

RALEIGH PUBLIC SCHOOL



Nurturing Children in an Innovative and Creative Environment

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Term 3, Week 9

25th September, 2018

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
22 Oct	START program, 9:45–11:45am
24-26 Oct	Cascade Excursion, Yrs 4-6
29 Oct	START program, 9:45–11:45am
29 Oct	Parent Information Session, 9:45–11:45am

Dear Parents and Community Members,

It is great to be back at school, thank you to everyone for all of the warm smiles and welcome backs I received when I returned last Thursday. I would like to thank everyone for keeping our school running smoothly when I was absent recovering. A huge and heartfelt thank you goes to Ms Bernadette Driscoll, for all of her extra work and time she gave while relieving as principal.

As you are aware, this term the staff have been preparing for our External Validation submission which is due today. This is a huge amount of additional work and I appreciate everyone's understanding that Bernadette has had to spend Friday's off class, in my absence, working on this project. After many hours working together, at school, after school and on the weekends, we were very pleased to submit our evidence yesterday afternoon. We will have our panel meeting in Week 2 next term and look forward to being able to share the wonderful things we do with the External Validation Panel, who will visit the school.

Kind Regards Katrina



End of Term Assembly

Tomorrow we will be having our Term 3 Assembly on the COLA. We hope to have parents, family and friends join us at 9.30am to celebrate the great things we have done this term.



NAPLAN Results

Last week our Year 3 and Year 5 students took home their NAPLAN results. If parents would like to discuss these results, please text or phone the school to make a time to talk to Katrina.

START Program

Yesterday we ran our final Term 3 START session, with the preschool students considering Raleigh for 2019. Next term we will be continuing to run these sessions on Monday mornings starting on 22nd October. The first three sessions will run from 9.45-11.45 am (22/10, 29/10 and 5/11). On Monday the 29th of October we will run a Parent Information session from 9.45-11.45 in the school office to offer more information and answer any questions. After the parent information sessions, student enrolments will need to be confirmed to continue with the following four weeks of START. The final sessions on 12/11, 19/11 and 26/11 will run for four hours from 9.45am -1.45pm.

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

Eddie Woo Workshops

Next Term, Mrs Katharine Sutherland, Principal at Orama Public, has organised for Eddie Woo to visit our community of schools to share his love of Maths. Our Year 5 and 6 students have been invited to attend and permission notes were sent home yesterday. The cost of the workshop is being covered by the Community of Schools, however I will need a parent to help transport the students to and from the workshop at Bellingen Public School. This will be a wonderful experience and our students are lucky to have the opportunity to be involved.

Small Schools' Excursions

At the end of Week 2, our school will be involved in excursions with the other small schools in the valley. Our K-3 students will be spending the day together doing some fun activities and more details will follow for this soon. Our Year 4-6 students will all be spending two-nights and three days in Cascade with Orama, Repton and Crossmaglen. The final payment of \$56 is due for Cascade on Wednesday 17 October, next term. A list of what to pack has been attached to this newsletter, to help students get prepared over the school holidays.

The Past in the Present.

Last Wednesday K-2D came to school dressed in the olden days as part of our History unit, *The Past in the Present*. We did some fitness in the morning with skipping, hoops, ring toss and hopscotch. After lunch we had our Maths lesson outside and used our chalkboards to complete some number work. The children were also challenged to collect 100 sticks and then use these to form groups of 5 or 10 and practice these counting patterns. After recess we had Mr John Caban come and talk with the whole school about his time at Raleigh in the 1940s. This was a great opportunity for the students to hear about the past of our school. Thank you to Rom and all the students for a great effort to dress up. We all had a fun day.

Ms Driscoll



Package Free Lunch Winner

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



75 Minutes Reading

Congratulations to Ashley who has gained her 75 Minutes Reading Award. Well done!



Super-easy Cottage Pie

Ingredients

- 1 tablespoon olive oil
- 1 large brown onion, chopped
- 3 garlic gloves, crushed
- 900g lean beef mince
- ¼ cup instant gravy powder
- 1 cup Massel beef stock
- 400g can diced tomatoes with oregano and basil
- 1.2kg Sebago potatoes, peeled, chopped
- 50g butter, chopped
- ½ cup milk
- ¼ cup grated tasty cheese

Method

Preheat oven to 200°C/180°C fan-forced. Heat oil in pan over medium-high heat. Cook mince in 2 batches, stirring with a wooden spoon to break up the mince, for 8 – 10 minutes or until browned. Transfer to a bowl. Add onion and garlic to pan. Cook, stirring, for 3 minutes or until softened.

Return mince to pan. Add gravy powder. Cook, stirring, for 1 minute. Stir in stock and tomato. Bring to the boil. Reduce heat to medium-low. Simmer for 25-30 minutes or until thickened.

