DISCIPLINE AUDIT & JUNIOR PEER REVIEW
Recently our school completed two external audits. The School Discipline Audit examined the school’s policies and procedures in relation to managing student behaviour. Although we received a number of positive comments regarding our school discipline structure we look forward to reviewing our procedures when the final report is made available. I make no apology for the strong disciplinary measures taken for those students who show a pattern of disrupting the learning of others.

The Junior Secondary Peer Review was an opportunity for us to examine our Junior School procedures and check our readiness for the introduction of Year 7 students in 2015. Our school has been preparing for Year 7 students since 2012 and we are in a very strong position to welcome all new students in 2015. We will also continue to further strengthen Junior Secondary practices for all Year 7, 8 and 9 students at Thuringowa State High School.

END OF SEMESTER REPORTS
Students are currently completing assessment and preparing for exams with our senior students beginning block exams on Monday 23 June. This is an important time for students with semester results contributing towards the Queensland Certificate of Education for our senior students, and towards future pathways for junior students. It is important that all students have completed study at home towards their exams, and hand in good quality assignments.

All students will receive an Achievement, Effort and Behaviour rating for each subject on their semester report at the beginning of next term. These will be based on the quality of work, attendance, participation, completion of classwork, and behaviour in the classroom. All teachers use a standard guide when allocating these ratings.

Parents and students will also receive details about our Parent -Teacher Interviews to be held on Monday 28 July 2014.

EVERY DAY COUNTS
As it is almost time for the school holidays it is an opportunity to review your child’s attendance. At Thuringowa State High School we expect every student to have at least 95% attendance.
Anything less than this and your child is missing valuable learning time and reducing their chance of school success and future employment. For more information contact our Year Level Coordinators or visit the Every Day Counts webpage. http://education.qld.gov.au/everydaycounts/index.html

STAFF CHANGES
I would like to extend our thanks to Mr Matthew who has been the Head of Special Education for the past two years. During this time Mr Matthew has contributed to the further development of the department and developed strong links with our school community. We wish Mr Matthew all the best at his new school.

Mr Tom Frankling will be acting Deputy Principal for Term 3 whilst Mrs Borer is on leave. Mr Frankling will be responsible for our Year 10, 11 and 12 in the Senior School during this time.

*It is important to us that every day, in every classroom, every student is learning and achieving. We appreciate your support in this partnership.*

Grant Dale
Principal
gdale8@eq.edu.au

OIRS

Orpheus Island Environmental Field Camp will go ahead again this year, and is scheduled for August 4th, 5th and 6th. If your student is enrolled in Year 12 Marine Studies, or Year 11 Biology or involved in the Eco-warrior program they may get an invite to attend.

During their stay, students will be involved in bushwalking, snorkelling and collection of scientific field data including mangrove and rocky shore fauna surveys, as well as sand dune transects.

Information has been sent home with students regarding this excursion. If you should require any further information at this time please do not hesitate to be in contact with Ms DeRutyer or Mrs O’Keeffe on 4753 8888.
**UPCOMING EVENTS**

<table>
<thead>
<tr>
<th>Event Description</th>
<th>Date</th>
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<tbody>
<tr>
<td>Fundraising sausage sizzle Bunnings Burdell</td>
<td>21/6/14</td>
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<tr>
<td>Exam block</td>
<td>23/6/14-27/4/14</td>
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<td>Junior Secondary Showcase</td>
<td>25/6/14</td>
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<tr>
<td>Red Cross Blood Bank 8-10.30am</td>
<td>27/6/14</td>
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<td>NAIDOC</td>
<td>16/7/14</td>
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<td>iWrite Workshop</td>
<td>25/7/14</td>
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<tr>
<td>Year 8 Camp</td>
<td>29/7/14-1/8/14</td>
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<td>Year 8 Camp</td>
<td>29/7/14-1/8/14</td>
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<tr>
<td>Defence RAAF 1 day visit</td>
<td>30/7/14</td>
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<tr>
<td>Need for Feed cooking program</td>
<td>31/7/14</td>
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<tr>
<td>Fundraising sausage sizzle Bunnings Burdell</td>
<td>2/8/14</td>
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<td>Inter-house Athletics</td>
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<td>Japanese Speaking Competition</td>
<td>8/8/14</td>
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<td>Year 6 into 7 &amp; Year 7 into 8 night</td>
<td>12/8/14</td>
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<tr>
<td>P&amp;C Meeting</td>
<td>13/8/14</td>
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<td>Inter-school Athletics</td>
<td>19 &amp; 21/8/14</td>
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<tr>
<td>Defence Army 1 day visit</td>
<td>20/8/14</td>
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<tr>
<td>Riverway Cup - Science</td>
<td>22/8/14</td>
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<tr>
<td>QCS Test</td>
<td>2 &amp; 3/9/14</td>
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<td>National Indigenous Literacy</td>
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<td>Exam block</td>
<td>8-12/9/14</td>
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<td>Riverway Cup - Sport</td>
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<td>P&amp;C Meeting</td>
<td>10/9/14</td>
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<td>Junior Secondary Showcase</td>
<td>17/9/14</td>
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<tr>
<td>Year 11 work experience</td>
<td>15-19/9/14</td>
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<tr>
<td>Last day of term 3</td>
<td>19/9/14</td>
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**Volunteers wanted**

