Monday 4th April 2016

Dear parents and carers,

Our P&C Annual General Meeting was held last month. I’d like to thank the 2015 executive for the hard work they put into supporting our school last year and introduce the 2016 executive. I am proud to announce that the 2016 P&C executive are:

President
Gail Bennett
Vice Presidents
Leah Krarup and Gloria Donoghoe
Secretary
Debbie Cauchi
Treasurer
Naomi Bennett

While most of these amazing women have held positions on the executive for several years I am very conscious of the fact that some of them will be leaving us at the end of this year, and that means we need others to join the P&C now in order to ‘learn the ropes’ from them. Please consider coming to the next meeting in week 3 of next term.

Miss Busutel will be taking leave next term to travel overseas and she will be replaced by Miss Odette Farren. Many parents will already know Miss Farren as she has worked here on a casual basis this term and she has worked with 4B on a number of occasions.

I wish all families a relaxing Autumn holiday and I look forward to welcoming students back to school on Wednesday 27th April. A special reminder to Years 5&6 – Bring your packed lunch and luggage if you are going on senior camp.

Mrs Lock
Principal
A Message from Mrs Polios

Whalan Public School celebrates

HARMONY DAY

2016

Join us to celebrate Harmony Day

This Wednesday 6 April 2016

9.15am Whole school assembly under COLA
10.15am Open classrooms for parents and visitors
11.15am Morning tea in the kitchen and COLA
for parents and visitors

Don’t forget to wear orange!

As this is our last newsletter for term 1, we’d like to thank everyone for a great term and we wish you all a safe and happy holiday.

We look forward to seeing everyone after the holidays on WEDNESDAY 27th APRIL.

Mrs Polios
Deputy Principal
Books in Homes assembly

Today we had our first Books in Homes assembly for 2016. Our very special guest was Mr Steve Leibmann. Steve has hosted the Nine network’s *Today* program for 20 years as a newsreader for Channel 10’s *Eyewitness News*. He is one of Australia’s most respected journalists and television and radio broadcasters.

A special thank you goes to our very own P&C who have funded the Books in Homes program this year so that our children continue to receive quality books.

Congratulations to our school leaders and our library monitors who hosted our assembly in a format that mirrored the *Today* show. It was great to see so many parents and visitors here this morning as well.
This term 5/6K has been learning about the causes of homelessness and what people can do to help the homeless.

The students have discussed the reactions of people when they see a homeless person on the street.

The class decided to create art works from a personal perspective of how people view and treat people that are homeless.

By Chelsie Dale
COMING EVENTS

April

Week 11, Term 1

Wednesday 6\textsuperscript{th}  
Harmony Day celebrations
9.15 Whole school assembly  
10.15 Open classrooms  
11.15 Morning tea for parents and visitors

Friday 8\textsuperscript{th}  
Lunch with Mrs Lock  
Last day of term 1

Week 1, Term 2

Monday 25\textsuperscript{th}  
Anzac Day

Tuesday 26\textsuperscript{th}  
Staff Development Day

Wednesday 27\textsuperscript{th}  
Students return to school today!
Senior Camp

Thursday 28\textsuperscript{th}  
The Hungry Caterpillar performance  
\textit{(for Kindergarten)}  
Senior Camp

Friday 29\textsuperscript{th}  
Senior Camp

What does our school attendance look like now?

The bar represents 100%. The shading represents what our school percentage for attendance is now, after 45 days of school (90%)
At the end of the year, we give away Wet n Wild tickets Children go in the draw if they have less than ‘5 whole days and less than 5 partial absences’ for the whole year!

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<tr>
<th>Term 1 Week 9 Best attending classes</th>
<th>Term 1 Week 10 Best attending classes</th>
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</tbody>
</table>

Congratulations 5/6L and 3-6F! Congratulations K-6K and 3-6T!
PSSA RESULTS FOR FRIDAY 1ST APRIL:

<table>
<thead>
<tr>
<th>SPORT</th>
<th>OPPOSITION</th>
<th>SCORE</th>
<th>RESULT</th>
<th>Player of the Match</th>
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</thead>
<tbody>
<tr>
<td>Junior Girls League Tag</td>
<td>Hebersham</td>
<td>2-3</td>
<td>Loss</td>
<td>Meleoa Sika</td>
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<tr>
<td>Senior Girls League Tag</td>
<td>Hebersham</td>
<td>0-3</td>
<td>Loss</td>
<td>Kiara Coleman</td>
</tr>
<tr>
<td>Newcombe Ball</td>
<td>Shalvey</td>
<td>2-1</td>
<td>Win</td>
<td>Dylan Anderson</td>
</tr>
<tr>
<td>Volleyball</td>
<td>Shalvey</td>
<td>0-2</td>
<td>Loss</td>
<td>Tyler Buist</td>
</tr>
</tbody>
</table>

