



Kirkton Public School

Newsletter

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Week 9 Term 4 2013

2014 Enrolment

If you know of anyone who is still thinking of enrolling in our school, in any grade for 2014 could you please ask them to contact the school.

It is very important for us to finalise numbers to ensure we are 52 students or above for next year.

Dates for the diary

6/12/13	Presentation Night
13/12/13	Swimming for Sport
17/12/13	Pool Party–Branxton Pool
18/12/13	Last Day Term 4
29/1/14	Students return to school Yr 1-6
30/1/14	First day for Kindergarten students
31/1/14	Swimming for Sport Yr 1-6 only
7/2/14	Small School's Swimming Carnival

Presentation Night and Christmas Concert

Tomorrow, 6th December, our school will be holding our 2013 Presentation Night commencing at 6.00 pm at Kirkton Public School. Students should be at school by 5:45pm as the night will commence at 6:00pm sharp.

PLEASE REMEMBER
school functions are an
ALCOHOL AND SMOKING FREE ZONE.

FLORA

FRIENDSHIP LEARNING OPPORTUNITY RESPECT ACHIEVEMENT

REMINDER

Have you returned your;

- **Surveys** due at school by school by the 6th December
- **Pool Party** permission note
- **P&C Raffle Tickets**
- **Library Books**

On the 28th November I was invited to Sydney for a special function to celebrate my achievements during The Heart Foundation's "Jump Rope For Heart" Fundraiser — I was one of the top 5 fund-raisers in all of NSW this year.



When we got there Nan, Pop, Mum and I had lunch. After that we went to the museum to see the dinosaurs, it was great. Next we went to the function it turned out to be a Christmas party and there were lots of nice people there. While we were there we thought I was going to get an award in a presentation. There was a small presentation where three people spoke. Then everyone stood around talking and eating. Then Mum spoke to a lady about getting an award so she went out to the back office to print two awards for the other boy and I. When she came back she gave the awards to us and I said thank you.

The end

By CHLOE BLACK

UNIFORM SHOP

OPEN TUESDAYS

2:30PM to 3:30PM

*Now located in the
Admin building*

Bus Passes 2014

All students in Kinder, Yr 1 & 2 are entitled to free bus travel.

If you have a child starting in year 3 next year you are required to apply for a bus pass.

Please contact the office for a Bus Form.



Year 6 Fund Raiser

Year Six are currently selling tickets in a raffle to raise money for a gift for the school.

Tickets are \$2 each or 3 for \$5.

Prizes are –2 Truck loads of water (including delivery within a 20k radius), a case of wine and a bunch of beautiful flowers.

Raffle drawn during morning assembly on Thursday 12th Dec.

School Reports

Student reports will be sent home next week.

Please take the time to read and explain aspects of these reports to your child/ren.

Our teachers have spent many long hours assessing, evaluating and monitoring each student to eventually develop these reports.



Thank you to Mrs Lane & Mrs Searles for coming to the rescue and providing us with the "Mother Goose" costume!

RAFFLE



GLOW PRODUCTS FOR SALE

KIRKTON PUBLIC SCHOOL



CHRISTMAS CONCERT

Friday 6th December 2013



from
6:00pm
at



KIRKTON PUBLIC SCHOOL

SOFT DRINKS & ICECREAMS FOR SALE

BYO A PLATE OF SAVOURY & SWEET FOOD FOR A SHARED SUPPER

CANTEEN WILL NOT OPERATE TOMORROW

The simplest way

to create a delicious spring meal

This easy and delicious vegetable fritatta can be enjoyed hot for dinner, and cold the next day in your kids' lunch boxes!

Ingredients :

1/3 cup pasta
(penne/bowties/risoni)
100g mushrooms, sliced
1 medium onion, chopped
1 tbsp olive oil
1 medium tomato, chopped
6 eggs, whisked
1 medium zucchini, sliced thinly
2 tbsp parsley



Method

1. Preheat oven to 180°C. Grease 20cm cake pan.
2. Boil pasta in water until tender. Drain.
3. Heat oil in large frying pan, cook onion, zucchini and mushrooms until just tender.
4. Combine all ingredients in large bowl. Mix well.
5. Pour mixture into prepared pan, bake for 45min.
6. (Serves 4).

For more information visit

www.eatittobeatit.com.au

or join us at facebook.com/eatittobeatit