The aim of this newsletter is that each term the schools will give an update on progress with Environmental Initiatives at their school that focus around their Permaculture gardens.

**Lake Heights Public School**

The children and teachers of Lake Heights have had a wonderful start to the term. We started our school compost bin with students collecting food scraps from the school’s afternoon “Crunch and Sip” time. We have also sowed seeds and planted seedlings for the winter crops. We have sown beetroot and radish and have planted snow peas, broccoli, carrots, celery and strawberries. With our abundance of baby eggplants, we have made THE best eggplant dip recipe.

**Roasted Eggplant Dip**

**Ingredients:**
- 8 baby eggplants or 2 large eggplants
- 2 garlic cloves, skin on
- 1/2 lemon, juiced
- 2 tablespoons tahini
- 1 1/2 tablespoons extra-virgin olive oil
- 4 green onions, finely chopped

**Method**

Preheat oven to 200°C. Line a baking tray with baking paper. Place eggplants and garlic on tray. Roast for 35 to 40 minutes or until eggplant is soft. Set aside to cool for 15 minutes.

Cut eggplants in half lengthways. Using a metal spoon, scoop out flesh onto a chopping board. Roughly chop. Transfer to a bowl.

Squeeze flesh from garlic into a small bowl. Add 2 tablespoons lemon juice, tahini, 1 tablespoon oil and salt and pepper. Mash with a fork until well combined. Stir into eggplants with three-quarters of the green onion. Transfer to an airtight container. Cover and refrigerate until ready to serve.

Spoon dip into a bowl. Drizzle with remaining oil. Sprinkle with remaining green onion.

**Warrawong Public School**

Warrawong Public School held its inaugural Worm Day in Term 2 and it was a huge success. Each class visited the worm farms (which are made out of recycled bathtubs) and learned how worms are the best recyclers of all.

Each session was run by two Warrawong Highschool volunteers, Aaron and Kiara. Students had the opportunity to look at worms under a magnifying glass, hold a worm and identified its body parts, made a worm kebab (for the worms to eat!) and fill the worm farms with their new occupants. It was inspiring to see the children (and teachers) make links between what they had learned in class, especially when the kindergarten students pointed out to Aaron that worms have 5 hearts but no teeth!

There has been a fantastic response to this day from the students, with school fruit and vegetable recycling buckets filling up every eating break. The students and teachers in the support unit are caring for the worm farms and making sure that they have plenty to eat. We can’t wait until our worms give us lovely rich compost for our garden beds.

**Worm Kebab (not for human consumption!)

**Ingredients**
- Fruit and vegetable scraps
- Newspaper
- Water

**Method**

1. Chop your fruit and vegetable scraps into small pieces.
2. Soak half an opened newspaper in water.
3. Lay the fruit and vegetables in a sausage shape in the middle of the newspaper.
4. Fold your kebab up into a roll.
5. Feed your kebab to the worms.
This term the Garden Ambassadors have created a garlic bed and a new herb bed which will provide a stunning entry to our kitchen. The Garden Ambassadors have begun mentoring the students from I/2W as part of the Kids Teaching Kids Initiative. Their rotating stations include planting, watering, mulching, investigating and compost turning.

Ms Meredith and the 2/3 students have just finished a fantastic iMovie called ‘A Day in the Living Classroom’. The movie can be accessed from the Cringila Public School website and can be viewed on YouTube (C.P.S – The Living Classroom).

Ms Meredith has also started a blog (The Living Classroom) which can be accessed through the Department’s Blog Ed site. This will be updated each fortnight with exciting stories and photos from the garden. The blog will also be available for other DET schools to view as an example of best practice in a Permaculture garden.

On Wednesday 13th of June Koori students invited parents, carers and community members to a wood fire pizza yarn up (lunch). They shared a fantastic variety of pizzas which the students had enthusiastically prepared. Many ingredients were sourced from the school garden and everyone was very relaxed and the conversation flowed. Many teachers dropped in for a chat and a piece or two of pizza.

After lunch the students took their visitors on a tour of the ‘shed’ where their many artworks have been taking shape over the term. These included ‘spirit totems’ which have been fashioned from recycled desk tops and gateways which have been made from recycled power poles and inlaid with beautifully decorated handmade tiles. The quality of the work is outstanding and a credit to the students, Aaron and Uncle Mark.

The parents enjoyed this informal contact with the school and it has been a positive step towards fostering important relationships. Once again the food was a big winner, helping to break down barriers and promote sharing and goodwill.

Cringila Public School

Sweet Potato Soup

Ingredients:
1 tablespoon olive oil
2 leeks, halved, washed, sliced
1 teaspoon ground cumin
1/2 teaspoon ground cinnamon
1 long red chilli, deseeded, chopped
800g sweet potato, peeled, cubed
600g carrots, chopped
5 cups salt-reduced vegetable stock
1/3 cup coriander leaves, chopped
1/3 cup light thickened cream
crusty bread, to serve

Method
Heat oil in a large, heavy-based saucepan over medium-high heat. Add leek and cook, stirring, for 2 to 3 minutes or until soft. Add cumin, cinnamon and chilli. Cook, stirring, for 30 seconds or until aromatic.

Add potato and carrot. Stir to coat in leek mixture. Add stock, cover and bring to the boil. Reduce heat to medium-low and simmer for 20 minutes or until vegetables are tender. Remove pan from heat.

Blend or process soup, in batches, until smooth. Return to pan over low heat until warmed through. Season with salt and pepper. Stir in coriander. Spoon into bowls and drizzle with cream. Serve with crusty bread.

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