

RALEIGH PUBLIC SCHOOL



Nurturing Children in an Innovative and Creative Environment

Find us at 12 North Street, **Raleigh** 2454

T 6655 4228 F 6655 4548

Email: Raleigh-p.school@det.nsw.edu.au

Website: <https://Raleigh-p.schools.nsw.gov.au>

School Principal: Mrs Katrina Meenahan

Newsletter, Term 4, Week 10

15th December, 2020

16 th Dec	Last day of Term 4, 2020 for students. Mufti Day.
27 th -28 th Jan, 2021	Term 1, Staff Development Days, no students
29 th Jan	Years 1-6 students return to for Term 1
2 nd Feb, Tues	Best Start testing for new kindergarten students
3 rd Feb	Kindergarten students start Term 1

Dear Parents and Caregivers,

What an amazing afternoon we had on Thursday, for our End of Year Assembly. Thank you to the family members who were able to join us and share in this special event. It was lovely for our students to have people attend to share in their achievements and come onto the school grounds.

Unfortunately, Skeet was unwell and was unable to attend, however Isabella and Tyson did an excellent job, stepping up at the last minute and running the assembly. Thank you to Karen and Craig, who cut the cake on Skeet's behalf. The students were very proud of their skipping performance and it sounds like many families will be purchasing skipping ropes for Christmas.





We made a special presentation to Karen McMahon, our outgoing P&C President and long-time member of the P&C committee at our assembly. We would again like to thank Karen (and Craig), for their support of our school over the past six years. You have been wonderful active members of our school, helping on many occasions.

You will be missed!

I would also like to take this opportunity to thank Renae Pike, who has taken on the responsibility of caring for our school chickens, since the beginning of Term 2 and will continue to do so over the Christmas break. The chicken's follow her around like she is mother hen. We can not thank you enough for doing this. It has been one less thing to worry about this year, with many other things happening.

Last Friday we were able to hold our annual Kids in the Kitchen Christmas lunch. It was a little bit different this year, with students ordering from a menu, so that meals were served prior to them sitting down for lunch. The eight, 3-6 students who were at school made delicious potato, garden and pasta salads to accompany the fresh chicken and ham. For dessert the K-2 students made a scrumptious Berry pudding and we had a special treat with ice-cream to accompany it. The students were to be congratulated on their cooking and manners during the lunch!



This week our students have taken home their COVID Summer Safety packs, which have been supplied to each of our students, from the NSW Department of Education. They also contained a small gift from the staff to say thank you for a wonderful year!

It is a shame that we are ending our year with such miserable weather. We are hoping the rain eases over Tuesday and all of our students can join us tomorrow for our last day.

The students in Years 1-6 will return on Friday 29th January 2021. The staff will be at school on the 27th and 28th if anyone needs uniforms or to contact us. Wishing all of our families and staff a very Merry Christmas and a happy New Year. I hope that everyone has a safe, healthy and happy holiday break and we will see you all again in the New Year!

Regards
Katrina Meenahan

Raleigh Urunga Masonic Village Christmas Card Competition



As announced at last week's assembly, Isabella won this year's RFBI Raleigh Urunga Masonic Village's Christmas Card competition. Her printed cards and \$50 book voucher were presented to her on Friday. The Masonic Village also gave the school a \$100 voucher to purchase books for our library. Congratulations Isabella we hope your family and friends enjoy receiving these special cards designed by you!

Big Banana Rewards Day

It was very sad to have to cancel The Big Banana waterslides yesterday due to the heavy rain, low predicted maximum temperatures and high winds. The risk of students getting cold and not having anywhere to shelter was a big factor in having to call this off. It was disappointing for all, however we hope everyone understood, as we did not want children and staff sick for the holidays! We are excited to announce that we have rebooked the excursion for early in Term 1.

Year 6 Farewell Activities

As the weather is predicted to be in the late 20's on Wednesday, we have decided to hold our Year 6 Farewell activities then. So, if your child does not already have a change of old clothes (preferably light- coloured shirt and old shorts), in a plastic bag with a towel, they will need to bring one tomorrow to participate. This will be a fun activity, where students will get wet and dirty, before changing back into their mufti clothes to go home!

"And in the end, it's not the years in your life that count. It's the life in your years."
ABRAHAM LINCOLN

Tennis Racquets

Thank you to Tennis Australia, who donated tennis racquets to our Kindergarten students. These were presented to the students on Thursday by K-2's tennis coach, Ben.



OxFam Fundraiser



Thank you to our generous families and staff who donated to our annual OxFam fundraiser. This year we raised \$151 and were able to purchase clean water, a pair of goats, a duck, three piglets and a COVID-19 soap pack for those less fortunate around the world.

