as a result has produced high quality meals for the class to enjoy together. Our group work sharing tasks equally has seen a great lot of improvement with lots of giggles! So much fun in our kitchen :)

Homemade Lasagne

INGREDIENTS

1KG BEEF OR LAMB MINCE
2 BROWN ONIONS PEELED AND CHOPPED
4 CARROTS PEELED AND GRATED
2 ZUCCHINI GRATED
OIL TO FRY
1 JAR PASTA SAUCE
INSTANT PASTA SHEETS X 8 OR FRESH HOMEMADE PASTA SHEETS ROLLED X 4
125g BUTTER
600ML CREAM
250ML MILK
3/4 CUP PLAIN FLOUR (extra may be needed)
1 CUP OF GRATED CHEESE

DIRECTIONS

Turn on oven to 180c and line your baking tray with greaseproof paper.

Prepare all vegetable ingredients and set aside in bowls ready. In a tray with warm water lay the lasagne sheets into them to soak until ready to use.

In a fry pan heat some oil and add mince and onion and cook until it is brown then add in the carrot and zucchini and combine well. Add the pasta sauce and mix well and cook for another 5 to 10 minutes until nicely blended. Take off the heat and set aside while you make the sauce.

In a saucepan melt about 125g Butter and melt until bubbling, take off the heat and then add the flour mix into a paste. Add the cream and mix and place pan back onto the heat whisking all the time. Once it is nice and thickened add the cheese and mix then take off the heat and sit aside. It is time to build the Lasagne.

Place first layer of pasta sheets down lining the bottom of the baking tray then do a layer of mince mixture and continue to build until all mince is added and all sheets of pasta are used. Then top with your sauce and place in oven for approximately 45 minutes to an hour. ENJOY



Beetroot and Chocolate Cupcakes

Big batch

1 large beetroot (over 250g)

1/2 cup plain self-raising flour

1 teaspoon baking powder

2 tablespoons cocoa

1 large egg or 2 smaller eggs

1/4 cup reduced fat or regular milk

1/4 cup vegetable oil

1/4 cup caster sugar

1/2 cup well-packed brown sugar

100g dark chocolate (enough for 12 squares)

- 1 Preheat the oven to 180C and line a muffin tin with paper cups
- 2 Peel and grate the beetroot (find processor) you will need to 150g
- 3 Sift the flour, baking powder and cocoa into a medium bowl and then sift sugar and milk
- 4 In another bowl lightly whisk together the egg's and with together oil and milk
- 5 In a clean bowl cream together butter, oil and 1/2 bowl of sugar then gradually add the egg and milk mixture and mix to a nice smooth batter
- 6 Fold the sifted dry ingredients into the butter mixture then add in the grated beetroot then mix together until smooth, will look sticky
- 7 Spoon mixture into paper cups and place a piece of chocolate into each cupcake then bake in oven for 20-25 minutes. Enjoy!

TERM 3 - AUGUST

SUN	MON	TUE	WED	THU	FRI	SAT
1	2 WEEK 3	3	4  School Photos	5	6 Canteen Casual Clothes Issue 5 Book Club Orders Due	7
8	9 WEEK 4	10	11	12	13	14
		Student Banking			Canteen	
15	16 WEEK 5	17 Year 7-10 Futsal Competition	18	19 Whole School Assembly Kindergarten 2 Breakfasts sold	20	21
		Student Banking		Year 5-6 Futsal Competition	Canteen	
22	23 WEEK 6	24	25	26	27 Canteen Casual Clothes	28
		Student Banking				
29	30 WEEK 7	31				
		Student Banking				