

## 'Together We Achieve'

27<sup>th</sup> October

No. 33

### 2022 Calendar of Events

#### Term 4

#### November

Tues	1 <sup>st</sup>	Public Holiday – Melbourne Cup Day
Fri	11 <sup>th</sup>	Last day of Year 11 classes
Mon	14 <sup>th</sup>	Unit 1 Exams commence
Wed	16 <sup>th</sup>	Year 10 Exams – Day 1
Fri	18 <sup>th</sup>	Year 10 Exams – Day 2
Fri	18 <sup>th</sup>	Year 11 into 12 Step-up Day
Mon	21 <sup>st</sup>	Year 9 Canoe Camp commences
Mon	21 <sup>st</sup>	Year 10 Work Experience commences
Thurs	24 <sup>th</sup>	Years 3 & 4 Charlton Camp
Fri	25 <sup>th</sup>	Years 3 & 4 Charlton Camp
Fri	25 <sup>th</sup>	Year 9 Canoe Camp concludes
Mon	28 <sup>th</sup>	F – 6 Swimming Program commences

#### December

Fri	2 <sup>nd</sup>	Year 10 Work Experience concludes
Mon	5 <sup>th</sup>	Year 10 into 11 Step-up Day
Fri	9 <sup>th</sup>	F – 6 Swimming Program concludes
Wed	14 <sup>th</sup>	Awards Ceremony at 1.45pm

*Principal  
Jamie Daff*

Congratulations to all of our Year 12 students, you have made it to the end of your formal schooling in what has been an extremely challenging three years. All the best for your exams and remember to use this time wisely; your teachers are still here and wanting to support you while you are preparing your each exam.

## World Teachers' Day (tomorrow)



**"Wherever you find something extraordinary, you'll find the fingerprints of a great teacher."**

This week's SWPBS focus:

**RESPECT**

**SCHOOL  
GROUNDS**

**I will**

- look after sports equipment
- put rubbish in the bin

## Victorian High Abilities Program



This term we have two students undertaking the VHAP. Anna Fitzpatrick is undertaking the Year 5-6 English program, titled, **The Power of the Pen**.

This course helps students explore the purpose and impact of writing. They consider a world without writing, examine the history of writing, and have the opportunity to extend their story writing skills. Leigh Van Boven is the other student undertaking the VHAP this term. Leigh is completing the Year 7-8 Mathematics program, titled, **A Whole New World of Mathematics**. This course will stimulate student curiosity and love of mathematics, while also building their repertoire of mathematical skills. Students will explore topics that are not usually included in the secondary mathematics curriculum, such as networks and paradoxes.

Mrs Fitz sat in on Leigh's session this week, and she was impressed to see him drawing a network and explaining all the elements of it to me. The program is definitely setting him in good stead for future studies in mathematics.

**Art Department**  
**Natasha Saunders**

### Succulents wanted!

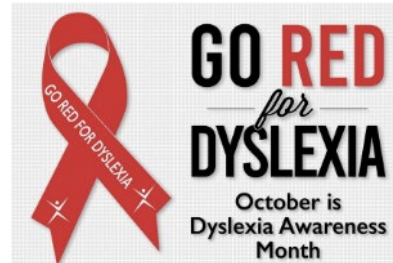


The Year 10A Art class require some small succulents to plant into pots they have created. It is only a small class, so we don't require a large number, and their pots are quite small (about the size of a tea cup).

If anyone has succulents they would be willing to donate, we would love to receive them by **Friday 4<sup>th</sup> November**, as that is the day we are planning to plant! Thanks 😊

**Student Wellbeing**  
**Natasha Saunders**

## Dyslexia Awareness Month



Sometimes, when you hear or read about dyslexia, there is reference to the 4 Ds: dyslexia, dyscalculia, dyspraxia & dysgraphia.

### Dyslexia

A specific learning disability in reading. Kids with dyslexia have trouble reading accurately and fluently. They may also have trouble with reading comprehension, spelling and writing.

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### Dyscalculia

A specific learning disability in math. Kids with dyscalculia may have difficulty understanding number-related concepts or using symbols or functions needed for success in mathematics.

U

### Dyspraxia

Sometimes called developmental coordination disorder. Kids with dyspraxia may have difficulty planning and performing tasks that require fine motor skills, such as writing, tying shoelaces or using buttons or zippers.

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### Dysgraphia

A specific learning disability in writing. Kids with dysgraphia may have difficulty writing legibly and at age-appropriate speed. Many children with dysgraphia also struggle to put their thoughts down on paper.

