**Important Dates**

- **5th March**: **SKiPPS FETE** 11am-6pm
- **8th March**: School Photo Day
- **14th March**: Labour Day Holiday
- **15th March**: Parent/Teacher Interviews
- **16th March**: Parent/Teacher Interviews
- **17th March**: Parent/Teacher Interviews
- **18th March**: Grand Prix Curriculum Day
- **24th March**: End of Term - 2:30pm dismissal

**Notes Home**

- **25th February**: Life Education Cancellation
- **26th February**: Premier’s Active April
- **29th February**: Yr 5/6 Cricket Gala Day
- **29th February**: SKiPPS Fete Silent Auction Items List
- **2nd March**: Yr 6 Leadership Breakfast
- **4th March**: Parent Teacher Interviews Online Booking Info.
- **4th March**: Camp Blue Brochures

**School Tours**

School Tours of ST Kilda Park Primary School
Principal Jen McCrabb and Assistant Principal Kerry Gates cordially invite prospective parents, students and friends of ST Kilda Park Primary School to meet them and tour our school.

**Place to Meet**
Please meet at the main office foyer for these tours. Jen and Kerry will welcome visitors to our School and give an overview of our curriculum, values and ethos. We will be available to answer specific questions about transition from Kindergarten to their Foundation (Prep) year, and what’s on offer in terms of our programs and facilities.

**Tour Dates - 2016**

- **Term 1, 2016**: Monday 21st March 9.30am
- **Term 2, 2016**: Wednesday 13th April 9.30am
- **Term 3, 2016**: Monday 10th May 9.30am
- **Term 3, 2016**: Wednesday 12th May 9.30am
- **Term 4, 2016**: Monday 30th June 9.30am

**ST KILDA PARK PRIMARY SCHOOL**

**Respect - Creativity - Enthusiasm - Resilience**

4th March 2016

**ST KILDA PARK PRIMARY SCHOOL**

School Phone 8598 6444 8:30am-4:30pm
BASC Phone 0423 777 296
Website www.skipps.vic.edu.au
Email st.kilda.park.ps@edumail.vic.gov.au
Principal Email mccrabb.jennifer.m@edumail.vic.gov.au

**Birthday**

- Remy H  FCR 05/03
- Kyah G  FL 05/03
- Fleur W  1/2K 05/03
- Lulu Z-T  3/4L 05/03
- Stevan P  1/2S 05/03
- Mia R  5/6S 09/03
- Benjamin K-M  5/6T 10/03
- Matthew H  3/4H 11/03
- Alexander R  1/2J 15/03
- Carlin B  5/6M 16/03
- Mia L  1/2M 18/03
Hi my name is Zara and my name is Jiurong and we are the Year Six Leaders for this week. We are very excited for the Fete on Saturday! Look out for the Year 5/6 information guides and also don’t forget to buy your tickets or wristbands so you can go on all the rides.

**Foundation** students have been counting to ten and beyond. In English they are learning about capital letters and full stops. In PE students have been training for Athletics day.

The **Year 1/2** students have been looking at place value. In Reading rotations students have been building on their reading strategies. In Writings students have been writing their recounts. In PE students are also training for Athletics day.

The **Year 3/4** students have been training for hurdles and have made odometers in Maths.

The **Year 5/6** students have been looking at place values in Maths. In Reading sessions we have been looking at the main idea of the text. For Writing, we are doing narratives structure and Big Write recount from our camp to Canberra. In PE we have been practicing for our 20/20 blast Cricket Gala Day on Friday!

**Specialists** - In Visual Art the whole school project has been on Andy Warhol’s ‘soup can’ display with everyone in the schools work. Some of us saw the ‘real’ artwork in the National Gallery in Canberra. Foundation students did the Warhol’s inspired bananas. Year 1-6 did a soup can each.

