

Southridge Wednesday

12-13

A Weekly Publication of Southridge School

March 13, 2013

No. 25

Head of School

Mini We Day – A Commitment to Serving our Community

Last week, seven of our Senior School students took it upon themselves to plan, organize and lead our school's first ever Mini We Day event – a celebration of and commitment to serving our community. Service to the community at Southridge is a values based experience in which we explore our relationships with others in our local and global communities. Most, if not all of our students, experience learning in the context of service within their classes and Mini We Day was an excellent opportunity to celebrate and extend our students' commitment to making a difference.

Relationships are at the heart of service. Our interactions make service learning possible. The formation of relationships allow for the long term, reciprocal and mutually beneficial partnerships that make our program meaningful and successful. Our inaugural Mini We Day was a wonderful way for us to affirm how important our service relationships are to our school and to each of us individually.

Service to the community provides an ideal way for our students to develop and demonstrate their character as well. In reaching out to others – their peers, younger students or the people they meet through service activities – our students see that character has a lot to do with how they interact with and treat other people. For some, participating in a classroom based service initiative is their first exposure to the responsibility of helping others. But further opportunities, like Mini We Day, remind and challenge all of us to “be the change” we want to see in the world.

Service learning at Southridge is accompanied by a host of practical skills. Primary among these is the ability to communicate. Through running service projects, our students learn organizational, motivational and presentation skills as well as the ability to balance multiple demands effectively through project management. Students learn to critically analyze their service work, tackling perhaps the most complex social issues of our times, equipping them to be engaged and effective citizens.

By its very nature, personal involvement in service activities and events challenges us to take responsibility for making a difference in the world. This kind of self leadership is truly empowering and critical for our society to reach its potential. But, school-wide service initiatives like the Mini We Day event need designated leaders who are capable of leading others in making an impact. And so on behalf of our school and the attendees of Mini We Day, a big thank you goes out to Avneet Athwal, Helena Maskall, Donnie Plastik, David Wei, Prem Sai Ramani, Iksha Kumar and Amrit Athwal for their leadership in organizing and staging Mini We Day at Southridge.

Have a wonderful March break!

Mr. Drew Stephens
Head of School

Important Dates			
MYP Musical Willy Wonka Junior	Tuesday, March 12 th	1:30 PM	Junior School Great Hall
	Wednesday, March 13 th	6:30 PM	
	Thursday, March 14 th		
Term Two Report Cards	Friday, March 15 th	At Dismissal	
Last Day of School Before Spring Break	Friday, March 15 th		Both Schools
Return from Spring Break – Late Start	Tuesday, April 2 nd	10:25 AM	Both Schools

Board of Governors

Being an engineer I am a real “numbers” person and quite often quote statistics and figures I have read or seen, much like I did the last time I wrote for the Wednesday. I apologize if this is boring to some but I am going to do it again because, as I was writing the cheque for the quarterly tuition payment, I was reminded about some school statistics I was recently given that I think should be shared with our school community.

Southridge is a member school of CAIS, Canadian Accredited Independent Schools, an organization whose mission is to explore and pursue exemplary leadership, training, research and international standards of educational excellence. One of the many benefits our school receives by belonging to this organization is an annual comparison of over 130 factors (or benchmarks) relative to other similar size and type of independent schools around the country and, more importantly, in our local geographic area. These benchmarks have been tabulated for the 2011/2012 school year and presented in a summary comparing the eight closest similar schools to Southridge. Keep in mind that, with 130 factors being compared, there are some very dull items like, “Property and Boiler Insurance Cost per Square Foot of Building” and, although mundane, rest assured someone on the school staff is looking at each and every factor and analyzing how we compare. I, however, wanted to identify some of the more significant and impressive figures for you.

Of course, the first thing we will always compare is tuition. Once again, the average tuition fee for Southridge is below the 15th percentile of the other schools in the comparison. This means that, of the schools compared, our average tuition is lower than more than 85% of them. In fact, for the comparison year our average tuition was almost \$1,300 less than the median of the compared schools. From a governance perspective, equally important to me is the operating cost per student which the report shows as Southridge being \$570 below the 15th percentile and a whopping \$2,222 below the median. This, combined with the finding that our Student Retention Rate is 96% (putting us at the 85th percentile), indicates to me just how well the school manages the financial resources we, as families, provide while still maintaining the educational excellence we expect.

