

Wednesday 18th September, 2019



Repton Public School

Newsletter – Term 3 Week 9

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Principal's Message

Creative opportunities: With dress rehearsals getting closer, we ask all students to make sure they have their black pants to school in a bag labelled with their name. **REMINDER:** Order your tickets and meals ASAP. We are preparing the outdoor theatre space for the evening so get your picnic rugs, torch or lanterns and low chairs ready.

Riverwatch: Our students in 4/5/6 had a fantastic opportunity to work with OzGreen this week and do some more water sampling and testing using chemicals and water sampling kits purchased by our school. We are so grateful for this experience and our students becoming scientists.

Fundraiser: Last weekend we had our big local fundraiser for the year. The Mylestom Dragon boat Regatta was a massive and successful day for our school selling around \$2000 worth of plants, cakes, wraps, jams and BBQ food. Miss Vanessa and I were up very early for the first shift and had been busily preparing for this event with the students for weeks. This money will go towards reducing the cost of the school excursion and supporting the garden project to enhance our school. There will be more great things to come for our students with days like this! Thank you to Vanessa, Riana, Peter, Robyn, Jo, Mala, Jimmy and Anika, Jessie and everyone else who contributed their time, energy and efforts for this event.

Enrol now: Our 2020 kinder students were welcomed last Friday. Mrs Lemmes continues the STAR transition visits to familiarise the preschoolers to our school and learning spaces over the next two Fridays and into next term. New enrolments always welcome!

Fun Run: Just over 1 week to go till our students participate in our first colour fun run!! Please make sure you bring a white or pale shirt to change into. All sponsorship money needs to come in before the holidays so prizes can be ordered.

Have a great week.
Mrs Kristy Glyde,
Principal

REPTON 2019 SEPTEMBER

- 20th STAR Program 9-12
- 26th School Production
10am & 6pm
- 27th STAR Program 9-12
- 27th School Colour Fun Run
Last Day Term 3

OCTOBER

- 14th First day Term 4
- 18th STAR Program 9-12
- 19th P&C Fundraising –
Raleigh Winery
Fundraiser
- 25th STAR Program 9-12
- 31st 4/5/6 Sydney Trip

NOVEMBER

- 18-29th Swimming Scheme

DECEMBER

- 16th Presentation Day 1:30pm
- 17th Year 6 Farewell dinner/
Disco
- 18th Big Banana Fun day

Thought of the Day

*Here's to those that inspire
you and don't even know it.*

Kitchen



The kitchen this week hosted 4/5/6 who created savoury rice, baked pumpkin, chickpea balls and a delicious accompanying sauce.

Garden



K/1 had a busy session in the garden this week. They enjoyed planting seeds and seedlings, composting, worm juicing and watering. Here we are admiring the sunflowers we planted a few weeks ago. It is fun to check their progress.

Music



2/3/4 have been working SO hard during their rehearsals for the school production. Here they are singing along to our opening song, 'The Earth Is Our Mother'.

This Week in Classes

K/1



K/1 have made their own moving owls this week. This was an activity to integrate visual art with science, making an owl that moves up when the string is pulled.

2/3/4



2/3/4 have been busy learning the skill of French Knitting. They have enjoyed the challenge and are creating some very long ropes which we will coil into some interesting items!

4/5/6



4/5/6 participated in the Riverwatch Senior Testing Kit training this week. They learnt from Sue and Amy all about the 'Dissolved Oxygen' and 'Available Phosphate' tests, before conducting the tests themselves.



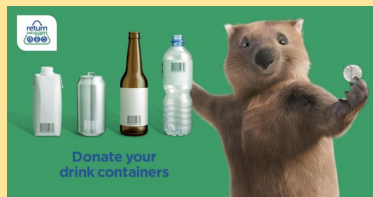
PRODUCE TABLE EVERY TUESDAY

Students sell produce they have grown at school on a Produce table every Tuesday. We would like to add to this with surplus produce from outside the school that you may be willing to bring in.

SALE THIS WEEK

Succulents \$2.00 / Pecan Nuts \$2.00 bag / Turmeric \$1.00

Return and earn- Don't forget if you have any cans or bottles you wish to donate, you can send them in to school fundraising. We are hoping to fill it up by the end of the term!



STEM: 4/5/6 have completed a project this week with the design brief to make a toy or game for a young person using materials from home.



Tell Them From Me Survey

I am delighted that this term, our school, like many other public schools in the state, will participate in a Department of Education initiative: the *Tell Them From Me* student feedback survey. The survey measures factors that are known to affect academic achievement and other student outcomes. The focus of the NSW-wide survey is on student wellbeing, engagement and effective teaching practices. You may remember that our students also participated in a *Tell Them From Me* student survey in Term 1 this year. Asking students to complete the survey twice in one year allows us to identify trends in student responses as well as track engagement and motivation across the school year.

More information about the survey is available at: <http://surveys.cese.nsw.gov.au>. To access the survey for our school go to: <http://nsw.tellthemfromme.com/rep19>

WHITE CROSS MOBILE DENTAL CARE

The White Cross Mobile Dental Van will be visiting the school on **23rd and 24th September 2019**. If you are happy with your child to be seen by the Dental Hygienist, please complete the **Medicare Consent** and **Patient Medical History** forms and return to the office.



Canteen Roster - Term 3



Date	Special	Lunch 10.30 – 12.00	Recess 1.00 – 2.00
Fri 20 Sept		NO LUNCH ORDERS	Vanessa Garrett
Thurs 26 th Sept	See Lorax Menu	Special menu- Vanessa Garrett	
Fri 27 Sept	COLOUR FUN RUN - NO CANTEEN		

Lunch duties include setting up snacks, service and washing.

