

Wednesday 22<sup>nd</sup> February, 2023

# Repton Public School

Newsletter – Term 1 Week 5

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

**T:** 66554201  
**F:** 66554570



## Principal's Message

**SRC-** It was a pleasure to present students with class leader badges at our first whole school assembly on Friday. We had two representatives from Gaagal, Juluum and Bindarray join our Year 6 leaders. Our students will join me for meetings to discuss issues and wishes straight from the voices of our classes and playground. They will make a wish list to share with our P&C and together we will work towards the objectives discussed.

**Garden group-** Thanks to our GA Chris, our gardening group were able to fill new garden beds with fresh soil ready for planting. Chris recycled materials to make new beds, removed all the nut grass and soil and filled with fresh soil. We have one bay completed and three more to go. Looking forward to watching them progress and grow some vegetables and herbs! Donations of seasonal vegetables and herbs are wanted to fill our patch, so if you have any to spare or want to grab a couple extra in your travels we would love to share.

**Kitchen-** Our kitchen was emitting a range of smells and excitement as we made our way back to the kitchen this week. The menu was well received, and we have included the fritter recipe in this newsletter. Students enjoyed the curry too and realised how versatile potatoes were. Thanks Tanya, for your help once again.

**Music-** The soft sounds of music drifted through my window on Friday and I was pulled towards the range of compositions being created around the school. It was amazing how much something so simple can make your heart sing.

**Friendship-** In order to complement our PDH program, we have organised a performance to visit our school next week. This will be an engaging show and raise a few issues that can arise with friendships. Looking forward to hosting this performance for all students K-6.

**Fundraising-** Our school supports our students and families in a variety of ways. One way we can relieve the financial burden for you is by spending a bit of time developing a school fundraising initiative or giving time to support a cause. Contact the school if you have an idea or are willing to be a part of a fundraising team.

Have a great week,  
Mrs Kristy Glyde  
Principal

## REPTON 2023

### FEBRUARY 2023

- 27<sup>th</sup> District Swimming
- 28<sup>th</sup> Friendship Incursion K-6

### MARCH 2023

- 2<sup>nd</sup> Soccer Gala Stage 2 & 3
- 8<sup>th</sup> Dental Clinic K-6
- 8<sup>th</sup> **P&C AGM** 5.30 pm
- 13<sup>th</sup>-17<sup>th</sup> NAPLAN Yr 3 & 5
- 21<sup>st</sup> Harmony Day- K-6 multicultural community lunch
- 28<sup>th</sup> Netball gala

### APRIL 2023

- 7<sup>th</sup> Last Day Term 1
- 24<sup>th</sup> Staff Development Day
- 25<sup>th</sup> ANZAC Day
- 26<sup>th</sup> Students Return Term 2 School Photos

## Thought of the Week

Our school creates teaching and learning environments that enable students to be healthy, happy, engaged and successful.



## K/1 GAAGAL



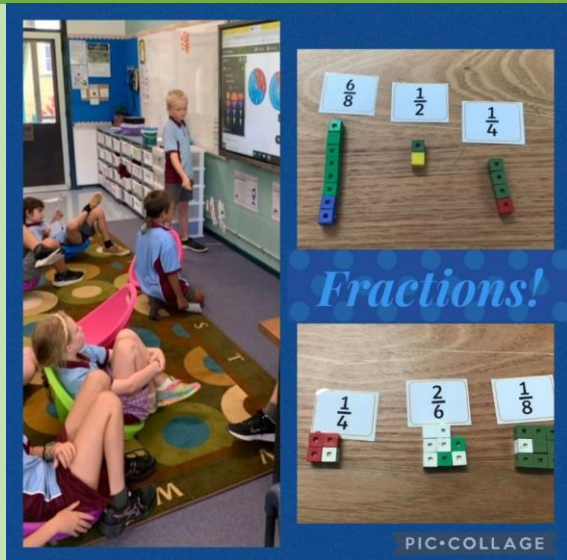
Another busy week in the Gaagal classroom. We are busy learning all about measurement in maths, learning the sounds of the alphabet and how to combine them to make words and having fun doing art and craft. Students are learning how to follow school rules and how to be a kind and respectful friend. Keep up the great work everyone!