Understood

Dyslexia may co-occur with other neurological conditions. Individuals with dyslexia may also present a co-morbidity of other learning disabilities, some of which include; dysgraphia, dyspraxia & dyscalculia. They have a lot in common, but also have a number of differences.

The 4 Ds are conditions which affect a significant portion of the population. These conditions can present challenges, but also bring with them

many different strengths. With early diagnosis & the right support, the challenges can be overcome & the strengths these conditions bring can be harnessed.

If you have any questions about the information presented on this topic over the past two issues of the Parent's Bulletin, please make contact.

## COUNSELLING & SUPPORT SERVICES

### Southern Mallee Counselling Services

I recently received information about Southern Mallee Counselling Services, a Birchip-based counselling service. Please refer below for contact details.

**LOCAL COUNSELLING**

SOUTHERN MALLEE  
COUNSELLING SERVICE  
BIRCHIP VICTORIA 3483

**OFFERING GENERAL MENTAL HEALTH COUNSELLING:**

- FACE TO FACE
- ONLINE
- HOME VISITATIONS

**BIRCHIP BASED**

**Kenneth King J.P.**

- ☎ 0419 777 119
- 📞 54 922 694
- ✉ kjk1705@gmail.com
- 📍 Birchip, VIC 3483

### Catholic Care Victoria- Term 4 program

Once again, CCV are offering a range of parenting workshops, both online & face-to-face. A flyer featuring the information below will also be shared on Compass.

### Multi-session program

#### Circle of Security Term One- For parents with kids aged under 12

**When:** Term One 2023, dates TBC

**Sessions:** 6

**Time:** TBC

**Cost:** \$60 (\$30 Concession)

**Where:** Online Zoom

### Single-session workshops

#### Helping Kids with Big Emotions- For parents with kids aged 3 to 12

**When:** Tuesday 8 November

**Time:** 9:30am-11:00am

**Cost:** Free

**Where:** St Monica's Primary School

#### Building Resilience in Kids- For parents with kids aged under 12

**When:** Tuesday 22 November

**Time:** 10:00am-12:00pm

**Cost:** Free

**Where:** The Old Church on the Hill

#### Understanding Toddlers- For parents with kids aged under 4

**When:** Friday 25 November

**Time:** 9:30am-11:30am

**Cost:** Free

**Where:** Swan Hill North Primary School

**Bookings are essential for all programs & workshops. Head to:**

<https://www.catholiccarevic.org.au/directory/services/parenting-programs-and-workshops> for more information & to make bookings or contact (03) 5438 1300.

**Years F-6 Coordinator**  
**Kim Fitzpatrick**

### F-6 Upcoming Events

- Mon 31<sup>st</sup> Oct – F-2 Late Stay
- Tues 1<sup>st</sup> Nov – Melbourne Cup Holiday
- Thurs 17<sup>th</sup> Nov – Kinder Transition 9-10.30am
- Thurs 24<sup>th</sup>-Fri 25<sup>th</sup> Nov – Year 3 & 4 Charlton Camp



### Students of the Week

Year one-two Matey: Tom M for being a helpful Matey in the classroom.



Year three-four: Lilymae for always trying her best in maths.

### Reading Awards



More students have reached the 225 night milestone. Those acknowledged on Monday were:

- 50 nights:** Ned
- 100 nights:** Molly
- 125 nights:** Nate L
- 200 nights:** Stella
- 225 nights:** Cody, Wally

### MacqLit Awards

The green MacqLit group have achieved another level, and were awarded their certificates at assembly on Monday. Well done to Sophie and Nate.

### F-2 Late Stay

On Monday, students in F-2 will remain behind after school for their late stay. Thanks to everyone for returning your permission forms on time to allow us to prepare. Mrs Fahey and Miss O'Callaghan have some exciting activities planned. It will certainly be a night full of fun.

### Jumpers

Could families please check the jumpers in their home, as a number of students are missing named jumpers and we have a number of unclaimed, unnamed jumpers here at school. Please name your child's jumper, it makes it much easier for us to return it to the rightful owner.



### Around the classrooms



This week we had quite a few leeks and plenty of silverbeet in the garden to harvest along with kale, parsley, mint and eggs. On the menu we had leek and silverbeet pizza, silverbeet and leek slice, leek and mixed pea risotto and cauliflower and kale tossed with fettuccine. We decided to share the two favourite recipes on the newsletter (we are pretty sure some students voted more than once!) Enjoy making the pizza and the risotto at home! Thank you to parent Vollies Penny and Emily for coming in.



