

Carlisle River Primary School

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Newsletter

Tuesday 31st October 2023



THOUGHT FOR THE WEEK

Thinking It or Saying It

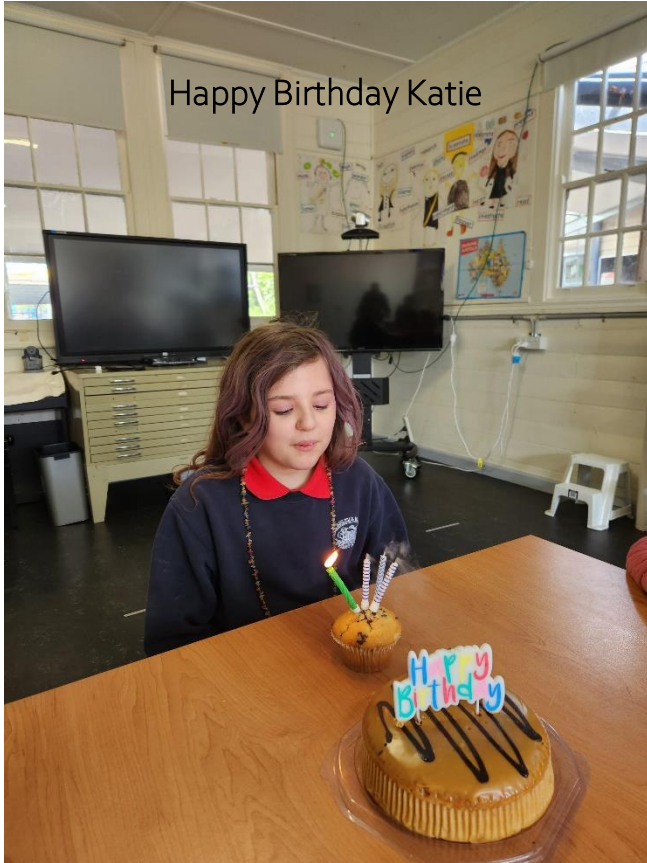
We have many conversations in a day. Sometimes, we may say something in a conversation before we have time to think about the consequences.

The consequences may be:

- How will it make other people feel?
- Will it make you feel guilty when you have said it?
- Do you really believe what you said?
- Did you intend to say it like that?

WE SHOULD THINK ABOUT IT FIRST AND DECIDE WHETHER TO SAY IT OR NOT.

Happy Birthday Katie



Lavers Hill Group day at Carlisle



SCHOOL DIARY

updated weekly

Monday	Tuesday	Wednesday	Thursday	Friday	Sat	Sun
30 th Lavers Hill Primary school students attending	31 st Swimming lessons final School Council meeting 3.40pm	1 st November ARTVAN Mr Douma – Geelong Mrs Melville CRT	2 nd Mr Douma away	3 rd Writing classes with Ms Jackie Snr students	4 th Colac Show	
6 th School Photos	7 th Melbourne Cup day Holiday	8 th LIBRARYVAN Mr Douma & Mr Bennet PD Mrs Melville CRT	9 th	10 th Writing classes with Ms Jackie Snr students		
13 th	14 th Mr Douma & Mr Bennet PD Mrs Melville CRT	15 th Art with Ms Parker	16 th Dallas Brooks School Makers Fair	17 th Writing classes with Ms Jackie Snr students		
20 th	21 st Mr Douma & Mr Bennet PD Mrs Melville CRT	22 nd ARTVAN	23 rd Prep Transition day	24 th Writing classes with Ms Jackie Snr students		

AFLW FOOTY TIPPING 2023

Name	Rnd 8	Rnd9
Sarah	43	48
Tilly	37	42
Jesse W	28	34
Katie	31	36
Jesse D	27	33
Mr B	37	40
Mr D	37	40
Mrs M	40	45
Mrs D	32	35



BBQ Carrot Dogs



Ingredients

- 8 medium carrots
- 1 cup low-sodium vegetable broth
- $\frac{1}{3}$ cup cider vinegar
- 3 tablespoons reduced-sodium soy sauce or tamari
- 1 tablespoon mustard
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 8 whole-wheat hot dog buns, toasted if desired
- Ketchup, mustard, relish and/or sauerkraut for serving.

Directions

1. Peel carrots and trim to fit the length of your hot dog buns. Bring about four cms of water to a boil in a large pot fitted with a steamer basket. Add carrots, cover, and steam until barely cooked through, 12 to 15 minutes.
2. Meanwhile, whisk broth, vinegar, soy sauce (or tamari), mustard, garlic powder and paprika in a sealable 4 litre plastic bag. Add the carrots, seal and place the bag in the refrigerator keeping the carrots in a single layer. Marinate for at least 3 hours or up to 1 day, turning twice.
3. Preheat grill to high or heat a grill pan over high heat.
4. Remove the carrots from the marinade. Grill the carrots, turning once or twice, until they're hot and have grill marks, about 5 minutes. Serve on buns with your favourite condiments.