



Thursday 6 APRIL 2017



Tambar Springs

Public School



Newsletter

Week 11 Term 1

The term has come to an end and on reflection we have endured an extremely busy term. We would like to thank all the people who have supported the school during Term 1. We wish everyone a happy and safe Easter and a well earned holiday.

When next at Tambar Springs Public School, you will notice we are continually evolving into an authentic school with purpose. You will witness our school being **Child Centred, Confident, Caring, Committed, Captivating, Community centred and on the Cutting Edge of Education.**

ANZAC

ANZAC Day will be held during the school holidays this year and our school will be participating in the ANZAC Day service on the 26th April commencing at 11:00am.

Our students will need to assemble outside the Tambar Hotel at 10:45am near our teachers. Students will need to be in their full winter school uniform.

Thank you Tash for the beautiful flowers. We have enjoyed having them in the school. They have brightened up our school.



Main photo: Georgia ensuring our new rooster (kindly donated by Mrs Anderson) is settling into his new environment.

Dates to Remember

April

- 7 Last day of Term 1**
- 24** Staff Development Day
- 25** ANZAC DAY
- 26 Students return to school**
- 29** Tambar Market Day

May

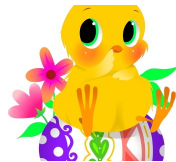
- 2** GRIP Leadership Conference
- 9-11 NAPLAN**
- 12** Waste Management Visit
- 17** Visiting Author at Premier
- 29** Small School's Cross Country

June

- 26-30 NAIDOC WEEK**
- 29** Small School's Athletics Carnival hosted by Tambar Springs Public School

Working Bee

Our 'School Working Bee' was a great success. We thank all our volunteers for the time and dedication to updating our school. I was highly impressed with the work ethic of our 9 adults and 3 children who worked tirelessly to fill the truck for the tip. Thank you Mr & Mrs Twidale, Sasha & Alyssa, Miss Leanda, Ms Newcombe, Mrs Hathway & Lou, Mr Wise, Mr & Mrs Worley and our School Captain Georgia for making a difference in our school. You will notice the achievements of hard work in the before and after photos.



Easter Eggstavanga

On Monday we celebrated Easter with special activities focused on making new beginnings. Our students enjoyed celebrating with their parents, grandparents, family members and special little friends in a range of events during the morning.



Flipping Pancakes
Watch us on
Facebook

Our students and their little friends engaged in bubble wrap painting, making Easter baskets, playing Easter games with eggs and especially the Easter egg hunt. A HUGE thank you to everyone who joined us for this special occasion and to our Kindergarten students for helping our little friends enjoy our Easter celebrations.



Thai Luscious Lunches

On Wednesday our school hosted Thai Luscious Lunches for the community. The students and Mrs Twidale prepared, cooked and served Thai Chicken Curry with Pineapple for the main meal and Thai pancakes with warmed banana, caramel sauce and whipped cream for dessert. Everyone enjoyed the Thai cuisine and would like the recipes. The recipes attached to this newsletter.

We were very blessed to have special guests from England join us for lunch. Facebook Comment:



James Ellis and 6 others



Janelle Gillman

We had a fabulous time having lunch with the students at TSPS, they did such a great job! And have fantastic teachers guiding them! Many thanks from Janelle, Mark, Edward and James (Godstone, England)

Thu at 7:42 am • Unlike • 1 • Reply • Message



School News & Reminders

Today our students will receive their raffle ticket books to sell tickets to raise funds to purchase our cubby house. On offer is a box trailer load of firewood only \$2 per ticket or 3 for \$5. Students need permission from their parents to sell tickets. Please return all the raffle ticket books and monies by **Thursday 27th April 2017**



Tambar Market Day

This year Tambar Springs Public School will be participating in the Tambar Springs Market Day on 29th April. We will be offering some fun activities:-



Real Life Experiences

This week we have investigated the increase in the side walls of the ant holes and wondered why they are building their walls really high.

