# **RALEIGH PUBLIC SCHOOL**

## Nurturing Children in an Innovative and Creative Environment

Find us at 12 North Street, **Raleigh** 2454 Email: <u>Raleigh-p.school@det.nsw.edu.au</u> School Principal: Mrs Katrina Meenahan Phone 02 6655 4228 Website: <u>https://Raleigh-p.schools.nsw.gov.au</u>

Newsletter, Term 2, Week 10

28<sup>th</sup> June, 2022

29 June	Chamber Orchestra, K-6, \$5 each, <b>now Wednesday</b>
30 June	Non Operational
1 July	Last day of Term 2
18 July	Staff Development Day, no students
19 July	All students return for Term 3

Dear Parents and Caregivers,

I would like to thank all of our students, parents and staff for another wonderful term. I am so lucky to work in such a beautiful school, surrounded by enthusiastic, passionate and supportive staff and parents and students who love learning and are such a pleasure to be around. Thanks everyone!

I hope everyone enjoys a relaxing two weeks holiday and gets to spend time doing what they love with family and friends. We are all looking forward to a wonderful second semester. Students return on Tuesday 19th July.

Wow! What an amazing day we all had last Thursday with our friends from the other small schools and what a beautiful day it was to be outside. This year, as you are aware we decided to split our infant and primary carnivals into two different locations and what a great decision this was!

Our 5-7 year olds and any 8 year olds not participating in the main carnival stayed at Raleigh for the day. There our students and staff hosted the other K-2 students from Crossmaglen, Hernani, Orama and Repton. They all had an amazing day meeting up together and participating in a variety of activities throughout the day. They ran in their age race and a 400m race and did long jump, as well as a variety of fun and exciting novelty activities. They all had so much fun!



Our 8-12 year old students, went to Bellingen High, where they participated in the Small Schools Athletics Carnival. It was also a terrific day of competition and a wonderful day to hang out with our small school friends. We had many students qualify for the District Carnival, which will be held at Bellingen HS on Friday 29th July. We also had the Senior Girl Champion and our school was named the overall school Champion. Congratulations to the following athletes who placed at 1st, 2nd or 3rd. Some of these students have qualified for the District Carnival and a note will be sent home this week.

Aria – 1st Snr Girls: 200m, 100m, 800m, long jump, discus. 2nd shot put, high jump

Allirah – 1st Jnr Girls 200m, 1st 9yrs Girls 100m.

Ashley – 1st Jnr long jump, 2nd 10yrs Girls 100m.

Ivy – 2nd Jnr Girls: 800m, discus, shot put

Remy – 2nd Snr Boys: 200m, 100m, discus, shot put, 800m and 1500m. 3rd long jump

Milo – 1st 11yrs Boys shot put, 3rd 11yrs Boys: 200m, 100m, long jump, high jump

August – 2nd 10 yr Boys 100m, 3rd Jnr Boys: 200m

Liam – 2nd 8yrs Boys 100m

- Lincoln 3rd Junior Boys long jump, 800m
- Oliver 1st Snr Boys: discus, shot put



## **3-6 Geography Excursion**

Our 3-6 students were lucky enough to spend an additional day outside learning last week, when they attended a Field Trip to the Urunga Foreshore. A huge thank you to Georgie, Anjali and Mrs Corcoran who helped me transport the students to and from the excursion. We were fortunate to have Mr John McQueen from the Cascade Environmental Centre come and guide us through the day. Not only was the weather glorious, our students learnt so much about the coastal mangroves, the local bird and wildlife and had lots of fun while learning.



## **Chamber Orchestra Visit**

We have changed the date of the orchestral visit to tomorrow, Wednesday 29th June, as our school will be non-operational on Thursday. Thank you to everyone for paying for the incursion and we look forward to extending the knowledge we have learnt this term in music, with this great performance.

## Science K-2D

Last Friday in Science K-2 conducted an experiment to see if salt water could be turned into fresh water for drinking. The students made some good observations and we checked the water throughout the day. The students realised that the moisture contributed to water droplets collecting in the bowl. This was another way for the class to investigate Earth's resources and how they are used.



## Kids in the Kitchen

Today we had another successful Kids in the Kitchen cook. We made delicious Fried Rice and Date and Orange scones for recess. It is fantastic to see our students continue to build their confidence and skills to prepare and cook meals. We are very impressed with those students who are trying new foods and discovering that they like new things. Well done everyone, we are looking forward to using produce out of our veggie garden next term when KiK continues.



## Mega Raffle

Tickets and prize information will be sent out this week for our mega raffle. Please complete and return the form ASAP so that we can send home enough tickets for you to sell in the holidays. Remember if you are going to Canberra every dollar you sell comes directly off your individual cost for Canberra. So why not aim big and attempt to cover the entire cost with a little bit of effort. Also don't forget if you want to make a payment towards the excursion now is the time to do it by purchasing the tickets and going into the draw to win some great prizes.

K-2 and Year 4 students not going to Canberra will have their first \$40 worth of tickets sold used for their local excursion. All additional money will go into the major excursion fund. Remember in the future you will be going on a major excursion and will want the younger students to help raise money to make your excursion more affordable.

## 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

# Kids in the Kitchen Recipes

## Fried Rice Ingredients

4 tbsp oil 4 garlic cloves 1 onion, finely chopped 240g bacon, chopped (or use ham) 2-3 cups diced vegetables, frozen or fresh 4 cups (packed) cooked day old white rice 6 eggs, whisked 1.5 cups of shallots, sliced Sauce 2 tbsp Chinese cooking wine 2 tbsp oyster sauce 2 tbsp dark soy sauce 1 tsp sesame oil, optional  $\frac{1}{2}$  tsp white pepper



## Method

Heat about 1 ½ tbsp oil in a frypan over high heat until smoking. Add onion, garlic and bacon. Cook until bacon is light golden – about 1 ½ minutes. Add vegetables (still frozen is fine). Cook for 2 minutes so they defrost and water evaporates.

Add rice and Sauce ingredients. Cook for 1 ½ minutes until liquid evaporates. Move rice to the side of the pan. Add ½ tbsp oil into the cleared space. Pour in egg, then scramble. Cook it through properly, don't 'soft scramble'.

Add shallots, then stir the egg into the rice. Remove from the heat and serve.

## **Date and Orange Scones**

#### Ingredients

3 cups (450g) self raising flour, sifted <sup>1</sup>/<sub>2</sub> cup (110g) caster sugar 1 tbsp finely grated orange rind 75g cold butter chopped 1 cup (70g) chopped pitted dates 1 cup (250ml) milk, plus extra for brushing Raw sugar, for sprinkling' Butter, extra, to serve



#### Method

Preheat oven to 180°C (355°F). Place the flour, sugar and orange rind in a bowl and mix to combine. Add the butter and use your fingertips to rub it into the flour mixture until it resembles fine breadcrumbs. Stir through the dates. Make a well in the centre and pour in the milk. Use a butter knife to gradually mix the milk into the flour mixture until just combined.

Turn out onto a lightly floured surface and gently bring the dough together. Roll out to 2cm thick and use a 6cm-round cutter to cut 16 rounds. Place the scones together on a baking tray lined with baking paper and brush with extra milk. Sprinkle with raw sugar and bake for 18–20 minutes or until cooked when tested with a skewer. Serve with butter. Makes 16.

