**Term 4 - Week 2**

**Friendship & Learning**

Tuesday 13th October 2015

**Kitchen-Garden Program**

Today we had our first session of the Kitchen-Garden Program. A huge thanks to Emma for coordinating this session and to the parents who came along to help: Emma, Suz, Lisa E, Annette, Tash, Yolanda, Andy P and Anna. Thank you also to Ela for her home baking. Please see inside for recipes.

Next week we will have a salad theme using a range of edible leafy greens and edible flowers. If anyone has a garden abundant with these, we would welcome donations on the Tuesday morning. **Please see over page for details of next Tuesday’s plan.**

**Kinder 2016 Orientation**

We had a great first orientation with our lovely new Kinders! We are looking forward to having them at our school again this Thursday. Thank you to their buddies who are such wonderful helpers!

**Chickenpox (Varicella)**

There has been an outbreak in our school of Chicken Pox. Symptoms can be a slight fever, runny nose and a rash that begins as raised pink spots that blister and scab. Students with chickenpox need to stay at home until all the blisters have dried. This is usually at least five days after the rash first appeared. Children who are immunised against chickenpox can still contract the illness. For more information regarding childhood illnesses go to: www.schoolatoz.com.au (Select: “Wellbeing” > “Health” > “Too sick to go to school”) or go to: www.health.nsw.gov.au

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**This week (Week 2):**

- Yr 3/4/5/6 only
- Major Excursion note attached
- Thurs 15 Oct Kinder 2016 Orientation 9-11.30

**TERM 4**

**Week 3:**

- Tues 20 Oct Kitchen Garden Program 9-11
- Wed 21st Oct Book Club orders due
- Thurs 22 Oct Kinder 2016 Orientation 9-11.30
- Fri 23 Oct Yr 2/3 Assembly 2.40 - 3.05pm

**Week 4:**

- Tues 27 Oct Kitchen Garden Program 9-11
- Thurs 29 Oct Kinder 2016 Orientation 9-11.30
- Wed 4 Nov Public Speaking Grand Final Lismore Yrs 2-6
- Fri 6 Nov Yr 4/5/6 Assembly 2.40 - 3.05pm

**Week 5:**

- Tues 3 Nov Kitchen Garden Program 9-11
- Wed 4 Nov Public Speaking Grand Final Lismore Yrs 2-6
- Thurs 22 Oct Kinder 2016 Orientation 9-11.30
- Fri 23 Oct Yr 2/3 Assembly 2.40 - 3.05pm

**Week 6:**

- Tues 10 Nov Kitchen Garden Program 9-11
- Wed 11 Nov K/1 Assembly 2.40 - 3.05pm
- Thurs 12 Nov Kitchen Garden Program 9-11
- Fri 13 Nov K-2 one day excursion 3-6 Camp @ Midginbul Hill

**Week 7:**

- Tues 17 Nov Kitchen Garden Program 9-11
- Wed 18 Nov K-2 one day excursion 3-6 Camp @ Midginbul Hill
- Fri 6 Nov K-2 one day excursion 3-6 Camp @ Midginbul Hill

**Week 8:**

- K-6 Swimming @ Alstonville daily 10.30-11.30am
- Tues 8 Dec Lucinda Awards (Year 2-6) TBC
- Wed 9 Dec Year 6 Farewell -6.30-8.30pm
- Thurs 10 Dec School Concert -6.15-8.30pm
- Fri 11 Dec Happy Birthday! Kassie and Charlie Hip Hip Hooray!

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Please see back page for details of Dunoon school shirt costs!
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<th>Time</th>
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<tr>
<td>9:10 – 9:45</td>
<td>Mrs Slocombe: Curriculum Link</td>
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<td>9:45 – 10:15</td>
<td>Mrs Currie: Curriculum Link</td>
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<td>10:15 – 10:45</td>
<td>Mrs Laverick: Curriculum Link</td>
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**Garden**

**Theme** – Planting / Companion planting

**Kitchen**

**Theme** – Salads (thinking outside the box)

**Other**

**Verb Flags**

**Plant labels – painted rocks**

**Sydney Opera House**

We have 11 very excited students preparing to perform at the Sydney Opera House. They will be participating in a range of cultural, educational and fun activities during their week in Sydney. Those families are reminded that payment is due by this Friday, please.

