



Hughesdale Primary School

Student Newsletter

Every Child, Every Chance, Every Day



Hughesdale Primary School is now back on-site and we are proud to be sharing with you our first newsletter for Term 4. In this issue, you'll notice that we have included some new, fun activities that'll keep you entertained as well as up to date with everything going on. Please enjoy this extra special issue and have fun Hughesdale!

From Samantha and River, your School Captains



Digital Technology (Assembly)

Hello everyone,

We would like to remind anyone that would like to speak or do anything in an assembly (this does not include things for the talent scouts), to submit a response in this google form (<http://bit.ly/HPsassembly>). This is to help with the planning of assemblies so we don't go over time like we have in the past. Also, only teachers, students or people who have a government or school email can feature. This is because parents cannot enter the building where Assembly is held.

Thanks,
The Digital Technologies Captains (Lachlan and Xavier)

Halloween Recipes (Zoe and Genevieve)

Hi Hughesdale!

Our names are Zoe and Genevieve and we wanted to share some Halloween recipes with you that you can enjoy as a late halloween treat! As many of us could not go trick-or-treating. We hope you have fun!

Choc-peppermint slice



Ingredients

- 250g Arnott's choc ripple biscuits
- 80g copha, melted
- 2 1/4 cups (360g) icing sugar mixture
- 2 tablespoons milk
- 160g copha, extra, chopped
- 1 1/2 teaspoons peppermint essence
- 2 drops green food colouring
- 375g packet Nestle baker's choice milk melts

Method

1. Grease and line a 20cm x 30cm lamington pan.
2. Place biscuits in a food processor and process until fine crumbs form. Add melted copha. The process to combine. Press into prepared pan. Chill for 30 mins.
3. Combine the sugar, milk and half the chopped copha in a small saucepan over low heat until smooth. Stir in the peppermint essence and food colouring. Working quickly, pour into the pan and spread evenly. Chill for 1 hour or until set.
4. Stir the choc melts and remaining copha in a heatproof bowl over a saucepan of simmering water (make sure the bowl doesn't touch the water) until and

add a creepy halloween design on the chocolate if you want smooth. Pour over the mint layer. Chill for a further 3 hours or until set.

5. Remove the slice from the fridge and set aside for 15 mins before cutting into pieces.

Halloween Treats

Ingredients

- 3 cups pure icing sugar
- 1/4 cup hot water
- 20g butter
- 2 to 3 drops orange food colouring
- 250g packet plain biscuits (see note)
- Melted chocolate
- Lollies, to decorate
- Drinking chocolate, to decorate
- Coloured sprinkles, to decorate

Method

1. Sift icing sugar into a large bowl. Place water and butter into a jug and stir until butter melts. Pour butter mixture into icing sugar, stirring to combine.
2. Add food colouring to icing sugar mixture, 1 drop at a time, stirring constantly, until you have the desired colour.
3. Using a butter knife, spread melted chocolate or icing over biscuits.
4. Decorate biscuits with leftover melted chocolate, sweets, drinking chocolate and coloured sprinkles.



Bat Doughnuts

Ingredients

1. 2 cups (300g) pure icing sugar, sifted
 2. 1/4 cup (60ml) milk, warmed
 3. Black gel food colouring
 4. 12 Coles Bakery Cinnamon Donuts
 5. 24 Coles Funny Face Icing Figurines Eyes
 6. 2 strawberry sour straps
 7. 300g pkt liquorice straps
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Method

1. Combine icing sugar and milk in a bowl. Tint with food colouring to make dark grey. Dip one-half of each donut into the icing, spreading to coat evenly. Place on a wire rack.
 2. Decorate donuts with eyes. Cut 24 small triangles from strawberry sour strap and arrange on donuts to make fangs. Cut 24 small triangles from 1 liquorice strap and arrange on the donuts to make ears.
 3. Cut 24 wing shapes from liquorice straps. Use a small knife to make a small slit on either side of each donut. Insert a toothpick in each cut. Arrange wings over toothpicks, pressing into the donuts to secure. Arrange on a serving plate and remove toothpicks before eating.
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Halloween brownies

Ingredients

- 1 box brownie mix, plus ingredients called for on box or if you have a brownie mix that you want to use you can use that
 - 1 c. white chocolate chips
 - 1 tbsp. vegetable oil
 - green food coloring
 - 1 can chocolate frosting
 - 1 c. crushed oreos
 - Pumpkin candies
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Method

1. Preheat oven to 350° and line a 9-x-13” pan with parchment paper then grease with cooking spray. Prepare brownie batter according to package instructions. Pour batter into the prepared pan and bake until a toothpick has moist crumbs, 28 to 30 minutes. Let cool completely.
2. In a small bowl, combine white chocolate chips, vegetable oil and green food coloring. Microwave in 30-second intervals until melted. Stir until smooth then transfer to a small ziplock bag and cut the tip of one corner to pipe.
3. Spread chocolate frosting over the brownies, then sprinkle with crushed Oreos. Using the green chocolate, pipe vines over the surface of the brownies, then scatter pumpkin candies on top of the brownies. Or decorate how you want

Happy halloween from Zoe and Genevieve

Jokes (Tom and Oscar)

Jokes:

Q: Why do we tell actors to break a leg?