Zara I 56T and Jiurong 56M
Principal’s Report

Fete
I’m so excited for tomorrow’s Fete! We truly have amazing parents who have given up a great deal of their time to ensure it will be a huge success. Jenni Roper has built on our first fete in 2014 to put together what looks to be such a fun day. Our gorgeous Foundation students will kick the fete off after Mitchell Hogan cuts the ribbon to officially open the day. With entertainment, food and drink and plenty of stalls and rides on offer, I can’t wait to see you all there. Remember you can still help out on the day, just ask someone in an ‘orange’ vest. Tickets to ride can also be purchased on the day.

Year 5/6 Canberra Camp
What a fabulous camp to Canberra. Once again our students showed their respect and gratitude wherever we went and asked fantastic questions to gain as much as they could from every experience. Last year Joe set about organising this adventure. Taylor took over this year as Year 5/6 Team Leader and finalised what has been a very well run camp. It was a great opportunity for Tom, Kerry and I to get to know your children and for them to know each other in such a different way. Thanks to our wonderful Parent Helpers. Rowena, Patricia, Jane, Chris and Richard gave amazing assistance and ensured everyone felt special. On behalf of all our Year 5/6s we say thank you to everyone mentioned above for giving their time, love and care. Overwhelmingly I’ve heard what a fabulous job Chantel did back at school, I think I’ll have to lift my game. Thanks Chantel for jumping in and doing such a great job.
ANNUAL REPORT TO THE COMMUNITY

On Wednesday 16th March we will be holding our Annual Report to the community. This is a great opportunity for you to come along to the Kitchen Dining Room and see and hear about our school's achievements in 2015, where we are tracking academically, socially and emotionally and where we are heading in the future. Doors open at 6:00pm. Please come along.

PRINCIPAL CONFERENCE

Next week Kerry, Taylor, Chantel and I will be heading to Lorne to the Inner South Eastern Principal Conference. This will give the Leadership Team an opportunity to work on the actions of our Annual Implementation Plan. There are also a number of presenters aligning with school improvement that will be beneficial for all of us to hear and build on. Thanks you to Joe Gardiner who will be Acting Principal in my absence.

Over the three days we will hear from:
Nikki Deighton who will facilitate our conference. Nikki is a highly organised, flexible, motivated and creative thinker with exceptional interpersonal skills. She has extensive experience in organisational leadership, change and transformation and contemporary pedagogies.

Tracey Ezard is a speaker, graphic facilitator and educator who works with schools and systems. She is an expert in helping organisations thrive by focussing on building the key pillars of learning intelligence. Tracey helps leaders and staff co-create and collaborate and, most importantly, act on it!

Professor Pankaj Sah is a neuroscientist with research interests in the role of the amygdala in learning. He is currently Deputy Director (Research) at the Queensland Brain Institute (QBI). Professor Pankaj will share what his research shows to be significant implications for future education.

Hugh Van Cuylenburg started out as a primary school teacher. Inspired by overseas experiences in developing countries, Hugh commenced ‘The Resilience Project’ - helping young Australians to be mentally healthy. Hugh has developed and facilitated resilience and mental health training for The Melbourne Storm, Hawthorn and Collingwood Football Clubs and the Australian Institute of Sport.

Chris Betcher is an Australian K12 educator with over 25 years' experience in helping students and teachers make the most of digital technologies for learning. Chris will finish our conference with a fun, engaging and interactive session.

PARKING AND SCHOOL PICK UP

From the beginning of this year I've had a number of issues in parking and pick up of students in the Parks Victoria Car Park at the front of the school. Please obey the laws as set out by Parks Victoria and the guidelines about school pick up as set out by our SKiPPS CATS (Consideration And Tolerance) brochure that every family has received when enrolling their children. If you require another copy please ask the office. We have options for you to remain in the loop to collect your child/red from me under the tree or many options to park for free on Hockey Drive or Lakeside Drive if the main car park is full and you're displaying your ‘CATS' sticker. This gives you 15 minutes free parking either side of 9.00am or 3:30pm. We ALL need to be parties to and safe when collecting our children from school, unsafe practices will not be tolerated.

WORKING BEE THANK YOU

Thanks to everyone who came along only a week before our Fete to complete some much needed gardening and tidying around the school grounds. With the help of a few we achieved a great deal. Thanks for your time and efforts!

