



“Learning Together”



A community of active thinkers who can achieve their dreams.

Caring, Respectful, Learners

Issue No. 18

9th October 2020

Student of the Week Congratulations to:



Riley R: For working quietly and conscientiously during Literacy this week. Well done Riley!



Morgan F: For always doing his best to achieve his learning goals.



Ella P: For being a caring, respectful learner all week.



Ethan M: For returning to school with a superbly positive attitude and being willing to take learning risks.



Addison M: For his vast improvement in classroom behaviour. Well done!



Christina W-D: For being a great learner and learning all of our class routines so quickly. Welcome to Drouin South PS!



Art: Awarded to **Judd D** for always taking pride in his creative and imaginative Art work.



OSHC: Awarded to **Winter V** for her positive and energetic transition returning to OSHC.



IMPORTANT DATES

Tues 13th Oct— Elective forms due

Thurs 22nd Oct— Footy Colours Day

Fri 30th Oct— Pyjama Day

DROUIN SOUTH PRIMARY SCHOOL

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DROUIN SOUTH 3818
Ph. 5627 6286

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www.drouinsouth.vic.edu.au

Principal's Report



Dear Parents and Carers

Term 4 Commences

I extend a very warm welcome back to all of our students in Prep to 6 and also to all of our staff. Our school has been a very different place over term 3 so it is wonderful to see our classrooms once again buzzing with energy. Our teachers have done a magnificent job in getting straight back into learning routines and students have been very eager to be active thinkers and learners. It is great that we are all back "Learning Together" again.

Term 4 Priorities

Our Term 4 priorities are to ensure we fit as much quality learning in literacy and numeracy as we can throughout term 4. We also have a strong focus on student health and well-being as we know it has been a very challenging year. We will continue to ensure students are challenged and engaged within the literacy and numeracy sessions as well as ensure we have a range of other well-being focussed lessons and enrichment activities to make our term 4 as interesting as we possibly can. We have information coming home soon about our exciting electives program that will be held over a six week period through the term. Stay tuned!

Temperature Checks

The Department of Education has revised their direction to check the temperature of all students daily. Students will no longer have their temperature checked unless they are presenting at school unwell. This should put parents minds at ease who were concerned about the use of infra-red thermometers. It is also an important reminder to ensure that any child who is unwell or who has cold or flu like symptoms must not attend school.

Book Reviews

We absolutely love reading at Drouin South Primary School. We would love to hear about any books that our parents, grandparents, staff and students have been enjoying this year. For this reason we thought it could be fun to publish some Book Reviews throughout Term 4. Please email your book reviews to drouin.south.ps@education.vic.gov.au

Michael Smith (Principal) - "Learning Together"

Caring, Respectful, Learners



*Bec, our School Chaplain, will be recommencing
Breakfast Club next week!*

*It will be run in the BER building on Tuesdays and
Thursdays, from 8.25—8.55am.*

*All children are welcome, and can come on
one or both days.*

GETTING TO KNOW DSPS STAFF

Name: Michael Smith

Eye colour: Brown



Family / Pets:

My lovely wife Robyn and I celebrated our 30th wedding anniversary in September! We have 2 grown up children, Brittney and Mitchell, who are currently living in the Melbourne metropolitan area so we can't see them as they are in lock down! At home we have a 13 year old Kelpie-cross, named Bonnie. We also have 6 alpacas and a very large sheep (to mow the lawns)!



How long have you been at DSPS?

I have been the Principal at Drouin South PS now for almost 5 years although it doesn't feel that long! Time flies when you're having fun!

What does a perfect weekend look like for you?

A perfect weekend for me is having the right mix of hobbies to keep me busy. I love working around the house-I've got plenty of jobs to do! I also like playing guitar. I try never to miss watching a game when the Sydney Swans are playing – there's nothing better than watching them win at the MCG.



What's a great book you've read recently?

I read a book by Australian author Jane Harper. It is called The Dry. It was a bit of a murder mystery with some interesting twists. I believe that it will be released as a movie next year starring Eric Bana as the lead character.

Do you have a favourite movie?

Where do I start!! I love the *Back to the Future* series because I would love to be able to time travel. The other movie I enjoy is *School of Rock* starring Jack Black. His teaching methods are a bit questionable but he has success helping the class become a rock and roll band!



If you could visit anywhere in the world you've never been, where would you go?

Tough question! I think I would love to explore some places in Australia that I have never been such as the Kimberley Ranges.

What's your secret talent that no one knows about? Mr Moore and I play in a band together called JAM*821. (I wouldn't necessarily call it secret, or a talent!!)



What's your favourite season and why? Autumn is fantastic in West Gippsland. Autumn colours, chilly mornings and sunny days are my favourite.

What's your guilty pleasure? Tim-Tams!!



What is the best piece of advice you've ever received? "You can't control the actions of others but you can control your own reaction to them."

HEALTH AND WELL-BEING

Self-Care Report

Let's check-in with how you're doing.

 My needs are being met.	 I'd like to meet this need soon.	 My needs are not being met.
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Meeting my social needs.	
Feeling my feelings.	
Doing things that make me happy.	
Limiting news coverage.	
Healthy coping skills.	
Moving my body.	
Intentionally focusing on stress relief.	
Maintaining a daily routine.	
Practicing self-care.	

