**Rand Public School**

**NEWSLETTER**

Cowal Street, RAND NSW 2642  
Ph: 02 6029 5228  Fax: 02 6029 5301  Email: rand-p.school@det.nsw.edu.au  
Website: www.rand-p.schools.nsw.edu.au  

**Week 8, Term 1**  
**20th March 2014**

**Reminders**
- Cooking Payment
- Absence Notes

---

**Principal's Message**

Dear Parents,

We currently have a leaking pipe on the lawn near the new play equipment. Please keep your children off this grassed area when you are visiting the school until the leak has been repaired. Mrs Rose has placed cones on the grass for the children to walk between to access the play equipment.

A reminder that parents are to supervise their own (non school aged) children when on school grounds.

Thank you.

---

**Needed—urgently**

We are in need of empty fruit juice and soft drink bottles and milk cartons for tree guards to put around seedlings which were planted around the fixed equipment. If you have any, please rinse them and send in with your child/ren.

**Tuck Shop**

Please remember to return your completed tuck shop note. Replies will be summarised by Mrs Southam and the summary will be tabled at the next P&C Meeting.

**Cooking**

This week students will be cooking sausage rolls with Cathy. Please remember your $2.00 payment.

**Athletics Training**

Angie, Olivia and Leanne will be assisting with athletics training tomorrow. Thank you to all of our parents who have volunteered to assist.

**Book Learning Award**

Students selected Rory last week as she “had neat work”, “keeps her letters the same size” and for “forming her letters perfectly”.

**Student of the Week**

Lachlan was chosen Student of the Week for excellent mental addition and subtraction skills in Maths and summarising information well in reading groups.

**Favourite animal:** a kitten  
**Favourite sport:** T-ball  
**What would your future job be?** A scientist  
**What is your favourite subject at school?** Maths  
**What would you like to achieve at school this year?** Neater handwriting.

**Raffle Ticket Award**

Kate received the Raffle Ticket award for being focussed on her learning at all times.

---

**Notes Due in:**
- WWC Check Form—all parents

**Dates to Remember:**
- Questacon 27th March, Brocklesby PS
## Term Calendar

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>Friday 21st March</td>
<td>Athletics Training—Angie, Leanne, Olivia</td>
</tr>
<tr>
<td></td>
<td>Cooking—Cathy</td>
</tr>
<tr>
<td>Thursday 27th March</td>
<td>Shell Questacon Science Circus—Brocklesby PS—K-6</td>
</tr>
<tr>
<td>Friday 28th March</td>
<td>Auskick Clinic</td>
</tr>
</tbody>
</table>

### Playground Opening

![Playground Opening](image1.jpg)

### Week 7 Awardees

![Awardees](image2.jpg)
Proposed School “Tuck Shop/Canteen”

Please return the form below by Friday 21st March 2014.

Proposed menu items include:

**Hot Food**—Pizza—ham & pineapple, Bacon and Egg Roll, Sausage Roll, Pie, Spinach & Cheese Triangle, Corn on the Cob served with butter, Cheese Burger, Nachos (meat, cheese and sour cream), Soup and bread roll, Baked Potato with herb butter and bacon pieces.

**Snacks**—Fresh Fruit, Popcorn, Muesli/Breakfast Bars, Nut/Sultana Portions, Cheese and Crackers, Jelly, Frozen Yoghurt and fruit, Sippy Yoghurt.

**Drinks**—Bottle Water, Flavoured Milk, Plain Milk, Fruit Juice, Poppers

**Ice Treats**—Ice Blocks

**Meal Deals**—1 hot food selection with a drink and ice block or packet of popcorn

Please keep in mind red foods are an occasional treat and should be limited to special occasions. Red food examples—soft drinks, lollies, deep fried food, ice creams, cakes.

Food will be prepared in the staff room.

Proposed School “Tuck Shop/Canteen”

Name _______________________________________________

I support the proposed Tuck Shop YES/NO

I am happy to be put on a roster for Tuck Shop YES/NO

I would prefer MONDAY/TUESDAY/WEDNESDAY/THURSDAY/FRIDAY to be Tuck Shop day.

Foods I would like to include as menu ideas ________________________________________

______________________________________________________________________________

______________________________________________________________________________

Suggest foods above I would not like to see on the menu _____________________________

______________________________________________________________________________

______________________________________________________________________________

Signed ____________________________________________ Date ____________________________
**Sausage Rolls**

**Ingredients**
- 2 large potatoes (600g) quartered
- 2 teasp vegetable oil
- 1 large brown onion
- 2 cloves garlic, crushed
- 1 teasp ground cumin
- 1 teasp mild curry powder (We will be using mixed herbs)
- 300g sausage mince
- 200g minced beef
- 4 sheets ready-rolled puff pastry
- 1 egg, lightly beaten

**Method**
Boil potato until just tender, drain and mash.
Heat oil in small frying pan. Cook onion, garlic and spices, stirring until onion is soft and liquid has evaporated.
Combine onion mixture in large bowl with potato and minces. Mix well.
Preheat oven to hot. Cut each pastry sheet in half.
Divide mince mixture among pastry halves. Shape mince mixture down one long side of pastry.
Brush around edges with egg. Roll to enclose filling.
Cut rolls in half, brush with egg. Score top of each roll with sharp knife.
Place rolls seam-side down on lightly oiled trays.
Bake 25 minutes or until browned.

Makes 16.

We will be adding grated vegetables (carrot, zucchini)