

BRIBBAREE PUBLIC SCHOOL

Term 3 Week 4

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Principals Update

From Behind the Principal's Desk

Last week marked the beginning of our 2026 Transition Program. We were delighted to welcome James to Bribbaree Public School, where he spent the day engaging with our students and thoroughly enjoying his time here. His mum shared that he "can't wait to return" — which is always lovely to hear. If you know a child who will be starting school in 2026, please contact us. Transition sessions will be held fortnightly, whenever there are no interruptions, right through to the end of the year.

Earlier this term, I made a deal with students: choose the right attitude towards learning and social interactions, and a special reward would be in store. Last Thursday, that reward arrived — a colourful fruit platter! Congratulations to all our students for remembering your manners and making positive choices.





Our Friday activities with our friends from Quandialla and Caragabal Public Schools are in full swing. This term's rotations include Visual Arts and Cooking, with the cooking program split into two delicious themes — Mexican and Asian cuisine. Last week's Mexican menu featured enchiladas (see attached recipe). We're also working closely with Sporting Schools and Nathan to secure a gymnastics program, which we hope to begin this Friday.





















On Monday, 8 September, we will celebrate NAIDOC Day with the first raising of our three flags. We will welcome other schools to join us in traditional activities that honour the culture and heritage of our First Nations people. Special guests Aunty Enid and her nephew will be part of our ceremony, and we are very excited to share this special occasion with them.

After much anticipation, our new tennis courts will begin construction in September, with works expected to start around the 15th. This will be a fantastic addition to our school facilities.

At our recent P&C meeting, there was great support for a new sandpit project. We are grateful for the P&C's assistance and will be gathering quotes in the coming weeks.

Lastly, a friendly reminder to finalise payments for our upcoming excursion. It's coming up quickly, and I'm looking forward to the wonderful experiences and stories our students will bring back.

Premiers Spelling Bee

Aminah has also been busy learning her spelling words to compete in the Regional Finals Spelling Bee on 11th August 2025. Throughout the rounds there was a varying degree of difficulty, and whilst she stumbled on the word ligament, we are incredibly proud of her dedication and efforts over the past few weeks in preparing for the competition. Well done,



2025 SCHOOL TRANSITION



Tuesday we Last welcomed James to our classroom, James was just as eager to mingle with our existing students as they were with him. The kindergarten students enjoyed showing James some of the highlights of being at school, including feeding the chickens. exploring the playground and learning about the Indi robots during our afternoon session. We look forwards to welcoming James back for our next transition day in 2 weeks.

Last week we began our kindergarten school transition program for students looking to join Bribbaree Public School in 2026.

Our program will run fortnightly on Tuesday this term from 11am- 3pm. The program will be an opportunity for new students to get a feel for what school looks like and will incorporate play based and interactive activities similar to a classroom experience.



WHAT'S ON IN TERM 3!

Friday Combined Calender Term 3

Quandialla

Week 4- 15/08

Week 1- 25/07

Week 7- 05/09

Week 10- 26/09

Bribbaree

Week 2- 01/08

Week 5- 22/08

Week 8- 12/08

Caragabal

Week 3- 08/08

Week 6- 29/08

Week 9- 19/09

Term 3 Calender

Week 6

Wednesday 26

Life ed- healthy Harold

Friday 29

Book Week parade

Week 7

Friday 05

Arabin Cup

Week 8

Wed- Thurs **10-11**

Campout at School

Week 10

Mon-Wed **22-24**

Canberra Excursion 2-6

Young Mobile Playgroup
10:00am - 11:30am at BPS
Upcoming Dates: Term 3

Tuesday 19th August

Tuesday 2nd September



Chicken Enchiladas with Red Sauce & Mexican Rice Recipe

Serves: 4-6

Prep Time: 25 mins Cook Time: 35 mins Total Time: ~1 hour

PART 1: Mexican Red Sauce

Ingredients

1 tbsp olive oil

1 tbsp plain flour (GF flour works too)

2 tbsp tomato paste

1½ cups chicken stock or vegetable stock

1 tsp ground cumin 1 tsp smoked paprika

1 tsp chili powder (mild or hot)

½ tsp garlic powder

½ tsp onion powder ½ tsp dried oregano

Salt & pepper, to taste

Optional: A pinch of sugar to balance acidity

Method

- Make a Roux: In a saucepan, heat oil over medium heat. Stir in the flour and cook for 1 minute.
- 2. Add Paste & Spices: Stir in tomato paste and all spices. Cook for 1 minute more.

3. Add Liquid: Slowly whisk in the stock until smooth.

- 4. Simmer: Simmer for 5-10 minutes until slightly thickened. Season to taste.
- 5. Set Aside: Keep warm or store in a jug for pouring later.

