

RALEIGH PUBLIC SCHOOL



Nurturing Children in an Innovative and Creative Environment

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Term 3, Week 6

28th August, 2018

30 Aug	PJ Day, Asthma, gold coin donation
30 Aug	Sporting Schools, Cricket
30 Aug	Fathers' Day Stall, gifts \$4 each
4 Sep	Sporting Schools, Tennis
6 Sep	KiK (pay be the 4/9/18)
6 Sep	Sporting Schools, Cricket
12 Sep	Scholastic Book Club orders due
14 Sep	North Coast Athletics
26 Sep	End of Term Assembly, 9.30am
27 Sep	Sporting Schools, Cricket
28 Sep	End of Term 3
15 Oct	Students and staff return, Term 4

Dear Parents and Community Members,

Yesterday our START, Kindergarten Transition program, began. It was great to have Alessandra join the K-2 class, to get to know the students and Ms Driscoll. Alessandra joined the whole school for lunch, before heading home. We look forward to seeing her again next week and are expecting to see additional pre-schoolers join us in the coming weeks. If you know of anyone who may be interested in starting at Raleigh in 2018, please pass on our details.

Pyjama Day

This **Thursday** at Raleigh we will all be coming to school dressed in our PJ's to raise money for the Asthma Foundation. Students can bring in their donation of a gold coin or more and enjoy a day snuggled up in their PJ's at school. We will still have cricket with Jay in the afternoon, so please bring a change of clothes if your PJ's are not going to be comfortable to play cricket in.

Father's Day Stall

On Thursday we will also be running our Father's Day stall. Mrs Jones has purchased some amazing gifts, so send in \$4 per gift, to buy something special for dad, a grandfather or special person in your child's life.

Kids in the Kitchen

Well done to all of our students who cooked delicious lasagne and fresh blueberry muffins for recess. There was great teamwork to get the meals, prepared, cooked and served on time. Well done everyone! Our next KiK meal will be next Thursday 6th September. If your child has not yet paid for KiK, please make sure their \$4.50 or \$9 for the last two meals is returned to school by next Tuesday 4th September.



Small School's Excursion for Years 4-6

Each year, students in Years 4-6 go on an overnight excursion. We alternate between a major and minor excursion. This year we will be attending a shorter, two night camp with other Year 4-6 students from Crossmaglen, Orama and Repton Public Schools. Information about the excursion will be sent home today. The camp dates will be 24th to 26th October (Week 2, Term 4). It is expected that all students in Years 4-6 will attend. A deposit and notes need to be returned to school by Wednesday 12th September.

Save the Date

Our End of Term Assembly, will be held on Wednesday 26th September at 9.30am on the COLA. We hope that all of our families and friends can join us to celebrate the great things we have been doing this term.

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

Coles Sports for Schools

Thank you to families and friends who supported the Coles Sports for Schools project. We are delighted to have received our order from RHS Sports. A selection of our sporting equipment is shown below. *It's great!*



Cricket T20 Gala Day

What a fantastic day we had playing T20 cricket with our friends from Orama Public. A great day everyone, congratulations on your sportsmanship and effort! Thanks to Charmaine and Catherine who helped transport the students.



VALID Program

During week 7, year six students will take part in the state wide VALID program. The Validation of Assessment for Learning and Individual Development (VALID) program provides online end-of-stage assessments for the science key learning area. The assessment will assist staff in monitoring student achievement and inform planning, programming and assessment practice. The program started at RPS in 2017 and students thoroughly enjoyed the online tasks and components. Parents will be issued the results during term four.

Beef and Veggie lasagne with Ricotta

Ingredients

Lasagne sheets (fresh or dried)
1 tbsp butter
1 brown onion, chopped finely
1 clove garlic, crushed
400g beef mince
4 tbsp no-added salt tomato paste
2 x 400g tin diced tomato
1 carrot, grated
1 zucchini, grated
1 handful fresh parsley
1 cup water
500g ricotta
200g grated cheese
Extra grated cheese on top

Method

Melt butter in a saucepan over medium heat. Fry onion and garlic until soft. Add beef mince and cook until browned.

Add tomato paste and tinned tomatoes. Mix in grated veggies, and parsley. Add water and stir to combine, simmer uncovered for around 20 minutes.

Preheat the oven to 200°C. To assemble: Dollop a few tablespoons full of meat sauce into the base of a large baking dish. Place a layer of lasagne sheets on the base of the dish and cover with around ¼ of the meat sauce. Spread ¼ of the ricotta over the meat and sprinkle ¼ of the cheese. Continue until around 3-4 layers are created (finish with the grated cheese layer).

