PRINCIPAL’S REPORT...

Week 3 has begun, where has the term gone already?

NAPLAN will be happening next Tuesday, Wednesday and Thursday (Week 4) for those students who are in Years 3 and 5. All students will sit the Reading, Writing, Language Conventions and Numeracy Tests. Please make sure you do not make appointments on these days if possible.

Netball Carnival

Last week Years 4 to 6 travelled to Young to compete in a netball carnival. Congratulations to all of the students. A great day was had by all. Thank you to Casey Patton and Jen Kelly for driving the students over.

Primary Excursion

A permission note will be going out this week regarding our primary excursion to Melbourne. The P&C are subsidising quite a large amount for the excursion so each child is to pay only $100. To make the cost more manageable, you can start to make small payments now.

Police Station Visit

Our local police officer, Chantel, is relocating to Dubbo. Before she is to finish up in our town, she would like to take the Infants class through the police station in Grenfell. On Wednesday 6th May, K-2 will travel by bus to Grenfell Police station. We will have a tour around the station, maybe have our finger prints taken and then finish up with lunch in the park. We will be leaving school about 9am and returning about 12.30pm. If there are any parents who wish to accompany us on the bus, please contact Juanita at school. Students need to return the attached permission note before Wednesday.

Mixed Soccer

On Thursday, 4 students will be travelling to Forbes to compete in the mixed football (soccer) gala day. Students will be travelling with Mrs Meier, leaving at 8.30am and returning by 1pm. Those students involved will need to return the attached permission note and medical note before Thursday.

Cross Country

Cross Country will be held Friday 15th May at the Caragabal Country Club, Commencing at 10:00am. P&C will be running a BBQ on the day. All Welcome!
## Caragabal Kitchen Garden

The first 2 weeks of kitchen garden was very busy. The gardeners were getting their plants ready for the trash and treasure sale at the hall in a few weeks. Students were making signs and hammering nail holes into the bottom of tin cans ready for the plants. Other students were looking after the school garden by weeding and watering.

The cooks were making pizzas. Students were rolling dough, grating cheese and cutting tomato. Each student helped assemble the pizza.
Basic Pizza Dough

Recipe Source: Adapted from Stephanie Alexander’s Kitchen Garden Cooking with Kids.

Pizza is a great dish at any time of the year, and once you’ve mastered the basic techniques you can use this dough and experiment with toppings based on any ingredients that are in season.

Note: This dough quantity is enough for two pizzas

**Ingredients:**
- 1 cup lukewarm water
- 4 tsp instant dry yeast
- 1 tsp sugar
- 4 tsp extra-virgin olive oil, plus extra for greasing
- 400 g plain (all-purpose) flour, plus extra for dusting
- 1 tsp salt

**What to do:**
1. Place the water, yeast and sugar in the small bowl, mix with the fork and leave in a warm place for 5–10 minutes until the mixture looks frothy.
2. Add the oil to the yeast mixture and mix well.
3. Place the flour and the salt into the bowl of the electric mixer. Add the yeast mixture and beat for at least 6 minutes until the dough holds smooth.
4. Brush the inside of a large bowl with a little of the extra olive oil, then turn the dough into the oiled bowl.
5. Cover with a clean, dry tea towel and put in a draught-free place until the dough has doubled in size. This process, which is called ‘proving’, will take at least 1 hour.
6. Tip the risen dough onto the workbench and knead briefly, then shape into a round ball, return to the bowl, cover with the tea towel, and leave, this time for at least 20 minutes.
7. While the dough is proving you can prepare your toppings.
8. Once the dough has proved for the second time it is ready to roll out and assemble the pizza.

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**Tomato & Basil Pizza**

**Fresh from the garden:** basil, garlic, tomatoes

Recipe Source: Adapted from Stephanie Alexander’s Kitchen Garden Cooking with Kids.

This is a classic pizza topping using ‘best friends’ tomato and basil. While they are usually in season at the same time, if you don’t have fresh tomatoes you can use preserved ones, even tomato sauce; you could also use pesto rather than fresh basil if you are craving this pizza in cooler months.

