"Building confidence, knowledge and independence"



Carinya

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A message from the Principal's desk:

This year is certainly flying by and we are approaching the end of Semester 1 and report time. Reports will be mailed home the last week of term and we encourage parents to celebrate your child's successes.

Studies have shown that parents, who are focused on their child's education, also make a huge difference in their achievements. Just asking your child how was their school day and showing genuine interest in the learning that they are doing, can have the same impact as hours of private tutoring. Parental involvement is at its best when parents read a book with their child, when they talk about things they have done during the day, when they tell stories to their children or when simply playing with your child.

Office News

Hello from the office.

I have now been officially The School Administration Manager for nearly 12 months. During this time I have had the pleasure of speaking to our parents on a regular basis. I feel very privileged to be working at Carinya School, with our wonderful students and very dedicated parents. Being usually the first point of contact for our parents and visitors to our school, we in the office strive to be of assistance in any way we can. I would like to thank all of our parents, students and the dedicated staff who have all welcomed me warmly to Carinya School. I look forward to many years of service to our students and parents at Carinya School. I would like to welcome Ainsley to the office. Ainsley works Thursday and Friday of each week and is a valued member of our team. Please contact me to update changes of address, phone details or emergency contact details. Speak to you soon Karen

Dates to remember

Maths and Science fun day 12th June

Public Holiday

End of Term 2

Term 3 Begins

Vaccinations

Education Week

10th June

28th June

16th July

29/7 -2/8/13

10th September

Janelle Radke



Art

Congratulations to Class 1 and Class 3 for their work with the NSW Schools Reconciliation Art Challenge. Each student received a certificate for their artwork. Well Done!!

Lee Bethel

Introducing a New Critical Information

Register. Please distribute this link to parents and students.

Accidents happen. Crime Stoppers and (000) Triple Zero Emergency Services support this important FREE community service.

Duty of Care: To increase every possible measure in your Duty of Care for all students and teachers, whether they be travelling to and from the school, on the campus, at a sports carnival, day excursion, school camp or perhaps they have an allergic reaction to something whilst in the playground – accidents happen. Ensure information about your students and teachers is available to Emergency Personnel – fast.

Emergency Personnel often find themselves in a difficult position when they are presented with patients who may be young and unable to communicate effectively, in a state of shock or unconscious. Emergency Personnel need to know their name, their preferred contacts and if they have any medical conditions or allergies which may effect the treatment administered.

This FREE service offers a solution to this predicament.

MyPD.com is an Emergency Identification service with unique ID's printed on cards, stickers for phones/wallets/bags etc, screen saver for smart phones, stickers for bike helmets, prams etc

Kathleen Kenny, Director MyPD.com, is available on mobile **0418 655 848** to assist.

WEB: www.mypd.com Service Explained: <u>http://youtu.be/qV6EEM3rRu0</u>

Carinya School Gardens and Grounds

We are currently receiving very positive feedback from our community about the environmental improvement programme 'Landcare'. We are currently focusing on improving our school grounds and gardens and each Friday our students from the Landcare group are busy weeding, clipping, planting selected shrubs, choosing the optimum fertilizers and landscape designing.

Landcare equips students with invaluable knowledge and hands on experience that will continue to grow with them into the future. Jason, Latisha, Jess, Dylan, Arron, Matthew D. Jack, Kelvin and Dan W. along with members of staff form the Landcare group for Term 2.



Marine Studies

As part of Marine Studies some of our seniors are walking to Moore's Reserve each Wednesday afternoon to gain knowledge into how to fish safely and sustainably.

This programme runs this term and students learn to tie knots, fishing rigs, handle and identify fish, ascertain tide times and currents and how to cast.

Good luck to our students and staff who are participating in this activity. We all hope for excellent weather and great fun. Again we thank our staff for organizing such an exciting programme.



New Sports Equipment

Our school applied for a sports grant and we were successful in gaining an endowment. We were able to order a great variety of new sports equipment and although there was a lengthy wait for our equipment to arrive it has been well worth the wait. Some of the new gear includes a skill step ladder, a large bounce ball kit, an indigenous games kit, tennis, volley ball nets and various soccer, rugby and AFL balls.

Anzac Day Service 2013

Learning about Anzac Day helps students to understand the life and times of Australia and its people.

With Anzac Day falling in the school holidays our

students remembered sacrifices made by our countrymen and women during wartime when we returned to school.



The ceremony included poem recitals and speeches, recital of the

ode, laying of the wreath, playing of the last post and the rouse.

