



CLEVE AREA SCHOOL NEWSLETTER



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Hello Everyone!

On Monday 22nd of November we had a visit from Rick Perse, the Department for Education Chief Executive, Rowena Fox, the Education Director for our Partnership and Rebecca Huddy, Leader Advisor and Principal of Westport Primary School. Rick also visited Sims Farm. All our visitors were very impressed with the positive atmosphere in our school and the improvement work that is occurring in our classrooms.

We congratulate Emma Nield, who has won and accepted the Community Library Assistant role. Congratulations also to Julie-Anne Byrnes, who has won and accepted the role of Deputy Principal for the next five years. We wish both Emma and Julie-Anne all the best in their new roles.

We are now entering the final weeks of the year and so I want to take this opportunity to thank you for another successful year. On Friday we will have the annual **Presentation Assembly commencing at 9:20am in the school gym**. This will be a positive celebration of this year's work by students and staff. At the assembly we will acknowledge the achievement of our students and farewell our senior students as they enter the next phase of their life journey.

On Friday evening the Year 12's will hold the **Graduation Dinner** at the Cleve Sports Centre. This event, planned, by the students and supported by their parents, will be catered by the Parents and Friends and attended by students, parents and staff. This year we will have the formal aspects at the start of the evening. The bar will be closed until the formal activities have finished.

Cleve Area School PRESENTATION MORNING



CLASS of 2021

Friday 26th November, 2021
9:20am

Cleve Area School Gym

All attendees must COVID safe check in via the QR code or contact tracing sheet on arrival, wear face masks and adhere to social distancing requirements. If unwell or even mildly symptomatic **DO NOT ATTEND**. Please be mindful that any planned events may be subject to sudden change or cancellation in line with the latest health advice, please like our Facebook page to keep up to date with any changes that may occur

Our planning for 2022 is now in full swing. We are currently compiling classes, selecting the teaching staff and finalizing the Leadership Team for 2022. We hope to have all the major planning completed by the end of week 8.

Our Year 12 students have now completed exams and finalised assessment and assignments. We wish all our Year 12 students the best of luck for the future.

The Boarding House is again full for 2020 and I want to thank the Boarding House parents, Bev Hannigan-Story and Rowand Hannigan, for the work they do in caring for the students and managing all the aspects of the Boarding House. On various occasions we have families who are looking to find private board. If you are interested or know someone who can offer private board please contact us at the school.

On Monday 22nd November Mrs Bronwyn Smith and John Murray planned and produced the end of year **Music Concert**, this was an enjoyable event, the students performed well and the audience was treated to a variety of musical styles. I thank Bronwyn and John for their work in this important area of the curriculum and encourage parents and students to support music tuition in our school for 2022 and beyond.

The Cleve Area **School Governing Council** will be holding the last meeting for 2021 next **Monday November 29th** at 5.30pm in the Cleve Hotel. If you have any feedback, ideas suggestion or agenda items you want the Governing Council members to discuss, please send these to me or our Chairperson Deb Taheny.

Hats: Sunsafe hats (brimmed or legionnaire style) must be worn for all outside activities. We have a 'NO HAT, NO PLAY' rule at school. This is a safety issue and we ask you to have a chat to your children about this. Students who do not abide by this are asked sit in a shaded area. We have a whole school agreement about NO HATS IN THE CLASSROOM. We expect all students and staff to abide by this agreement.

CREW values of Caring, Respect, Enthusiasm for learning and Working together drive the way we relate, interact and perform at school. As we get closer to the end of the year I want to remind students that we expect these values to be followed at all times, in all lessons, in the yard and on the buses. If we continue to follow the CREW values with positive behaviours for learning, our school will continue to be a "Great Place to Learn"

I remind all parents that on **Friday 10th December** (last day of the term) we have a **Pupil Free Day** planned. The school will be closed, however staff will be at school working on programs, strategic planning and our School Improvement plan for 2022.

I thank all the families for the ongoing support that you have given the school and myself for the past 11 years.