ATHLETICS DAY

On the last day of term SKiPPS will be holding our school’s Athletics Carnival. What a great way to finish off the Term on a Thursday afternoon (24th March) before Good Friday. Please keep your eye out for more details soon and ways you can help out on the day.

WEDDING CONGRATULATIONS

Our 1/2 Teacher, Matt Cook is going to miss the Fete on Saturday. He has a really good reason though. Matt is going to marry the love of his life, Erin. Congratulations Matt, we wish you and Erin all the best on what looks to be a lovely day.

Jen McCrabb, Principal
Assistant Principal’s Report

Canberra Camp
Last week I was fortunate enough to attend the camp to Canberra with our Year 5/6 students. This was my first experience with SKIPPS students outside of school – and I enjoyed every minute of it! It was fantastic to get to know such a wonderful group of young people: they were polite, enthusiastic, great fun and a pleasure to be with. I think I knew just about everyone’s name by the end of the week, which was my aim! Special thanks to Taylor (and Joe) who organised the camp superbly, to Jen and Tom for making me feel so welcome and to Richard, Rowena, Patricia, Chris and Jane for their energy and enthusiasm.

Andrew Fuller
I attended the Parent Information Night on Tuesday run by City of Port Phillip, where Andrew Fuller presented on Creating Amazing, Confident and Resilient Young People. Andrew is a clinical psychologist who works with young people and schools and is a very engaging speaker. The hall at Elwood Secondary College was packed with parents and he covered some really interesting topics. Some of the points he recommended for young people that I found interesting were:

- Send a bit of love your own way – be your own best friend
- Live a bold and adventurous life
- Develop a “Yes, why not?” bias – a “can do” attitude
- Trust your own intuition
- Don’t fall into the avoidance trap – do not feed your own fears by avoiding what scares you

He suggested that as parents we should practise exuberance – a real zest for life and living. He had a lovely idea of developing a Life Calendar over the course of a year – using a wall calendar and adding photos, tickets, sporting events, family invitations, etc. to each month, and at the end of the year looking back at all the wonderful things the family participated in together over the year. He also discussed the importance of family rituals, like eating together, walking the dog, Sunday lunches, and their benefits to mental health.

His website is www.andrewfuller.com if you would like more information.

Immunisation Update
Following the Victorian Chief Health Officer confirming an outbreak of measles in Brunswick and East Brunswick, including cases in a primary school, it is a timely reminder for all primary schools to check their student enrolment records for immunisation status certificates. Principals of primary schools are reminded that under the Public Health and Wellbeing Act 2008, they are required to request an immunisation status certificate for each child at the time of enrolment and to keep this on record.

In the event of a disease outbreak in the school community, immunisation status certificates are used to quickly identify the immunisation status of each child so that guidance issued by the Department of Health and Human Services can be quickly implemented. This may include sending unimmunised or immunocompromised children home until the risk of infection has passed.

In the next few weeks we will be reviewing enrolment records to ensure all students have an immunisation certificate on file. A letter will go home to parents/carers who have not provided a certificate to request their cooperation with ensuring the school has the necessary immunisation status information. Even if a child has not received any immunisations, it is still expected that parents/carers/guardians provide a certificate. Parents should be aware of the symptoms and signs of measles and in the event of a child showing symptoms – such as fever and cough and rash – staff should contact the family and advise them to telephone their medical practitioner to arrange an appointment as soon as possible advising that measles may be the cause.

Kerry Bates, Assistant Principal
The Italian Corner

Ciao tutti!
We all know one of the keys to learning a second language is to keep using what we have learned. In ‘The Italian Corner’ section of our newsletter I’ll be putting in some of the expressions and/or vocabulary that we’ve been using in our Italian classes and include links that you may find useful. You may like to practise with your child, or even get them to teach you! Obviously, we don’t have room for everything, and the language varies across the levels, but I thought for starters we might try some numbers (recently revisited with the Year 1/2s) and some handy expressions for talking about our age and birthdays.

