Excited campers

Student of the Week
Mrs Corke’s class
Week 4 – Cooper N – concentrating hard in all learning areas.
Week 5 – Halle B – being friendly and welcoming our new students.

Mrs Faulkner’s class
Week 4 – Kate S – great effort in writing.
Week 5 – Harrison C – choosing a playful attitude in class.

Mr Faulkner’s class
Week 4 – Laura P – positive attitude, open and honest.
Week 5 – Jacinta McM – independence and initiative.

Reading Awards
50 nights – Library Puppy
75 nights – Daryl G
100 nights – Maddy K
125 nights – Grace H, Sophie W
150 nights – Sam S
175 nights – Lizzy S, Sean D, Emily T, Jeremy D
200 nights – Fletcher G, Eli B, Charlie P, Harrison C

Upcoming Dates for your Diary
24 Nov – Book Fair begins for 2 weeks
25 Nov – Bbong Alive
1 Dec – Swim school begins
12 Dec – Bikeathon
16 Dec – Presentation Night
17 Dec – Last day for students 2014

Being fair shows you care – FISH for life
**Broken Bay Camp**

I’d like to start by thanking all of the parents who gave their kids the chance to attend this camp. It’s a terrific experience and one I’m certain the kids will never forget. I must also take this chance to thank Mrs Faulkner and Mrs Horan for taking time from their families to be on duty 24 hours a day for the whole week. Throughout the week I was continually reminded of the positive attitudes and beautiful nature of our kids. They worked well as a group in many of the challenges they were set, demonstrated outstanding behaviour and in most cases were able to take care of not just themselves but those close by to them as well. As a teacher I felt quite privileged to have been able to share those experiences with the kids and as the Principal of this great school I felt very satisfied that we were able to offer the opportunity to the kids. Please enjoy some of the photographs from camp that you may see in this newsletter. Mr Faulkner

**Approaching the School**

Just a quick reminder that all of us here at Bedgerabong School are committed to supporting our school families and students. Sometimes issues may arise that you may feel the need to address with us. We do have a policy to assist with this, it can be found on our schools website. In a nutshell it says that if you have a classroom based issue, then take the time to make an appointment with your child’s teacher. If then you aren’t satisfied, you can contact the Principal. It also asks that you respect the teacher’s time and call the school to book an appointment to have a meeting. Of course we can only deal with school based issues. Any bus related issue are to be directed to the bus operators as they are responsible for timetables, runs etc. They are responsible to the Department of Transport. Any issues in regards to private vehicle conveyance subsidies can be directed straight to the Department of Transport. To find out more about Private Vehicle Conveyance (PVC) go to their website transport.nsw.gov.au/pvc here you can also apply online for the subsidy. Online applications are confirmed as received immediately.
K-2 News
K-2 enjoyed their excursion to the museum last Thursday. It was very interesting looking at the old kitchen and farming machinery that was used in the past. We soon realised how things have changed and that our lives are much easier now. Thank you to all the adults and parents who helped on the day. Everyone made our excursion a huge success.
A huge thank you to Mr Allegri and Mr Ward who have been teaching in the K-2 class over the last four weeks. We really appreciate all the help and learning activities that they have both provided. We wish you both a success in your studies.
Remembrance day was an important day for the children at school last week. We stopped for a minute silence to show our respect. Mrs Corke

News from the “Middle”
Wow what a week we have had! Broken Bay was everything we thought and more. I was very proud of the children in our class who attended camp. Not only did they have fun but they were responsible, independent and always respectful. Thank you to all of you for making Broken Bay 2014, the best camp ever.
Meanwhile back in the classroom, we have been studying Indigenous art from Australia and beyond. What do you think of our latest works? Native American Eagles. Mrs Faulkner
Parenting Ideas
Michael Grose shares Jefferey Foh's 5 tips on how to cultivate an attitude of gratitude

1. Learn to limit children's commercial consumption and commercial activity and maintain experimental activities to make them curious and interested.
2. Encourage children to write thank you notes or letters to acknowledge teachers and coaches in their lives.
3. Adults need to model gratefulness and thankfulness in their own lives to their children.
4. Help children process benefits with 'grateful lenses' when someone does something for them.
5. Tune into your child's interests and strengths. Nurturing this will give them more to be grateful for.

Tootie Fruity
Yesterday in Tootie Fruity we made an old favourite – lasagna, both beef and chicken. The little class made orange Christmas balls from fruit cake – they were delicious.

Beef Lasagna
2 cups béchamel sauce, ½ kg ground beef, 1 medium onion, chopped, 3 cloves garlic, 6-8 white mushrooms, sliced, 2 bottles tomato pasta sauce, 2 tsp dried oregano, 1 pkt fresh lasagna sheets, 2 cups shredded mozzarella cheese, ½ cup grated parmesan cheese
1. Preheat oven to 400°F. 2. Prepare the béchamel sauce.

Making the red sauce:
3. Brown the ground beef in a large skillet or heavy-bottomed saucepan. Drain excess fat remove meat from pan and set aside. 4. Sauté onion and garlic for 10 minutes or until the onion is translucent. 5. Add the mushrooms and cook until soft, another 5 minutes or so. 6. Return meat to the pan and add the tomato sauce and dried herbs. Bring to a simmer and cook for another 5 minutes, stirring occasionally, just until everything is heated through. Remove the red sauce from heat and season to taste with salt and black pepper.