## 1/2 JULUUM



Students have enjoyed a fabulous week of learning and social interactions in Juluum. We enthusiastically welcomed back Gumbaynggirr language lessons delivered by Jett and Michael Jarret. Friday also saw the first netball lessons during our designated sport sessions. It was hot and tiring, but boy did we have a lot of fun! What a great week!

## 3/4 BINDARRAY



This week we are working with fractions. We analysed different representations of fractions and tried to order them on a string line. This led to lots of conversations about fraction equivalence, and we learnt that the bigger the denominator, the smaller the piece of pizza!

## 5/6 WINDA



Winda enjoyed an excellent week, full of creativity and learning. Our first Friday Funday of the year was amazing, seeing students enjoy their kitchen, garden or music rotation, followed by Gumbaynggirr language, netball and creative arts in the afternoon. We're making beautiful hanging clay leaves to be placed on driftwood. Congratulations everyone on a great week!

# WRITER OF THE WEEK

Gaagal



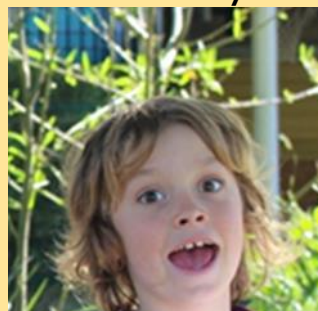
Coco

Juluum



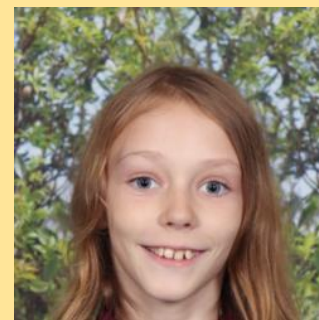
Sunny

Bindarray



Bear

Winda



Ava

## CAPA



Garden

Platypus group were busy filling the new garden beds with fresh soil ready for planting. We have one bay completed and three more to go. Students are looking forward to growing some vegetables and herbs in the new gardens! Our students will be very busy completing the task.



Music

The emus kicked off our 2023 music program in fantastic style, working so well together to create, practise and perform their weekly compositions. It was excellent to see many of our older students helping others to learn and play their chosen instrument. The performances were great too! Well done, emus!



Kitchen

We were all so excited to start our creative rotations this week and the activity and cooperation in the kitchen was excellent. Students worked so well together and created a potato and tomato curry accompanied with sweetcorn fritters. They learnt knife skills and revisited the important safety rules which we all must follow in any kitchen. Well done, everyone!

# Students of the Week



**GAAGAL: Evelyn, Koobra**



**JULUUM: Tao, Indi**



**BINDARRAY: Lilah, Elwood**



**WINDA: Hunter, Asha**



**CLASSIEST CLASS AWARD: Bindaraay**



**LEADER AWARDS: Ren, Aria, Edward, Harlem**

## Win Bin Wednesday

**Declan, Indi, Penny, Felix**



## GAAGAL Maths – More or Less



## Library Borrowing Days

Don't  
forget your  
library bag!

**K/1 – Tuesday**  
**1/2 – Wednesday**  
**3/4 – Thursday**  
**5/6 – Thursday**

## Sweetcorn fritters with crisp sage leaves and herb yoghurt

Makes 20

**Fresh from the garden** sweetcorn, sage, chives, parsley, eggs  
Crisp sage is delicious and different and is a popular garnish for filled pasta, such as ravioli, or thin slices of pan-fried veal.