I numeri 1-20
Click onto this link to practise: https://www.youtube.com/watch?v=HEosmS_2etg

1. Uno (oo-noh) 11. Undici (oon-di-chee)
2. Due (doo-eh) 12. Dodici (doh-di-chee)
3. Tre (treh) 13. Tredici (treh-di-chee)
4. Quattro (kwot-trow) 14. Quattordici (kwo-tor-di-chee)
5. Cinque (chin-kweh) 15. Quindici (kwin-di-chee)
7. Sette (seh-teh) 17. Diciasette (dit-chee-ah-seh-teh)
10. Dieci (dee-eh-chee) 20. Venti (ven-tee)

Espressioni utili…

Buon compleanno! Il regalo
Happy birthday!

Quanti anni hai? (kwan-tee ah-nee eye?)
How old are you? (Literally, how many years do you have?)

Ho sei anni. (oh say ah-nee)
I am six. (Literally, I have six years.)

Click onto this link to sing ‘Happy Birthday’ in Italian – Tanti Auguri a Te!
https://www.youtube.com/watch?v=WDZ83wcBRMM

A presto! Dee, Italian Specialist
Nathan Jones—Media Star!!!

I'd like to share some very exciting news about Nathan Jones in Year Three at our school. Nathan has recently participated in the official AFL TV commercial campaign.

The commercial is currently being played on FOX TV, Ch 7 and Online. He only plays a small role in the commercial, but a very important role as he has the same name as the Melbourne Demons’ Captain.

There is also an official AFL poster with Nathan and the cast of the commercial. Nathan is very excited about this TV commercial.

Nathan has also been asked by the Marketing department from AFL House to continue to participate further this season with a personal interview on FOX TV, possibly with his namesake AFL star and have a kick to kick with him, which also will be broadcasted on TV and online during the season.

Attached is a link of the AFL TV commercial. Check out the poster above. https://www.hightail.com/download/ZWJXQk00YXIEa1hIRHRVag
Tabbouleh

30g fine bulgar wheat
2 large tomatoes, ripe but firm (300g in total)
1 shallot, finely chopped (30g in total)
3 tbsp lemon juice, plus a little extra to finish
4 large bunches of flat-leaf parsley (160g in total)
2 bunches of mint (30g in total)
2 tsp ground allspice
1 tsp baharat spice mix
(shop-bought or see recipe, page 299)
80ml top-quality olive oil
seeds of about 1/2 a large pomegranate (70g in total), optional
salt and black pepper

Put the bulgar in a fine sieve and put under the cold tap until
the water runs clear and most of the starch has been removed.
Transfer to a bowl.

Advertisement
Cut the tomatoes into 0.5cm dice (a small serrated knife is the
best tool for this job) and add to the bowl, along with any juices.
Chop the shallots as fine as you can and add to the bowl.
Take a few stalks of parsley and pack them together tightly. Use
a large, very sharp knife to trim off the end of the stalks, then
chop the remaining stems and leaves as finely as possible and
no wider than 1mm. (If you can't achieve that first go, go over
the chopped parsley again, this time with the heel of the blade.)
Add the parsley to the bowl.
Pick the mint leaves, pack a few together tightly, chop as finely
as the parsley and add to the bowl. Finally stir in the allspice,
lemon juice to taste, olive oil, salt and pepper. Taste, adjust
the seasoning and serve at room temperature.
Tzatziki
Serving: 24 tastes

Adapted from Tessa Kiros’ recipe for Tzatziki. I have halved the garlic as it can upset little tummies if too strong.

From the garden: Mint
*Tip: squeeze as much liquid as you can from the cucumbers*

<table>
<thead>
<tr>
<th>Ingredients:</th>
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</thead>
<tbody>
<tr>
<td>2 cucumbers</td>
</tr>
<tr>
<td>4 tablespoons ev olive oil</td>
</tr>
<tr>
<td>2 garlic cloves – crushed</td>
</tr>
<tr>
<td>2 tbsps lemon juice</td>
</tr>
<tr>
<td>1 teaspoons salt</td>
</tr>
<tr>
<td>1.5 kg plain greek yoghurt</td>
</tr>
<tr>
<td>4 teaspoons dried / fresh mint</td>
</tr>
</tbody>
</table>