Thank you
Ray Marino, Principal

Deputy News

Congratulations to the Year 4/5 Mason for presenting the R-5 assembly at the end of last week. It was really well put together and I'm sure everyone in the audience enjoyed themselves. I think Miss Mason was more nervous than anyone else in the class, as it was the first time she had organised an assembly. I have to apologise for being late and missing the beginning and having to get the announcement on the loud speaker (Yes, I completed the walk of shame arriving late!). I will be better organised in the future. I could have tried explaining that I was busy, teaching, etc. but I don't think anyone is going to believe me! We are almost there with our staffing for the R-6 section of the school. Students have been organised into their classes for 2022. We have a few last minute staffing issues to work through and then we will be in a position to share teachers and classes next week. We really want to be organised early so that the students and teachers can start the transition process of getting to know each other. We feel it is important for them to touch base before the end of the year to help with any anxieties which may occur with the unknown over the school holidays.

Our SSO positions will be finalised during next week also. This also is important for those students who receive 1:1 support, and as with the teachers, SSO's will be able to start developing relationships with the students they will be supporting in 2022. By completing these processes early it will also allow our teachers and SSO's the opportunity to discuss the students and their learning and be better prepared for next year.

We were very fortunate to have the crew from 'The Dusty Feet Mob' present to the whole school last Friday. It was great to hear about how culture plays such a large part in the First Nations People lives and

influences their dance, beliefs and life values. The young kids who performed were brilliant and they got many of our students and staff up and shared their dances with us.

Next week the R-7 classes have swimming lessons. Please keep an eye out for the timetable which your child's class teacher will share. It's the perfect time for the kids to get back into the water and improve their confidence levels in and around the water as we move into the (hopefully) warmer weather.

Just a reminder about the end of year concert which is on Thursday 9th December starting at 10am. This will have special guests attending, the Kindy Kids, performing their act as part of the R-7 performance.

This will be an open air performance on the edge of the oval. Book in the date!

Please remember that at any time you have any concerns, issues or ideas, please feel free to contact your child's class teacher, in the first instance, Ray or myself. We are more than happy to discuss how we can continue to work together to improve our school.

Trevor

Deputy Principal

Business and Innovation Class

Hello my name is Jorja Newlyn,

In my Year 10 Business and Innovation class, I was required to create a project. It was recognised that the younger and older generations were not mixing enough, throughout the community. This is when I had the thought to preserve memories from the elderly. I had to interview community members, create a survey to gather individuals' opinions. Then hand booklets out to local shops for customers to grab. Once I had interviewed local grandparents, I put together recipe book pages that contained both a recipe, method and personal story. I have decided that a better option would be to place the recipes in the school newsletter to reach a wider audience. Therefore, over the next few weeks I will provide you with a special memory for you to try!

Congratulations!

Congratulations to the Year 4/5 and Year 6/7 classes for their wins in The Commissioner's Digital Challenge. They have won for the school a class subscription for a year to Grok Academy. Our school competed in 3 Challenges. Learn to speak Robot, which is a digital thinking challenge, Zoom out, which is a Systems thinking challenge and Space to Dream, which is a Design thinking challenge with a digital component. In the Space to Dream section we chose 3 entries from our school to compete against other South Australian schools. Congratulations to Rivah Nield whose entry 'Goldfish 2000' won her entry into the exhibition. The exhibition is currently at the Australian Space Discovery Centre on North Terrace in Adelaide. The exhibition will tour the state next year, coming to Cleve library in about July or August. All students received certificates earlier in the term for competing in the challenges.

Joanne Hackshaw and Sam Wardle (Technology teachers).

BRON S MUSIC SCHOOL

I am looking forward to again offering private music tuition based at the school in 2022.

The instruments I offer are voice, piano, flute and recorder (yes, eye roll – but it is a starting base for a lot of woodwind instruments!). If there are other instruments students are keen to learn, so am I! Lessons are ½ hour sessions.

The cost is \$29 for one-person lesson

\$19 for a two-person lesson

\$10 if I can get 3 or more for recorder lessons

Any inquiries, please email me on bronwyn.smith735@schools.sa.edu.au or message me on 0417288310 ASAP.

Thank you, I look forward to working with music students in 2022!

Bronwyn Smith





CLEVE AREA SCHOOL

Eyre Peninsula, South Australia

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Phone: (08) 86282104 Fax: (08) 86282511
Email: dl.0753.info@schools.sa.edu.au

18th November 2021

Dear parent/caregiver,

On November 16, the Commissioner of Police, acting in his role as the State Coordinator responding to the COVID-19 pandemic, announced the Emergency Management (Education and Early Childhood Settings Vaccination) (COVID-19) Direction 2021. Under this Direction, COVID-19 vaccinations will be mandatory for all people who work or volunteer at our Cleve Area School, except those who have a [medical exemption](#) endorsed by the Chief Public Health Officer. This includes:

- All of our staff and contractors
- Anyone who visits our schools/preschool/children's centre for work purposes
- Our Governing Council members
- All volunteers and parent helpers (people who assist with reading, camps, excursions, canteen, fundraising etc).

