Mrs Hobbs' Headlines
Dear Students, Parents & Staff
Welcome back and let’s have a terrific term 2.

Royal Children’s Hospital Appeal
On behalf of the SRC thankyou to everyone who donated to the Royal Children’s Hospital appeal we raised $400. This money was added to the Telangatuk East total and thankyou to Mrs Karen Rees for supplying posters and collection cans on the day.

Staffing
Mrs Rhonda Merryfull is on sick leave for term 2 and everyone at the College wishes Rhonda a speedy recovery. The teaching position has been advertised and I hope to inform you of the new staff member as soon as possible. In the meantime, I would like to welcome Mr David Hill to the College who will be teaching Year 6 on a Monday, Tuesday & Wednesday for the next two weeks. Mrs Smith will continue to teach Year 6 on Thursdays and Fridays.

Parent/Teacher Interviews
These will be held on Tuesday 19th April from 1pm. Students will be dismissed at 12pm. Please note that students cannot remain at school as their will be no supervision from staff from 12 to 1pm.
At parent/teacher interviews we do encourage students from Year 5 up to attend with their parents/guardians to participate in the discussion.
Please refer to the instructions later in this newsletter with regards to booking an interview time. If you have any difficulties please ring Maria and she will assist you.

School Council
Congratulations to the newly elected School Council, your representatives are Mrs Helen Grego President, Mr Sam Roberts Vice President, Mr Luke Rees, Mrs Kylie McClure, Mr Justin Weaver, Mrs Kaye Parker, Mrs Kate Wardlaw, Mrs Lisa Cameron, Mr Daniel Thomson, Mr Mark Kuchel, Mrs Jackie Grant, Ms Bev Munro and Mrs Maria Merryfull (minute secretary).
I look forward to working with all members of school council as the governing body of the college.

Parent Teacher Interviews
Please book your interviews at:
www.schoolinterviews.com.au
code: ttbh6
HEALTHY RECIPE WEEK

Tuna and Vegetable Patties
This makes about 8 good sized patties

**Ingredients**
- 1 cup plain flour
- 1/2 cup milk of your choice
- 1/4 tspn herbs - dried or fresh
- 95g tinned tuna in springwater (drained)
- 1 cup grated vegetables (squeeze juice out) – I used carrot, zucchini, broccoli and cauliflower but use whatever you’ve got
- 1/2 small brown onion grated
- 1 clove garlic grated
- 1/2 lemon juiced
- Good grind of black pepper to taste
- Sesame seeds and sea salt to coat
- Coconut oil for shallow frying

**Method**
1. Mix flour, milk, and herbs in a bowl with a fork
2. Break up drained tuna and mix through the batter
3. Add grated and squeezed vegetables, onion, garlic, lemon juice and pepper. Mix well with fork
4. Pour a small handful of the tuna and vegetable batter, and form into a pattie shape. The batter is a bit squishy but don’t worry – they firm up a bit in step 8
5. Place pattie onto plate of sesame seeds and coat both sides
6. Place patties in fridge for 15 minutes
7. Heat over low to medium heat, a small amount of coconut oil in a pan (enough to cover the base of the pan)
8. Add patties to the pan, and cook about 3 minutes per side – they should be yummy and golden. Enjoy!

**Serving Suggestion:**
I served ours as a Fun Family Friday night meal with a garden salad, a big dollop of smashed avocado on the top, some salsa and sour cream on the side along with a few plain corn chips for a bit of fun.

**Storing:**
These are best eaten straight after cooking, or refrigerated and eaten cold the next day.

**Other suggestions:**
1. A big Tunaburger – grab a good quality bread roll, add some butter lettuce or baby spinach, add the pattie, a couple of slices of tomato, and a big amount of smashed avocado.
2. Tuna Fingers – you could turn this mixture into fish finger shapes

Chewy Oat and Date Cookies - GREAT FOR LUNCH BOXES.

**Ingredients**
- 2/3 cup self-raising flour
- 2/3 cup oats
- 1 tbsp. chia seed
- 6 dates chopped roughly
- 75g butter
- 1/3 cup rice malt syrup
- 1 tbsp. tahini
- 1 tbsp. milk

**Method**
1. Preheat Oven to 180 degrees
2. Mix flour, oats and chia seed in a bowl
3. Over low heat, melt butter, dates, rice malt syrup and tahini
4. Once melted, add milk and stir to combine
5. Mix buttery goodness into dry ingredients until all moist
6. Take a heaped teaspoon of mixture and using another teaspoon, place onto a baking tray lined with baking paper. Continue with mixture
7. Bake 10 -15 minutes until golden, allow to rest 5 minutes before placing on wire rack to cool

**Store** in an air-tight jar or container. I then store in the freezer, and pop them straight into the lunchbox. They defrost by recess time. As an added bonus, these cookies are equally delicious straight out of the freezer too.

Wanted - Picture Frames
The Senior Art Room would appreciate the donation of any picture frames that are no longer required to display their artwork.

Thankyou! Mr Daniel Thomson

Net Set Go 2016
Net Set Go, at school, starts this Thursday, registrations are still open. We are all very excited and looking forward to a new program this year! We will collect the girls from their class rooms and walk them to the courts, we will again have a snack before we begin. Please remember to collect your kids by 4.20. See you Thursday!

Make sure you have a bus pass for the term.
Food & Textiles Students do well at the show...

Winners:
An article of sewing: 1st Rachel Duggan  2nd Olivia Rees
Decorated cupcakes: 1st Abbey Hobbs  2nd Febey McClure
Decorated large cake: 1st Jayden Harvey  
2nd Harry Robertson
3 iced Yo-yo’s  2nd Hayden Shalders

Congratulations to all year 7 textiles students and year 8, 9,10,11 Food students, the standard of your work this year was excellent. We had many positive comments from the judges.

Also a big thank-you to all those who helped with the Café at the Show, it was very successful this year, giving us a great start to our fund raising efforts for the Kitchen refurbishment. I always have a great day making and selling coffee/hot chocolates with our very talented students from Balmoral and I am always proud of their professional and friendly attitude to all our customers. So well done to you all.

Balmoral Easter Market...

A big thanks to the staff; Mrs Hobbs, Mrs Kirby, Mrs McCure (great coffee making under pressure) and Mrs Lyons who helped me at the Easter market and also to Lily, Lilly and Tahlia who as well.

We had a very busy morning and had lots of sales. Another successful fund raiser to add to the new kitchen fund!

Tom Hindhaugh representing the Wimmera at the Wayne Arthur’s tennis cup for under 10s that was held over the weekend at Kooyong tennis club. Tom loved the experience of playing at Kooyong and representing the region. He played a total of 10 singles and mixed doubles matches over the 2 day event and learned a lot about playing on clay courts. The Wimmera team finished 12th out of the 16 regions that participated from across the state which was a marked improvement on their 16th place in last years event.

Heated Lunches
Reminder to families that heated lunches will be available on Mondays and Wednesdays throughout Term 2 beginning next Monday, 18th April.

Please send your child’s heated lunches:
Food must be defrosted
Wrapped in foil, not plastic
Foil wrapped food in a brown paper bag that is clearly labelled with your child’s name and year level. Marker pen rubs off the foil due to condensation.

Monday, 18th April  Jasmine Blake
Wednesday, 20th April  Kaye Parker
Monday, 25th April  Anzac Day – Public Holiday
Wednesday, 27th April  Lisa Cameron

Thank you to everyone who has volunteered their time. The children really look forward to it and appreciate these lunch days.
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<td>Final Day for April Uniform Orders</td>
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