Principal’s Report

We had a very exciting day here at Fairfax today with some interesting and special guests arriving just before 9 am. We were greeted by an artist, an archaeologist, a veterinarian, a police officer, a hairdresser, a farmer, a palaeontologist, science teacher, a pop star, an owner and operator of a massage and aromatherapy parlor and a crazy clown or two! Thank you to everyone who supported “I want to be... day” for the Kids’ Cancer Project. It was great to see so many clever and inventive occupations!

We managed to raise $72 for the day and will add this to our icerpoole money from this term. Thank you to everyone, this is a huge effort for a small school. We really are living up to our motto, Not many but much! Well done.

Thank you to everyone who has returned their updated contact information. It is vital that we are informed of any changes to your circumstances, either contact information or work related changes.

We have a large number of lost property items, in the pink bin under the building. I am asking everyone to come in and check this bin for lost items, after this week I will be adding the lost property items to our clothing pool items.

We held our first reading buddies/story time this week. It was great to see so many parents and younger siblings come along. We all enjoyed some Mem Fox magic as we read The Magic Hat and created our own magic hats! I am looking forward to our next reading buddies on Monday March 9th at 9am.

This Monday we also had a visit from Mrs Warnock. Mrs Warnock came to share with us some of her favourite pieces of Australian poetry. Some of the pieces we read were written by Banjo Patterson, Kym Eitel, Kathy Edwards and Mrs Warnock herself. Mrs Warnock came along to help with our selection of pieces for the Narrabri Eisteddfod. We will be entering in the Small Schools Group Section as well as our Year 1-4 students will be pairing up to perform poems for two.

This Thursday I will be traveling across to Boggabri to participate in a school planning meeting. Mrs Lynnie Maio will teaching our students on Thursday and Mrs Shields will be in the office.

Next Friday we will be doing our part for the great initiative, Clean Up Australia. We will be cleaning up our small part of Maules Creek, with a focus on our school, the the tennis court area and the Anzac memorial. Please feel free to come in and help us out next Friday from 2pm.

Enjoy your week,

Rebecca Smith

After School Tennis
Afternoon Tea will be provided by the CALSENA’S
<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
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<tbody>
<tr>
<td>2015</td>
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<tr>
<td>Friday 27th Feb</td>
<td>“I want to be… Day’ Kids’ Cancer Project</td>
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<td></td>
<td>Kitchen Day</td>
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<td>Monday 2nd Mar</td>
<td>Scripture with Mrs Brown and Della</td>
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<td>Tuesday 3rd Mar</td>
<td>Information Night</td>
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<td>Wednesday 4th Mar</td>
<td>After School Tennis</td>
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<tr>
<td>Thursday 5th Mar</td>
<td>School Planning Meeting (Mrs Smith away replaced by Mrs Lynnie Maio)</td>
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<tr>
<td>Friday 6th Mar</td>
<td>Clean Up Australia at Maules Creek</td>
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27th February 2015

Dress up as what you want 2 be and donate a gold coin to help find a cure for kids’ cancers.

www.iwant2be.com.au
Tomato and basil bruschetta

Ingredients
- 4 medium-size plum tomatoes, de-seeded, finely chopped
- 1/4 cup fresh basil leaves
- 2 teaspoons red wine vinegar
- 1/4 teaspoon caster sugar
- 1/4 cup olive oil
- 8 slices day-old sandwich bread
- 2 garlic cloves, halved

Method
1. Combine tomato, basil, vinegar, sugar and 1 tablespoon oil in a bowl. Season with salt and pepper.
2. Preheat grill to medium-high. Place bread on a baking tray. Grill for 1 to 2 minutes each side or until golden.

Nutrition
- Energy: 1177kJ
- Fat: Total: 11.8g
- Carbohydrate: 54.8g
- Protein: 6.2g
- Sodium: 274.9mg

All nutritional values are per serve.

Tomato & Garlic Sauce

Fresh from the garden: garlic, tomatoes

Once you understand the fundamental flavours you can adapt the recipe to your preference — adding onion, if you like, or chilli, as well as basil, oregano or marjoram. This sauce can be used on pasta, as a pizza topping, or as a base for casseroles and stews. Once you perfect your recipe you can make large quantities and preserve them for use over the cooler months.

Equipment:
- clean tea towel
- chopping board
- cook’s knife
- metric measuring spoons
- large frying pan
- wooden spoon

Ingredients:
- 1 kg tomatoes, roughly chopped
- (or 3 tins of whole tomatoes)
- 3 or 4 garlic cloves, finely chopped
- 2 heaped extra-virgin olive oil
- 1/2 tsp sugar
- salt and freshly-ground black pepper, to taste

What to do:
1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Add the tomato, garlic, oil and sugar to the frying pan and season to taste.
3. Cook for at least 10 minutes, and up to 1½ hours. The final cooking time depends on the time you have available and the type of variety you want the sauce to have: less cooking results in a fresher flavour, while longer cooking results in a deeper, more intense flavour.

Thank you to our Kitchen Helpers, Mrs Shields, Mrs Murphy, Deby and for helping us out to make a delicious lunch and clean us afterwards!