Assembling the lasagna:
7. Ladle enough red sauce to cover the bottom of an ovenproof baking dish. 8. Arrange lasagne sheets atop the red sauce, then a layer of bechamel sauce. Then lasagne sheets. 9. Repeat the previous step until all sauces are gone 10. Spread the shredded mozzarella evenly atop the lasagna, then sprinkle on the grated parmesan cheese. 11. Cover the dish tightly with foil and bake for 40 minutes. 12. Remove foil and bake for about 10 more minutes, or until the cheese on top has browned slightly. 13. Remove lasagna from oven and cool for 10 minutes before serving

Chicken Lasagna
1 tablespoon olive oil, 1 onion, chopped, 3 cloves garlic, minced, 6-8 sliced mushrooms, 1 red bell pepper, chopped, 3 cups cubed, cooked chicken, 250 pkt cream cheese, 1 jar Alfredo sauce 1/2 cup milk 12 fresh lasagna sheets, 1 cup shredded Havarti cheese, 1 cup shredded mozzarella cheese, 1/4 cup grated Parmesan cheese

Method
Preheat oven to 350 degrees F. Spray a 13" x 9" glass baking dish with nonstick cooking spray and set aside. In large skillet, heat olive oil over medium heat. Add onion and garlic; cook and stir until crisp-tender, about 5 minutes. Add mushrooms and red bell pepper; cook and stir for 4 minutes longer. Add chicken and remove from heat. In medium saucepan, combine cream cheese, Alfredo sauce, and milk. Cook and stir over low heat until cheese melts and sauce is smooth. Stir into chicken mixture.

In small bowl, combine Havarti and mozzarella cheeses. Place 1/2 cup of the chicken sauce in the bottom of prepared baking dish. Top with one-third of noodles, one-third of the chicken mixture, then one-third of the mixed cheeses. Repeat layers, ending with cheeses. Sprinkle with Parmesan cheese.
Bake for 45-55 minutes or until casserole is bubbly and cheeses are melted and starting to brown. If refrigerated, add another 10-15 minutes to baking time
**Christmas Cake Balls**

800 gms dark fruit cake, 250 gms dark chocolate, 125 gms butter, 2 tbs orange juice, 1 tbs orange optional finely chopped peeled

**Method**

1. Melt the butter and chocolate in a bowl over hot water.
2. Crumble the fruit cake into a large bowl.
3. Add the rum and mix it through.
4. Stir in melted butter and chocolate mixture until it is combined and pour it into the cake mixture. Mix well until all is combined.
5. Line baking trays with greaseproof paper. Roll a teaspoon of the mixture into a ball, place on trays.

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**Bedgerabong Community Notice Board**

**Church Services 2014**

**Bedgerabong Uniting Service** - 2nd and 4th Sunday of the month. All denominations very welcome.

- **Harvest Festival** – 21st February 2015
- **Day of Prayer** – First Friday in March 10.30 am

**Bedgerabong Harvest Festival**

Saturday 21st February 2015. 8pm Bedgerabong Hall.

Combined Thanksgiving Service followed by Auction. Fruit, vegetables, jams, cakes, handicrafts and interesting articles. Ladies a plate for supper. All denominations very welcome.

**World Day of Prayer**

Bedgerabong Union Church

Friday 6th March 2015 at 10.30am. Morning tea to follow at the church. Ladies a plate please. A working bee will be held at the church on Thursday 5th March at 9am to clean the church and grounds.

**Bedgerabong Hall**

The AGM for Bedgerabong Hall was held in October. The new committee is as follows:

- President – Maree Hodges, Vice President – Jan Brown, Secretary – Marilyn Horan, Treasurer – Ellen Brown.

Maree would like to take this opportunity to thank all those in the community who helped with catering over the year. THANK YOU it makes our community work.
FREAKY FACTS
Strongman John Evans holds the world record for the heaviest weight balanced only on his head. He balanced 101 bricks that weighed 188kg.
Ninety nine percent of all extinct species are birds.
True berries include the grape, tomato and eggplant, but not the raspberry or blackberry.

Giggle Spot
Q: Why can’t your nose be 12 inches long? A: Because then it would be a foot!
Q: Why did the man with one hand cross the road? A: To get to the second hand shop.
Q: Q: Why did the belt go to jail? A: Because it held up a pair of pants!

QUOTE OF THE WEEK
“A woman’s mind is cleaner than a man’s: she changes it more often.” ~Olivier Herford

Happy Birthday to these recent and up coming party goers.

11 Nov Halle B
17 Nov William M
23 Nov Harriet P
13 Nov Aaron T
19 Nov Jack K
25 Nov Isabella B

Upcoming Dates for your Diary

24 Nov Bookfair begins for 2 weeks
25 Nov Bbong Alive
1 Dec Swim school begins
12 Dec Bikeathon
16 Dec Presentation Night
17 Dec Last day for students 2014

2014 school term dates
Term 1 28-1-14 - 11-4-14
Term 3 14-7-14 - 19-9-14
Term 2 28-4-14 - 27-6-14
Term 4 7-10-14 – 19-12-14

Mr Faulkner
20 November 2014

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