Dear Parents and Students,

Last Friday’s walk and ride to school day was a success! It was terrific to see lots of families join in and the weather was perfect. Congrats to the staff who walked 10ks from Yarragon and to students who did the 7ks from Cloverlea on their bikes too! Let’s keep up the program by regularly riding or walking to school where practicable.

SWIMMING:

Our 2014 P-3 swimming program has started off well and the children look like they are having lots of fun and learning quickly. To ensure it continues to run smoothly, please arrange for your child to bring their gear in a strong cloth bag and all items should be named, esp. goggles. No plastic shopping bags as swim bags please. Please note that children **must** have paid prior to attending each swimming session thank you. (See Sharyn in the office)

BANDANNA DAY:

Tomorrow, Friday 31st Oct is Bandanna day at D.P.S. We’ve sold many, many bandannas and we look forward to seeing you wear them proudly tomorrow to support ‘Canteen’. Please read the information from our School captains about this exciting event.

2014 WRITER’S CAFÉ:

Only a week to go and the children & staff are getting prepared for this special day. Please ensure you return the note attached as soon as possible. We are expecting a large crowd so consider parking in the Vic roads land or adjacent laneways please. Scones should be dropped off to the canteen or office at the start of the day thank you - remember to name your platter/plate if you want it returned. Helpers are definitely needed from 9am in the canteen please.

TRAFFIC MANAGEMENT:

New ‘no parking/stopping’ zones have been painted at the front of our school to ensure our students have a safe and clear area to cross the road. Please ensure you keep clear of these areas at both drop - off or pick up times. School Council remind parents that it is parents’ responsibility, not staff, for the safe collection of children. Plenty of parking is also available in adjacent streets and laneways. Please note, any child or adult requiring disabled access to our school is welcome to use the staff car park area.

More news over the page>>>>>
MELBOURNE CUP ‘LONG’ WEEKEND:
Parents are reminded that there is no school for students on Monday 3rd or Tuesday 4th November. We hope families enjoy the four day break before the Christmas rush sets in!

‘LUCKY’ FISH:
One of our beautiful big goldfish had a very lucky escape when he or she? Managed to become stuck inside our divers helmet ornament. After being cut free, we have renamed him/her ‘Houdini’

R.S.L. Remembrance day poppies are now on sale at the office for 20cents

Regards Chris & Staff

CONGRATULATIONS TO THE BOYS WHO PARTICIPATE IN THE REGIONAL HOOP TIME FINALS IN TRARALGON ON TUESDAY. THEY WON 1 AND LOST 4 GAMES AGAINST VERY GOOD OPPOSITION. THEY GAVE IT THEIR BEST SHOT AND WERE EXHAUSTED AT THE END OF THE DAY. WELL DONE CHRIS, BLAKE, LACHIE, CAMERON, LIAM, PETER AND JACK. THANKS TO THE PARENTS WHO HELPED WITH TRANSPORTING AND SUPPORTING THE KIDS AND A SUPER BIG THANKS TO KELLY PIKO WHO DID THE SCORE BENCH FOR EVERY GAME.

Bandanna Day is on Friday and we’re SUPER EXCITED! There’s only one day for us to sell Bandannas so come and get them. P.S Please bring a gold coin donation. It’s also free dress, so you can wear your onesie, pjs or free dress.

From the School Captains
Students of the Week

VINCENT ONSLOW
RILEY VAGANA
CAMERON TWEDDLE
MacKENZIE MILLS
YVONNE CAWCUTT
ZOE VAGANA

Writers Café 2014
Friday November 7th

Family Name: ____________________________________________________________

Number of adults attending ______

Yes, I can make 1/2 dozen plain scones for the day  ☐

Yes, I can help at 9am  ☐
### October 2014

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<td>9 School Council Dinner - Statewide Orientation day (preps) AASS 3-6</td>
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<td>15 Gr 6 Graduation</td>
<td>16 Reports go home</td>
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<td>18 School Christmas Party</td>
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SCONE RECIPE

Ingredients

*Serves: 4*

- 325g self-raising flour
- 2/3 cup (170ml) cold lemonade
- 2/3 cup (170ml) thickened cream
- Pinch of salt

Directions

1. Preheat oven to 225 degrees C (205 in a fan forced oven). Line a baking tray with baking paper or sprinkle a bit of flour on the tray to stop sticking.
2. Sift flour into a large bowl. Combine lemonade and cream in a bowl. Add the lemonade and cream mixture to the sifted flour and gently fold ingredients together until just combined (don't over mix the dough as this will make tough scones). The dough should be fairly soft and a bit sticky.
3. Place dough on a lightly floured bench and spread dough to approximately 3.5 cm thick. You can either use a shaped cutter or a knife to cut the dough, make sure that the knife or cutter is sharp and cuts cleanly so it won't affect the rise of the scone.
4. Place scones close together on the tray, so they are just touching. Bake for about 12-15 minutes, or until pale golden and cooked through.
5. If you like your scones to have a soft crust just cover them with a tea towel for a few minutes. These are at their absolute best when served hot.