# Repton Public School

Newsletter - Term 3 Week 5

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#### Principal's Message

<u>Science Week:</u> National Science Week is Australia's annual celebration of science and technology. The aim of National Science Week is to spark an interest in science in young people, and to encourage them to find fascination in the world that we live in. At Repton Public School we will be holding a Science Day to engage students in a range of activities for discovery. The students will rotate through each learning space with mixed ability groups and complete tasks collaboratively. They will be creative and reflective like true scientists!!

<u>Book Week:</u> Next week we celebrate book week with our book fair sale and character parade. We look forward to seeing the creative costumes and sharing of stories. All welcome on Thursday for the parade.

MNC Athletics: Congratulations to our athletes who performed beautifully at the carnival on Monday. KaCee, Asha, Kiri, Alira, Evie and Charlotte represented our school fantastically. They had a great day and enjoyed the experience. Well done.

<u>School Vision</u>: Repton Public School provides a positive learning environment which fosters students' academic achievement and supports every child to become a resilient, respectful and responsible citizen. Our school is collaborative, creative and innovative, and we nurture the wellbeing and continuous progress of students and staff of all to flourish.

Have a great week, Kristy Glyde Principal

#### REPTON 2023

#### **AUGUST 2023**

21<sup>st</sup> Book Week- Book Sale 24<sup>th</sup> Book Week Parade/Fair

31st Father's Day Stall

#### SEPTEMBER 2023

9<sup>th</sup> P & C Trivia Night 14<sup>th</sup> R U Okay Day 22<sup>nd</sup> Last Day Term 3 26<sup>th</sup> P & C Kids Bingo

#### OCTOBER 2023

9<sup>th</sup> First Day Term 4

## **Thought of the Week**





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#### K/1 GAAGAL

#### **2/3 JULUUM**

## 4/5/6 BINDARRAY WINDALA



Infants students learn well with hands on experiences. In maths we often use counters to help us visualise concepts and to work out solutions. We have been making equal groups and arrays to build up towards multiplication understanding. We also had fun building marble runs on Monday afternoon. Great work Gaagal!



In science, Juluum have been learning about energy and how it comes in many forms. This week they had a musical fun. lesson. experiencing the vibrations we hear and how it is manipulated by what we do to different shaped devices. They also explored sounds around the school and shared how they may be created. Great listening, Juluum!



During reading sessions our students complete a variety of together tasks and independently. They read with the teachers and then complete levelled activities to show comprehension skills. Writing tasks then support skill integration and strengthen connections in learning. Well done 4/5/6!

## WRITER OF THE WEEK

Gaagal



Axel

#### Juluum



Indi

#### **Bindarray Windala**



Oro

0

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## **CAPA**







#### Garden

Platypus The group enjoyed a lovely morning, initially setting up their own mushroom box before moving outside for some mulching in the garden. Students are responsible watering mushrooms every couple of days. When they are harvested in around 5 weeks' time, they will make a wonderful addition to our cookina recipes. Great work, Platypus

#### Music

This week the Emu students created riffs and percussion sequences adding to the foundation layers of 'Musical Crystals' - a piece entirely made up by the students.

This group contributed to the piece from last week and everyone was able to join together in their learning! Our appreciation for music is growing as we can name melodies and follow musical notes to make music. Well done Emus!

#### Kitchen

Kookaburra group The enioved wonderful learning experience in the kitchen this week. They cooked sweet potato and chickpea curry, coconut rice and rosemary lavosh. The recipe is available in the newsletter (for the last time) and I recommend enjoying some fun in your family kitchen cooking this wholesome meal. Well done Kookaburras on vour cooperation and clear communication throughout the lesson!

# MNC Athletics



Due to the office being very busy at the end of the day, we are asking parents to advise of changes to going home arrangements by 2:00 pm via email / phone or message. Thank you.

## Students of the Week



GAAGAL: Shana, Julian



BINDARRAY WINDALA: Costa, Azalia



LEADER AWARDS: Florence, Julian, Lilly, Misty, Benji



JULUUM: Tao, Chloe



CLASSIEST CLASS AWARD: Juluum



WIN BIN WEDNESDAY: Shana, Indi, Brax

Looks what's here! Our new winter/rain Jackets are in, \$40. If you would like to purchase one, please contact Vanessa in the Office anytime. Nice snuggly and waterproof.







## Repton Public School

## **Book Character Parade**

Come dressed as a book character and buy a book from the Scholastic Book Fair!

When: Thursday 24th August

Time: 9.15 am

Parents/families are welcome to attend





Student Transitions At Repton



Taking enrolments for Kindergarten 2024 now





#### Our School

Repton Public School provides a positive learning environment which fosters students' academic achievement and supports every child to become a resilient, respectful and responsible citizen. Our school is collaborative, creative and innovative, and we nurture the wellbeing and continuous progress of students and staff to flourish. Mrs Lemmes is the Kindergarten teacher, Ms Vanessa the school admin manager and Mrs Glyde the school principal, whom will all help answer any questions you may have along the way.

