



NANGUS NEWS



Nangus Public School
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Monday 4th November 2024

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Term 4 Week 4

Dear Parents, Families and Friends,

Week 2 was an amazing week for our students with news of successes in athletics, writing and arts and crafts competitions. A huge congratulations to Cody Wheeler who represented the Riverina Region at the NSW State Athletics Championships. Cody came 1st place and won a gold medal in his class in shot put, discus, 100m and 200m.

At the end of last term our students entered the Country Women's Association (CWA) Country of Study competition with a PowerPoint presentation they wrote and illustrated about France. They won at the local Eurongilly Branch and came first in the Hume Area Group. Their entry has now gone to Sydney for judging in the state competition in May 2025.

Our students also won accolades at the Junee show. Denny was awarded second for his recycled construction of an insect. Bree won 1st in her age group of the woollen and needlework section, an encouragement award and 1st for a recycled construction. Gloria received 1st for her long stitch in the needle work section and champion exhibit in the children's section.

Last week was a very busy week with school photos, swimming and staff CPR training. School photo day is always exciting and our students did look sharp, sitting up straight in their orange sports uniforms, for our annual photos. I am sure you are all looking forward to receiving your prints.

We are halfway through the 10 day Intensive Swimming Program and by all reports our students are doing very well as their confidence grows and they develop their swimming skills. It is also pleasing to hear that students are gradually becoming more efficient, changing and being responsible for their own clothes and other possessions.

Staff headed into South Gundagai last Tuesday afternoon to complete their CPR and anaphylaxis training updates. We are very fortunate to have such great relations with schools in our network and are grateful to Pip McAlister and her staff for including us in their training.

The Junee RSL Sub-Branch have invited us to participate in their Remembrance Day service. Student leaders will attend and lay a wreath on behalf of the school community. All other staff and students will participate in the traditional one-minute silence at 11am at school.

Thank you to those who attended the P & C meeting last Wednesday afternoon. The next P & C fundraiser will be a stall at the Nangus Christmas Market. Please see the P & C news attached to find out how everyone can help!

Jodie and I have some meetings and training events off site over the next few weeks, so please be patient, as teaching staff will need to attend to phone calls.

Best wishes

Anna Streckfuss

Relieving Teaching Principal

CLASS AWARDS

Term 4 – Week 1



Regan Pollack – for being a PAX leader by offering to help others.

Harry Murdoch – for improving his counting skills

KINDER TRANSITION

Our Kindergarten transition starts this Term. Dates and times are:

- Friday 22nd November (Week 6) 8.45am – 11.50am
- Friday 29th November (Week 7) 8.45am – 11.50am
- Friday 6th December (Week 8) 8.45am – 1.50pm.



Swimming Lessons

Intensive swimming lessons continue this week.

- Monday 4th November to Friday 8th November

Don't forget to bring the following:

- Swimmers
- Towel
- A plastic bag for wet swimwear to be carried home
- Goggles and swimming caps if you have them (recommended to protect eyes and ears)
- Warm jumper for after lessons

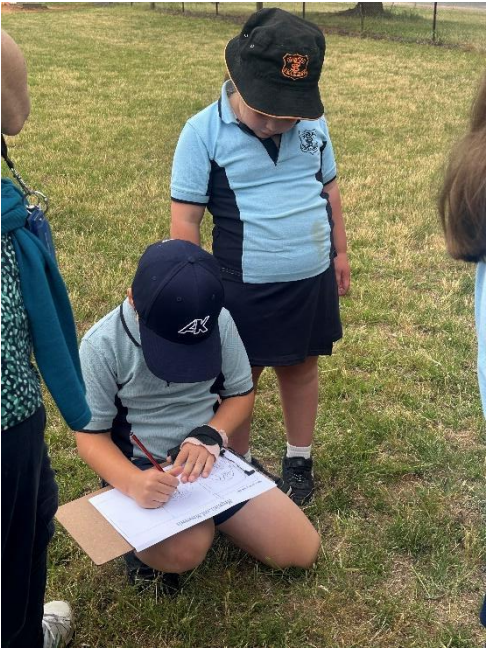


There is no cost involved.



