

RALEIGH PUBLIC SCHOOL



Nurturing Children in an Innovative and Creative Environment

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Term 3, Week 4

14th August, 2018

16 Aug	Sporting Schools, Cricket
17 Aug	MNC Athletics, Coffs Harbour
17 Aug	Surf Safety Talk
21 Aug	Sporting Schools, Tennis
22 Aug	White Cross Dental Care
23 Aug	Kids in the Kitchen
23 Aug	Sporting Schools, Cricket
27 Aug	S.T.A.R.T program commences
28 Aug	Sporting Schools, Tennis
29 Aug	PJ Day, Asthma
30 Aug	Sporting Schools, Cricket



Dear Parents and Community Members,

We would like to thank Anna and Molly from Bellingen Shire Council, who visited our Monday morning assembly. Bellingen Council with support from the NSW Environmental Protection Authority and as part of Waste Less, Recycle More initiative have developed a set of playing cards for students, to help make learning about waste fun. Each of our students were given a pack of 'Monsters Mash Trash' playing cards. These cards can be used at home to help students to recycle, re-use and reduce trash. Each class also received a few packs for the classroom. Thank you for this fun and valuable resource, which supports our school's Sustainability goals.



White Cross Mobile Dental Care

White Cross Mobile Dental Care will be visiting Raleigh School on Wednesday 22nd August. Please complete the brochure which was sent home and return it to school asap. Thank you to families who have returned theirs.

Small Schools Relay Team

We would all like to wish Kieren, Arden, Skeet and Joey all the best at the Mid North Coast Athletics Carnival on Friday. They will be representing our school in the 'Nigel Bagley Relay' for schools with enrolments between 26 and 54 students. We wish our team all the best!

START Program

Yes it is that time of the year again when we invite next year's Kindergarten students along to Raleigh Public for our START Program. We will be commencing this program on Monday 27th August for the remainder of the term. If you know of anyone that may be interested, please get them to contact the school to secure a place in the program.

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

P & C Meeting

Thank you to those parents who attended our Term 3 P&C meeting and to those who put in apologies. These meetings are a great opportunity to find out about things happening and coming up, in your child's school.

Big Write

Yesterday we completed our first Big Write for the term. Thank you to those families who took the time over the weekend to discuss the topic 'Magic Shoes' with their child/children. Home Talk plays a vital role in your child's writing. By valuing what your child is doing at school and spending some time discussing the topic, you are giving your child important skills and confidence to complete the writing task at school. The motto behind our writing program is 'If you can't say it, you can't write it!' The aim behind Home Talk is to offer ideas and suggestions that your child may be able to adapt and use in their writing.

PJ Day

This year we are asking that all children and staff come to school on Wednesday the 29th August dressed in their pyjamas. We ask that you send along a gold coin, or more as we are fundraising for the Asthma Foundation on this great day. Money can be sent in to school anytime between now and the 29th August. Thank you in anticipation of your support.

2016



Father's Day Stall

We will be holding our Raleigh School Father's Day stall on Thursday 30th August. Students can bring in \$4 between now and the stall to purchase a gift for dad, granddad or a significant person in their life who helps them everyday, like their mum. Students can bring in additional money if they would like to purchase more than one gift.

August Birthdays

We would like to wish *Lincoln, Janae* and *Ashley* a very happy birthday.

Kids in the Kitchen

Last Thursday, Ms Driscoll, Mrs Fripp and 3-6 made delicious hamburgers for our KiK lunch. For recess the K-2 class with Miss Eichmann, made yummy Carrot Cake Cookies. Well done everyone on a fantastic day!



Package Free Lunch Winner

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



Second Hand School Jacket for sale.

We have a virtually new school jacket size 10 (only worn once and washed) for sale. We would like \$20 for the jacket.

Basic Beef Burger

Ingredients

750g beef mince (lean meat)
 70g (1 cup) breadcrumbs
 1 large brown onion, grated
 1 egg, lightly whisked
 ¼ cup chopped fresh continental parsley
 2 garlic cloves, crushed
 2 carrots, grated
 1 tablespoon Worcestershire sauce
 Salt and ground pepper to taste
 2 tablespoons olive oil
 150g cheddar cheese, thinly sliced, to serve
 6 hamburger buns, halved
 1/3 cup American mustard
 6 lettuce leaves to serve
 3 medium (about 450g) ripe tomatoes, sliced to serve
 Tomato sauce, to serve

Method

Place the beef mince, breadcrumbs, egg, onion, garlic, carrot and Worcestershire sauce in a large bowl. Season with salt and pepper. Mix with your hands until evenly combined.

Divide the mixture into 6 equal portions and shape with your hands into a patty about 1.5cm thick.

Place patties on a tray lined with greaseproof paper and cover with plastic wrap. Place in the fridge for at least 30 minutes to rest. This helps them hold together and the flavours to go through.

Cook patties over a medium-low heat for about 4 minutes on each side or until browned and cooked through. Set aside and keep warm.

Preheat grill on high. Place the hamburger buns, cut side up, under the grill for about 1 minute or until golden. Place the patties on a tray lined with foil. Top patties with cheese and place under the grill for 1 minute or until the cheese is melted.

To serve, spread the bottom halves of the toasted bun with American mustard. Top with the lettuce, sliced tomato, patties and dollop with tomato sauce. Cover with the hamburger bun tops.

For a **vegetarian alternative**, slice 1cm pieces of eggplant rounds, sprinkle with garlic and fry on both sides and omit the beef patty.



Carrot Cake Cookies

Ingredients

140g cream cheese
 140g icing sugar
 350g plain flour
 ½ tsp baking powder
 1 tsp cinnamon
 ½ tsp vanilla
 140 g soft butter
 140g brown sugar
 1 egg beaten
 200g carrot grated
 Zest and juice of one orange

Method

Mix cream cheese and 3 tbsp icing sugar and vanilla in a bowl. Firm in fridge/freezer for 30 mins.

Combine flour, baking powder and cinnamon. Put aside. Beat butter and sugar together. Beat in egg and carrot. Mix with dry ingredients.

Flatten dough into circles. Add 1 tsp of cream cheese mix into the centre. Wrap dough around, pinch and roll into balls.

Flatten slightly. Bake at 180° for 20 mins.

Mix icing sugar (remainder of) with the orange juice. Drizzle over cookies. Sprinkle with zest.

