

# Carlisle River Primary School

49 Moomowroong Rd Carlisle River 3239

Ph: 52350261 email: [carlisle.river.ps@education.vic.gov.au](mailto:carlisle.river.ps@education.vic.gov.au)

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



## Newsletter

Monday 3<sup>rd</sup> March 2025



## Autumn has arrived



# School Calendar

MONDAY	Tuesday	Wednesday	Thursday	Friday	SAT	SUN
<b>3<sup>rd</sup> MARCH</b> <b>ART VAN</b>  <b>Swimming lessons</b>	4 <sup>th</sup> Camperdown to Timboon rail trail walk	5 <sup>th</sup>	6 <sup>th</sup> <b>Indonesian lesson</b>  Mr Douma Network meeting	7 <sup>th</sup>		
<b>10<sup>th</sup></b> <b>Labour Day Holiday</b>	11 <sup>th</sup> Ms Foley CRT	12 <sup>th</sup> <b>NAPLAN            Testing</b>	13 <sup>th</sup> <b>NAPLAN Testing</b> <b>Indonesian lesson</b>  Ms Foley CRT	14 <sup>th</sup> <b>NAPLAN            Testing</b>		
<b>17<sup>th</sup></b> <b>ART VAN</b>  <b>Swimming lessons            final for term 1</b>	18 <sup>th</sup> Camperdown to Timboon rail trail walk	19 <sup>th</sup>	20 <sup>th</sup> <b>Indonesian lesson</b>	21 <sup>st</sup> Mr Douma First Aid course – Lavers Hill		
<b>24<sup>th</sup></b>  <b>Library Van</b>	25 <sup>th</sup> Camperdown to Timboon rail trail walk	26 <sup>th</sup> School Council AGM 2.30pm start	27 <sup>th</sup> <b>Indonesian lesson</b>	28 <sup>th</sup>		
<b>31<sup>st</sup></b>  <b>ART VAN</b>	1 <sup>st</sup> APRIL	2 <sup>nd</sup>	3 <sup>rd</sup> <b>Indonesian lesson</b>	4 <sup>th</sup> Last day term 1  2.15pm dismissal		

# What's happening in our school

- Well done to all our students for performing so well at the Polwarth Sports day. Congratulations to Callum who has progressed to the next level at Colac – he came second place in High jump for his age group. Woo Hoo!! (Photos next newsletter)
- Camperdown to Timboon Rail Trail walks starts tomorrow - Tuesday 4<sup>th</sup> March ( subject to weather) – our first walk will be Naroghid to Cobden 7km ( with a quick look at Lake Bullen Merri )
- Labour Day Public Holiday – Monday 10<sup>th</sup> March
- NAPLAN testing for grades 3 & 5 on 12<sup>th</sup> – 14<sup>th</sup> March
- School Council AGM – Wednesday 26<sup>th</sup> March 2.30pm start
- We ask that students **read their home readers every weeknight and practice their spelling words each night – homework sheet is due by Tuesday 11<sup>th</sup> March**

## Vegetable patty's rainbow fritters

### Ingredients (13)

- 1 1/2 cups (225g) self-raising flour
- 2 Coles Australian Free Range Eggs, lightly whisked
- 3/4 cup (185ml) milk
- 1/2 cup (60g) coarsely grated Coles Australian Tasty Cheddar
- 2 cups vegetables (see below)
- Vegetable oil, to shallow-fry
- **Pea fritters**
- 1 1/2 cups (180g) frozen peas
- **Corn fritters**
- 1 1/2 cups (240g) corn kernels
- Pinch of ground turmeric
- **Capsicum fritters**
- 1 red capsicum, seeded, chopped
- Pinch of ground paprika
- **Beetroot fritters**
- 1 large beetroot, coarsely grated
- **Zucchini fritters**
- 2 medium [zucchini](#), coarsely grated



### Method

**Step 1** To make the pea fritters, cook the peas in a saucepan of boiling water for 2 mins.

Refresh under cold water. Drain. Process in a food processor until coarsely chopped.

**Step 2** To make the corn fritters, cook the corn in a saucepan of boiling water for 1-2 mins.

Refresh under cold water. Drain. Process in a food processor with turmeric until finely chopped.

**Step 3** To make the capsicum fritters, process the capsicum in a food processor with the paprika until finely chopped. Transfer to a sieve and drain excess liquid.

**Step 4** To make beetroot fritters, coarsely grate 1 large beetroot.

**Step 5** To make zucchini fritters, coarsely grate 1 large zucchini. Squeeze out excess water.

**Step 6** Place the flour in a large bowl. Whisk the egg and milk in a jug. Add to the flour and stir to combine. Stir in the cheddar and your chosen vegetables.

**Step 7** Heat a little oil in a large non-stick frying pan over medium-low heat. Pour three 1/4-cup (60ml) portions of mixture in the pan, allowing room for spreading. Cook for 1-2 mins or until small bubbles appear on the surface. Turn and cook for 1-2 mins or until cooked through. Transfer to a plate. Cover with foil to keep warm.

**Step 8** Repeat with the remaining mixture.

# Great Ocean Tour

