



MODANVILLE PUBLIC SCHOOL

Thursday 12th May, 2016

Newsletter No. 7

Website: <http://www.modanville-p.schools.nsw.edu.au>

P&C Meeting

Wednesday

15th June

6:30pm

Week 3 & 8 each term

Upcoming events

- Gardiner Chess, Thurs 19th May
- Kinder Dental Clinic, Tuesday 24th May
- Big Scrub Interest Day, Thurs 26th May
- Zone Cross Country, Friday 27th May
- 1/2 Assembly, Thursday 2nd June

End of Term Excursions

K/1/2: Rocky Creek Dam, Tues 21st June

3/4 : Dorroughby EEC, 21st – 23rd June

5/6: Midginbill Hill, 28th June – 1st July

Dear Parents,

The Dunoon District Cross Country at Corndale last Friday was a very successful event for Modanville Public School. As usual we had outstanding participation by our students in all events. While cross country running may not be all children's idea of a fun event, their strong sense of school spirit combined with a You Can Do It approach to life saw many students exceed their own expectations.

Lyla and Harvey were the winners in the 5/6 years age race.

Blake was the 7 years champion along with Mia in the 8/9 years division. Jayden was runner up in the 11 years along with Lexi in the 12s. Tameka and Kyle both enjoyed success in the 12 years race, coming home as clear winners.

Mia, Jayden, Lexi, Kyle and Tameka will be joined by Brad (3rd) at the Zone Carnival on the 27th May, again at Corndale. Paddy and Issy are both reserves for the day.

Congratulations to all students who participated in a great day at Corndale.

READING EGGS

The Reading Eggs online literacy program is used as one aspect our Reading Program at Modanville. We currently have spare accounts that I would like to make available to younger siblings who will be attending Modanville in the coming years. If you are interested please contact the school and we will register your child so they can begin enjoying these early literacy activities. Please contact Erin at school if you have any further questions.

NAPLAN

Congratulations to all of our Year 3 and Year 5 students on completing this year's NAPLAN tests. As mentioned previously, these tests are a snapshot of where a student is on one day in literacy and Numeracy. While the tests are very important and the results give us valuable information to enhance student learning they give no indication of the myriad other talents that our students possess.

ETHICS CLASSES

An article from the most recent NSW P&C Association's Journal has been forwarded home today with students who currently do not attend scripture lessons on Wednesday afternoons. Have a read and if you would like your Year 1, 2, 3 or 4 child to participate in Ethics classes please contact the school or write us a short note.

ANNUAL SCHOOL REPORT

The 2015 Annual School Report is now available on our website. We have also posted the Tell Them From

Me survey results from parents, students and teachers undertaken in term 3 last year.

NEW SCHOOL FLAG

Our new Modanville PS teardrop flag made its debut at the District Cross Country last Friday. Mr Blanch applied his advanced assembly skills to place our flag proudly alongside our school tent. Check out the photographic evidence. Do you think Mr Blanch has an agenda to change our school name???? Comments welcome.



Many thanks to our P&C for using the profits from our recent Film Night fundraiser to purchase the flag.

SCHOOL TROPHY WALL

Modanville school takes great pride in displaying awards won by our students on our trophy wall in the admin block. Students who win awards are encouraged to take them home for a while and then return them to school to be engraved and displayed. Students who prefer to keep their award at home are able to do this however parents are asked to ensure the award is engraved prior to the following year's carnival. If you would like to have your child's award on display please return it to school by the end of week 5, 27th May, so that it can be engraved.

CHESS TIME

Good luck to our chess team who will be travelling to Mullumbimby next week for the first round of Gardiner's State Chess Championship.

Have a great fortnight,

Barry

Visiting Mobile Library

The mobile library comes to the school on a regular basis and community members are welcome to make use of this service.

The van is here between 2 - 3:30pm on the following dates:

May 17, 31 June 14, 28

ASSEMBLIES: 2pm - parents are welcome

Year 1/2 Thursday 2nd June

Kindergarten Thursday 16th June

FUEL VOUCHER WINNER: All parents who had paid their child/ren's school fees in full by the end of Term 1 went into the draw to win a fuel voucher provided by our school P&C. The winner was Josh's parents. Congratulations!!