#### **STAR Transition**

New students for 2024 are invited to join our school for our Kindergarten readiness program. Please drop your child off and collect them as quickly as possible. Your child will be introduced to a buddy the child will be a bud to the child to be a bud to the child to be a bud to the child to be a bud to the child will be a bud to the child to be a bud to b during their visit to help them start school.

Please pack your child fruit and water bottle for "crunch and sip".

Bring a packed healthy lunch and a hat to play outside for each visit.

If you have any questions please call Ms Vanessa in the school office 66554201.

#### **Dates to Remember:**

Thursday 19th October 9am-12pm Parent Orientation – Library 9-10.00am
New Kindergarten students classroom visit

Thursday 26th October 9am-12pm New Kindergarten students classroom visit

Thursday 2<sup>rd</sup> November 9am-12pm New Kindergarten students classroom visit

Contact: Repton Public School, River St, Repton - 6655 4201 OR email: repton-p.school@det.nsw.edu.au

Term 3 Week 5 - 5 - We are EXCITED to announce Repton Public School has now transitioned to School Bytes. You can register for the Parent Portal via the QR Code or visit <a href="https://portal.schoolbytes.education">https://portal.schoolbytes.education</a>.





Please feel free to call me (Vanessa) anytime for any assistance. We will still have the PAYMENT option on the Repton Public School website which will take you to the new School Bytes Portal. Thanks (©)

## Kitchen Recipe

#### Rosemary Lavosh

#### Fresh from the garden: rosemary

This easy-to-make lavosh recipe produces a thin yet satisfying seeded crispbread to serve with your favourite dip, soft cheese or preferred topping.

Note: You can use a rolling pin if you don't have a pasta machine. While you can use white or wholemeal flours, the combination of bread flour and leaving the dough to rest (called 'proving') contributes to a lighter crispbread. Any extra dough can be frozen for up to four weeks.

#### Equipment:

metric measuring scales, jug, cups and spoons clean tea towel chopping board cook's knife wooden spoon large bowl pastry brush medium bowl plastic wrap pasta machine baking tray baking paper wire rack

#### Ingredients:

300 g bread flour 14 g dried yeast

4 this olive oil, plus at least 2 thsp extra for oiling and brushing

3/2 cup warm water salt, for sprinkling

- 3 sprigs rosemary, leaves picked and finely chopped
- 1 tbsp fennel seeds
- 2 tbsp white sesame seeds



#### serving platter What to do:

#### To make and rest the dough:

- Combine the flour and the yeast in the large bowl.
- Make a well in the centre of the flour and carefully pour the 4 tablespoons of oil into the centre of the well.
- Stir with your hands to mix the flour and oil, and slowly add the warm water
- Knead for about 7 minutes or until the dough is silky smooth.
- Transfer the dough to an oiled medium-sized bowl, cover the bowl tightly with plastic wrap and allow the dough to rest for at least 15 minutes or until it has nearly doubled in size (this is called proving).

## Sweet Potato & Chickpea Curry

Season: Winter/Spring Type: Soups & Starters Difficulty: Easy

Serves: 30 tastes in the classroom or 6 serves at home

Fresh from the garden: chilli, coriander, garlic, ginger,

Recipe Source: Stephanie Alexander Kitchen Garden Foundation

Sweet potato makes a tangy, sweet curry that goes well with flatbreads and rice.

#### Equipment: Ingredients:

tea towel chopping board kitchen knife wooden spoons colander measuring spoons

measuring cups

6 sweet potatoes 4 onions 8 cm knob ginger

12 garlic cloves 1 chilli 1 tablespoon vegetable oil

2 × 400 g cans tomatoes  $1 \times 400$  g can chickpeas 1 cup coconut milk

4 teaspoons cumin

2 teaspoons ground cardamom

2 teaspoons turmeric

4 cloves

2 teapsoons garam masala

handful coriander

pepper

#### large pot What to do:

small pot

- Peel and chop the sweet potato into 2 cm cubes. Blanch for 5 minutes, then drain in the colander.
- Roughly chop the onions. Finely chop the ginger, garlic and chilli.
- · Heat the oil in the large pot, and add the sweet potato, chopped onion, garlic and ginger.
- · Add chilli, salt, cumin, ground cardamom, turmeric and cloves. Stir over heat for 1 minute.
- Add tinned tomatoes and chickpeas. Season to taste.
- Cover and simmer on low heat for 20 minutes (stir occasionally)
- Add coconut milk, stir and simmer for another 5 minutes.
- Chop the coriander roughly, sprinkle over the curry simmer for another 2 minutes. Serve hot.