**METHOD:**
Crush the garlic into a small bowl and add the olive oil.
Juice half a lemon, measure out 2 tbsps and add the juice to the small bowl.
Peel the skin off the cucumbers lengthways in stripes – miss one, peel one.
Grate the cucumbers in the large setting of the grater and put it in a fine sieve to drain over a bowl
Sprinkle it with the salt and leave for about 10 minutes (longer if possible) to let the juices drip away.
While you wait, put the yoghurt in a bowl.
Finely chop the mint.
Add the garlic mixture.
After you’ve seen the juices draining squeeze the excess fluid from the cucumber.
Add it to the yoghurt mix and season it with some black pepper and stir.
Taste if it needs more salt, and if it’s ready put it in a serving bowl to serve up with the flatbreads
ROSEMARY FLATBREAD
Adapted from Stephanie Alexander’s recipe for Rosemary Flatbread

Tip: Roll your flatbreads as thin as you can!

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Processor</td>
<td>1.5 tablespoons ev olive oil</td>
</tr>
<tr>
<td>Wooden Spoons and metal spoon</td>
<td>.5 cup warm water</td>
</tr>
<tr>
<td>Tea-towel</td>
<td>250g plain flour</td>
</tr>
<tr>
<td>Rolling Pin</td>
<td>¾ teaspoon salt</td>
</tr>
<tr>
<td>Scales</td>
<td>1 tablespoon rosemary (leaves)</td>
</tr>
<tr>
<td>Jug</td>
<td>Extra flour for dusting</td>
</tr>
<tr>
<td>Knives</td>
<td></td>
</tr>
<tr>
<td>Medium Sized Bowl</td>
<td></td>
</tr>
<tr>
<td>Chopping Board</td>
<td></td>
</tr>
</tbody>
</table>

METHOD:

Strip the rosemary leaves off the stalk.
Combine olive oil and water in a jug.
In a medium sized bowl, combine flour, salt and rosemary leaves.
One person can take the flour, and the jug with the oil to the food processor.
Process the flour mixture in the food processor. While it’s running slowly pour the olive oil and water mixture (through the top) into the flour until the mixture forms a dough.
Transfer the dough to a floured surface and knead until smooth.
Place the smooth dough into the original medium bowl covered with a fresh teatowel and set aside for 30 minutes.
While you’re waiting for the dough to ‘prove’:  
Turn on the oven to 100 degrees C.

3 people to fully set the table with table cloths, glasses and cutlery. The other three can wash up what dishes there are so far, being sure to let an adult handle the food processing blade.

Once table is set and station is clean, take a pre-made dough and start making it into flatbreads:  
Divide the dough into 12 and shape each piece into a ball  
Use a rolling pin to roll each piece out on a lightly floured surface until very thin

Bring the dough balls on a large plate to the cooktops three doughs at a time. Heat the frypan over medium heat and dry fry the bread for 3 minutes on each side until golden. Watch for bubbles in the bread and you’ll know it’s cooked.

Use tongs to take the bread off the pan and put onto the wire rack when done. When all the breads are done if it is not time to serve, place them in the oven on an oven rack.  
If it is time to serve, turn the oven off.
Zucchini Slice

Ingredients
1/2 cup olive oil
500g zucchini, grated
1 large onion, finely chopped
150g smoked streaky bacon, finely chopped {optional}
170g freshly grated parmesan cheese
150g self-raising flour
3 large eggs, light beaten
salt
freshly ground black pepper
5 cherry tomatoes

Method
❤️ Preheat oven to 180 degrees celcius. Oil and line and 25cm square tin with baking paper.
❤️ Combine remaining ingredients {including bacon} except the tomatoes and remaining oil.
❤️ Pour into the prepared tin and smooth over with the back of a spoon. Top with cherry tomato halves {as seen above} and drizzle with remaining oil {you can use less here, I always do}
❤️ Bake for about 30 minutes until firm.
❤️ Cut into 12-16 pieces and serve warm or cold. You can also freeze these to use for lunches or dinners. You could also make them into muffins, if you liked!
❤️ It’s yummy if you reheat individual pieces in a hot oven because the base and edges go super crispy.
JEN'S DAMSON PLUM CRUMBLE
From Jen’s garden: plums

