

Carlisle River Primary School

49 Moomowroong Rd Carlisle River 3239

Ph: 52350261 email: carlisle.river.ps@education.vic.gov.au

website: <https://www.carlisleriverps.vic.edu.au/>

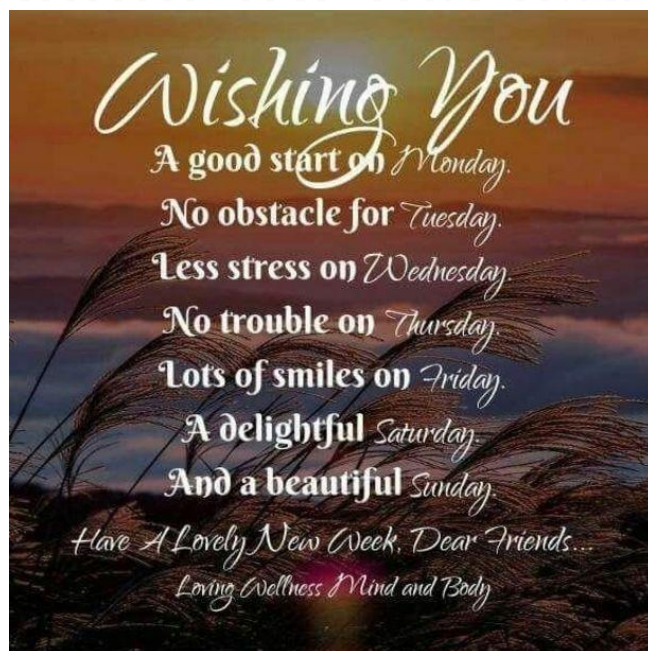


Newsletter

Tuesday 11th February 2025



Thought for the week



School Calendar

MONDAY	Tuesday	Wednesday	Thursday	Friday	SAT	SUN
10 th Swimming lessons	11 th Library Van	12 th Swimming Sports @ Lavers Hill College	13 th Indonesian lesson	14 th School Council Meeting 2pm start Book club orders due		
17 th Swimming lessons ART VAN	18 th	19 th	20 th Indonesian lesson	21 st		
24 th Mr Douma – Geelong Library Van Mrs Melville CRT	25 th	26 th	27 th Indonesian lesson	28 th Polwarth Sports Day at Alvie		
3 rd MARCH ART VAN Swimming lessons	4 th	5 th	6 th Indonesian lesson Mr Douma Network meeting	7 th		
10 th Labour Day Holiday	11 th	12 th NAPLAN Testing	13 th NAPLAN Testing Indonesian lesson	14 th NAPLAN Testing		
17 th ART VAN	18 th	19 th	20 th Indonesian lesson	21 st Mr Douma First Aid course – Lavers Hill		

What's happening in our school

- Swimming Sports Carnival at Lavers Hill College TOMORROW 12th February- our students will join the Lavers Hill students – our students are required to bring their bathers and towel- cut lunch& snacks and water bottle for the day
- Book Club orders are due this Friday – please ensure correct money is enclosed with order
- Our final school council meeting for the 2024/2025 will be held this Friday 14th February starting at 2pm

- 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.

Sushi 'fried' rice balls

Ingredients (6)

- 1 cup sushi rice, rinsed, drained
- 1/2 cup frozen peas, corn and capsicum
- 60g sliced ham, finely chopped
- 2 green onions, thinly sliced
- 1/4 cup sushi seasoning
- Salt-reduced soy sauce, to serve

Method

- **Step 1** Cook rice following packet directions. Transfer to a large bowl.
- **Step 2** Meanwhile, place frozen vegetables in a heatproof bowl. Cover with boiling water. Stand for 2 minutes. Drain. Refresh under cold water.

Step 3 Add vegetables, ham, onion and seasoning to rice. Stir until well combined. Spread over a large tray lined with baking paper. Set aside to cool.

Step 4 Using damp hands, roll level tablespoons of rice mixture into balls. Place on a tray lined with baking paper. Serve with soy sauce or freeze until required

