

# Weethalle Public School



## NEWSLETTER

*Empowering Learners for their future*

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Relieving Principal: Jason Hurley

12th February 2018

Term 1: Week 3

### FROM THE PRINCIPAL

Thank you to all those who attended our swimming carnival on Friday, it was a hot but fun day in the pool. Congratulations to all the winners of events and to everyone who participated, we hope it was good practice for the Small School Carnival in Griffith next Thursday 22nd February.

As many are aware the state government is introducing a new healthy canteen policy next year. I will be travelling to Leeton on Wednesday to learn more about the strategy and explore resources available to schools for successful implementation of the

program by 2019.

This week we will be getting to know your students again, pre-testing and assessing where they are at, so that we can deliver personalised learning throughout the term. If you have any information that you think may assist us in providing personalised support please let us know by completing the survey attached to today's newsletter.

Jason Hurley  
Relieving Principal

**This Week at  
WPS:**

**Wednesday 14th:**  
Play Group



The K,1,2 Class picked the vegetables from the veggie Garden and weighed and measured some of the produce.

The school zucchinis that we planted last year have grown and we picked them. We might get to cook them. I have never tried a zucchini before.

Stevie Phillips



This morning I picked the biggest zucchini and we weighed it. It was more than one kilo. Miss Clark didn't see it under the leaves.

Broden Davey

The vegie garden is so nice, it's so nice to eat the vegetables. I like peas the most. I also like the sunflowers but we had to cut them. We went to pick some tomatoes and zucchinis. The zucchinis were so big we measured the length of them. The biggest one was 1.172 kilos and it was 27 centimetres.

Darby Cattle



# Games & Gadgets



# Swimming



# CHEAP CHEAP!



## TOM'S FARM FRESH FREE RANGE EGGS

ONLY \$2.50 / Dozen

TEXT your order to 0488 756 151

For pickup and delivery to  
Weethalle Public School

Any used egg cartons are much appreciated

### Recipe of the Week

## Homemade Pasta

Serves - 4

### Ingredients

4 Tom's Farm Fresh Free Range Eggs @ room temperature  
1/2 teaspoon salt  
375g (2 1/2 cups) plain flour  
Extra plain flour to dust



### Method

1. Sift flour & salt together onto clean surface.
2. Mound the flour up and place a well in the centre. Place the eggs in the well and whisk with a fork, gradually bringing in the flour into the centre. Be careful not to let any egg mix escape the mound.
3. Once all mixed together, kneed the pasta dough for 5-6 minutes. This develops the gluten in the flour, giving the pasta a firm texture.
4. Divide the dough into 4 portions and cover each in cling wrap or damp cloth.
5. If you have a pasta rolling machine set it to the highest setting and roll dough through each setting until it is around 1-1.5mm thick. You can roll out with a rolling pin if you don't have a pasta roller. Dust with extra flour as required.
6. Run the pasta through the cutting blades for fettucine or spaghetti or leave as sheets and cut to size for ravioli, lasagne or tortellini.
7. Cook immediately in a large pot of salted boiling water and serve with your favourite pasta sauce.

## West Wyalong Girral Aussie Rules and Netball Club Rego Day

The Bulldogs are hosting an open training and registration day on

Thursday February 22

McAlister Oval from 5pm – 7pm