Two other figures we should all be proud of involve our use of technology and our commitment to the school faculty. Our Total Information Technology Cost per Student amounts to \$1,275/year, an amazing \$152 above the 85th percentile and \$450 above the median. It is little wonder Southridge is becoming a leader in, and known for, its use of technology in the education world. As for our faculty, our Professional Development Expense per (Full Time Equivalent) Teacher is \$1,784/year, significantly exceeding the 85th percentile by \$277 and the median by \$841. It is certainly heartening to know that our mission of developing students who have a “love of learning” is supported by a faculty who obviously share that love.

As a Board member and as a current school parent, knowing these comparisons to similar schools gives me great comfort that Southridge really does have its house in order. Have a great Spring Break.

Doug Wilson
Board Chair

Welcome Mrs. Cheryl Palm

With the upcoming maternity leave of Mrs. Watson, who will start her leave in mid-April, we are pleased to share with you that Mrs. Cheryl Palm will be providing coverage and fulfilling the class requirements and routines while following the established curriculum for the balance of the 2012 – 2013 school year. Cheryl brings to the position over 16 years of teaching experience in the Primary years. She has worked in the independent school environment at both Mulgrave and Southridge. Cheryl has recently completed her PYP Level 1 training and is looking forward to the opportunity to build upon her relationships with the Kindergarten students while guiding them through their daily routines and activities.

For the balance of Mrs. Watson’s maternity leave, Mrs. Samara Ridley Thomas will be leading the Kindergarten class from September 2013 to April 2014. Mrs. Ridley Thomas is a long term faculty member of Southridge and prior to taking on the role of a Learning Resource Teacher in 2010 she was a classroom teacher for Grades 1 and 2. Mrs. Ridley Thomas is delighted to have the opportunity to prepare and deliver the core kindergarten requirements for the upcoming school year while promoting the growth and development of our new kindergarten students.

We are very excited about this transition in teaching, and will do our part to ensure that transition is as smooth as possible.

Mrs. Darcie Sagert
Manager Human Resources

Junior School News

FSA (Foundation Skills Assessment)

Every year, students in grades four and seven are involved in a series of assessment activities known as the FSA's. The assessments address the areas of numeracy and literacy: there is a booklet with two writing samples, a comparative reading sample, two problem solving questions for mathematics, and an online portion with 40 multiple choice questions in reading and another 40 in mathematics. Schools are required by the Ministry of Education to comply with this assessment regimen, therefore we do.

There is never a perfect system of student evaluation, and Southridge School endorses a holistic approach to student assessment. Within this context, FSA testing does provide our school with feedback on an individual student's performance on a specific day, on a specific set of tasks. We do believe that these tests are in line with the Ministry of Education's learner outcomes and therefore, welcome the feedback. However, we do not use the data towards student evaluation or their report card mark. We choose to use the information in a diagnostic manner, whereby we can make adjustments or enhance our program or a child's individual program appropriately. We don't endorse the use of FSA results in a comparative manner, and the recent rank ordering of FSA results has proven to be source of misunderstanding. Although Southridge has received a rating of 10/10 for the past five years, this rating is only looking at a small fraction of what we do as a school: the meeting of the basic foundations in 2 subject areas. Southridge offers so much more for our students: a rich community of well balanced learners with an emphasis on creative, critical thinking, character and service to others.

The intent of the FSA results at Southridge School will always be to improve in our delivery of program. At Southridge School, we offer an enhanced programme that addresses critical thinking, inquiry and concept driven lessons. The FSA mark reflects a student's performance in relation to Ministry standards. Southridge School standards may be somewhat higher and more rigorous, but the FSA provides a benchmark for our assessment, which we value and endorse.

There have been some changes in the implementation of the testing demonstrated, most acutely, by the timing of the exams now being in February rather than May. The described intent of this change has been to provide schools and families with the feedback from the FSA assessment during the child's current school year. Previously, FSA tests were marked during the summer and schools and parents would not receive the results until the fall of the next school year. We applaud this change at Southridge School because we view the FSA's as a tool of diagnostic testing, and are pleased to have additional feedback during the course of the present school year so that we can actively implement changes to a child's program. We view this change as pedagogically valid.

Another notable change is that the written component to the FSA testing is assessed 'locally' which means at the local school board level, and hence, for Southridge School, this meant marking by our own faculty. In order to provide balance, standardization, and additional credibility to our assessment and marking, we have partnered with 12 other ISABC schools in Vancouver. On February 25 and 26, we hosted 40 teachers from these 12 schools to assess the test booklets. Therefore, as a school we are confident that our student's writing sample was assessed at least two times, by Southridge teachers, but also by faculty from another excellent ISA school. We are encouraged by this collaborative process with the ISA schools and believe that our program will be enhanced by this partnership in assessment. All our faculty in the grade 4 and 7 years have been involved in training for FSA assessment so we feel confident in our ability to fairly and professionally assess student work. In fact, the following teachers took a leadership role in leading the training and standardization of the marking this year: Ms. Sue McNeil, Mr. Steve Anderson, Mrs. Carol Beaulieu, and Dr. Kevin Bessflug—their efforts are notable and greatly appreciated. We also had an incredible team of parent volunteers that assisted in this process to ensure efficiency, hospitality, and the completion of a momentous task. I am always so grateful for how our team of parents and teachers always pull together to complete a task, but to complete it with dignity, grace and excellence. Thank you so much.

