School News Update

Lone Pine Tree Planting
The Nyngan RSL sub branch have kindly donated a Lone Pine Tree to the school. We will be planting the tree at school next Tuesday, April 28th at 10.30am. We invite all members of our community and members of the Nyngan RSL sub branch to join us for the planting of the Lone Pine Tree and to then join us for morning tea.

In recognition of the centenary of Gallipoli the students have been invited to join with the other schools in the Bogan Shire and participate in the Nyngan ANZAC service. The children will march in Nyngan on ANZAC Day from Heritage Park to the cenotaph at the Bogan Shire.

P & C NEWS
Our committee this year is Kylie as President, Kate as Treasurer and Angela as Secretary.

Leone’s Book Review – The Rosie Project by Graeme Simsion

‘The Rosie Project’ is a light hearted entertaining romantic comedy. Don Tillman is a brilliant yet socially inept professor of genetics. His very orderly life is turned upside down when he embarks on the Wife Project. He designs a sixteen page survey to filter out all the unsuitable candidates e.g. the smokers, the drinkers, the late arrivals etc.

In the process he meets Rosie. She has all the qualities that make her a most unsuitable candidate. Following many amusing situations, Don eventually discovers that despite all his scientific efforts, you don’t find love, it finds you.

TANIA’S GARDENING TIPS
April is the best month of the year to plant trees and shrubs (unless they are frost prone) and with this lovely rain the digging should be a bit easier. Hurry and get your spring flowering bulbs in. Why not put them in pots for some portable colour around the yard. Mass plantings look great! Happy Gardening!
Tania x

BEC’S FAVOURITE RECIPES

Moist Country Pear Cake
Preheat oven to 170C. Brush a round 20cm base measurement cake pan with melted butter to lightly grease. Line the base and side with non-stick baking paper.

Ingredients:
150g butter, at room temperature
1 ¼ cups castor sugar
2 eggs
1 ½ cups plain flour
2 tsp. baking powder
3 (about 450g) pears, peeled, cored & coarsely chopped
½ cup walnut halves, coarsely chopped
2 tsp mixed spice
2 tblsp. Honey
Extra honey to serve
Crème fraiche, to serve (optional).

Continued…
Method: With an electric beater mix together the butter and sugar in a medium bowl until pale and creamy. Add the eggs, 1 at a time, beating well after each addition until just combined. Sift together the flour and baking powder over the butter mixture and gently fold until just combined. Add the pear juice and fold to combine.

Add the pears, walnuts, sultanas and mixed spice and stir to combine. Spoon the cake mix into the prepared pan and smooth the surface. Bake in oven for 1 ¼ hours or until a skewer inserted into the centre comes out clean.

Brush the cake with honey. Set aside in the pan for 10 min. to cool slightly before turning onto a wire rack to cool completely. Cut into wedges and serve with crème fraîche, if desired.

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History Lessons!

Apparently there is an old hotel/pub in Marble Arch, London which used to have a gallows adjacent to it. Prisoners were taken to the gallows, (after a fair trial of course) to be hung. The horse drawn dray, carting the prisoner, was accompanied by an armed guard, who would stop the dray outside the pub and ask the prisoner if he would like "ONE LAST DRINK".

If he said YES, it was referred to as 'ONE FOR THE ROAD'  
If he declined, that prisoner was 'ON THE WAGON'

Here are some facts about the 1500’S:

Most people got married in June, because they took their yearly bath in May and they still smelled pretty good by June. However, since they were starting to smell, brides carried a bouquet of flowers, to hide the body odour. Hence the custom today, of carrying a bouquet when getting married.

Baths consisted of a big tub filled with hot water. The man of the house had the privilege of the nice clean water, then all the other sons and men, then the women and finally the children. Last of all the babies. By then the water was so dirty you could actually lose someone in it. Hence the saying, "Don’t throw the baby out with the Bath water!"

