



Mount George Public School

Bulletin

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March/April 2018

Principal's Report:

Harmony Day

We had a fantastic Harmony Day 2018! The students participated in a range of cultural activities such as a cultural cooking class with Miss Meehan, Italian Language and singing with Mr Falla, an in depth study into Holland with Dekoda and Eleanor's Opa, Eddie, and Harmony inspired art with Mrs Taylor and Mrs Wilmen. A special thanks to Eddie who brought in a whole swag full of antiques and cultural relics, books and even clogs. The kids were given the full Dutch experience with Eddie's knowledge about Holland. At lunchtime the students and their families were treated to Paella inspired from the Spanish culture and Bruschetta inspired from Italian cuisine. A big thank you goes to Sam Wallis for sourcing the recipe for sweets. Sam knew we had limes in our kitchen garden so chose a recipe accordingly and ran a small cooking group on the day. It was a double thumbs-up from the kids. Thank you again to all the parents who came to lend a hand to make it a wonderful day.



Easter Hat Parade

Wow what a huge turnout we had for our Easter Hat Parade 2018! Thank you to all the parents and community members that came to our school to support the students. Also, I think the parents versus the kids hand ball game will definitely have to be an annual event at Easter!

School Cross Country Results

First Name	Surname	Gender	Class	Year	AGE	Result
Samuel	Fulton	M	Wattle	K	6	1 st
Kerry-Ann	Richards	F	Wattle	K	5	1st
Bella	Davidson	F	Wattle	1	6	2 nd
Shyanne	Murray-Moran	F	Wattle	1	6	3rd
Elleanor	Summerfield	F	Wattle	1	6	3rd
Elly	Watkins	F	Wattle	1	6	1st
Caitlin	Hardgrave	F	Wattle	2	7	1st
Adam	Lednor	M	Wattle	2	6	1st
Emily Alice	Manewell/Davies	F	Wattle	2	6	2nd
Malachi	Reece	M	Wattle	2	7	1st
Kiarra	Anderson	F	Cedar	3	8	2nd
Maddison	Beattie	F	Cedar	3	7	1st
Matilda	Holman	F	Cedar	3	7	2nd
Dekoda	Summerfield	F	Cedar	3	7	3rd
Alisha	Watkins	F	Cedar	3	8	1st
Tyler	Anderson	M	Cedar	4	10	2nd
Tom	Lednor	M	Cedar	4	9	1st
Mia	Small	F	Cedar	4	9	1st
Alex	Hey	M	Cedar	5	11	1st
Cooper	Mills	M	Cedar	5	10	1st
Zaliha	Richards	F	Cedar	5	11	2nd
Sophie	Watkins	F	Cedar	5	10	1st
Seth	Fernance	M	Cedar	6	13	1st
Hayley	Holman	F	Cedar	6	12	1st



PSSA Tennis Knockout Competition vs Kendall Public School

Congratulations to our amazing tennis team who put in a great effort coming up against Kendall Public School. Our players were Hayley Holman, Kiarra Anderson, Tyler Anderson, and Seth Fernance and all players represented our school with great spirit. Well done team!



ANZAC Day Assembly Tuesday 10th April

Thank you to all families who attended our special ANZAC Day assembly with Ron Irwin from the Wingham RSL Sub-Branch and OAM Rodney O'Regan.

Teddy Bear Hospital and Bush Kids First Aid

Today we had the Newcastle University Intern Doctors visit our school to run a Teddy Bear Hospital. All the students brought in a Teddy Bear of Choice to take to the examination. After the Teddy Bears had their examination, the medical professionals then taught the students some important and practical first aid in the Bush Kids First Aid Program.

Learning Conversations Term 2

Please save the date Monday the 7th May. This will be the Term 2 Learning Conversation with your child and their teacher. In this learning conversation your child will show you and talk about their learning this term and we will see their progress towards the learning goals we set in Term 1. In this conversation we will celebrate their success and evaluate what is working well and what areas we can work on together. Early next term a booking form with possible time slots will be sent out with the children. We look forward to seeing you then!

- *Mr Falla, Principal*

Wattle Class Marine Excursion

Last month, Wattle Class went on an excursion to Port Macquarie to explore the Marine Discovery Centre and the rock pools at Shelly Beach. Thank you very much to Jason Bennett for stepping in at the last minute as a driver for the day. Here is a class recount of the students' excursion experience:

On Tuesday the 27th of March we went on an Ocean excursion to Port Macquarie, to explore the Marine Discovery Centre and Shelly Beach rock pools.

