

# Paible School

# NEWSLETTER

November 2010

## Dates for your Diary



**23 Nov** PLA Afternoon 1.30

**23 Nov—3 Dec**  
Switch Off Fortnight.



**8 Dec** Gaelic Panto at Lionacleit  
Theatre 10a.m. (whole school)



**15 Dec** School Concert  
"The Wedding" 7p.m.



**20 Dec** Secondary Dance 7.30  
**21 Dec** Primary Party 1.30



**21 Dec** school closes for holidays.  
School reopens **5 Jan** 2011.  
Have a relaxing break.



### School Garden Project

As part of our school garden improvement project we hope to plant bulbs, shrubs and bushes etc during week beginning 23rd November. Any parent or friend willing to donate plants or help with the planting should contact the school on 510275.

### National Switch Off Fortnight



Paible School has registered to take part in  
National Switch Off Fortnight—  
Save Energy in Paible School.



The Eco-schools energy group will be  
leading this project and hope to make a  
difference in the way we use our electricity



Switch Off Fortnight will run from  
23rd November—3rd December.



Maybe we could join in at home too!



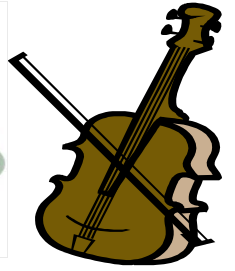
# School Concert

# 15 Dec at 7p.m.

# "The Wedding"



S2 pupils have been hard at work in updating the North Uist phone book. The new book should be ready for sale in shops by the end of the week. £5



All ex Paible pupils now in Sgoil Lionacleit have been invited to join S1/S2 pupils for their Christmas Dance to be held on Monday 20th December from 7.30-10.30p.m.

The band Solladale have been booked to play.

The brothers went to the castle and got scared. (Iona)

We have been making sheep with glitter and tinsel. (John)

Katie Morag sent us some letters. (Iona)

We went to the Bayhead post office. It was fun. (Finlay)

I like the cats. They are called Mr Mistake and Fabbydoo. (Sean)

## Katie Morag



Katie Morag got stuck in the bog. (Poppy)

Katie Morag is fun. It is a good topic. (Katie)

We made a map of the Island of Struay. (Morven)

In our class we made a post office. (Isolde)

It was fun making the island. (Alfie)

P1-3 are enjoying learning about Katie Morag and the Island of Struay.

We bought stamps and posted a letter at the post office. (Ciaraleigh)



## Childsmile Scotland

Tha clas 1-2 air a bhith trang ag ionnsachadh mu dheidhinn ciamar a bu chòir dhaibh a bhith a' coimhead as deidh am fiacian...





Thank you to the Co-op in Sollas who did their final fundraiser for local charities this year. A bake sale was organised and staff wore crazy wigs to highlight the cause. The customers kindly donated £522 for the forthcoming Ski Trip to Aviemore.



Thank you to everyone.

## TV Talk

**Primary 6 and 7 pupils in English are doing a presentation about their favourite TV program to improve their talking skills. They all have given a two to three minute talk to the class and they got filmed and now they are going to watch themselves and develop their talk with the feed back that they got**

**They are going to improve their talk by adding a power point and presenting it to Mrs Matheson.**

**By Kayreen MacLeod and Calum Fraser**

*As part of our Language project we are writing scary stories. We were each given a monster and were allowed to take them home and dress them up. The whole point of getting the monsters home was to allow us to use our imagination to create lots of ideas for descriptions and settings. We used our creatures as the main characters in our stories so there would be more variety.*

*By Mairi MacIntosh P7*



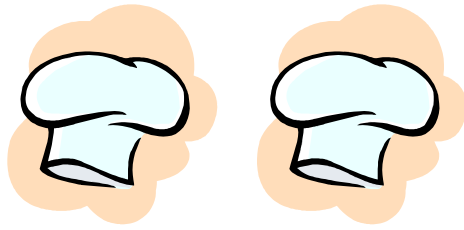
## Caption Competition

Can you think of a funny caption for either of them? If you can, why not enter our caption competition. Entry slips are available at the foyer.

Closing date 17<sup>th</sup> December 2010.



# SALMON AND DILL CRISPY-COAT FISHCAKES



**This recipe makes 16 fishcakes.  
It serves 4 – 6.**



## INGREDIENTS

- 1 x 250g canned pink salmon - drained
- 400g potatoes - boiled, mashed and cooled
- 100g tomato - de-seeded and finely chopped
- 2 tablespoons fresh dill - chopped
- 2 tablespoons natural yoghurt
- black pepper - to taste
- 50g Cheddar cheese - finely grated

## EQUIPMENT

- can opener
- chopping board
- sharp knife
- saucepan with pan
  - masher
  - grater
- tablespoon
- greaseproof paper
  - small bowl
  - fork
- pastry brush
- palette knife
- baking tray - greased

## HOW TO MAKE IT

1. Heat the oven to 200°C/Gas 6.  
Put the salmon, potato, tomato, dill, yoghurt and seasoning into a mixing bowl. Combine the ingredients thoroughly with a fork.
2. Divide the mixture into 16 pieces and shape each piece into a ball. Flatten each fishcake. Set the fishcakes aside.
3. Mix the breadcrumbs and grated cheese and place them on the greaseproof paper. Beat the egg in a small bowl.
4. Spear each fishcake on a fork, brush with beaten egg and then place it gently in the breadcrumb and cheese mixture. Pick up two opposite corners of the greaseproof paper, and gently tip the mixture over the fishcake to coat it evenly.
5. Place the fishcakes on the baking tray and bake them for 15 minutes until crisp on the outside and piping hot inside. Serve garnished with salad and lemon wedges.