PRINCIPAL’S REPORT

Dear Families,

We are enjoying our new timetable and still refining it here and there. Cooking and knitting was a huge success and it was great to see Uncle Ritchie again. He assisted us with our fundamental movement skills assessment.

Mr Scott started Tai Chi this morning, which is always a beautiful way to start the week.

SWIMMING CARNIVAL

Our swimming carnival is on Thursday. This will be a lot of fun and students will be able to meet up with old friends from Eungai. The carnival starts at 10.00am but I would still like students there at 9.15 so we can do some warm up laps and practise our dive starts and relay change overs.

PRINCIPAL’S MEETING

I am at a Principal’s meeting on Friday, so Mr Simpson will be taking the students and delivering the Thursday timetable. This is to ensure that they don’t miss out on their technology and music lessons. Therefore, there will be no Assembly on Friday.

HOMEWORK / HOME READERS ABSENTEES

Thank you for supporting your child with homework and their readers. If your child is absent please either phone the school or send a note in the next day so that we can adjust our attendance records.

All the best for a great week everyone.
**ASSEMBLY**

Willow received her Assembly Award at Fridays Assembly for excellent concentration and fine motor skills when knitting. Wren received her award for using clever mathematical strategies and applying them to problem solving.

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**GENERAL PERMISSION NOTE**

Attached to the Newsletter today is a General Permission Note Emergency Contact Details forms. It is a Departmental Policy that we update this information every year. Please if your home phone number has changed let us know. All other areas of the form must be completed even if your Emergency contacts have not changed and return the forms to school by Friday 19th February.

Below are some reports from the students about their responsibilities around the school. Thank you girls for your contributions to the newsletter. I am sure our families will enjoy reading your news.

Regards
Sarah Landers
Relieving Principal

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**REPORT FROM THE CAPTAINS - ANNA AND BREE**

We are enjoying school parliament. Thankyou girls you have lots of good ideas. Bree and I are working on our leadership contract. It is so much fun being school captain!

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**REPORT FROM THE LIBRARIANS – AMALI AND TARYN**

On Friday we borrowed for the first time using the new library system. Julie came in especially to show us what to do. Jane will be setting up individual profiles for us.

On Monday afternoons we are having history in the library – we have lots of good books on convicts, Captain Cook and The First Fleet. Keep Reading – Readers are Leaders!!

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**REPORT FROM THE AGRONOMIST - WILLOW**

We had some very hot weather and all eyes were on the thermometer on the verandah. It was 32* in the shade and I reckon it was about 42* in the playground!
We need to do some weeding in the garden beds. The basil is looking very healthy and there are no bugs. Anna would like to plant cherry tomatoes.

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**REPORT FROM THE SPORTS DESK - WREN AND TIAHN**

Every morning before school we ride 3 laps of the mountain bike track. This is really helping to improve our fitness.

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Medlow Public School is a proud member of the Valley 10 Community of Public Schools.
Today Willow and Amal made great use of some of the basil from our garden to make basil pesto and cheese biscuits for tomorrow’s morning tea. Many thanks to Amanda Barnett for the extra basil.

**Basil Pesto**
Basil, garlic, macadamias, oil and parmesan cheese. Quantities depend on taste preferences and amount of basil available. Put all ingredients except oil, into blender or food processor and blend until well minced, slowly add oil until desired consistency is achieved.

**Cheese Biscuits**
1 cup grated tasty cheese, 1 cup SR Flour, pinch salt, 60g butter and cold water. Put all ingredients except water into food processor and blend until combined, slowly add water until dough comes together in a ball. Alternatively place flour and salt in a bowl and rub cold butter into flour with fingers until dough looks like course breadcrumbs, add cheese and then slowly add water, mixing until dough forms a ball. Roll dough into long tube about the size of a 20cent piece, wrap in glad wrap and refrigerate until very cold, at least 3 hrs. Can also be frozen for later use. Cut dough into very thin slices (2mm) and place on baking trays. Bake in 160 oven until brown.

Just lazing around in the shade at lunch time.