Marley serving the pasta



Isabella with the silver beet and leek slice



Our dishes



**Years 7 - 9 Coordinator  
Darcy McCallum**

**7-9 Students:**

Just a friendly reminder that while senior years are completing their exams and finishing up their schooling for this year, 7-9 classes and behavioural expectations are still in place.

**Canoe Camp training:**

Yesterday the Year 9s had their first taste of canoeing in preparation for Canoe Camp in 4 weeks. The class ventured out to Wooroonook and made use out of the abundance of water we currently have!

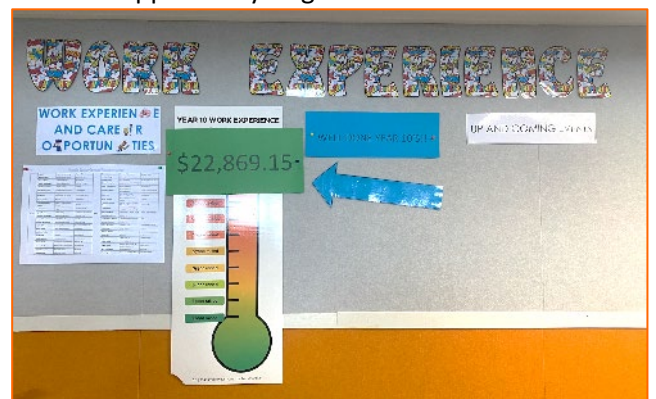


**LMR Hockey:**

Good luck to the 6 students travelling to Bendigo tomorrow to participate in a NCD combined team with St Arnaud in the Intermediate level Hockey competition!

**Year 10 Work Experience**

WOW! The Year 10 students and their parents have completed a mammoth effort and raised \$22,896.15! Our goal was to raise \$20,000 to cover the cost of accommodation and dinners whilst at Work Experience. Thanks to the hard work of the parents and students, we have been able to achieve above our goal. On behalf of Charlton College, thank you to everyone who has participated in raffles and events and thank you to the families who provided us the opportunity to cater at birthdays etc. Thank you to the Year 10 cohort and their families for being organised and dedicated to ensuring the students have the opportunity to go to Melbourne!



**Years 10 – 12 Coordinator**  
**Meaghan King**

**Reminders: Year 12 Students**

**[EARLY ENTRY PROGRAMS](#)**

**Federation Uni Early Offer** – Close 12<sup>th</sup> December

**CASPer TEST** - <https://takealtus.com/casper/>

Final date to sit the test:

Nov 13, 2022 - 1:00 PM AEDT

**Youthrive Rural Chances Scholarships**  
(TAFE/Apprenticeships) - close 21<sup>st</sup> November  
[www.youthrivevictoria.org.au/scholarships/rural-chances/](http://www.youthrivevictoria.org.au/scholarships/rural-chances/)

**Accessing VCE Unit 3 & 4 Results and the ATAR**



Did you know that you need to register to access your VCE Results (**Unit 3 & 4 Studies only**) and the ATAR (Year 12 students)? Results will be released on Monday 12th December from 7:00am. It's a good idea to register for this service early so that you are not delayed on the big day.

Click below to register today:

<https://resultsandatar.vic.edu.au>

**ACHIEVE FEST (Online)**



Prince's Trust  
Australia

**Tues 29 – Weds 30th November 9am - 1pm**

Achieve Fest is a free, two-day online immersion designed to explore identity, build networks, and develop the skills needed to thrive now and into the future.

*Achieve Fest is open to:*

- Young people aged 12 to 18 years
- Educators
- Parents/guardians across Australia

Achieve Fest takes young people on a journey of self-discovery, from exploring their unique passions, to developing important life skills and taking real-world action on issues that matter to them most.

Along the way they'll participate in engaging online workshops and learn from inspiring individuals who have created careers of passion and purpose.

Find out more:

[www.princes-trust.org.au/young-people/achieve-fest](http://www.princes-trust.org.au/young-people/achieve-fest)

**Youth Take Over**

Opportunities are available for students leaving school to gain work experience through 6–8 week (e.g., 2 hours a week for 8 weeks) internship programs. This could be great to do over the Summer Holidays, or during a Gap Year.

