

RALEIGH PUBLIC SCHOOL



Nurturing Children in an Innovative and Creative Environment

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School Principal: Mrs Katrina Meenahan

Newsletter, Term 4, Week 10

8th December, 2021

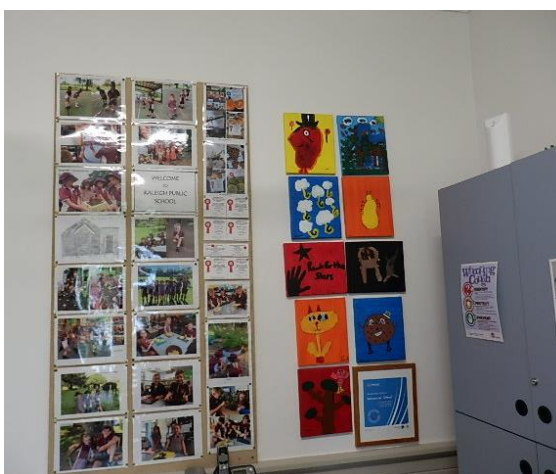
13 December	Christmas themed day. Come dressed in Christmas clothing or colours.
14 December	Official Year 6 Graduation Ceremony
15 December	Celebrating Year 6 Fun Day, held at school. Bring some of clothes
16 December	Last day for students Term 4. Students Yrs 1-6 return on 1 February
17 December	Staff Development Day

Dear Parents and Caregivers,

The year is quickly coming to an end and our students have been doing some amazing things inside and outside the classrooms. The rest of this week and next, continue to be busy. So, make note on your calendar of what is happening on what day to keep up with the activities.

Painting continues...

The painting is continuing inside the house at school. There has been a lot of moving and shuffling of equipment and furniture. The new colour scheme in Mrs Jones' office, the photocopy room and my office look amazing, bringing a bright fresh look to the rooms. They were all way overdue for a repaint. Mrs Jones's office is complete and the photocopy room has nearly been put back together. I should be able to put my office back together tomorrow. The painters are now moving on to the sick bay, toilet and bathroom and then will move outside to paint the outside sash windows and the garage.



Share Our Space Program

The local community is being invited into our school grounds between 8am and 5pm, from the first Monday to the last Friday of school holidays, including any weekends or public holidays that fall in between.

School toilets will not be open and any staff onsite during the holidays are not responsible for supervising children on school grounds. It is expected that supervision of children will be provided by a parent or a responsible adult.

If you see something inappropriate, please report it to the appropriate unit;

General security breach/concern: School Security Unit – 1300 88 00 21

Emergency: Police - 000

Monday Christmas Craft

Next Monday, we have decided to have a Christmas themed day. Students can come dressed in Christmas clothing or colours and we will participate in some Christmas themed activities in the afternoon.

Celebrating Year 6 Fun Day

Next Wednesday, we will be having our Celebrating Year 6 Fun Day. Our Year 6 students have chosen the theme of Favourite colours and we are hoping to have a bright and colourful day of fun. We will spend the day doing a variety of activities, including going outside to get wet and dirty. We ask that if your child is going to participate in the outdoors fun that they pack a change of old clothes and shoes that they can change into. They will need to know which clothes are the ones they can get wet and dirty. Teacher will not allow students to participate and get wet if they do not have a change of clothes. To make sure they don't forget these old clothes, they can bring them into school from tomorrow and leave them in their locker.

Art Competition

This afternoon, after KiK, our students started to create their artworks, to enter the competition to win a place on Mrs Jones' newly painted wall. They had many amazing ideas and they look amazing. The artworks will be voted upon by the staff and students and the winners' artworks will be hung in the front office ready for the beginning of the 2022 year. We will announce the winners next Tuesday.

K-2's Bush Christmas

Last Thursday, K-2 joined Kamay Environmental Education Centre for a Bush Christmas on Zoom. The morning started with a story, 'Santa and the Sugar Glider'. They heard the author talk about the book. They also learnt about some of the animals from the book and then did a drawing of a sugar glider. They finished the lesson off by participating in some movement to a song inspired by the book. K-2 did some research earlier in the week, ready for their Zoom lesson and made some colourful animal headbands. It was lots of fun!



KiK Christmas

Today we held our annual Kids in the Kitchen Christmas lunch. We had a delicious meal of fresh ham, BBQ chicken and home-made salads. We had gingerbread men for our recess treat. This event is much loved by our students and staff and a lovely way to end our year together.



Student Photos

Thank you to everyone who has ordered photos. The K-2 class were all present last week, however the 3-6 class have had a number of absences due to illness, since we decided to take these photos. This morning we had to take the 3-6 class and whole school photos with students missing, as we are running out of time to order and print the orders. We apologise, but this was the best we could do. We hope to have the photos to send home next week.

