School News Update

For the last five weeks of this term Jarred Jeffery has joined the staff for his final prac. Mr Jeffery is an enthusiastic teacher and has actively participated in all school activities. For the students one of the highlights when working with Mr Jeffery has been designing paper planes. They will be presenting their favourite design at our end of term assembly on Friday September 18th. We thank Jarred for all his work whilst at our school and wish him all the best for his future teaching career.

This term students have been busy fundraising for the school. Any donations to the students are greatly appreciated. They will be participating in a Colour Run on Friday 18th September at 2pm at the Hermidale Sports Ground. Feel free to come along and watch the fun!

We are all looking forward to the Hermidale P&C Hoedown on Saturday September 26th starting at 7pm. Square dancing is currently the favourite PE activity.

HERMIDALE P&C ASSOCIATION

As part of the ‘Year of the Sheep’ we are holding a bush dance: the ‘Hermidale Hoedown’ on Saturday 26th September 6:30pm at the Hermidale CWA hall. Live folk band the ‘Nodding Thistles’ will be playing from 7pm with supper provided. Bar facilities will be available. Cost is $15/single or $40/family.

The Hermidale Hoedown organisers would like to thank our sponsors: House with No Steps, Financial Grace, Brian Costello, Salvation Army and Graincorp. We would also like to thank Central West Carpets, The Land, Elders, Western Farm Machinery, Landmark, Marts Cafe, Nyngan Innovations, Nyngan Quality Meats, Nyngan Rural Agencies, Bradswear, Nyngan Pharmacy, Newbridge, Nyngan Toyota, Old Dubbo Gaol, and Nyngan Pet & Stock Feeds for generously donating prizes and vouchers for the night.

The band will be calling the dances so no experience necessary! It has been years since Hermidale has had a dance so please come along on 26th September to get some dust on your boots, give your skirt a twirl and enjoy a great night out!

Enquiries: Kylie 0428 683307 or Katie 6833 0607.

Leon’s Book Review –

Fat, Forty and Fired by Nigel Marsh – a light hearted, highly entertaining look at one man’s journey over a year when he finds himself to be ‘fat, fired and forty’. Nigel Marsh is a stressed husband and the father of four small children under the age of eight. Like most people he has a mortgage. At forty he suddenly finds himself fired and decides that this is the perfect time to step ‘off the treadmill’ in search of a more meaningful and balanced existence. For Nigel the time off paid work becomes a year of discovery. He finds the art of ‘hands on’ parenting to be rather challenging (many humorous stories) and also to be very rewarding as he gets to know his four young children. Whilst doing this he decides to train for an ocean swimming race (rather challenging at forty) and also comes to terms with his alcoholism.

It is a hilarious and in many ways inspiring story. I’m looking forward to his latest book ‘Fit, Fifty and Fired Up.’

This book is available to borrow from our community library at the school.
TANIA’S GARDENING TIPS

If you have self-watering systems, now is the time to check them and make sure all nozzles are unblocked and ready for summer watering. Fertilize garden beds (I use dynamic lifter) and put down a thick layer of mulch ready for the upcoming heat. If your lawn is uneven, a light topdressing now will help. Enjoy the blossoms and new growth now unfolding in the garden.

GLOVE BOX PHONE BOOKS

We now have a glove box version of the Hermidale Phone book. Copies will be available at our local post office or order from Sue at school. The price is $10 and profits will go towards our kids. Please advise us when there are changes to your details or if you wish to be added in. Thank you Margaret and Bung for keeping some at the post office for us.

The Hermidale Tennis and Fitness Centre held their annual General Meeting on the 30th August.

All office bearer positions remained unchanged as follows:
President: Greg Moody
Vice President: Darren Mudford
Secretary: Tania Moody
Treasurer: Sue Campbell

Given that tennis has dropped off the radar, it was moved that the building be known as THE HERMIDALE COMMUNITY CENTRE to reflect more accurately the use as a facility for the village. Whilst the gym use is still going strongly, the building is regularly used for community events including the ‘Cinema Under the Stars’ night, Men’s (and Women’s) Health Days, Bogan Bush mobile, Hermidale Xmas Tree, the annual Xmas Mass service and community information days.

This Tuesday, 15th September, Richard Stone from Rural Liquid Fertilisers will be hosting an information session on “Understanding and Getting the Best Crop Results from Soil Tests” with guest speaker Dr Hooshang Nassery. This session will run from 9:30 am including morning tea.

2016 annual memberships for THE HERMIDALE COMMUNITY CENTRE (cost of which goes towards the running and upkeep of the building) will remain at $100 per person (and family). There will be no concessional rates available. If you would like to become a member, please contact a committee member or pay at the Hermidale Pub. Membership includes your own identifiable key. Keys will change on the 1st January every year when memberships are due for renewal.

We will need to repaint and re-carpet the building in the future and as such we are looking to hold a wheat drive this harvest as a fundraiser. Please be extra careful this year with augers and wheat bins (and maybe that saved spilt grain can be donated to this cause). Further details will emerge closer to harvest.