### Equipment

baking tray	plate
chopping board	kitchen paper
large knife	non-stick frying pan
fork	egg lifter
bowls – 1 small, 2 medium,	scales
1 large	small saucepan
tea towel	whisk
small serving bowl	wooden spoon
metric measuring spoons	serving plate
and cups	

### Ingredients

3 cobs sweetcorn	¼ cup plain (all-purpose)
20 large sage leaves	flour
10 chives	½ teaspoon salt
10 stalks parsley	1 teaspoon bicarbonate
1 cup yoghurt	of soda (baking soda)
½ cup extra-virgin olive oil	40 g butter
1 egg	2 cups buttermilk
275 g coarse polenta	
(cornmeal)	

### What to do

\*Preheat the oven to 150°C and place the baking tray in the oven to keep warm.

#### BOTTOM DRAWER

**Interesting terms/techniques**

- separating eggs
- whisking eggwhites to form soft peaks
- making a well in dry ingredients
- working in batches

**Safety tip** Cutting kernels from a corn cob can be difficult because the kernels are slippery. Ask an adult to show you how.

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\*Set out the chopping board and knife. Stand the corn cobs on the chopping board and, using the fork, rake over the kernels to release the milky cream within. **Cut the kernels from each cob.** Put the kernels and liquid into the small bowl (you should have 1¼–1½ cups of rather sloppy sweetcorn).

\*Rinse the sage, chives and parsley and dry by rolling in the tea towel. Chop the chives and parsley and place in the small serving bowl. Add the yoghurt, stir to combine, then set aside.

\*Line the plate with kitchen paper. Heat a little of the oil in the frying pan and fry the sage leaves over a medium heat until crisp. Scoop the leaves onto the paper-lined plate, then put into the oven to keep warm.

\*Set out the 2 medium bowls. Separate the egg by cracking it, then tipping it into your cupped hand, which should be held over one of the bowls. Separate your fingers and let the white slip into the bowl, then place the yolk in the other bowl.

\*Measure the polenta and flour, then place them in the large bowl, along with the salt and bicarbonate of soda. Melt the butter in the small saucepan over a medium heat.

\*Add the buttermilk and melted butter to the egg yolk and whisk to combine. Make a well in the dry ingredients and pour in the buttermilk/egg yolk mixture. Mix well with the wooden spoon, then stir in the sweetcorn.

\*Wash and dry the whisk, then whisk the eggwhite until soft peaks form. Fold the eggwhite into the batter using the spoon.

\*Add a little more of the oil to the frying pan and place over a medium heat. Make a fritter by placing a tablespoonful of batter in the frying pan. Keep going until the pan is full, but not overcrowded. Cook for 3–4 minutes, until bubbles form, then flip over and cook on the other side. Transfer the cooked fritters to the warmed baking tray and return the tray to the oven. Repeat with the remaining mixture, adding a little extra oil to the frying pan after each batch.

\*When all the fritters are ready, arrange on the serving plate with the bowl of herb yoghurt at the centre. Place a crisp sage leaf on the top of each fritter.

## CANTEEN is open on FRIDAYS



## Desley's mum's silverbeet, potato and tomato curry

Serves 6 at home or 12 tastes in the classroom

**Fresh from the garden** potatoes, onions, garlic, silver beet, coriander, parsley

To save time in the classroom, we had the students prepare the potatoes for the next class. This involved peeling the potatoes, chopping them, then leaving them to soak in cold water. This was generally done while the students waited for the curry to cook.