A: Because every play has a cast

Q: Knock knock?

A: Who's there?

Q: Control freak

A: Con...

Q: Now you say 'control freak who?'

Q: Why are scientists scared of atoms?

A: Because they make everything up

Q: How do you drown a hipster?

A: Throw him in the mainstream

Q: Why did the skeleton not go to the dance?

A: Because he had no guts

Q: What do lawyers wear to court?

A: they wear lawsuits

Q: What is the astronaut's favourite part of a keyboard?

A: The space bar

Q: Why wouldn't the shrimp share his treasure?

A: Because he's a little shellfish

Riddles

Q: What can walk, swim and dance but does touch the ground?

A: A shadow

Q: A man went to sleep at 8:30 pm in a police station, in cell 134. He woke up but nobody was in the cell, a detective said that one person helped him out, The Sheriff said that he had fallen asleep at 9:00 in his office and that he was in his. Officer Jeff, the deputy, said that he left work an hour after it happened at 9:30 and the nurse said that she found the cell empty at 9:45 after getting the keys from jeff. Who is lying?

A: Jeff, because the nurse got the keys to the cells after Jeff

Q: What belongs to you, but other people use it more than you

A: Your name

Q: You live in a one story house made entirely of redwood. What color would the stairs be?

A: What stairs? You live in a one-story house.

Q: What comes once in a minute, twice in a moment, but never in a thousand years?

A: The letter "m".

Q: An old man lived in a rich neighborhood in Burke street and one night he was broken into, three things were taken, A gold watch, A silver clock and a large tv. Three suspects were found, Michael, Luke and Frank, all 21. Michael was asked where he was at 3:00pm when the house was broken into, he said that he was at school. Luke said he was seeing his grandma with some shopping from Kmart. Frank said he was working as a babysitter down the street. Who did it?

A: Michael as he is too old to go to school

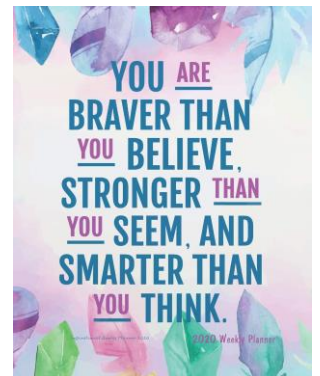
Q: I am not alive, but I grow; I don't have lungs, but I need air; I don't have a mouth, but water kills me. What am I?

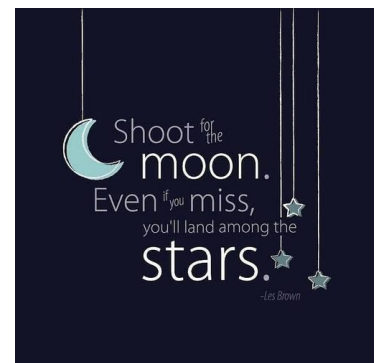
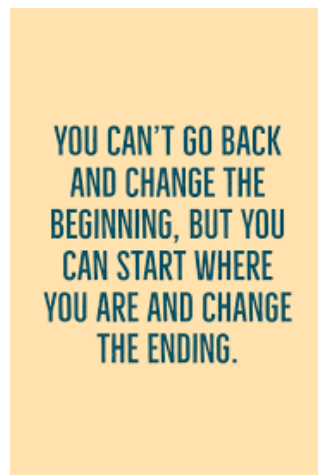
A: Fire

Q: One person defaced a house in a childless neighbourhood, three suspects were found. Fred, a 20 year old who said he was out getting mcdonalds. Harry a 17 year old who said he was cleaning his bedroom down the road and Mike a 19 year old who said he had fallen asleep by that time. Who is lying?

A: Harry as it is a childless neighbourhood

Quotes





Drawings

Selena from 6C has sent in some fantastic photos for our newsletter. On behalf of the team, we would like to say a huge thank you to Selena for sharing these drawings with us all.

Below are the amazing masterpieces she has created:





Hughesdale Photoshoot



We have put together
some photos of students
around the school to
showcase our school
uniform. Hope you enjoy
xx Christina, Daisy,
Sarina & Chloe











