### Weethalle Public School





### Empowering Learners for their future

Phone: (02) 69 756154 Email: Weethallep.school@det.nsw.edu.au

Relieving Principal: Jason Hurley

6th November 2017

Term 4: Week 5

### FROM THE PRINCIPAL

Thank you to those parents who attended the final P&C meeting last Tuesday, it has been fantastic working with parents through out the year to achieve successful outcomes for our students. Thank you to each and every parent for the encouragement and support you give to your children and for the extra duties you have, like attending sports carnivals, special days, transporting children to events, helping out in the canteen, and joining together to celebrate our student's achievement at our assemblies. Without your on going support our school could not be the wonderful learning environment that it is.

Tomorrow students are welcome to come dressed to celebrate the Melbourne Cup. We will have a small fashions on the field following morning assembly.

Next Friday coinciding with our merit award assembly we will be having a 2 for 1 Scholastic book sale and jump rope for heart fundraiser. Parents are invited to come in from 11am onwards to browse through the sale and purchase books.

Thank you

Jason Hurley Relieving Principal



**7th November** Melbourne Cup

17th November Assembly

7th December Presentation Night





### irby

### **Term 4 News Topics**

Week 5: Special news (something from home)

Week 6: If I was invisible I would...

Week 7: How do we care for our school and home?

Week 8: If I could have any pet in the world...

Week 9: What do I want to be when I grow up?

Week 10: If I could go anywhere in the world...

**News Days** 

Monday: Stevie + Ellie + Broden

Tuesday: Darby + Macey + Isla

Wednesday: Henry + Isabelle+ Laci

### Term Four Calendar

	Monday	Tuesday	Wednesday	Thursday	Friday	
5	6	7	8	9	10	11/12
6	13	14	PlaygRoup	16	17 Whole School Assembly	18/19
7	20	21	22	23	Practice at the hall	25/26
8	27	28	PlaygRoup	30	Practice at the hall	2/3
9	Full Dress Rehearsal	5	6	7 End of Year Assembly/Grinch Perforr e	8	9/10
10	11	12	15 PlaygRoup	14	15 Last Day For Students	16/17

Did you know the school has it's own website? Go to www.weethalle-p.schools.nsw.edu.au

to see more photos, newsletters and much more



### TRIVIA NIGHT

Saturday, November 11 7pm @ the S & C Club \$20 a head

8 per table - BYO Nibblies

Bookings essential · contact Julie Anthoness 0415 515 161 or Jodie Quinn 0419 689 991

Come dressed as your favourite

Blast from the Past

All proceeds to West Wyalong





Holland Park Pool is filming its first ever promotional video and we want YOU to be a part of it. We are looking for a family to feature in the video as well as extras to play in the background.

Come join us for some fun in the sun and help showcase the fantastic facilities we have on offer. Throughout the day we will be operating the:

- Diving Board
- · Inflatable; and
  - waterslide

FREE ENTRY

On the slide and inflatable for the duration of filming.

SUNDAY

12<sup>™</sup> November

If you would like to be involved in the video, please contact 69722135 to discuss.



### **CLEANERS REQUIRED**

We are looking for reliable cleaning staff to work at local sites in the following areas:

Temora West Wyalong Weethalle Griffith

Monday to Friday, part time, casual and relief positions available.

Flexible shift times, experience is preferred but not essential.

Training and uniform provided.

Please send your résumé to: Joss Facility Management, PO Box 667, Griffith NSW 2680

Or for more information contact Charmaine Ph: 0428 606 009 between 8:00am – 4:30pm Monday to Friday

A working with Children Check is required for this position

### P & C News

- Could parents kindly donate a plate to share for supper at the Presentation Night.
- We will have a working bee at the Hall on Monday 4th December at 10 am

All helpers most welcome

AGM will be held week 2,



Term 1 2018



### **TOM'S FARM FRESH** FREE RANGE EGGS

or \$5/Crate of 30 eggs ONLY \$2/Dozen

IEXT your order to 0488 756 151 For pickup and delivery to Weethalle Public School

Any used egg cartons are much appreciated

Nan's Fluffy Sponge Cake



4 Tom's Farm Fresh Eggs (at room temperature) Pinch of salt

- 3/4 cup of caster sugar
  - cup self raising flour
- tbsp of boiling water dessertspoon butter



- Preheat the oven to 170°C Fan Forced or 180°C Electric.
- Grease two 8-inch (20cm) round tins and dust with flour, shaking out any excess.
- Crack the four eggs into a bowl, add a pinch of salt, and beat until they just reach the frothy stage. Add the sugar a little at a time, beating as you go, this will get it creamier and creamier.
- After 8-10 minutes on medium speed, take the beaters out and draw a figure eight. You need to be able to see the figure eight on the top of the mixture.
- Sift the flour into a bowl.
- Add the butter to the boiling water.
- Add the flour to the egg and sugar mixture, incorporating this gently with a whisk until combined.
  - While folding in the flour dribble in the water and melted butter mixture. % 2
- ready, cook for another five minutes( or until cooked). The cake is ready when it starts to come away Divide the mixture between the two fins and stick them in the oven, check after 15 minutes. If not from the of the tin and it springs back when touched lightly in the centre.
- Gently tum the cakes onto a tea towel lined cake rack. <u>-</u> 2
- Cover with with another tea towel and let it cool for about 30 minutes. Once cooled fill with your choice of filling and serve.







## You're invited to:

# **Essential Oils 101**

earn about using essential oils for...

- - SLEEP

ollowed by an Essential oil