

# RALEIGH PUBLIC SCHOOL



Nurturing Children in an Innovative and Creative Environment

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Term 4, Week 6

19<sup>th</sup> November, 2019

20 Nov	Sporting Schools, Cricket
22 Nov	Yr 6 – 7 Small School Orientation, BHS
25 Nov	<b>No START program</b>
26 Nov	Sporting School, Tennis
27 Nov	Book Club due
29 Nov	Yr 6 – 7 Orientation, BHS
2 Dec	START 9-1pm
3 Dec	Sporting Schools, Tennis
4 Dec	Raleigh/Urunga Masonic Village visit
5 Dec	Kids in the Kitchen
9 Dec	<b>NO START program</b>
10 Dec	Sporting Schools, Tennis
11 Dec	Sunset Picnic 5pm
13 Dec	Surf Safety Day, Yrs 3-6
16 Dec	Rewards Day, Big Banana
16 Dec	NO START program
17 Dec	Year 6 Farewell
18 Dec	Students finish for the year

worry them. Please ensure your child is going to bed at a reasonable time, both during the week and on the weekend as this can significantly impact on how they cope at school.

*Thank You to the Bluhdorns!*

I would like to thank Anjali and Mark for their generous donation of a bar fridge. We will be able to use this in the 3-6 classroom during KiK and during events such as the Sunset Picnic.

*Playground Re-surfacing*

An enormous thank you to Anjali, Mark, Adam, Lance, Bernadette, Rom and my husband Billy, who came and helped on a Sunday morning, the 10<sup>th</sup> November, with the working bee. It was fantastic that we finished the job in around 40mins, when it was estimated to take a few hours. Thank you so much for your time and effort. The turf and foam has been removed and the playground area is now having the wet-pour rubber pumped in and should be finished by Thursday. Students should be allowed on it next week.

Dear Parents and Community Members

This newsletter has many thanks going out to our families and community. Over the past few weeks we have had many activities and events on and we have also been dealing with the effects of the fires nearby. I would like to thank all of our families for their understanding and quick responses last week when, under the advice of the Rural Fire Service, our and many other schools in the area became non-operational for two days. We have reassured all of the students that we are safe at school and it is the adults who are responsible for worrying about making sure we all stay safe at both school and home.

This week I would like to thank our families again, for their understanding and quick responses when our swimming program has been called off at the beginning of the week. We hope for a quick improvement in the smoke so that we can begin our swimming program.

Over the next four weeks we have many things on at school. We are noticing an increase in the number of students who are coming to school daily, very tired. They are finding it difficult to stay focused and complete tasks in class. Many are becoming upset over



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

### Remembrance Day Ceremony

At Raleigh at 11am on the 11th November our whole school and some of our Kindergarten START students held a short Remembrance Day Service. The students all made poppies in class and learnt about the meaning of Remembrance Day.



Regards,  
Katrina

### Boat Safety

Mark from NSW Maritime, came to Raleigh last week to teach us about boat safety and wearing the appropriate life jackets. This was a great session where the students were engaged, asking questions and they all had a go at putting on and taking off a life-jacket.



### Kids in the Kitchen

At our last KiK we made yummy corn and zucchini fritters, tatziki and salad and the morning muffins for recess. What a delicious and healthy meal!! Well done everyone!

### Anzac Memorial Visit

When the Year 4 to 6 students were in Sydney, our school group went to visit the Soil Sample Artwork which is on display. Our students could remember the soil sample being taken and it was beautiful for them to see this amongst the many other samples from around NSW.



### P&C Fundraiser

As a fundraiser, our P&C, who support our school to make events more affordable for our families and students, have decided to have a Tea Towel Fundraiser. Yesterday, Karen came to school in the morning and sorted out the correct sized paper for our students. They all spent time drawing an individual portrait of themselves and some also drew the staff. These will then be collated to form the print layout for a Raleigh Public School tea towel. Please watch this space on how you can order yours in the coming weeks. They are very cute and would make excellent presents!

### Overdue Notices for Library Books

Today Rom, has sent home overdue notices to many of our students who have outstanding books borrowed from our library. Please have a good look for these books at home and return them or if they cannot be found, the replacement cost of the book/s is on the notice.



## START Buddies



## World Children's Day

Tomorrow is World Children's Day, and as part of this we asked the students how they'd change the world. Here are some responses:

*I would change the world by more maths time and don't waste water. Harrison*

*I would change the world by putting more gum trees to help the koalas. Help clean up the ocean for fish and dolphins. Make the world look nice and help people with babies. Eliza*

*I would change the world by picking up other people's garbage. This would help by cleaning up. Ashley*

*I would change the world by stopping over fishing, it's against the law. Plant more trees and put a sign up saying "Do not destroy gum trees!" Stop littering it is destroying wild life. Stop using fuels like diesel for starters. Fuels are polluting the Earth. Heath*

## Morning Muffins

### Ingredients

- 2 cups flour
- 1 cup granulated sugar
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- ¼ teaspoon salt
- 2 cups of shredded carrots
- ½ cup raisins
- ½ cup sunflower seeds
- ½ cup flaked coconut
- ½ cup shredded apple
- 3 eggs
- 1 cup vegetable oil
- 2 teaspoons vanilla

### Method

Preheat oven to 160°C. Grease a 12 muffin cup pan. In a large bowl, mix together the flour, sugar, baking soda, cinnamon and salt. Stir in the carrots, raisins, sunflower seeds, coconut and shredded apple. Mix until well blended.

In a separate smaller bowl, whisk together the eggs, oil and vanilla. Pour the oil mixture into the carrot/flour mixture and stir just until moistened. Scoop batter into prepared muffin tin. These only rise slowly during baking.

Bake at 160°C oven for 20-25 minutes. They are cooked when centres are still slightly soft but a skewer inserted in the centre of the muffin comes out clean.



## Package Free Lunch Winner

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



## Zucchini Corn Fritters

### Ingredients

2 medium zucchini, grated and moisture squeezed out  
½ onion  
1 pinch salt  
1 ear of corn  
½ cup grated mozzarella  
1/3 cup grated parmesan  
1 egg  
1/3 cup all purpose flour  
1 tsp baking powder  
1 pinch pepper  
Olive oil for frying

### Method

Warm a little oil in the frying pan over a medium heat. Put spoonfuls of the mixture into the frypan and press down with a spatula to gently flatten.

Leave the fritters to cook a couple of minutes until you see the underside starting to brown. Turn over and cook a couple more minutes on the other side. Remove from the pan and set aside, ideally covered, while you cook further batches.



## Tzatziki

(yoghurt, cucumber, garlic and mint dip)

### Ingredients

2 cups of grated cucumber  
1 garlic cloves (finely minced)  
2 tablespoons olive oil  
1 tablespoon lemon juice  
1 small cucumber  
½ teaspoon salt  
1 ½ cups plain Greek Yogurt  
2 tablespoons fresh mint

### Method

Put the garlic, lemon juice, yoghurt, mint and olive oil in a small bowl and leave to one side.

Place the cucumber in a sieve and sprinkle with salt. Leave for approximately 30 mins to allow the water to drip away. Squash any remaining juice from the shredded cucumber.

Add to the garlic, lemon juice, yoghurt, mint and olive oil and season well with black pepper. Mix well and taste for salt before serving.

