

Wednesday 14<sup>th</sup> November, 2018

# Repton Public School

Newsletter – Term 4 Week 5

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## Principal's Message

On Monday, our students showed respect and understanding towards the commemoration of our fallen ANZACs at a special assembly. This year marks the 100th anniversary of the Armistice which ended the First World War and we were grateful to have Max play his bagpipes for this special occasion.

Yesterday, our Year 5 students were invited to join other Year 5 students from our Community of Schools at Dorrigo Public School for a leadership day. A big day with lots of team building activities. Thanks to Mr Koufis for transporting the students.

Ethics classes have been running as an alternative option to scripture lessons again this year. They develop core skills in speaking and listening, critical thinking, and discussion-based skills. Our trained volunteers use approved lesson materials and are usually parents/community members who are providing a worthy opportunity for our students. We expect all students to treat our visitors with respect and show responsibility in their role during these classes.

I look forward to the Public Speaking competitions which will be held next week. I hope your child has been practising!

Have a great week,

Mrs Kristy Glyde  
Principal

## Thought of the Day

"Look deep into nature, and then you will understand everything better." –*Albert Einstein*

## Upcoming Events

### November

- 14<sup>th</sup> P&C Meeting 5.30pm
- 21<sup>st</sup> STAR Program – all day
- 21<sup>st</sup> Parent Session – 9am-11am for 2018 Kindy Parents
- 23<sup>rd</sup> Yr6-7 Small Schools Orientation
- 26<sup>th</sup> Cubby House Day- families welcome
- 28<sup>th</sup> STAR Program – all day
- 30<sup>th</sup> Yr6-7 All Schools Orientation

### December

- 3-14<sup>th</sup> Swimming scheme (2 Weeks)
- 17<sup>th</sup> Presentation Day 1:30pm
- 17<sup>th</sup> Yr 6 Farewell Dinner/Dance
- 19<sup>th</sup> Students last day - Big Banana fun park

## STAR TRANSITION DAY 3



## This Week in Classes

K/1



K1 students working with patterns this week. Here we are revising numeral recognition using pattern blocks!

1/2/3



Students have been investigating 3D shapes in class. They have built a variety of shapes including cubes, prisms, and pyramids.

3-6



This week students worked with k1 to complete a challenging and delicious stem activity. Students worked in teams to produce some fantastic marshmallow towers.

## Positive Behaviour for Learning

Our focus for PBL this week is on being resilient!

Resilience is all about maintaining a balance when we are faced with difficult times. Some people are inherently resilient, and others need to learn the skills.

Resilient people tend to enjoy a more positive outlook on life. They experience more success at school and in life. They are less inclined to fall sick. They are generally more involved in the community and social events.

Resilience here at school is all about 'Having a go.' We need to try to make new friends. We need to try new games and sports we haven't tried before. We need to try work in class that we are unsure of. It doesn't matter if we make a mistake, or if we are not great at it straight away. We are all humans. We all make mistakes. We are all learning - all of the time. We need to forgive ourselves when we do make an error and listen to advice on how to improve. Then, when we do experience success - we need to celebrate our achievements.

We also need to show resilience in resolving conflicts. When we have a disagreement with another person, we need to be able to use suitable words to express how we are feeling. We also need to remain calm. Try taking in a few deep breaths and count slowly to ten. It's easier to think about things when we are calm.

## Leadership Day



At Leadership Day our year 5 students met students from other schools and two past students from Dorriggo Public School. They participated in activities like "the egg drop" to get them out of their comfort zone.



## CANTEEN ROSTER TERM 4 2018

WEEK	FRIDAY	VOLUNTEERS
5	16 <sup>th</sup> November	Norbette Nolan & Alicia Gwynne
6	23 <sup>rd</sup> November	Karen Irons & Cass Huxley
7	30 <sup>th</sup> November	Michele Storey
8	7 <sup>th</sup> December	<b>No Canteen</b>
9	14 <sup>th</sup> December	<b>No Canteen</b>
10	HOLIDAYS!	<b>No Canteen</b>

**No precooked meals for the rest of the term.**

We will have available burgers, pizzas, toasties, pies and sausage rolls.