Have a great week,

Mrs. Middelaer
Head of Junior School

Willy Wonka Junior!

A huge thank you to everyone who has made the MYP musical such a success! We are all very proud of the Grade 5, 6, and 7 students for their amazing work in bringing the story of "Willy Wonka" to life. Thank you, MYP students, for your commitment, your focus, and your enthusiasm!

We would also like to thank the entire Junior School community for your support. Please see the musical program for the list of our wonderful volunteers. Special thanks to Clarissa Lara for her work with costumes, Chantal Goodmanson for her work with props, Heather Edelmeier for her work with sets, and Fay Bond for her work with whatever needed to be done! Of course, a huge thank you is also given to Mr. Best and Ms. Redies for their awesome set design, the entire Maintenance Team for all their work, and the MYP teachers for their supervision and flexibility!

If you haven't yet had a chance to see this uplifting tale, there's still a chance! Shows are at 6:30 this evening and tomorrow evening in the Junior School Great Hall. Doors open at 5:45, and no tickets are needed – although donations for the Food Bank are most appreciated. Thank you from the MYP Musical Team

Dr. Bessflug, Ms. Janzen,
Mrs. Winterburn, and Ms. Mauricio

Change for Term Three regarding PE shoes!

We are finding that the gym floor is very dirty. We believe this is due to the fact that many children wear their gym shoes on the playground and track in extra dirt.

In term three we are requesting that all students have runners that are used for the gym and DPA only. They are not allowed to use these shoes for recess and lunch breaks. Although DPA is outside it occurs on the turf and does not track in wet grass and mud.

Kindergarten and grade one students come to school in gym strip and do not change. However, next term we will be keeping their gym shoes at school in a bin and the students will change their shoes in gym class. The students may come to school in another pair of runners or use their black shoes.

Grades two, three and four may keep their running shoes for gym in their cubby or locker but are expected to be responsible and not use them on the playground. If they like to wear runners at break they will need to have a second pair of runner to use for outside use only!

Thank you for supporting us as we try this new routine. Your child will bring home their runners to be washed over spring break. Please send them back on the first day and please mark your child's shoes with their name in permanent ink on the inside sole of the shoe.

Thank you,

Mrs. Raber

Southridge Junior Golf: Returning and "NEW" Members welcome! Grades 1 to 7

Registration starts this week. Please see attached registration form. This year the Junior Golf Program will start the week of April 10th and will run for 6 weeks ending May 17th.

The times will be the same for all Grades 1 to 7 from 3:30 - 4:30 with your choice of day either Wednesday or Friday, once a week. The program will be held at Birdies & Buckets Family Golf Centre at 5228 King George Blvd in Surrey.

The 6 week program will be taught by CGPA Golf Professionals and includes: Full Swing, Chipping, Putting, Sand Play, Course Play, Etiquette and Rules of Golf. Extra features are 15 extra practice buckets of balls or rounds, Golfer Gift & Golf Medallion.

Jacquie Lougheed and the Teaching Staff
Birdies & Buckets Family Golf Centre

Hot Lunch

Please note that there was a misprint on the hot lunch dates. Hot lunch will be served on Wednesday April 3rd, 2013. It is the first hot lunch after March break and will be Chow Mein.

Stephanie and Jasmine
Hot Lunch Co-chairs

Sex Education Night for Parents 2013

Thursday, April 25th from 6:00 - 8:00 PM in Junior School Great Hall

Once again we have invited a 'body scientist' expert to come and speak to our children. Saleema Noon will do a presentation of the lessons she will be providing for all K-7. We encourage all parents (no children) to come to the evening presentation to hear what she will be telling your children. Even if you have heard her before it's a great idea to listen to it again to refresh our memories. Being knowledgeable about the facts she gives the children will help you to answer your child's questions.

Both Saleema and Southridge believe that a parent is the best person to discuss this important topic. Presenting it in school merely assists the discussions to happen. Saleema will give tips on how to answer your child's questions and how much information to give. We hope you will be able to attend this important evening. We believe it is important for all parents to hear her message. She comes on Tuesday, April 30th, 2013 to speak to the students. Be prepared to answer your child's questions during this week as the students think about the information shared.