*You will:*

- gain key workplace skills such as project management, teamwork, and communication
- work in a small team with a facilitator
- have contact with supportive industry mentors
- receive \$500 reimbursement for your, travel and other costs

*Further Information on the Youth Take Over Program is available at:*

[www.ncllen.org.au/yto.html](http://www.ncllen.org.au/yto.html)

**National Youth Science Forum (NYSF) 2023**



Applications are now open for students who want to be a part of the National Youth Science Forum in 2023! The NYSF Year 12 Program offers an exciting range of in-person and digital science, technology, engineering, and mathematics (STEM) experiences for participants across Australia. If you're a year 11 student (in 2022) and passionate about STEM, apply now!

In 2023, the NYSF Year 12 Program will run from 10 to 24 January.


*Students will have opportunities to:*

- participate in tours of science and technology facilities and learn about cutting edge research.
- engage with industry partners and research providers.
- learn about university and STEM career pathways.
- mix with other like-minded students from all over Australia; and
- network with former NYSF participants to further increase understanding of STEM related study and career experiences.

*Find out more and apply here:*

[www.nysf.edu.au/programs/year-12-program/](http://www.nysf.edu.au/programs/year-12-program/)

Note the change of date for the below Garden Expo.



**SUNDAY 6TH**  
**NOVEMBER 2022**  
9.30AM TIL 3.30PM  
REGISTER AND PICK UP MAPS AT WEDDERBURN  
COMMUNITY CENTRE 24 WILSON STREET

Wedderburn  
Community House  
2022 Garden Expo

Five unseen private gardens  
Devonshire Tea at Coach House  
Entry to Gallery & Museum  
Market stalls & wine tasting  
Community House nursery

**\$25.00**

Marg or Coralie on 54943489 or  
admin@wedderburnch.org.au

Wedderburn Community House  
**GARDEN EXPO**

CHARLTON COURTHOUSE GALLERY &  
CHARLTON NEIGHBOURHOOD HOUSE

# PHOTOGRAPHY COMPETITION

THEME: BLOWIN' IN THE WIND

First Prize: \$100  
2nd Prize: \$50

SEND YOUR PHOTOS &  
DETAILS TO:  
info@charltonnh.org.au

2Mb minimum resolution,  
portrait or landscape, colour  
or black & white.

Shortlisted entries will be  
published in the December  
edition of the Charlton Cultural  
Magazine. The winner will be  
chosen by a public poll.  
Photographs may be used for  
promotional purposes.

**CLOSES 11**  
**NOVEMBER 2022**



charlton netball club

**CHARLTON NETBALL CLUB  
INVITES THE NETBALL  
COMMUNITY TO ITS  
ANNUAL GENERAL MEETING  
THURSDAY NOVEMBER 3<sup>RD</sup> 2022  
7:30PM @ CHARLTON PARK**

Forward apologies to  
[charltonnetballclub@gmail.com](mailto:charltonnetballclub@gmail.com)



CHARLTON BASKETBALL INC

## ATTENTION JUNIORS AND SENIORS

Please register for Basketball by Sunday  
30<sup>th</sup> so teams can be picked before  
Monday night. With predicted numbers  
we hope to have 3 teams and play 2x  
12min halves and 2 games for each  
team, each week.

Go to [www.playhq](http://www.playhq) and type 'Charlton  
Basketball' when searching for a club.  
Aussie Hoops 3:30pm / Juniors 4:15pm  
Mixed Seniors 7pm (Please note change of  
time)

**\*\*NO AUSSIE HOOPS THIS  
MONDAY 31<sup>ST</sup> OCTOBER DUE TO  
LATE STAY AT SCHOOL\*\***

# Leek & Mixed Pea Risotto

**Season:** Winter/Spring

**Serves:** 30 tastes in the classroom or 6 at home

**Fresh from the garden:** leeks, parsley, peas (snow or sugar snap), soft-leaved herbs

For risotto, you add stock a little at a time to the pan of rice, stir and wait for the rice to absorb it. Adding the stock warm ensures the rice keeps cooking, rather than going cold and heating up again. You'll need to keep a pot of warm stock close to your risotto pot. The arborio rice variety is traditionally used in risotto as it is short and fat and can absorb a lot of liquid without going gluggy. In risotto, you want the rice to be soft but with a tiny bit of nuttiness at the centre – it's all about *texture*.