PART 2: Chicken Enchiladas

Ingredients

2 cups cooked, shredded chicken (poached, rotisserie, or leftover)

1 cup grated cheese (cheddar, tasty, or Mexican blend)

1 small red onion, finely chopped

½ tsp ground cumin

½ tsp smoked paprika

Salt & pepper

8-10 corn or flour tortillas (soft, taco-sized)

1 cup red enchilada sauce (see above)

Extra ½ cup cheese for topping

Optional: Fresh coriander & sliced spring onions to garnish

Method

1. Preheat oven to 180°C (fan-forced).

- 2. Prepare Filling: In a bowl, mix chicken, onion, spices, salt, pepper, and 1 cup of cheese.
- 3. Fill Tortillas: Warm tortillas slightly to make them flexible. Place 2–3 tbsp of filling into each, roll up, and place seam-side down in a greased baking dish.

4. Sauce & Cheese: Pour red sauce evenly over the rolled enchiladas. Sprinkle extra cheese on top.

5. Bake: Bake for 20 minutes or until heated through and cheese is melted and golden.

6. Garnish: Sprinkle with coriander and spring onions before serving.

PART 3: Mexican Rice (Arroz Rojo)

<u>Ingredients</u>

1 tbsp olive oil

1 cup long grain rice (or basmati) ½ onion, finely chopped

2 garlic cloves, minced

1½ cups chicken or vegetable stock

½ cup tomato passata (or blended tinned tomatoes)

½ tsp cumin

½ tsp paprika

Salt, to taste

Optional: ½ cup frozen peas or corn for colour Garnish: Fresh coriander

Method:

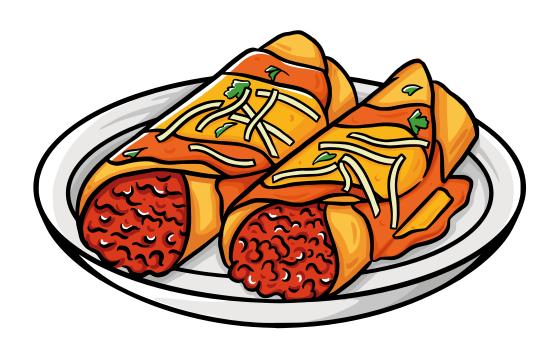
1. Toast Rice: Heat oil in a saucepan over medium heat. Add rice and cook, stirring, for 2-3 minutes until lightly golden.

2. Add Aromatics: Stir in onion and garlic, cooking for another 2 minutes.

3. Add Liquids & Seasoning: Add tomato passata, stock, and spices. Stir and bring to a boil.4.

4. Simmer: Cover with a lid, reduce heat to low, and simmer for 15-20 minutes or until rice is tender and liquid is absorbed.

5. Fluff & Finish: Remove from heat, let sit with the lid on for 5 minutes. Fluff with a fork and stir through peas or corn if using. Garnish with coriander.





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About This Carnival

Please join us for our annual Arabin Cup T-ball Carnival



Binalong Community Club



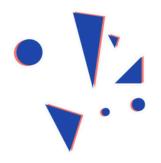
Register here binalong-p.school@det.nsw.edu.au

Friday 5 September 2025

Starts 10.00am

Presentations from 1.45pm





SCHOOL ENROLMENTS



NOW OPEN FOR 2026



We are thrilled to announce that enrolments for 2026 are now open at our wonderful small school! If you're looking for a nurturing and supportive learning environment where each student is valued and encouraged to reach their full potential, look no further.

Come and join our thriving school community! We can't wait to welcome new families and work together to create lasting memories and meaningful learning experiences.

For more information on how to enrol, please visit our website or contact us directly. Let's make 2026 a fantastic year







Kanzas Rose Cystic Fibrosis Fundraiser

Saturday 13th September 2025



Starting at Bribbaree Showground at 10:00amapprox 200km ride through our country side and returning back to Bribbaree Show Grounds for Live Entertainment, Bar facilities, food

& to draw our MAJOR PRIZE



Raffles, Auctions and much more \$20 pp ride/Pillion or in car Bus available \$30 pp LIMITED SEATS Raising Funds & Awareness for CF Together

CARERS INFO MORNING TEA

Thursday 28th Aug 2025

10am until 12pm Hilltops Community Hub

2c Campbell Street, Young 2594

Phone: 02 6382 6328

Join us for a friendly and supportive morning tea. Come together with other carers and enjoy a cuppa while receiving information from guest services and catching up with Hub Staff.



Dementia Info Session

Tuesday 9th Sept 25

11am

Hilltops Community Hub
2c Campbell Street, Young

FREE

Bookings essential
Limited spacing available!