An invitation for volunteers to assist with *Kidz ID Alert* at the Townsville Show *27/6/14 – 30/6/14* in 4 hour blocks, or the V8’s *4/7/14-6/7/14* 6am to 10am or 10am to 2pm each day? It is organised by Queensland Police.

*KidzID Alert* is for parents/guardians to register their children’s name, description of what they are wearing and contact details at the show/V8s to avoid the panic and stress of a lost child. Please email Strow.BernadetteYv@police.qld.gov.au if you would like to volunteer.

https://thuringowashs.eq.edu.au
Jacob’s visit to Thuringowa State High School

Jacob graduated in 2012 and called in to visit recently. He had timed his visit to Townsville so he could attend theatre restaurant on the first Friday night.

He volunteered his time day and nights assisting with preparation, washing up and cleaning up for theatre restaurant, knowing how busy it is theatre restaurant week. His help was greatly appreciated.

While Jacob was enrolled at Thuringowa State High School he was involved in Eco-warriors, assisted in the library every week, and was a back stage assistant for every theatre restaurant during his 5 years at Thuringowa. He is a trainee wine maker for Ridgemill Estate located in the Granite Belt. Everyone congratulated Jacob on his accomplishments, and was pleased to see him.

2015 Premier’s Anzac Prize

Next year, 70 Queensland secondary students will travel to Gallipoli and the Western Front as winners of the 2015 Premier’s Anzac Prize.

Applications are open for the 2015 Premier’s Anzac Prize, with students required to develop a two to five minute multimedia presentation on how the Anzac tradition shaped our nation, why it is important and how future generations will keep the tradition alive.


https://thuringowashs.eq.edu.au
Year 11 Fundraising

On Student Night at theatre restaurant our Year 11 students created unique styles of 1980’s hair and make-up, and sold glow sticks to students attending

Students enrolled in Certificate 11 in Hairdressing and keen Year 11s raised funds for their leadership camp taking place in October this year.
Year 9 Art Students

Year 9 Art students have been taking part in a weekly workshop with local artist MJ who has been creating Cherished Up recycled jewellery pieces with our students for five weeks.

Recently we had Townsville City Councillor Gary Eddiehausen, and a member of Perc Tucker Gallery visit and liaise with students about their work which will soon be on display at Perc Tucker Regional Gallery. Watch this space....

Perc Tucker Regional Gallery is a heritage-listed public art gallery in the City Centre

Address: Corner of Flinders Street and Denham Street, Townsville City QLD 4810

Hours:
Open Monday to Friday: 10am - 5pm
Open Saturday & Sunday 10am – 2pm

https://thuringowashs.eq.edu.au
**Home Learning Spaces**

To build student’s independence and positive growth mindsets to learn alone, it is essential that their learning extends to settings beyond the classrooms – for example at home. For students to reap the maximum possible benefits from their learning at home, a special place to study is highly desirable.

Just as we have specific work areas in our workplaces, this area to study should ideally be used only for that purpose. Over time their brains will build patterns that associate that place with study, thus developing it as a habit and reducing barriers to getting started. Many families find space a problem and a special study area difficult to provide. In this case create as many of the features of an effective study area as possible. E.g. well-lit, quiet, warm and comfortable, a copy of their Home Learning/Study Timetable on the wall, well-resourced with stationary and away from distractions such as TV and loud music (including iPods).

Studying in front of the TV is a waste of time, because very little, if any, of the subject matter will be absorbed by students and embedded in their memories. Their brains’ attention cannot compete with the brightness, noise and movement on a TV screen.