## Equipment:

medium saucepan with lid  
metric measuring scales, jug and spoon  
clean tea towel  
chopping board  
cook's knife  
grater  
large heavy-based pot  
wooden spoon  
ladle

## Ingredients:

1.5 L of chicken or vegetable stock  
3 tbsp extra-virgin olive oil  
3 small leeks, trimmed and finely sliced  
400 g risotto rice  
1 large handful of snow or sugar snap peas  
½ tsp salt  
½ tsp black pepper  
1 tsp of butter  
1 handful of soft-leaved herbs, washed and torn  
50 g parmesan, grated



## What to do:

1. Heat the stock in the medium saucepan.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Heat the olive oil in the large pot, add the leek and stir for 4–5 minutes or until the leek is soft.
4. Add the rice and turn up the heat, keep stirring it. After a minute it will look slightly translucent.
5. Add your first ladle of hot stock and stir.
6. Lower the heat and continue adding stock, stirring and allowing each ladle to be fully absorbed.
7. Add peas and cook until tender.
8. Test the rice; it should be soft but with a slight bite.
9. Remove from the heat and add the salt, pepper, butter, herbs and parmesan.
10. Taste and adjust seasoning as necessary.
11. Cover and rest for 2 minutes before serving.



# Leek & Silverbeet Pizza

**Season:** Winter/Spring

**Serves:** 30 tastes in the classroom  
or 8 at home

**Fresh from the garden:** garlic, leek, silverbeet, rocket or other salad leaves

The toppings on this pizza make it an ideal winter or spring dish. You will be using pizza dough prepared from the **Basic Pizza Dough** recipe.

**Note:** If you are using pizza stones, you will first have to assemble each pizza on a light piece of wood (a 'peel') or a baking tray. Turn the baking tray upside down prevent the edges stopping the pizza slipping easily onto the preheated stone.

## Equipment:

metric measuring spoon and scales  
clean tea towels  
chopping board  
cook's knife  
vegetable peeler  
frying pan  
wooden spoon  
large bowl  
rolling pin  
2 x 28 cm pizza trays, or 2 pizza stones  
pizza peels or baking trays (if using  
pizza stones)  
wide egg lifter  
large board for serving pizza

## Ingredients:

2 tbs olive oil  
1 leek, green stalks discarded, finely  
sliced  
1 large handful of silverbeet leaves,  
shredded  
salt and pepper, to taste  
50 g parmesan, shaved with the  
vegetable peeler  
1 garlic clove, peeled and finely  
chopped  
1 quantity **Basic Pizza Dough**  
plain flour, for dusting  
semolina flour, for dusting if using  
pizza stones (optional)  
rocket leaves as a garnish



## What to do:

1. Preheat the oven to 200°C.
2. If using pizza stones, place them on a rack in the oven to get very hot.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Heat the frying pan on a low heat and add half the oil.
5. Sauté the leek until soft (about 5 minutes).
6. Add the silverbeet and season to taste. Cook just enough to wilt the silverbeet, then take off the heat and set aside in the large bowl.
7. Divide the pizza dough into two equal pieces.
8. Sprinkle flour on a clean workbench and roll each piece of dough into a thin pizza base about 25 cm in diameter.

**If you are using pizza trays:**

1. Sprinkle flour on the trays, then carefully lay the pizza bases on the trays.
2. Spread the garlic over the pizza bases.
3. Arrange the leek and silverbeet mix on the pizzas.
4. Sprinkle most of the parmesan over the top (keep some aside to serve).
5. Drizzle the rest of the oil over the pizzas, then place the pizzas in the oven.

**If you are using pizza stones:**

1. Sprinkle flour on the wooden peel or upside-down baking tray. Semolina flour is best for this.
2. Carefully lay each pizza base on the floured peel or baking tray.
3. Spread the minced garlic over the pizza bases.
4. Arrange the leek and silverbeet mix on the pizzas.
5. Sprinkle most of the parmesan over the top (keep some aside to serve).
6. **\*Carefully pull out the racks with the very hot pizza stones.**
7. Without touching them (they are very hot!), sprinkle semolina over the pizza stones. Shake the peel or baking tray and slide each pizza onto the stone.
8. Drizzle the rest of the oil over the pizzas, then slide the rack with the pizzas back into the oven.



**To bake the pizzas:**

1. Bake the pizzas for 15 minutes or until the edges are very crisp and the cheese is bubbling.
2. To get a crispy base on pizzas cooked on pizza trays, **\*slide the pizzas off the trays onto the oven rack for the last few minutes.**
3. **\*Remove the pizzas from the oven.** Transfer them to the serving board with the wide egg lifter.
4. Cut the pizza into slices so there is a slice each for your diners.
5. Serve topped with rocket leaves and the remaining parmesan.

**\*Adult supervision required**