Meanwhile cook potatoes in a saucepan of boiling, salted water for 10 to 12 minutes or until tender. Drain. Return to the pan over a low heat. Mash until smooth. Add butter and milk. Stir until butter has melted and mixture is combined.

Spoon mince mixture into a 1.4 litre casserole dish. Top with potato mixture. Sprinkle with cheese. Bake for 20 – 25 minutes or until golden. Serve.



Vegetarian Shepherd's Pie

Ingredients

- 2 tablespoons olive oil
- 4 tablespoons of onion or garlic, minced
- 250g fresh mushrooms, sliced
- 6 carrots, peeled and chopped (about 2 cups)
- Fresh herbs to taste (sprig of rosemary, thyme and a bay leaf)
- 2 tablespoons tomato paste
- 2 tablespoons flour
- 1 – 2 ½ cups of vegetable stock
- 1 teaspoon salt + 1 teaspoon of Vegemite
- 2 cups of frozen peas
- Mashed potatoes
- 6 white potatoes (about 1 kg)
- ½ cup full fat Greek yogurt
- ¼ cup butter or olive oil
- Salt to taste

Method

Preheat oven to 200°C/180°C fan-forced.

In a large oven-safe pot, heat the oil over a medium heat. Add onion/garlic and sauté until fragrant. Add mushrooms, carrots and whole herbs (you will pull out the herbs later). Sauté until carrots are softened.

Make the gravy: Add tomato paste to the pot and stir. Slowly add the vegetable stock, stirring it in until a gravy starts to form. Season with salt. Simmer over a low heat to get it to thicken even further.

Bake: Remove the herbs. Stir in the peas, spread the mashed potatoes on top and bake for 15 minutes at 200°C/180°C fan-forced or until nice and brown on top.



Vanilla Cupcakes

Ingredients

- 200g butter, softened
- 1 ½ cups caster sugar
- 2 eggs
- 1 tablespoon vanilla extract
- 3 cups self-raising flour, sifted
- 1 ½ cups milk

Method

Preheat the oven to 180°C or 160° fan-forced. Line 2 x 12-cup cupcake tins with patty cases and set aside. Using an electric mixer, beat the butter until pale. Add the sugar and beat until the mixture is creamy. With the mixer still running, add the eggs one at a time, beating well after each addition. Add the vanilla and mix until well combined. Add the flour and milk alternatively, a little at a time, mixing until combined. Spoon mixture into the patty cases and bake for 18-20 minutes, until cooked and golden brown.



Creative and Critical Thinking
Our CCT Disposition is 'I am resourceful.'

CAPTAIN DISPOSITION

OPEN-MINDED
FLEXIBLE
RISK TAKER
RESOURCEFUL

PATIENT AND PERSISTENT
UBIQUITOUS LEARNER
REFLECTIVE



BELLINGEN SWIM CLUB

Want to get the kids into swimming this summer?

Swim club is a great way for kids to improve their swimming and have fun at the same time. Suitable for kids from 5yrs and up with some swimming ability.

Practice race starts, develop confidence in different strokes and improve your fitness in a relaxed, friendly environment.

Swim Club starts Friday 19 October, 6pm at Bellingen Swimming Pool, Connell Park. Register online

www.nswswimming.com.au or just come along for a free trial to find out more. Children need to be accompanied by an adult.

6-7 PM
FRIDAY'S
BELLINGEN
SWIMMING
POOL

STARTS 19
OCTOBER

IMPROVE
YOUR
SWIMMING

RACES,
GAMES & BBQ

FREE TRIAL

CONTACT

Anne
0421 566 141
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Bellingen
Swim Club

woolworths CRICKET BLAST

FUN AND FAST

Buzzing with the energy of Big Bash cricket, Woolworths Cricket Blast teaches kids how to bat, bowl, field and catch over a minimum of six weeks—all while making new friends.

JUNIOR BLASTERS
AGES 5-7 | 60 MINS

- Learn new skills including catching, throwing and teamwork.
- Make new friends or organise a group to learn together
- Wear the colours of your favourite Big Bash heroes in a personalised t-shirt
- All equipment supplied, parents join in the fun

SIGN UP NOW TO GET YOUR JUNIOR BLASTERS PACK!
Includes a t-shirt with your name on it and bucket hat in your choice of Big Bash team colour. Not a ball, personalised bat either ahead to progression tracker.

MASTER BLASTERS
AGES 7-10 | 90 MINS

- For kids with basic cricket skills
- Every kid gets a chance to bat, bowl and field
- Wear the colours of your favourite Big Bash heroes in your choice of coloured player cap
- Make new friends or organise a group to play together
- All equipment supplied, parents join the fun

SIGN UP NOW TO GET YOUR MASTER BLASTERS PACK!
Includes player cap in your choice of Big Bash team colour & progression tracker.

JOIN THE FUN AT YOUR LOCAL CENTRE
REGISTER AT PLAYCRICKET.COM.AU

OFFICIAL KIDS PROGRAM