Tanya Nelson  
Junior Secondary  
Head of Department

**A School Cleaner’s Day** breakfast was held on Friday the 13th for all of our fantastic school cleaners who work so hard to maintain a clean and healthy environment for all our staff and students. The breakfast was put on in the Common Room by the SRC Executive Committee and the School Captains.
2014 Theatre Restaurant

The food this year for Theatre Restaurant was so popular, even the students who were the waiters have asked for the dessert recipe so they could make it at home. The highlight of the meal is a toss-up between the dessert and the potatoes. The three course meal was served hot, and on time for the three nights which is a fantastic accomplishment to Edna Luke, Jenny Searle, Suzy McBride, hospitality students and volunteers (staff, past students and staff, and our P&C).

Students, staff and friends came along each night and volunteered their time with the cooking, serving, cleaning and mountains of washing up. On the last Saturday night there were over 143 entrees, main meals and desserts provided to patrons.

CHICKEN KEBABS served on a bed of STEAMED RICE

Ingredients

- 4 tablespoons vegetable oil
- 5 tablespoons honey
- 5 tablespoons soy sauce
- ¼ teaspoon freshly ground black pepper
- 8 skinless, boneless chicken breast fillets - cut into cubes

- 2 cloves garlic
- 5 onions, cut into pieces
- skewers
- rice
- 1 red & 1 green peppers, cut into pieces

https://thuringowashs.eq.edu.au
Method

1. In a large bowl, whisk together oil, honey, soy sauce and pepper. Before adding chicken, reserve a small amount of marinade for serving.
2. Place the chicken, garlic, onions and peppers in the bowl, and marinate in the refrigerator at least 2 hours (the longer the better).
3. Preheat barbecue/oven on high heat.
4. Drain marinade from the chicken and onions, and discard marinade. Thread chicken and onions alternately onto the skewers.
5. Lightly oil the cooking plate/dish. Cook kebabs for 12 to 15 minutes, until chicken juices run clear.
6. Boil rice and when cooked stir through finely chopped peppers.
7. Serve kebabs on a bed of rice and a tablespoon of reserved marinade.
**ALE PIE**

*Ingredients*

- 1kg chuck steak
- 2 tablespoons oil
- 250g small white onions
- 250g button mushrooms
- 2 teaspoons Worcestershire sauce
- 2 teaspoons tomato paste
- 2 cups beer
- 1¼ cups beef stock
- 1 sprig thyme
- 1 bay leaf
- 1 tablespoon cornflour
- 375g sheets puff pastry
- 1 egg beaten to brush on pastry

**Step 1**

- Cut steak into medium cubes. Heat oil in a large saucepan. Add meat in batches and brown well on all sides over high heat.
- Add onions and mushrooms, and cook over low-medium heat for 8-10 minutes until softened and golden.
- Stir in Worcestershire sauce and tomato paste.
- Return meat to pan with beer, stock and herbs.
- Bring to boil, then cover and simmer for 1½ hours.
- Blend cornflour with tablespoons cold water, stir into steak mixture and cool for 1-2 minutes until thickened. Cool completely. Place in a 1.5L casserole dish.

**Step 2**

Preheat oven to 190 degree C. Cut pastry to fit top of pie dish. Cut a 1cm-wide border from perimeter of pastry and use to line edges of dish, brush with water. Make sure remaining pastry fits the top of the dish. Place pastry on top, press edges to border to seal. Brush with egg and bake in the oven for 30 minutes until puffed and golden.

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**CARROT SESAME FLOWERS**

*Serves: 4-6*

*Ingredients:*

- ½ kg fresh, peeled carrot
- 2 tablespoons oil
- 2 butter
- 2 tablespoons sesame seeds,

*Directions:*

1. Peel carrots, trim ends
2. Chanel cut the length of each carrot in at least 5 places.
3. Slice carrots
4. Cook in boiling water for 8-9 mins
5. Drain well
6. Toss in butter and sesame seeds

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**STEAMED BROCCOLINI**

*Serves: 6*

*Ingredients*

- 500g broccolini
- 1 tablespoon olive oil
- 1 teaspoon lemon zest
- ¼ teaspoon salt
- Pinch of freshly ground black pepper

*Directions*

Wash and trim the broccolini and steam for 5 minutes, until it is crisp yet tender. Drain.

In a small bowl, whisk together the oil, zest, lemon juice, salt and pepper. Drizzle the dressing over the broccolini and toss to coat.