**STEWART HOUSE**
This year, Stewart House will have provided care for NSW public school children for 85 years! This makes Stewart House one of the oldest and most respected charities in Australia. **YOU** can help make a difference in the lives of children by making a donation. **Use the envelope provided with last week’s newsletter**, add a donation of at least $2 and return the envelope to the school **BY FRIDAY 13th MAY**.
P&C NEWS

Thank you to everyone that supported our Easter raffle, we raised $360.00

Our raffle winners were:-

Josephine Jones-Jeffress
Leo Rapana-Aldworth
Lachlan Gore
Natalie Kelly
Leviniah Vatikani
Jaidee Churchouse

Alyssa Mortyne
Bradley Guymer
Cathy Rea
Leitrell Ropati
Cassie Carter

Don’t forget that we are always looking for volunteers for the canteen! Any help at all, whether it is a couple of hours or a full day, any time you can help will be appreciated.

Next P&C meeting is on 10th May 2016 at 9.30am. Come along and join our P&C – learn firsthand what is happening in our school and have a say, everyone is welcome!

Thank you
P&C
You are invited to an...

After School Kids' Club
At St James Anglican Church Mt Druitt

Crnr Karangi Road and Halinda Street Whalan

Please see over for details

St James Anglican Church Mt Druitt
Corner Karangi Road and Halinda Street Whalan

2016

Pre-school to Grade 6

When

Thursdays
3.30pm to 5.30pm

During School Term
Starts 25th February

Program Includes
Games, Music, Craft,
Afternoon Tea, Bible Stories and
Special Adventure Occasions

Cost: $1 per child: Max $2 per family

Enquiries & Registration:
Children’s Worker
Elizabeth Bognet
9675 1726 or 0409590051
Install the **Whalan Public School App** FREE of charge.

**iPhones** – search ‘Whalan Public School’ in the Apple App store

**Android phones** – search ‘Whalan Public School’ in the Google Play store

**Benefits** of the App include:
* receiving up to the minute information
* send explanations for absences
* send us your change of details
* view our latest newsletter & Yarn Up newsletter
* view canteen & uniform price lists
Recipe: Garlic and Herb Soda Bread

Serves: 20 tastes

Fresh from the garden: Rosemary, parsley, thyme

Equipment:
Scales
Bowls – 1 small, 1 large
Sifter or sieve
Measuring cups and spoons
Baking Tray
Wire rack
Knife

Ingredients:
250g plain flour
200g wholemeal flour
1 tsp salt and bicarb soda
1 ½ cups of milk (2 tblsp extra)
1 sprig of rosemary & thyme (stems removed, finely chopped)
1 clove of garlic (peeled and chopped)
What to do:
• Preheat oven to 230°C
• Fry the chopped garlic in a small fry pan until just brown then let cool down
• Sift both flours, bicarb soda and salt into a large bowl
• Add the chopped herbs to the flour mixture and stir through
• Add milk and garlic and stir with a fork until you have a sticky dough
• Put the dough mixture onto a greased baking tray – make it into a rough round shape
• Place into the heated oven for 20mins then turn the oven down to 200°C and cook for a further 15mins until golden brown
• When the bread is done, turn it out onto the wire rack for a few minutes
• Cut into slices and divide onto 3 serving plates and place on the tables
Recipe: Sweet Carrot & Greens salad

Serves: 8 at home or 25 tastes

Fresh from the garden: lettuce leaves, garden greens, carrots, herbs

Equipment:
- Salad spinner
- Chopping board
- Knife
- Grater
- Large tongs
- Measuring cups/spoons
- Fork
- Large salad bowl
- honey 3 serving bowls
- 3 small serving tongs

Ingredients:
- 15-20 mixed garden greens (torn into 2cm pieces)
- large bunch of mixed herbs (torn into 1cm pieces or chopped very fine)
- 2 carrots (grated)
- ¼ cup of sultanas
- 2-3 tomatoes (finely diced if available)

Dressing – ¼ cup of olive oil, ½ lemon juiced, 3 tblsp of & a pinch of salt & pepper
What to do:

