Repton Public School Newsletter - Term 1 Week 6

Website: www.repton-p.schools.nsw.edu.au E-Mail: email: repton-p.school@det.nsw.edu.au



Principal's Message

<u>Welcome Back:</u> Don't forget our teachers will be remaining at school till 5pm today to have a catch up with our community. Afternoon tea available. Individual appointments can also be made with your child's teacher. Classrooms will be open so you can wander around and see what our learning environments look like at Repton Public School.

<u>Representatives:</u> I would like to congratulate all the swimmers who did their very best swimming last week. Their attitudes were brilliant and we were all proud of their efforts.

<u>Principal award</u>- This week we celebrated the outstanding citizenship displayed by Esme last week. She was recognised as an exemplary student leader during Kitchen lessons and was supporting other students in the playground and in the classroom.

<u>Busy times:</u> We are quite quickly filling our time with extra activities that support student interests. We have sporting opportunities on Wednesday, debating and public speaking workshop, Historical tours from NSW State Libraries on Thursday, small school visit, drumming and dancing, bagpipe group, individual music tuition and a school performance about Resilience.

<u>Validation:</u> Our school is about to undergo a process of evaluation of school success and we need your help. We are proud of our school and are happy to share what works well with others. We want to include some information about parent and community opinions and values so we are putting together some surveys to help get a strong response. If you get a survey home, we would appreciate your time to respond and return to school as quickly as possible. All opinions count! Thanks in advance. Have a great week,

Mrs Kristy Glyde, Principal



REPTON 2020

T: 66554201

F: 66554570

FEBRUARY MARCH

- 4th Debating League Tag Meet the Teachers – afternoon tea 3:30-5pm
- 4th P&C AGM 5pm
- 5th State Library NSW Small

school visit

- 5th Big Vegie Crunch
- 6th Wellbeing incursion
- 6th School Performance Tours – Brilliant at Being Resilient
- 19–20th Yr 6 Leadership Camp
- 20th National Day Against Bullying
- 23rd Down Syndrome Day
- 25th Harmony Day

APRIL

9 TH	Easter Hat Parade		
	Mad Hatters Tea Party		
	Last Day Term 1 Students		
10 th	Good Friday		
25 th	ANZAC march Bellingen		
27 th	Staff Development Day		
28 th	Term 2 – Students Return		

Thought of the Day

Being good to ourselves makes being good to others so easy and much more effective! 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!



<u>NUDE Food:</u> Don't worry about those plastic wraps, let's try and reduce our waste in our lunch boxes by using paper or wax wraps, containers and snack tubs. **PBL:** With so many activities this week, our focus for PBL is on being respectful to others. We have discussed how to represent our school with pride. We will use our manners. We listen to others. We follow instructions. We treat others nicely. We are proud to be a student of Repton Public School.



STEM:

2/3/4 have been taking on design and make challenges over the last few weeks. Students are able to research and use a variety of designs to solve problems and attempt challenges.

5/6 are using technology creatively and using tables to record data over a period of time.

K/1 are becoming more familiar with typing their last names and entering passwords for the laptops.

Garden



At Repton Public School we recycle our food scraps through composting and worm farms. This helps us reduce what we send to land fill and creates fertilizer for the garden. Students help to manage this process.





This week our kitchen group enjoyed preparing a delicious Tagine with dates and honey, Rosemary Lavosh and Savory Rice. The groups worked exceptionally well and developed greater understanding of the various roles in the kitchen.

Music

The Kookaburra group solved all the learning challenges related to musical instruments in the orchestra. We listened to some of our favourite songs performed by orchestras around the world, before playing music of our own. Well done Kookaburras! Class Awards 5/6



Sunny & Bronte

Student Leader Awards



Kai, Rachel, Molly, Lachlan Kaiden & Digby

REPTON PUBLIC SCHOOL P&C 2020 IMPORTANT MESSAGE

Parents and citizens of our beautiful Repton community, we are in need of executive for the 2020 P&C. I have just started a degree full time and am working full time which means I will not have any time to devote to the school. We need someone that can support Kristy and our fantastic school, come up with fundraising ideas, be a representative for the P&C and continue on with the current projects. Meetings are once a month. If this is you or something you would like to have a go at you will be supported. Please come at 5pm or stay on after the welcome afternoon tea. Thank you, Jo Fitzgerald

