

RALEIGH PUBLIC SCHOOL



Nurturing Children in an Innovative and Creative Environment

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Term 4 Week 10

15th December,

16 Dec	Last day for students
17-18 Dec	Staff Development Days
26 Jan	Australia Day
27 Jan	Staff Return
28 Jan	Yrs 1 – 6 Return (Thursday)
29 Jan	Best Start Testing (Kinder)
1 Feb	Kindergarten commence

Dear Parents and Community Members,

This is the final newsletter for 2015. What a fantastic year we have had and we have achieved so many wonderful things inside and outside the classroom. I would like to take the opportunity to thank our amazing students, for their effort and behaviour this year; our talented staff for making our school the amazing place that it is and to you the parents for your positive support and feedback.

I would like to wish our Year 6 students- Miles, Lucas, Isaac, Jacob, Wade and Kristin and their families all of the best for their future success in high school. We would like to thank them for their gift to the school. Last week Amanda installed two whirlygigs in our sports shed. This will help to make the shed cooler and help maintain our equipment which deteriorates in the heat. Year 6 we have loved your wonderful smiles and the positive way that you have lead the other students this year. You will be missed!

Seal the Loop

This term our students have been creating posters for a competition called 'Seal the Loop'. The aim of this project is to have students design posters that will be placed at well used fishing spots across the Coffs Coast. Along with the sign, will be a Seal the Loop bin where old fishing tackle and line can be disposed of so that it doesn't end up in our waterways and injure animals. We have been awarded two signs that will be displayed in our area. One will be situated at the Mylestom boat ramp and at the boat ramp next to Anchors Wharf in Urunga, in the park. Congratulations to Kristin and Mollie who were the two winning posters from our school. The girls will have their designs made into durable signs to be displayed. The girls also win themselves a family pass to Dolphin Marine Magic for two adults and two children and a 20 minute shallow water swim with a dolphin for themselves. We can't wait to see the photos of that!

Last week I had the pleasure of attending the Bellingen High School Presentation Day. It was wonderful to see some of our ex-students performing so well academically and creatively. Dylan, the 2016 School Captain, ran the assembly and we would like to congratulate him on his appointment. Congratulations also to Rebecca, Alana, Melonie and Lia for their awards.

Next year we look forward to another successful year. The staff return on Wednesday 27th January and Year 1 to 6 on Thursday 28th January. Kindergarten start their first day on Monday 1st February. Have a very safe, healthy and happy Christmas and New Year!

Recycled Christmas Tree

I would like to congratulate the students, Ms Hudson and Ms Driscoll on the amazing job that they did on our recycled Christmas tree for Bunnings. It looks brilliant! The tree is currently on display near the front entrance at Bunnings. The school will receive a Buddy Bench for their entry.



"Raleigh Public School has talented and dedicated teachers who work with students to realise their potential."

KiK Christmas Lunch and Christmas Cooking

Last week the students cooked their final meal for KiK, 2015. They made six delicious salads and we all enjoyed a sit down lunch, using our best table manners. The meal was enjoyed by the students and staff and is a highlight of our end of year celebrations. Thank you to Mrs Fripp, who volunteers her time each fortnight to assist with our KiK. Her help is appreciated by students and staff!



Last week we came together for Christmas cooking in KiK groups. The groups cooked chocolate balls, tropical balls and White Christmas. I hope the students enjoyed sharing their treats with their families.



Nursing Home Visit

On the 2nd December, we travelled via the nursing home bus to the Masonic Village. We had a lovely morning tea and spent the morning playing games with the residents. This was a fun way for our students to interact with different groups of residents.



This term, the students in 3-6M have been writing pen pal letters to the residents. The visit was also an opportunity for our students to meet their pen pal. A big thank you to Ms Hudson and Tash and Deb from the nursing home, for all of the handwork they have put into making this great idea a reality. We look forward to continuing this project next year!

Musica Viva

Last Tuesday, our whole school travelled to Urunga Public School, thanks to the generosity of Helen, Catherine, Mick, Tina, Charmaine and Karen for helping transport the students. We then watched and participated in a performance by four talented musicians called 'Life according to James'. This was a very worthwhile experience, we would like to also thank Urunga PS for inviting us to participate.



Pasta Salad

Ingredients

- 1 (16 ounce) package uncooked rotini pasta (almost any type of pasta may be used)
- 1 (16 ounce) bottle Italian salad dressing
- 2 cucumbers, chopped
- 6 tomatoes, chopped
- 1 bunch green onions, chopped
- 1 cup tasty cheese

Method

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 12 minutes, until al dente and drain.

