**WHAT’S COMING UP**

- School Assembly
  June 10th 2:40pm

- Student teacher—
  from June 9th

- School Fun Run
  June 25th

**Important**

The P and C is looking for someone to run the pub raffles on Saturday June 13th and June 20th. Please contact Danielle or Wombat if you can help.

**NOTES:**

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**BREDBO PUBLIC SCHOOL NEWSLETTER**

Term 2 Week 8  Tuesday 9th June 2015

**Storytime for youngsters**

Storytime for pre-schoolers, toddlers and babies at Cooma Library is on Wednesday 17th June at 10.30am; Everyone is welcome to join in, hear some stories, sing a song and make some special craft for this month’s theme, transport and things that move. No bookings required and it’s free! ‘Like us’ on Facebook for regular storytime info: https://www.facebook.com/MonaroRegionalLibraries or sign up to receive our monthly newsletter via email at www.monaro.nsw.gov.au

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**DATE CHANGES FOR SKIING**

I’m sorry if this causes any inconvenience but I have had to change the dates for skiing as they clashed with several professional learning days I need to attend. Skiing will now be held on July 31st, August 14th and August 28th. This year I will be accompanying the students and judging by the conditions already it could be a wonderful season. Fingers crossed!

**STUDENT TEACHER**

Today we welcomed Matthew Smith to our school. Mr Smith is a student teacher from the Australian Catholic University and...
DON'T FORGET OUR FUN RUN

Just a reminder that we will be holding our school Fun Run on the last Thursday of term.
This fun run is sponsored by Adidas and provides the opportunity for students to receive some wonderful prizes for their efforts while at the same time raising funds for our school.
Please help your children seek sponsorship for their run from family and friends.
Sponsorship money can be collected in cash donations or online for your convenience.
Thanking you for your support.
Recipe of the week

Curried Mince

Ingredients:
1 kg mince
2 carrots
2 potatoes
2 onions
Several sticks of celery
Olive oil
Plain flour
Chicken stock powder
Black pepper
Worcestershire sauce

Utensils:
Knife
Chopping board
Potato peeler
Frying pan
Bowl
Wooden spoon
teaspoon

Method:
1. Peel carrots and potatoes—cut into small cubes
2. Dice onions
3. Slice celery
4. Brown mince with olive oil in frying pan.
5. Add celery and onions and cook until soft
6. Put in good teaspoon of curry powder (to taste), black pepper and tablespoon of Worcestershire sauce—cook off
7. Add carrots and potatoes and sauté for a few minutes.
8. Add about three cups of chicken stock (enough to cover meat) and simmer until vegetables are cooked.

Mix several tablespoons of plain flour with water to make a thin paste and stir into meat to thicken.

Procedure compiled by Jack, Aron, Ben and Hamish.