After the ceremony students enjoyed Anzac biscuits that had been cooked by the senior Food Technology class.



Staff: Devan Manickum & Keli Porter

In the first week of Term 2 students from Class 7 helped organise the Anzac Day Service. Ross Capellieri continued work experience at C&R Autobodies and attended St.George TAFE one day a week doing a course in Paint and Airbrushing. His employer was extremely impressed and offered Ross a full time apprenticeship which he took up at the beginning of week 3 term 2. We wish Ross every success in his work and studies.

Byron Wilson commenced work experience at St. George SSP on 21.5.2013 and his first day was very successful.

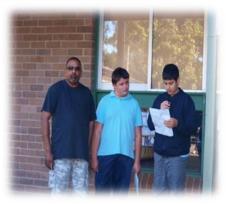
Well done Byron.



Maths & Science Day







So far this term we have been studying the rule Focus on Learning:



We had fun acting out being a good learner in assembly and many students earned bonus points for making the right choices. In class we counted up all the things we have already learned how to do (26+!) and talked about how important (and fun) it is to keep learning new things. In Week 5 we are studying **Being Safe** and look forward to seeing students practicing the safety rule around the school.



Playground award winners for this term are: Robert, Hayden and Moustapha. Congratulations! Also, don't forget to follow the school rules on the taxi for a chance to earn 50 points. Already this term 16500 points have been spent at the prize cupboard, including 5000 points on a beautiful model train. Well done everyone!

Donation of Artwork

Carinya School would like to thank Haier for their donation of an extremely large art piece portraying a kitchen scene. Our Food Tech students were amazed at the size of the painting and its vibrant colours. Once again thank you, it was greatly appreciated.



Environmentalists visit Carinya

On 31st May 2013, Environmentalists from Kogarah Council held a workshop at Carinya School. Topics discussed were Worm farms, composting, correct use of bins, recycling and other environmental issues. The students showed a good knowledge of all the topics which were discussed in the workshop.



FREE fun program for kids to become healthier, fitter and happier!

Go4Fun is a healthy lifestyle program to improve health, fitness,

self-esteem and confidence in children above their ideal weight. Go4Fun runs for 10 weeks during school term for children and their parents.

Sessions are each week for two hours after school and include games, activities, tips on healthy food, label reading and portion sizes plus much more!

Commencing Term 3, 2013 at:

Carlton Public School 60 Cameron St, Bexley

Commencing 15TH July 2013

To book in to a program or for more information contact:

Emma Sainsbury on 9382 8646 or email



emma.sainsbury@sesiahs.health.nsw.gov.au.

Or phone 1800 780 900 or visit www.mendcentral.org/go4fun

Music Report

It has been a productive semester so far for the musicians of Carinya with the introduction of a Digital Audio Workstation to the Music Lab. Students have been creating their own original compositions by tracking down multiple instruments and mixing them into diverse songs that are as individual as themselves. Hopefully soon we will have an album of original music that will be sent home towards the end of the year. Every Friday the School of Rock group has been learning how to perform the instrument of their choice and write songs from scratch. Watch this space for the next big thing! We have some talented individuals amongst us.





From the Food Tech Room

Meat Pies (between 2)

Ingredients

teaspoon oil
 bacon rasher (optional)
 small onion
 tsp. minced garlic
 teaspoon plain flour
 tbls tomato paste
 tsp. Worcestershire sauce
 cup beef stock

pinch of dried herbs
½ tsp. salt
pinch of pepper
2 foil pie trays
1 sheet of puff pastry
beaten egg



Method

- 1. Dice bacon and onion finely. Preheat oven to 180c. Grease foil trays.
- 2. Heat oil in fry pan, add bacon onion and garlic, stir over medium heat for two minutes.
- 3. Add beef, stir until brown, add flour and stir for one minute.
- 4. Add tomato paste and Worcestershire sauce, stock, mixed herbs, salt and pepper. Bring to the boil then reduce heat and simmer for 5-10minutes until the mixture has thickened. Stir occasionally.
- 5. Cut pastry in half and half again to create four squares.
- 6. Line the bases of the foil trays with one sheet of pastry each. (You may need to roll the pastry a little to ensure it fits the foil tray).
- 7. Fill the trays with the mince.
- 8. Brush around edges with beaten egg. Place tops on and seal, trim pastry.
- 9. Brush tops with beaten egg. Use a knife to make two small cuts in the top of each pie.
- 10.Bake on a baking tray for 10-15 minutes until golden brown.

