Next P&C Association Meeting - Monday 15th June at 2:45 pm in the library

With only 9 days to go, this year’s extravaganza is looking to be the best yet, and most certainly bigger than Ben Hur!

We have community art work spanning a HUGE range of media types and content areas already being mounted and framed ready for display. This is guaranteed to be a fabulous event with:

- 5 gallery spaces featuring art work from different areas of the community,
- the launch of Helen and the Pit Ponies, written and illustrated by local author Frances Rowland Wregg,
- our hospitality students showcasing their skills in Cici’s café,
- interactive art activities,
- a kids corner and of course,
- our Tasting Station (The P&C bar),
- and market stalls chock full of handmade beauties.

Starting at 6pm on Friday, June 19th this is one event you will not want to miss!

Below: Pictures of the 2013 Art Extravaganza where our school was transformed into a magical and spectacular display of the creative talent of the wider Collinsville community showcasing work from some of the very youngest in our community at the Scottville/Collinsville Kindergarten, to our young at heart residents at Hillside Haven.
Camp Connections 2015: 28th - 31st May

Happy Campers!!

JCU Tour Group

Ice Skating

Creative Technologies College

Tech College

Trade Training Centre

GO the Cowboys!!

Laser Tag and Kingpin Bowling

WOW Art Exhibition

Museum

Sport and Exercise Science Tour

Caravan Park

Reef HQ

Lavarack Barracks

Year 12 Paintball activity
STUDENT COUNCIL ACTIVITIES

ON NOW!!  Chocolate Box Sales

Coming Up in June:
- 18 Junior Glow Party
- 19 Art Extravaganza

STUDENT COUNCIL's chocolate drive is still in progress. We still have a couple of boxes available for sale. Chocolates are $1 each and money and unsold boxes need to be returned to the office by no later than Friday 19 June (Week 9). If you should sell your box and are after more they can be collected from the office.

Thank you for supporting our students in their fundraising efforts.

Junior Secondary Student of the Week Awards!!

Week 7
- Ryan Hathaway - Great enthusiasm in class and providing detailed responses.
- Krystal McGregor - Persevering with work and putting in a great effort.
- Zoe Downs - Showing leadership and helping classmates.

Week 8
- Clare Williamson - Great effort with her science project.
- Matthew Fordham - Great involvement in HPE.
- Zoe Downs - Amazing effort in geography.

Junior Secondary Student of the Week Awards!!

Year 7 Ryan Hathaway
Year 8 Krystal McGregor
Year 9 Zoe Downs

THAT’S TOPS
Congratulations to this fortnight’s recipients of the That’s Tops Awards:
Owen Widt (Yr 9), Jackson Oliver (Yr 9)
Chloe Fletcher (Yr 8), Bradley Lingard (Yr 9)

Simple Miso, Tofu and Mushroom Ramen

Ingredients
- 15g/½oz dried wild mushrooms, such as porcini
- 1.4 litres/2½ pints just-boiled water
- 2 tbsp dark soy sauce, plus extra to serve
- 1 vegetable stock cube
- 4 tbsp brown miso paste
- 200g/7oz medium dried egg noodles
- 396g pack firm tofu, drained, dried, cut into 8 rectangular slices
- 2–3 tsp sunflower oil
- 4 large free-range eggs
- 150g/5oz chestnut mushrooms, thinly sliced
- 2 pak choi, roots trimmed, leaves separated and washed
- 100g/3½oz fresh beansprouts, rinsed and drained
- 6 spring onions, trimmed, very thinly sliced
- 50g/2oz roasted cashew nuts, roughly chopped
dried flaked chillies, to serve (optional)

Preparation method
1. Put the dried mushrooms in a large, heavy-based saucepan and cover with the water. Add the soy sauce, stock cube and miso paste and stir until the stock cube has dissolved. Set aside for 30 minutes to rehydrate and infuse.
2. Meanwhile, half-fill a saucepan with water and bring to the boil. Add the noodles and cook for 3–4 minutes, or until just tender, stirring occasionally to break up the strands. Drain well, then rinse under running water until cold.
3. Half-fill the same pan with water and bring to the boil. Add the tofu pieces and fry carefully for 3–4 minutes on each side, or until pale golden-brown on both sides. Turn off the heat but keep the pan on the hob so that the tofu stays warm.
4. Heat 2 teaspoons of the oil in a large, non-stick frying pan over a medium heat. Add the tofu pieces and fry carefully for 3–4 minutes on each side, or until pale golden-brown on both sides. Turn off the heat but keep the pan on the hob so that the tofu stays warm.
5. Stir the noodles into the mushroom broth and bring to the boil. Reduce the heat until the mixture is simmering, add the chestnut mushrooms and pak choi and continue to simmer for a further 2-3 minutes. Stir in the beansprouts and spring onions, remove from the heat.
6. Drain the eggs then rinse under cold water. Crack and peel off the shells, cut in half.
7. Divide the broth, noodles and vegetables between 4 serving bowls. Top with the tofu and eggs. Sprinkle over the cashew nuts and chilli flakes. Season with extra soy sauce.

That's Tops

Week's Recipe...

THAT'S TOPS

This Week’s Recipe...

…comes from SOSE/English teacher Mr Murray—Serve the family something different for dinner: a rich miso and mushroom broth with golden tofu and soft-boiled eggs. This meal provides 550 kcal, 33g protein, 45g carbohydrate (of which 4.5g sugars), 27g fat (of which 5.7g saturates), 6g fibre and 4g salt per portion.

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That’s Tops

Year 10, 11, & 12: Senior Physical Education Research Report: NOW 16 June

CHANGE OF ASSESSMENT
Year 10, 11, & 12: Senior Physical Education
Research Report: NOW 16 June

This Week’s Recipe...

THAT’S TOPS

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Owen Widt (Yr 9), Jackson Oliver (Yr 9)
Chloe Fletcher (Yr 8), Bradley Lingard (Yr 9)
**PRELOVED FORMAL WEAR SALE.**

Do you have a cupboard full of formal dresses and suits? Student Council is holding a Preloved Formal Wear Sale. Send in your items, name your price and we will try to sell it for you.

For enquiries please contact the school office or Sonya Batchelor on 4785 8111.

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**THANK YOU**

A great big THANK YOU to Roxanne Roberts for donating the delicious Cakes to the school tuckshop. All sold out … a hit with both staff and students!

All donations to our tuckshop of cakes, slices and sweets would be greatly appreciated by the P&C Association.

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**WHAT'S HAPPENING WITH P&C**

♦ **MANY THANKS** TO PARENTS, STUDENTS AND STAFF WHO HELPED MAN THE GATE AND CANTEEN AT BOWEN RIVER RODEO ON THE WEEKEND.

♦ **WANTED:** Ice-Cream Containers: Donations of empty ice-cream containers, suitable for making ice, would be greatly appreciated. They can be dropped into the school office.

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**Student Absences**

Please notify the office if your child is away either by phoning the office during the hours of 8.00am to 4.00pm on 47858111, email or sending a note along on the next school day.

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**IMPORTANT DATES**

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**Community Notices …**

**CSCC Inc. SUNDAY CHARITY BINGO**

This Sunday 14th June - 11am Bowls Club

**Hi Five/Dice day Special**

$10,000 in 55*
& $2,010 in 55* & $535 in 60*
*5 bonus calls on all fyers

Coming soon: Hanga Kanga

Every player receives two free dice.