Mrs. Rowena Raber

Gift Basket Deadline this Friday

Attention Junior School parents! This Friday is the deadline to bring in your gift basket items for the Country Fair. Please have a look at the attachment for assigned items by grade, and remember, we ask you to please bring in a NEW item for the gift baskets. Thanks for your support!!

Gift Basket Committee
Country Fair

Senior School News

A Busy Week and Then...Breathe!

As you are reading this we will have already had an incredibly busy beginning to the final week of Term 2 in the Senior School! Monday saw the 3rd Annual School Captains Forum during our assembly time. This is an event where our candidates for Head Boy and Head Girl next year have a chance to speak to the student body and staff. They are all given the same quotation on leadership and asked to speak about it for 3 minutes. The second portion of the forum involves the candidates drawing a question out of a hat and having to think on their feet, decide on a response and communicate this to the audience – no easy feat! I can't tell you how impressed I was by all the candidates after this event. They all exhibited excellent traits of leaders and I feel that each of them stayed true to themselves throughout the forum.

Tuesday was our Speech Day this is certainly a highlight of mine for the year! Students and staff begin the day voting for the School Captains and then proceeding to an introduction of the day with an excellent presentation of some Slam Poetry. Throughout the day, there are the various types of speeches for each Grade – dramatic interpretation, persuasive, after dinner, poetry recitation, TED talks and slam poetry. The finale is the showcase, allowing a few of these speeches to speak to the entire Senior School once more. We wrap up the day with the award presentation and the announcement of next year's Head Boy and Head Girl. As I have to submit this prior to Tuesday, I will not have learned this news as of yet.

Wednesday will see our UK Rugby and Field Hockey Tour depart at the end of the day. This is an exciting opportunity for 48 students and a number of faculty and coaches as they tour around the UK to a number of different schools and sites playing matches and making connections (often life-long) with other students and families. We wish them well!

Additionally, very early on Saturday morning our Service Trip to Guatemala will be departing from the Vancouver airport. They have been preparing for this for an entire year and having spoken to many of the participants they are incredibly excited for it to begin. I am certain that it will represent the potential to challenge and push their perceptions of our global world. I can't wait to hear the students' reflections of the trip and impact that it has had on each of them. For both of these trips, I want to publicly thank the faculty and coaches that are attending and acknowledge their commitment and dedication over the holiday to be with the students! This is a real sacrifice to their own family time and we certainly appreciate it. The faculty: Mr. Paul Doig, Ms. Kierstan McCaw, Mrs. Calla Jones, Mrs. Janet Holt and Mr. Max Sterelyukhin – thank you!

Friday will finish up our term with a Casual Day in aid of our Country Fair and the distribution of the Term 2 Report Card. Please take time with your child(ren) to read through the grades AND comments. A reminder that the report is cumulative and the grades represent the students standing from September until now. I encourage you to take some time along with your child(ren) to plan some goals to begin Term 3. As always, if you have any questions or concerns please contact the teacher directly or myself.

I also would like to take a moment to thank the students for their efforts, commitment and energy over the past term. It is amazing what you have accomplished as teams, groups, individually and as a collective whole! Parents, thank you for your support and encouragement of your child(ren) and the many ways you support our program at Southridge. It is greatly appreciated by all of us and is vital for the students' success!

My final wish to each of you is that you can take some time to refresh, recharge and ready yourself for the final term of the school year, especially the students. Whether that is away on a holiday or close to home, perhaps you will be able to enjoy some quality time with family and friends and avoid a bit of the "busy-ness" that school can cause. Be sure to breathe – slow down and change the pace a bit!

Take care and have a wonderful Spring Break. See you in April!

Doug Palm
Head of the Senior School

2013-2014 School Captains Elected

Congratulations to our newly elected School Captains Serena Bonneville and Harris Wong. The election took place just before Speech Day with the entire student body and staff voting for their choice of Head Boy and Head Girl. Serena and Harris will now gradually move in to their position as the newly elected School Captains. Their first duty will be to represent Southridge in April at the CAIS Student Leadership Conference held this year at Appleby College in Ontario. They will then officially take over from our current Head Boy and Head Girl, Bryn Smith and Lauren Bromage, at the end of May with the "passing of the torch" between School Captains. Congratulations Serena and Harris!

Mr. Knihniski
Board of Stewards Faculty Liaison

Senior Girls Basketball Team Scores Well at Provincials

The Senior Girls Basketball Team capped off the most successful season in the school's history with a 10th place finish at AA Provincials in Kamloops last week. Although 10th was not what the team had envisioned, for an "A" sized school it is a very impressive achievement.