Congratulations! ✨

Around the village of Nangus





Junee Show 2024 - 134th

26th October 2024
WOOLLEN AND NEEDLEWORK SECTION N
Primary School Students - Year 3 to Year 6

Class 1052
Article, (machine and hand sewing allowed)

Awarded To :
Entry Number : 66

Bree Wheeler



President: Peter Commens

Secretary: Lynne Dominish



Junee Show 2024 - 134th

26th October 2024
WOOLLEN AND NEEDLEWORK SECTION N

SPECIAL
ENCOURAGEMENT
AWARD WOOLLEN &
NEEDLEWORK

Awarded To :
Entry Number : 66

Bree Wheeler



President: Peter Commens

Secretary: Lynne Dominish



Junee Show 2024 - 134th

26th October 2024
CONSTRUCTION COMPETITION SECTION X
RECYCLED CHALLENGE

Class 1259
Primary

Awarded To :
Entry Number : 33

Bree Wheeler



President: Peter Commens

Secretary: Lynne Dominish



Junee Show 2024 - 134th

26th October 2024
CONSTRUCTION COMPETITION SECTION X
RECYCLED CHALLENGE

Class 1258
Infants

Awarded To :
Entry Number : 32

Denny Smart



President: Peter Commens

Secretary: Lynne Dominish



Junee Show 2024 - 134th

26th October 2024
WOOLLEN AND NEEDLEWORK SECTION N

CHAMPION EXHIBIT IN
CHILDRENS WOOLLEN &
NEEDLEWORK SECTION

Awarded To :
Entry Number : 65

Gloria Pollack



President: Peter Commens

Secretary: Lynne Dominish



Junee Show 2024 - 134th

26th October 2024
WOOLLEN AND NEEDLEWORK SECTION N
Pre-School to Year 2

Class 1057
Article suitable for a Gift

Awarded To :
Entry Number : 65

Gloria Pollack



President: Peter Commens

Secretary: Lynne Dominish





Hume



Group

1st Prize for The Power Point on France. 2024

Presented to Nangus Public School

Maria Long

Hume Group International Officer



Term 4 – 2024

Week 4	Monday	4/11/2024	<ul style="list-style-type: none"> Swimming Lessons continue
	Wednesday	6/11/2024	<ul style="list-style-type: none"> Jodie – Professional Learning Wagga Gundagai High School Transition 11:30am
Week 5	Monday	11/11/2024	<ul style="list-style-type: none"> Remembrance Day - Junee
	Tuesday	12/11/2024	<ul style="list-style-type: none"> Cricket with Gecko Geoff
	Wednesday	13/11/2024	<ul style="list-style-type: none"> Jodie – Professional Learning Wagga Gundagai High School Transition 11:30am Small Schools Bus Tour
	Thursday	14/11/2024	<ul style="list-style-type: none"> Principals Network Meeting – Anna
Week 6	Tuesday	19/11/2024	<ul style="list-style-type: none"> Cricket with Gecko Geoff
	Wednesday	20/11/2024	<ul style="list-style-type: none"> Gundagai High School Transition 11:30am
	Friday	22/11/2024	<ul style="list-style-type: none"> Kinder Orientation 8:45am – 11:50am
Week 7	Tuesday	26/11/2024	<ul style="list-style-type: none"> Cricket with Gecko Geoff
	Wednesday	27/11/2024	<ul style="list-style-type: none"> Gundagai High School Transition 11:30am
	Thursday	28/11/2024	<ul style="list-style-type: none"> Cody Wheeler – National Championships
	Friday	29/11/2024	<ul style="list-style-type: none"> Cody Wheeler – National Championships Kinder Orientation 8:45am – 11:50am
Week 8	Monday	2/12/2024	<ul style="list-style-type: none"> Cody Wheeler – National Championships
	Tuesday	3/12/2024	<ul style="list-style-type: none"> Cody Wheeler – National Championships Cricket with Gecko Geoff Gundagai High School Orientation Day (full)
	Friday	6/12/2024	<ul style="list-style-type: none"> Kinder Orientation 8.45am – 1.50pm
Week 9	Tuesday	10/12/2024	<ul style="list-style-type: none"> Cricket with Gecko Geoff
	Friday	13/12/2024	<ul style="list-style-type: none"> Presentation Day
Week 10	Tuesday	17/12/2024	<ul style="list-style-type: none"> Cricket with Gecko Geoff
	Wednesday	18/12/2024	<ul style="list-style-type: none"> Canberra Excursion Students last day
	Thursday	19/12/2024	<ul style="list-style-type: none"> Staff Development Day Last day for staff

P&C NEWS

Christmas Markets

The P&C are looking for donations of baked goods or preserves for the Christmas Markets.