We discussed the possibilities and agreed it was due to the coming rain and the amount of possible rain.

Two days later it rained over 20mm.

We believed our thinking was correct.



Play Group

Many parents have indicated a high interest in having Play group / Pre school at our school.

We are currently in negotiations with possible agencies to supply the service.



Tambar Springs School will be participating in the Gunnedah Show School display. If you are at the show please call in and view our display.

DATES

Friday, 21st, Saturday, 22nd and Sunday, 23rd April 2017



Yellow Curry with chicken and Pineapple

Curry Paste Ingredients:

4 Dried red chillies
1 fresh lemon
5 peeled garlic gloves
3 peeled shallots
1 tbs Kaffir lime leaves
1 tbs ginger
1 tsp turmeric
1 pinch of black pepper



Prepare the Curry Paste:

Place all ingredients into a mortar (or food processor). Pound well until a thick paste like peanut butter is formed. If the ingredients are too dry, add a few drops of cold water. Put the curry paste in a tightly covered container in the refrigerator until it's time to use it.

Ingredients:

500g Chicken thigh
Seasonal Vegetables (carrot, eggplant, broccoli, Asian greens)
Fresh Pineapple (or tinned)
2 Cups of Coconut Milk
Curry Paste

Prepare the Curry:

Slice the chicken into small pieces.

Boil the coconut milk and water together with the curry paste.- Reduce to desired consistency. And add the chicken and optional vegetables. When coconut milk is boiling. Add the pine apple when the chicken is cooked. Garnish with Thai Basil and red chilli. Add some fish sauce to taste.

Serve with boiled rice.

Coconut pancakes with Bananas in caramel sauce

Ingredients:

150g (1 cup) self-rising flour
45g (1/2 cup) desiccated coconut
2 tablespoons brown sugar
250ml (1 cup) coconut milk
2 eggs, lightly whisked
Melted butter, to grease
20g butter
2 large ripe bananas, peeled, thickly sliced diagonally
70g, (1/3 cup, firmly packed) brown sugar, extra
400ml can coconut cream



Method:

1. Preheat oven to 100°C. Combine the flour, coconut and sugar in a bowl and make a well in the centre. Whisk together coconut milk and egg in jug. Gradually add the egg mixture to the flour mixture, whisking constantly until smooth.
2. Cover and set aside for 20 minutes to rest.
3. Brush a large non-stick frypan with a little off the melted butter to grease and heat over medium heat. Pour two 60ml (1/4 cup) quantities of batter into the pan, allowing them room to spread. Cook for ½ minute or until bubbles appear on the surface and pancakes are golden underneath. Turn and cook for a further 1 minute or until golden. Transfer to a plate and cover with foil. Place in oven to keep warm. Repeat , inn 3 more batches, with remaining melted butter and batter, reheat the pan between batches
4. Wipe the frying pan with paper towel. Melt half the butter over medium heat until foaming. Add half the banana and cook for 1-2 minutes each side or until golden. Transfer to a place and repeat with remaining butter and banana.
5. Add extra sugar and coconut cream to the pan to cook, stirring for 5 minutes or until the sugar dissolves and sauce thickens. Transfer to jug.
6. Divide the pancakes among serving plates. Top with banana and drizzle with caramel sauce.
7. Sprinkle with flaked coconut with lime wedges.

Premier GP Clinic at and Influenza Vaccination

Tuesday 11th April 2017

**For appointments telephone
67460215**

Eligibility for free influenza vaccine on the National Immunisation Program

- Aboriginal and/or Torres Strait Islander children aged 6 months to <5 years
- Aboriginal and/or Torres Strait Islander persons aged ≥ 5 years
- All adults aged ≥ 65 years
- All persons aged ≥ 6 months with a medical condition which increases the risk of influenza complications
- Pregnant women (during any stage of pregnancy).

Non eligible patient cost is \$25.00

**For further information contact Jenny Donaldson
0428 658 773**



Health
Hunter New England
Local Health District