**Ingredients:**
- 4 large tomatoes or 8 small, thinly sliced
- 4 tbs extra-virgin olive oil
- salt and freshly ground black pepper, to taste
- 2 garlic cloves, minced
- 1 quantity Basic Pizza Dough
- flour, for dusting
- 2 tbs sunflower flour (if using pizza stones)
- 50 g parmesan, shaved
- 1 large handful of basil, torn

**Equipment:**
- clean tea towels
- chopping board
- knife
- vegetable-slicing gadget such as a mandoline
- large bowl
- 2 pizza stones, or 2 x 28 cm pizza trays
- pizza peels or baking trays (if using pizza stones)
- with egg-lifter
- large board for serving pizza
- grater
- vegetable peeler

**What to do:**
Prepare all of the ingredients listed on the instructions in the ingredients list.
Place the tomatoes in the large bowl and dice with most of the oil.
Add the salt, pepper and garlic, and mix together so all the slices are lightly coated.
Scatter some flour on the workbench and roll the dough to form a thin disc about 50 cm in diameter.

You can assemble the pizza directly onto the tray (again, flour the tray first).
Arrange the slices of tomato on the pizza, overlapping them.
Sprinkle most of the parmesan and basil over the top, keeping some aside.
Drizzle the pizza with the last of the oil, then place the pizza in the oven.
Thank you to all the kind donations for our stall at the hall on Sunday. We all had lots of fun and made $129.70 for our Kitchen Garden Program. Hannah

CARAGABAL LADY GOLFERS
A big thank you to all those people who helped us out for our annual tournament on Sunday 26th April. We very much appreciate the donation of food and your time helping in the kitchen.

The number of players was down on last year, but the weather wouldn’t have helped our cause, it did look threatening early on and that’s when people make up their minds to attend or not.

The visitors always enjoy our hospitality and good food.

Lindy Pollock

CARAGABAL COUNTRY GOLF CLUB
Duty Rosters:
8th to 10th May ~ Trevor Cooper – Mitchell Pollock – Greg Brain

15th to 17th May ~ Peter Toole – Peter Butler – Ross Noble

Meat Tray Raffle & Sausage Sizzle ~ Next Date: 7th June followed by 5th July.

ANZAC DAY
Thankyou to all who attended the ANZAC Day Service on Saturday 25th April. It was pleasing to have so many community members present and great to have the cadets and RSL Members attend.

I would particularly like to thank all the school children for sharing their family stories it was interesting to hear about your relatives and added a personal touch to our remembrance..

A big thankyou also to Kate Kelly for playing the trumpet. It was a last minute request and it sounded great.

On behalf of the Caragabal CWA THANKYOU

Royal Hotel Caragabal
Friday Nights
Meat Tray Raffles (2 prizes to be won)
Joker Draw $50 from 7:00-9:00pm
For further information please call
Erin 6347 5336

Save The Date
June Long Weekend
Camp Oven & Bon Fire

More information to come soon.
Contact Donna Pursehouse
6347 5230
POLITICAL P & C FUNDRAISER FOR QUANDIALLA CENTRAL SCHOOL'S STEPHANIE ALEXANDER KITCHEN GARDEN (WE NEED SUPPLIES!)

Have you got a head full of useless yet interesting facts?
Love doing the quiz in the newspaper?
Listen to the ABC quiz in the early hours and think “I know that!”?

Then come and join us for our

TRIVIA NIGHT
SATURDAY 16TH MAY 6PM

QUANDIALLA BOWLING CLUB

BYO basket supper, drinks available from the bar
Maximum 8 people per table – bookings to Sarah Ryan 63471166 or 0404153765
Heaps of great prizes, heaps of fun!

BREASTSCREEN MOBILE VAN TO VISIT GRENFELL....

BreastScreen has appointments available on the Mobile Van in Grenfell from 26th May through to 17th June 2015. We will be located at Vaughan Park, Melyra Street.

Please tell your friends, family, colleagues.....

It’s time to look after yourself....

- 1 in 8 women will develop breast cancer in their lifetime
- Yet, less than one in two women attend regular breast screenings
- Breast screening can find cancers before they can be felt or noticed - you have a better chance of survival when breast cancer is found early.
- FREE breast screens are available for all women aged from 40 years
- We target women aged 50-74 to have a screening mammogram every two years
- Screening only takes about 15 minutes. It might just save your life!
- No doctor’s referral is needed
- EARLY DETECTION IS YOUR BEST PROTECTION

Call 13 20 50 today and book your appointment

Please could you circulate this information widely through your networks.

It may be forwarded via email and utilised in newsletters etc

BreastScreen appreciates your support to share this important information with your community.

If you would like further information, please contact us.
WE THANK OUR SPONSORS FOR THEIR SUPPORT

Caragabal Country Golf Club

MIDWESTERN HIGHWAY
CARAGABAL NSW 2810

PHONE: 02 6347 5270

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