**Term 2 Week 6**

<table>
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<td>Writers Festival</td>
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<td>8 Jun</td>
<td>Queens Birthday</td>
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<td>11 Jun</td>
<td>KiK cooking</td>
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<td>12 Jun</td>
<td>Pirate Day – Kids Cancer</td>
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<td>12 Jun</td>
<td>Better Buddies Day</td>
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<td>18 Jun</td>
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<td>19 Jun</td>
<td>Masonic Village, National Open Day</td>
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<td>24 Jun</td>
<td>End of Term Assembly, 9.30am</td>
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<td>25 Jun</td>
<td>KiK cooking</td>
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<td>26 Jun</td>
<td>Last Day of Term 2</td>
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<td>Staff Development Day</td>
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<td>14 Jul</td>
<td>Students return for Term 3</td>
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<td>Sporting Schools, AFL</td>
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**Yummy Gozlemes!**

Last Thursday we came together in our peer support groups and made delicious gozlemes. One group made a vegetarian version and the other groups made a mince and vegetable filling. Working together, Kinder to Yr 6 is an excellent way for all students to be actively involved in the preparation and cooking process. It is amazing to see some of our students sharing their skills and ideas with those who are less experienced. They are helping each other, working together and cooking some delicious and healthy food. Well done to the majority of our students who tried the gozlemes. Our aim is to have 100% of our students trying what we cook each fortnight. This is a great opportunity for fussier students to try different foods and try things their peers are eating. We have a few students who bring an alternate lunch in case they don’t like the meal, but most are finding themselves surprised by the delicious things we are cooking. So please encourage your child to have a try next KiK day, Thursday 11th June.

**Dear Parents and Community Members**

**Welcome Mollie and Sienna!**

We like to welcome Mollie, Sienna and their family to our Raleigh School family. We are all very excited to have you join us and look forward to sharing amazing things together in the future!

**Pyjama Day**

What a fun day we had last Friday. Just about every student and all of the staff enjoyed the opportunity to come to school in our PJ’s. It was a cool day and we were warm and comfortable throughout the day. Adrian, our basketball coach, thought we all looked fantastic! There was a serious aspect to the day - we learnt more about asthma and raised $45 for the Asthma Foundation. Great effort Raleigh!

**Congratulations NORCO!**

We would like to offer our congratulations and well wishes to NORCO who this week celebrate their 120th anniversary. What an amazing achievement and an important and valuable part of the Raleigh Community.

“Raleigh Public School has excellent technology programs which equip and challenge students.”
Bus Safety Talk
Today we had a representative from Busways come and speak to the students about appropriate behaviour on the bus and at the bus stop. This is a very important lesson, even if your child does not catch the bus regularly, as we sometimes catch buses on excursions. Please take the time to discuss what they heard today to reinforce the bus safety message.

Fundraising Efforts
What an amazing effort from our school community. Our Fun Run Fundraiser, which included selling our left over prizes, ended up raising $2337. The fundraiser was to raise money for our major excursion, however due to the amazing support from our junior students we have decided to put some of this money aside to subsidise some fun for the students who are not attending the Sydney excursion. With the P&C donation of $1000 and our fundraising, we have been able to significantly reduce the Sydney excursion from $470 per child to $214. This is a fantastic reduction and one which all of our families will be very pleased with.

Gozleme Dough – Makes 8
2 cups of SR flour
1 ½ cups of Greek yoghurt
Combine flour and yoghurt in a bowl. Using hands, bring dough together into a ball. Turn dough out onto a lightly floured surface. Knead until smooth. Cut dough into eight equal portions, cover dough with plastic food wrap or a clean towel to prevent drying out while preparing the filling.

NB: You will need to halve the filling quantities if you wish to make both versions.

For each gozleme, roll one portion of dough on a lightly floured surface to make a round. Fill half with the filling of your choice and fold over enclosing the filling. Spray oil in a large heavy-based frying pan over moderate heat. Cook gozlemes in batches, for 3-4 minutes each side or until brown, flattening with a spatula during cooking. Transfer to chopping board. Cut in half. Serve.

NB: Vegetarian version will take a little longer to cook the raw filling.

Vegetarian Filling – Makes about 8
200g finely sliced baby spinach
Grated pumpkin (to your liking)
200g feta – crumbled
Mix ingredients together and fill the dough.

Mince Filling – Makes about 8
400g lean mince
1 onion finely sliced
2 teaspoons of minced garlic
1 grated zucchini
1 large grated carrot
Grated pumpkin (to your liking)
1 Tablespoon cumin powder
350g tomato puree
2 Tablespoons tomato paste
Cook onion, garlic and mince until brown. Add vegies and cumin and cook until soft. Add tomato puree and paste. Cook until vegies break down and fill the dough.

Raleigh Urunga Masonic Village Open Day
On Friday the 19th June we will be travelling to the Raleigh Urunga Masonic Village to be a part of their open day. Our whole school choir will be performing for the residents and we will be participating in activities while we are there, which will include a free sausage sizzle and Old McDonald’s Farm and Face Painting. They are also holding a Colouring-in Competition. Entries will be collected on Wednesday 17th June. 1st Prize is a large stationary pack for the winning student and $100 book voucher for the school. 2nd Prize is books for the winning student and $50 book voucher for the school. 3rd Prize is a small stationary pack for the winning student and a $20 book voucher for the school. Copies will be handed out to interested students.
P&C Meeting
It was lovely to see so many at the P&C Meeting yesterday. Our new school uniform and logo were discussed. The minutes are now on the website for those who could not make the meeting. Our next P&C Meeting will be held on Monday 20th July, at 3.15pm. Look forward to seeing you then.

Norco Biggest Morning Tea
Thank you to families who have placed orders for cakes and pies. If you would still like to participate, please send in your order and money to school by tomorrow morning before 9.30am.

Student Banking Awards
Congratulations to Emma and her younger brother Caiden who have gained their Bronze Banking Certificates for making 10 deposits this year. They will now be able to choose the reward they would like to redeem. Well done!
Student Banking is on Wednesdays.

Fundamental Movement Skills at Home - Kicking
Kicking is used in many different sports and children’s playground games. Practise kicking at home and make sure your child:
1. Takes a long step before making contact with the ball
2. Places their non-kicking foot next to the ball
3. Kicks with the shoe lace area of their foot

For more information go to www.healthykids.nsw.gov.au

50 Nights Reading
Congratulations to Kieren for being read to, or for reading for 50 nights. Well done!
RFBI Raleigh Urunga Masonic Village is delighted to participate in the Aged and Community Services (ACSA) National Open Day which will be held on Friday 19th June 2015.

As part of the Open Day we are hosting an information day where you are welcome to attend. The proposed time is 10:00 am to 1:00 pm. Come and join us at Raleigh Urunga Masonic Village for:

- Residential Guided tours and information packages
- Community Services information stand
- Open Arms Care & Meals on Wheels information stall
- Entertainment - Bob Howson
- Free sausage sizzle
- Old McDonald’s Farm & Face Painting

191 Old Pacific Highway | www.rfbi.com.au

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