

DRUMMOND PRIMARY SCHOOL

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NEWSLETTER NO. 24 - Thursday 21 August 2014

CALENDAR

AUGUST

25-29: Book Week & Enviro Week
Wed 27: Great Book Swap & Dress Up Group Day

NOVEMBER

Wed 19: Pupil Free Day

TERM DATES 2014

TERM 1 30th January – 4th April
TERM 2 22nd April – 27th June
TERM 3 14th July – 19th September
TERM 4 6th October – 19th December

School Council News: Special Religious Instruction

As Drummond PS cannot provide adequate staffing to meet the Ministerial Order, we will no longer be able to offer SRI. I apologise to parents who have just completed the new consent forms as we will no longer be running SRI for the remainder of 2014.

A message from Lyn Kinghorn: I am sad to say goodbye. I would like to say I wish you well, and God bless.

Waste Warriors – Rubbish Free Lunch Challenge

We hope everyone is ready for next week's Rubbish Free Lunch Challenge. Our goal is to have zero waste next week. It would be absolutely amazing if all our children could bring rubbish free lunch all next week.



Rubbish Free Lunch ideas!

There are many lunchboxes available with compartments to separate food items. Or else, use small containers to put your healthy lunch items in, such as cheese, celery, carrots, nuts, biscuits, sandwiches, yoghurt, etc. The possibilities are endless...

Try making some healthy slice over the weekend. Some recipe suggestions follow:

FRUIT & NUT BREAKFAST BARS

1 ¼ cup rolled oats
2 cups mixed dried fruit & nuts, diced
¼ cup dried cranberries
¼ cup pepitas
½ cup almond meal
1 ½ tsp sugar
Pinch ground ginger
Pinch ground cinnamon
100g unsalted butter
¼ cup honey
Extra cranberries & pepitas to sprinkle on top

Preheat a fan forced oven to 180C. Combine all dry ingredients in a large mixing bowl. Add butter and honey to a saucepan and stir over low heat until the butter has melted and the mixture has combined. Pour mixture over the dry ingredients and stir.

Press mixture into a greased and lined 18cm x 27cm slice tin. Scatter and press extra cranberries and pepitas over the top. Bake in preheated oven for 20 minutes. Allow to stand for 5 minutes before transferring to the fridge and allowing to set. Cut into bars or squares before serving.

MUNCHIE MUESLI SLICE

½ cup caster sugar	1 cup rolled oats
1 cup self-raising flour	125g butter
1 cup desiccated coconut	3 tbsp honey
1 cup sultanas	1 egg
75g chopped dates	2 tbsp water

Preheat oven to 180C. Mix sugar, flour, coconut, dried fruit and oats. Melt butter, water and honey together and pour over combined ingredients while still hot. Stir well, then mix in egg.

Spoon mixture into a lined lamington tin and bake for 40 minutes or until set and golden brown. Cool before cutting.



Our 2013 Rubbish Free Lunch team!

Great Book Swap: Wed 27th

Have you found a book to swap? We are hoping children can write a book blurb to share on the day. For this to occur, children will need to bring books to school by Monday at the latest.

Dress Up in Olden Day Outfits – Wednesday 27th

Here are some photos from 2001 to inspire you. Dig deep in those wardrobes or visit the local Op Shops!



Working Bee

We are hoping to have a midweek Working Bee to build some wicking Vegetable Garden beds just outside the classroom. We are hoping to organise a day with a couple of volunteers ASAP so that we can be ready for some Spring planting!

If you can spare a half day to assist us, could you please let Dianne know when you would be available.

Cooking Program

Due to our Group Day, we will not be cooking next Wednesday 27 August. Cooking will be scheduled for week 8. Any new parent who is interested in cooking for our canteen or our classroom cooking program, please come and see Dianne.

This week we voted on what to cook and the majority chose **Pumpkin Risotto**. It is so easy, it is very popular with the children, and left-overs are great for rubbish free lunches!

PUMPKIN RISOTTO

- 400g pumpkin, peeled and seeded
- 1 onion, chopped
- 1 carrot, chopped
- 1 celery stick, chopped
- 6 tbsp olive oil
- 1 ½ L chicken or vegetable stock
- 300g Arborio or other risotto rice
- Salt and pepper
- 3-4 tbsp freshly grated Parmesan

Trim and chop the pumpkin. Fry the onion, carrot and celery together with the olive oil until softened, then add the pumpkin and continue to cook for about 5 minutes, until the pumpkin is also slightly softened. Pour in the stock, bring to the boil and simmer for about 5 minutes and the pumpkin is cooked. Add the rice and continue to simmer for about 20 minutes until the rice is also cooked. Remove from the heat and season to taste with salt and pepper, then stir in the cheese and cover. Leave to stand for about 5 minutes before serving.

Shredded Paper Available

If you would like bags of shredded paper for your compost, please come and see Dianne.