Welcome to our final week of term one!

It is simply unbelievable that Easter is here already, although I know 12 little ones who are really looking forward to a break from school.

**Classroom update:**

Our classroom is very bright and colourful with all our magnificent and creative artwork around the room. Easter is certainly on its way at Belltrees. We have had a busy term sporting wise with swimming lessons, swimming carnivals, cross country and sport. In the classroom we have spent loads of time learning about number such as expanded notation, the four operations of addition, subtraction, multiplication and division, along with time, money, capacity, mass and volume. All students have completed their term one mathematics SENA assessments and we are finishing our general assessments this week. In Literacy all students were benchmarked and have been reading everyday. We have had a strong focus on grammar and punctuation and our writing has been both imaginative and informative with the students exploring and creating narratives and expositions. Spelling has been strong and the hard work students have put into learning their words has paid off with some fantastic improvements this term. In Science we have been focusing on the water cycle and the life cycle of the beautiful butterfly. We have watched documentaries on the large Monarch Butterfly, and discovered they travel thousands of kilometres from America to Mexico, it is the largest migration of a species around the world. We have continued our PDHPE program of Safe Living and H.S.I.E program, Needs and Wants. It certainly has been a very busy term inside our Belltrees classroom.

**U11’s Junior Barrel Racing Champion!**

Jessica Singleton has been working hard for 12 months, travelling around the rodeo circuit and trying hard to gain as many points as possible. With her trusted horse Olympia, Jessica has finished the year as the Under 11’s Barrel Racing Champion. Jessica was presented with a special buckle at Braidwood Rodeo. Congratulations Jessica!

**Cross Country:**

Last Friday Belltrees school was proudly represented by Eddie Maxwell who ran the 2km course in Muswellbrook. Eddie placed 25th against some very tough competition. Well done Eddie!

It certainly is wonderful to see children from our small school competing at this level and demonstrating a commitment to sporting excellence.

Well done Jessica and Eddie!

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**ANZAC MARCH!!!**

25th April, 8:45am, full winter uniform including hat. Please come along and support this community event. I will be meeting people out the front of the Linga Longa in Gundy at 8:45am. Two people will be asked to lay the wreath on behalf of our school.
End of term Assembly and Easter Hat Parade

Belltrees will host the assembly and Easter Hat Parade.
When: Thursday 3rd April, 2015
Time: 2:00pm
Extra: Easter egg hunt after school.

Remember all preschoolers are welcome to participate in our Easter Hat Parade and Easter egg hunt.

So mums, dads, grandparents, aunts, uncles and family friends came along and celebrate the academic successes and Easter celebrations with our students.

Important changes to family leave!

It has always been a mandatory requirement from the DEC for parents to produce absentee notes for the period of time that their children are absent from school. A summary of the changes to the Exception of Schools Procedure can be seen below.

Section 2.1.1 Exception can no longer be granted for students travelling for reasons such as the purpose of a family holiday, family business, bereavement or other reasons during school terms.

Section 2.3 Parents are to provide an explanation for absences to school within 7 days from the first day of any period of absence.

Parents, in light of these changes please take time to carefully plan your family holidays and family leave times.
If you have any questions or concerns please come and see me as I am happy to address them.

School Canteen:

Just a quick reminder that canteen is operating TOMORROW in lieu of Friday. It is our first RED canteen day for the term, however the menu is still in accordance with the DEC’s Healthy Eating Policy. Please return orders tomorrow.

Lake Keepit Camp:

I have had word about the final costings for the camp. $265.00 per child. The school will be paying $25.00 per child and the P & C have kindly donated $240.00 per child. This is a wonderful opportunity for our students to experience some wonderful new things such as canoeing, rock climbing etc and it is fantastic to know they are mixing with the other students from Blandford and Ellerston.
If you would like to have an inside look into Lake Keepit I have attached the following link.
HOT CROSS BUNS!!!

For the dough

- 450g strong white flour, plus extra for dusting
- 2 x 7g sachets easy-blend yeast
- 50g caster sugar
- 150ml warm milk
- 1 egg, beaten
- 50g unsalted butter, melted, plus extra for greasing
- oil, for greasing

The spices and dried fruit

- 1 tsp ground cinnamon
- ½ tsp mixed spice
- ¼ tsp grated nutmeg
- 100g currants

To decorate

- 4 tbsp plain flour
- 2 tbsp granulated sugar

Method

1. Put the flour, yeast, caster sugar and 1 tsp salt into a large mixing bowl with the spices and dried fruit and mix well. Make a well in the centre and pour in the warm milk, 50ml warm water, the beaten egg and the melted butter. Mix everything together to form a dough –start with a wooden spoon and finish with your hands. If the dough is too dry, add a little more warm water; if it’s too wet, add more flour.

2. Knead in the bowl or on a floured surface until the dough becomes smooth and springy. Transfer to a clean, lightly greased bowl and cover loosely with a clean, damp tea towel. Leave in a warm place to rise until roughly doubled in size—this will take about 1 hr depending on how warm the room is.

3. Tip the risen dough onto a lightly floured surface. Knead for a few secs, then divide into 12 even portions – I roll my dough into a long sausage shape, then quarter and divide each quarter into 3 pieces. Shape each portion into a smooth round and place on a baking sheet greased with butter, leaving some room between each bun for it to rise.

4. Use a small, sharp knife to score a cross on the top of each bun, then cover with the damp tea towel again and leave in a warm place to prove for 20 mins until almost doubled in size again. Heat oven to 200C/180C fan/gas 6.

5. When the buns are ready to bake, mix the plain flour with just enough water to give you a thick paste. Spoon into a piping bag (or into a plastic food bag and snip the corner off) and pipe a white cross into the crosses you cut earlier. Bake for 12-15 mins until the buns are golden and sound hollow when tapped on the bottom. While still warm, melt the granulated sugar with 1 tbsp water in a small pan, then brush over the buns.