Any donations would be greatly appreciated.

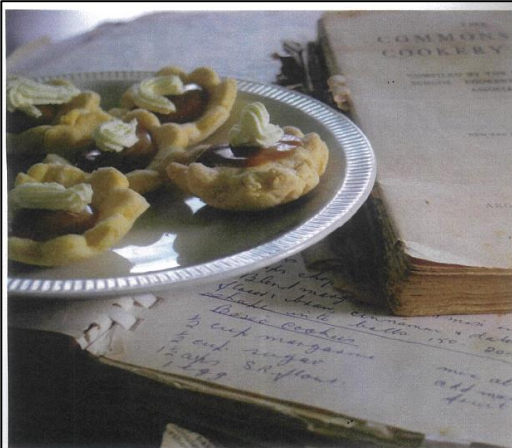
Please let the school know if you are able to help.

NPS COOKBOOK

Parents, family and friends are asked to contribute some favourite recipes for the production of a mini cookbook.

Please send in your favourite recipes along with any associated pictures or photos you would like to share.

(Please turn over for some examples)



CARAMEL TART

PASTRY
 Cream 125g margarine and ½ cup icing sugar, add 1 egg, Sift and add 1 cup Self Raising flour and 1 cup Plain flour. Add water as needed. Press into tart plate.
 Cook in moderate oven 25-30 minutes.

- CARAMEL FILLING**
- 1 cup Brown sugar
 - 1 tablespoon Margarine
 - 1 cup Milk

Heat in saucepan slowly till margarine melts. Thicken with 2 tablespoons Custard powder mixed to thin paste with milk. Stir constantly add a few drops vanilla essence.

Decorate with whipped cream.

Shirley Daley

Cooking for over 60 years Shirley claims to this day that her old school day Common Sense Cookery Book is a "must have" in her kitchen. She claims that you dont need to be a seasoned cook to create her famous tart.



TIP - Never use a plastic bowl to beat egg whites as traces of grease are often retained in plastic.

April 2014



THE PANCAKES

Ingredients:

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup milk
- 1 egg
- 2 tablespoons butter, melted
- 1 teaspoon vanilla extract



Instructions:

1. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
2. In a separate bowl, whisk together the milk, egg, melted butter, and vanilla extract (if using).
3. Pour the wet ingredients into the dry ingredients and stir until just combined. Do not overmix the batter.
4. Heat a non-stick pan or griddle over medium heat. Scoop ¼ cup of batter onto the pan for each pancake.
5. Cook until bubbles form on the surface of the pancake and the edges start to dry out, then flip and cook for another 1-2 minutes until golden brown on both sides.
6. Repeat with the remaining batter.

Serve the pancakes warm with your favorite toppings, such as maple syrup, butter, fresh fruit, or whipped cream. Enjoy!

LEMON TART

BASE

- 1 tablespoon butter
- 1 tablespoon sugar
- 1 egg
- 1 cup self raising flour

Cream butter, sugar add eggs then flour, spread mixture into tart plate with a knife.

FILLING

- 1 cup water
- 1 cup sugar
- 1 dessertspoon of Butter
- Juice of 1 large Lemon or 2 small lemons
- Yolks of 3 Eggs
- 2 large dessertspoons of Cornflour

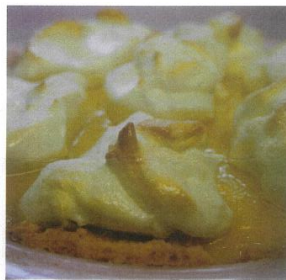
Place in saucepan water, sugar and lemon juice and bring to boil. Then add beaten egg yolks and cornflour mixed to a paste with a little water.

Combine 3 egg whites, beat on high until soft peaks form. Spoon onto tart.

