CONGRATULATIONS and well done to our Senior Choir. Mrs Ahearn and Miss McKernan accompanied the children to Austinmer Public School for their first rehearsal yesterday. Both teachers commented on the excellent behaviour and great attitude of our children. We are all looking forward to the Choral Festival next term.

PRINCIPAL ON LEAVE
As of tomorrow I will be on leave until the end of Term. Mrs Eshman and Mrs Ahearn will be Relieving Principals during my absence.

FOLLOW UP TO P&C
Work should begin this week on the removal and lopping of trees at the front of the school and in the playground.
The side of the driveway at the edge of the asphalt will be fenced off shortly.

BUNNINGS BBQ
Thank you to all of our parents that have volunteered their time to help at the Bunnings Barbeque. It is very much appreciated.

ENTERTAINMENT BOOKS
If you have not returned your book and you don’t intend to purchase, please return by Friday.

MS READATHON
A spokesperson will be coming to the school next Friday afternoon to encourage students in Years 3-6 to participate in this very worthwhile cause.
**DISTRICT ATHLETICS**
Our Central Wollongong District Athletics Carnival will be held in Term 3 on Wednesday, August 7, and Thursday, August 8. Our school team will be announced shortly and notes will go home early next term.

**PSSA SPORT**
Due to the wet weather last Friday our PSSA interschool sport was cancelled. This Friday, 1 June 13, will be our last week of PSSA for Rugby and Girls soccer.

**ACTIVE AFTER SCHOOLS PROGRAM**
Our Term Two Program is well under way and both the Tuesday and Wednesday groups have been having lots of fun learning about T ball/baseball. Our focus over the past couple of weeks has been on throwing, catching and batting. Over the coming weeks we will be using these skills to play games against each other.

**PLASTIC BOTTLE TOPS**
Thank you to all those families who have been sending in the plastic bottle tops for our garden craft. Keep sending them in as we still need a lot more. We are in short supply of the following colours red, white, yellow, orange, green, pink, black, brown and silver.

**YEAR 6 CAFÉ**
A reminder that the Year 6 Café is once again open for business every Monday at lunchtime. Party pies, sausage rolls, pizzas, cupcakes and ice blocks will be available at prices of 50c and $1.00.
All money raised will be put towards Year 6 end of year activities and for by buying produce for the garden.

**JUMP ROPE FOR HEART DAY**
Thursday, June 19, is our Jump Rope for Heart Day. All students should have bought home a sponsorship form, if you have misplaced or didn’t receive one please see Mr Jennings for another one. Sponsorship donations can be as little as a gold coin donation. Funds raised will be used to support school programs and a percentage will also go towards heart research.
On the day children will be allowed to wear red in support of the heart foundation.
We will have organised activities between 12:00 - 1:30pm where the children will be in their “Doing Things Together Groups”. Each group will do six activities; skipping short and long ropes, relays, heart craft and nutrition activities. At the end of the activities we will be doing a student “Jump off” (who can do the most jumps in a set period of time/jump for the longest time). Students will be selected by teachers to participate in the Jump Off. If parents would like to be a part of this competition, please see Mr Jennings.
Parents are most welcome to attend on the day and be a part of the activities.

**STEPHANIE ALEXANDER KITCHEN GARDEN PROGRAM**
Firstly, I would like to say a big thank you to everyone who has donated to the program: Flemings Nurseries, Bunches, Silvan (wheelbarrows and shovels), Bunnings $50 voucher and Krauss Kitchens
Next week we will be doing our third menu: Beetroot Chocolate Cake and Potato and Leek Soup. What I love about this program is the joy that you see on the children’s faces and the fact that they are actually doing Maths and English lessons in a fun way. It makes it all worthwhile when you see children trying to work out conversions of ingredients, working as a team and learning life skills. One of the students during our last lesson couldn’t believe that cooking could be so much fun!!
The following are some of the dips that we made last lesson with produce from our garden:

**Spinach Dip**
*Ingredients*
- 3 cups chopped spinach
- 1 can of water chestnuts
- 1 cup of mayonnaise
- 1 cup sour cream
- ½ cup chopped fresh parsley
- ½ cup chopped shallots
- 1 clove garlic, minced
- Salt and pepper

*Directions*
In a bowl, combine dip ingredients: season with salt and pepper

**Kale Dip**
*Ingredients*
- 1 tablespoon extra virgin olive oil
- 1 glove garlic, thinly sliced
- 3 cups thinly sliced kale leaves
- Coarse salt
- ½ cup chopped fresh parsley
- Pinch red pepper flakes
- 1 tablespoon fresh lemon juice

*Directions*
Heat oil in a pan over a medium heat. Add garlic,
kale and season with salt. Cool covered, stirring occasionally until tender, 3 to 4 minutes. Let cool. Transfer to a food processor. Add cottage cheese and puree until smooth. Season with pepper flakes and lemon juice.

**AWARDS**

**Congratulations to the following students**

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<td>Zheng Liu</td>
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CITYLIFE COMMUNITY INITIATIVES PRESENTS

A WORKSHOP WITH SARAH HUNSTEAD from CPR Kids.

Author of:
A Life. A Finger. A Pea Up A Nose. A practical guide to baby and child First Aid
Sarah formed CPR KiDS in 2012 – a baby and child specific First Aid training provider. She teaches families and carers the invaluable skills they hope they never need: to save their child’s life.
Sarah will be addressing childhood and first aid with children with ADHD and other associated disabilities.

WHEN: Tuesday 17th June
TIME: 7:00pm-9:00pm
WHERE: Citylife Church
2/129 Jardine St (west end)
Fairy Meadow 2519

Information: 0242844414 Office
0413048453 Jill
0401012928 Amy
0401246765 Joanne

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E-mail: lucy.mills@hotmail.com

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- Polish
- Chinese

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- Multilingual Youth Club for High School Children (12-18 years of age)
- Multilingual Adults Club

Enquiries Email: info@iltoz.com Tel: 0458 020 557 or 0458 020 691

Love is stronger than justice. Sting