Our students were able to help him out by having a video conference with his current class to explain all about life along the Darling River. It was a valuable experience for both schools.

Until next time,

Lynn Starkey

Did you Know?

In today’s competitive world, high rates of absenteeism put students at a disadvantage long after they have left school.

Joke’s Of the Week!

What did the sock say to the foot?
Your putting me on!!!!

Where do you get a spider from?
Off the WEB!!!

Star of the Week
Wk. 6 William
Wk. 7 Riley

Welcome to this week’s newsletter. I hope everyone had a fun and enjoyable long weekend.

Earlier this week I was able to announce to my staff that I be relieving as the Country Area Program Coordinator for Sunraysia during Term 3 while Mrs Cath Eddie, Principal of Wentworth Public School, is on leave. I will still be at our school. However, this position requires me to spend one day each week completing duties associated with the role. Students and school routines will remain the same and Mrs Barnes will teach on Thursday and Friday for the duration of the term to give me this extra time.

The students are looking forward to next Monday when they will again be competing in the Pooncarie Junior Master chef competition. Jorge the Flying Padre will be with us as guest judge. Good luck to all the students on their cooking endeavours.

Last week Pooncarie Public School experienced a “blast from the past”. Mr Lez Holder, who was Principal here about twelve years ago, has been in contact with the school.
Ingredients (serves 4)

- 375g dried spaghetti pasta
- 350g broccoli, trimmed, cut into small florets
- 175g rind less shortcut bacon rashers, thinly sliced
- 3 garlic cloves, crushed
- 1/3 cup pine nuts, toasted
- 1/2 cup finely chopped fresh flat-leaf parsley leaves
- 1/3 cup olive oil

Method

1. Cook pasta in a large saucepan of boiling, salted water, following packet directions until tender. Add broccoli for last 2 minutes of cooking time. Drain pasta and broccoli.
2. Return pan to medium-high heat. Add bacon. Cook, stirring, for 3 to 4 minutes or until golden and crisp. Add garlic. Cook, stirring, for 30 seconds or until fragrant.
3. Add pasta, broccoli, pine nuts, parsley and oil. Cook, stirring, for 2 to 3 minutes or until heated through. Season with salt and pepper. Serve.

Apple Crumble

Ingredients (serves 4)

- 150g (1 cup) plain flour
- 100g (1/2 cup, firmly packed) brown sugar
- 100g chilled butter, chopped
- 50g (1/2 cup) rolled oats
- 60g (1/2 cup) chopped walnuts
- 1 x 800g can baker's apple

Method

1. Preheat oven to 180°C. Combine the flour, sugar, butter and oats in a bowl.
2. Use your fingertips to rub the butter into the flour mixture until the mixture resembles fine breadcrumbs. Stir in the walnuts.
3. Spoon the apple into a 1.5L (6-cup) capacity ovenproof dish. Scatter the walnut mixture evenly over the apples. Bake in oven for 20-25 minutes or until golden. Spoon the apple crumble into serving bowls. Serve with ice-cream.
They say it is good to keep the Brain Active, well why not give it a try!!!!

Answers

Hope you had fun with these brain teasers!

Puzzle 5

What is represented by this BrainBat?

A. B
   FIRE

What is represented by this BrainBat?

B. lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies lies