SAS Staff Recognition Week

The school community is made up of a lot of different people, all of whom play a part in the running of the school and the provision of quality education to students. This week is School Administrative and Support Staff (SAS Staff) recognition week. It is an opportunity for the school community to acknowledge the vital role that SAS Staff play in education. The theme for 2014 is ‘Stepping up to the challenge’, and in my time here, Ms Kathleen, Mrs Whillas and Darren are definitely achieving this. Please take some time this week to thank the wonderful staff at Tuntable Creek PS.

Performing Arts Festival

Last week Tuntable Creek PS students participated in the Performing Arts Festival. There were over forty schools involved in the festival and over one thousand students performing throughout the week. Tuntable Creek students should give themselves a pat on the back for their impeccable dedication, behaviour and performance. I would like to thank parents and friends for supporting this fantastic event. I cannot wait to see what Miss Jodie and the students come up with next year!

Teams Day

On Friday it is Teams Day at the Channon Oval. Students will again be playing Tee Ball and Danish Rounders. We have attached a permission note to the newsletter and on the note we would like to know from you, how you would like the children travel there. We have the choice between private transport, children are to be dropped at the Channon Oval by 9am, or children can come to school and we can charter a bus to take students to the Oval. If we charter a bus it will cost $5.00 per student. The note needs to be returned by tomorrow (Wednesday 3rd September) in order to gauge your response. Please call the school if you would like more information.

Finally, I would like to thank the students, staff and parents for a wonderful time at your school. My time here has been enjoyable. I will be looking out for your smiling faces at future interschool events! 😊

Lisa Blackburn
Relieving Principal

Upcoming Events

September 5
TEAMS DAY – The Channon Oval

September 15
Yr 6 Inter-relate (Modanville PS)

September 17
Debating Finals – Lismore City Hall

September 19
LAST DAY TERM 3

October 7
TERM 4 COMMENCES - All students return
School Canteen – a tool for learning

As part of the school environment, the school canteen is an education resource. The children are learning about the Australian Guide to Healthy eating:

The children are learning in class about having every day foods most of the time and sometimes foods (chips, confectionary, muesli bars, pies etc) only sometimes.

Buying lunch from the canteen is a chance to reinforce this message by choosing salad rolls and wraps, sushi, or other every day foods.
Mini Pavlovas

Recipe #1338

Submitted by: beth

Serves: 8

Preparation time: more than 30 minutes

Ingredients

- 4 egg whites
- 1 cup caster sugar
- 1 tablespoon cornflour
- 1 teaspoon white vinegar
- 1 teaspoon vanilla essence
- 2 cups fresh berries e.g. strawberries, blueberries, raspberries, cranberries
- 3 fresh stone fruit, sliced e.g. peaches, nectarines, plums
- 1 fresh mango, skinned and sliced
- 3 fresh kiwifruit, sliced
- 3 fresh passionfruit
- 2 tablespoons brandy
- 4 tablespoons strawberry liqueur
- Fresh double cream

Method

1. Up to a day before, prepare pavlova topping. Combine berries, stone fruit, brandy and strawberry liqueur in a bowl. Cover and refrigerate.
2. On the day, slice mango and kivi fruit. Cover and set aside in refrigerator.
3. Meringues: Preheat fan forced oven to 130°C and place a layer of baking paper on a baking tray.
4. In a deep mixing bowl, beat egg whites until soft peaks form.
5. Gradually add caster sugar, making sure each addition of sugar is thoroughly mixed in before adding more (about 5 minutes of heating on high).
6. Add the vanilla and cornflour and mix on high for another 2 minutes.
7. Spoon mixture on baking paper. Each mini pavlova should be approximately 8 cm in diameter and 6 cm in height. Leave a gap between each to prevent sticking together in the oven.
8. Let meringues set in the warm oven for 90 minutes. Cool.
9. When meringues are cool, carefully slice off the tops (cut aside) and place each meringue body on a wide plate. Evenly distribute mango and kivi fruit on each meringue.
10. With a straining spoon, add a small amount of the berry mixture over the fruit. Spoon half a passionfruit over each one.
11. Top with a thin zig-zag of double cream and replace meringue tops in broken shards.

Recipe notes

The meringue mixture is firm enough when you can hold a spoonful upside down without it dropping off. The pavlovas should be served fresh. If you wish, you can whip the cream instead and place under the fruit.

CUSTARD

Ingredients

- 500 ml (2 cups) milk (see note)
- 1 vanilla bean, split lengthwise and seeds scraped
- 4 egg yolks
- 1 tbsp cornflour
- 55 g (¼ cup) caster sugar (see note)

Cook’s notes

Oven temperatures are for conventional; if using fan forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55-60 g, unless specified.

Instructions

Makes 2½ cups

Standing time 15 minutes

Combine the milk, and vanilla bean and seeds in a saucepan over medium heat, until simmering. Remove from the heat, cover and set aside for 15 minutes. Remove the vanilla bean. Beat the egg yolks and cornflour in a bowl with an electric mixer. Add the sugar and beat until pale and thick.

Reheat the milk back to simmering point. Pour hot milk mixture onto the egg yolks, whisking continuously. Return to a clean saucepan. Cook over low heat for 8 minutes, stirring, until the mixture thickens and coats the back of a spoon. Cool.

Pastry cream variation

Make as for vanilla custard, adding 2 tbsp each plain flour and cornflour to the egg yolks and sugar. Cook over a low heat until thick and beginning to bubble. Use a spatula to scrape the pastry cream into a bowl and cover the surface with a piece of baking paper before cooling and using or storing in the fridge. For a fluffier pastry cream, fold in ½ cup whipped cream.
THE CHANNON TEAMS DAY
FRIDAY 5TH SEPTEMBER 2014

Students from Tuntable Creek Public School will again be participating in activities at The Channon Oval on Friday 5th September as part of The Channon Teams Day.

Activities on the day will involve:

- Students from K - 2: Danish Rounders (tee ball type game)
- Students from 3 - 6: Tee ball

This is a normal school day and all students are expected and required to attend in full (PURPLE) uniform.

We have two options with transportation to and from The Channon Oval:

1. Students travel to school on normal morning bus. Arrive at school at 8.00am. Bus hire from school to The Channon Oval and back (cost $5/student). Students return home on normal school bus from school.
2. Students travel by private transport to The Channon Oval (meet at The Oval by 9.00am). Students leave with parents/private transport to home after the day. (Please note: there would be no after school bus)

Please indicate your preferred option below and return to the school by Wednesday 3rd September 2014.

TUNTABLE CREEK PUBLIC SCHOOL
THE CHANNON TEAMS DAY

I give permission for my son/daughter _____________________________ of Tuntable Creek Public School to participate in The Channon Teams Day on Friday 5th September 2014.

Transport:

- My child/ren will travel to school on normal school bus, travel by bus to and from The Channon Oval and return home at normal school times.

- My child/ren will travel to The Channon Oval by private transport being driven by ___________________________. My child/ren will leave The Channon Oval by private transport being driven by ___________________________.

Signed: ____________________________ Name: __________________________