BONG BONG CROSS COUNTRY & BALL GAMES
Unfortunately due to the weather …..this has been postponed until next Tuesday 31st March…..this also means the trip to Fitzroy Falls will be postponed until early Term 2.

NSW STATE ELECTION
Avoca PS P&C are supporting the Hall Committee who will be holding a BBQ, Cake Stall and plant sale at the Avoca Community Hall on Saturday 28th March 2015. Volunteers for the BBQ and stalls are needed on the day from 8:00am, or perhaps you could donate biscuits, a slice, cake or jam for the cake stall. Bulb orders can be placed with Chloe today. Donations for the cake stall may be sent to school Friday with students.

P & C BULB FUNDRAISER
Don’t forget to return orders and payment by 26th March 2015. All payments made to Avoca P & C Association please.

NAPLAN 2015
Letters to Parents included today for students in Years 3 & 5.

MUSIC 2015
Recently staff met with representatives from the Jellybeans Music. Our school has now purchased this program which contains lesson plans with all outcomes, indicators, activities and is aligned to the curriculum. This means our teachers will be able to present weekly music lessons including percussion, glockenspiel and recorder. A specialist music teacher will visit early Term 2 to help get the program started. This means students will be provided with a regular music program at no cost to parents. We already have all instruments needed!

POSITIVE BEHAVIOUR FOR SUCCESS TARGETED BEHAVIOUR
WEEK 9 - Uniform / Neat and accurate work
This year PBS has been extended into the classroom. This means students are learning to work and behave to meet the values of RESPONSIBILITY ~ RESPECT ~ SAFETY. Students are responsible for ….the neatness of work, the standard of work and the accuracy of the work they present . Students are learning to reflect…..is this the best I can do?

MATHEMATICS
2015 is the introductory year for the new Mathematics Syllabus. The new syllabus is heavily based on working mathematically and problem solving. All students are strongly encouraged to be learning their times tables. Support is available on the Mathletics site…which all students have access to!

WEEK 8 AWARDS
Mathletics:
Gold: Sarah
Bronze: Olivia, Paige, Poppy, Skye, Nathan

Reading Eggs:
Isaac, Olivia

Weekly Awards:
Nathan, Poppy, Bodhi, Isaac

PSB Winners:
Isaac, Paige
3-6 are examining different ways of creating special effects. We have been experimenting with oil pastels, water paint and 3D art.

K-2 created art work and stories about A Magic Hat…. Based on the book by Mem Fox.

They loved showing them at assembly this week.
Wednesday 25th March  Mrs Schaefer and Mrs Hopwood @ MVPS ~ Mrs Ritchie teaching K-2
Thursday 26th March  NSW PSSA State Swimming Championships—GO AVOCA !!!
Friday 27th March  PPC Meeting at Moss Vale Golf Club ~ Mrs Hopwood attending
Saturday 28th March  ELECTION DAY BBQ at AVOCA COMMUNITY HALL
Tuesday 31st March  Cross Country Back –up date / Fitzroy Falls excursion postponed
Wednesday 1st April  PPA Credential Meeting @ Moss Vale Public School ~ Mrs Hopwood attending
Thursday 2nd April  Last Day of Term 1
                      Preschool Easter Activities 10-11am
Monday 20th April  Staff Development Day
Tuesday 21st April  Students return today

AMANDA’S WEDNESDAY COOKING CLASS RECIPES

NASTURTIUM FINGERPRINT COOKIES

Filling:
10 Nasturtium flowers
1/2 cup apricot jam

Dough:
1 cup unsalted butter
1/2 cup sugar
2 cups plain flour
1/2 tsp ground white pepper
1/2 tsp salt (omit if using salted butter)
5 nasturtium flowers

Icing: (optional)
1/2 cup icing sugar
2 tsp orange or lemon juice

Rinse 10 nasturtiums flowers, remove petals and discard stems and leaves. Dry petals, then mince them by snipping them with kitchen scissors, Gently mix petals into apricot jam. Spoon into ziplock plastic bag or piping bag. Set aside. Cream butter and sugar together. Add salt (if using), flour and white pepper. As described above wash and snip the remaining 5 Nasturtium flowers and mix in using your hands. Roll into tablespoon size balls. Using your thumb press 3/4 of the way through each cookie. Pipe jam into each cookie. Chill in freezer for 10 minutes. Bake at 160 degrees Celsius for 15 minutes or until lightly browned. Wait until cool then mix icing ingredients together, spoon into piping bag and pipe across each cookie.

CANTEEN ~ TERM 1 ~ 2015

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<tr>
<th>WEEK</th>
<th>DATE</th>
<th>MENU ITEM</th>
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<tbody>
<tr>
<td>9</td>
<td>FRIDAY 27.03.15</td>
<td>MINI QUICHE/CHEESE &amp; BACON SCROLLS</td>
<td>AMANDA</td>
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<td>THURSDAY 02.04.15</td>
<td>SUBWAY</td>
<td>CHLOE</td>
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Attention:  All Parents/Carers

Thursday 2nd April will be a Special Subway Lunch
Orders due on or before 9.30am Monday 30th April

Total cost 6” = $5.50 (ham salad or salad) or $6.00 (chicken)
12” = $8.50 (ham salad or salad) or $9.00 (chicken)

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<th>12” Wheat Bread</th>
<th>6” White Bread</th>
<th>12” White Bread</th>
<th>Ham</th>
<th>Chicken</th>
<th>Cheddar Cheese</th>
<th>Lettuce</th>
<th>Tomato</th>
<th>Onion</th>
<th>Capsicum</th>
<th>Carrot</th>
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