2/3/4



Evie, Benji & Tommy

Win Bin



Sunny, Esme & Oliver



K/1

Leo, Jose & Poppy

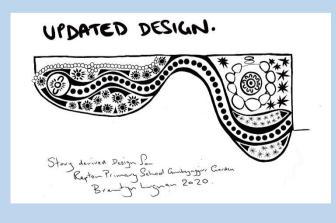
Classiest Class Award



5/6

Garden Artwork

Our P&C have been busy working with local Aboriginal artist, Brentyn Lugnan, to create a beautiful artwork to support our Gumbayngirr garden design. He has created a wonderful link for our story which can be created in our school. Our students will be a part of this artwork and be able to watch Brentyn make this come to life. At the moment we are looking to have a working bee on Saturday 28th March to pour a concrete path that has the spots on them. We need to form the edges of the garden too. Then we can get ready to plant! If you are able to help in any way please contact Jessie Harradine or the school.



Term 1– Week 6

K/1



On Monday K/1 students participated in the Bus Education Program. This program teaches students how to catch the bus safely.

2/3/4



Creative Arts is always interesting in 2/3/4! This term we are focusing on the Sun, Moon and Earth in Science and this has led to the creation of distorted stars through mathematical concepts.



5/6 students are learning orienteering skills. Here they had to find correct letters to spell words and add numbers to find a total. Great teamwork from everyone!

Book Donation



Thank you to the Masonic Lodge at Raleigh for their kind donation of \$100 from Booktopia when Repton students entered their colouring competition last year. This allowed us to purchase the above books by Jackie French for our school library.

Principal Award



Awarded to Esme for her outstanding citizenship.



Term 1 2020

Date	Special	Lunch	Recess
		10.30 - 12.00	1.00 - 2.00
Fri 6/3		Cassie Huxley/HELP NEEDED	Cassie Huxley
Fri 13/3		Toni Swain/HELP NEEDED	Nina
Fri 20/3		Sean Hely/HELP NEEDED	Sean Hely
Fri 27/3			
Fri 3/4		Norbette Nolan/HELP NEEDED	Cassie Huxley

Lunch duties include setting up snacks, service and washing.

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

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 preordered. 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



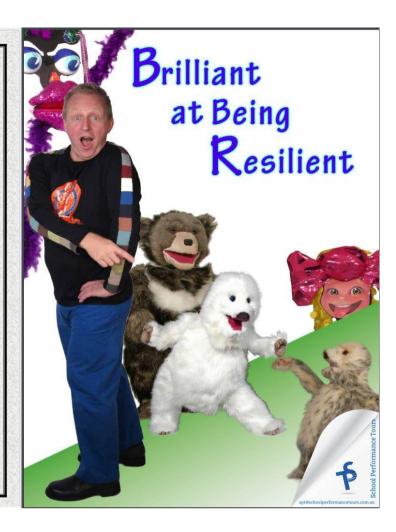
Bellingen Netball Association

1st game/grading -Saturday 14th March Net Set Go: Kinder to Yr 2 - 12pm Junior: Yrs 3&4 - 1pm Intermediate: Yrs 5&6 - 1pm Seniors: High School & Ladies - 2pm



New members welcome- registration still open Online registration available @ MyNetball.com.au

Coaches, umpires and executive positions available contact bellingennetball@gmail.com



HEALTHY LUNCH BOX

Vegetable Pasta Bake Cooking time: 30 minutes

Serves: 4

Preparation time: 10 minutes Ingredients 200g penne pasta (or similar), preferably wholemeal 1 tsp olive oil Olive oil spray 1 red onion. diced 3 cloves garlic, crushed 2 zucchinis, chopped 1 cup mushrooms, chopped 1 red capsicum, deseeded & chopped 1 yellow capsicum, deseeded & chopped 500g jar tomato-based pasta sauce 1 tsp dried Italian herbs 50g wholemeal breadcrumbs 50g mozzarella, grated Method Preheat oven to 200 ° C. Spray a 30 x 25cm baking dish with oil. Cook the pasta to the directions on pack. Drain and place in the baking dish, tossing in a little olive oil to stop it sticking together. Heat a large non-stick frypan over medium-high heat. Spray with olive oil and cook the onion, garlic, vegetables and herbs until soft. Add the pasta sauce, stir and cook for 2 minutes. Pour over the pasta and gently mix through. Add a touch of water if the mix needs to be loosened. Top with wholemeal breadcrumbs and sprinkle with mozzarella. Bake for 15-20 minutes until cooked through and golden on top.