Val Hindmarsh

Val brings memories from her childhood with her when cooking her Grandma Hassett's Lemon Tart. This recipe is over 100 years old, a true classic that has stood the test of time. You can taste the sunshine in every mouthful.

November 2014



recipe card

○○○○○
DIFFICULTY

NAME OF DISH

CATEGORY

PREP TIME

COOK TIME

INGREDIENTS

directions

notes



Lemon Curd

Ingredients:

- 3 lemons
- ¾ cup granulated sugar
- 4 large eggs
- ½ cup unsalted butter, cut into small pieces

Directions:

- Zest and juice the lemons. Set aside.
- Whisk together the sugar and eggs until well combined.
- Place the bowl over a saucepan of simmering water.
- Add the lemon juice and zest to the bowl, and stir continuously for about 10-15 minutes.
- Remove the bowl from the heat and add the butter pieces.
- Strain the lemon curd through a fine-mesh sieve to remove any lumps or zest.
- Transfer the lemon curd to a jar or container and let it cool to room temperature.



EASY SPAGHETTI BOLOGNESE

www.reallygrainite.com

Ingredients

- 2 tbsp olive oil
- 400g / 14oz beef mince
- 1 onion, diced
- 2 garlic cloves, chopped
- 100g / 3½oz carrot, grated
- 2 x 400g tins chopped tomatoes
- 400ml / 14fl oz stock (made from a stock cube. Ideally beef, but any will do)
- 400g/14oz dried spaghetti
- salt and pepper

Method

1. Heat a large saucepan over medium heat. Add a tablespoon of olive oil and once hot add the beef mince and a pinch of salt and pepper. Cook the mince until well browned over medium-high heat (be careful not to burn the mince. It just needs to be a dark brown). Once browned, transfer the mince to a bowl and set aside.
2. Add another tablespoon of oil to the saucepan you browned the mince in and turn the heat to medium. Add the onions and a pinch of salt and fry gently for 5-6 minutes, or until softened and translucent. Add the garlic and cook for another 2 minutes. Add the grated carrot then pour the mince and any juices in the bowl back into the saucepan.
3. Add the tomatoes to the pan and stir well to mix. Pour in the stock, bring to a simmer, and then reduce the temperature to simmer gently for 45 minutes, or until the sauce is thick and rich. Taste and adjust the seasoning as necessary.
4. When ready to cook the spaghetti, heat a large saucepan of water and add a pinch of salt. Cook according to the packet instructions. Once the spaghetti is cooked through, drain and add to the pan with the bolognese sauce. Mix well and serve.

RECIPE CARD

Recipe Name:

Prep Time

Cook Time

Total Time

Ingredients

Instructions

Notes





Time saving tips for lunchboxes

The before school rush can have us reaching for sometimes foods.

With a little extra planning you can make it easier to grab an everyday option.

Try:

- Cutting up extra vegetables at dinner ready to pack in the morning
- Cutting up reduced fat cheese cubes in bulk on the weekend ready to pack with some crackers for the week
- Swapping from packaged chips to packaged air popped popcorn

Use our handy lunchbox planner to plan out everyday lunchboxes for the week.



Join Woolworths Cricket Blast

Designed for kids to learn skills, exercise, and make friends.

**REGISTRATIONS NOW OPEN FOR OUR 2024/25 SEASON
 TERM 4 COMPETITION RUNS FOR 4 WEEKS STARTING
 FRIDAY 22ND NOVEMBER @ OWEN VINCENT OVAL
 FROM 4:30 TO 5:30PM
 KIDS 5-10 YRS OLD, ALL ABILITIES WELCOME
 \$75 REGISTRATION, INCLUDES CRICKET BLAST PACK!



SIGN UP TODAY!

Q Play Cricket

PROUDLY
PRESENTED BY



CHRISTMAS ON BROADWAY

16 NOV, 2024 - 4PM TIL 9PM

MAIN STAGE DEJA GROOVE

PERFORMING SCHOOLS - ILLABO, EURONGILLY, ST JOSEPH'S, JUNEE PUBLIC, JUNEE NORTH & JUNEE HIGH, JUNEE PRESCHOOL, JUNEE KIDS

4-9PM MARKETS, FOOD & KIDS ENTERTAINMENT

SANTA ARRIVES @ 5:45PM



TREE LIGHTING FROM 8:50PM