Under this Direction, all of the above-mentioned people must receive at least 1 dose of a Therapeutic Goods Association (TGA) approved COVID-19 vaccination and a booking to receive a second dose by 11.59pm on 10 December 2021, which is the last day of term.

The Direction does not apply to students, parents dropping off or picking up children, attending parent teacher interviews, events or similar, as long as they are not working or volunteering at the event and COVID safe measures are followed.

More information about the Direction is available on The Department for Education website: education.sa.gov.au

Our number one priority is providing a safe environment for our students and for our staff, and this new measure aims to reduce the spread of COVID-19.

Regards,

Ray Marino
Principal





Beverly Robst, 68, grew up in the suburbs of Parramatta, NSW. An area designed for large families on low incomes. Today, she and husband Ted have retired to Arno Bay with their two dogs Pom and Jack.

"My father was a good cook who liked new foods, but he learned out of necessity and was restricted by cost," Bev said. "He had Polio growing up and stomach issues as a result but he was married to a young wife who couldn't cook and he quickly became the head of a big family. "It wasn't unusual for us to eat rabbit growing up - we didn't realise though - as far as we knew, we had the only 4-legged chickens in the neighbourhood and we all got our own drumstick.

"Dad would often go without so there was more to share around between us. He'd fill out his salad with dandelion leaves, or eat pipis off the beach when the rest of us used them for bait."

Food was very basic growing up for Bev and her seven siblings. Three veg and meat and maybe scones. Lots of bread and spread.

"For dessert we might have bread and butter pudding or baked rice putting - anything that would fill eight kids cheaply," she said.

"But when I got married, my Welsh husband expected desserts and home-made cakes, and I learned from recipe books and elderly neighbours how to make his favourites."

"I found this choux pastry when I was experimenting with baking. This is easy to do badly but when you do them well they're great for taking to morning teas or for special events - they're very impressive.

According to Bev it's important to use room temperature eggs and real, salted butter - no butter substitutes or margarine.

"Just stick to the recipe and use quality ingredients. The eggs should be jumbo - and you'll need four or five for a batch - you want to keep adding beaten eggs until the batter is sticky and glossy.

"The recipe calls for you to bring the water up slowly until butter sugar is melted and as it just starts to boil take it off the heat then you throw the flour in all in one hit.

"You can't mess with the recipe - don't double it or triple it because it never works. But this makes a big batch and they're always better fresh anyway."

Bev said she used to make these by hand, but in a modern kitchen they're a bit easier with a good mixer and a fan-forced gas oven.

She says patience is key to the success of these French favourites.

"Don't open the oven for 25 minutes while it's cooking. They'll go flat. After 25 minutes when they're nice and golden, skewer them to let the steam out, and place them back in the hot oven."

To store them in an airtight container for a day or two, leave them plain and unfilled. Then ice them and fill them just before you eat them. But they're always better the same day - just cooled enough to ice.

"I like to pipe them thickly - in thick poop emojis or slug shapes - and then I use the tip of my finger, wetted, to fold down any corners or tails that might burn in the hot oven."

Choux, according to Bev, can be used for anything; custard puffs or eclairs or you can add different fillings with coffee cream or lemon curd.

"But for the kids, I only ever use fresh cream whipped with a little vanilla and icing sugar and I cover it with Cadbury's dairy milk chocolate or a chocolate butter frosting."

Bev said there's nothing quick or easy about making these - but they're worth it!

"When the kids were little, though, I got sick of my daughter volunteering me to make them for every school morning tea, tennis competition, or birthday party.

"I do like when they turn out well because it's a pleasure to serve them and to see the family hoovers them up. It feels good to be able to create something so impressive and luxurious to put out on the table," she said.

"Today, I have a family full of foodies. Cooking used to be a necessity but now it's a joy - and occasionally a demand. The eclairs don't come out often but every 5 years or so I drag the recipe out again to impress the kids and the grandkids.

