



ST STEPHEN'S
Catholic Primary School

Newsletter

MONDAY 16TH OCTOBER, 2018 – Term 4, Week 2

Principal: Mr Richard Keele

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IMPORTANT DATES

OCTOBER

19th – School Swimming

23rd – Prep Orientation Morning 3

26th – School Swimming

30th – Prep Orientation Morning 4

NOVEMBER

1st – All Saints Day

2nd – All Souls Day **Mass 11 a.m.**

5th – School Closure Day

13th - Prep Orientation Morning 5

15th – 2019 Sacramental Evening
St Stephens 7 p.m.

20th - Prep Orientation Morning 6

27th - Prep Orientation Morning 7

DECEMBER

4th - Prep Orientation Morning 8
Whole School Orientation

12th – END OF YEAR MASS 9.30 a.m.

14th – Celebration of Leaning Prep
Christmas Raffle

18th – Graduation & Carols 7 p.m.
Last Day of Term

Please put these dates in your Calendar

Community Playgroup 2018

Every Tues. 9.00 – 11.00

Office Hours

Mon to Thurs

8.30 am to 3.30pm

Uniform Times

Tues & Wed mornings

8.50am to 9.15 am

*Unforeseen events may cause
some dates to change*

Principal's News.....

Dear Parents

SWIMMING

Our swimming program began last Friday. The P/1/2 children will have their lessons at 1.30 – 2.15pm each week and Years 3/4 & 5/6 sessions are 2.15 – 3.00pm.

Swimming is our Physical Education for Term 4 and it is expected that **all** students attend every lesson.

On Fridays the children must wear their sport uniform and bring their swimming items to school in a small bag that is to be carried to the pool with them. If your child needs a small bag for swimming, the Excursion Bag is available from the Uniform Shop for \$10.

Parents are welcome to attend the swimming lessons but only parents with current **'Working With Children Checks'** will be able to enter the change rooms to help supervise children. Children cannot be separated from the class to be changed by parents at the pool side or anywhere else at the centre. They must be under teacher supervision at all times.

Morning Offering

O Jesus, through the
Immaculate Heart of Mary,
I offer You my prayers, works,
joys and sufferings of this day
for all the intentions of Your
Sacred Heart,
in union with the
Holy Sacrifice of the Mass
offered throughout the world,
in reparation for my sins,
for the intentions of all my
relatives and friends, and
also for the intentions of
the Holy Father.
Amen.

~

"Anything we do, without
offering it to God, is wasted."

-St. John Vianney

SCHOOL FEES

All accounts should now be paid in **FULL** (unless arrangements have been agreed to make regular ongoing payments of an agreed amount over a longer period) with the Principal.

FEES

There are a number of families that have not yet paid the Student Levy fee, Camp fees and the First Instalment of school fees. Could this please be done as soon as possible. There is the option of making payments online through internet banking, please make sure that you enter your account number (it is on the top right hand corner of your statement) or your child's name so that the payment is allocated to the correct family.

Account Details When making payments

BANK	BSB	ACCOUNT NUMBER
NATIONAL	083 – 347	143250728

SCHOOL FEES

All families who are still owing for Term 1, 2, 3 & 4 of School Fees are now due to be paid.

I thank families who have paid and are up to date.

All accounts SHOULD now be paid in full (unless arrangements have been made and agreed to with the Principal Mr Richard Keele).

(Cash or Cheque payment or via EFT transfer)

ALL SCHOOL CLOTHING MUST BE MARKED WITH THE CHILD'S NAME WITH A PERMANENT MARKER

DONATIONS

We are in need of Donations of any old toys, electronic gadgets, tools such as screwdrivers, pliers etc. for the Children to continue with the STEM Program investigating.

STUDENT ABSENCE

IF YOUR CHILD IS GOING TO BE ABSENT FROM SCHOOL EITHER SICK, APPOINTMENT OR LATE, THE SCHOOL NEEDS TO BE NOTIFIED BY 9 A.M. FIRST THING IN THE MORNING AT THE COMMENCEMENT OF THE DAY. YOU CAN LEAVE A MESSAGE AT THE OFFICE THE SCHOOL NUMBER IS 9460 3566.

TAKING TIME OFF DURING SCHOOL TERMS

Parents please note that if you wish to take your children on a holiday or take time off during the term you must put this in writing to the school principal first. The government requires that all absences must be for valid reasons not simple excuses eg to go shopping.

LATE TO SCHOOL

There is still a number of Children who are late on a daily basis, this is an disruption to the teacher and the classes learning time. School starting time is 8.50 a.m. Children need to come to the office and sign in if they arrive after 8.50 a.m.

EARLY TO SCHOOL

There are a number of children arriving to school early, please be reminded that the school grounds are not supervised before 8.35 a.m.

CONTACT DETAILS

The School needs to have up to date contact details of family phone numbers, mobiles, addresses and emergency contact details. If your details have changed, please advise the office of the changes immediately.

ENROLMENTS FOR 2019

Parents who have older children already at St Stephen's and have a younger sibling who is ready to start in 2019 (needs to be turning 5 before April 30th 2019) need to have enrolment forms in. Acceptance letters have gone out to families with children starting in 2019. Don't forget to grab an enrolment form to fill out to secure your position.



Parents & Friends will meet Wednesday 17th October 2018 at 9 a.m.

COOKING PROGRAM

The last cooking session in Term 3 was made with the Prep/1 Class. They had a great time making **Oatmeal Blueberry Cookies**.

Oatmeal Blueberry Cookies

Prep: 15 minutes - Cook 10 Mins

One bowl, 25 minutes, and less than ten ingredients needed to make these soft and chewy Oatmeal Blueberry Cookies.

Ingredients

- 1/2 cup soften butter (104 grams)
- 3/4 cup dark brown sugar, packed 150 grams
- 1 teaspoon vanilla essence
- 1 egg
- 1 cup plain flour (140 grams)
- 1 1/4 cups rolled oats (106 grams)
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup blueberries 100 grams, fresh or frozen



Method

1. In a large mixing bowl of an electric mixer beat together softened butter and brown sugar until smooth. Add in egg and vanilla and beat again for 2 minutes or until smooth.
2. Add the flour, oats, mixture, baking soda, and salt to the mixing bowl with everything else. Mix with the electric mixer until combined.
3. Slowly fold in the blueberries with a wooden spoon
4. Using a spoon make round balls of cookie dough and put onto lined/ greased baking paper
5. Bake at 180° C for 10-15 minutes at or until edges just begin to turn golden brown
6. Allow the cookies to cool for a few minutes on a baking sheet so they can firm up a bit
7. Transfer to a wire rack and allow to completely cool
Eat and enjoy!