

RALEIGH PUBLIC SCHOOL



Nurturing Children in an Innovative and Creative Environment

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School Principal: Mrs Katrina Meenahan

Newsletter, Term 4, Week 7

16th November, 2021

17 November

START for Kinder 2022, + Parent Session

19 November

Small Schools Year 6 Orientation Day at Bellinger High School

7 December

School Photos. Photos will be delivered next year.

Dear Parents and Caregivers,

I am sure last Thursday evening the smell of cooking pies could be smelt across the Bellinger Valley. Thank you to all of our families and friends who supported our P & C's Pie Drive. A huge thank you to Mrs Jones for collating the orders and helping with the distribution last Thursday. The Pie Drive raised \$952 for the P & C and this money will be used to support our students' activities in the coming year.

Kindergarten Transition

Tomorrow we will be holding our third Kindergarten transition session from 9.15-11.45am. We are looking forward to welcoming the 2022 Kindergarten children for another morning. While the children are working in the classroom, one fully vaccinated parent will be able to attend an outside parent meeting, to find out more about what to expect next year.



Welcome Baby Cleo!



We would all like to congratulate Mrs and Mr Corcoran and their family on the beautiful new addition to their family. Baby Cleo, was born late on the evening of Friday 12th November.

We wish them all the best welcoming their new baby girl into their family!

Survey

Last week our end of year Community Engagement survey was sent home to families. Thank you to those families who have already returned them. We are hoping to have a 100% return of surveys by this Friday the 19th November.

School Facebook

Our school runs a Facebook page called 'Raleigh Public School.' This platform is used to promote the wonderful things that we do at Raleigh, to not only our family and friends but the wider community and prospective families. So, if you or any of your family members are a Facebook user, please follow us. We would love to see you liking our posts, so your followers can see them also. If commenting, please respect people's privacy, do not use any children's names and always be positive.



Small Schools Transition Day

This Friday, our four Year 6 students will be attending their first High School Transition session at Bellingen High School. They need to make sure they arrive at the high school at 8.45am for a 9am start and can be picked up at the end of the high school day after 3.09pm. Students can catch the bus to and from the high school with the other high school students. Please ensure you are wearing full Raleigh Public School uniform.

School Photos

As you are all aware we have had to change our school photo date a number of times due to COVID restrictions and a clash of date with High School transition. We have a new date for our photos, they will now be held on Tuesday 7th December. Unfortunately, the photos will not be back at school until the next year. We will organise to post out the photos to our Year 6 students. Thank you to those families who have already ordered photos. If you haven't already ordered photos it isn't too late, please return the envelope before the 7th December.

"Remember that happiness is a way of travel, not a destination."

RAY GOODMAN

Kids in the Kitchen

Last Wednesday we were all happy to be back cooking and enjoying the delicious food that we had prepared and cooked. For lunch we had spinach and feta and/or beef gozlemes. For recess we were treated to a scrumptious apple crumble slice. Well done everyone on a fantastic effort!



Remembrance Day

On Thursday, all of our students and staff took the time to show our respects to past and present servicemen and women. Our Year 6 students led a small ceremony, followed by a minute's silence.



K-2 Science

For Science last week, our K-2 class had a walk and talk with Jimmy our General Assistant. The students asked Jimmy about the jobs he does around the school and the changes he notices in the landscape. They had to consider if humans stopped making changes to land, what the grounds at school would look like. They all realised what a fantastic job Jimmy does to keep our school looking neat, tidy and beautiful.



Weekly Attendance Award



Congratulations to our Weekly Attendance Award recipient who has achieved 100% attendance over the past five days. This will be calculated from Tuesday to the following Monday each week. All students achieving this will go into a draw to become the Weekly Attendance Award winner. As well as receiving a certificate for their great effort, they will also choose a small prize.

Congratulations to this week's Attendance Award winner.

Regards, Katrina Meenahan

November Birthday

Congratulations to *August* on his birthday. Hope you have fun ☺

Kids in the Kitchen Recipes Gozlemes

Dough (either spinach or meat) – serves 6

2 cups SR flour

400g Greek style plain yoghurt

Method

Mix together and knead till smooth. Cut dough into 6 portions. Roll out very thinly and fill.

Fillings

Spinach & Feta

Ingredients

900g baby spinach

1 garlic glove, minced

6 eggs

3 tsp black pepper

900g Danish Feta

Method

Place spinach, garlic, eggs and pepper in a bowl. Wilt the spinach and cool. Mix well, add feta and stir through.



Spiced Beef Mince

Ingredients

3 tbsp olive oil
500g beef mince
1 clove garlic, minced
1 onion, finely chopped
1 capsicum
270g baby spinach
3 tsp cumin powder
2 tsp paprika
2 ¼ tsp each of salt and pepper
150g Danish feta

Method

In a frying pan, heat the oil on high.
Cook the garlic and onion for a minute. Add the capsicum and cook for 2 minutes.
Add the beef mince and cook until it changes from pink to brown, breaking it up as you go.
Add cumin, paprika, salt and pepper. Cook for 2 minutes.
Add spinach, stir until wilted.
Cool before using.

Making Gozleme

Top one half of the dough with one-sixth of the feta and spinach mixture and sprinkle with mozzarella cheese OR sprinkle beef mixture with crumbled feta. Fold in half to enclose the filling. Press down the edges, pressing out excess air pockets trapped inside as you go. Use water if needed to seal well. Repeat with remaining dough and feta mixture.

Cooking

Spray oil in a large frypan over medium high heat.
Slide the gozleme into the pan. Cook, lightly pressing down, until deep golden and crispy – about 3 minutes. Flip and cook, pressing down, until crispy. Transfer to a cutting board and cut into slices.



Apple Crumble Slice

Ingredients

2 ¼ cups plain flour
1/3 cup brown sugar
1 tsp mixed spice
180g butter, chilled, chopped
2 tbsp chilled water
4 granny smith apples, peeled, cored and sliced
1 tbsp caster sugar
½ small lemon, juiced
1/3 cup of sultanas
¼ cup rolled oats
1/3 cup shredded coconut

Method

Preheat oven to 180°C. Lightly grease a 3cm deep, 16cm x 26cm (base) slab pan. Line with baking paper, allowing a 2cm overhang at both long ends. Process flour, brown sugar, mixed spice and butter in a food processor until mixture resembles breadcrumbs.

Add 1 ½ tablespoons chilled water. Process until mixture just comes together, adding more water if required.



Wrap 3/4 cup dough in greaseproof paper. Refrigerate until firm. Press remaining dough into prepared pan. Bake for 20 to 25 minutes or until light golden. Allow to cool completely in pan.

Meanwhile, place apples, caster sugar and 1 tablespoon lemon juice in a saucepan. Stir over low heat until sugar has dissolved. Increase heat to medium-low. Cover and cook, stirring occasionally, for 15 minutes or until soft and pulpy. Allow to cool completely. Stir in sultanas.

Spoon apple mixture over pastry base. Coarsely grate chilled dough into a bowl. Add oats and coconut. Stir to combine. Sprinkle over apple mixture. Bake slice for 35 to 40 minutes or until golden. Allow to cool completely in pan. Serve.



**RUN JUMP
THROW
WALK ROLL
TO BE YOUR BEST**

**WEDNESDAY EVENINGS WITH
URUNGA BELLINGER VALLEY
LITTLE ATHLETICS**

**INFORMATION SESSION
(PARENT HELPERS NEEDED!)**
4.30 pm Wednesday, 24 November
Bellingen High School oval

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Who do I contact for more info, or to join ?

Graeme Grice- Coffs Harbour Coordinator

PH: 0428 428 444

or

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