Skills: using a knife to prepare plums, crumbing butter and flour

Ingredients:  
1 kg plums  
70g caster sugar  
200g plain flour  
50g light brown sugar  
150g butter/nuttlex  
1 tsp vanilla extract  
cream for serving (optional)

Method

1. Turn on the oven to 190 degrees celsius  
2. Butter a 36 x 22 x 6 cm ovenproof dish  
3. Take the pips from the plums using a small knife (see teachers) and put them in the dish  
4. Scatter half of the caster sugar over the plums  
5. Mix together the flour, brown sugar and the rest of the caster sugar in a bowl  
6. Add the butter and vanilla and rub them in with your fingertips, working until the mixture isn’t smooth but looks like damp clustery sand. Your fingers might be tired!  
7. Scatter the topping over the fruit to cover it completely in a good thick layer  
8. Bake for about 45 minutes or until the top is nicely golden and some juice has oozed up a bit over the crust and darkened it here and there  
9. Let it cool a little and serve with cream

Recipe Source: adapted from Tessa Kiros’ Pear and Berry Crumble
High Voltage Rock School will be holding a 'free come and try' session on Thursday 17th March in the ‘Cubby’ during lunchtime.

Absolute beginners to absolute pros welcome. On the day enrolment kids will be informed about what the program is all about, they can ask questions and forms will be handed for Term Two Rock School classes. These classes will be held during lunchtimes on a day yet to be determined.
FINANCIAL ASSISTANCE
INFORMATION FOR PARENTS

Every Victorian child should have access to the world of learning opportunities that exist beyond the classroom. The Camps, Sports and Excursions Fund helps ensure that no student will miss out on the opportunity to join their classmates for important, educational and fun activities. It is part of making Victoria the Education State and the Government’s commitment to breaking the link between a student’s background and their outcomes.

CAMPS, SPORTS & EXCURSIONS FUND (CSEF)

School camps provide children with inspiring experiences in the great outdoors, excursions encourage a deeper understanding of how the world works and sports teach teamwork, discipline and leadership. All are part of a healthy curriculum.

CSEF will be provided by the Victorian Government to assist eligible families to cover the costs of school trips, camps and sporting activities.

HOW TO APPLY
Contact the school office to obtain a CSEF application form or download from www.education.vic.gov.au/csef

MORE INFORMATION
For the CSEF application closing dates and more information about the fund visit www.education.vic.gov.au/csef

If you hold a valid means-tested concession card or are a temporary foster parent, you may be eligible for CSEF. A special consideration category also exists for asylum seeker and refugee families. The allowance is paid to the school to use towards expenses relating to camps, excursions or sporting activities for the benefit of your child.

The annual CSEF amount per student is:
• $125 for primary school students
• $225 for secondary school students.
ELWOOD COLLEGE OPEN NIGHT

TUESDAY 26 APRIL 6.30PM

Meet our teachers and tour the college.

Find out about the personalised education and welcoming community we can provide for your child.

Hear how we balance high academic expectations with support for every individual.

College tours are also available throughout the year.

RSVP: Phone 9531 9566
or email elwood.co@edumail.vic.gov.au

www.elwood.vic.edu.au
Fun, Accessible & Affordable,

BRASS & WOODWIND TUITION
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STUDIES SHOW THAT MUSIC LESSONS
Boost brain power
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Help kids socially
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LEARN SAXOPHONE, FLUTE,
CLARINET, TRUMPET
OR RECORDER!

FREE ‘TRY OUT’ & ASSESSMENT TO FIND OUT WHICH INSTRUMENT SUITS YOUR CHILD BEST. PERSONALISED TUITION, FUN LESSONS!

Contact: Dean Hilson 0433 456 455 / deanhilson@optusnet.com.au
FREE PARENT SEMINAR

Melissa Anderson presents an essential evening for parents

How do I raise a resilient child?