## Keep those bottle tops coming in.

Students will be doing an art project using plastic bottle tops. Please send any plastic bottle tops that you have to the school office.



### Music



3/4/5/6 demonstrating music Theory knowledge.

### Garden



K/1 had a lovely time weeding, watering and pushing the wheelbarrow around in the garden.

### Kitchen



1/2/3 have had a lot of fun this week creating a delicious and nutritious lunch from scratch. We made onion jam, flat bread, guacamole and a fresh garden salad, all made with love.



### PRODUCE STALL – Every Tuesday

We have a variety of goods on sale every Tuesday, please support the school and students by purchasing products which have been produced at the school.



# Bellingen High School

## Year 7 2019 Orientation Day(s)

Friday 23 November 2018 - Small Schools (9:00 am - 3:09 pm)

Friday 30 November 2018 - All Schools (9:00 am - 3:09 pm)

Monday 30 November 2018 - Parent Evening (5:30 pm)

The small schools orientation day is for students from Orama, Raleigh, Repton and St Mary's with all students attending the All Schools Day. A range of activities are planned to assist with the transition of students from Primary school. A letter detailing this event was sent to all schools in Week 4. Should you require any further information, please contact Bellingen High School on 6655 1315 or email [bellingen-h.school@det.nsw.edu.au](mailto:bellingen-h.school@det.nsw.edu.au).

### STAR TRANSITION



### RECIPE FROM THE KITCHEN

#### Sweet Onion Relish

- 1 Teaspoon olive oil
- 4 large red onions thinly sliced
- 2 plump garlic cloves, crushed
- 2/3 cup firm packed brown sugar
- 1/3 cup balsamic vinegar
- 1/2 cup red wine vinegar
- 1 bay leaf
- Salt and pepper

Heat the oil in a large heavy pan. Add onion & garlic and cook for about 30 minutes, stir occasionally until soft. The onions should not brown. Add the sugar, both vinegars, bay leaf, salt and pepper. Bring the mixture to a simmer and then reduce heat to a gentle simmer. Cook uncovered for about 20 minutes or until most of the liquid has evaporated and the onions have caramelised. Spoon hot mixture into hot jars and seal. Label and date jars when cold.



#### Indian Flatbread

Season: All  
Makes: 32 individual flatbreads

Note: One class shapes and bakes their own bread, then makes a batch of dough for the next class.

##### Equipment:

- small bowl
- mixer with large bowl and dough hook attachment
- large bowl
- clean tea towel
- 2 baking trays
- 2 heavy-based frying pans
- rolling pin
- spatula or egg flipper
- tongs

##### Ingredients:

- 2 tsp sea salt
- 2 cups lukewarm water
- 5 tbsp extra virgin olive oil
- 1 kg plain flour, plus a little extra for dusting

##### What to do:

###### To make the dough:

1. Dissolve the salt in the water in the small bowl. Add the oil.
2. Place the flour in the large bowl of the mixing machine. Attach the dough hook.
3. With the motor running, trickle in the oil, salt and water mixture. Mix for about 8 minutes or until the dough looks smooth.
4. Tip the dough into a large bowl and cover with a dry tea towel. Leave to rest.

###### To cook the bread:

1. Preheat the oven to 120°C and place the baking trays in the oven.
2. Tip out the dough and divide it into 32 even pieces, each the size of a small egg.
3. You don't have to knead the dough – if you do, the bread will be tough to eat.
4. Dust the workbench with some flour.
5. Flatten a piece of dough into a round shape, then roll it out thinly, to about 10 cm in diameter.
6. Heat both frying pans until hot.
7. Place a disk of rolled-out dough into a hot, dry pan and cook for 3 minutes. Flip it over and cook for a further 3 minutes.
8. As the flatbreads cook they will develop a few bubbles and brown splotches, which shows they are done.
9. Using tongs, transfer the cooked flatbreads to one of the warm baking trays and return them to the warm oven until ready to eat.



