



PALINYEWAH POST

TERM 3 - WEEK 10 2025

The Official
Palinyewah
Public School
Newsletter



Responsibility Respect Integrity **PRINCIPAL'S MESSAGE**

Hello Parents and Carers,

As I sit down to write my final message as Principal of Palinyewah Public School, I feel an overwhelming sense of gratitude. The last three and a half years have truly been the best experience of my career and something that has given me so much in return. Thank you to our incredible staff, our supportive P&C, our wonderful community, and most importantly, to our absolutely amazing students. It has been an honour to work and learn alongside you all.

These past few weeks have been a wonderful way to finish my time here. Our soccer teams did us proud at the Soccer Gala Day, making it all the way to the semi-finals—an incredible achievement and a big improvement from last year. We are also so proud of Will and Alannah, who are having a fantastic time representing our school at Stewart House on the northern beaches of Sydney. This week's cricket coaching session was another highlight, with some very impressive skills on display!

I hope everyone enjoyed our end-of-term breakfast and assembly, where we celebrated all of our students' fantastic learning. It was also great fun to see everyone in their favourite footy shirts on the last day to mark finals season—Go the Sharkies!

Next term, we warmly welcome Ms Novak as our relieving principal. I know she will continue to lead the school with care and commitment, and I very much look forward to hearing about all the wonderful successes that will follow.

As my family and I prepare for our move to the North Coast, I want to say thank you once again for welcoming me into this community and for all the support you've given me over the years. Palinyewah is a special place, and it has been a privilege to be part of it.

I wish you all a safe, fun holiday break—enjoy the warmer weather as it rolls in. From the bottom of my heart, thank you for everything.

Take care for the last time,

Jake Debrincat
Principal



DATES FOR YOUR DIARY

End of Term 3 – Friday 26 September

End of Term Breakfast/ Assembly/ Footy Shirt Day – 26 September

Start Term 4 – Tuesday 14 October

End of Year Concert & Presentation Night – Thursday 4 December

Year 6 Farewell Dinner – Tuesday 16 December

ASSEMBLY MERIT AWARDS

Week 8

Elsie Brander - Improved listening skills during class activities.

George Modistach - Blending letter sounds to write and read words.

Spencer Mumford - Perseverance in understanding a difficult maths concept.

Alannah Modistach - Creativity and detail in writing her Gorr's Back Story.

PRINCIPAL'S AWARD

Spencer Mumford- For demonstrating outstanding commitment, dedication and enthusiasm in the Inter-School Soccer Tournament. You played like a little legend, well done!

READING AWARDS

75 Nights

Imogen Mumford
George Modistach

100 Nights

Reily Hull

125 Nights

Noah Brander

150 Nights

Isabella Langanke

225 Nights

Arden Mumford
Millie Farley



Term 3 Awards

Gecko Class



Amy Lambert - For showing amazing progress in decoding words and using phonics to become a super reader! You are working so hard to sound out letters, blend sounds, and read with growing confidence.

Toby Mihan - For demonstrating excellent progress in blending sounds and decoding words, building a strong foundation for fluent and confident reading. Your hard work and determination in learning to "sound it out" are truly impressive.

George Modistach - For your amazing work learning about the universe! You have shown great curiosity and excitement while exploring the sun, the moon, stars, and space beyond. Your thoughtful questions and work have been out of this world!

Raymond Modistach - For understanding Australia's location on the world map. You have shown curiosity and enthusiasm in exploring where Australia is in the world, its neighbouring countries, and its place in the Southern Hemisphere.

Imogen Mumford - For improving in all areas of your number work. You have shown persistence, enthusiasm, and a growing confidence in understanding numbers, solving problems, and applying your maths skills in class.

Elsie Brander - For showing excellent knowledge and enthusiasm when learning about the continents, oceans, and the states of Australia. You have worked hard to remember key facts, share your learning confidently, and show a strong understanding of our world.

Aisha Hull - For showing fantastic progress in developing confidence across all areas of her learning. She is beginning to take risks, share her ideas more freely, and approach each task with a positive attitude.

Cooper Hynes - For your fantastic work exploring the universe, the sun, moon phases, and Earth's rotation. You have shown a wonderful understanding of how our planet moves, how the moon changes shape, and how it all fits together in space. Your enthusiasm and effort have been truly out of this world.

Term 3 Awards Dingo Class

Nate Davies- For great effort during Maths lesson. You are learning to be more resilient when facing unknown problems.

Spencer Mumford- For showing amazing progress and application in Mathematics this term and learning to become an independent worker.

Will Davies-For showing excellence in Mathematics by solving challenging problems with confidence, accuracy, and a positive attitude.

Reily Hull- For starting to show great effort in wellbeing by following our school expectations and being a positive role model for others.

