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Hargraves Public School

The school with a heart of gold

6th November 2015

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Last minute arrangements for Burrendong Camp

- * Children need to take morning tea for Monday
- * As the weather forecast is for warm weather next week for our Lake Burrendong Camp, children need to pack swimmers, sun shirt and towel in case there is time for supervised swimming each afternoon in the pool.
- * If any form of medication is to be given to children at camp, parents **MUST** have completed the 'Request for support at school of a student's health condition form' available at the office. Otherwise **NO** medication can be given.

Stephanie Alexander Kitchen Garden

The children have been busy weeding, watering and preparing the garden for their summer vegetables.

They have planted tomatoes, lettuce, capsicum, cucumbers and carrots. They have also harvested rhubarb and spinach.



Our wonderful new chook house is taking shape with thanks to the efforts of Mr Rae. The chook house was dismantled from Windeyer school and is being re-erected with some modifications.

The chooks have arrived and are holidaying with Mrs Rae until their new home is finished.



This week Beetroot Raita, Wheat Tortillas and Salad of the Imagination were on the menu.



Music Count Us In

The children in Mrs Rae's class combined with 550,000 students from around Australia last Thursday to simultaneously sing the Marcia Hines specially written song "Gold" to celebrate the importance of music education in schools.



TERM 4, 2015 CALENDAR

WK	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
6	9 Whole school Small Schools Camp at Burrendong	10 Whole school Small Schools Camp at Burrendong	11 Whole school Small Schools Camp at Burrendong Galloping Gumnuts	12 Yr 7 2016 Orientation Mudgee High School & parent info night	13
7	16	17 P & C Meeting 2 pm	18	19	20
8	23	24	25 Galloping Gumnuts	26	27
9	30 Swimming Lessons	December 1 Swimming Lessons	4 Swimming Lessons	3 Swimming Lessons	4 Swimming Lessons Nugget News Deadline
10	7	8	9 Life Skills Auction TBC Galloping Gumnuts	10 End of Year Presentation TBC	11 Family Picnic TBC
11	14 School finishes for year	15	16		

There will not be a Newsletter next week due to the school being at camp.

Playgroup with Galloping Gumnuts followed by the session with Payden will still be on next Wednesday.

200 Nights of Reading

Well done to Year 6 student Siobhan Bastow and Kristie Condren in Year 3 who reached a tremendous milestone of reading for 200 nights.

Did you know that reading gives your brain a different sort of workout than watching TV or listening to music?

As a parent you can be a great reading role model to your child by reading—it can be as simple as a recipe, magazine or newspaper or sharing a book together!



The P & C Christmas Tree will be held on Saturday 19th December at the Hargraves Recreation Ground

Santa is busy in his North Pole workshop making toys for all the girls and boys, but he needs some help with his list of names.

Please see Santa's elf Tiffany Colley to check that Santa has all the new babies and your child's name on his list. Also please remind parents whose children do not attend school to check with Tiffany.

Leafy Salad: Master Recipe

Each cooking day we make a salad using our imagination, including leaves and herbs of different shapes and colours, both bitter and sweet.



For the dressing:

1 clove of garlic, finely chopped

Salt

Juice of 1 lemon OR 3 tbsp. red wine-vinegar

1/3 cup extra-virgin olive oil

Freshly ground black pepper



For the salad:

4 cups of mixed salad leaves, washed, dried and torn (whatever is ready for harvesting from the garden)

2 cups mixed small leaves and herbs, washed, dried and torn (e.g. rocket, beetroot leaves, baby spinach, sorrel, mizuna, parsley)

Croutons and edible flowers (optional)

What to do:

1. To make the dressing, place the garlic in the mortar with a pinch of salt, then pound with the pestle until it becomes a paste.
2. Add the lemon juice or vinegar to the mortar, stir to combine then scrape into a large bowl. Stir in the olive oil and some pepper, then whisk to combine.
3. Tip the salad leaves into the bowl with the dressing, then gently turn them in the dressing with tongs or your hands.

Student of the Week



Rickie Condren
For a great week



Kristie Condren
A great improvement in reading and 200 nights of reading



Tyler Miller
For working hard with a great attitude