

Woolomin Public School

Newsletter Week 3, Term 4

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Monday, 29 October 2018

WEEK 2 ASSEMBLY AWARDS



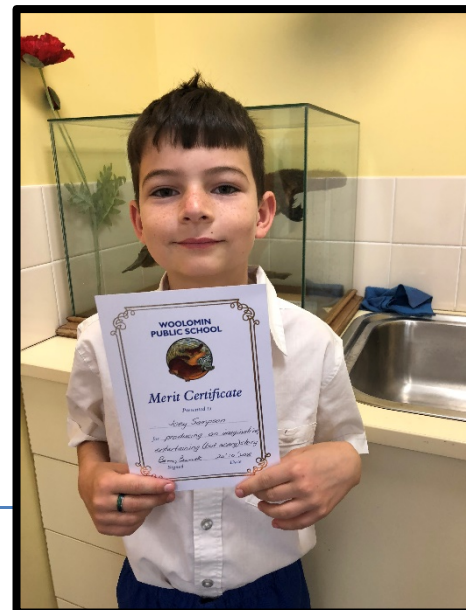
Miss Burford's Award

Lily Parkinson : for a great attitude towards learning.



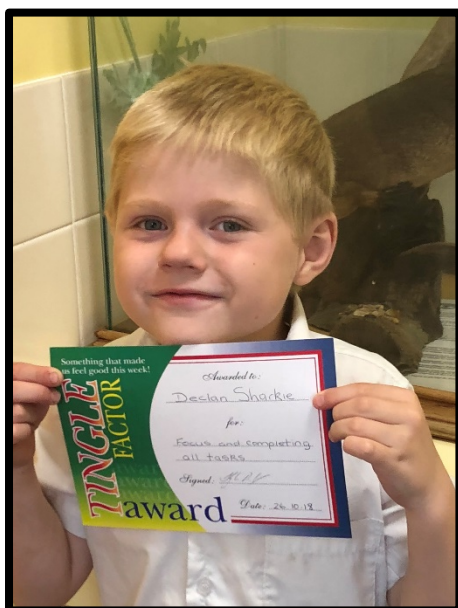
Principal's Award

Grace Hoed: for outstanding leadership.



Mr B's Award

Joey Sampson: for producing an imaginative entertaining (but scary) story.



Tingle Factor Awards

Declan Sharkie: for focus and completing all tasks.



Merit Cards

Maverick Parkinson, Eva Scheffe, James Sampson, Lily Parkinson, Tyler Tuckwell and Joey Sampson.



"Caught you being Good" prize winners:

Allee Thompson

Halloween

This Wednesday 31st October, our SRC will be hosting a Halloween themed day. Students are invited to dress up as their favourite spooky character and take part in a dress up parade, to find the best dressed character. Students will then have the opportunity to change out of their costume if they wish, before heading into class. At lunch there will be a creepy “Ewww! What is that?” table. The day’s festivities will continue at afternoon tea with a Creepy Cake Stand, where students will have the chance to purchase from a range of creepy cakes donated by families. All funds raised will go the SRC’s continual fundraising efforts for the year.

Creepy cakes can be dropped into the school office between Monday and Wednesday morning.

Tamworth Junior Archie Competitions

In term three, primary students learnt about the Archibald Prize competition. This year, Tamworth Regional Gallery is delighted to bring the Archibald Prize to regional NSW audiences. To view the winners and finalists for 2018, visit Tamworth Regional Art Gallery between the 1st December - 27 January 2018. As part of the exhibition, the gallery invited students to submit a portrait of a significant person in their life. Eleven students have submitted entries in this competition. We wish them best of luck!

Extension Programs

This Tuesday and Wednesday early morning sessions will resume at the normal time from 8am-8.45am.



Woolomin PS Kindergarten School Readiness Program

Last Wednesday saw the start of our Kindergarten School Readiness Program. We welcomed Tyson Olive, William Adams and Tim Meredith to the school at our morning assembly.