- Wash, spin dry and tear all salad greens into 2cm pieces
- Remove all stems from herbs and tear into 1cm pieces or chop very fine
- Add all the above to the large salad bowl
- Grate all the carrots (skin on) and add to the salad bowl
- Add the sultana’s to the salad bowl
- If using the tomatoes – add to the salad bowl
- Toss gently with large tongs
- Add all the dressing ingredients into a measuring bowl and whisk with a fork until combined
- Pour the dressing over the salad and toss gently to coat all the salad
- Divide salad evenly into 3 separate bowls, place on the dining tables with small serving tongs
- Wash all the dishes, clean all the benches, sweep the floors, dry the dishes and put away or back on the bench
Recipe: Sweet Potato & Pumpkin Soup

Serves: 8 or 20-25 tastes

Fresh from the garden: Pumpkins, sweet potatoes, chives and parsley

Equipment:
- Large saucepan
- Chopping board
- Knife and peelers
- Wooden spoon and serving ladle
- 3 serving bowls and ladles
- Measuring cups and spoons
- Colander
- Electric hand mixer

Ingredients:
- ½ whole pumpkin (skin removed, diced into 2cm pieces)
- 2 sweet potatoes (peeled and diced into 1cm pieces)
- 1 onion (peeled and diced finely)
- 1 cloves garlic (peeled and chopped)
- Water (to cover pumpkin)
- 3tsp stock powder (vegetable or chicken)
- ½ cup thickened cream
- ½ tsp nutmeg
- Small bunch chives or parsley
What to do:

- Put chopped onion and garlic in a microwave safe bowl and cook in microwave for 3-4 mins until soft. Set aside.
- Peel and chop pumpkin into small diced 2cm pieces. Place into large saucepan.
- Peel and dice sweet potatoes (must be 1cm pieces – half the size of the pumpkin as they take longer to cook) place into saucepan.
- Add cooked onion, garlic and stock to saucepan.
- Add enough water to cover vegetables and boil until vegetables are soft.
- Chop chives finely and place in a small bowl for later.
- Once vegetables are soft, drain ¾ of the water out. Make sure you leave at least a ¼ of the water.
- Blend the soup with the hand mixer until almost smooth. (a little rustic is OK).
- Add nutmeg and thickened cream, blend in. (If too thick then add a little water).
- Serve into serving bowls and sprinkle chives or parsley on top of each serving bowl.
- Place one bowl on each table along with a ladle.
In and out of the car

To comply with national child restraint laws, your child should be restrained in the car as follows:

0 – 6 months
Approved rearward-facing child car seat

6 months – 4 years
Approved rearward-facing or forward-facing child car seat

4 – 7+ years
Approved forward-facing child car seat or booster seat.

For more information, visit
childcaraseats.com.au

Make a rule that every child passenger must be securely buckled into a seatbelt or child car seat before you start the car. A sleeping child must remain firmly buckled up while the car is in motion.

Reward your child with lots of praise for good road safety behaviour.

Assist your young child to buckle up – always check the buckle and make sure the belt is not twisted.

Ensure your children always get in and out of the car through the ‘safety door’. This is the rear kerb side door of the car.

Never allow children to get out of the car on the traffic side.

When possible, children should remain in the car until an adult opens the ‘safety door’. This helps ensure that children get out of the car safely.

Children aged between four and seven years cannot travel in the front seat of a vehicle with two or more rows, unless all other back seats are occupied by children younger than seven years in a child car seat.

A child that is properly secured in an approved child car seat is less likely to be killed or injured in a crash than one who is not.

Never leave a child of any age in a vehicle without supervision. A small child may rapidly suffer from dehydration, heat exhaustion and consequent organ failure. Older children could play games that may lead to danger.
Nepean Creative & Performing Arts High School

Audition Applications are now open for Year 7 2017 in:
Circus | Dance | Drama | Music — Instrumental | Music Vocal | Creative Arts

Closing date | 3pm Thursday 31 March 2016
Auditions will be held from May 23 to June 3 2016
Applications can be downloaded from the school website enrolment tab.
www.nepean-h.schools@det.nsw.edu.au
Multicultural Family Fun Day

Friday 15th April 2016
10:00am - 2:00pm
Dawson Mall, Mount Druitt

Free Sausage Sizzle!!
Animal Petting Zoo    Jumping Castle
Face Painting        Badge Making
Entertainment        Information stalls

Enquiries/stall holders call Kate or Jennifer 1300 403 373

NSW Government Health

Relationships Australia.
NEW SOUTH WALES