The Storm opened with a heartbreaking 64-60 loss to the six-time champion York House Tigers. Although the Storm led most of the way, the relentless York pressure proved to be too much when they took the lead with 21 seconds left in the game. Ashley Andreou led all scorers with 35 points; not only was that the highest total of the tournament, it was the 12th highest total in the 40 year history of the tournament.

Day 2 of the tournament saw the Storm bounce back with a 75-51 win over the Caledonia Kermodes. Andreou finished with 25 points and Lauren Bromage had 20 points and 13 rebounds in the win.

Day 3 saw the Storm take on the Knights of St Thomas More School. STM, who was also upset on Day 1 of the tournament was the #6 seed heading in and feature a number of provincial level athletes. Andreou continued her scorching play with 32 points, while Katie Punia had 9 points, 6 assists and 11 steals in a very hard fought 58-54 victory.

Day 4 saw the Storm take on the Windsor Dukes, the tournament's #5 seed, in the Consolation Final. After jumping out to an early lead, the Storm ran out of gas and eventually fell 53-50 to finish 10th overall. Lauren Moretto had 6 assists and grabbed a game high 14 rebounds, Jill Brockman had 11 rebounds as well.

Ashley Andreou's 110 points was the 15th highest in tournament history and the 3rd highest since 1997. She was named to the Tournament's all-tournament honourable mention team.

Paul Chiarenza
Senior Girls Basketball Coach

Math Students Compete at Provincial Level

This past Saturday, I took 5 grade 8 students to SFU for the Math Challengers Provincials. Math Challengers is a wildly popular, live math competition, similar to the Math Count Competition in the USA. The competition has two individual rounds and one team round. At the end, there is an exciting “Face-off” round among the top 10 individuals.

At the provincials, our grade 8 team competed hard and had a great time. They finished 12th out of 24 teams in the province. They are very proud of the fact they are among the top 3% of all Grade 8 math students in the province. The 5 students are: MinJy Kim, Shirley Zhu, Erin Jung, Queeni Wu, and Chris Zhang.

Elma Lai
Senior Math Department

Band Tour to Bella Italia: Spring Break, 2014 (Grade 9 & Senior Concert Band Members)

A few years ago, Southridge’s Senior Band travelled to Europe. Starting in Venice, 53 students headed north into Austria and the Czech Republic. For 2014, we would like to return to Italy, but head south, partly because the weather is better, and partly because there are so many great things to see in bella Italia.

On April 10th at 7 PM in the Alan Brown Great Hall, there will be a parent information evening. Both the Grade 9 and Senior Concert Bands will perform and representatives from a tour company will be there to answer any questions.

The tour itself will be 10 days long, with 8 full days on the ground in Italy. After being water taxied to St. Mark’s Square in Venice, we will walk this most amazing of cities where the roads are liquid and boats outnumber cars by ten to one! Artsy Florence will follow with its famous Duomo and the church where Michelangelo and Galileo are buried. Here we’ll perform. Playing music on these tours is a unique experience because of the settings in which we get to perform. In outdoor squares, or piazzas, Italians sip espresso and while away the hours; in 1,000 year old churches, the walls seem to reverberate with Italian masters such as Vivaldi and those who came to Italy for the culture and weather, such as Mozart.

After two nights in the Tuscany area we’ll head south to Pompeii and its nemesis, Mt. Vesuvius. Pompeii was eerily preserved, as if time stood still, in A.D. 79 when a wave of volcanic heat and ash descended on the city. It is one of those places, like the Coliseum and the canals of Venice that you will never forget. Walking to Mt. Vesuvius’ crater will provide a nice change of pace. Don’t worry, it hasn’t erupted since the first century, well, OK, just a few times, in 172, 203, 222, possibly 303, 379, 472, 512, 536, 685, 787, around 860, around 900, 968, 991, 999, 1006, 1037, 1049, around 1073, 1139, 1150, maybe 1270, 1347, and 1500. Then there was... oh, never mind, we’ll be fine.

The last three days of our tour will be spent in timeless Rome. The cavernous Coliseum and the domed Pantheon are awe-inspiring, as are St. Peter’s Basilica and Michelangelo’s paintings in the Sistine Chapel. Throughout the tour, we’ll be treated to great Italian food, from pizza and pesto to gelato and espresso... the real thing!

Of course, the best thing about going on tours such as these is the fun one has with friends old and new. Bonds developed while laughing, playing, traveling, and eating together are strong. In addition, performing as a band allows us to ‘give something back’ to the communities that we visit and brings the group even closer.

