



# Newsletter

30 October 2013  
Term 4 Week 4

email: blackhill-p.school@det.nsw.edu.au  
http://www.blackhill-p.schools.nsw.edu.au/

## Black Hill Public School

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### CIVICS & CITIZENSHIP – FORGIVENESS

Forgiveness means overlooking the mistakes of others or yourself and moving on. Forgiving does not mean that the hurt suddenly disappears or that a wrong becomes right. It is important to remember to forgive yourself if you do wrong, as we all make mistakes.

Dear Parents and Friends,

#### Athletics Carnival

Luckily the weather played a part last Friday and we had a chance to put our whole school athletics carnival on. It was a great day and I was really impressed with every team and the way they represented themselves throughout the day. To all of the parents that attended and helped on the day, thank you all. You made the day a pleasure and even got to show us some skills in the parents' race! Usain Bolt would have been proud.

Everyone had fun which was our main objective and in this week's assembly we will hand out some certificates to our winners, champions and participants. Our overall house winner on the day was Worimi, congratulations. They stormed home this year and the rest of the teams came in as follows; Wonarua 2nd, Darkinjan 3rd and Awabakal 4th.

Our champions this year were:

- JUNIOR GIRL Imogen Robertson
- JUNIOR BOY William Kolo
- SENIOR GIRL Lesina Kolo
- SENIOR BOY Isaiah Mallard

Well done everyone!

#### Pie and Lamington Drive

This is your last chance to order your pies and lamingtons as all orders and money must be in by this Friday. There is a great selection of pies, slices and lamingtons so please pass your order forms around to your family and friends as all money raised supports the school. All orders and money need to be returned to school by this Friday, 1 November and the orders will be ready for pick up on Friday, 8 November. Thanks for your support.



Coming Events 	
Pie and Lamington Drive Orders Returned	1 Nov
Kinder Orientation	6 & 13 Nov
Pie and Lamington Driver Order Pick-up	8 Nov
Community Gathering	Sat 23 Nov
Christmas Carols, Cessnock TAFE, 7.30-9.30pm	5 Dec
Presentation Night	11 Dec
End School Year 2013 for students	18 Dec

#### Presentation Night

As you would know the presentation night this year is on at 7.00pm on Wednesday 11th December. This year there will be a change of venue. It is becoming difficult to fit everyone in at school and parking safety is a concern, so we are moving Presentation Night this year to a venue close by. We will be using a church hall in the Holmwood Industrial Estate on the northern side of the roundabout. A map will be included in a future newsletter. The church is C3 Church Hope, 1/1 Pippita Close, behind the Caltex service station on the western side of Wheatleys Drive.

As well as being four times the size of the COLA, there is a car-park and a street to park on, air conditioning and a full audio/visual system is a bonus. We will evaluate this change following this year's presentation night.

#### Kindergarten Orientation

Next Wednesday 6th November is the first of our Kinder Orientation days. This will be conducted from 9.00am to 11.00am. Buddies will be allocated during the week. We hope all of those who have lodged enrolment applications will be able to attend. The next Orientation is on Wednesday 13th November.

<b>Due for Return this week</b>	
Pie and Lamington Orders	Fri
Sausage Sizzle Order	Fri
Hot Lunch Order	Fri



### Financial Rollover and Changes

At the moment the office is preparing for the end of our financial year rollover. This is generally a busy and difficult time, but this year there is an enormous amount of extra and new work to complete as we transfer to a new office administrative system and new software package. You will have noticed that Mrs Jackson and I have been away recently at training courses for this. As we transition into the "brave new world", which has many advantages for the school and parents, there may be delays or difficulties in the office. Please bear with us.

### P&C News

#### THANKS MRS A!!!

The whole of the BHPS community would like to express our deepest gratitude to Mrs A for her tireless efforts over the last two weeks in her role as a volunteer fire-fighter. Mrs A, not only have you been fighting fires many days and nights, but you keep turning up to school to teach afterwards! You and so many others were instrumental in protecting the houses of many in our immediate school community, as well as the wider Newcastle community, and words cannot do justice to express how grateful we are. You are a hero to us and you are an amazing example of selfless sacrifice to us all. THANK YOU!!!

#### KINDER ORIENTATION DAY—Help needed!

The first day of Kinder orientation is Wednesday November 6th. Traditionally the P&C provides morning tea to be served at 11am to the families at the end of the orientation. We are asking for volunteers to provide food. It doesn't have to be home baked. If you can't often attend P&C run events due to other commitments, this is a great opportunity to contribute. All you have to do is drop off the food to the school office that morning.



We are also planning on inviting parents to stay for an informal morning tea on the second orientation morning Wednesday November 13. This has not been planned by the P&C in the past, but we would like to trial it this year. Parents will be invited to the staff room after leaving their children at assembly at

9am and spend the next couple of hours chatting and getting to know each other and asking questions. For this to be successful we would like a few existing parents at the school to attend, so that new parents can get to know a few people and ask questions of those of us 'in the know'.

