

Bellbrook Babblers

27 March 2020

40 Main Street, Bellbrook NSW 2440
Ph: 02 6567 2049 - Fax: 02 6567 2113
Email: bellbrook-p.school@det.nsw.edu.au
www.bellbrook-p.schools.nsw.edu.au



Last week's anti-bullying day was a huge success. We made daisy pots and paper chains to decorate the school with anti-bullying messages. Congratulations to Jannali - winner of the poster competition.

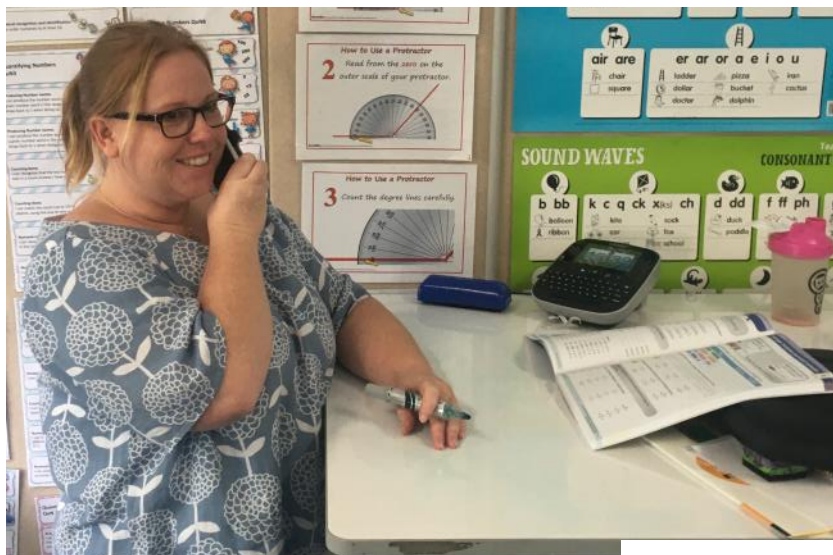
Teachers and staff have been busy this week setting up home learning for our students. Take home packs have been sent out and these will be changed each week until the holidays.

For those students who missed out on the Smile Bags, yours will be handed out with your next work pack.

If you have any school library books or home readers at home, we would appreciate you sending in next time you drop in to the school.

At this stage students return on Tuesday, 28 April 2020 unless we are informed otherwise by NSW Government.

Please stay safe everyone over the Easter break which starts next Thursday, 9 April 2020. Remember to practice good hygiene by washing your hands regularly, protect others from your coughing and stay home unless it is absolutely necessary to go out.



Maple roasted pumpkin, carrot & chickpea soup

Preparation 30 mins | Cooking 50 mins | Serves 6

500g peeled butternut pumpkin, chopped into 3cm pieces

400g carrots, peeled and cut into 2cm-thick slices

1 brown onion, cut into thin wedges

2 garlic cloves, finely chopped

2 tbs olive oil

2 tbs maple syrup

5 cups chicken stock

400g can chickpeas, drained and rinsed

Wholegrain toast, to serve

Step 1 Preheat oven to 200°C/180°C fan-forced. Line a large roasting pan with non-stick baking paper.

Step 2 Place carrots, pumpkin, onion and garlic into the pan. Drizzle with oil and maple syrup and toss to coat. Bake, tossing once, for 35-40 minutes until tender. Set aside to cool for 10 minutes.

Step 3 Place vegetable mixture from the roasting pan into a large saucepan. Add stock and chickpeas. Using a hand blender, puree mixture until smooth. Heat soup over medium heat until hot. Season to taste and serve with wholegrain toast.

