



Principal's Message

Hi Everyone,

On Monday, Olivia, Mitch, Kylan, Westan, and Elsie will attend the Remembrance Day service in Ulmarra. At school, we will take some time to learn about the significance of Remembrance Day during lessons in the morning, and we will observe a minute's silence at 11am. You are more than welcome to attend the service in Ulmarra.

As we begin planning for next year, we would appreciate it if you could let us know if you are aware of any students planning to move to the area. This will help us reach out to them and assist with their enrollment. If we reach 26 students, the Department will fund an additional teacher. This year, we have had to cover this cost out of our own budget, so any new enrollments would be greatly beneficial.

The next few weeks are going to be very busy. Could you please keep an eye on School Bytes for permission slips, payment details, and other important updates. We are hoping to transition to using School Bytes more frequently and reduce the use of paper.

It's been a fairly quiet couple of weeks at school since our last newsletter, but this morning was just wonderful! We hosted our Grandparent Day, and around forty parents and grandparents joined us for the assembly before participating in our Drama Llamas art lesson and then our morning tea.

The 3-6 classroom was absolutely buzzing with creativity, as everyone followed the instructions to draw their own perfect llamas - even Henry's grandpa joined in! It was such a fun and engaging session, and the students behaved beautifully throughout. They loved having you attend, thank you for your time.

Have a lovely week - Heather

Important Dates

Monday - 11th Nov

- Remembrance Day - Service at Ulmarra (which some of our Stage 3 students will attend)
- Bella is in to run the My Future CV program
- K-4 Child Protection Program
- Library K- 6

Thursday - 14th Nov

- Transition for our preschoolers 9:00 - 11:45

Friday - 15th Nov

- Canteen - chicken burgers

Monday - 18th Nov

- Boutique writing day

Thursday - 21st Nov

- Transition Day 6 Big day 9am till 2.45pm

Friday - 22nd Nov

- Assembly
- Year 6 Transition Day

Newsletter

Transition

Transition Day 4 has arrived, and we've certainly been having a blast while learning a great deal! Our Pre-Kindergarten students have been diligently practicing their handwriting, arranging the alphabet, enjoying storytime, engaging in literacy games, and completing some beautiful artwork. It's hard to tell who makes more mess, the students or Mrs. Sullivan!



Assembly

Congratulations to all our merit award recipients! It was truly heartwarming to witness students being acknowledged for their hard work and commitment to their education.

A special shoutout to our 2024 SRC members who finally received their badges after two terms of anticipation.

A massive round of applause goes to all the students who excelled in presenting their classwork in front of their grandparents.

Thank you to the grandparents, parents, carers, and community members who joined us at the assembly. You are always welcome!



Newsletter

Grandparents Day

The packed house made Grandparents' Day truly special. Students kicked off the morning with an impressive assembly showcasing classroom achievements and receiving merits, while the SRC received their badges. A fun art lesson followed, where grandparents demonstrated their artistic talents, and the day wrapped up with refreshments and shared stories.

We would like to extend a heartfelt thank you to everyone who attended. It was a joy to have you at our school, and we hope you enjoyed the day as much as we did!



Newsletter

Remembrance Day

On the 11th hour, of the 11th day, of the 11th month, we will remember them. Today 5 of our stage 3 class attended the Ulmarra Remembrance Service and we are beyond proud on how beautifully they spoke and represented our school.



Damper



Ingredient's:

- 2 cups Self-Rising Flour
- ½ dessert spoon salt
- 1 ½ cups water
- Firing pan
- Foil tin



Step's:

1. Pour 2 cups of self-rising flour in a bowl.
2. Sprinkle ½ of salt on a dessert spoon and put it in a bowl.
3. 1 ½ cup of water and pore it in a bow.
4. Mix up all of the ingredient's in a bowl but don't stir it for to long then it will be hard.
5. Sprinkle Flour in the bottom of a foil tin
6. Pour in the mixture in the foil tin
7. Knead the damper side to side untill the flour is gone.
8. Squash the damper flat in the foil tin
9. Put oil in the bottem of the pan
10. Pick up the Damper from the foil tin then put it in the pan
11. Squash the damper flat again in the pan
12. Cook the damper for 20 min
14. When the damper is risen little bit flip over
15. Put the damper back in the foil tin and wait so it can cool down
16. Slice and in joy



What is damper/Did you know?:

- Damper is a thick home-made bread that is very in joyable.
- This Molly and her Grandmother Coral who made this recipe.
- They are form East Kimberley Westan Australia.
- Damper is a simple easy snack it is filling and you can put allmost everything on it like jam, butter, vegemite.
- It is cheap for big families to make.

By Isla

DAMPER

Ingredients-

- Put self raising flour
- Put salt
- Put Water in
- Things to put on the damper when cooked



Steps-

1. Stir the flour in the bowl carefully so that it does not woosh out over the sides.
2. Put Salt in the bowl carefully so it does not fall out.
3. Put Water in bowl carefully so it does not spill out.
4. Mix up the ingredients softly so it does not fly out.
5. Put Flour in the bottom of the foil tin.
6. Pour it in the mixture.
7. Knead the damper side to side.
8. Squash it flat .
9. Pour the Oil in the pan nicely so it does not spill.
10. Then put the Damper in pan.
11. Squash the damper flat in the hard pan.
12. Then heat the pan up but just be careful not to burn your self in is really hot.
13. Then Cook the damper after.
14. When risen a little bit flip the damper over.
15. Then Wait for the damper to cool a little.
16. then you can slice it and eat it enjoy .

Measurements-

- 2 cups stir the flour
- 1/2 dessert spoon salt
- 1 1/2 cups water



By Arcana

Cooking times-

- cook 20 mins