Principal's Report

Lion Youth of the Year Quest
On Tuesday evening, 8 of our senior students participated in the Lions Youth of the Year Quest at the Derrinallum Hall. Josh Anderson, Ashley Spillman, Faith Gordon, Olivia Loader, Jayde Neil, Brianna Poole, Elly York-Williams and Simon Cameron all participated in the selection process that consisted of a written application, an interview and public speaking. All of the students are to be commended in the way they represented themselves and the College. Congratulations to the overall winner Simon Cameron as well as to Faith Gordon on being awarded the Public Speaking Award. Many thanks to our valued community partner the Lismore and District Lions Club for this great opportunity for the students at the College and for the support they provide for us throughout the year. Simon will now compete in the Regional Finals.

School Council Election 2014
Attached to this week’s newsletter is information relating to the 2015 School Council Election. Nominations open this Friday 20th February at 3.00 pm and close next Friday the 27th of February at 4.00pm. Nomination forms are available at the school office. We require 4 Parent members and 1 DET member. All you need is an interest in your child’s school and the desire to work in partnership with others. Thank you to outgoing members, Gary Poole, Narelle Uren, Sharon Young, Lesley Brown, Peter Grech, Eliza Ogden, and Zach Gelie for their service to the College. Our ongoing School Council members are Leanne Muiraney, Sharon Pyke, Kaye Ormsby, Janette Devlin and Alan Coffey.

Thank You
Many thanks to Chris and Cheyenne Ainsworth, owners of the soon to be opened business “The Front Paddock”, for their recent generous donation of 2 metal bike racks. No sooner had the bike racks been delivered to the school, parent Gary Poole quickly had them installed. Thank you to Chris, Cheyenne and Gary!

Situation Vacant
We currently have re-advertised a position on Recruitment Online for an Education Support/Integration Aide for 15.2 hours per week. For further information go to Recruitment Online on the Department of Education and Training website, www.education.vic.gov.au. Applications for this position close on the 24th of February.

DPAC Raffle and Mystery Auction
The DPAC raffle was drawn at the Derrinallum Town Market last Sunday and the winners were Alister McLean (portable B-B-Q), Mrs Phyliss Carter (dance lessons) and Marg Edwards (“The Chook Shed” vouchers). Thank you everyone who supported the raffle, especially to parent Mirelle Temple, “The Chook Shed” Camperdown and Mr Ellington for donating these wonderful prizes.

Congratulations to Keith Britton on his winning bid for the wooden cupboard in our recent “Mystery Auction”,

Change of Seasons
Next Monday, February the 23rd, we are extremely fortunate to have 8 AFL players from Geelong Football Club visit Derrinallum as part of the Geelong AFL Community Camp. The players will arrive at the College at 10.45 am before meeting with the Years 9 to 12 students to share their experiences regarding being an elite athlete and leadership. At 12.00 noon, a community lunch is being held at the Derrinallum Recreation Reserve where all community members are invited to come along and meet the players and enjoy the B-B-Q provided by the Lismore/Derrinallum Football Netball Club. At 1.00 o’clock, primary students from Lismore Primary and Years Prep to Year 8 students from Derrinallum P-12 will participate in a Super Clinic with the Geelong players. All students who are Geelong fans are permitted to bring their Geelong supporters gear along to school on Monday. This is a fantastic opportunity for our district, please take part in the day and show our appreciation to the Geelong Football Club for coming to our rural area.

Alan Coffey - Principal

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2015 - Term Dates
Term 1, 28 January to 27 March
Term 2, 13 April to 26 June
Term 3, 13 July to 18 September
Term 4, 5 October to 18 December

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On the 17th of February a group of assorted students from Year 10 to Year 12 were assembled at the Derrinallum Town Hall for a night of public speaking. The audience turnout was rather good and with nervous competitors they all managed to take it all in their stride without breaking step. The first order of the night was the two impromptus of no longer than 2 minutes. The five minute prepared speech followed with a broad range of topics from, ‘more needs to be done to combat forced marriage’ to ‘Australia should legalize assisted suicides’. A good night was had by all and in the end the runner up position of best speech on the night went to Faith Gordon, with Simon Cameron taking out the top prize of the Lismore/Derrinallum Lions Youth Of The Year.

Home Economics—Mr Stephen

Savoury chicken parcel with mango and capsicum or avocado salsa

Ingredients

Savoury chicken parcel
1 large mushroom
20 grams butter
3 sheets filo pastry
1 small chicken fillet
1 slice of cheddar cheese
1 slice of ham

Salsa
1/4 mango, peeled and diced
1/8 red capsicum or avocado, finely diced
1/8 small red onion, finely diced
1/4 small red chilli, finely chopped
2 teaspoons fresh mint, finely chopped
1/2 lime, juiced
Salt and pepper
1 cos lettuce leaf

Method

Making the savoury chicken parcel
1. Preheat the oven to 180°C. Lightly grease an oven tray.
2. Slice mushroom thinly.
3. Melt the butter in a small saucepan or in the microwave. Brush one sheet of the filo pastry with the butter. Place the second sheet on the top. Brush with butter and place the third sheet of filo on the top.
4. Place the chicken fillet on the bottom edge of the pastry. Top with the slice of cheddar cheese and the mushroom slices. Place the ham over the top of the mushrooms.
5. Fold in the edges of the pastry and then roll up to form a parcel. Make three cuts on the top.
6. Bake in the preheated oven for 30-35 minutes until the pastry is golden and crisp and the chicken is cooked through.
7. Place the chicken parcel on the oven tray and brush with the remaining melted butter.
8. Bake in the preheated oven for 25-30 minutes until the salsa is thick and the chicken is cooked through.

Making the salsa
1. Combine all ingredients except the cos lettuce and mix gently.
2. Serve the salsa in the lettuce cup.

Serves 1

 Prep Time: 15 Minutes
Cooking Time: 15 Minutes

Serves 1

Students of the Week

Maddison for her great presentation on work.

Brody for a great reading response.

Eve for showing concern for new students at our school.

Mr Smith’s Maths Problem!

And the WINNERS ARE... the whole Derrinallum Community really. We drew the raffle prize at the last market and the winners were: The Chook Shed in Camperdown Vouchers were won by Marg Edwards, the Dance Lessons from Alamania Dance Studio were won by Mrs P Carter. I hope she enjoys them or can give them to someone in the family that may be getting married. The major prize of our BBQ was won by Alister McLean, so there should be snags in abundance in the McLean household now. Congratulations to all the winners, we hope you enjoy your prizes. Funds from the raffle will go towards replacing and upgrading some of the microphone and speaker leads for our sound system and doing some maintenance of the instruments the classroom students enjoy so much.

For those who wish to get their mathematical minds thinking, try finding an answer to this week’s question:

Mr Dally’s rugby match will take 90 minutes from start to finish, including the half time break. His match must finish by 1.20 pm. What is the latest time his match can start?

Work Experience

William Adams

On February the 9th to the 13th, 2015, I did some work experience at CAT in Clayton. During the week I did basic mechanical jobs such as oil filter dismantling and fitting, building machines such as graders and loaders. I helped clean machines such as 4 grader and also helped find an overheating problem. I fitted rubber tracks on a 12 tonner, I sanded back a d6 dozer because I had to sand the whole thing, it took me all day to do it, however, the guy that was in charge of the paint shop was a great guy called Miggy and he told me a lot about working at CAT and how rewarding it is to work there.