Welcome to another newsletter. This week sees the start of an exciting chapter in our school’s life. We welcome Zac into our fold and look forward to a long and enjoyable time with him.

On the 2nd of May our Year 5 and 6 students joined student from Dareton, Palinyewah and Pomona on an excursion to Broken Hill to attend the Courage to Care exhibition. The students had a productive and informative time listening to holocaust survivors relive their experiences and discuss bullying and discrimination.

Mr Mercer is now joining us on Wednesday afternoons and is teaching the Personal Development and Health part of the curriculum. I am sure the students will enjoy these session with him.

Mr Hegedus is back with us on Wednesday after having some time off to organise the Ulysses Annual General Meeting. We have greatly missed his computer expertise and cheerful disposition.

This week our students are participating in NAPLAN Testing. If you are visiting our school, I would request that you be mindful of this and enter the grounds and rooms quietly.

Our School Education Director, Trish Webb, recently visited our school. She was most impressed by all that we do here. Thank you everyone for making this a great school.

Until next time,
Lynn Starkey

Did you know?
Australian students miss an average of 12 to 15 days of school per year. This adds up to a whole year of school being missed over the school-life of a child.

Joke’s Of the Week!

Why do gorillas have big nostrils?
Because they have big fingers.

What do you call a very old Ant?
An Antique!

Why do seagulls live near the sea?
Because if they lived near the bay, they would be called bagels.

Star of the Week
Wk 2 Troy
Wk 3 Adam
CRUNCH & SIP
BE HEALTHY

Kebabs

Rollup Description Ideal for a summer BBQ, serve these yummy kebabs with a garden salad and a wholemeal

Serve Details

Makes 6
Preparation time: 20 minutes

Ingredients

Ingredient Details

• 1 large chicken breast or
  thigh fillet, skin removed
• ½ green or red capsicum
• 1 onion
• 2 slices canned or
  fresh pineapple*
• 1 teaspoon olive oil
• 1 tablespoon reduced salt
  barbecue sauce
* Choose fruit canned in natural

Instructions

Instructions Details

1. Soak the bamboo skewers in water for about an hour before using. This will stop them burning on the barbecue.
2. Using a medium knife, cut the chicken into small bite-size cubes.
3. Wash the capsicum and pat dry with paper towels. Remove the seeds from the capsicum and place on a clean chopping board. Using a small vegetable knife, cut into small squares.
4. Peel the onion and chop into quarters. Separate the onion into segments.
5. Cut the pineapple into bite-size pieces.
6. Thread the chicken, onion, pineapple and capsicum onto the bamboo skewers, until all ingredients are used.
7. Heat a barbecue hotplate to medium–high. Lightly brush the hotplate with olive oil.
8. Place the kebabs on the hotplate and brush lightly with barbecue sauce.
9. Using tongs, turn frequently until the chicken is cooked – about 10 minutes.
10. Place on serving plates and serve.

Tip   You can use lean beef or lamb instead of chicken, or add vegetables such as mushrooms, onion or zucchini.
Some thing New for the newsletter . They say it is good to keep the Brain Active, well why not give it a try!!!! Answers next newsletter.

Puzzle 1

Can you find all of the spokes? A digit on a hub denotes the number of spokes that meet there. Spokes never cross and in the end everything will be connected.

Puzzle 2

These words can all have a letter added and then be rearranged to make a new 5-letter word. The letters added spell a 9-letter word. What are the new words?

HERB
BANG
KEEN
SUIT
QUAD
WHEY
CELL
TOIL
WILD