In a large bowl, toss the cooked pasta with the Italian dressing, cucumbers, tomatoes and gently mix into the salad. Cover and refrigerate until serving.

Rice Salad

Ingredients

- 1 cup white, long grain rice
- 2 celery stalks, trimmed, finely chopped
- 1 small red capsicum, finely chopped
- 2 green onions, thinly sliced
- ½ cup sultanas
- 2/3 cup dried diced apricots
- 1 tablespoon olive oil
- 1 tablespoon lemon juice
- 1 tablespoon white wine vinegar
- 1 teaspoon curry powder
- 1 teaspoon caster sugar

Method

Cook rice in a saucepan of boiling salted water, following packet directions, until tender. Drain. Refresh under cold water. Drain. Cool completely.

Combine rice, celery, capsicum, onion, sultanas, apricots and almonds in a bowl. Place olive oil, lemon juice, vinegar, curry powder and sugar in a screw top jar. Season with salt and pepper. Secure lid. Shake to combine.

Pour oil mixture over rice mixture. Toss to combine. Serve.

Carols on the Green

Thank you to Teresa and Karen for helping me to transport our performance choir to the Urunga Carols on the Green. They sang beautifully and enjoyed watching the two Urunga Preschools and Urunga Public School perform. Well done Raleigh!

Student Banking Certificates

Congratulations to **Emma** and **Caiden** who have gained their Gold Certificates for banking.

Couscous Salad

Ingredients

- ¾ cup Greek-style yoghurt
- 1 garlic clove, crushed
- 1 tbsp lemon juice
- 1 ½ cups couscous
- 1/3 cup dried cranberries
- 1 continental cucumber, halved, sliced
- ½ cup chopped flat-leaf parsley
- ¼ cup chopped mint, plus extra sprig to serve
- ¼ cup extra virgin olive oil

Method

Combine the yoghurt, garlic and lemon juice in a small bowl. Season.

Stir couscous and 1 ½ cups boiling water in a heatproof bowl. Cover and stand for 3 mins. Fluff with a fork. Stand, covered, for a further 3 mins. Fluff again. Cool for 10 mins.

Add the cranberries, cucumber, herbs and oil to the couscous. Season and toss to coat.

Top with mint sprig and drizzle over yoghurt mixture.

Potato Salad

Ingredients

- 2 kgs desire potatoes
- 440g whole egg mayonnaise
- 6 eggs
- Spring onion
- 8 rashers bacon
- 1 ½ teaspoons onion salt
- 1 teaspoon garlic powder

Method

Boil eggs for 10 mins. Boil potatoes until cooked but still firm. Grill or fry bacon until cooked.

Mix garlic and onion salt powder into the mayonnaise. When cool, dice the potatoes into cubes. Slice the bacon into small pieces. Cut each egg into 8 pieces. Finely chop the shallot. Mix all ingredients together and refrigerate.



December Birthdays

We wish **Gloria** and **Kristin** a very happy birthday.

Christmas Cooking

White Christmas

Ingredients

¾ cup icing sugar, sifted
1 cup packaged, dried mixed fruit glacé cherries for topping
1 cup desiccated coconut
250g copho
3 cups rice bubbles
1 cup powdered milk

Method

Combine dry ingredients in a mixing bowl. Melt copho slowly over low heat. Cool slightly, pour onto dry ingredients. Mix well. Working quickly spoon into paper patty cases or press into a lamington tin. Freeze until set (about 15 minutes), then store in the refrigerator. Serve cut into fingers and topped with glacé cherries.



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Sunset BBQ

Thank you to the families who attended our annual Sunset BBQ and for the delicious food that they brought to share. Congratulations to our talented students who performed recorder and choir items, without our amazing choir teacher Mei and sounded beautiful. Well done K-2D on your poem and dance which looked spectacular and to 3-6M for entertaining us with their plays. What a gifted bunch of students we have!

Chocolate Balls

Ingredients

2 x 400g condensed milk
2 x 250g sweet plain biscuits
3 cups desiccated coconut
½ tablespoon cocoa powder

Method

Crush biscuits until powdery
Place biscuits, condensed milk and 1 tablespoon of coconut into a bowl. Mix together until well combined.
Roll medium sized balls of mixture into remaining coconut. Refrigerate for 15 – 20 minutes.

Tropical Balls

Ingredients

250g Marie biscuits, crushed
395 mls condensed milk (sweetened)
450g crushed pineapple
1 ½ cups shredded coconut

Method

Mix all ingredients together and shape into balls and roll in additional coconut.
Refrigerate for 15 – 20 minutes.

