Dear Parents,

Last week the school celebrated Harmony Day and National Day of Action Against Bullying. The students cooked a multicultural feast and everyone embraced the theme of the day, which was ‘Everyone Belongs’.

Archery

At our last P&C meeting several parents mentioned that they were interested in students learning archery after school one day each week. I have spoken to Colin Phillips from Coffs Harbour Sword Club and he would be happy to run weekly lessons on either Tuesday or Thursday afternoons. Please let me know if you are still interested so we can ascertain whether the lessons are financially viable.

Easter Hat Parade, Egg Hunt and Raffle

Students will be exhibiting their hat decorating expertise at 10.30am on Thursday 2nd April (Week 10) in our annual Easter Hat Parade. This will be followed by the customary egg hunt and drawing of the Easter raffle and morning tea. It would be great to see as many parents as possible on the day to witness this yearly extravaganza. Thank you to those parents who have helped with organizing this event and for the generous raffle prize donations. We would appreciate each family providing a plate to share for morning tea.

Election Day Cake Stall

Thanks to the P & C for all the work that is going into organizing the Election Day Cake Stall fundraiser. Please contact either Michele or Lara if you are able to help in any way.

Sawtell Anzac Day Parade

Crossmaglen Public School will be leading the other schools in the Anzac Day Parade at Sawtell in April. What an honour this will be, particularly on the 100th Anniversary of the landing at Gallipoli. I would like to encourage all students to march this year and further details will be advised when the time gets closer.

School Sign

Our blue timber sign needs to be replaced as it is almost completely decayed. I raised the issue at our recent P & C meeting and mentioned my desire to have a carved hardwood slab school sign made and installed. If anyone knows of a way to get our hands on a suitable piece of timber for free (or cheap) please let me know.

Cascade Environmental Education Centre Camp

4th, 5th and 6th May

A permission slip and information regarding our Term 2 camp to Cascade EEC was sent home recently. This promises to be an awesome learning experience for our students. Please return the permission note as soon as possible. Anyone wanting to discuss payment options please call Glenda or myself and we will make an arrangement that suits you.

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**TERM 1 CALENDAR**

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<th>Date</th>
<th>Event</th>
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<tr>
<td>Thursday 2nd April</td>
<td>Easter Hat Parade, Easter Egg Hunt</td>
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<td>Tuesday 21st April</td>
<td>First Day Term 2, Students.</td>
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<td>Saturday 25th April</td>
<td>Anzac Day Parade, Sawtell</td>
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<td>4th, 5th &amp; 6th May</td>
<td>Cascade Camp</td>
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My Schedule

I will be out of the school on Wednesday and Friday this week as I attend a Coffs Harbour Principals Network Meeting (Wed) and a Nth Coast Primary Principals Meeting (Fri). School will of course operate as normal with Kate Lemmes teaching the children on Wednesday, and Emma Peart weaving her Easter hat making magic on Friday.

Cooking and Gardening News With Mrs Peart

On Friday the students planted snow peas, beetroot, cucumbers and sweet peas for some colour. It would be appreciated if a few parents/students could volunteer their time in the holidays to keep the water up to our gardens. If you are able to assist please let the school know.

To celebrate Harmony Day, Lamb Kofta balls were chosen to cook as they are eaten in many countries like India, Greece and Turkey. The recipe used was from Taste.com.au and was a big hit with the children and staff alike.

Ingredients:

- 500g lamb mince
- 1 red onion, finely chopped
- 1/2 cup firmly packed fresh continental parsley leaves
- 3 garlic cloves, crushed
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1/2 teaspoon ground cinnamon
- 1 tablespoon tomato paste
- 35g (1/2 cup) fresh breadcrumbs (made from day-old bread)
- 1 egg, lightly whisked
- Salt & freshly ground black pepper
- 75g (1/2 cup) plain flour
- 2 tablespoons olive oil.

Method: Line a baking tray with plastic wrap. Combine the lamb, onion, parsley, garlic, cumin, coriander, cinnamon and tomato paste in a large glass bowl. Add the breadcrumbs and egg, and stir until well combined. Season with salt and pepper.

Divide mixture into 16 portions and shape each portion into a 4cm ball. Place on prepared tray, cover with plastic wrap and place in fridge for 15 minutes to chill. Place flour on a plate. Roll kofta in flour and shake off excess. Heat half the oil in a frying pan over medium heat. Add half the kofta and cook, turning occasionally, for 8 minutes or until cooked through. Transfer to a plate lined with paper towel. Repeat with the remaining oil and kofta, reheating oil between batches. Arrange on a platter to serve.