



# WOOMERA AREA SCHOOL



Government of South Australia  
Department for Education

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15th September 2022

## PRINCIPAL'S REPORT

## COMING UP...

Welcome to week 8 of term 3 and what an interesting term we have had. Over the last 3 weeks all but one member of our staff have been hit with COVID-19. We had avoided it for so long but it hit with vengeance. We now only have 2 students and a staff member who have been able to avoid it. Thank you for your patience and support through this time. I recognise that the first day was especially tricky as I was trying to get information out to parents as quickly as possible while following Departmental protocols. This meant that I was not able to get information out to people as early as I had hoped and I know caused some angst amongst the community. My apologies for this as my goal was to get all information out to everyone before the school day commenced, unfortunately the people who are required to

approve a school closure were not available until later in the morning.

For a school a school to be closed there are many steps that have to be taken including approval from The Minister. Thank you all again for your support. Special thanks goes to Angela Thompson from Andamooka, who was able to work for us during week 6 along with Carol Strawbridge to keep the school open until staff were cleared to return to work.

With the death of Her Majesty Queen Elizabeth II we offer our condolences and respect. As our Government has announced a Public Holiday for Thursday September 22nd there will be no school. We hope to see all our students back on the 23rd.

We farewelled Saphira Silberschneider this last week.

- 19th Sept Talk like a Pirate Day
- 27th Sept Hero Dress Up Day
- 30th Sept Last Day of Term  
Early dismissalal 2pm

### Fun Fact

A company in Poland makes dinnerware out of wheat so that you can eat your plate!

They make plates out of wheat bran because it's not just edible: it's completely biodegradable too!

The company makes plates, bowls, and even cutlery that can withstand high temperatures and wet foods.



Although Saphira was only with us for a short time we will miss her cheery face and positive attitude and wish her and her family the best in Andamooka.

Staff have been doing a number of training courses over the last few weeks with updates in First Aid, Numeracy and Literacy training, looking at differentiation to cater for each individual student's needs and working through departmental documents. This has required travel for some and we have had our Curriculum Lead, Tania Sweeney working with us over the last two days focussing on new resources from the Department and how we can use them to improve the learning opportunities for our students. Alex Fowler will be out for the last week of term attending the Australian Science Teachers Association annual conference in Canberra. We will have Cameron Redden, Permanent Relief Teacher (PRT) here to cover Alex's classes.

As spring has sprung we are starting to harvest some items from our garden. We have also picked and seeded a number of quandongs from our trees. Watch out for what we do with our quandongs. This will be a learning curve for all of us. Our orchids are also starting to flower.

We hope you all stay safe and well and look forward to a productive last few weeks.



# Quandongs

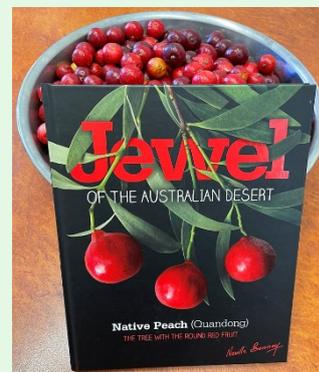
Quandong (*Santalum acuminatum*) is an Australian native plant that is a part of the sandalwood family. Quandong plants are , drought tolerant, salt tolerant and frost tolerant and can survive in some of the harshest conditions.



Quandong grow from large evergreen shrubs into small trees with gum-like leaves. They can grow up to six-metres tall and produce fruit all year-round.



Australian people often refer to Quandongs as the Wild Peach, Desert Peach or Native Peach. Quandongs have a vitamin C content higher than oranges and almost certainly saved many early Australian explorers from scurvy.



The ripe, sweet, beautifully textured flesh of the Quandong is eaten fresh, although it can also be dried and stored for future use. For convenience, dried Quandong can be reconstituted and used in a range of tantalizing desserts.

# PIZZA DAY



While most of the staff and students were at home with Covid, a few of us made and ate pizza's.

It all began innocently, as a Maths class to use paper pizza bases and toppings. Then it took on a whole new life, when Lachlan and Bodhi cooked them from the pizza charts they had made up of what everyone likes.

Little did we know that they would cook them to our requirements the following day. They were yummy!

Thank you Beth, Elizabeth and Destyne for helping Lachlan and Bodhi.

By Carol

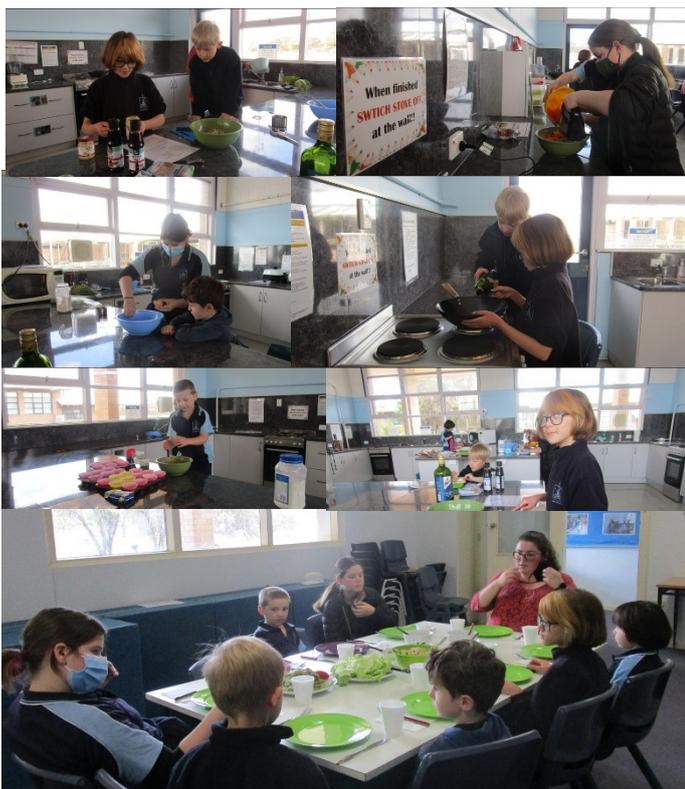


# Kitchen Garden

In our school garden we have been growing lots of different foods. This week we harvested a whole heap of yummy foods which we then cooked with. We were able to harvest lettuce, cauliflower, broccoli, capsicum, chives, carrots and quandongs.



With these we cooked three recipes; carrot cupcakes, san choy bao, and broccoli, cauliflower and cheese fritters. All three recipes were a hit. With some students favoring the san choy bao while others preferred the fritters. Everyone enjoyed the carrot cupcakes with cream cheese icing.



We did not use the quandongs yet but instead have been de-seeding and then freezing them. We will be able to use the quandongs in cooking later as well as use the seeds. We hope to propagate our own quandong seeds. We also have so many that we will be able to use them in STEAM and craft activities.