Axel Hynes- For demonstrating a deep understanding of natural disasters and clearly explaining their causes and impact.

William Litchfield- For maturing as a leader this term by following school expectations and helping our little students during playtime.

Alannah Modistach- For showing great effort and achievement in Maths, making tricky problems look easy.

Noah Brander- For creating an engaging and detailed backstory for the character Gorl, showing imagination and depth in writing.

Millie Farley- For writing a creative backstory for Gorl from the book Deltora Quest, using vivid adjectives and great paragraphing to keep the story flowing.

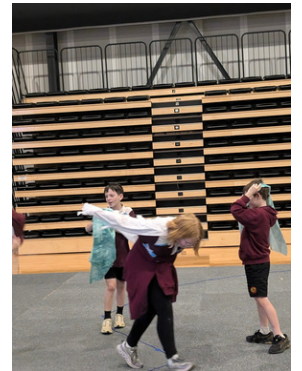
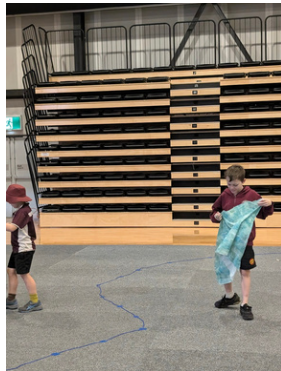
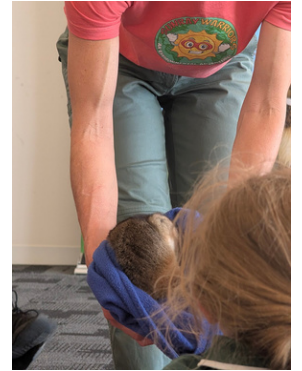
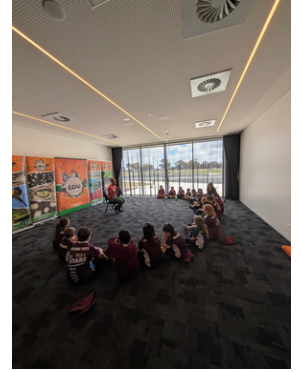
Steele Hynes- For continued focus during all learning tasks, taking the time to answer questions and asking the teacher for help when needed.

Isabella Langanke- For always lifting the mood with kindness and a great sense of humour, making the class laugh and giggle throughout the day.

Arden Mumford- For excellent improvement in Maths, showing that with great effort, determination and practice, you can achieve great things.



SUNRAY WARRIORS



Soccer Gala Day



What an amazing day at the
Sunraysia Inter- School Soccer
Gala Day!



Our students should be very
proud of their efforts, especially
our Stage 3 students making the
semi-finals for the day.



Bring on 2026!



Mrs Potts' Pantry



Jam Roll

Ingredients

3 eggs, separated
½ cup caster sugar
2 tablespoons hot milk
¾ cup self-raising flour
¼ cup caster sugar, extra
½ cup jam, warmed

Method

- *Preheat oven to 200c fan forced. Grease 25x30cm swiss roll pan; line base with baking paper, extending paper 5cm over short sides.
- *Beat egg whites in a small bowl with an electric mixer until soft peaks form; add sugar, 1 tablespoon at a time, beating until dissolved between additions. Add egg yolks, one at a time, beating until mixture is pale and thick; this will take about 10 minutes.
- *Pour hot milk down the side of the bowl; add triple-sifted flour. Working quickly, use a plastic spatula to fold milk and flour through egg mixture. Pour mixture into the pan, gently spread evenly.
- *Bake for 8 minutes.
- *Meanwhile, place a piece of baking paper cut the same size as the pan on a board. Sprinkle evenly with extra sugar.
- *Turn cake onto sugared paper, peel away lining paper. Use serrated knife to trim crisp edges from all sides of the cake.
- *Using paper as a guide, gently roll cake loosely from one of the short edges. Unroll; spread evenly with jam. Reroll cake from the same short side.
- *Allow to cool.



Gingernuts

Ingredients

90g butter
⅓ cup firmly packed brown sugar
⅓ cup golden syrup
1 ⅓ cups plain flour
¾ teaspoon bicarb soda
1 tablespoon ground ginger
1 teaspoon ground cinnamon
¼ teaspoon ground clove

Method

- *Preheat oven to 180c fan-forced. Grease oven trays.
- *Stir butter, sugar and syrup in a medium saucepan over low heat until smooth. Remove from heat; stir in sifted dry ingredients. Cool for 10 minutes.
- *Roll rounded teaspoons of mixture into balls. Place about 3cm apart on trays; flatten slightly.
- *Bake gingernuts for about 10 minutes; cool on trays.