Please join us at the parent evening for more information on the tour and some good music, courtesy of our Grade 9 and Senior Bands (students who are invited to go on the tour).

Mr. Steve Burrage

Attention Southridge Grads 2013!

Southridge is proud to present our official graduation rings! Each ring offers one side for personal customization with the other side displaying our school crest. Rings come in silver blended metal made exclusively by Jostens, yellow and white gold available upon request. The Jostens sales representative will be here Wednesday and Thursday, April 3rd and 4th during lunch to answer questions and take orders. Please bring your \$60.00 deposit if you would like to place an order, balances are due when the rings are delivered to our school.

Please contact our sales representative, Annetee Van de Kamp, with any questions you may have. 604-341-4321, annettevdk@telus.net.

Ms. Barb Collett

News for Both Schools

Southridge Speaker Events – Invite your family and friends!

Spencer West - Saturday April 20 at 2:00 pm

On Saturday April 20th at 2:00, **Spencer West**, author of *Standing Tall: My Journey* will be here to tell his story of losing his legs at age five and how he overcame stereotyping and bullying, about finding meaning and happiness in a material world and how he never lost the hope or courage needed to mount personal obstacles. [Click Here for Tickets](#)

Paul Tough – Thursday May 9th at 7:00 pm

On Thursday May 9th at 7:00 pm, **Paul Tough**, author of *How Children Succeed: Grit, Curiosity and the Hidden Power of Character* will be at Southridge to talk about how curiosity, conscientiousness, optimism, self-control and grit contribute to a child's character. Contrary to the popular story that childhood and success comes to those who score highest on tests, from preschool to admissions SATs, Tough argues that the qualities that matter most have more to do with character: skills like perseverance, curiosity, conscientiousness, optimism, and self-control. Plan to attend this highly sought after speaker.

[Click Here for Tickets](#)

News from the Bake table

Are you looking for new ideas for baked goods and homemade snacks for your child's lunch? It is much too early to start baking for fair day, but we thought we could get you in the mood with some enticing recipes. Check out the Bake Table link on the Fair website. We recommend you try one of the recipes we have posted. They have been tested at home and we (and our children) vouch for their success! Happy baking,

Deesha Thind and Gemma Martini

Mother's Little Helper is Open for Business!

Let the Grads of 2013 help reduce your stress the week before the Fair. They will take care of your Bake Table contributions (2 baked items and a cake) if you donate to their Grad fund! See the Order Form on the Bake Table page of the Fair Website. Submit your orders early - this program has sold out two years in a row! Thank you for your support.

From the MLH coordinators
Lee-Ann, Leanne, Daygan and Jennifer

Uniform Shop

The Uniform Shop will be closed this Thursday, March 14th and the week of April 2nd. Our volunteers will be busy restocking the shelves and getting ready for new students and summer uniform changeover. Sorry for any inconvenience. We will reopen on Monday, April 9th and look forward to seeing you then.

Ms. Barb Collett

Summer Camps

A few of our most popular camps are already half full. As well, the first two weeks of after camp supervision are half full as well. We normally get lots of registrations over the break, so don't delay if you know you want your kids in camps this summer.

This year we have our old favorites as well as some great new offerings such as Harry Potter (old favorite) available for kids ages 9 – 11 (new this year). This camp will be full shortly.

A summer camp brochure will be included with all Junior School report cards. [Check it out here](#)

Have a great spring break!

Debbie MacDougall
Director of Community Relations




Mother's Little Helper

Order Form

Name	
Contact Number	
Email Address	

- ✓ The Grads of 2013 will bake, wrap and deliver your baked goods and cake contribution to the Bake Table the morning of Friday, May 3rd.
- ✓ Your name will be entered into the draw for the contributors prize basket.
- ✓ Please attach a cheque with your donation of a minimum of \$35 payable to Southridge School with a notation "Mother's Little Helper" and drop it in the labelled box at the reception of either School.

The Grads of 2013 thank YOU for your support! 