Please let me know ASAP if you can provide morning tea for either morning, or would like to attend the second informal morning.

Thanks! Karen Stevenson. 0414 807 053

### COOKING ROSTER

Thank you so much to the parents and grandparents who have signed up to help with Wednesday cooking this term. We have enough volunteers to go ahead as normal for the first few weeks, however, we still have a couple of gaps. If you are to be at school from 11.45 til 1.30 to help with cooking on November 13, November 20 or November 27 (we currently have no one at all on the 27th), please let me know ASAP or put your name on the roster at the school Office.

Thanks, Karen 0414 807 053



### Kurri Kurri Preschool

We are currently taking names for children requiring preschool education for children eligible to attend preschool up to 2016 i.e., born before 31/07/2012.

We also still have positions available for 2014. Please contact Kurri Kurri Preschool on 4937 2110 for further information.

## Sausage Sizzle

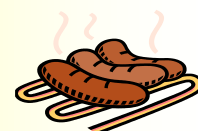
Friday 1 November

Deanne Wicks

Michelle Jacobs

Sizzle \$1.50

Poppers \$1.00



## **Black Hill Community Fun Night**

The families of BHPS are invited to our final community gathering of the year.

**Saturday 23<sup>rd</sup> November**

**5pm to 7:30pm**

For dinner, followed by the inaugural

### **SQUIDDITCH WORLD AMMETURE TITLES (SWAT)**

The game of Squidditch was created at BHPS and the students are keen to show their families how it works....it's a fun family sport that all can participate in!

Dinner of lasagne, salad and dessert will be provided as a fundraiser for the year 6 gift to the school.

Cost will be \$5 per person. Drinks will be available for an extra charge. Squidditch is free!

Please return the RSVP slip to the school by **FRIDAY 15<sup>th</sup> NOVEMBER, WITH YOUR MONEY.**

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### **RSVP to Black Hill Community Fun Night**

Family name \_\_\_\_\_

Number of people attending \_\_\_\_\_

Number of people requiring vegetarian food \_\_\_\_\_

Number of people requiring gluten free food \_\_\_\_\_

I am enclosing \$ \_\_\_\_\_ (at \$5 per person)

## Fried Singapore Noodles

### Ingredients

- 4 eggs
- 1 Tablespoon olive oil
- 350gm fresh noodles
- 5 shortcut bacon rashers finely chopped
- 300g mince
- ½ onion finely chopped
- 1 carrot grated
- 2 sticks celery finely chopped
- ¼ cabbage finely chopped
- ½ cup Stir fry sauce
- ¼ cup boiling water

### Method

Fill the kettle with water and boil.

Place noodles in a bowl and cover with boiling water, leave stand for 5 minutes then stir noodles with a fork to separate the strands. Drain water off and put aside.

Finely chop Bacon, Celery, Onion and Celery.

Peel and grate Carrots.

Crack eggs into a bowl and mix well with a fork.

Heat a large frying pan, add olive oil and pour eggs into pan to make a thin omelette. When cooked, remove and put onto a chopping board to cool, and then chop into small pieces.

Add the mince and bacon to the pan and cook for 5 minutes, then add onion, celery, carrot and cook for 5 minutes. Then add cabbage and cook for 2 minutes.

In a small bowl mix ¼ cup boiling water and stir fry sauce together.

Add the drained noodles and the cooked chopped eggs to the frying pan and mix well.

Pour the sauce mixture over the frying pan and gently mix everything together.



## Chicken with Hokkien Noodles

### Ingredients

- 1 Tablespoon olive oil
- 350gm fresh Hokkien noodles
- 300g chicken thigh fillet chopped into small pieces
- ½ onion finely chopped
- 1 carrot finely chopped into thin strips
- 2 sticks celery finely chopped
- ½ capsicum finely chopped into thin strips
- ¼ cup sweet chilli sauce
- 2 Tablespoons soy sauce
- 1 Tablespoon oyster sauce

### Method

Fill the kettle with water and boil.

Place noodles in a bowl and cover with boiling water, leave stand for 5 minutes then stir noodles with a fork to separate the strands. Drain water off and put aside.

Chop the Chicken into small pieces.

Finely chop the Onion and Celery.

Chop the Carrots and Capsicum into long thin strips.

Heat a large frying pan, add olive oil and add the chicken and cook for 5 minutes.

Add the add onion, celery, carrot and capsicum and cook for 5 minutes.

Add the drained noodles to the frying pan and mix well.

In a small bowl add the soy, oyster sauce and sweet chilli sauce together.

Pour the sauce mixture over the food in the frying pan and gently mix everything together.



### Equipment

Chopping Boards

Knives

Large frying pan or wok

Measuring Cups

Measuring Spoons

Small bowl

Medium bowl

Fork or whisk

Colander