This program aims to provide children that intend on starting Kindergarten in 2019, with a taste of school expectations and classroom routines and meet the teachers and students before commencing Kindergarten.

Our School Readiness Program is run by Miss Burford and runs each Wednesday from week 2 to week 7 as listed below.

Dates and Times:

31/10/18	9am-1.15pm
7/11/18	9am-1.15pm
14/11/18	9am-3pm
21/11/18	9am-3pm
28/11/18	9am-3pm

If you have a child interested in starting Kindergarten in 2019 and would like them to participate in our program please call the school to enroll and bring a copy of your child’s Birth Certificate and Immunisation details and any health care plans or medical information.

School Phone Number- 67642274



Intensive Swimming

This year we will be running our Intensive Swimming program in weeks 8 & 9. A note will be sent home this week with more information attached. Please ensure Money and notes are returned to school ASAP to assist with the planning of the program and the organisation of student transport.



Selective High Schools 2020

The Selective High Schools website is currently open for submissions. If your child is planning to attend either Farrer or Peel High Schools in 2020 please ensure you log on and submit an application. The website closes for submissions on Monday 12th December and late submission cannot be accepted. Notes were sent home in Term 3 and again at the beginning of Term 4 with website and submission details. If you need another copy of these notes please contact the school and we can arrange to send home another copy. Alternatively visit the Selective High Schools website below.

<https://www.shsocplacement.org.au/registration/>

Mini Canteen

Ham and Cheese toasties will be available Monday to Thursday for \$2.50. **Toasties will not be available on Friday's due to SRC Special Lunch.**

This Friday we will have Spaghetti Bolognese available for \$2.50 per serve. Please ensure catering forms are returned to school by Wednesday so adequate supplies can be purchased. Late orders may result in an alternate lunch if special runs out.

Sipahh straws and a glass of milk, will be available as part of our ongoing lunch menu for \$1.50 Monday - Friday.

P&C Uniform / Clothing Pool Winter 2018

Just a reminder that we have many new and secondhand items in stock including Winter/ Summer Dresses, Shirts, Ties, Navy Dress Pants.

We also offer The Uniform Exchange, bring in your out-grown Uniform in good condition and exchange for a larger size.

Please ensure ALL items of uniform are CLEARLY marked with students names so they can find their way back home.

CWA Cooking Competition

Well Children it is time again to cook for the CWA. Dust off your cake tins and fire up the oven (with a parent's supervision). All students are welcome to enter.

This year the cake recipes are Cinnamon Teacake for 18 years and under as of the 31st March 2019, and Decorated Butter Biscuits for 12 years and under as of the 31st March 2019.

The recipes are attached to this week's newsletter.

Please have entries labelled with your name and age, at school office no later than 9.00am Tuesday 27th November. Entries will be collected from the office and taken to the CWA for judging.

Good luck to you all.

Thankyou - Mrs Cheryl Kimball CWA

Term 4 Calendar

Week 3

Wednesday 1st November School Readiness Program 9 -1:15
PHS Year 5 Taster

Week 4

Wednesday 7th November School Readiness Program 9 -1:15
PHS Yr 5 Taster
P&C Meeting 7pm
Friday 9th November Special Remembrance Ceremony

Week 5

Monday 12th November Selective High Schools Website Closes
Wednesday 14th November School Readiness Program 9 -3

Week 6

Wednesday 21st November School Readiness Program 9 -3

Week 7

Wednesday 28th November School Readiness Program 9 -3
Yankee Jack Performance Nundle

Week 8

Tuesday 4th – Friday 7th December Intensive Swimming
Tuesday 4th December PHS Year 6 Orientation
Tuesday 4th December QHS Year 6 Orientation
Tuesday 4th December THS Year 6 Orientation
Thursday 6th December Year 6 Farewell Dinner

Week 9

Tuesday 11th – Friday 14th December Intensive Swimming
Thursday 13th December Presentation Night
Friday 14th December Lake Keepit Mud Run

Week 10

Wednesday 19th December Last Day for Students

Good for Kids good for life

INCREASING VEGETABLE INTAKE

Did you know?

