PRINCIPAL
Mr Matthew Beacroft

Dear All,

Promote Our School Project

In the 90 years of our history our school has continued to provide high quality education to the Windsor and surrounding areas. Over the last couple of years we have completed an education brief which included the development of a masterplan of the physical site, development of school rules and implementation of a social and emotional programme and increased curricular opportunities for all children. This has seen our academic results continue to grow each year and for each child to have individual success.

From this we at St Mary of the Cross are embarking on a Promote Our School Project. In the next few months, you will see some promotion, advertising and marketing of our school in and around the local community.

This will include a range of different strategies including promotional flyers, Facebook advertising, social media videos and the production of a promotional video for the School.

As current families, you are in the best position to share the experience of the community, teaching and learning. You will be invited in the coming weeks and months to share your experiences, be a part of photos with your children and teachers (and videos!) and will have the opportunity to contribute to the message that we will be sharing with the wider community.

This coming Tuesday 3rd May will see a professional videographer wandering around the school gathering images and footage of all of the wonderful things that happen in our school from 7am.

On this day we would love some parents to be available for 5-10mins in the morning from 7am or afternoon near drop off and pick up with your children. There will not be any acting skills required for this but just ten minutes of your time.

We ask that all children bring their Formal Shirt to change into for the promotional video and change back into their Sport Shirt for PE.

Music Performance

A big thank you to Mrs Biddy Seymour and all staff involved in our musical concert. The children performed beautifully on the day and photos will follow next week.

Active School Travel is on pending weather, check Facebook for updates.

Uniforms

Our new reversible school hats have arrived and ready to wear!!!

If you would like to purchase a new school hat, please see the office. The hats are available in sizes XS, S & M and are $18each.

Have a good week,
Matthew Beacroft
APRE
Mr Dean Estreich

Dear Parents and Caregivers,

In the busyness this term we have accomplished so much already and we have many exciting learning opportunities to look forward to. I know on a personal level I’m needing to take time to centre myself and restore energy. Please consider the following that I received from a friend a few years back (thanks Patty):

Someone said it takes about six weeks to get back to normal after you’ve had a baby.

*That someone doesn’t know that once you’re a parent, normal is history!*

Someone said you learn how to be a parent by instinct.

*That someone never took a three year old shopping!*  

Someone said that you don’t need God in your life.

*That someone has not sat beside a critically sick child or a confused teenager!*  

Someone said being a parent is boring.

*That someone never rode in a car driven by a teenager with a driver’s permit!*

Someone said if you’re a good parent, your child will turn out good.

*That someone thinks a child comes with directions and a guarantee!*

Someone said you don’t need an education to be a good parent.

*That someone never helped a fourth grader with her Maths homework!*  

Someone said you can’t love the third child as much as you love the first.

*That someone doesn’t have three children!*

Someone said they can find all answers to her child rearing questions in a book.

*That someone never had a child stuff beans up his nose or in her ears!*

Someone said the hardest part of being a parent is in the delivery room.

*That someone never watched her baby get on the bus for the first day of prep or get on a plane heading overseas!*  

Someone said your parents know you love them, so you don’t need to tell them.

*That someone isn’t a parent.*

Thankfully, we have a God around who helps a lot and friends who share their wisdom and their mistakes with us!

Have a peaceful week,

Dean Estreich
Assistant Principal Religious Education (APRE)
KidsMatter offers some ideas to help with promoting confidence in your children.

<table>
<thead>
<tr>
<th>Have a go</th>
<th>Accept both success and loss</th>
<th>Practise</th>
<th>Plan for the best outcome</th>
<th>Getting to Yes!</th>
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<td>Break tasks and games into manageable pieces so children can succeed. Try to celebrate your child’s successes.</td>
<td>Keep an eye on your helpful and unhelpful thinking as this may influence your child.</td>
<td>Allow your child to watch you practise and persevere at activities you enjoy. This will teach your child to do the same.</td>
<td>Encourage children to think situations over and choose outcomes that are enjoyable and build confidence.</td>
<td>Optimism and resilience arise from succeeding even after setbacks</td>
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Mary MacKillop would say: “If disappointed, don’t say hard things. Only think a little, pray a little and try to remember that God brings about what is best eventually.”

**HEALTHY LUNCHES**

Thank you to all the adults who regularly fill their child’s lunchboxes with healthy sandwiches, fruit, veges and snacks such as rice crackers and plain popcorn.

God bless,
Sr Anne

**MINI VINNIES MOTHERS’ DAY STALL**

Mini Vinnies will again be conducting their Mothers’ Day stall on Wednesday, 4 May. Gifts will be available for $1, $2 and $5. Proceeds go to the St Vincent de Paul Winter Appeal. Encourage your children to start saving or to do odd jobs to earn some money for this stall. We have some surprising gifts this year. Thank you, Lily, Saesha & Isabella for Mini Vinnies

**WEDNESDAY 4 MAY**

There are many lovely items to choose from with prices of $1, $2, $5

Make your Mother or Grandmothers happy and feeling loved on Mother’s Day.

***Years 4/5/6 can make purchases this Friday 29 April & again on Friday 6 May if necessary ***

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**APRIL / MAY**

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<th>30th</th>
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<td>2nd</td>
<td>Jett Parnell Summer Poed-Newell</td>
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<td>15th</td>
<td>Chanel Skerritt</td>
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<td>18th</td>
<td>Dominic Deng Halle Wild</td>
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<td>27th</td>
<td>Clancy Royes</td>
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**SCHOOL AWARDS**

- **Principal**
- **Prep**
- **YR1-2**
- **YR3-4**
- **YR5-6**

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**Sacraments**

**Parent Info Sessions**

**COMPULSORY**

- Tuesday 12th April 2016 7-8pm
- Enrolment Weekend
  - Sat/Sun 16/17 April at weekend masses
- Preparation **COMPULSORY**
  - at 3.30pm-4.30pm
  - Friday 29th April;
  - Friday 6th May;
  - Friday 13th May
- **Confirmation**
  - Sunday 15th – 11.00 am Pentecost Sunday
RECIPE OF THE WEEK

CHOCOLATE SLICE

This is a slice that looks very ‘naughty’ and tastes delicious, but is very healthy, especially if you use all the first-named ingredients. If made with coconut oil, it will only travel well if your child has an icepack in the lunchbox or it goes in a classroom fridge.

Ingredients

- 300 gram (2 ½ cups, packed) of almond meal
- 80 gram (1 cup approx.) shredded or desiccated coconut
- 130 gram (½ cup) nut butter (or ordinary butter)
- 4 tablespoons of sweetener (rice malt syrup or 2 tablespoons of raw honey or maple syrup – adjust the amount to make these more, or less sweet to suit your taste)
- 100 grams (⅔ cup) raw coconut oil (or other vegetable oil)
- 1 tablespoon of vanilla powder or ½ teaspoon vanilla
- 1 tablespoon of coconut flour (about ½ cup plain flour, start with ⅓ cup and add a little more if necessary or use more almond meal)
- 100 grams of 85% cocoa chocolate (the more cocoa, the less sugar and a lovely, bitter chocolate flavour)

Method

- Mix all ingredients (except the chocolate) together in a food processor until well combined and forming a rough paste.
- Pour into slice tin lined with baking paper.
- Refrigerate until set (about an hour).
- Once set, melt the chocolate in a bowl placed over a pot of simmering water, stirring continually. Spread evenly with a spatula over the almond mix and refrigerate again until the chocolate is just set (10 minutes).
- Remove from the tin and slice into small bars.

Remember to keep these in the fridge or freezer if made with coconut oil. The coconut oil melts very easily.