

Carlisle River Primary School

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Newsletter

Monday 17th February 2025



Thought for the week

"Small progress is still progress. Each day, make a step toward your dreams, no matter how tiny it seems."



School Calendar

MONDAY	Tuesday	Wednesday	Thursday	Friday	SAT	SUN
17th Swimming lessons ART VAN	18 th Great Ocean walk	19 th	20 th Indonesian lesson	21 st		
24th Mr Douma – Geelong Library Van Mrs Melville CRT	25 th	26 th	27 th Indonesian lesson	28 th Polwarth Sports Day at Alvie		
3rd MARCH ART VAN Swimming lessons	4 th	5 th	6 th Indonesian lesson Mr Douma Network meeting	7 th		
10th Labour Day Holiday	11 th	12 th NAPLAN Testing	13 th NAPLAN Testing Indonesian lesson	14 th NAPLAN Testing		
17th ART VAN	18 th	19 th	20 th Indonesian lesson	21 st Mr Douma First Aid course – Lavers Hill		
24th Library Van	25 th	26 th School Council AGM 2.30pm start	27 th Indonesian lesson	28 th		

What's happening in our school

- Congratulations to all our students for their amazing success in the Lavers hill Swimming carnival!
- Great Ocean walk begins tomorrow – our first walk is from Blanket Bay to Cape Otway Light house
- The number of nominations for the school council has been submitted and we are not required to have an election. So the following have been successful for school council nomination:

Parent Reps (2 years)

1. Tony Mamaj
2. Kaz Conron
3. Tori Jone

DoE Rep (1 year)

David Bennett

We look forward to another successful school council year

- Polwarth sports day will be held on Friday 28th February at the Alvie Consolidated school – The students will be transported to the event by bus – however parents are responsible for taking their child home. Our students will be practicing each day for the event so will need runners and possibly shorts etc.
- We ask that students **read their home readers every weeknight** — also homework sheet must be completed by next Monday.

Air fryer tuna and sweetcorn nuggets



Ingredients (10)

- 250g sebago (brushed) or golden delight potatoes, peeled, cut into 3cm pieces
- 150g [cauliflower](#) florets
- 425g can tuna in oil, drained, flaked
- 2 x 125g can corn kernels, drained
- 80g (1 cup) coarsely grated cheddar
- 2 eggs
- 50g (1/3 cup) plain flour
- 75g (1 1/2 cups) panko breadcrumbs
- Sour cream, to serve
- Sweet chilli sauce, to serve

Method

Step 1 Cook the potato in a large saucepan of boiling water for 10 minutes or until tender. Drain. Return to pan.

- **Step 2** Meanwhile, cook the cauliflower in a steamer basket over the saucepan of potatoes for 5-10 minutes or until tender. Transfer to the pan with the potato. Use a potato masher to mash potato and cauliflower until smooth. Transfer to a large bowl and set aside to cool slightly.

Step 3 Line two baking trays with baking paper. Add the tuna, corn and cheese to the potato mixture and stir until well combined. Season. Shape heaped tablespoonfuls of the potato mixture into balls. Transfer to 1 of the prepared trays. Flatten slightly.

- **Step 4**

Whisk the eggs in a bowl. Place the flour and breadcrumbs in separate shallow bowls. Working one at a time, carefully coat the nuggets in flour and shake off excess. Dip in egg and turn to coat, allowing excess to drip back into bowl. Dip in breadcrumbs, pressing gently to coat. Arrange in a single layer on remaining tray and spray with oil.

- **Step 5**

Lightly grease the air fryer basket with oil. Place a batch of nuggets (spaced about 3cm apart) into the air fryer basket. Cook at 200C, turning halfway through cooking, for 12 minutes or until golden. Repeat with remaining nuggets, in batches. Serve warm with sweet chilli sauce and sour cream for dipping

Swimming Sports



Dried fruit

We have been learning about how to preserve fruit ... as we have so many peaches etc. Mr Bennett brought in his dehydrator so we could dry the fruit - the students were involved in picking the fruit and cutting it up. There was a mixed reaction to the taste of the dried fruit