It was totally worth the hour and a half drive to the Marine Discovery Centre. We saw so many animals including little turtles, the Finding Nemo Characters, fish of all different shapes and sizes, eels, sea stars (starfish), a shark, seahorse and a crab. We got to see them feeding all of the fish with different fish food. The best one to watch was a giant fish named Blueberry because he loved to eat whole blueberries! We also saw shark jaws and got to feel sharks skin.

We travelled to Shelly Beach where we explored the rock pools. We discovered little fish, shells, colourful rocks, crabs, Waratah Anemone, sea urchins, sea snails, a red and white octopus and many types of seaweed. We took a break for lunch and had some fish and chips while watching the local wildlife. We had one more look around the rock pools before piling back into the cars to head back to school.

Our favourite discoveries of the day were the sea urchin and the octopus.

By Wattle



Canberra Excursion – Cedar class:

This year's major excursion is to Canberra – how exciting! At this stage, the itinerary includes the following: the Royal Australian Mint, a drive past the embassies, the Australian Institute of Sport, the Australian War Memorial, Parliament House guided tour, the National Art Gallery, Telstra Tower, the CSIRO, the National Museum, Questacon, and a daytrip to the snow with formal ski or snowboarding instruction – what a fabulous opportunity! The cost will be heavily subsidised by the school, grants obtained by the school, and your P & C Association, with the final cost per student being \$300 including all ski hire and lift passes.

Thank you to those families that have commenced with payment installments or payment in full. For those that haven't yet, full payment needs to be made no later than Week 5 of Term 3 which means there are 15 school weeks left to pay at \$20/week per student. ** Families with more than one student attending receive sibling discount/s to help with the cost.

Student Birthday list:

Students that celebrate their birthdays in March and April are: Hayley Holman, Zaliha Richards, Cooper Mills, Matilda Holman, Maddison Beattie, Emily Manewell-Davies, Adam Lednor. A very HAPPY BIRTHDAY to all!!!!

Recipe

This month's recipe was sourced by Sam Wallis for our Harmony Day lunch. The recipe is from MasterChef. Why not try cooking it at home over the holidays? It was very popular with the students with some going back for second helpings!

Kaffir Lime, Coconut and Tapioca Pudding



Recipe by: **Blue Team**

Serves: 24

Ingredients

Sable:

100g almond meal	100g sugar	100g butter
75g flour		

Lime Curd:

165g sugar	2 eggs plus 2 egg yolks	80g butter
250ml lime juice	2 tbsp lime zest	

Tapioca:

500ml water	375g tapioca pearls	3 kaffir lime leaves
zest of 1 lime, cut into large strips	165g sugar	185ml coconut cream
1.5 tbsp palm sugar		

Kaffir Lime Syrup:

65ml water	55g sugar	65ml lime juice
1 kaffir lime leaf, finely chopped		
To Serve:		
Marigold petals	Kaffir lime leaves, finely shredded	10g freeze dried pineapple
40g coconut chips	1/2 cup mint leaves	

Method

1. Preheat oven to 180C.
2. For the sable, combine all ingredients in a food processor and blitz until well combined. Roll the dough into a ball, cover with plastic and set aside to rest for 30 minutes.
3. For the lime curd, place sugar, eggs and yolks in a saucepan and whisk until smooth. Place over a low heat and add butter, juice and zest. Cook slowly, whisking continuously until thickened. Remove from heat and transfer to a piping bag. Set aside in the fridge.
4. For the tapioca, place water, tapioca, lime leaves, zest and sugar in a saucepan and bring to a boil. Once boiling, reduce to a simmer and cook until tapioca is translucent, about 20-25 minutes. Strain through a sieve, removing lime leaves and zest. Fold through palm sugar and coconut milk. Transfer to a piping bag and set aside in the fridge to cool.
5. Roll out rested sable pastry to ½ cm thick. Place on a lined baking tray and bake until golden brown, about 15 minutes. Set aside to cool. When cool, place sable in a food processor and blitz to a fine breadcrumb consistency. Set aside.
6. For the syrup, add all of the ingredients to a saucepan and bring to a boil. Cook uncovered until reduced and thickened, about 30 minutes. Set aside to cool.
7. To assemble the desert, place a teaspoon of crumbs into the narrow plastic dessert tubes. Drizzle in some syrup and pipe in the tapioca. Pipe the curd on top, and garnish with petals, kaffir lime leaves, dried pineapple, coconut chips and mint.

Photo Gallery

