Dear Parents,

Well time continues to fly as we pass the half-way point of Term 2.

The next few weeks promise to be extremely busy with a number of events and excursions scheduled.

Life Education

Students at Crossmaglen will this week attend Life Education sessions held at Bonville Public School. Students from Years 3, 4 and 5 will attend sessions on Monday, while Kindergarten and Year 1 students will attend their workshop on Tuesday.

Piano/Dance Concert

Not long to wait now until our piano and dance performance showcase which will be held on Tuesday 2nd June, commencing at 12:30pm. Parents, grandparents, friends and community members are welcome to attend.

Cyber Safety for Parents—Bonville Public School

Jo Brooker from the Coffs Harbour Police will be presenting a workshop on Cyber Safety for 'parents/carers' at Bonville Public School on Thursday 6th August (Week 4 of Term 3) from 6-7pm in the school library. The workshop will address online bullying, kids and social media and the law. Please let me know if you would like to attend as numbers need to be finalized as soon as possible.

Bruxner Park Excursion

A permission note was sent home last week regarding our Bruxner Park excursion. Please return the note as soon as possible.

Reports & Parent Teacher Interviews

Semester 1 reports will be going home in Week 8 of this term, followed by parent/teacher meetings in Week 9.

TERM 2 CALENDAR

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
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<tbody>
<tr>
<td>25th &amp; 26th May</td>
<td>Life Education, Bonville PS</td>
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<tr>
<td>Tues 2nd June</td>
<td>Piano Concert, 12.30pm</td>
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<td>Tues 23rd June</td>
<td>International Day, CWA Bonville</td>
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<td>Thurs 6th August</td>
<td>Cyber Safety 6-7pm Bonville PS Library</td>
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Coffs Harbour Council – Green Schools

Coffs Harbour City Council has kindly donated funds for us to purchase herb garden beds for our school. As part of Council’s Green Schools initiative, this generous donation will allow us to build on our existing vegetable gardens and in time it is hoped that the gardens will serve as a community resource for all to share.

Small Schools Visits

Last week I was fortunate to visit Black Mountain Public School and Ben Lomand Public School, both of which are located near Guyra on the Northern Tablelands. The visits were a fantastic opportunity for me to see the way similar small schools operate, and pick up valuable insight from experienced school principals. I gained some excellent knowledge from the trip and would like to thank both of those schools for their hospitality.

Our Supportive Community

One thing I was reminded of on my recent school visits was how lucky we are at Crossmaglen to have such a supportive parent community. Thanks to all those parents who work behind the scenes, doing what they can to support our students. Thanks also to those parents who share their expertise and passion with our kids each week by supporting reading groups, dance, yoga/movement, cooking and art/craft. Your support allows us to provide a variety of high quality learning experiences that enrich the lives of our students.
On Friday the children, with the assistance of Mrs Lemmes and Rom, made tomato lasagne. It was very delicious! Here is their recipe:

**VEGETARIAN TOMATO LASAGNE**

Optional: Add suitable vegetables to your liking, eg zucchini, eggplant, capsicum, spinach etc.

**Ingredients:**

1—2 Crushed or finely diced Garlic cloves

Olive oil

1 large tin tomatoes

Salt and pepper

125gm Butter

1/2 cup Plain flour

Grated cheese (tasty)

2 Cups Milk

Lasagne sheets

**Method:**

- Cook garlic in small amount of olive oil in frypan for approximately 1 min
- Add tinned tomatoes. Simmer half an hour
- Put butter in another pan. Add plain flour. Stir until combined.
- Slowly add milk, stir (try to avoid lumps). Cook until thick. Add a handful of grated cheese.
- Put lasagne sheets in bottom of dish, layer tomato sauce, cheese sauce, more lasagne sheets until finished.
- Sprinkle grated cheese on top
- Cook in a moderate oven for 45 minutes or until browned.