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CHEESE and CHIVE BAKED POTATOES

Serves: 12

Ingredients
- 12 medium Sebago potatoes (100g), scrubbed
- 1 x 20 ml spoon olive oil
- Salt and pepper, to taste
- ¼ teaspoon sweet paprika
- ¼ bunch chopped fresh chives

Cheese and Chive Topping
- 250g tub sour cream
- 1 cup grated cheese
- 1 clove garlic

Preparation time: 80 mins › Cooking time: 35 mins
1. Place potatoes in a large roasting pan. Drizzle with oil. Season with salt and pepper.
2. Toss to coat.
3. Cook in a hot oven for about 1 hour and 10 mins, or until golden and tender. Cool.
4. To make topping, combine all ingredients in a medium bowl. Season.
5. Using a small sharp knife, cut a deep cross in top of each potato.
6. Squeeze the middle of the potatoes to open top and scoop out a tablespoon full.
7. Spoon in topping
8. Sprinkle with paprika
10. Cook in a hot oven (200°C) for 35 mins.
11. Serve potatoes garnished with chives

TRIPLE CHOCOLATE CHEESECAKE

garnished with STRAWBERRIES and CHOCOLATE LACE

Serves: 20

Ingredients
- 300g plain chocolate biscuits
- 125g butter, melted
- ¼ cup (60ml) boiling water
- 3 teaspoons gelatine powder
- 3 x 250g pkts cream cheese, softened
- ½ cup (100g) caster sugar
- 300ml ctn thickened cream
- 1 x 200g pkt Cadbury white chocolate baking block, coarsely chopped
- 1 x 200g pkt Cadbury milk chocolate baking block, coarsely chopped
- 1 x 200g pkt Cadbury dark chocolate baking block, coarsely chopped
- 100g Cadbury white chocolate grated
- 250g punnet strawberries, washed, dried

Preparation
1. Place the biscuits in the bowl of a food processor and process until finely crushed. Add the butter and process until well combined. Transfer mixture to the individual glass tumblers. Chill.
2. Place the Cadbury white chocolate in a heatproof bowl over a saucepan of simmering water. Stir with a metal spoon until chocolate melts. Remove from heat.
3. Place the boiling water in a small heatproof glass. Sprinkle over the gelatine. Stir until gelatine dissolves.
4. Use an electric mixer to beat the cream cheese and sugar until smooth. Add the cream and beat until smooth. Add the gelatine mixture and stir until well combined. Add one-third of the cream cheese mixture to the white chocolate and stir to combine. Pour into the prepared tumblers and smooth the surface with the back of a spoon. Place in the freezer for 15 minutes or until the surface is set.
5. Meanwhile, place the Cadbury milk chocolate in a heatproof bowl over saucepan of simmering water. Stir with a metal spoon until chocolate melts. Add half the remaining cream cheese mixture to the chocolate and stir to combine. Pour over the white-chocolate mixture and smooth the surface. Return to the freezer for a further 15 minutes.
6. Meanwhile, place the Cadbury dark chocolate in a heatproof bowl over a saucepan of simmering water and stir with a metal spoon until chocolate melts. Add to the remaining cream cheese mixture and stir to combine. Pour over the milk chocolate layer and smooth the surface. Place in the fridge for 3 hours or until set.
7. Garnish with strawberry fan and grated white chocolate. A teaspoon of strawberry coulis was added on the night. Strawberries in a blender with caster sugar and lemon juice to taste.
The waiters

Congratulations to our entire professional, hardworking wait staff. Thank you.

The duties of a waiter include:

- Serving and clearing of the entrée, main meal and dessert throughout the evening 5.45pm to 11 pm
- Co-operating with catering staff to ensure the high quality presentation and delivery of food.

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Open Girls B Competition Netball Team

Names back from left to right: Monique, Jade, Krystal, Tayla, Blayne,
Names front from left to right: Darlene, Allysia, Danielle, Chanda, Tegan

The girls are in line to take out the Open Girls “B” competition. They have only lost to William Ross, going down by 4 points in week 6. As William Ross came into the competition late, they are ineligible to win. Every week the girls prove that they are committed to good sportsmanship, and hold their heads high, wearing the new Thuringowa netball uniform.

Year 11 Recreation

“If the Year 11 Recreation classes are missing – they have gone fishing”. Term 2 for the Year 11 Recreation classes finds them fishing at Ross River.

Over the past 5 weeks both classes have managed to catch a number of turtles, eels and an assortment of fish. The hands on experience of fishing has been a hit, and their knowledge and skills have been expanded.
Congratulations to all, amazing show, best ever, all those hours rehearsing loved the music, sell out nights, can I have the recipes for the fantastic food, great service, decorations are amazing, owned item in the table centres, recognized & wore the costumes they are so authentic, will miss the rehearsals (students), another Theatre Restaurant keeping alive 27 year of tradition.