BlessingManifesting

If you would like to ask us a question or suggest an idea or recipe for our newsletter please feel free to contact us:

Anita: anita.weber@anglicarevic.org.au

Kathy: kathy.ryan@anglicarevic.org.au

Anita,
Kathy
& Lisa



PARENTZONE GIPPSLAND

TERM 4 PROGRAMS

Storytime:

Supported Playgroup

Join us online to enjoy songs, stories and fun activities each week.

Tuesdays
10:30am – 11:30am

Wednesdays
1pm – 2pm

Throughout school term
Online via Zoom

Homework Club:

to assist your children with their homework or just have some fun reading and playing games.

Tuesdays
3:30pm – 5:00pm

Throughout school term
Online via Zoom

Breaking The Cycle

For parents and carers of adolescents who are violent or abusive in the home

Thursdays
15th October – 3rd December
10:30am – 12:30pm

Online via Zoom

Let's Talk About Parenting

Learn strategies, share stories and take some time out for you!

Morning: Fridays 9th October – 13th November, 10:30am – 12:30pm

Evening: Wednesdays 11th November – 9th September, 5:30pm – 7:30pm

Dads Matter: Fridays 20th November – 18th December, 10:30am – 12:30pm

Parenting Teens: Wednesdays 28th October – 2nd December, 10:30am – 12:30pm

Online via Zoom

Single sessions

Understanding Your Child's Behaviour:

Wednesday 14th October, 10:30am – 12:30pm

Risky Business: Tough Conversations with

Teens: Wednesday 21st October, 10:30am – 12:30pm

Parenting Preschoolers: Monday 30th

November, 10:30am – 12:30pm

Parenting Anxious Kids: Monday 7th

December, 10:30am – 12:30pm

Self-care for Parents: Monday 14th

December, 10:30am – 12:30pm

Online via Zoom

For more information or to register please contact –
ParentZone Gippsland on 5135 9555
or email Parentzone.Gippsland@anglicarevic.org.au

PARENTZONE

Warragul Little Athletics Club

Celebrating 52 years of community Family, Fun and Fitness



Little Athletics is a great activity for children aged between 5 and 15.
It's a perfect way to learn the fundamental motor skills that will assist them
long into their futures.

Did we mention it's great for the entire family?

Athletics is back!

When – Saturday October the 17th. 8.45am start

Where – Geoff Watt Track, Burke Street Warragul

When you take that first step, you will never want to stop

Family, Fun and Fitness

Health

Social

Personal development

Due to current Covid restrictions and procedures, we encourage families to make
contact with the club prior to attendance.

www.warragullac.org.au

warragul@lavic.com.au

Facebook – Warragul Little Athletics Club

The important thing in the Olympic Games is not to win, but to take part. The important thing in life is not the triumph but the struggle. The essential thing is not to have fought well.

2020

GEOFF WATT



VIRTUAL RUN
 Be Inspired • Energetic • & Creative
DO IT YOUR WAY

MEMORIAL
Fun Run
& FESTIVAL



Medal & Buff
 Awarded to All Finishers

2.5k Walk/Run, 5k & 10k Walk/Run, Half Marathon

18-31.10.2020

EVENT TIMES: Starting 18.10.2020 **EVENT DATES:** 18th - 31st October 2020

To complete your Run/Walk, can be done over several days due to Restrictions

- L&F Eyecare Geoff Watt Half Marathon • Waterford Rise & Bulla 10k
- Harcourts 5k • Baw Baw Shire & Warragul Gazette 2.5k • R3HYDR8 Family Entry

SPOT PRIZES
FANCY DRESS PRIZES

Location: From wherever you are - Upload your times & photos - Enjoy your Run/Walk

www.geoffwattrun.com.au
facebook.com/geoffwattrun
 enquiries - (0499) 710338

Family meat pie



Ingredients

- 2 carrots, grated
- 1 onion, chopped
- 2 celery stalk, diced
- 500 g beef mince
- 2 tbs Vegemite
- 2 tbs barbecue sauce
- 1/2 cup water
- 2 tbs plain flour
- 3 sheet puff pastry
- 1 egg
- 1/4 cup milk



Method

Gather the ingredients and preheat your oven to 180°C (160°C fan-forced).

1. Gather the ingredients and preheat your oven to 180°C (160°C fan-forced).
2. If using a slow cooker; add the carrots, onion, celery, beef, Vegemite, barbecue sauce, water and flour. Let this stew for six hours (this can be done overnight). Alternatively, cook the mixture on the stove top on a medium heat until the celery is soft.
3. In a lightly greased pie tin, use 1.5 sheets of pastry to make the base. Poke some holes in it and then fill with pie weights or dry beans and blind bake for 15 minutes. Remove the weights.
4. Once the pastry and the mixture are ready, fill the baked base with meat and use the remaining pastry to cover it up. Make sure you put some holes in the top of pastry for the steam to come out. Now mix up the egg and milk and brush it over the top.
5. You can decorate the pie with shapes cut out of the left over pastry (optional) and bake it for 30 minutes.