### Equipment

chopping board	colander
knives – 1 small, 1 large	heavy-based frying pan
peeler	(or saucepan) with 6 cm
bowls – 1 small, 1 medium,	sides and lid
1 large	wooden spoon
small non-stick frying pan	salad spinner
metric measuring spoons	tea towel
and cups	serving bowl
mortar and pestle	

### Ingredients

6 large potatoes	½ teaspoon ground
1 onion	turmeric
1 × 5 cm piece fresh ginger	¼ cup olive oil
2 cloves garlic	1 × 400 g can
1 teaspoon cumin seeds	chopped tomatoes
1 teaspoon coriander seeds	18 silverbeet leaves
1 teaspoon brown mustard	6 stems coriander (cilantro)
seeds	10 stalks parsley
½ teaspoon chilli flakes	salt
6 curry leaves	

### What to do

\*Set out the chopping board, knives and peeler. Peel the potatoes and place the peel in the compost bucket. Chop the potatoes into 2 cm cubes, place in the large bowl and cover with water. Soak the coriander in a small bowl of water. Peel and chop the onion, ginger and garlic, and place in the medium bowl.

\*Heat the small frying pan over a medium heat. Toast the cumin seeds in the dry pan until they smell fragrant. Tip the seeds into the mortar. Toast the coriander seeds in the same pan until they smell fragrant. Add these seeds to the mortar. Toast the mustard seeds until they start to pop, then add them to the mortar. Crush the seeds to a coarse powder using the pestle. Add the chilli flakes, crumbled curry leaves and turmeric to the crushed spices, and stir to combine.

\*Place the colander in the sink. **Tip the potatoes and water into the colander.** Heat the oil in the heavy-based frying pan over a medium heat and tip in the onion, garlic and ginger. Fry, stirring with the wooden spoon, for a few minutes until softened. Add the crushed spices from the mortar, the potatoes, and the tin of tomatoes along with their juice. Stir with the wooden spoon to combine and add just enough water to barely cover. Cover tightly with the lid and reduce the heat to a simmer. Set the timer for 25 minutes.

\*Meanwhile, separate the silverbeet leaves from their stems by slicing along each side of the thick central stem. Place the stems in the compost bucket. Rinse the silverbeet leaves and dry in the salad spinner. Roll the leaves into a loose bunch, then shred with the large knife. Place the shredded leaves in the bowl used to hold the onion. Lift the coriander from its soaking water. Rinse the parsley. Dry the herbs by rolling in the tea towel, chop roughly, then set aside in the small bowl.

\*When the timer goes off, check the potatoes are tender and taste for salt. Add the silverbeet leaves, cover and cook for 10 minutes.

\*Transfer the hot curry to the serving bowl. Sprinkle the chopped parsley and coriander over the top.

#### BOTTOM DRAWER

**Interesting terms/techniques**

- stemming leaves and shredding leaves
- toasting spices

**Questions** 1 Is there a single spice known as curry?

2 What are the countries where curry is traditionally eaten?

Answers 1 There is no single spice called curry, but there is a plant called the curry plant and its leaves are used as a flavouring in many curries. 2 Curry-eating nations include India, Sri Lanka, Pakistan, Bangladesh, Malaysia and Thailand.

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### Back to School NSW vouchers

\$150 worth of Back to School NSW vouchers are available for each child who attends a primary or secondary school.

You can use the vouchers to pay for school uniforms from the Repton Public School P & C and excursions from Repton Public School until 30 June 2023.

# ANYTRIP BUS APP - TRACK YOUR CHILD'S SCHOOL BUS TRIP



- Trip Planning
- Accessibility
- Regional services
- Travel alerts
- School buses
- Service capacity

AnyTrip lets you track public transport vehicles around you in real-time using a live map. It will also show you upcoming departures from your favourite stops and stations.

- Check which service you are currently travelling on
- Check real-time departure information
- Get an at-a-glance view of all public transport across NSW

Access [AnyTrip web app](#) through a web browser.

By Jxeeno Pty Ltd.



## Start saving for 2024 back to school.

Saver Plus is free. Learn tips and tricks to polish your budget and saving skills. Save for 10 months. Get up to \$500 of matched savings for school expenses. Just in time for 2024.

\*Eligibility criteria apply

[saverplus.org.au](http://saverplus.org.au)



Bellingen Football Club is open for registrations for the season. All years Kindy to Year 12, Opens/all-age, and over 35s.

