Dear Families,

St Martin’s has been trialling a new report format. During Term 3, much time has been devoted to this process. Ms Tieppo, our Teaching and Learning Leader has written to each parent explaining the new format. A paper copy has been sent home to each family.

**Prep Grandparents**

Many thanks to our wonderful Prep teachers for preparing the children for this big day. Thanks also to the parents for supplying a delicious morning tea and to the class reps for serving and cleaning up afterwards.

After meeting the grandparents it’s easy to see why we have the BEST children and parents in our school.

**Classes for 2016**

Parents who have special requests with regard to the placement of their child/children for the 2016 school year are asked to send written communication to the Principal by Thursday, 29th October. We are fortunate to have wonderful teachers at St Martin’s and the opportunity to place children into different classes across the grade level. Staffing for 2016 has not yet been finalised. As per the class placement policy: students are placed in a class that best suits their learning needs. Teacher requests are not an option.

**Children not returning to St Martin’s for 2016**

Parents are asked to advise the Principal if their child, from Prep to Year 5, is not returning to St Martin’s for 2016 school year.

**Parent Co-ordinator for Class Parent Dinners**

Our current Friday night parent co-ordinator, Ourania, is stepping down from her position at the end of this year.

We need another generous parent to offer to take over this much valued position. St Martin’s is renowned for its wonderful community spirit and the community spirit is fostered through the times of gathering and building social capital.

Ourania is happy to meet to assist with handover of this role.

If you are able to take on this role please contact the school office.

I take this opportunity to acknowledge and thank Ourania for the wonderful work she has done for every parent. She has taken particular care to make sure class reps have dates well in advance and has purchased items to add to the décor and table presentation.
**Sacrament of Reconciliation**

Congratulations to our Year 3 students who are celebrating the Sacrament of Reconciliation for their first time.

This Sacrament recognises forgiveness of self and others through the acceptance of God’s forgiveness and personal hope in the goodness of every person.

On behalf of the school community we acknowledge the contributions of their teachers, Kris, Karen, Jess and Kiara and of our school RE leaders Marita and Sandra.

**School/Parish Fete**

Thank you to all the families who responded to the call to supply items for the school/parish fete.

The committee has spent many hours organising a bumper school/parish community celebration.

Any profits raised from the fete will be split across the school and parish. Funds donated to the school will be used to go towards replacement computers in the school lab. The suggested lifetime for a computer in a school setting is 3 to 4 Years. The computers are already past their use by date and need attention by replacing their hard drives.

**Prep 2016 Parent Welcome dinner**

Many thanks to the families who are involved in any way to make sure each prep family, for 2016, is welcomed into St Martin’s school. A special thanks to those who are setting up, cooking, serving, clearing and cleaning up. 90 parents have accepted the invitation to the Prep 2016 dinner.

**Junior School Refurbishment**

Estimates are being reviewed by an independent Quantity Surveyor.

Plans and dates will be shared once they are submitted to the school.

**Recipe – Mini Quiches**

These little quiches can be filled with lots of different vegetables and are great in lunch boxes or for picnics. The eggs and fetta make them high in protein and the vegetables add vitamins, minerals and dietary fibre.

**Ingredients**

- 2 cups peeled, diced pumpkin
- 1 medium sweet potato diced with skin on
- Olive oil spray
- 6 eggs, lightly beaten
- Fresh chopped parsley
- Fetta
- Pesto

**Method**

1. Spray pumpkin and sweet potato with olive oil and roast until cooked.

2. Spray muffin tins with olive oil spray and half fill with cooked sweet potato and pumpkin pieces.

3. Fill muffin tins to 2/3 with beaten egg. Add a teaspoon each of pesto and fetta. Sprinkle with parsley.

4. Heat oven to 180 C. bake for 15-20 minutes or until set and lightly golden.

**Eat warm or cold. These little quiches make great lunch box snacks. (Warning: Pesto contains pine nuts.)**

*Recipe by Nathalie - Banyule Community Health Dietician. Healthy School Banyule Healthy Newsletter.*

*Have a wonderful long weekend for Cup weekend. It’s often an opportunity to have some down time before the busyness of Christmas and end of year events.*

*Regards*  
*Trish Stewart*  
*Privileged Principal*