



NEWS

Welcome to our P&C Committee! 🌟

We are pleased to introduce our newly elected P&C Committee for 2025. We extend our thanks and appreciation to these dedicated parents for volunteering their time and skills to support our school community.

- 👤 **President:** Belinda
- 👤 **Vice Presidents:** Brooke & Kate
- 📝 **Secretary:** Victoria
- 💰 **Treasurer:** Stephen

We look forward to working together throughout the year and thank the committee for their ongoing commitment to Glenfield Park School.



Glenfield Park School Fete – TOMORROW!!! 🎉

Our much-loved School Fete is tomorrow, and we can't wait to celebrate with our school community! Join us for a fun-filled day of games, activities, food, and entertainment for the whole family.

Make your fete experience even easier by purchasing:

📄 **Fete Dollars (\$\$)** & 🎟 **Raffle Tickets.** Tickets can be purchased at the front office (cash or card accepted)



UPCOMING EVENTS

21st November GPS School Fete

CHARACTER STRENGTH OF THE WEEK

Appreciation of Beauty: Noticing and loving the worlds beauty.



Here's some activities to try: Here are some simple, engaging kids' activities to help them notice and enjoy the beauty in the world around them:

- **Nature Treasure Hunt** – Give kids a list of beautiful things to find outdoors, such as: smooth rock, something colourful or a flower that smells nice.
- **Sound Safari** – Take kids on a walk and ask them to focus on beautiful sounds – birds, leaves, water, wind.
- **Sky Watch** – Spend a few minutes lying or sitting outside and looking at the sky – clouds, colours, shapes. Encourage them to find what they think is beautiful about it.



NONNA'S COOKING CORNER

Kid-Friendly Pumpkin Risotto



Ingredients:

- 4 cups chicken or vegetable stock or broth
- 1 cup canned pumpkin puree
- 2 tbsp unsalted butter or olive oil
- 1/2 white onion, finely diced
- 2 cloves garlic, minced
- 1 tsp dried thyme
- 1 1/2 cup Arborio rice
- 1/2 cup parmesan cheese, grated
- 1/4 tsp ground nutmeg



Method

1. Bring the stock and pumpkin purée to a boil in a medium saucepan, then reduce to a simmer.
2. In a large saucepan, heat the butter/oil over medium heat. Cook the onion and garlic for 2-3 minutes.
3. Add the rice and thyme and cook until slightly translucent.
4. Add 1-2 ladles of stock, stirring until absorbed. Continue adding stock gradually until the risotto is creamy (about 20-25 minutes).
5. Stir in the parmesan and nutmeg & serve!

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