Southridge Junior Golf Program

2013 Registration Form

Program: 6 Instructional Sessions by Certified Golf Professionals

Start Date: April 10th – May 17th

Location: Birdies & Buckets Family Golf Centre

5228 King George Blvd. Surrey

Days Available: Wednesdays or Fridays (1 day per week, for 6 weeks)

Program Contact: Jacquie Lougheed 604-592-9188 ext. 101

Email jacquelougheed@shaw.ca

Cost: \$150.00 Plus \$18.00 HST Total **\$168.00**

Cheque Payable to... Birdies & Buckets Family Golf Centre

Grades 1 to 4 PYP Time 3:30 - 4:30

Grades 5 to 7 MYP Time 3:30 – 4:30

Program Includes:

- Full Swing, Chipping, Putting, Sand Play, Course Play, Etiquette, Rules of Golf
- Rule Book “new students”
- Golf Certificate
- **14 extra buckets of Balls or Rounds of Golf**
- Birdies & Buckets Golfer Gift
- Golf Medallion

Tournament Date: TBD May 25th or May 31st (optional)

Tee Off: 9:00am ~ All Participants from the Program... Welcome ~

Location: Birdies & Buckets Family Golf Centre

Skills Competition & Wind up Party: TBD May 25th or May 31st

Location: Birdies & Buckets Family Golf Centre

Time: Skills Competition 11:00 am **Drive, Chip & Putt**

Wind up Party & Awards 12:00 – 1:00pm Cost: \$25.00

Please fill out the following form and fax to 604-592-9188 or

Email to: jacquelougheed@shaw.ca

Junior Golfer Name _____ **Age** _____ **Grade** _____

Parent Name _____

Phone _____

Email _____

Student Golf Experience **No** **Yes (years)** _____

Preferred Day: **Wednesday** or **Friday**

Parent / Guardian Signature _____ **Date** _____

Coconut Chocolate Almond Biscotti

1. Whisk into a medium bowl:

2-1/4 cups all purpose flour

1-1/2 tsp baking powder

1/4 tsp salt

2. Beat together in another bowl:

1/2 cup unsalted butter, room temp

3/4 cup (packed) golden brown sugar

3. Add one at a time to the butter mix and beat after each addition:

2 large eggs

1 tsp vanilla

1/2 cup (packed) sweetened shredded coconut

4. With mixer on low, add the flour mixture to the butter mixture just until combined. Dough will be sticky.

5. With mixer still on low, mix in:

1 cup chopped toasted almonds

1 cup semisweet *mini* chocolate chips

6. Cover the bowl with plastic wrap and refrigerate for 30 minutes

7. Heat oven to 350F and line a large cookie sheet with parchment.

8. Divide dough and place each half on the cookie sheet. Shape each half into a loaf about 10 inches long, 3 inches wide, and 3/4 inch high.

9. Bake until the tops are browned, cracked and crusty. 30 to 35 minutes.

10. Let cool on the cookie sheet for about 40 minutes. Reduce oven temp to 325F

11. Transfer each loaf to a cutting board and with a serrated bread knife, cut 1/2 inch slices on the diagonal.

12. Put the slices, cut side down, on the cookie sheet and bake until the biscotti are dried and the cut surfaces are lightly browned, 15 to 20 minutes.

13. Transfer the biscotti to a rack and let cool completely before storing in an airtight container.

Chocolate Fudge

This fudge is easy to make and is very rich! Small portions are perfect, so be sure to pick up some specialized packaging the week before the Fair!

1. Toast in oven at 350F until lightly browned. Cool and Chop:
1 ½ cups pecans or walnuts
2. Line the bottom and sides of an 8 X 8 X 2 inch pan with foil.
3. Stir constantly in a double boiler over heat until melted and smooth:
1- 14 oz can sweetened condensed milk
1 pound good quality semisweet chocolate, coarsely chopped
2 Tbsp unsalted butter
4. Remove from heat and stir in:
2 tsp vanilla extract
toasted nuts
5. Spread the fudge into the prepared pan, smoothing the top with a spatula. Let stand at room temp until cool. Then carefully remove the fudge from the pan by lifting the edges of the foil. With a long knife, cut the fudge into pieces.
6. Can store in fridge for several days or freeze for several months.

Chocolate Quinoa Cake

Gluten free is always requested at the Bake Table! My kids, who are selective eaters, like this moist cake. It is my new favourite dessert.

1. Cook 1 cup of Quinoa in 2 cups of water (much like you cook rice). Cool
2. Mix together in food processor until nearly smooth (about 2 minutes):
 - Cooked cooled quinoa (all that you made in #1 above)
 - 5 large eggs
3. Add into processor and mix together until smooth:
 - 1 tsp vanilla
 - 100mL milk (use almond milk for dairy free option)
 - 2/3 cup unsalted butter, melted (use coconut oil for dairy free option)
 - Zest of one large navel orange
4. Mix together in another bowl:
 - 1-2/3 cup golden brown sugar
 - 1 tsp cinnamon
 - 1 cup cocoa powder
 - 1-1/2 tsp baking powder
 - ½ tsp Himalayan seasalt (fine)
5. Gently fold the wet ingredients into the dry ingredients until mixed well
6. Pour into a sprayed springform (cheesecake) pan
7. Bake for 45mins at 350F (or until the center doesn't look jiggly)
8. Serve warm with whipped cream and/or ice cream and raspberry sauce! For the bake table, bake in a square tin pan and sprinkle with icing sugar once cooled! Label as gluten free!

