Welcome back to school!

Term 2 will be a busy one.

NAPLAN testing for children in Year 3 and 5 will take place from Tuesday 12th May to Thursday 14th May.

P & C will be joining forces with the Progress Association to stage the Duelin' Piano Show on Friday and Saturday 15th and 16th May. Please volunteer some time to help in the kitchen, waitressing or on the bar (you must have your RSA to work on the bar).

The Zone Cross Country will be held at Rylstone on Friday 22nd May for eligible primary children.

The Gulgong Eisteddfod, where all children will perform with their recorders will take place on either Wednesday 27th May or Thursday 28th May—we will let you know when the date has been confirmed.

The Opera House recorder players will attend a Cluster Rehearsal in Bathurst on Thursday 18th June.

The cooler months of May and June see many children come down with colds and flu. If your child is unwell, keep them at home as these ‘bugs’ spread easily in the school environment. Remember that all absences must be explained to your child’s teacher either in person, by a phone call or written note within 7 days of the absence, otherwise it is recorded as an unexplained absence.

As the mornings are very cool children wear clothes that they shed as the day warms up. Please ensure that your child’s sloppy joe and track pants are clearly marked with their name.

Keep an eye on the calendar on the back of the newsletter each week as it will keep you informed of upcoming events, both in and out of the school.

ANZAC Day

The day will commence with a silent vigil at the Memorial at 4.20am, as this was the time of the Gallipoli landing.

The March will commence at the Recreation Ground at 7.45am with the service to follow at 8am. Anyone who is interested in participating in the March is asked to assemble at the Recreation Ground at 7.40am.

Following the service at the Memorial, Progress will provide breakfast for everyone at the Hargraves Hall.

The Progress Association invites everyone to come along and support this very special occasion.

NAPLAN testing will take place on Tuesday, Wednesday and Thursday 12th to 14th May for all children in years 3 and 5. The children will be tested on Writing, Reading and Numeracy.

P & C Mothers Day Stall

Thursday 7th May at school (after lunch)

There will be a lovely assortment of gifts

Children will be able to choose a gift for Mum from $1 to $5

IN THE CLASSROOMS

The students have settled back into school very well and are showing enthusiasm for the new HSIE and Science units they are beginning to study this term.

In HSIE the primary students will be studying two countries: Italy in preparation for the CWA’s International Day and Bali—an Asian country as a comparison.

In Science they will be learning about ‘Plant Life Cycles’ to coincide with the introduction of the Stephanie Alexander Kitchen Garden Program and the revitalising of our vegetable gardens.

The K-2 children will also be learning about Italy and comparing that culture with our own, whilst in Science they will also learn about ‘Plant Life Cycles.’
Stephanie Alexander
Kitchen Garden Foundation

Following our 2 day course in Orange, we are currently cleaning out cupboards, making an inventory of current resources and writing wish lists of equipment needed to set up our kitchen to the required standard.

We have applied for a community grant through Charles Sturt University to assist us in this regard and eagerly await the outcome.

The fence around the vegetable garden is now complete and planting of winter vegetables is imminent. The program will begin with Years 4-6 involved in one gardening lesson per fortnight and one kitchen/cooking lesson per fortnight. The whole school will come together to sit and enjoy the tastes of what is created in the kitchen each fortnight.

P & C News
The Duelin’ Piano Show will take place on Friday and Saturday 15th and 16th May.
This is a joint fundraising activity with the Progress Association and will raise valuable funds for our school. You can help by volunteering time to work on either night or by buying a ticket for the show.
Don’t forget to tell your friends—it will be a fantastic show!

NUDE FOOD Magic Mince
5 Serves
• Spray oil
• 1 onion, diced
• 500g lean beef mince
• 1 carrot, peeled and finely diced
• 1 zucchini, grated
• 150g green beans, ends removed and cut into small pieces
• 1 cup frozen peas or peas & corn
• 1 wedge of cabbage, finely sliced
• 400g tinned tomatoes
• 1 tablespoon dried mixed herbs
1. Spray frying pan, add onion and cook until soft.
2. Add mince, cook until browned.
3. Add vegetables, tinned tomato and dried herbs and cook until soft.
4. Serve warm as a bread roll filling or topping for a jacket potato. Or serve cold with rice.

Ideas for using Magic Mince
• Serve warm in a breadroll/wrap
• Topping for jacket potato with a sprinkle of cheese
• Replace tinned tomatoes with Mexican salsa sauce and red kidney beans for a Mexican mince

TERM 2, 2015 CALENDAR

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