



MAYFIELD MESSENGER

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FATHER'S DAY BREAKFAST

We would like to invite fathers, grandfathers, and stepfathers to come up to the school to share in a special Father's Day Breakfast. **Breakfast will start at approximately 7.50am and finish at 8.50am on Friday 2nd September.** We look forward to seeing you and your children on the day.

JUMP ROPE FOR HEART

Next Tuesday 6th September, a Jump Rope for Heart display team will be visiting our school. It is terrific for students to have the opportunity to watch other students who have trained hard in the art of skipping.

PETS ON SCHOOL GROUNDS

The Department of Education and Communities has quite strict guidelines on dogs in schools. If you have a dog in the school please keep it on a lead away from other dogs and other people's children. We have also had a few dogs attempt to attack the chickens in their enclosure. It would be appreciated if you would not take your pet past the canteen. Please remember to pick up after your dog if necessary.

OUTSTANDING BOOK PACK MONEY

We still have a number of parents who have outstanding book pack money despite receiving invoices before the 30th June date for the Educational Tax Refund. Parents can claim up to \$375 in educational expenses for a primary school child. The school would appreciate the balances being paid as soon as possible.

SYDNEY SYMPHONY ORCHESTRA PERFORMANCE

This Friday 2nd September at 11.30am students from the senior classes and members of the choir will be attending a performance at the Newcastle Town Hall. This educational experience is free however the **cost of \$4 per child for transport** to and from the venue needs to be paid.

CHILD SAFETY

Please talk to your children regarding how they enter and exit the school.

The pedestrian gate is the only gate to be used by students and parents. Due to OH & S issues the driveway to the car park is not to be used at any time. Thank you for your co-operation.

Dates to Remember

2nd Sept

Father's Day Stall—all donations to canteen or office please

22nd Sept

Bushwahzee—theme "60's Rock and Roll" - workshops for students in the day. Family BBQ and performance by students in the evening

10/11/12

Year 4, 5 and 6 **Great Aussie Bush Camp**—please finalise

October

your payment before the end of term.

CANTEEN NEWS—POWER UP to win Competition.

Every time you buy snacks/meals from the school canteen containing fresh fruit or vegetables you will receive a fresh for kids sticker and 1 token.

Collect 4 tokens, stick them on the entry form and return your form to the canteen to go in the draw for prizes. See the poster on the notice board for more details. The competition closes on 23rd September at 2pm.

Our Stuffed Potato Day went well. There were 55 orders and all the children thoroughly enjoyed their orders. There will be another day next term.

A very big thank you to Sharon, Vanessa, Melissa Cooper, Liliana, Melissa Wilson and Lachlan for their help on the day!

Special for this week:

Potato with cheese & sour cream \$3

LIBRARY NEWS

Our Book Week celebrations went extremely well last Wednesday. Thank you to all the students and parents who purchased books and items from the book sale. Our sales totalled over \$1500. This means that we were able to choose 50 books as commission. They will be a valuable asset to our library resources. ***A big thank you to Alison, Tina and Vicki for helping out on the day.***



WOOLWORTHS EARN & LEARN



We've had a great week of collecting receipts from Woolworths. Thank you to all the parents, grandparents and friends who have been keeping their Woolworths receipts to go toward our total. We now have 9037 points. I'm sure we will be able to keep this total growing even further!
Allison Thompson, Assistant Principal

TOURNAMENT OF THE MINDS

After 4 weeks of preparation two teams from MEPS competed in the Newcastle Regional Tournament of the Minds on the weekend. With only 4 minutes allocated, the teams had to come up with a solution to the Spontaneous Challenge, and then present their Long Term Challenge response. Team "Smartest Kids on the Block", comprising of Seth Rumble, Jarrod Walsh, James Callahan, Max Solowiej, Karl Ferber, Daniel Clarke and Emily Walsh presented their 100g paper crane in the Maths Engineering Challenge, Raising A-Wairness. They thrilled the audience with their "mad scientist" theatrical performance.