"My older grandkids teach themselves to cook new things every day from YouTube but I learned the old fashion way.

Although, I have been known to Google a recipe.

"I believe every kid deserves a home-made birthday cake in a crazy design, or special treats on their big day. My grandchildren head straight to the biscuit barrel at our house and my husband always looks forward to jam drops or coconut slice. But eclairs - well they're the top treat in our house!"



CLASSIC CHOCOLATE ECLAIRS

BY BEVERLY ROBST

Ingredients

PASTRY SHELLS:

- 1 cup (240mL) water
- 1/2 cup (115g) unsalted butter
- 1 tablespoon granulated sugar
- 1/4 teaspoon salt
- 1 cup (125g) all-purpose flour
- 4-5 large eggs (room temperature)

PASTRY CREAM:

- Large bottle of cream
- Tablespoon icing sugar
- Slurp of vanilla

USE YOUR FAVOURITE ICEING OR
GANSASH

PREPERATION: 30MINS

COOKING: 35MINS

READY IN:90MINS

Method

1. Preheat oven to 190°. Line 2 baking trays with baking paper.
2. In a medium saucepan, add water, butter, sugar and salt. Heat the mixture with medium heat, stirring regularly to desolve the sugar and melt the butter. Once the sugar has dissolved and the butter is melted, increase the heat to high allowing the mixture to boil.
3. Whilst the ingredients are being heated sift the flour.
4. Once the mixture comes to a boil, remove the saucepan from heat and add flour all at once. Quickly mix the mixture until all the flour is absorbed.
5. Put the saucepan back to burner and reduce the heat to medium. Cook the dough, continuously mixing with a wooden spoon. The dough will begin to form into a ball. Keep mixing for another 3-4 minutes until light crust forms on the bottom of the pan. (It is important to cook for at least 3-4 minutes to dry out the panade).
6. Transfer the dough into a mixing bowl, with a paddle attachment and mix it for a few minutes on low speed until the mixture is at room temperature, roughly 2 minutes.
7. Add eggs one at a time, mixing the batter well after each addition. The dough should be smooth and shiny, thin enough to slowly fall into a ribbon.
8. Transfer the batter into a large pastry bag, fitted with a round or star tip. Rest the batter for at least 1 hour at room temperature, or refrigerate up to 2 days.
9. Pipe the batter into 4-inch skinny logs at least 2 inches apart. Level the peaked tops with a wet fingertip.
10. Bake the shells for 30-35 minutes, or until the shells are puffed up and golden brown. (Do not open the oven door for the first 25 minutes).
11. Once the shells are baked, cool until safe to handle, cut out 2 holes on the bottom using a round piping tip, or simply make a small slit on the side of the shells. Arrange the shells back on the baking sheet with the holes facing upwards. Bake them again for another 5 minutes.

Arno Bay Community Xmas Craft Fair

9:00am - 2:00pm

Sunday 28th November 2021

Arno Bay Sporting Complex

VARIETY OF STALLS INCLUDING

- ◊ HOMEMADE BAKED GOODIES
- ◊ PLANTS
- ◊ JAMES & PICKLES
- ◊ QUILTING
- ◊ DRIED FRUITS & NUTS
- ◊ DOLLS CLOTHES AND BEDS
- ◊ ARTS & CRAFTS
- ◊ COMPUTER ADVICE
- ◊ JEWELLERY

AND MUCH MORE!