Houses had thatched roofs, thick straw piled high, with no wood underneath. It was the only place for animals to get warm, so all the cats and other small animals (mice, bugs) lived in the roof. When it rained it became slippery and sometimes the animals would slip and fall off the roof. Hence the saying "It’s raining cats and dogs."

There was nothing to stop things from falling into the house. This posed a real problem in the bedroom, where bugs and other droppings could mess up your nice clean bed. Hence, a bed with big posts and a sheet hung over the top, afforded some protection. That’s how canopy beds came into existence.

The floor was dirt. Only the wealthy had something other than dirt. Hence the saying, "Dirt Poor." The wealthy had slate floors, that would get slippery in the winter when wet, so they spread thresh (straw) on floor to help keep their footing. As the winter wore on, they added more thresh, until, when you opened the door, it would all start slipping outside. A piece of wood was placed in the entrance-way. Hence: a thresh hold. (Getting quite an education, aren’t you?)

In those old days, they cooked in the kitchen with a big kettle that always hung over the fire. Every day, they lit the fire and added things to the pot. They ate mostly vegetables and did not get much meat. They would eat the stew for dinner, leaving leftovers in the pot to get cold overnight, and then start over the next day. Sometimes stew had food in it that had been there for quite a while. Hence the rhyme: "Peas porridge hot, peas porridge cold, peas porridge in the pot, nine days old".

Sometimes they could obtain pork, which made them feel quite special. When visitors came over, they would hang up their bacon, to show off. It was a sign of wealth that a man could, "Bring home the Bacon." They would cut off a little, to share with guests and would all sit around talking and "Chew the fat".
Those with money had plates made of pewter. Food with high acid content caused some of the lead to leach onto the food, causing lead poisoning & death. This happened most often with tomatoes, so for the next 400 years or so, tomatoes were considered poisonous.

Bread was divided, according to status. Workers got the burnt bottom of the loaf, the family got the middle, and guests got the top, or “The Upper Crust”.

Lead cups were used to drink ale or whisky. The combination would sometimes knock the imbibers out for a couple of days. Someone walking along the road would take them for dead and prepare them for burial. They were laid out on the kitchen table for a couple of days and the family would gather around and eat and drink and wait and see if they would wake up. Hence the custom of “Holding a Wake”.

England is old and small and the local folks started running out of places to bury people. So, they would dig up coffins and would take the bones to a bone-house and reuse the grave. When re-opening these coffins, 1 out of 25 coffins were found to have scratch marks on the inside and they realized they had been burying people alive. So they would tie a string on the wrist of the corpse, thread it through the coffin and up through the ground and tie it to a bell.

Someone would have to sit out in the graveyard all night, (the graveyard shift) to listen for the bell; thus, someone could be, “Saved by the Bell” or was considered a “Dead Ringer”.

And that’s the truth.

Now, whoever said History was boring!! !

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HERMIDALE PS FREE COMMUNITY LIBRARY

Call in during school hours or ring the school if you’d like a book sent out on the mail run or dropped off at the post office to borrow ~ Sue

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JOKE: The Taco Bell Chihuahua, a Doberman and a Bulldog are in a bar having drink when a great-looking female Collie comes up to them and says, “Whoever can say liver and cheese in a sentence can have me.” So the Doberman says, “I love liver and cheese.” The Collie replies, “That’s not good enough.” The Bulldog says, “I hate liver and cheese.” She says, “That’s not creative enough.” Finally, the Chihuahua says, “Liver alone . . . cheese mine.”

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HERMIDALE TENNIS CLUB & FITNESS CENTRE

Memberships were due in January 2015. The cost for the year is $100 per member or family and will now include your key.

The new lock was changed in January so please make sure you send in your payment to the Treasurer, Sue Campbell (drop at post office).

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Community Phone Book – please advise us if your details have changed or if you aren’t in our phone book and wish to be, so that we can update it.

Kindly let us know any community news, pics or jokes etc. for the next Buzz by calling the school on 68 330707 or, alternatively, send in by fax or email.