Ask an Expert

On Monday K-2D had an interview with an expert, Owen's Dad, Phil who is a Senior Lecturer in Palaeontology.

This was very exciting, and the students thought carefully about the questions they could ask. Phil told the class that he had loved dinosaurs since he was a child and has been lucky enough to work in Canada, Mongolia and South America. The oldest bone he has found is about 200 million years old and the youngest is 60 million years old. Phil teaches students about fossils, anatomy and identifying bones and told the class the bones he uncovers are not for people to own but for science and go to museums. Thanks Phil for a great zoom.



Ask an Expert Recounts

Today we had a zoom meeting with Phil. I learnt about bones! He found most bones in Canada. He loved bones when he was 4 or 5 years old! The smallest bone was as small as a fingernail. Indi

Today dad had a zoom meeting with us. He told us he loves bones and that baby dinosaur bones are found in Lightning Ridge. Owen

Today we had a zoom meeting with Phil and learnt about bones. The smallest bone is the size of your fingernail. The biggest bone is a T-Rex hip. There are a lot of baby dinosaur bones at Lightning Ridge. Liam

Regards,
Katrina Meenahan

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.

KiK Christmas Recipes

Jewelled Couscous Salad

Ingredients

2 cups couscous
½ cup dried cranberries
2 tsp finely grated orange rind
1 star anise
1 cinnamon stick
2 cups Massel chicken style liquid stock
1/3 cup orange juice
2 tbsp honey
2 tbsp extra virgin olive oil
3 small navel oranges, peeled
½ cup chopped pistachios
1 cup fresh coriander leaves
Fresh coriander sprigs to serve

Method

Place couscous, cranberries, orange rind, star anise and cinnamon stick in a large heatproof bowl. Place stock in a saucepan. Bring to the boil over medium heat. Pour over couscous mixture. Stir. Cover. Stand for 5 minutes. Fluff with a fork to separate grains. Discard star anise and cinnamon.

Meanwhile, place orange juice, honey and oil in a small bowl. Stir until honey has dissolved. Season with salt and pepper. Finely chop 2 oranges. Slice remaining orange. Add chopped orange, pistachios, coriander and dressing to couscous mixture. Stir until well combined. Top with orange slices. Serve sprinkled with coriander sprigs.



Mediterranean Pasta Salad

Ingredients

3 cups uncooked fusilli pasta
2 heaped cups halved cherry tomatoes
1 ½ cups cooked chickpeas, drained and rinsed
2 cups arugula
1 cup Persian cucumbers, sliced into thin half moons
1 cup crumbled feta cheese
1 cup basil leaves, torn
½ cup minced parsley
½ cup chopped mint
¼ cup toasted pine nuts

Dressing

¼ cup extra-virgin olive oil, more for drizzling
3 tablespoons lemon juice
1 teaspoon Dijon mustard
3 garlic cloves, minced
1 teaspoon herbs de Provence, or dried Italian seasoning
¼ teaspoon red pepper flakes
¾ teaspoon sea salt

Method

Bring a large pot of salted water to a boil. Prepare the pasta according to the package directions, or until slightly past al dente.

Meanwhile, make the dressing. In a small bowl, whisk together the olive oil, lemon juice, mustard, garlic, herbs de Provence, red pepper flakes, and salt. (Note: the dressing will have a strong flavour, it'll mellow once it coats all of the pasta salad ingredients).



Drain the pasta, toss it with a little olive oil (so that it doesn't stick together) and let it cool to room temp. Transfer to a large bowl with the tomatoes, chickpeas, arugula, cucumbers, feta cheese, basil, parsley, mint, and pine nuts. Pour the dressing and toss to coat. Season to taste with more lemon, salt, pepper, and/or a drizzle of olive oil, if desired, and serve.

Potato Salad with Prosciutto

Ingredients

½ cup sour cream
1kg red potatoes
red onion
2 tbs extra virgin olive oil
1 tbs white wine vinegar
1 pinch pepper (for seasoning)
½ cup whole egg mayonnaise
¼ cup capers, rinsed and drained
1 bunch chives, snipped
2 clove garlic, crushed
6 slice prosciutto
1 pinch sea salt ground (to taste)



Method

Steam potatoes over boiling water until tender.

While potatoes are cooking, whisk oil, vinegar and garlic together and season well with salt and pepper. Pour into a large serving bowl.

When potatoes are cool enough to handle, cut into large pieces and add to the serving bowl. Toss with the dressing and leave to cool.

Fry prosciutto until crisp. Remove from pan and crumble into pieces.

