



Mount George Public School

BULLETIN

Website: www.mtgeorge-p.schools.nsw.edu.au

Email: mtgeorge-p.school@det.nsw.edu.au

Mr Peter Falla
Principal
1524 Nowendoc Road
Mount George 2424
Phone: 6550 6555
Fax: 6550 6417

Week 6, Term 1

Wednesday 2nd March,

Principal's Report

Swimming Carnival 2016

Our students had some fantastic results at the small school carnival with Elands PS and Bobin PS. There was great determination, courage, sportsmanship and school team pride clearly evident on the day. Some outstanding performers receiving top three placing's include Lachlan Beattie, Mitchell Jenkins, Jesse Busuttil, James Archinal, Gracie Minns, Elizabeth Archinal, and Sophie Watkins.

Congratulations to our school relay team (consisting of Lachlan Beattie, Mitchell Jenkins, Jesse Busuttil, and James Archinal) who won the small school carnival, placed second at the Manning Zone carnival and qualified for the Hunter PSSA regional carnival at Maitland this Thursday. Good luck Boys!

Nit Busters Program

Thank you for all your support for our P&C initiated Nit busters program that aims at eradicating head lice from our school. We invite all parents to come to help our P & C this Thursday 3rd of March when we initiate the program. Also a reminder to bring in the consent forms for Thursday.

Wingham Show – Mount George Entries

Mount George PS students have been working hard on a number of entries for the Wingham show exhibits this weekend. The students have already submitted their vibrant class artwork will be hanging up on a large 3m x 1.5m corflute display. The cooking class has also made some pear jam using pears from our very own pear tree at school to submit in the condiments section of the show. In addition, Pinnacles flowers have very kindly donated some flower seconds for the kids to have a go at some floral arrangements. Some other things to look out for include lego, vegetables and photography.

Guitar Program

The guitar program has commenced under the capable guidance of Miss Meehan and we are already seeing some hidden talents surface themselves. The students already have learnt a beginner song and they have been learning to navigate their way around the fret. Mr Falla is joining the students in the class and learning with them too. With little success being told by Dekoda in year 1 "No Mr Falla..... this is how you do it!"

Calendar Dates - Term 1

Week 6

Thursday 3rd March
Nitbusters

Week 7

Thursday 10th March
Nitbusters

Friday 11th March
Flying Fox Preschool

Week 8

Thursday 17th March
Nitbusters

Week 9

Friday 25th March
PUBLIC HOLIDAY
GOOD FRIDAY

Week 10

Monday 28th March
PUBLIC HOLIDAY
EASTER MONDAY

Friday 1st April
Rugby 7's Gala Day

Week 11

Friday
Flying Fox Preschool

EVERY WEEK

Monday
Library

Wednesday
Guitar and Singing

Thursday
Kitchen Garden Program

Friday
Canteen



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Phone or SMS your name and postcode to 1300 610 355

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Saver Plus was developed by ANZ and the Brotherhood of St Laurence and is delivered by The Smith Family in Greater Taree. The program is funded by ANZ and the Australian Government.

Good for Kids good for life

RECIPE: ZUCCHINI SLICE

INGREDIENTS	QUANTITY
Zucchini, grated	2
Carrot, grated	1
Red capsicum, finely diced	1
Spring onions, thinly sliced	2
Cheddar cheese, grated	1 cup
Shortcut bacon, diced	4 pieces
Self-raising flour	1 cup
Eggs, lightly beaten	4
Reduced fat milk	1/4 cup
Olive oil	2 Tbsp



METHOD

1. Preheat the oven to 180°C. Grease a 20cm x 30cm baking tin and line with baking paper.
2. Combine the zucchini, carrot, capsicum, spring onions, cheese, bacon and flour in a large bowl.
3. In a separate jug whisk the eggs, milk and olive oil until combined and add to the vegetable mixture. Stir to combine.
4. Pour the mixture into the lined baking tray and cook for 40 minutes until golden and firm to touch.
5. Serve with a crisp refreshing side salad.



Health
Hunter New England
Local Health District

PHONE 4924 6499