Thank you to all parents who have paid their fees and if you haven't paid yet, we appreciate payment as soon as possible.

P&C TERM 2 MOVIE NIGHT: On Friday 17th June, the P&C will be putting on a Movie Night for parents and their children. There will be free pumpkin soup from 5pm and the movies will start at 5:30pm. At this stage, we have 'The Karate Kid' lined up and there will be another film which we will let you know about closer to the date. Parents are required to stay with their child/ren for the evening. A flyer will come out closer to the date.

MOTHER'S DAY STALL: Thank you for supporting our Mother's Day Stall last week. We hope you enjoyed your present and had a lovely day. Thanks to Liz for running the stall on behalf of the Student Representative Council. The SRC raised \$85.10 profit from the day and \$60 went towards the purchase of more Lego to add to our existing collection. Lego Club is on each Wednesday at lunchtime. Thank you again for your support, Rose.

BOOK CLUB: Don't forget to get your Book Club orders in by Friday 13th May. Remember that the school benefits from the sales by earning reward points which go towards purchasing books for the library. Happy Reading, Juanita.



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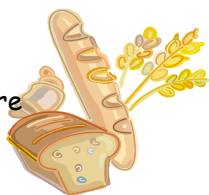
CANTEEN NEWS

*Lunches available Monday and Friday only-
please do not send food to be heated up other than
on Mondays or Fridays. Thank you.*

*If you cannot make it for your rostered day,
please let the school know so we can try and
arrange a replacement.*

CANTEEN ROSTER:

12/5, A. Kenney
13/5, L. Vickers, K. McIntyre
16/5, J. Tandy
17/5, R. Smith
19/5, L. Vickers
20/5, H. Mulcahy
23/5, A. Kennedy
24/5, A. Sattler
25/5 **SPECIAL LUNCH**
26/5, L. Vickers
27/5, S. McInerney
30/5, M. Ianna
31/5, R. Smith
2/6, A. Sattler



COOKING ROSTER:

12/5, H. Foster
13/5, K. McIntyre
16/5, J. Tandy
17/5, T. Cook
19/5, L. McInerney
20/5, H. Mulcahy
23/5, A. Kennedy
24/5, S. Friske
25/5, **SPECIAL LUNCH**
26/5, L. Eggersdorff
27/5, S. McInerney
30/5, M. Ianna
31/5, H. Foster
2/6, A. Sattler

CELEBRATING OUR STUDENTS

Work of the Week - Week 1

Lachlan, very neat handwriting
Paul, fantastic art work

Student of the Week, Week 1

Beau, excellent start to Term 2
Chelsea C, having a 'can do' attitude

Isabelle, being a conscientious learner
Noah, working well in all learning areas

YOU CAN DO IT AWARDS

Week 1	Week
Confidence: Katariina	

Live Life Well @ School

www.healthykids.nsw.gov.au

10 Things to do outside

Getting outdoors is the best way to be active and enjoy nature. If you are stuck for ideas here are 10 fun options that the children will love.

- 1) Sleep in a tent in the backyard or go camping
- 2) Build a sand castle
- 3) Play in the mud
- 4) Climb a tree
- 5) Go to the park and play on the equipment
- 6) Play hide and seek in the garden
- 7) Make a cubby house in a tree or using shrubs as the shelter
- 8) Grow some herbs and veggies in a patch or pot
- 9) Invent an obstacle course using sticks and rock in the backyard
- 10) Play with a ball on an oval or have running races.

www.activehealthykidsaustralia.com.au

Community News

Fully funded cooking workshops for parents in Lismore on 19th May. North East Waste are hosting a popular free cooking workshop in Lismore on Thursday 19th May to help parents save money, waste less food and discover new techniques to prolong the life and use of food staples. Bookings are essential, go to www.newaste.org.au

BEFORE AND AFTER SCHOOL CARE:

Gail Warid has just received her accreditation from Family Day Care to provide child care at her home. The Modanville bus goes right past her place. She can provide all day child care including before and after school. For more information, ring Gail on 0428 296 701 or 6628 2967.

Film Night

Saturday 2nd April,

Film: The Dressmaker

\$492 raised and the P&C purchased a tear drop flag with the proceeds of this fundraiser.

