



9 Williams Road, Kulnura, NSW, 2250
P 4376 1264 F 4376 1109 E kulnura-p.school@det.nsw.edu.au
School website: www.kulnura-p.schools.nsw.edu.au

Diary Dates

Thursday 11 May

- ✓ Recess Canteen Available.

Sunday 14 May

- ✓ Happy Mothers Day



Monday 15 May

- ✓ Lunch Canteen Available.

Wednesday 17 & Thursday 18 May

- ✓ Mobile Dental van Visit - Consent and Medicare forms must be returned for student to attend

Thursday 18 May

- ✓ Recess Canteen Available

Friday 19 May

- BWPSSA Cross Country @ Wyoming Public School

Monday 22 May

- ✓ Lunch Canteen Available

Friday 9 June

- ✓ Pie orders with payment due

Yesterday was our Mother's Day High Tea. Our mums, nans and significant ladies in families were treated to some special cooking from KPS2 students and the creativity of Mrs Kelli Ginbey supporting our students and school events. The Mother's Day Stall fundraiser will be held tomorrow in the community room and students can purchase gifts for the loved ones for Mother's Day.

Kulnura Public School were recently successful with the Schools Upgrade Fund. Kulnura Public School will receive \$25,000.00 in funding to develop an outdoor performing arts space on the school grounds. This funding includes a raised grass platform for performances, shade sails for sun protection and tiered seating for viewers and spectators. This project will be completed this year and our school will enjoy the outdoor spaces through learning opportunities and performances.

Steve Collins
PRINCIPAL

Assembly

Congratulations to our Week 3 Award Recipients



Lezaiyah, Elidee,
Leonidas, Thomas



Principal's Message

Congratulations to all Kulnura students who attended the Small Schools Cross Country. All students participated well, and our school was the overall winner. We thank all our parents and carers for transporting their child to the event and a big thanks to those families who were spectators for the day. Angus in Year 6 and Elidee in Year 2 won their age event and nearly all place getters will be competing at the Brisbane Water Zone Cross Country on Friday 19 May. Please return permission notes and \$3 entry fee to school office.



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P & C News

Thompson's Pies



The P&C are running a Thompson's Pie Drive this term. Families and community members are invited to place orders using the order form sent out to families today. There is a selection of food items available and the more delicious foods we as a community purchase, the more funds we will raise for

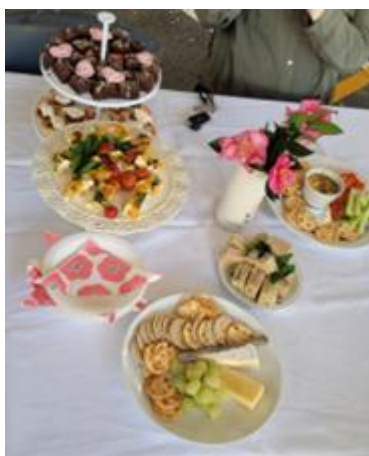
our School.

Families are asked to place their orders using the form provided, and return this to the School Office, no later than **Friday 9th June 2023**. Payments can be made by either cash (exact amount) or direct deposit to P & C account with Family name.

No orders can be made unless full payment is received.

Thompson's Pies delivery will be Tuesday 27 June 2023, Week 10.

MOTHER'S DAY HIGH TEA





Kulnura's Mother's Day High Tea

On Tuesday afternoon, the students at Kulnura Public School put on a high tea for all the mothers and grandmothers. We created pumpkin and fetta frittatas, scones with cream and jam, chocolate brownies, cheese platter with grapes crackers and cheese and cucumber sandwiches.

We also had tea, coffee and flavoured water served by the KPS2 students. The high tea was a success!!! Everyone enjoyed it Thank you all for coming.

By Matilda

Mother's Day High Tea Recipes

Lemon Scented Scones

Ingredients

- 4 cups Self Raising Flour
- Finely grated zest of 1 lemon
- 1 cup soda water
- 1 cup cream



Method

- Pre heat oven to 170c and line a flat baking tray with baking paper
- Measure flour into a sifter set over large mixing bowl
- Zest lemon onto the flour and mix through
- Add cream and the soda water and mix gently to combine with a palette knife
- Shape into a rough rectangle to the height of the scone cutter
- Cut and place a few centimetres apart on baking paper on a flat baking tray
- Bake for 25 mins

Gluten Free Chocolate Brownie

Ingredients

- 300gms Butter
- 4 cups brown sugar
- 1 cup cocoa powder
- 4 eggs
- 2 cups Gluten Free Plain Flour
- 3 tsp baking powder
- 1 cup walnuts
- 1 cup chocolate chips



Method

- Pre heat oven to 150c and a lamington tin with baking paper
- Melt butter in microwave or in a medium saucepan. When liquid remove from heat and then add sugar and cocoa and mix to fully combine
- Add 2 eggs, one at a time
- Fold in sifted flour and baking powder and mix well – then add chocolate chips and walnuts
- Pour into a lined lamington tin
- Bake at 150c for 40 mins or until set.

Frittata

Ingredients

- 12 papers to line a Texan muffin tin
- 650gm peeled and chopped pumpkin
- 650gm peel and chopped sweet potato
- 250gm baby spinach leaves
- 1 cup parmesan cheese grated (180gm)
- 400gm Greek feta diced 1.5cm dice
- 16 eggs, beaten lightly to completely loosen texture
- 4 shallots – sliced
- Handful of fresh herbs – chive, parsley, basil, etc



Method

- Pre heat oven to 180c and pour into a lined tray or muffin tray with baking paper
- Bake for 30mins

Community Announcements

BUSH DANCE

with the Waterbombers



Dress Code: Bush

Saturday 10th June 6–9pm
YARRAMALONG HALL

BOOKINGS

Tickets: www.trybooking.com

- Adults: \$20
 - Under 18: \$5
 - Family of 5+: \$50
- Each ticket includes a free sausage sizzle sanger!*

For more information email Jackie@hpo.net.au



An event for the whole family as part of the
CENTRAL COAST HARVEST FESTIVAL