

# Update

Term 2 Week 7

«Names» «Names1» «Class»

## Habits of Mind

Students will be travelling to Nimmitabel on Thursday 9<sup>th</sup> June. On this day we will join together with some of the other small schools. We need to be at school by 7:50am that morning to allow enough time for our travel. There will not be a normal school bus run on this day.

## Staff Development Day

There will be a staff development day this Friday. Students do not attend school on Friday.



### Cooking with Roman

Our first cooking day with Roman was a complete success. The first group cooked us Honey Soy Chicken Wings, Warm Rice Salad and Apple Crumble for dessert. The recipes are attached so that kids can cook these up for you at home!

Our next session with Roman is on the 16<sup>th</sup> June. I can't wait to see what the second group will be cooking!

## P & C

The next meeting is tonight. 5:30 pm in the library.

## Queen's Birthday Long Weekend

Please remember that Monday the 13<sup>th</sup> June is a public holiday – Please enjoy your long weekend (extra long - since Friday 10<sup>th</sup> is also a pupil free day!)

## Skiing Expression of Interest

Thank you to those people who have sent in the skiing survey. 50% of our school population have responded, however I would love to hear from all of you. So far 8 out of the 12 responses are in favour of 3 days at Selwyn Snowfields and a Thredbo day. Please note that the prices on the note are a guide only. It does not take into account any support that the P & C may offer.



## **HONEY SOY DRUMETTES WITH WARM RICE SALAD**

**SERVES: 4 Little People.**

**For the Honey soy drumettes you and your partner will need:**

12	- Chicken Drumettes	3 Tbs	- Soy sauce
4.5 Tbs	- Honey	4.5 Tbs	- Tomato sauce
2 Tsp	- five spice powder	2 Tsp	- Grated ginger
2 Clove	- Crushed garlic	2 Tsp	- Olive oil
2 Tsp	- Sesame seeds		

### **METHOD:**

- Mix all ingredients in a big bowl and pour over the drumettes.
- Leave drumettes to marinate for at least 30 minutes.
- Pop in oven at 180 degrees for 30 minutes or until cooked.

**For the Warm rice salad you and your partner will need:**

1 cup	- Brown rice	1 Cob	- Corn
1	- Red capsicum	1	- Ripe avocado
2 Tbs	- Lime juice	Small bunch	- Fresh continental Parsley
Small bunch	- Shallots from the garden		

### **METHOD:**

- Wash rice in a big pot then cover with water and bring to the boil. Cook for 30min or until cooked through.
- Chop capsicum, avocado and parsley, Juice the lime and leave aside.
- Cut corn kernels from cob and leave aside in a separate bowl. Add corn to rice just before the rice is finished.
- Strain the rice and refresh with a little cold water.
- Toss Capsicum, avocado, parsley and lime juice through the rice.

## **APPLE & RASPBERRY CRUMBLE!**

**SERVES: 4 Little fellas**

**For the Apple and raspberry mixture you and your partner will need:**

2	- Granny smith apples	A few!	- Raspberries
2 Tbs	- Castor sugar	A little	- Cinamon

### **METHOD:**

- Peel and core apples
- Cut apples into half then into quarters.
- Cook apple in pan with castor sugar, cinnamon and a little water until soft but still holds its shape
- Add raspberries.
- Pour mixture into prepared tray ready for baking.

**For the Crumble topping you and your partner will need:**

50g	- Self-raising flour	1 Cup	- Rolled oats
1/2 Cup	- Brown sugar	50g	- Butter (at room temperature)
1/3 Cup	- Flaked almonds		

### **METHOD:**



- Sieve flour into mixing bowl.
- Add oats, Brown sugar, flaked almonds and butter.
- Get your hands in there and mix it all together! (Use your fingertips to rub the flour and butter together!)
- Spread over the top of the apple mixture and pop him in the oven for 30 mins or until the top is golden and the apple mix is warm.
- Serve with vanilla ice-cream!!!

# Happy Birthday



6/06/11 to 26/06/11

## Upcoming School Calendar Dates

Mon 6 <sup>th</sup>	Tues 7 <sup>th</sup>	Wed 8 <sup>th</sup>	Thurs 9 <sup>th</sup>	Fri 10 <sup>th</sup>	Weekend
Stage One Library		Stage 2&3 Library Jane Carroll writing workshop AASS – Fencing	Nimmitabel “Habits of Mind”	Staff Development Day <b>NO SCHOOL</b>	Queen’s Birthday Long Weekend
Mon 13 <sup>th</sup>	Tues 14 <sup>th</sup>	Wed 15 <sup>th</sup>	Thurs 16 <sup>th</sup>	Fri 17 <sup>th</sup>	Weekend
 Queen’s Birthday Weekend <b>No school</b>		Stage 2&3 Library AASS – Fencing	Cooking with chef Roman 	Woodwork Music Assembly 2.40pm	
Mon 20 <sup>th</sup>	Tues 21 <sup>st</sup>	Wed 22 <sup>nd</sup>	Thurs 23 <sup>rd</sup>	Fri 24 <sup>th</sup>	Weekend
Stage One Library		Stage 2&3 Library AASS – Fencing	Charlie and the Chocolate factory- Berridale	Woodwork Music Assembly 2.40pm	



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