Combine mayonnaise and sour cream, add to potatoes and lightly fold through. Sprinkle with prosciutto, red onion, capers and chives.

The Best Gingerbread

Ingredients

125g Western Star Original Butter, chopped
⅓ cup brown sugar
⅓ cup golden syrup
1 egg
2 ½ cups plain flour
1 tbsp ground ginger
2 tsp cinnamon
¼ tsp ground cloves
1 tsp bicarbonate of soda
1 egg white
2 cups pure icing sugar, sifted



Method

Melt butter, sugar and golden syrup together in a saucepan, stirring until smooth. Cool slightly.

Whisk egg and butter mixture in a large bowl. Sift flour, spices and soda over the butter mixture and mix until combined into a smooth dough. Flatten into a disc shape, cover with cling wrap and refrigerate for 30-40 minutes or until just firm.

Roll out dough on a floured surface to ½cm thickness. Cut into shapes using 10-12cm gingerbread people cutters and use a lifter to transfer onto lightly buttered baking trays. Bake at 180C for 8-10 minutes or until cooked and lightly browned. Cool for 5 minutes on trays before transferring to a wire rack to cool completely.

Beat egg white until foamy then gradually beat in icing sugar until piping consistency. Spoon into a piping bag and use to decorate cooled gingerbread.

Bellinghen Summer Dreams Festival

Summer Dreams Festival will be happening at the Bellinghen Showground on the 17th and 18th of December. It is a 2 day festival that will consist of live music, workshops, stalls and activities.

This festival is brought to you by the UMBL Music team who brought you Spring Roots and Celebration b4 Renovation.

UMBL is proud to introduce a workshop series with something for everyone! Workshops are spread over the two days and include singing workshops with Peter Hunt, percussive guitar with Kauri Munro-Greentree and African drumming with Kaya Boom. There is also a great dance workshop with YT Dingo (aka Travers Ross) Workshop spaces are limited with classes ranging from 10 spots for the percussive guitar 15 spots in the singing classes but up to 40 in the drumming class. Just head to the ticket site www.trybooking.com/BVDDR for all the info.

Summer Dreams Festival online ticket prices are a humble \$50 for the full Festival pass or \$30 u18/conc/student with kids under 10 free. Saturday passes also available. Book your workshop places through the ticketing portal, money going directly to the artists. Festival Tickets will now also be available on the door for \$60 / \$40 conc.

Facebook event link: www.facebook.com/events/589774772336519





ACCIDENTAL COUNSELLOR FOUNDATIONS TRAINING

BUILDING RESILIENCE IN THE BELLINGEN SHIRE

Delivered by Lifeline North Coast, the Accidental Counsellor Foundations one-day training will provide you with skills to step into the shoes of an accidental counsellor momentarily. Learn how to respond appropriately and effectively to support people in times of crisis or distress.

Wed 8 Dec
Urunga C.ex,
Urunga

Thu 9 Dec
The Never Never
Mind, Dorrigo

Fri 10 Dec
Cedar Bar,
Bellingen

FULL-DAY WORKSHOP \$15

Bookings essential, limited places - Use Eventbrite QR Code for more information and bookings. Covid safe event



<https://acfbr81221.eventbrite.com.au>



<https://acfbr91221.eventbrite.com.au>



<https://acfbr101221.eventbrite.com.au>

This event was made possible by the Bellingen Shire Bushfire Recovery & Resilience Grants 2021



BELLINGEN
SHIRE COUNCIL



Bringing
services
to your
community

Bellingen
Thursday 9th December
2021
9am – 3pm



We're bringing NSW Government services to communities with our Mobile Service Centres

Access frequently used services including:

- Driver Knowledge Tests ([& Driving Tests by appointment only, contact 13 77 88](#))
- Cost of Living service
- Birth, death and marriage certificates
- Driver licence and Photo Card applications and renewals
- Working with Children Checks.

Visit service.nsw.gov.au/msc to find out when we're next near you.

Where we'll be:

Outside St Andrews Church, 28 Hyde St Bellingen NSW 2454



COFFS HARBOUR BASKETBALL ASSOCIATION

FAMILY FUN & SIGN ON DAY

KIDS OF ALL AGES & ABILITIES WELCOME

SATURDAY 5TH FEBRUARY 2022

FUN GAMES
ENTERTAINMENT
FREE SAUSAGE SIZZLE



REGISTER YOUR INTEREST USING QR CODE

GIRLS:

9:30am -11:30am

Lunch: 11:30-12:30

BOYS:

12:30pm-2:30pm

Phone: 02 6651 1452

E: admin@coffsharbourbasketball.com.au

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