- What are the 32 crucial elements of resilience at any age group?
- Is resilience something learned or is it genetic?
- Could developing the building blocks of resilience be an immunisation against depression and mental distress?

Melissa Anderson is a counsellor, pharmacist and the Director of SHINE Academy for Girls and LONGFORD & FRASER Leadership Academy for Boys.

Wednesday 16 March 2016
Rosstrevor Hall,
Brighton Grammar School
(Cnr Allee and New Streets, Brighton)
7.30pm - 9.00pm

Children aged 10 and above are welcome.

This is a FREE event, however a gold coin donation to charity is greatly appreciated.

For bookings phone: 9592 4948 or email: info@shineacademy.com.au

Sh@re Community Campus

Holiday and After School Programs
Children and Adults
www.share.vic.edu.au
Recruitment

Participate in Relay For Life
relayforlife.org.au

Be inspired

Relay For Life is Cancer Council’s overnight community event and one of the most inspiring fundraising experiences on offer.

Teams of 10-15 get together to raise money and then take it in turns to walk around a track at relay-style overnight event – symbolising that cancer doesn’t sleep, so neither do we!

Teams camp overnight and celebrate their fundraising efforts from throughout the year in a night of fun and festivities.

You can stay for the whole event, do a shift on the track or just visit and enjoy the entertainment, prizes and ceremonies that make Relay For Life so inspirational.

Some teams Relay in memory of a loved one who has passed away from cancer. Some do it to show how proud they are at having survived cancer. And some simply want to be involved and make a difference.

Whatever your reasons, you’ll never forget your first Relay experience, and you can make a big difference in the fight against cancer.

Some people Hope for a holiday, a new job or for their footy team to win on the weekend. At Relay For Life we Hope for something different. We Hope to end cancer.
Make a difference

When you sign up to Relay For Life, every dollar you raise and every step you take helps Cancer Council save lives by:

- Funding groundbreaking research to discover cancer causes and cures.
- Supporting cancer patients, their carers and families by providing support services like free accommodation and transport.
- Conducting awareness-raising campaigns like QUIT and SunSmart to educate and prevent cancer.

Relay For Life is also a chance for communities to come together to recognise the people who have overcome cancer, those who are undergoing treatment and the people who care for them.

Relay near you

With over 140,000 people participating in over 200 communities across Australia, there is bound to be a Relay For Life near you.

Events happen all year round, so it's easy to join the fight against cancer and give hope to your community.

There are no restrictions and anyone can participate, regardless of age or fitness level.

You can start your own team or join an existing team in your community.

It's easy to help end cancer:

1. Visit relayforlife.org.au
2. Find an event near you
3. Join, start your own team or donate.

Register. Participate. Donate.
1300 65 65 85
facebook.com/relayforlifeaustralia
relayforlife.org.au
Junior Hockey!
Boys & Girls

Under 10 Juniors Wanted!

Positions available for 8 and 9 year old boys and girls to play competition hockey.

Contact Natalie on 0438 438857 or at juniors@phskhockey.org.au

Powerhouse St Kilda Hockey Club
Home Ground: Hockey Drive, Albert Park
FREE EVENT FOR KIDS 4 TO 10

PREPARE TO HAVE A GOOD TIME!

DATE 19.03.16
TIME 12PM
@ THE SPACE
318 CHAPEL ST
PRAHRAN

BRING A WATER BOTTLE

REGISTER LVIRALATA@YAHOO.COM.AU BY 14.03.2016

SATURDAY 19TH MARCH 12PM
CAPOEIRA GAMES & EASTER EGG HUNT

JOIN US IN THE CELEBRATION
Ginja Mundo Capoeira School would like to invite you to our 1st Capoeira Games and Easter Egg Hunt. There will be a kid’s capoeira workshop run by our head instructor, games and music class.

BROUGHT TO YOU BY
Ginja Mundo Australia

GINGA MUNDO CAPOEIRA SCHOOL
The Space Dance Studios
Carlton St, Prahran

Kids Capoeira Classes
Saturdays 12pm to 1pm

For more info
www.gmmmel.com.au
0413 133 110

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