

RALEIGH PUBLIC SCHOOL



Nurturing Children in an Innovative and Creative Environment

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Term 4, Week 8

4th December, 2018

3-14 Dec	Special Swimming Scheme
6 Dec	Sporting Schools, Bowls
17 Dec	Rewards Day, Big Banana
17 Dec	Year 6 Farewell
18 Dec	Sunset Picnic, 5pm
19 Dec	End of Term 4 for students
29 Jan 19	Staff return, no students
30 Jan	Years 1-6 begin Term 1, 2019
31 Jan	Best Start for new Kinder students

Dear Parents and Community Members,

Last week we had a busy week and this week swimming has started, so the next fortnight will also be busy. Swimming has started well and we hope for the warm weather to continue. Just a reminder to arrive at the pool at or just after 9am as their lesson starts at 9.15am.

Surf Safety at Sawtell

Last Tuesday Year 4-6 had a great day at Sawtell Beach for Surf Safety. The students learnt about water safety, being safe in the surf and basic surfing skills. All skills which are a great way for kids to stay fit and healthy, build confidence and built a real sense of achievement. Thanks to Miss Eichmann, Karen and Linda for transporting the students.



Oxfam Fundraiser

At Raleigh we pride ourselves on our ability to raise funds for charities and great causes in Australia and around the world. In the past at Raleigh we did a Secret Santa amongst the students in each class. After discussions with our students we realised that many of them loved the presents, however realised that they would get many presents for Christmas anyway. We decided that the \$3 we would spend on Secret Santa could be put towards raising funds to buy essential and life-saving gifts through OXFAM. Last year our students decided to purchase a chicken family, goat couple, piglet and a package deal of two ducks, a pig and a goat. This gift provides resources needed to transform the lives of people living in poverty. We again hope to raise funds for this great cause and our students will help to choose the presents we give to others in need. Please bring in your \$3 or more by tomorrow.

Visiting the Masonic Village

Our Whole School Choir and Recorder group entertained the residents at the Raleigh Urunga Masonic Village last Wednesday. The students sang and played recorder beautifully with Mei. The residents of the Masonic Village enjoyed the entertainment immensely. Thanks to Tamara and Catherine for helping to transport students.



"Don't fail for want of trying. Give it a go." W.G.P.

"Raleigh Public School is a welcoming and friendly school with strong and valued community links."

Transitions

While our Year 6 students have had their high school transition we have had the Year 2 students spend the last two Fridays in the 3-6M class. This has been a great way for the students to join the older class and get a taste for next year.

Friendly reminders:

- Please return all Library books. No more borrowing this year.
- Raffle tickets are due this Friday to be drawn on Monday 10th December.



- Rewards Day/Year 6 Farewell note due.
- Sunset Picnic Note due back.
- Year 6 Farewell note due back.
- We still have some surveys due back.
- Oxfam \$3 due by tomorrow.

Thanks to our Volunteers

A big thankyou to Pat Fripp, Dianne Vaughan and Nicole Taylor for all your help throughout the year. The students and staff really appreciate all that you do for our school.



December Birthdays

We would like to wish *Skeet* a very happy birthday.

Korean Beef Lettuce Wraps

Ingredients

340g extra-lean ground beef
3 tablespoons reduced-sodium soy sauce
1 teaspoons toasted sesame oil
1 pkg. shredded kale slaw
8 butter lettuce or iceberg lettuce leaves
1/2 cup red capsicum, cut into strips
1 tablespoon garlic
Sliced green onions (optional)
Lime wedges

Method

In an extra-large skillet cook beef over medium-high heat until browned. Stir in soy sauce and sesame oil. Stir in kale slaw. Cook and stir over medium heat 2 to 3 minutes or until slaw mixture is just wilted.

Spoon beef mixture onto lettuce leaves. Top with red sweet pepper and, if desired green onions. Serve with lime wedges.

Lentil and Vegetable Lettuce Cups

Ingredients

1 cup red lentils, rinsed
1 ½ cups water
1 ½ tbs gluten-free soy sauce, salt-reduced
1 tbs sesame oil
1 tsp minced ginger
2 cloves garlic, finely chopped
3 spring onions, sliced
1 red capsicum, finely chopped
2 sticks celery, finely chopped
1 carrot, peeled and finely chopped
100g button mushrooms, finely chopped
1 tbs coriander, finely chopped (optional)
12 lettuce leaves
1 tbs sesame seeds, toasted until golden in a frypan or under a grill

Method

Place lentils, water and soy sauce in a saucepan. Bring to the boil, then simmer uncovered for 10 minutes. Remove from heat and leave to sit a further 5 minutes, covered.

Place oil, ginger, garlic and vegetables in a large non-stick frypan and saute over high heat for 3-5 minutes.

Add vegetable mixture to lentils and mix well. Cool for 5 minutes then stir through coriander.

Spoon mixture into lettuce leaves then sprinkle with sesame seeds and serve.

Gluten-Free Coconut Jam Muffins

Ingredients

150g butter, softened
1 ¼ cups of raw sugar
3 eggs
½ cup sour cream
2 tbsp lemon juice
1 cup gluten-free SR flour, sifted
1/3 cup coconut flour, sifted
¼ cup raspberry jam, warmed
2 tbsp shredded coconut

Method

Preheat oven to moderate 180°C. Prepare patty tins.
Beat butter and sugar together until light and fluffy. Add eggs, one at a time, beating well after each addition.
Fold in the combined sour cream and juice, alternating with combine sifted flours. Spoon into patty cases.
Dollop a small amount of jam over the top and swirl through using a skewer. Sprinkle with coconut.
Bake until cooked when tested with a skewer (approximately 15 mins).
Transfer to a wire rack to cool completely.



Package Free Lunch Winner

Congratulations to *Janae* who is this week's package free winner.



BECOME A HOST FAMILY IN 2019!



REQUEST A FREE INFO PACK / SMS 'HOST' to 0428 246 633



HOSTING AT A GLANCE:

- Hosting is voluntary
- You choose your student
- Students attend high school full time
- 24/7 support provided
- Host families come from all over the state
- Students come from all over the world and stay for a short term (8-10 weeks), a semester or a year.

HEAR FROM A HOST MUM

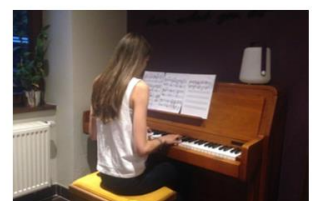
Hosting has been one of the most **rewarding and exciting experiences** for our family. Romane, our student, was definitely one of the most kind and pleasant people we have met and right from the start was a perfect fit for our family. Being able to share this experience has had a **positive effect on all of my young children.**
Host mum, Candice.

EVA (17) BELGIUM

Bonjour!

I am lucky to be part of a large family. With four siblings, there is never a quiet moment! I enjoy looking after the younger two and I spoil them often with homemade pastries. Since the age of five, I have been part of a scout group. Every year I participate with the scouts in trips.
Thank you in advance for welcoming me into your family.

MORE PROFILES: WEP.ORG.AU/HOST



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