These families are also asked to return the note either confirming or declining participation in the Ballina Prawn Festival for Saturday 14th November. I have been asked to confirm this before this Friday. Thank you to Kyle’s family for offering to transport the marimbas.

**Midginbill Hill Excursion Years 3/4/5/6**

Terry and I are really excited about this year’s Major Excursion to Midginbill Hill Outdoor Education Centre. Due to successful grant applications, we are able to offer the 3-day excursion for $30 per child. To help us with our planning, we are asking for confirmation of attendance and a $10 deposit by the end of next week. The aim of the camp is to foster skills in student leadership, resilience and team work. As such, we will be involving students in the rest of the planning process (menu planning, equipment lists, transport etc.). Once planned, we will be sending a more comprehensive note home to families outlining details of the camp (this will be in the next couple of weeks). Cheers, Heather and Terry.

*The children did an amazing job of decorating the garden beds!*
LEMON THYME RICOTTA DIP

Ingredients
- 425 gm container ricotta
- chopped fresh thyme, plus more for garnish
- minced shallot or 2 tablespoons minced fresh chives
- 2 teaspoons freshly grated lemon zest
- 1/4 cup lemon juice
- 1 teaspoon freshly ground pepper
- 1/2 teaspoon salt
- 2 teaspoons extra-virgin olive oil

Method
Combine ricotta, 2 tablespoons thyme, shallot (or chives), lemon zest, lemon juice, pepper and salt in a bowl. Mix with a fork until smooth or alternatively puree for a few seconds with a food processor. Transfer to a serving bowl and drizzle with oil and sprinkle with thyme. Serve with carrot and celery sticks.

LEMONADE

8 cups soda water
Juice of 6 Eureka lemons
½ cup honey
Mix and serve with ice

LEMONADE SCONES

Ingredients
- 3 cups self-raising flour, sifted
- 125ml (1/2 cup) thick cream
- 125ml (1/2 cup) lemonade
- ½ tsp salt
- 1 tsp lemon zest

Method
Preheat the oven to 220C. Lightly grease a baking tray.
Place the flour and salt in a large bowl. Add the cream and lemonade and mix to form a soft dough.
Turn out onto a lightly floured workbench and knead lightly until combined.
Press the dough with your hands to a thickness of about 2cm.
Use a 6cm round cutter to cut out 8 scones, place on baking tray and brush the tops with some milk. Re-roll scraps to make a few extra scones. Bake for 10-15 minutes until lightly browned. Serve warm with lemon butter.

LEMON BUTTER

Ingredients
- 250gm unsalted butter at room temperature
- Zest of 3 Meyer lemons
- 1 teaspoon fresh Meyer lemon juice
- 1 tablespoon honey
- ¼ tsp salt

Method
Place the ingredients in a small bowl and mash together with a fork. Place the butter mixture in a piece of parchment paper or plastic wrap and roll into a 2-3 cm diameter cylinder. Twist the ends and refrigerate until ready to use.
COMMUNITY NOTICES

Lismore Base Hospital, together with the Hospital Auxiliary, are holding a Fete Fundraiser on Saturday 31 October 2015.

The aim of the Fete is to raise money for new equipment and to invite the local community to support and become involved with the Hospital.

There will be lots of activities for children on the day including a petting zoo, face painting, jumping castle, merry go round, NRL development games, Halloween costume competition, pumpkin carving competition.

There will also be stalls, entertainment, a junk auction, food court, raffles and of course bed races.

Community members are invited to grow fresh produce which will be auctioned on the day. Prizes will be awarded for the best presented boxes of produce, judged by Garden Guru Phil Dudman from ABC Radio Good Gardening.

For further information please contact Lynne Weir or Diane Loza
Telephone 6620 2354 or email diane.loza@ncahs.health.nsw.gov.au

Mobile Library Timetable

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