Sports Report
Congratulations to our girls Netball Team who played for the first time in the PSSA Knock Out Competition. A great time was had by all.
Repton Public School Athletics Carnival will be held on Wednesday 24th at the school and Thursday 25th at Mylestom Oval. Permission note will be sent home by the end of the week.

SCHOOL JUMPERS
School jumpers have arrived. If you would like a school jumper please see Beverley at the office. School Jumpers can be purchased for $18.00 each.

SCHOOL PHOTOS
School photos will be taken tomorrow, Thursday 11th June. If you have not already sent in your envelope these can be sent in tomorrow morning. All students to be in full school uniform.

Each child will need a pre-payment envelope. Envelopes have been sent home. It is vital to the smooth operation of our pre-payment system that each child returns their own envelope, even if the payment is enclosed in a sibling’s envelope.
Parents who wish to purchase a family photograph will need to collect a special envelope from the office.
You may choose one of the following options:
1. Go on the website www.theschoolphotographer.com.au and select the “click here for Online Payments” button and follow the on screen instructions.
Or
2. Call the School Photographer on 96749824 and they will take your credit card payment over the phone. (note—there is a processing fee of $5 for phone payments).

KITCHEN
Kitchen classes have been underway for 5 weeks and it has been a resounding success! All students have had the opportunity to cook delicious nutritious menus using fresh seasonal produce.
Students have tried new tastes each week and many have surprised themselves by enjoying foods they thought mere “yucky”.

I am so proud of the achievements of our students in the kitchen. They listen carefully, work cooperatively and have produced some absolutely delicious food.

We are still in DESPERATE NEED OF VOLUNTEERS. Volunteers we have had in the program will attest to the fact that it is a fun rewarding time. Volunteers are needed Tuesday’s from 11.00am—1.00 pm.

I need 4 volunteers each week to help me to ensure a safe and achievable cooking experience for all students. If you are interested in being a helper in our cooking lessons (remembering it doesn’t have to be every week) please contact the school with your availability details.

I have attached a copy of the wheat Tortilla recipe we have been cooking. They are super easy and delicious. Perhaps you could try them at home. Half quantity of this recipe is sufficient to feed a family.

### PIRATE DAY

The students and teachers dressed like a pirate and gave a gold coin donation to raise money for research into the prevention and cure of childhood cancer and brain tumours.

### NETBALL GALA DAY

On Friday the 4th June we went to a Netball Gala Day at Vost Park. First we played against Bellingen Public School and even though we didn’t do so well we improved in the next games against Tyalla and Boambee East. In the last game it started raining so the organisers stopped play. We had a great time and can’t wait to play again.

Charlie & Ruby 4/5/6

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**Wheat Tortillas**

Recipe source: Adapted from a recipe by Esther Nielson

Make these Mexican flatbreads as thin as possible so they cook really quickly and get really crisp – you’ll be surprised at how they bubble up in the pan.

**Equipment:**
- metric measuring scales
- cups and spoons
- large bowl
- rolling pin
- heavy-based frying pan
- clean tea towel

**Ingredients:**
- 900 g plain flour, and some extra for dusting
- 2 tsp baking powder
- ½ tsp salt
- 2 tbsp butter
- 2 cup warm water
- oil for greasing

**What to do:**
1. Mix together the flour, baking powder and salt in large bowl.
2. Rub in better to resemble texture of pebbles.
3. Add water slowly, mixing with your hands to make a soft dough. You may not need all the water, but add a little if the dough seems too dry.
4. Knead a few minutes on floured surface until smooth and elastic. Lubricate the bowl with oil, put the dough back in bowl and let it rest, covered for 10 minutes.
5. Divide into small balls the size of golf balls and proceed to roll out into a 10 cm circle, about 1 mm thick. (Ensure you make enough for all diners to have at least half a tortilla.)
6. Cook in dry heavy-based frying pan until top is slightly bubbly then turning on opposite side for a minute or two. Keep stacked and warm inside a clean tea towel.
Wicking boxes make a great activity for garden classes, and you end up with a useful collection of miniature gardens that are highly productive.

The term ‘wicking’ refers to the water reservoir in the bottom of the boxes below the soil; water ‘wicks’ up from this reservoir through the soil to the plant roots. It is a way of targeting water at the very part of the plant that needs it most – the roots – and reducing the evaporation that occurs when we water from the top of the soil. It is a great system for hot and dry areas, so for much of Australia in summer!

These wicking boxes are excellent for soft herbs like basil or coriander, as well as lettuces, chervil or Asian greens. Try as many plants as you like and see for yourself what grows best.

Equipment:
- Polystyrene ‘broccoli’ boxes – try your local fruit and vegetable shop
- Lengths of PVC pipe (they should finish about 15 cm above soil level, so this depends on the size of boxes you have)
- Saw
- 0.5–1 cm depth of washed gravel or coarse bark chips
- Hessian or shadecloth
- Offcuts
- Electric drill
- Topsoil
- Seedlings
- Mulch

What to do:
- Clean the box.
- Drill a hole in either end of the box, about 10 cm up the sides from the bottom, to act as an overflow.
- Cut the PVC pipes with the saw, so they finish about 15 cm above the soil line.
- Drill some holes into the bottom third of the pipe.
- Ask someone to hold the pipe upright inside the box (toward one end), while another person fills the box to about 5–8 cm with the washed gravel.
- Lay a piece of shadecloth or hessian, cut to size, inside the box on top of the gravel. It should touch the sides, acting as a barrier between the gravel and the soil.
- Fill the box with soil, finishing about 5–8 cm from the top.
- Plant your seedlings and add some mulch.
- Add water to the reservoir by slowly running water down the pipe, until it starts to dribble out of the overflow holes.
- Also water the top of the box, to help bed the new plants into the soil.
- Make sure you regularly check the reservoir by looking down the pipe – top it up if it looks low.
- You can make a water level tester by using a length of broom handle or dowel. Place the box on the ground, and stand the dowel inside the box (before you have filled it, after you have drilled the overflow holes)
- Mark a line on the dowel just under the level of the overflow hole. Any time you want to check the water level, place your dowel in the vertical pipe until it hits the bottom, and remove immediately. Look to see where the water level is on the pipe, in comparison to the ‘full’ line.
CANTEEN NEWS

Term 2 2015 Canteen Roster

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<td>WEEK 8</td>
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<td>12th June</td>
<td>Vanessa Thornton/Mick</td>
<td>Pizza</td>
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<td>WEEK 9</td>
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<td>Shane Bennet/Jenny Nisbet</td>
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<td>WEEK 10</td>
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P&C fundraiser

IGA CAKE STALL

Attention all parents:

Cake Stall
Saturday 13th June
IGA Bellingen

Please drop your cakes into the school canteen on Friday 12th June OR at the IGA in Bellingen on Saturday morning. Please make sure your cake is labelled (all ingredients), covered and has price tag.

If you can help please fill in form and take it to the office. We are in need of a ute for pack up.

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<th>Set up 7.30 – 10.00</th>
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Thank you in advance for all your beautiful cakes!