"BACK TO THE 80’S! – The Totally Awesome Musical Written by Neil Gooding"

https://thuringowashs.eq.edu.au
The school had a wonderful opportunity to work with Garth Jankovich, who is a prominent Townsville artist. Garth works with youth in engagement programs around the Townsville district.

Garth came in and worked with our students to create the annual Theatre Restaurant backdrop. Students who were involved in the painting of the backdrop, and entrance to the theatre had a fantastic time. Student’s signatures were included in the work.

A great time was had by all.
Ms Calahorra

Cooking Classes for students in Year 8 to 10
The Need for Feed cooking classes will commence on Thursday 31st July, 2014 (term 3). Students interested in attending the 8 week course are to pay $20 to the office, and return their permission forms to Ms Luke by Friday 18th July, 2014.

This hands-on approach to cooking will expose students to a variety of dishes, basic skills involved in preparing and cooking meals from scratch, and will improve students’ awareness healthy eating. The program will be run outside of school hours 2.45pm – 5pm with the guidance of qualified staff in the new hospitality facilities, making the cooking experience both safe and enjoyable.

For further information you can contact our school nurse, Jacqui Dale by email jdale131@eq.edu.au or phone 4753 8882 and leave a message.

https://thuringowashs.eq.edu.au
Senior School News
Year 11 and 12 QCS Test Practice

Students enrolled in Tertiary Education Preparation classes who are studying for an OP, must sit a practice QCS test. Year 12 students are expected to attend the 2 day practice session, completing 4 tasks, on Tuesday 15th July and Wednesday 16th July, 2014.

Year 11 students will sit the second day only, completing 2 tasks – the Short Response Test and the Multiple Choice test. There will be NO normal classes for these students participating in the QCS practice days.

The practice tests will be marked and students will be given feedback on strengths and weaknesses. The results of the practice tests will assist teachers in designing appropriate teaching strategies to target weakness areas and develop them.

The schedule for the two days is listed below.

<table>
<thead>
<tr>
<th>TUESDAY</th>
<th>YEAR 12 ONLY</th>
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<tbody>
<tr>
<td>8.30am – 8.45am</td>
<td>Care</td>
</tr>
<tr>
<td>8.50am</td>
<td>Names marked off on roll outside theatre area</td>
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<td>9.05am</td>
<td>Allowed to enter theatre</td>
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<tr>
<td>9.15am</td>
<td>Perusal</td>
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<tr>
<td>11.15am</td>
<td>Test begins (Writing Test - Paper 1)</td>
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<tr>
<td>12.00pm</td>
<td>Test concludes</td>
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<tr>
<td>12.10pm</td>
<td>Lunch Break until 12.00pm</td>
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<tr>
<td>12.20pm</td>
<td>Outside theatre - be on time</td>
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<tr>
<td>12:30pm</td>
<td>Allowed to enter theatre</td>
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<tr>
<td>12:30pm</td>
<td>Test begins (Multiple Choice I - Paper 2)</td>
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<tr>
<td>2.00pm</td>
<td>Test concludes</td>
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<tr>
<td>2.00pm 2.30pm</td>
<td>Debrief; calculator declaration, information brochure, prep for Wednesday</td>
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</tbody>
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<table>
<thead>
<tr>
<th>YEAR 11 AND 12</th>
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<tbody>
<tr>
<td>Wednesday</td>
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<tr>
<td>8.30am – 8.45am</td>
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<td>2.00-2.30pm</td>
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Students have been requested to ensure that they arrive for the practice test with the ESSENTIAL equipment as indicated in the Information Sheet provided to students.
11 Physics Takes Flight

Airfoils, Angle of Attack, Lift, Drag, Newton’s Third Law... Did you realise that all these aspects and more need to be taken into consideration before you can even think about flying somewhere! Now our Year 11 Physics class does after their awesome visit to the 5th Aviation Regiment at the Townsville RAAF Base!

This term the Year 11 Physics students are zooming into the world of aerodynamics and flight. To kick start our unit we were lucky enough to be able to visit the 5th Aviation Regiment at the Townsville RAAF base.

The students were able to observe the Black Hawk, Chinooks, MRH-90 and we were even able to see a visiting TIGER! We were shown around by the very knowledgeable Captain Merry who blew us away with his understanding of the aircrafts, and his ability to answer all of our questions. Captain Merry was able to explain all the forces affecting an aircraft and how all these aspects come together to ensure that the aircraft can get off the ground – it is VERY complicated!