Cover with foil and cook for around 30 minutes. Take the foil off and cook for a further 15 minutes or until cooked through. Leave to stand for around 10 minutes before serving.



Vegetable Lasagne

Ingredients

500g eggplant, cut lengthways into 5mm-thick slices
Olive oil spray
300g cup mushrooms, thinly sliced
1 garlic clove, crushed
100g baby spinach leaves
125g (1/2 cup) light sour cream
1 x 700g bottle passata (tomato pasta sauce)
6 fresh lasagne sheets
250g chargrilled capsicum sliced lengthways into 5cm-wide strips
500g low-fat ricotta, crumbled
½ cup chopped fresh basil
80g (1/3 cup) sun-dried tomato pesto
100g (1 cup) coarsely grated light mozzarella

Method

Preheat oven to 180°C. Spray the eggplant with oil. Heat frying pan to medium heat. Cook 1/3 of the eggplant for 1-2 minutes each side or until tender and golden. Transfer to a plate lined with paper towel. Repeat, for the remaining eggplant.

Spray the pan with oil. Cook the mushroom and garlic over medium high heat and stir in the sour cream. Season with salt and pepper.

Spray a 3L (12 cup capacity) baking dish with oil. Spread 125ml (1/2 cup) of the passata over the base. Top with 2 lasagne sheets, overlapping slightly. Top with half the mushroom mixture, half the eggplant, half the capsicum, half the ricotta and half the basil. Top with 2 more lasagne sheets and 160ml (2/3 cup) of the remaining passata. Continue layering with the remaining eggplant, capsicum, ricotta, basil and lasagne sheets.

Spread pesto over the top and pour over the remaining passata. Sprinkle with the mozzarella. Cover with foil and bake for 30 minutes. Uncover and bake for a further 15-20 minutes or until golden and cooked through.



Package Free Lunch Winner

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



Blueberry Muffins

Ingredients

2 ¼ cups self-raising flour
90g butter, chopped
¾ cup firmly packed brown sugar
125g fresh blueberries
1 cup milk
2 eggs, lightly beaten

Method

Preheat oven to 180°C/160°C fan-forced. Grease a 12-hole, 1/3 cup-capacity muffin pan.

Sift flour into a bowl. Using fingertips, rub butter into flour until mixture resembles fine breadcrumbs. Stir in sugar.

Make a well in centre of flour mixture. Add blueberries, milk and egg. Gently stir until just combined. Spoon mixture into prepared holes. Bake for 25 minutes or until a skewer inserted in centre of 1 muffin comes out clean. Stand in pan for 5 minutes. Turn out onto a wire rack.



Scholastic Book Club

Brochures have been handed out today. Orders can be placed via LOOP or returned to school by Wednesday 12th September.

T20 Cricket



Creative and Critical Thinking

Last week's activities revolved around Resilience. Win or lose, it's about having a go and having fun.



Bellinghen Cricket Club
AGM and General Meeting
Thursday 30th August 2018
6.30pm
Bellinghen Golf Club

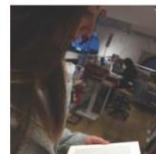
Please come along and show your support.
The future of Bellinghen Cricket Club Relies on it!!

Gavin Brown - 0432 520 110 or Tanya Upsall - 0414 754 964

Volunteer Host Families Needed!



Invite a world of wonder into your home • Share your lifestyle • Make lifelong connections • Enrich your family • Rediscover your backyard



Alessia 17 Italian

Ciao from Italy! I have a fascination with other cultures and passion for travel and I am enrolled in a foreign language high school. I do artistic gymnastics. I can't wait to immerse myself in Australian culture and I'm very grateful to you for giving me the opportunity to do so!

More profiles on the WEP website

Frequently Asked Questions

Can I choose my student?

YES! WEP's wonderful host families are all volunteers so, of course, you get to select the student that you think will fit in best with your family.

Where does the student attend school?

You tell us which school would suit your family best and we work with that school to arrange enrolment. Students will attend school full-time.

What do I need to provide?

First and foremost a welcoming environment, meals and a room (shared or otherwise). Students have their own spending money and insurance. In return, your family will make friendships and memories for life.

What are the hosting periods?

Short term: approx. 28/1/2019 - 31/3/2019
Semester: approx. 1/2/2019 - 6/7/2019
Year: approx. 1/2/2019 - 1/12/2019

"It has been such a rewarding opportunity that allowed us to experience an entirely different culture, and explore the wonderful diversity that the world holds. We have created an incredible bond and cultivated an unforgettable friendship." Bardwell Family.

Find out more now - request a free info pack at

SMS 'HOST' to 0428 246 633

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