

# RALEIGH PUBLIC SCHOOL



Nurturing Children in an Innovative and Creative Environment

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School Principal: Mrs Katrina Meenahan

Term 3, Week 3

6<sup>th</sup> August, 2019

7 Aug	Scholastic Book Club due
7 Aug	Education on Show
9 Aug	Jeans for Genes, gold coin donation
12 Aug	Northern Tour, \$5
13 Aug	Living in Education Day
14 Aug	Sporting Schools Hockey
15 Aug	Kids in the Kitchen
22 Aug	Cricket Gala
23 Aug	MNC Athletics, Coffs Harbour
26 Aug	START Program for Kindies 2020

Dear Parents and Community Members,

Welcome to 2019 Education Week. This week celebrates the achievements of public schools, their students and the value of public education across NSW. The theme for 2019 Education Week is **Every student, every voice**. It is a celebration of student empowerment and how the NSW public education system gives students the skills they need in order to have and express a voice during their own educational journey and as engaged global citizens.

This week at Raleigh we look forward to participating in a variety of activities. On Tuesday, our small focused writing groups will begin, with students working in a group of four students per teacher/facilitator. This is to target individual's needs and build on skills in a small supportive group. Wednesday, our whole school will be travelling to Bellinger High School to practice and perform in the Education on Show Performance. On Thursday, our Project Based Learning groups will be creating a prototype of their chosen toy in their groups. We are hoping at 2pm that our parents and families will take up our invitation and join us, so that each group can present and test, the toy they have created.



Education on Show 2017

## Education on Show

Every two years the primary and high schools across the Bellinger Valley and Dorrigo Plateau come together to showcase the talent of the Public Schools in our area. This is an excellent opportunity for our whole school to show the talent of our choir. As we are a small group, we need all of our students' voices to sing and make an impact. We understand that this event is outside of school hours, but it is a valued and valuable event, that as a school we are proud to be a part of. If you are unable to or do not want to attend the performance as an audience member (a gold coin entry), then see if another family can drop your child home or pick them up at the hall after the event. I am happy to meet you at a rendezvous point in the car park to pick your child up, if this will help. We look forward to seeing many of you at the Education on Show Performance.

## Kids in the Kitchen

Last week we had another successful Kids in the Kitchen lunch. The students in 3-6M made a yummy Pumpkin and Bacon Pasta bake and the K-2D class made scrumptious Carrot and Date Muffins. Well done everyone! We look forward to preparing another delicious lunch in Week 4.



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

### District Athletics Carnival

On Friday, Mr Stanley (Repton PS) and myself, had the pleasure of accompanying the Small Schools Athletics team to the District Carnival in Urunga. I was extremely impressed with the effort and attitude of all of the students. Congratulations to Caiden, Leila, Skeet and Kieren, who tried their best and participated well.

### Jeans for Genes Day

This Friday is Jeans for Genes Day at Raleigh. We are asking students and staff to come to school in their jeans (or denim) and bring a gold coin donation for the Children's Medical Research Institute. Donations can be brought in to school between now and Friday, thank you to those families who have already sent in a donation.

### Sydney Conservatorium of Music Northern Tour

This year's Northern Tour will be bringing a wind quintet (flute, oboe, clarinet, bassoon and horn) to Raleigh Public School on Monday 12<sup>th</sup> August. Thank you to families who have returned the permission note and money.

Regards,  
Katrina Meenahan



**Creative Scholarships**  
A week of learning & fun in the creative & performing arts!  
**CAMP CREATIVE**  
Bellingen  
13-17 January 2020

#### Camp Creative 2020

Thirty full scholarships are available for kids & teens aged 5 – 18, living in the Coffs City, Nambucca and Bellingen Shires.

They'll get five full days of creativity across a range of course options including music, visual art, singing, drama, dance, craft and more!

#### How to apply

Ask your school for an application form or download [www.campcreative.com.au/apply/scholarships](http://www.campcreative.com.au/apply/scholarships)

Applications close 5.00 pm, Friday 23 August 2019.

For more info phone 02 6655 9326 or [info@campcreative.com.au](mailto:info@campcreative.com.au)



### K-2D Science

Last week for Science in K-2D we were exploring flexibility. The students had to test materials, such as wood, paper, cardboard, plastic, metal, sand and rubber. We sorted the items and then discussed that fabric needs to be flexible so that it fits us and we are able to move, as well as be comfortable.



### Scholastic Book Club

Brochures were handed out last week. Book Club orders and payment are due tomorrow, Wednesday 7<sup>th</sup> August. Orders may also be placed via LOOP as per catalogue instructions. If you are ordering this way, please send in your completed order with receipt number, so that I can include it with the school orders.



## Package Free Lunch Winner

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



## Roasted Pumpkin and Bacon Pasta Bake

### Ingredients

- 2 Tbsp olive oil
- 1 onion, chopped
- 1 garlic clove, crushed
- 1 kg pumpkin, deseeded, peeled and chopped into 2cm cubes
- Feta cheese
- Cherry tomatoes
- ½ cup chicken stock
- 3 cups cooked pasta (shells/spirals)
- 2 eggs, lightly beaten
- 1 cup breadcrumbs
- Salt and pepper to taste
- 2 rashers rindless bacon, chopped
- 2 Tbsp grated Parmesan cheese
- 30g butter, melted
- 2 tsp thyme leaves

### Method

Preheat oven to 200°C (180°C fan-forced). Lightly grease a 1.5L baking dish.  
 Heat oil in a medium frying pan over high heat. Sauté for 4-5 minutes until lightly golden. Add stock and bring to the boil. Reduce heat to low and simmer for 4-5 minutes until pumpkin is almost tender.  
 Transfer pumpkin mixture into a large bowl and roughly mash. Add pasta, eggs and ½ cup of breadcrumbs. Season to taste. Mix carefully and spoon into baking dish.  
 In a small bowl combine remaining breadcrumbs, bacon, Parmesan, butter and thyme. Sprinkle over the pumpkin mixture.  
 Bake for 20-25 minutes, until golden. Garnish with extra thyme before serving.

## Silver Banking Award

Congratulations to *Lincoln* who has gained his Silver Banking Award and has redeemed his tokens for a fluffy owl keyring.



## Carrot and Walnut Muffins

### Ingredients

- 2 cups self-raising flour, sifted
- ½ teaspoon bicarbonate of soda
- ½ cup of brown sugar
- 1 teaspoon ground cinnamon
- ½ cup dates
- 2 carrots, peeled, grated
- 1 cup milk
- 2 eggs, lightly beaten
- 2 Tablespoons canola oil

### Method

Preheat oven to 200°C. Lightly grease a 12-hole muffin pan.  
 Combine flour, bicarb soda, sugar and cinnamon in a large bowl. Stir in dates and carrot. Make a well in the centre.  
 Combine milk, egg and oil in jug. Pour into well. Stir with a metal spoon until mixture is just combined.  
 Spoon batter into muffin holes until 2/3 full. Bake for 18 to 20 minutes or until a skewer inserted into the centre comes out clean. Stand in pan for 5 minutes. Turn onto a wire rack. Serve warm.