Note:

The cake settles quite a bit as it cools. This is normal! Moist and delicious.

Granola with Vanilla

Items that are different always sell really well!

Pack this in small cello bags with ribbon for an attractive presentation.

1. Preheat Oven to 300F
2. Lightly spray a large baking sheet with nonstick spray
3. Mix into a large bowl:
 - 4 cups old fashioned oats
 - 1 cups sliced almonds
 - 1/2 cup (packed) golden brown sugar
 - 1/4 tsp salt
 - 1/8 tsp ground cinnamon
4. Combine in a small saucepan and bring to simmer over medium heat:
 - 1/3 cup vegetable oil
 - 1/4 cup honey
 - 2 Tbsp sugar
5. Remove from heat and stir in:
 - 4 tsp vanilla
6. Pour hot liquid over oat mixture and stir well. Use your hands to toss the mixture until thoroughly mixed
7. Spread granola on the prepared baking sheet.
8. Bake until golden brown, stirring occasionally, about 30 mins
9. Transfer sheet to rack and cool completely. Store in air tight container for up to 1 week.

Hermit Cookies

*These spice filled cookies are always a hit with adults!
Please label them if you decide to choose them for the Bake
Table - it is hard to tell what kind of cookie it is just by
looking at it!*

1. Cream Together:
 - 1 cup butter, softened
 - 1 ½ cups (packed) brown sugar
2. Add one at a time and beat well:
 - 3 eggs
3. Add and beat well:
 - 1 tsp vanilla
4. Add and Mix well:
 - 3 cups flour
 - 1 tsp baking powder
 - 1 tsp baking soda
 - ½ tsp salt
 - 1 tsp cinnamon
 - ½ tsp nutmeg
 - ¼ tsp allspice
 - 1 cup chocolate chips
 - 1 cup chopped dates
 - 2/3 cup finely chopped pecans or walnuts
5. Drop onto greased baking sheet by heaping teaspoonfuls.
6. Bake at 375 for 6 – 8 minutes. These freeze very well.

Lemon Loaf

1. Preheat Oven to 350F
2. Grease loaf pan; fit waxed paper in bottom and grease.
3. Stir in small bowl and set aside for drizzling after baking:
 - 1/4 cup sugar
 - 3 Tbsp lemon juice
4. Measure into medium bowl and stir with fork until blended:
 - 1-1/2 cups flour
 - 1 tsp baking powder
 - 1/2 tsp salt
 - 1/2 tsp cardamom
 - Grated peel of 1 large lemon
5. Measure into separate medium mixing bowl and beat until creamy:
 - 1/2 cup unsalted butter at room temp
 - 1 cup granulated sugar
6. Add one at a time and beat after each addition:
 - 2 eggs
7. Beat in:
 - 1/2 tsp vanilla
8. Divvy the flour mixture into thirds and alternate beating into the wet ingredients with:
 - 2/3 cup milk (divided into thirds)
9. Pour into pan, bake for 55-60 minutes until tester comes out clean.
10. Remove cake from oven, leave in pan.
11. Drizzle half of the prepared drizzle on the cake. Wait 10 minutes, then drizzle the remaining juice mixture on top. Wait another 10 minutes, then remove cake from pan and cool on rack. (Side note: I prefer this loaf without the drizzle, so maybe stick a spoon in and see if you don't mind it for yourself!)

Lemon Squares

Lemon loaf and squares are always a hit at the bake sale. I tried these and now I know why! The mix of sweet and tart is delicious.

1. Preheat oven to 350F. Lightly grease 13 x 9 inch baking pan. Or for the Fair, lightly grease 2 of the 8 x 8 inch aluminum pans that you can pick up the week before the fair!
2. In a food processor, blend:
 - 1/2 cup icing sugar
 - 2 cups flour
 - Pinch of salt
3. Add and pulse until the mixture is crumbly:
 - 1 cup room temperature butter, sliced into 8 pieces
4. Press mixture into the pan(s) and bake for 20 mins
5. Meanwhile, beat with mixer until well combined:
 - 4 eggs
 - 2 cups sugar
 - 6 Tbsp lemon juice
 - 6 Tbsp flour
 - Grated rind of one Lemon
6. Pour on top of hot crust and bake for an additional 25 minutes
7. Cool completely and sprinkle with icing sugar
8. Cut into squares (no need if you used the small aluminum pans for the bake table!)