



1863 - 2013 *Serving Public Education for 150 Years*

## Glen Innes Public School Newsletter

Term 2 - Tuesday 18th June 2013 (Week 8)

Website: [www.gleninnes-p.schools.nsw.edu.au](http://www.gleninnes-p.schools.nsw.edu.au)

In the past fortnight we have welcomed another six new students to the school. This has seen an increase to 455 students this year. It is terrific to see the wider Glen Innes community growing and attracting new people to the area.

Again I would like to invite all parents to attend the P&C meeting tonight at 6.30pm. The P&C plays a very important role in the life of the school. Tonight we will be discussing amongst other things the development of the school's Nutrition Policy.

The P&C have worked very hard to ensure we have a Healthy Foods canteen menu to support the school's "Grow It Cook It Eat It" program along with Crunch'n'Sip. We are currently reviewing a number of other food options available to students at the school to meet our "Red Day" policy.

The P&C has also been involved in the recent Uniform Survey. The response to date has been terrific. The meeting will look briefly at the initial survey results as well.

Although there is no plan to make any major changes to the current uniform there does appear to be an interest in some minor changes such as addition of the blue fleece jumpers.

**Sue Belford**  
*Principal*

### Woolworths Earn and Learn

After nine weeks, the Woolworths Earn & Learn Program has ended. Please send in any Points sheets you may have at home even if they are not complete so they can be collected and counted.

Thank you for supporting our school to earn points to buy a range of educational equipment.

### P&C News

The next meeting of the P&C will be held this evening, Tuesday 18th June 6:30pm in the school staffroom.

Thank you to all the parents and carers who have responded to the uniform survey.

### **Athletics Carnival - King George Oval**

The P&C will be operating a canteen at the Athletics Carnival at King George Oval this Friday 21st June. Hot food, drinks and red day items will be on sale.

**There will be no lunch orders available.**

Parents and carers who would like to volunteer in the canteen are welcome to present themselves on the day.

### **Athletic Carnival - School Activities**

The school carnival will be held this Friday 21st June. **The Lunch Centre will be taking lunch orders only for school carnival** and selling red day items for those students taking part in the athletics activities at school.

**Gigha Goldman**

### Lunch Centre News

Reminder: If you are unable to make your volunteer day could you please phone Katrina as soon as possible on:

6732 2893 or 6734 4172

## Upcoming Events

### Friday 21st June

School Athletics Carnival  
King George Oval

### Week 9 - Final Week

Premier's Reading  
Challenge

### Wednesday 26th June

Coaster Award  
Presentation

Stage 3  
New Hall

### Friday 28th June

Last day  
Term 2

### Monday 15th July

Staff Development  
Day

### Tuesday 16th July

Staff Development  
Day

### Wednesday 17th July

FIRST DAY  
TERM 3  
ALL STUDENTS

### Notes Accompanying This Newsletter

- Bears and Books

## Athletics Carnival - King George Oval

### Order of Events

1. **200m (Semi Finals)**
  - Junior Boys
  - Junior Girls
  - 11 Year Boys
  - 11 Year Girls
  - Senior Boys
  - Senior Girls
  
2. **Age Race (Finals)**
  - 8 Year Boys
  - 8 Year Girls
  - 9 Year Boys
  - 9 Year Girls
  - 10 Year Boys
  - 10 Year Girls
  - 11 Year Boys
  - 11 Year Girls
  - 12/13 Year Boys
  - 12/13 Year Girls
  
3. **Field Events**

<b>Juniors</b>	discus	shot put	high jump	long jump
<b>11 Years</b>	high jump	long jump	discus	shot put
<b>Seniors</b>	shot put	high jump	long jump	discus
  
4. **200m (Finals)**
  - Junior Boys
  - Junior Girls
  - 11 Year Boys
  - 11 Year Girls
  - Senior Boys
  - Senior Girls
  
5. **800m (Straight Final)**
  - Boys
  - Girls
  
6. **Relays (Circular)**
  - Junior Boys
  - Junior Girls
  - Senior Boys
  - Senior Girls

#### Lunch Centre Roster — 24th - 28th June

K Brewer (S)	A Eastwood	K Brewer (S)	K Brewer (S)	K Brewer (S)
T Woolfe	Volunteer Required	D Payne	A Hartin	D. Johansen
S Willis	Volunteer Required	A Brown	Volunteer Required	J Quilty

#### Recess Specials

##### **This Week**

Mashed Potato & Gravy  
\$1.50

##### **Next Week**

1/2 Toasted Sandwiches  
\$1.50

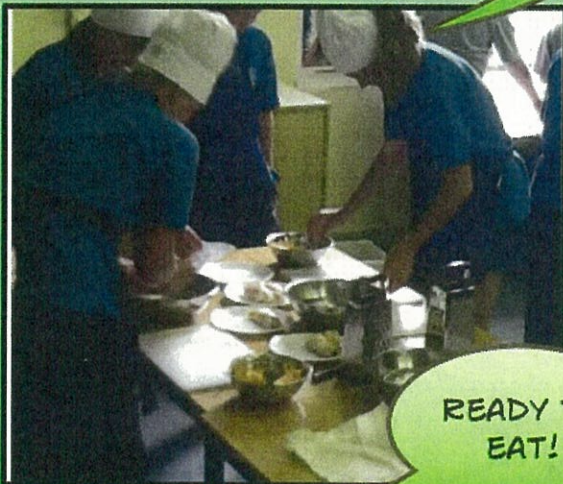


# Cooking Program S3MM Style

MRS TAYLOR'S  
DEMONSTRATION!



WORKING AS  
A TEAM.



READY TO  
EAT!



ENJOYING  
OUR  
COOKING!





# Golden Syrup Dumplings



**Ingredients**

Dough	Filling
1.5kg self-raising flour	250g water
250g butter	500g caster sugar
1 egg	250g butter
17 golden syrup	17 brown sugar
100g milk	100g lemon juice

**Method**

1. To make the dumplings, shape the butter into smaller pieces and rub into the flour using fingertips.
2. Mix together the egg, sugar and milk. Make a well in the flour and pour in the wet ingredients.
3. Use a dinner fork to 'cut' the mixture until it comes together. Remove from the bowl and knead lightly on a floured board.
4. Roll the dough into a long rope, cut into 12 pieces and roll into balls.
5. To make the syrup, stir all ingredients in a pan.
6. Boil the mixture until the sugar dissolves.
7. Increase the heat until the mixture is bubbling.
8. Remove the heat and stir in the butter.
9. Whisk thoroughly.
10. Carefully drop the dumplings into the syrup.
11. Gently turn dumplings over and simmer.
12. Serve dumplings with syrup and lemon.



MANY HANDS!



CLEANING UP AFTER PREPARATION!

PREPARING THE INGREDIENTS

