# Carlisle River Primary School

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# Newsletter

Monday 17th March 2025



# Thought for the week



### School Calendar

MONDAY	Tuesday	Wednesday	Thursday	Friday	SAT	SUN
17 <sup>th</sup>	18 <sup>th</sup>	19 <sup>th</sup>	20 <sup>th</sup>	21 <sup>st</sup>		
ART VAN Swimming lessons final for term 1	Camperdown to Timboon rail trail walk		Indonesian lesson	Mr Douma First Aid course – Lavers Hill		
24 <sup>th</sup> Library Van	25 <sup>th</sup> Camperdown to Timboon rail trail walk	26 <sup>th</sup> School Council AGM 2.30pm start	27 <sup>th</sup> Indonesian lesson	28 <sup>th</sup>		
31st ART VAN	1st APRIL  Camperdown to Timboon rail trail walk	2 <sup>nd</sup>	3 <sup>rd</sup> Indonesian lesson	4 <sup>th</sup> Last day term 1 2.15pm dismissal		
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April 21 <sup>st</sup> Easter Monday Holiday	22 <sup>nd</sup> 1 <sup>st</sup> day Term 2	23 <sup>rd</sup>	24 <sup>th</sup>	25 <sup>th</sup> Anzac Day Holiday		

- Camperdown to Timboon Rail Trail Walk –Tuesday 18<sup>th</sup> March (subject to weather) – Cobden to Glenfyne (11km)
- School Council AGM Wednesday 26<sup>th</sup> March 2.30pm start

#### No-cook Biscoff oat cups



#### Ingredients

- 1 1/4 cups traditional rolled oats
- 1/3 cup dark or milk choc chips
- 1/4 cup honey
- 1 cup smooth or crunchy Biscoff spread, plus 1 tbs extra to drizzle
- 2/3 cup dark chocolate melts
- 1 tsp coconut oil
- 1 Biscoff biscuit, crushed (optional)

#### Method

Line 6 holes of a 12-hole (1/3-cup capacity) muffin pan with foil or paper cases.

In a large bowl, combine oats, choc chips and honey. Soften Biscoff in the microwave for 30 seconds until it is a pourable consistency. Add 1/2 cup to the oat mixture and stir to combine. Divide oat mixture between lined holes and press down firmly.

Pour remaining melted Biscoff over the oat mixture to form a thin even layer. Refrigerate for 10 minutes or until Biscoff is set.

Melt chocolate melts and coconut oil in short bursts in the microwave (see recipe notes for tips on melting chocolate). Stir until smooth. Divide chocolate mixture evenly over Biscoff layer to form a thin layer. Refrigerate for 5 minutes or until partially set.

Remove from fridge and drizzle over extra melted Biscoff, and sprinkle with crushed Biscoff biscuit (if using). Refrigerate for 1 hour or until firm. Serve as required (see recipe notes for storage and freezing instructions).

### Cape Otway Light House







## AFL FOOTY TIPPING 2025

Name	OR	Rnd1
Tilly	2	6
Jesse	0	3
Fiona	0	5
Callum	1	3
Mr D	1	5
Mrs M	0	5
Mr B	1	7