Food Available on the Day



SPONSORS

Major Sponsorship



Gold Sponsorship

Cleve District Council

Arno Bay Hotel Social Club

Arno Bay Progress Association

Silver Sponsorship—Arno Bay Post Office

All Enquiries and Bookings Trish Ranger - 0407 718 087

All monies raised will be donated to local community groups



Darke Peak CHRISTMAS TREE

pool party POOL OPEN, WEATHER PERMITTING!
BRING BATHERS + TOWELS

SUNDAY 12TH DECEMBER

DARKE PEAK SPORTING COMPLEX

4:00PM START

ROAST ROLLS + SAUSAGE SIZZLE TEA AVAILABLE

FOR FURTHER QUERIES: HALEY BEINKE 0429 818 083 OR KELLY MORROW 8420 4045
NAMES, AGES AND PAYMENT (\$15 PER CHILD) FOR PARTICIPATING CHILDREN NEED TO BE IN BY MONDAY 15 NOVEMBER
DIRECT DEBIT: BSB 433000 ACCT 177325503 (NEW ACCOUNT) PLEASE PUT SURNAME AS REFERENCE AND ALSO SEND EMAIL CONFIRMATION WITH NAMES AND AGES TO CHLOEWAKE@HOTMAIL.COM
CHEQUES PAYABLE TO DARKE PEAK CHRISTMAS TREE OR MAIL WITH NAMES AND AGES TO CHLOE WAKE RSD 145 DARKE PEAK SA 8642
CHILDREN MUST BE PRESENT ON THE NIGHT TO RECEIVE THEIR GIFT FROM SANTA

STUDENT FREE DAY
Friday 10th December



Christmas Eve at the Port Neill GreenShed

Friday December 24th from 5pm

BYO chair or picnic rug

BBQ tea + drinks available for purchase

Present from Santa \$25/child
contact Abby Harris 0447559040
before 15/11/21 to register

Please transfer payment to:
Port Neill Primary School
BSB: 633 108 Acct: 144 734 506
Ref: PG Xmas + surname

A PORT NEILL PLAYCENTRE FUNDRAISER
CURRENT COVID RECOMMENDATIONS AT THE TIME WILL APPLY



FOR SALE
BY TENDER

Cox Ride on Mower 13 – 32 16hp
for sale by tender

for more information contact Jock Duncan
0427 280 122

Tenders close 4pm Wednesday 1st December 2021

Tenders will be accepted via email to
Julie.wetherall542@schools.sa.edu.au

Or via mail marked confidential att: Julie Wetherall –
Mower tender

Under the Pines

Twilight Markets

4pm till late

SATURDAY 8TH JANUARY 2022

Featuring Musicians
JOSH MORPHETT
CHRISSY K BAND
BROOK NEWTON

Covid Management Plan will be in place

Food - Local Stalls - Music - Family Fun

PI NEILL

underthepinesmarket@gmail.com

Holiday Swim ROYAL LIFE SAVING SOUTH AUSTRALIA

SMILE AND SURVIVE

Bronze Medallion Bronze Star

THE ROYAL LIFE SAVING SWIM & SURVIVE PROGRAM YOU KNOW AND LOVE!

COMING THIS DECEMBER & JANUARY!

BRING YOUR LOGBOOKS AND GET READY FOR A WEEK OF FUN!

ENROLMENTS NOW OPEN!

WWW.HOLIDAYSWIM.COM.AU



Sophie Thomson Community Event

Gardening and wellbeing talks

Cowell Saturday 4th Dec

Time: 9:30am – 3:30pm including lunch
 Talks: Drought proofing your garden, looking after your wellbeing, wicking bed workshop and local garden tour, gardening for health and wellbeing
 Venue: Cowell Institute
 Cost: FREE

Cleve Sunday 5th Dec

Time: 9:30am to 3:30pm, including Lunch
 Talks: Drought proofing your garden, looking after your wellbeing, wicking bed workshop and local garden tour, Garden Woes
 Venue: Cleve Institute
 Cost: FREE

Kimba Monday 6th Dec

Time: 9:30am to 3:30pm, including lunch
 Talks: Drought proofing your garden, looking after your wellbeing, wicking bed workshop and local garden tour, Grow your own
 Venue: Kimba Hall
 Cost: FREE

Please register your attendance at https://events.humanitix.com/ep_gardening_talks or message Jasmin Piggott: 0438 207 434

redcross.org.au

AustralianRedCross @redcrossau

THE DISTRICT COUNCIL OF CLEVE PRESENTS

THE 2021 CLEVE CHRISTMAS PAGEANT

FLOATS + SANTA + ENTERTAINMENT

DECEMBER 17 2021 FROM 6PM

PRIZES FOR BEST
 FLOAT . HOME LIGHT DISPLAY . BUSINESS SHOPFRONT DISPLAY . STREET LIGHT DISPLAY
 ENTRY FORMS AVAILABLE ON THE COUNCIL FACEBOOK PAGE AND AT THE COUNCIL OFFICE

10 MAIN STREET, CLEVE SA 5640 . 08 8628 2004 . WWW.CLEVE.SA.GOV.AU

MANGALO Christmas TREE

6pm
 Father Christmas arrives at 7pm

FRIDAY
 DECEMBER 10TH