Dear Parents/Caregivers,

Milbrodale Mountain Classic /Clearing Sale
Wow what a big weekend of events we had! Thank you to everyone who assisted in some way over the weekend to make both events run smoothly and effectively. It was a big ask of the P&C to run these events simultaneously but you did it with everyone's support. Thank you!

Pie Drive
Don't forget to pick up your pie orders on Wednesday 25th June. Thank you to the P&C for organizing this event.

School Reports
Semester one reports will be sent home today giving you an indication of how your student is achieving this semester. If you have any concerns or questions please make an appointment to see me to discuss your concerns.

NAIDOC Day
We will be hosting the small schools NAIDOC day at Milbrodale this year. There will be a BBQ on the day that we will be asking parents and friends to help cook and serve. Please mark Tuesday 22nd July in your calendar for this event and if you can help on the day please let the office know. Thank you for your support.

Holidays
Please enjoy the holidays and stay safe. This is a good break for the students to recharge and get ready for another busy and exciting Term 3. We will be straight back into our normal activities when the students return on Tuesday 15th July which will be a song room day.

Have a great break 😊

Regards
Kristen Kime
P&C News

Weekend Fundraising
Last weekend was a very busy but rewarding weekend. The Clearing Sale catering was VERY busy, but will bring approx. $1200 profit, which will help immensely to pay for new classroom blinds. The Milbrodale Mountain Classic was another well supported event, and the $1700 donation will help greatly towards the Snow Trip.

Footy Tipping Competition
Round 15 has been played. A scoresheet is on the window wall in the Staffroom. Don't forget the Joker is available to double your score any week you choose. But only once. Tips for the next 3 weeks are due by Friday. Good Luck.

Snow Trip Fundraiser
Please return all tickets and money for this fundraiser by tomorrow Thursday 26th June, when it will be drawn. Don't forget the great prizes of a bike, electric fridge and assorted kitchen gifts.

Next P&C Meeting
The next P&C Meeting will be held on 21st July starting at 3.15pm. All welcome

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Milbrodale Public School

Canteen Roster Term 3 2014

<table>
<thead>
<tr>
<th>DATE</th>
<th>NAME</th>
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<tbody>
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<td>21st July</td>
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<td>28th July</td>
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<td>4th August</td>
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<td>15th September</td>
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If you are unable to do canteen on your rostered day, please try and arrange someone to take your place or contact Narelle on 6579 4649 (before 8.00am)

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Pie Drive — yum!
Upper Hunter TAFE Outreach is delivering an Asian Cooking Course in Bulga.

TAFE Outreach is running an Asian Cooking Course at the Bulga Hall on Thursdays from 10 am to 2 pm. Course dates are 7 August 2014 to 30 October. Course includes cuisine from countries including Thailand, Japan, Korea, India, and Burma. The course costs are $20 per person per week which includes a three course meal and beverage. For more information please contact Annabelle at TAFE on 6542 1115.

Annabelle McLoughlin

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Skills for Work & Training

This is a FREE COURSE FOR WOMEN thinking of returning to the workforce or pursuing further education. It is designed specifically for women who want to upgrade their skills, establish career goals and develop confidence to achieve them.

Students will develop computing and job seeking skills, as well as brush up on communication, mathematics and green science in a fun, cooperative and supportive environment. This course also includes one week of Work Placement and the opportunity to obtain a First Aid Certificate.

Classes run for 3 days a week within school hours.

An information/enrolment session will be held at 10am on Monday 23 June, 2014 in LG1 at Singleton TAFE. If unable to attend at this time please phone Maree at Singleton TAFE on 6578 7128.

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NICU Helping Hands Angel Gown Program NSW is having an open day for everyone to come along and see what the program is all about. We take donated wedding/formal gowns and lovingly transform them into outfits for babies who do not make it home from hospital. Our open day is for people to drop off donated gowns, look at what we do and perhaps volunteer some time or become part of the team.

The day details are as follows:

<table>
<thead>
<tr>
<th>The Hill Youth Centre</th>
<th>Minmi Community Centre</th>
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<tbody>
<tr>
<td>98 Mitchell Drive</td>
<td>Woodford Road</td>
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<tr>
<td>Kariong</td>
<td>Minmi</td>
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<tr>
<td>Sunday 22nd June from 10am to 3pm</td>
<td>Saturday 5th July from 10am to 3pm</td>
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Angelgownsaustralia.nsw@gmail.com and mark the message for the attention of Catherine.
The simplest way

...to make fruity muffins

Ingredients
- 1 cup plain flour
- 1/2 cup brown sugar
- 1/2 cup caster sugar
- 1/2 cup milk
- 1/2 cup oil
- 2 eggs
- 1/2 cup chopped nuts
- 1/2 cup chopped sultanas
- 1/4 cup chopped cranberries
- 1/4 cup chopped currants
- 1/4 cup flaked almonds

Method
1. Preheat oven to 180°C (350°F). Grease 12 cup muffin tins.
2. Mix flour, sugar, milk, oil, eggs, nuts, sultanas, cranberries, currants and almonds. Divide mixture among tins.
3. Bake for 15 minutes or until muffins are firm to the touch.

For more information visit www.eatittobeatit.com.au
or join us at facebook.com/eatittobeatit

The simplest way

...to use leftovers

Need a dinner meal that is also great for lunch boxes? Try our potato frittata recipe. This family favourite can be eaten hot or cold the next day as leftovers.

Ingredients
- 250g sweet potato, peeled and sliced
- 250g potato, peeled and sliced
- 1 tsp olive oil
- 1 onion, thinly sliced
- 1 bunch baby spinach, washed and drained
- 3 eggs, lightly beaten
- 1/2 cup grated Parmesan cheese
- 1/2 tsp nutmeg

Method
1. Preheat grill. Heat oil in a non-stick frypan. Add onion and cook for 2 minutes until golden. Add potato and sweet potato, toss to combine and brown. Stir in spinach and stir-fry until wilted and moisture has evaporated. Mix eggs, cheese and nutmeg in a small bowl and pour into pan. Cook over low heat until set. Place under hot grill for 2 minutes to brown the top. Enjoy!

For more information visit www.eatittobeatit.com.au
or join us at facebook.com/eatittobeatit