Only 5% of children in NSW consume the recommended daily serves of vegetables? Kids aged 5-13 should be eating 4.5 to 5.5 serves of vegetables each day.

What is a serve?



Source: www.eatforhealth.gov.au

How can I get my kids to eat more vegetables?

- Involve your children in grocery shopping and meal preparation.
- Add easy to eat vegetables to the lunchbox.
- Make it fun! Try making vegetable skewers or create funny faces out of vegetables.
- Keep trying, serve vegetables in different ways to see how they like to eat them.
- Be a good role model and eat plenty of vegetables in front of your kids.



PHONE 49246499



CWA WOOLOMIN COMMUNITY XMAS PARTY

AT WOOLOMIN HALL

TUESDAY 4th DECEMBER, 2018

11-30A.M. FOR 12 NOON LUNCH

ENTERTAINMENT

GIFTS & GOODIES FOR SALE

CHRISTMAS CAROLS

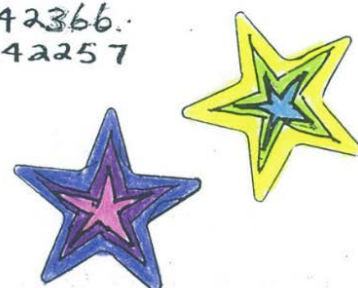
RAFFLE & LUCKY DOOR PRIZES

BRING A FRIEND

Gold Coin Donation

RSVP 27th November 2018

VICKI - 67642366
BEY - 67642257



CINNAMON TEACAKE

INGREDIENTS

MELTED BUTTER TO GREASE

100G BUTTER, AT ROOM TEMPERATURE, CUBED

110g (1/2cup) caster sugar
1-teaspoon vanilla essence
1-egg, at room temperature
150g(1cup) self-raising flour
80ml(1/3 cup) milk, at room temperature

CINNAMON TOPPING

1 tablespoon caster sugar
½ teaspoon ground cinnamon
20g butter, melted

METHOD

Preheat oven to 180c or 160c fan-forced
Grease a shallow 20cm round cake tin with melted butter and line the base with baking paper.
Beat butter, sugar and vanilla until pale and creamy.
Add the egg and beat until well combined.
On low speed, beat in half the flour, then the milk, and then the remaining flour until just combined.
Spoon into the prepared tin and use the back of spoon to smooth the surface.
Bake in the preheated oven for 30minutes or until golden and a skewer inserted in the center comes out clean.
Stand in the tin for 5minutes before transferring to tea towel covered cake rack.

To make the cinnamon topping, combine the sugar and cinnamon.
Brush the top of the warm cake with the melted butter and sprinkle the cinnamon sugar mixture evenly over the top of the cake.

DEORATED BUTTER BISCUITS

INGREDIENTS

250g butter, at room temperature
125g (3/4 cup) icing sugar mixture
1 teaspoon vanilla essence
300g(2 cups) plain flour
70g (1/2 cup) custard powder
2 tablespoons milk
100's & 1000's to decorate

METHOD

Heat oven to 180c
Beat butter and sugar in a bowl until pale and creamy.
Beat in vanilla. Add the sifted flour, custard powder and then the milk.
Stir until a soft dough forms.
Turn out onto a well-floured surface and bring together and shape into disc.
Cover with plastic wrap and rest in fridge for ½ to 1hour.
Roll out dough approximately 5mm thick and cut into rounds using a serrated 5cm scone cutter.
Place on a greased tray and decorate with about 1/4tsp of 100's & 1000's sprinkles.
Press in slightly with the back of a teaspoon so that they don't roll off.
Bake for approximately 12-14 minutes in oven until golden.