#### To roll and bake the dough:

- Preheat the oven to 250°C (fan-forced)
- Fix the pasta machine firmly to a suitable bench, with plenty of room to roll out your pasta.
- Unwrap the dough and punch in the middle once to knock out some air.
- Tip the dough onto a clean bench or surface, then knead gently by hand until the dough is smooth and does not stick to your fingers.
- Roll the dough into a sausage about 30 cm long and cut into three equal pieces. Keep one piece out and fold the others back in the plastic wrap to keep moist.
- Flatten and shape the dough into a rectangle about 2 mm thick.
- Pass the dough through the widest setting of the pasta machine, twice. If the dough starts to stick, sprinkle a pinch of flour onto your hands and smooth it onto the strips of dough. Be very sparing with the flour.
- Set the rollers to the next widest setting and pass the dough through. Depending on your machine, you may need to repeat this process until the dough is approximately half a millimetre thick.
- Place the rolled-out piece of dough on a chopping board and cut into even-sized squares or triangles
- 10. Place the dough onto baking trays lined with baking paper and prick all over with a fork for a crisp finish
- 11. Brush the layosh with the reserved oil and sprinkle with the sea salt, fennel seeds, white and black sesame seeds and rosemary.
- 12. Repeat this process with the two remaining pieces of dough.
- 13. Bake in the oven for about 10 minutes or until your lavosh is golden and crisp.
- 14. Cool on a wire rack before serving or store for up to three days in an airtight





COLLECT **DISNEY CARDS @ WOOLIES** If you have any extra cards, please donate them to school.

## **HEALTHY LUNCHBOX IDEAS**



## What's inside?

Falafel, hummus and tomato wrap

Ŏ⇔ Mandarin

Dried apricots

**Yoghurt** 

Water



#### What's inside?

Roast beef, tomato & lettuce sandwich

Celery pieces

Apple Apple

Cheese and wholegrain crackers

A Water



# JOIN THE FUN!

Coffs Coast (Girls Satellite) Auskick Centre

WEDNESDAYS from 16th August – 13th September Leisure Park East (Hockey Fields) Phil Hawthorne Drive, Coffs Harbour - 4.30pm – 5.30pm

The cost of \$55 includes an all female lead weekly session for 5 weeks of fun games and skills plus a personalised AFL pack (including a football, footy cards, and lots more)

RESERVE YOUR SPOT BY REGISTERING & PAYING ONLINE - SCAN THE BELOW QR CODE TO START

 $More\ Information\ Required?\ Contact\ AFL\ Young\ Leader\ Emily\ on\ 0477107627\ or\ email\ emily\ sutherland\ @afl.\ com.\ authorseleader\ AFL\ Young\ Leader\ Emily\ on\ 0477107627\ or\ email\ emily\ sutherland\ @afl.\ com.\ authorseleader\ AFL\ Young\ Leader\ Emily\ on\ 0477107627\ or\ email\ emily\ sutherland\ @afl.\ com.\ authorseleader\ AFL\ Young\ Leader\ Emily\ on\ 0477107627\ or\ email\ emily\ sutherland\ @afl.\ com.\ authorseleader\ AFL\ Young\ Leader\ Emily\ on\ 0477107627\ or\ email\ emily\ sutherland\ @afl.\ com.\ authorseleader\ AFL\ Young\ Leader\ Emily\ on\ 0477107627\ or\ email\ emily\ sutherland\ @afl.\ com.\ authorseleader\ AFL\ Young\ Leader\ Emily\ on\ 0477107627\ or\ email\ emily\ sutherland\ @afl.\ com.\ authorseleader\ AFL\ Young\ Leader\ Emily\ on\ 0477107627\ or\ email\ emily\ sutherland\ @afl.\ com.\ authorseleader\ AFL\ Young\ Leader\ Emily\ on\ 0477107627\ or\ email\ emily\ sutherland\ emily\ emi$ 





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# P&C News Call for donations

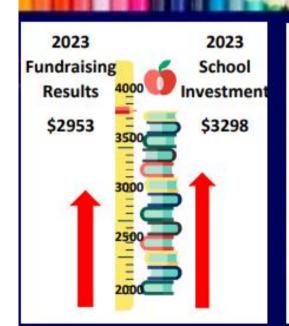
Our trivia night will be our major fundraising event for 2023 and as such we are calling for donations.

In addition to supporting Year 6 end of year events we are hoping this event will with funds supporting this year's play (stay tuned for exciting details on this).

If you, a family member, or a friend are able to kindly donate vouchers or goods that can be used for prizes or inclusions in a raffle, it would be greatly appreciated.

If you can please contact Miss Vanessa if you have any donations or ideas.

Thank you in advance.



#### **IMPORTANT P&C DATES**

#### August

Thursday 31st - Fathers Day stall

#### September

Saturday 9th - Trivia Night at North Beach Bowling Club

Wednesday 13th - P&C Meeting at the School Office

Tuesday 26th - Kids Bingo at North Beach Bowling Club

#### Term 4

Date TBC - Colour run

Date TBC - Summer Movie Night

Have you got an idea for the P&C? Email us at reptonpandc@gmail.com

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