The "Masterminds", consisting of Mikayla Jones, Eve Prior-Shoebridge, Georgina Clarke, Katie Gorgievski, Taneisha Pold and Matthew Lloyd presented a wonderful 'stillmation' in the Applied Technology Section, and wowed audiences with their amazing Spontaneous Challenge to gain Honours in the competition! What an achievement first time round. Ms Kell would like to thank all the students and parents for their enthusiasm and commitment.

FUNDRAISING NEWS

On Friday (2nd Sept), we have our **Father's Day Stall**. The stall will start at 9.15am and each class will be taken to the library with their teacher to purchase one gift for dad. At lunchtime, if we have any gifts left over, the students will be able to come to the library to buy a gift for stepdads,

uncles and granddads, etc. **The gifts will be priced from \$1.00 to \$5.00 each.** **LITERACY LINES**—Stories by 1S.

At the end of the day, we will be selling any items that are left over to parents who may wish to buy a gift as well.

We still need donations from our families so that all students will be able to buy a gift for dad. You can leave your donations at the office for our volunteers to wrap.

Please note: The money raised from the Father's Day stall will go towards putting air conditioning in all our classrooms.

If anyone has any **small** jars at home that we can use to fill with lollies, we would appreciate them as well!!! Thanks from Vanessa and Melissa.

SCHOLASTIC BOOK CLUB

Orders due this Friday (2nd Sept). Please leave all orders and money at the canteen and Linda will pass them on to me. Thanks from Vanessa...

We copied the style that Martin Waddell used to start his story "The Pig in the Pond".

"On Sunday Amos went into the city. It was wet. It was snowy. The clouds were grey. Amos' lizard sat on Amos' shoulder." By Amos Mackintosh

"On Saturday Bayden went to Blackbutt. It was snowing. It was freezing. The clouds were black and grey. Bayden's dog sat by Bayden's pool." By Bayden Starkie

"One morning Myles went to the movies with his Nana. It was warm. It was cloudy. The clouds were shading the sky. Myles' bird sat in its cage." By Myles Gaffney

"Yesterday Victoria went to her Nana's house. It was cold. It was wet. The clouds were in the sky. Victoria's cat sat by Victoria's house." By Victoria Colelough

"Yesterday Denisse went to the park. It was sunny. It was windy. The sky was bright and clear. Denisse's fish swam in the lake." By Denisse Diallo

Spring Fair
Saturday 10th September
10.30am til 3pm
Grace Presbyterian Church
6 Callistemon Close
Warabrook

Art and Craft **Kids games**
PLANTS
Homemade Cakes **BRIC a BRAC**
Sausage Sizzle **Market Stalls**
Local Entertainment
BLUES Cafe
...and MUCH MORE

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grace
PRESBYTERIAN CHURCH

Leek Tart with 5M

Ingredients:

- 6 leeks
- small bunch of parsley
- 4 tbs butter
- 1 cup cream
- ½ tsp pepper
- 1 sheet puff pastry
- 3 eggs
- 1 cup cream
- 1 tsp salt
- 1 tbs plain flour
- 1 cup grated cheese
- vegetable oil

What to do:



1. Preheat oven to 180°. Grease a pie dish with a little vegetable oil.



2. Trim, wash & finely slice leeks.



3. Whisk the eggs & add cheese & parsley.



4. Melt the butter in a frypan, add leeks & cook until tender.



5. Add the cream, salt, pepper & flour to the leeks & cook until cream has thickened slightly.



6. Remove leeks from heat & let cool for 5 mins. Line the pie dish with the puff pastry.



7. Add the egg mixture to the leek mixture, stir and then pour into the pie dish. Bake in the oven for 30 mins or until bubbly and golden brown. Remove from oven and let cool for 5 mins before cutting and serving.