Tania Moody
Secretary

SUE’S RECIPES TO TRY 😊

LEMON-RICOTTA FRITTERS
(with lemon dipping sauce)

Ingredients:
Fritters:
4 cups veg. oil (for deep frying)
1 cup plain flour
1 tblsp baking powder
1 tsp salt
4 large eggs
¼ cup castor sugar
500g ricotta cheese
2 tblsp finely grated lemon rind
½ tsp vanilla extract

Lemon Sauce Dip:
8 large egg yolks
1 cup castor sugar
2 tsp grated lemon rind
2/3 cup lemon juice
¼ tsp salt
125 chilled butter, chopped
Icing sugar for dusting

Make lemon sauce: whisk the egg yolks, sugar, rind, juice and salt in a saucepan. Cook, stirring constantly over a low heat for 10-12 min. or until thickened enough to coat the back of a spoon. Remove from heat. Add butter, stirring until melted. Strain immediately through a sieve into a glass or ceramic bowl. Cover surface of sauce with Gladwrap. Stand at room temp. for 10 min. Refrigerate for 4 hours or until cold and thickened.

Make fritters: Heat oil in a saucepan over med-high heat (oil should reach 175C if using a thermometer). Sift flour, baking powder and salt. Whisk eggs and castor sugar until just combined. Add in ricotta, rind and vanilla and stir until the mix is smooth and well combined. Add flour mix. Stir until smooth. Drop 1 level tablespoon of dough into hot oil. Repeat 5 more times. Cook, turning occasionally for 2-3 min. or until golden all over. Drain on a tray lined with paper towel. Repeat with remaining dough. Place on a plate. Dust with icing sugar and serve with the lemon sauce.
BALSAMIC CHICKEN BAKE
(2 night’s dinners!)
2 kg chicken thighs (bone in, skin on) trimmed
600g chat potatoes, quartered
2 med. Red onions cut into thin wedges
thin slices of lemon (optional)
6 garlic cloves, unpeeled
6 fresh thyme sprigs
¼ cup balsamic vinegar
2 tblsp olive oil
2 tsp brown sugar
250 g cherry tomatoes

DIRECTIONS:
Preheat oven to 220C/200C fan forced. In two large roasting dishes arrange the chicken thighs, potatoes, onions, garlic and thyme. Whisk the vinegar, oil and sugar in a jug until dissolved. Drizzle over the chicken mixture. Season with salt & pepper. Bake for 40 min. Add cherry tomatoes and lemon slices. Bake for 10 more minutes or until chicken is cooked through. Serve 8 chicken thighs with half the vegies. Cover and refrigerate the remainder.

HERMIDALE CELEBRITY
MY NAME: Rachel
OCCUPATION: Uni student (almost done!)
OTHER OCCUPATIONS: Baby sitter
WHERE WERE YOU BORN?: Dubbo
FAVE SPORT TO PLAY: Hockey
FAVE SPORT TO WATCH: Netball
FAVE TEAM: The Diamonds
GAMES I PLAYED AT SCHOOL: Handball
FAVOURITE DINNER: Too many to choose from!
FAVOURITE TV SHOW: The Block
FAVOURITE SINGER/MUSICIAN: Taylor Swift
HOLIDAY PLACE I’D LOVE TO GO TO: Tasmania
COUNTRY I’D LOVE TO VISIT: Turkey
A GREAT PLACE I’VE BEEN TO: Cesky Krumlov in the Czech Republic
WHEN I WAS A KID I WANTED TO BE: a Vet (sorry dad!)
MY FAVOURITE TOY: Disney Cinderella Castle
FAVOURITE SCHOOL SUBJECT: History
I’D LIKE TO DRIVE: a red ute
I LIKE TO READ: a good novel
FAVE RAINY DAY GAME: Baking
FAVE DESSERT: Custard and cake
BEST THING ABOUT HERMIDALE: the school
MOVIES I LOVED: Princess Diaries (1 and 2)

HERMIDALE CELEBRITY
MY NAME: Chelsea
OCCUPATION: Student
WHERE WERE YOU BORN?: Griffith
FAVE SPORT TO PLAY: Tennis
FAVE SPORTS TEAM: Canterbury Bulldogs
FAVE SUBJECT: Maths
GAME I LIKE TO PLAY AT SCHOOL: T-Ball
FAVE DINNER: Chops and vegies
FAVE DRINK: Creaming soda
FAVE TV SHOW: Adventure Time
FAVOURITE SINGER: Lee Kernaghan
IF I COULD GO ANYWHERE FOR A HOLIDAY I’D LOVE TO

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

http://www.tagxedo.com/
Have fun creating your own word clouds in Tagxedo!

JOKES
Q. Why is psychoanalysis quicker for men than for women?
A. When it’s time to revert to childhood, he’s already there 😊

Two men are hiking in the forest when they suddenly come across a big Grizzly bear! The one guy takes off his hiking boots and puts on some running shoes!
His friend says to him ”You’re crazy! There’s no use, do you know how fast Grizzlies are, you’ll never be able to outrun it!” and the guy says, “I only have to outrun you!”

A lady opened her refrigerator and saw a rabbit sitting on one of the shelves, "What are you doing in there?" she asked. The rabbit replied, "This is a Westinghouse, isn't it?" The lady confirmed, "Yes." "Well," the rabbit said, "I'm resting."