

Newsletter – Week 8



The 4WD mountain adventure was especially exciting. We got in a car that looked so old and slow. I felt relieved to see the car because I don't like scary things. When the car started climbing, I felt scared but gradually I felt excitement instead of terror. I wanted to ride more and more.

Atsuki Kamijo



In the afternoon we enjoyed a 4WD mountain adventure. The car swayed violently on rough roads, so it was exciting. After that we arrived at the top of the mountain. The view from the top was really beautiful. Cedar Glen was a really beautiful farm. It was a precious experience.

Sho Ikeda

Cedar Glen Farmstay visit

Hello SHS families and students.

How lucky have we been with the weather! This week our students and teachers thoroughly enjoyed their visit to Cedar Glen Farmstay in Kerry. This wonderful excursion is the highlight of the tour for many students. I hope you enjoy the photos and stories from this day in this week's newsletter. Thank you to Group 3 and Mrs Arthur for their contributions this week.

Next week students will begin their final rounds of testing. TOEFL Junior tests will take place next week. As an external exam, this test gives us a picture of each student's progress since their first TOEFL Junior test. This is also an internationally recognised test, so these results can be used in Japan if needed.



Next week we will also have our final writing and speaking tests.

Graduation practice is now in full swing. Please note that the evening will commence at 7pm sharp. SHS students must be in full uniform. On arrival, we ask that the students sit with their class, to the right of the stage. We will endeavour to keep the night fairly compact, starting promptly at 7 and finishing around 8:30 or 9pm.

Finally, I would like to extend a special thanks to my teachers for their support as I have been ill most of the week. They have organised their classes for graduation and managed the excursion beautifully. Thanks too go to Akane for her support for our students, and to Mr Miwa and Mr Komori. I am proud to be part of this excellent team. Enjoy your weekend.

Vanessa Newbery
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We rode a horse. The name of my horse was Cooper. He is clever. I want to see him again. One of the most exciting activities was whip cracking. That was really exciting. I like that sound. If I have a chance, I want to do that again.

Nozomu Ito

I liked the 4 WD the best. It jolted on the bumpy road in the forest. When we arrived at the top of the mountain, I shouted echoes many times, but they did not come back. The driver shouted echoes really well. This experience was really good fun.

Fuka Watanabe



I rode a horse. My horse was white and so pretty. I want to have a horse someday. After that, I played tennis. I lost one tennis ball, but it was a lot of fun. Lastly, I experienced boomerang throwing and whip cracking. That was difficult and scary. I was hit by the whip if I didn't do it well.

Hana Kosemizu



I rode a 4WD vehicle. It jolted a lot but it was a lot of fun. We heard echoes on top of the mountain for the first time. Driver Nigel could do the echoes really well. I thought it was wonderful. We tried but we couldn't do that. Secondly, then I rode a horse by myself. I rode Ally. Ally is a very cute horse. It was a lot of fun.

Lili Hasegawa

When we arrive at Cedar Glen, the people gave us a chocolate cookie and fruit juice. They are so kind. After that we began each program. First we learnt boomerang throwing and whip cracking. I have never cracked a whip, so I enjoyed it. Next we did the 4WD mountain adventure. I felt sick, but the view from the mountain was beautiful.

Airi Kako

The students were able to try billy tea and damper. Why not make a yummy damper this weekend? I love it with heaps of butter and golden syrup!

ingredients

- 3 cups self-raising flour
- 1/2 tsp salt, optional
- 3 tbsp butter
- 1/2 cup milk
- 1/2 cup water

method

1. Preheat oven to 200°C.
2. Sift flour and salt into a bowl, rub in butter until mixture resembles fine crumbs.
3. Make a well in the centre, add the combined milk and water, mix lightly with a knife until dough leaves sides of bowl.
4. Gently knead on a lightly floured surface and then shape into a round, put on a greased oven tray. Pat into a round 15-16cm diameter.
5. With sharp knife, cut two slits across dough like a cross, approximately 1cm deep.
6. Brush top of dough with milk. Sift a little extra flour over dough.
7. Bake for 10 minutes, or until golden brown.
8. Reduce heat to 170°C, and bake another 20 minutes.

<http://www.kidspot.com.au/kitchen/recipes/damper-216>

Coming up:

- Testing and more testing! TOEFL Junior, Writing test and Speaking Test
- Graduation practice
- EKKA holiday Monday 14 August
- Graduation evening Wednesday 16 August
- Final English class 17/8