Kids in the Kitchen Recipes

Potato Salad

Ingredients

- 1 kg desiree potatoes, peeled, cut into 2cm cubes
- 1 cup fat-free mayonnaise
- 1 small lemon, juiced
- 1 small red onion, finely chopped
- Olive oil cooking spray
- 100g, shaved honey leg ham, finely chopped
- ½ cup basil leaves, finely shredded
- 4 eggs boiled

Method

Place potatoes in a large saucepan. Cover with cold water. Bring to the boil over high heat. Reduce heat to medium and cook potatoes, uncovered, for 3 to 4 minutes or until tender when pierced with a skewer. Drain. Transfer to a bowl.

Combine mayonnaise, 2 tablespoons lemon juice, onion and salt in a small bowl. Pour half over the warm potato (potato will absorb flavour while still warm). Stir gently with a plastic spatula (this prevents potato from breaking up) to coat. Cover with plastic wrap and set aside to cool.

Heat a non-stick frying pan over medium heat. Spray with oil. Add ham and cook for 3 to 4 minutes or until golden. Set aside to cool. Add ham, basil and remaining dressing to potato. Stir gently to combine. Season with salt and pepper. Serve.

Pasta Salad

Ingredients

450g dried [pasta like fusilli, penne, rotini or farfalle (bow tie)]
1 cup sliced capsicum (1 medium)
1 cup thinly sliced zucchini or cucumber (1/2 medium)
1 cup halved cherry tomatoes
1/3 cup thinly sliced spring onions (5 to 6)
1 cup grated parmesan cheese or hard cheese
1 cup fresh mozzarella balls, chopped
1/3 cup fresh parsley or basil, optional

Homemade Dressing

1/3 cup red or white wine vinegar
1/2 teaspoon fine sea salt, plus more to taste
1/2 teaspoon fresh ground black pepper
1/2 teaspoon dried oregano
1/2 cup extra virgin olive oil

Method

Bring large pot of salted water to the boil. Add pasta and cook until tender, 6 to 10 minutes (check the package). Drain and rinse well under cold water.

While the pasta cooks, in the bottom of a large bowl, make the dressing. Whisk the vinegar, salt, pepper, oregano and the olive oil until blended. Add the drain and rinsed pasta to the dressing and mix well.

Stir in the capsicum, zucchini or cucumber, tomatoes, spring onions, parmesan, mozzarella and herbs. Taste for seasoning and adjust salt and pepper as needed. For best results cover and refrigerate for 30 minutes. Will keep up to 5 days.

Berry Pudding

Ingredients

125g softened butter
1/2 cup sugar
1 cup SR flour
2 eggs
3/4 cup milk
1 cup frozen mixed berries
Icecream to serve.



Method

Preheat oven to 180°C (160°C fan-forced)

Combine butter, sugar, flour and eggs in a large bowl and mix with an electric mixer on high speed for 2 minutes.

Stir in the milk.

Grease the baking tray. Pour in batter and top with fruit. The fruit will sink into the batter when cooking.

Place in the oven and bake for 45 minutes. Keep an eye on the batter. When ready the pie should spring back slightly when touched. Serve warm with icecream.

Community Notices

Holiday Activities

JANUARY 2021

Bellingen Library
Thursday 14th Jan : 3pm
Pico Puppet Show
Tuesday 19th Jan : 10:30am—11:30am
Make your own shadow puppets
Bookings: 6655 1744

Urunga Library
Wednesday 13th Jan : 10:30am—11:30am
Recycled paper bunting
Wednesday 20th Jan : 10:30am—11:30am
Dinosaur Doings
Bookings 6655 6444

Dorrigo Library
Thursday 14th Jan : 10:30am
Pico Puppet Show
Wednesday 20th Jan : 10:30am—11:30am
Fun with clay
Bookings: 6657 2234

Bellingen Shire COUNCIL

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SParky & Shady

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January Two Day Holiday Workshops

- ★ 6-9 year olds Mon 18th & Tues 19th Jan
- ★ 9-12 year olds Thurs 21st & Fri 22nd Jan

Norm Jordan Pavilion, Coffs Harbour Showground.
Parents attend with kids. 9am - 3.30pm both days.
\$440 for one child and parent. Health guidelines will be followed.

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kathy@sparkyandshady.com Money back guarantee * Offer expires 31.12.20

The Dental Centre For Kids

DID YOU KNOW?
27.1% of 5-10 year olds have untreated dental decay in baby teeth

02 6652 33 44
14 Market Street, Coffs Harbour
coffskidsdentist.com.au info@coffsdentalcentre.com.au