Recess duties include service, cleaning and preparing ice cups and fruit sticks for following week.

All canteen lunch orders will be made off site unless you would like to do all preparations – please advise Vanessa if you are doing this. You are welcome to bring in homemade items but please try and keep the sugar level down to ensure we meet “Healthy Canteen” guidelines. You can also more than welcome to run a “Special” that can be pre-ordered. If you’d like to know more about the guidelines please call Vanessa Garrett on 0411 399 032.

HELP IS NEEDED – PLEASE CALL - JO FITZGERALD 0408 823 299



LORAX Play

Save the Date
26th September, 2019 5pm – 7 pm

Dinner 5 pm
Show 6 pm

\$5.00 / Ticket or \$10.00 for 3

\$5.00 Meals Vegie Curry & Rice/Spaghetti
Bolognaise/Chinese Chicken & Fried Rice (Pre Orders)

PLAY REACTOR



NAME:

Luke Stanley

I'M RIDING THIS OCTOBER TO FIGHT KIDS' CANCER!

MY GOAL IS TO RIDE

1500 km

MY GOAL IS TO RAISE

\$ 3000

PLEASE SPONSOR MY RIDE VIA MY PAGE:

www.GreatCycleChallenge.com.au/Riders/LukeStanley





**Raleigh Urunga
Masonic Village**
Residential Care & Care at Home

Village Open Day

**Thurs 3 October
10:00am–2:00pm**

Village tours, BBQ lunch
market stalls, baby
animals, jumping castle
and festival market



Find out what RFBI Village life is all about

RFBI Raleigh Urunga Masonic Village
191 Old Pacific Hwy., Raleigh NSW
(02) 6692 4400






**TAFE NSW
SUMMER
FOOTBALL**

**TAFE NSW
SUMMER FOOTBALL**

6 A SIDE STARTING 17TH OCT

Junior Teams 8-9, 10-11 & 12-14

\$50 per player - redeem your Active Kids voucher 2

Morgo St Oval Urunga from 4.30pm

Competition runs from 17th October until 19th Dec

Register at www.urungafootball.com/6-a-side/



Spanish Chickpea Balls

Season: Summer/Autumn

Serves: 30 tastes in the classroom or 6 at home

Fresh from the garden: coriander, garlic, lemon, parsley, silverbeet, tomato

Equipment:

measuring scales
mortar and pestle
or food processor
tea towel
cook's knife
chopping board
large bowl
zester
measuring cup
measuring spoons
mixing spoon
large saucepan
2 large frying pans
tongs
kitchen paper

Ingredients:

720 g cooked chickpeas
or 3 × 400 ml tins
5 garlic cloves, finely chopped
1 lemon, zested
 $\frac{2}{3}$ cup fresh breadcrumbs
2 tsp ground coriander
2 tsp ground nutmeg
2 tsp ground cumin
1 tsp ground cinnamon
(Note: spices can be roasted
whole and ground in a mortar
and pestle)
2 eggs, lightly beaten
1 small handful parsley,
finely chopped
4 tbsp olive oil
extra olive oil for cooking

For the sauce:

1 tbsp olive oil
1 red onion, finely diced
2 garlic cloves, finely
chopped
6 tomatoes, diced roughly
3 tbsp tomato paste
1½ cups vegetable stock
 $\frac{1}{4}$ tsp cayenne pepper
3 silverbeet leaves, finely
chopped
1 small handful coriander,
roughly chopped
2 tbsp natural yoghurt



What to do:

1. Mince the chickpeas with a mortar and pestle or in a food processor until soft, but with chunks.
2. Combine the minced chickpeas with the garlic, lemon zest, breadcrumbs, spices, parsley and egg mix in a large bowl.
3. Combine the chickpea mixture, using your hands, adding the olive oil a little at a time.
4. Roll tablespoons of mixture into balls and refrigerate them while making the sauce.
5. To make the sauce, add the olive oil and onion to a large pan and cook over a medium to high heat for 2–3 minutes until soft. Add the garlic and cook for a further minute.
6. Add the tomatoes, tomato paste and stock. Let the sauce simmer gently for 8–10 minutes.
7. Set up two frying pans to cook the chickpea balls. Heat 1 tbsp of olive oil in each frying pan.
8. Over a medium heat cook the balls in two or three batches, tossing in the pan occasionally until golden all over.
9. Add the chickpea balls and cayenne pepper to the sauce and allow to gently simmer for a further 5–10 minutes until the sauce has reduced slightly and the flavour is rich and spicy.
10. Remove from heat and toss through silverbeet and herbs.
11. Add a dollop of yoghurt to the sauce before serving.



Evening in the vines

Repton Public School P&C Fundraiser

Our P & C and Raleigh Winery have joined forces to devise a delightful afternoon of wine tasting and grazing on delicious food in order to raise money for our school. All proceeds will be going towards subsidising the Life Education Van.

Tickets: **\$45 per adult**

Date: **Saturday 19 October**

Time: **5.00 – 8.30**

Price includes wine tasting, food platters and prizes

Tickets can be purchased through Eventbrite under the event name of 'Evening in the Vines'
(Please note a processing fee is incurred through using Eventbrite)

OR

Direct deposit into the following P & C account.
Holiday Coast Credit Union
Repton Public School P&C

BSB: 721 000 ACCOUNT: 1001 586 45

Please use code WINE in front of your name as reference and email to jobellomassage@gmail.com to confirm payment.

Tickets must be purchased by ~~September 19~~ - There is a limit of 50 tickets so be quick!

✓ 5th October

