Dear Parents and Community Members,

Welcome to Week 4 and what a fantastic term it has been so far! Last Monday our school was visited by our Director, Public Schools, Mrs Jenny Murray. Mrs Murray joined the class for a maths activity and did a great job as ‘Fractions Banker’.

**Bird Watching**
On Tuesday our students participated in two bird watching events and were successful in identifying almost 20 different species on or above our school grounds throughout the day.

**Grandparents Day**
Thanks to those who attended our Grandparents Day celebrations on Thursday. We enjoyed a nice afternoon with a shared lunch and then a Q & A session with our visiting grandparents as panel members and the students playing the role of the questioning audience. We enjoyed hearing stories about life when they were growing up.

**Cooking**
Poppy’s Chicken proved to be a very popular recipe at Friday’s cooking session. Thanks to Lara for managing the process in Cindy’s absence. The recipe is overleaf.

**Surf School**
Thursday also saw our students participate in our second round of Surf School. Despite challenging conditions, students still managed to have a good time and hone their swiftly developing surfing skills.

A bus has been arranged to transport students to and from surf school for the next two weeks. Thanks to those parents who have helped over the last two weeks and to those who have offered to help in upcoming sessions.

**Birthday Wishes**
Happy Birthday to Lanna (7), Isabella (11) and Josh (11) who all had birthdays last week. Happy birthday also to Rosie (6) who had her birthday in the school holidays.

**Kindergarten Orientation**
Our second day of Kindergarten Orientation will take place this Friday commencing at 12pm. We look forward to seeing our future Kindergarten students for another fun afternoon.

**Ocean Safety Awareness Award**
Permission notes for our annual Surf Awareness Day were sent home last week. It is scheduled for the 10th of November and is sure to be a valuable and enjoyable day for students. Please return the note and payment of $12 per student as soon as possible.
**Intensive Swimming**

Intensive swimming will commence in Weeks 8 and 9 of the term. There will be 10 sessions over the two weeks at a cost of $37.00 per student (entry). Transport will be by private vehicle and a transport roster will be created before swimming sessions commence.

**Little Tern Art Exhibition**

On Thursday students participated in a presentation and art activity delivered by Susie Peak and Jo Elliott who represent the *Tern Up Sawtell* art exhibition. The exhibition aims to draw attention to the plight of the Little Tern, a small endangered migratory bird that frequents Sawtell Beach to lay eggs on an annual basis. This week students will complete artworks that may be displayed at the exhibition. Information as follows:

**Tern Up Sawtell Community Arts Program**

7th—22nd November 2015, Sawtell Art Gallery, cnr Lyons & Bayldon Road, Sawtell.

- Tern Up Sawtell opening night at Sawtell Art Gallery entry by donation. Saturday 7th November 5pm
- Tern Up kids art workshop ages 5+ at Sawtell Art Gallery parents encouraged, booking essential 0417 286 505 $5/child Sunday 8th November 10-12 noon
- Tern Up twilight street parade: welcome back Little Terns! Sawtell Summer Sessions, 1st Avenue Sawtell Thursday 12th November 5-8pm
- Tern Up poetry and sand performance evening at Sawtell Art Gallery entry by donation. Saturday 14th November 5-6.30pm
- Tern Up birdwatching family picnic NSW National Parks Discovery at Bonville Sawtell (southern) headland, Boronia Street, Sawtell BYO picnic/rug. Free community event weather pending (Facebook) Sunday 22nd November 4-6pm.

**OLIVIA’S POPPY’S CHICKEN**

**Ingredients:**

- 1 kg chicken pieces with skin (thighs/drumsticks)
- 3 carrots
- 1 onion
- 2 stalks celery
- 1/2 bag baby spinach
- 300g cream
- 2 cups chicken stock
- 2 tablespoons oil
- 2 tablespoons butter

**Method:**

Heat large pan to medium high heat. Brown chicken pieces in oil and butter. Whilst browning dice vegetables. Remove chicken once browned and place on paper towel. Drain all but 2 tablespoons of fat from the pan. Add vegetables and sauté until onion is translucent. Place chicken back on top of vegetables and add chicken stock. Cover & bring to boil. Turn down and simmer 20 mins or until chicken is cooked through and falling away from the bone and sauce is reduced. Add spinach and cream. Stir to heat through and serve over steamed rice. Season to taste.