The students will now use the invaluable knowledge gained on their visit, to help complete their EEI (extended experimental investigation) into flight. The students must design and implement their own experiment to test out one aspect of flight.

A massive thank-you must go out to Captain Merry and the 5th Aviation Regiment for making the visit possible!

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Year 11 Market Day  
*(Miss Dales Workplace Practices Class)*

As part of Miss Dales Year 11 Workplace Practices class the unit for Term 2 was to create an enterprise/business. Our class decided to create a Market Day where we sold lots of yummy foods. We planned this event firstly by gaining approval from the Principal Mr Dale, and then sorting ourselves into groups and came up with our own food idea.

We had popcorn, bags of lollies, chocolates, icy cups, soft drinks, guessing the lolly jar competition as well as a sausage sizzle. Some of the Year 11 students as well as the teacher and teacher aides went out and purchased the goods, and then the students organised all other resources for the day.

Preparation included popcorn making, lolly bagging, BBQ preparation, soft drink sorting and loads more. We made a $210 profit and proceeds went back to the Year 11 cohort to go towards their formal for next year.

The students loved being involved in the market day and had heaps of fun. We had loads of positive feedback, and it’s something we hope to continue each year and be even more creative.

*Keep a watch on our school these holidays*

With the holidays fast approaching, we need you to look out for after-hours crime in our school. If you see anything suspicious, please remember to call the School Watch number – 13 17 88.
“Reconciliation Week”
Tuesday 27th May to Friday 6th June 2014”

This year our school celebrated and recognised the two major focuses for Reconciliation Week.

1. **National Sorry Day** Tuesday 27th May, 2014: Our Yarning Circle had our Community Education Counsellors come and join us for their regular monthly meeting joining with our year 8 & 9 indigenous students. Our students had the opportunity to hear the stories of our Elders yarning about country and family connections.

2. **Mabo Day** 3rd June, 2014: Mr Ashley Saltner and our Indigenous Student Leaders celebrated with a “FREE SAUSAGE SIZZLE” and our students stepped up to talk about the meaning of Mabo Day.

A few of our Torres Strait Islander families attended to meet our students and to encourage their children to participate in acknowledging this significant day.
THURINGOWA STATE HIGH SCHOOL CELEBRATED - CLOSE THE GAP DAY with our Community Elders and leaders joining us from James Cook University, State Health Team, Medicare Aboriginal and Torres Strait Islander Team and Department of Education Team. Congratulations to our Indigenous Student Leaders for taking up their role and facilitating and participating in making this day happen.

Our students had the opportunity to increase their knowledge about what the meaning of Close the Gap Day, ask questions and join in the Yarning Circle.

All round a great morning.

Indigenous School Based Traineeships available

- Certificate 3 in Business x 4 positions (Year 10 or 11) located Aitkenvale
- Certificate 3 Community Pharmacy x 1 Position (must be at least 16 years old) located Aitkenvale
- Certificate 3 Hospitality x 6 positions (Years 10, 11 & 12 may apply) lots of locations

Students and or parents can call our office business hours for more information 4750 1650

Julie McDonald
Field Consultant – Apprentice Mentor | Extrastaff Apprenticeships | Recruitment Solutions | Australian Business Solutions Group

https://thuringowashs.eq.edu.au
**“Work safely in the Construction Industry” White Card**

The Year 11 Work Experience block for all Year 11 students will be organised for students in week 10 of term 3 (15\textsuperscript{th} September – 19\textsuperscript{th} September, 2014).

Students who intend on completing work experience in an area which requires workers to have the “Work safely in the Construction Industry” White Card must attend this course.

This training is required by law, for workers, including work experience students, who are working in any type of construction work or on a construction site.

This course is offered locally by HIA – Housing Industry Australia in Kirwan. Students intending on doing this course must register online and make payment to HIA for the course. I recommend that you register your child to complete the course as soon as possible. Details are below:

**Date:** 06 August 2014 12:00pm - 5:00pm  
**Venue:** 25 Blackhawk Boulevard, KIRWAN QLD 4815  
**Pricing**  
- Member: $80.00 (GST exempt)  
- Non-member: $100.00 (GST exempt)

Please do not hesitate to contact Celia O’Keeffe by emailing cokee10@eq.edu.au or 4753 8888 should you have any further questions regarding this course or the requirements for this course.