Call the Hub on 6382 6328

Executive Director of Dementia Training Australia, Dr. Isabelle Meyer will cover:

- · Types of dementia & how they present
- Basic Dementia knowledge
- Effective communication strategies for families, friends and Carers
- Where Carers can get help and support





This is an Adults (18yrs.) only session



Bribbaree Public School Date: 26th August





BEE HOTEL WORKSHOP

Come build your own Bee Hotel. Fun, easy and helpful to the environment.

Bee Hotels provide shelter to native bees and other insects.



Saturday

23rd August 2025 10am to 12pm Hilltops Community Hub Morning Tea & Materials included Limited places Book your spot now! Call 6382 6328

Suitable for all ages/stages/families, however children under 13yrs must be accompanied by an adult.

Our professional Family Support Staff:

- Work with families based on trust & respect
- Support the safety & development of all children, young people & adults
- Respect the different social & diverse backgrounds from which families come
 - Include families in planning & decision making
- Are flexible & responsive to the individual needs of families
- Enjoy working with families to build quality of family life



FAMILY SUPPORT SERVICE

(02) 6382 6328

2c Campbell St, Young NSW 2594

e: rose.t@youngnc.org.au e: jenny.s@youngnc.org.au



Workers are available:



For information or to make an appointment please phone or drop into the Hilltops Community Hub





Part of Hilltops Community Hub TEI Services

Strengthening Families in the HILLTOPS

- Support
- Information
- Advocacy & Advice
- Family Work & Parenting

(02) 6382 6328

The Family Support Service has operated for over 25 years assisting families to:

- Improve wellbeing
- Strengthen family connections
- · Enhance independence
- Be self-sufficient
- Increase safety
- Parent positively, and
- Improve quality of life for children, young people and families



'The Family Support Service helps families create strategies to cope with the challenges of family life' Families use the service to work on:

- · Family Relationships
- · Children's Behaviour
- Isolation
- Housing
- Parenting
- Basic Financial Management
- Family & Child Safety

and to:

- problem solve
- · get advice and
- · talk things through



Who can use the Family Support Service?

Children & Young People 0-18yrs and Parents of children 0-18yrs

> You must live in the Hilltops Local Government Area.

So... HOW DOES IT WORK?

Family Support Workers provide support to individuals & families through:

- · home or office visits
- · via telephone and
- out in the community e.g. park/café.

Anyone can request an appointment by phoning or dropping in.

After answering a few simple questions you will be linked to a Family Worker who will assist in talking through your unique situation.

Our service is



We'll be at Bunnings for the

Hilltops Community Hub

Father's Day Family Night

Thursday 4th September 5 - 7pm



Young Bunnings

288 Boorowa St, Young

Games, food and giveaways.

We hope to see you there.

Bring the family along for a great night of FUN!

For further information call the Hub on

PH: 6382 6328







Do you have a pensioner concession card? You could be eligible for Saver Plus.

For every dollar you save, you'll get a dollar from ANZ to spend on educational costs, up to \$500.

To join, you need to meet all of these requirements:

- Be 18 years or older
- ✓ Have a current Health Care or Pensioner Concession Card
- ✓ Have a child in school, starting school next year, or be studying yourself
- Get a regular income (can be you or your partner)
- ✓ Agree to join in free online financial education workshops



1300 610 355 saverplus.org.au





Do you have a health care card? You could be eligible for Saver Plus.

For every dollar you save, you'll get a dollar from ANZ to spend on educational costs, up to \$500.

To join, you need to meet all of these requirements:

- Be 18 years or older
- ✓ Have a current Health Care or Pensioner Concession Card
- ✓ Have a child in school, starting school next year, or be studying yourself
- Get a regular income (can be you or your partner)
- Agree to join in free online financial education workshops



1300 610 355 saverplus.org.au





BOOK WEEK COMPETITION



BOOK

ADVENTURE

Enter your creative work inspired by this year's Book Week theme, on one A4-sized sheet

Entry is open to all Hilltops residents aged 13 and under One entry per child

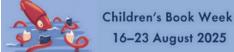
SUBMIT BY AUG 30TH

at the library or email to librarypromotions@hilltops.nsw.gov.au

Entry forms & T&Cs at hilltops.spydus.com FANTASTIC PRIZES AWAIT

LET THE ADVENTURE BEGIN!

*Terms & Conditions apply







Save The Date Rock for Recovery



📞 To enter a musician/band, please contact 🛮 Jess 0408 857 484 📞 To hold a community information stall, please contact Donna 0427 169 333

With help of The Hilltops community Hub and M&M's Music Store