Menu: Beef Bourguignon, (slow cooker beef in red wine) Potato Mash, or white rice

Lightly steamed Green Beans and Ratatouille (vegetarian)

Espresso Coffee, Tea, Hot chocolates and a selection of delicious cakes and slices

P&C members would like to thank the following families for their generous donations: Borrow; Robinson, Sattler- , Miller, Power, Singh, Modanville General Store, John and Leonie Mace, Hanna for her fantastic espresso machine!

We would also like to acknowledge the help we had from previous students: Maia, Jemma, Madelene and Jason.

Cooking started on the Friday before hand, though when you are making this amazing dish for your family or friends, you won't need all the extra prep time. We chose this menu for the ease of preparation, cooking and serving, and we were happy with how it turned out and so where the customers. Not a scrap on a plate was returned!! Success!!

Of course the espresso', tea, hot chocolates and cakes were devoured at intermission.

We would like to make this an annual fundraising event, we think that supporting events in our local community can benefit everyone through the community. It was a lovely social night, and relatively easy and stress free for our members who helped put the meal into place. The Film night is quite self-sufficient, with a great following. Next year we would love to be able to see more of our families and extended community support.

Beef Bourguignon

600 gms (chuck, close to)

4/5 Carrots,

3 Onions

Bay leaves, black pepper corns,

1 bottle red wine of your choice,

Olive oil

Salt

Plain Flour for dusting,

150 gm butter

Step 1: 2 carrots (cut in half), 2 onions (cut in half), bay leaves, black pepper corns with all beef in massive pot, cover with wine, leave overnight. (at least an hour, longer better)

Step 2: strain off, keeping wine (onions, carrots, leaves and peppercorns can go)

Step 3: 2/3 carrots, diced, (smaller for better presentation. Larger for rustic style), 1/2 onions diced (same as carrots)

Lightly flour beef, in a heavy based saucepan, heat olive oil, bit by bit (depending on size of pan) colour off beef, de glaze pan as needed with wine. Add salt when colouring beef. Colour vegetables, adding thyme and garlic.

Step 4: all beef, vegies and wine in pan, cover with wine, add salt. If not covered add water.

Cook for SIX HOURS. At end of cooking, when beef is falling apart add butter, stir in melted.

Mash:

4 large brushed brown potatoes, (the bigger the potato the better the water content, the better the mash.. mmmm mash)

Mash potatoes when cooked, adding butter and cream



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Ratatouille

1 kg of tomatoes
2 Eggplant (don't peel or salt)
4 Zucchini
2 onions
2 red capsicum
6 cloves garlic, thyme, basil,

Step 1. Sweat capsicum, onions, garlic in olive oil, add thyme.

Step 2. Add zucchini, eggplant. Cook for ages, low heat,

Step 3. Add tomatoes cook for ages and ages.

JULIA'S GLUTEN FREE CHOCOLATE CAKE (WITH OR WITHOUT BEETROOT)

INGREDIENTS

- ❖ 5 eggs (or 4 duck eggs!)
- ❖ 200 gr. Butter (or coconut oil)
- ❖ 200 gr. sugar (Rapadura sugar, or coconut sugar tastes great as gives caramel flavour, and is also a much healthier option. You can also use half sugar, half Maple Syrup)
- ❖ 200 gr. good quality **dark, 70% cocoa** chocolate.
- ❖ 200 gr. ground almonds or maccas, or mixed

HOW TO MAKE IT:

1. Grease and line the bottom of a square or round cake tin (I use a spring form)
2. Melt Butter and chocolate on low until combined. Put aside.
3. Grate 1 medium sized beetroot (or leave out, but I promise you it adds moisture, nutrition and you don't even taste it..)
4. Add nuts to butter-chocolate mix and combine
5. Separate 4 (!) eggs
6. Beat/whisk the egg whites till stiff
7. Beat 4 egg yolks, 1 whole egg and sugar until creamy (mine is almost frothy..) with an electric mixer in medium-sized bowl
8. Mix chocolate mix into egg-sugar mix
9. Add beetroot (or not)
10. Fold in eggwhite with metal spoon
11. Bake at 160-170 (fan forced) or 180 (normal) for about 45 Minutes. Cake shouldn't get too dry.
12. Let cool, and cut into little pieces. Cake is very rich and tastes the best after being refrigerated
13. Enjoy!!