Teams fill up fast and training will begin in early March.

If you are intending to register now is the time!

Register at <https://www.playfootball.com/register>

For more info see Bellingen Football Club on Facebook (@bellingenfc) or webpage [bellingenfc.com.au](http://bellingenfc.com.au)

Active kids vouchers accepted (enter as a voucher code on the sign up payment page).



## BELLINGEN DORRIGO JUNIOR RUGBY LEAGUE

2023 Registrations are now open for all ages

U6s-U12s Boys & girls Tackle,

U13s-U15s Boys Tackle,

U13s-U16s Girls League Tag

Training to commence March, Season Start April.

Register today @ <https://profile.mysideline.com.au/register>

No experience needed, no extra weekly costs.

Registration cost is \$150, Rego includes club playing socks, shorts, & polo shirt.

Active kids Voucher accepted upon registering [www.service.nsw.gov.au/transaction/apply-active-kids-voucher](http://www.service.nsw.gov.au/transaction/apply-active-kids-voucher)

For more information please see our Facebook page Bellingen Dorrigo Junior Rugby League, or email us at [belligo@live.com.au](mailto:belligo@live.com.au)



## Bellingen Netball Association



Registration & FREE BBQ –

Saturday 4<sup>th</sup> March

Net Set Go: Kinder to Yr 2 – 1pm

Junior: Grade 3-6 – 1pm

Seniors: High Schoolers & Ladies/Men – 2pm



New members welcome- registration open  
Online registration available @ [playhq.com](http://playhq.com)

Coaches and umpire positions needed!!!

Contact [bellingenetball@gmail.com](mailto:bellingenetball@gmail.com)

**RITCHIES IGA + LIQUOR** 

**NOMINATE US TODAY**  
AS PART OF THE RITCHIES  
COMMUNITY BENEFIT PROGRAM  
and help us generate extra funds.

**Repton Public School**

- Download or update the Ritchies Card App  




- Search and select our name when prompted to nominate a club, school or charity
- Every time you shop at Ritchies and scan your app or card, Ritchies will contribute a percentage of the total to us\*



\*CONDITIONS APPLY. Go to [ritchies.com.au/loyalty](http://ritchies.com.au/loyalty) for further information.

**#BE BRAVE DOMESTIC COMPETITION**

 **VALLEY BRAVES**

**\$5.00 each Sunday**  
**Pay & Play Weekly**

Annual BNSW rego required after the first week.  
 Under 8: \$10  
 8-11 years old: \$30  
 12-17 years old: \$40

Due to Macksville High being unavailable on Feb 19th, the competition will take place that week at Nambucca High School  
 U14's - 12:15pm  
 U12's - 1pm  
 U16's - 1:45pm  
 U18's - 2:30pm

**VENUE: MACKSVILLE HIGH SCHOOL**

**TIMES:**

1pm: 2:00pm; Under 12's, Under 14's  
 3:15pm - 3:30pm; Under 16's, Under 18's

**Sunday Dates**

Feb 12th, 19th, 26th,	March 19th	April 30th
May 21st	June 4th	July 16th, 30th

Further enquiries: [admin@valleybasketball.com.au](mailto:admin@valleybasketball.com.au)

**P&C News**

**AGM DETAILS**

We have confirmed our AGM for

**Wednesday 8 March from 5.30pm at the school.**

At the AGM we will be appointing the formal committee positions and general member positions. We need a minimum of 5 members to form a committee. Joining as a general committee member is a good opportunity to learn how the committee works without the commitment on an official role.

As a P&C member, you will get to meet other parents and have a voice in what activities the P&C host and how we utilise the funds in the school.

The committee consists of a President, Secretary, Treasurer, the Principal and general committee members.

Come along to the AGM and see what it's like. It is a very rewarding and fun experience. Our committee runs in an informal setting while meeting our mandatory requirements. We aim for a collaborative and empowering environment. We look forward to seeing you there.