

DRUMMOND PRIMARY SCHOOL

9 Lauriston Road, Drummond, Vic, 3461 - ph: 5423 9152 - fax: 5423 9363 - email: drummond.ps@edumail.vic.gov.au

NEWSLETTER NO. 29 - Thursday 16/11/2017

CALENDAR

NOVEMBER

Fri 17th - 18th Kyneton Show

Sun 19th Daylesford Community Fair
Senior Choir performing at 10am

Wed 22nd Pupil Free day – 2018 planning

Sat 25th Daylesford Show

DECEMBER

Mon 4th End of Year Concert – **At School**

Mon 18th Reports Distributed

Fri 22nd Last day of school

FEBRUARY 2018

Mon 5th Respectful Relationships
Community & Parent Information
Evening 5.30pm – 6.30pm

Term Dates 2017

TERM 4 9th October – 22nd December

Office Hours: 8.45am – 4.00pm

Current Focus **Reliability**

Being reliable is not easy, and it doesn't always come naturally.

It is in our human nature to want to do whatever is convenient and whatever takes little effort on our part.

In order to be known as reliable, we have to think ahead so that we will not be caught in situations where we feel powerless because of a lack of planning.

PRINCIPAL'S REPORT

REMEMBRANCE DAY COMMEMORATION

Last Saturday we had a number of representatives from the school community who attended the Saturday commemoration, representing our school student body. Thank you to both Ruby and Aleesha who spoke so eloquently, presenting the poem "For the Fallen". Well done to all of our students who were so respectful and thoughtful during the school commemoration last Friday. It was very touching to witness the attention paid by all students throughout this important time.

DAYLESFORD COMMUNITY FAIR SUNDAY 19TH NOV.

Please keep in mind that the Daylesford Community fair will be hosted at the Daylesford skate park this Sunday. It will feature many musical acts, fun activities, a significant number of food stalls, an open mic opportunity as well as the Daylesford PS senior choir. We all hope that you can take up the opportunity to support the Daylesford Community, especially our young people, by attending this fantastic event! The event begins at 10am and concludes at 7.30pm.

T20 BLAST GIRLS REGIONAL FINAL

On Wednesday the 22nd of November at Victoria Park, Ballarat, our girls T20 blast cricket team will be competing in the Regional final against other School Girls representatives. I would like to congratulate our girls team who are not only very talented but are extremely enthusiastic. To make it to this level is a wonderful achievement! If they win the upcoming stage they will have the opportunity to compete at the MCG in the State Final! Go Girls!!

PUPIL FREE DAY WEDNESDAY 22ND NOVEMBER

Just a reminder that this Wednesday, the 22nd of November is a Pupil Free Day. No children are to attend school on this day.

Enjoy your weekend
Trevor Edwards

Free 2 day workshop
for parents & carers of
school-aged students
on the autism
spectrum!

Ballarat
28 & 29 November
2017

positivepartnerships.com.au



For further information log on to
<http://www.positivepartnerships.com.au/>

Lightly grease a 4 cup-capacity, 23cm (base) pie dish. Place on a baking tray.

Wash spinach. Pat dry with paper towel. Roughly chop.

Heat 1 teaspoon oil in a large deep frying pan over medium heat. Add spinach. Cook, stirring, for 2 minutes or until wilted. Transfer to a plate. Cool for 20 minutes. Meanwhile prepare remaining ingredients.

2. Heat remaining oil in pan over medium heat. Add onion. Cook for 1 minute or until softened. Add garlic. Cook, stirring, for 30 seconds or until fragrant. Transfer to a bowl.
3. Place spinach in a sieve. Using the back of a large spoon, press liquid from spinach. Add spinach, dill, feta and tasty cheese to onion mixture. Stir to combine. Spoon over base of prepared dish.
4. Whisk eggs and our together in a jug (mixture will be a little bit lumpy). Gradually add milk, whisking to combine. Pour egg mixture over spinach mixture. Bake for 30 to 35 minutes or until risen, lightly browned and set. Cut into wedges. Serve.

A message from Meg

Cooking today – Spinach Impossible Pie



Ingredients

1 bunch English spinach (or silverbeet), trimmed
1 tablespoon olive oil
4 green onions,
thinly sliced 2 garlic cloves, crushed
1 tablespoon chopped fresh dill
100g feta, crumbled
1/2 cup grated tasty cheese
4 eggs
1/2 cup self-raising our
1 1/2 cups milk Mixed

Method

1. Preheat oven to 200°C/180°C fan-forced.

What have we been up to in the Art Room??

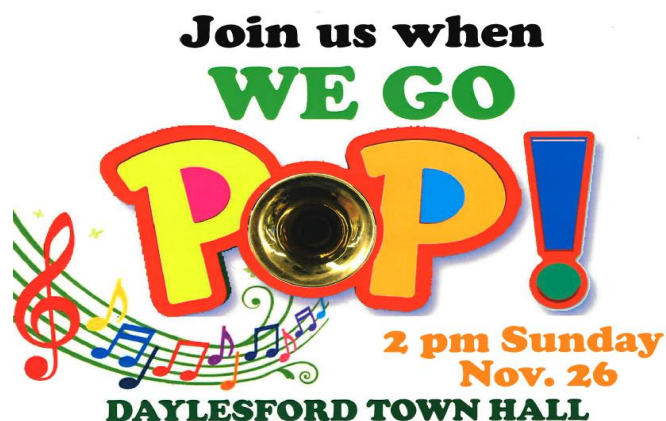
Our art sessions with Mr. O have involved the students experimenting and creating 3D objects! As you can see some of our students have been working with plasticine creating their own world!!



And this wonderful work was done by...



PROCEEDS SUPPORTED BY



DAYLESFORD COMMUNITY BRASS BAND

with special guests:-
**Sprung Circus in Daylesford
& Val Goodwin and Friends**

Bring your friends, nibbles and drinks,
book your own table for 8
or just come along and join one

\$10 per person

Bookings: Peta, 0400091118

Proceeds towards purchase of new instruments

Daylesford District Community Bank* Branch
Bendigo Bank

DAYLESFORD SHOW

Saturday 25 November

★ Victoria Park, Daylesford

You could be Best In Show

Enter your prize veggies, herbs, flowers or home-made jam!

Make a fun creation out of vegetables, a garden in a shoe box, or decorate a cake.

Enter your best drawing or craft project.

To enter, see Show Schedule on website: daylesfordshow.com

Late entries close Wed 22 Nov. ★

Print entry form off website, and drop in to:

Daylesford Mind Your Pet, Coles Car Park.

Inquiries: Keira Melen 0434 322 779

SHOW DAY Fun for all the Family

Rides, Fairy Floss, horses, dogs, sheep, cute fluffy rabbits.

★ Children's Art exhibition, Junior Miss

Show Girl, Daylesford Brass Band.

Refreshments in the Dining Room.

Hot Dog on a stick. Prizes to be won. ★

FUN-FUN-FUN at this year's DAYLESFORD HIGHLAND GATHERING...SAT 2nd DECEMBER.

There will be 4 sessions of Scottish Highland Dancing for anyone to try.

A teacher will give lessons at 11.30am, 12.30pm, 2.00pm & 3.00pm (in one of the change rooms in the Pavilion). Now is your chance to have a Highland Fling be you young or not so young.

There will also be a Marquee set up for anyone to have a go at playing the bagpipes or drums, under the tuition of Pipe Band member.

Come and try your skills - It's all for free.

After the Massed Bands Spectacular about 4.00pm there is a competition, open to all, where solo pipers play a pop song. This is not to be missed.

For more information contact John on 0427 514 308