

Murrayville Community College Newsletter



No.32 : 19th October 2018

Inspiring P.R.I.D.E. • We Value • Persistence Respect Independence Determination Excellence

From the Principal

Congratulations ...

... to our three Primary students who competed at Regional Athletics in Bendigo on Monday. Harvey and Clayton were very competitive in their events, but unfortunately just missed out on a place. Special congratulations to Matilda who placed third in Long Jump and earned a medallion. Thanks to the parents who transported and supported these athletes.



Planning ...

... for 2019 is well under way, with our indicative budget being released at the end of last term. Although our total enrolment will be slightly less next year, there has been some funding increase due to Gonski and other initiatives that will allow us to still continue to run our full range of programs and offer your children a world class education.

The 2019 timetable and all contract staffing positions will be finalised in the coming weeks. Booklists are coming home today. Newsagency order forms for secondary classes will be sent home next week.

CEP visit & Youth Ambassadors –

It was wonderful to have Phil Brown, the executive officer of the Country Education Partnership call in on Thursday afternoon and meet with our CEP Rural Youth Ambassadors. He spent time with Kirsty and Lara and discussed their joint project, prior to their final forum in Melbourne in early December. He also checked in with Lillian and Jade, our Mallee Youth Ambassadors.

Jade and Lillian travelled to Ouyen with me today to meet and consult with the Mallee Cluster Principals and Country Education Partnership reps Kate Roache and Phil Brown to discuss the future directions of the Mallee Cluster and how it can continue to work together to improve outcomes for students across the Mallee.

The girls had some time to work with the other Youth Ambassadors to plan for the Mallee Cluster Year 6 High School Readiness Day that is planned to be held in Ouyen in Week 10. The students are planning to run this day, with the assistance of teachers, to give all of the Year 6 students across the Mallee Cluster a chance to meet and connect, to participate in a range of fun activities and ultimately to find out what they need to know about High School from those who know it best.

The leadership development offered through both Youth Ambassador initiatives has been outstanding and I would like to congratulate all four girls on their level of participation over 2018.

Farewell ...

... to Blake, Darren and Tim who had their last day at MCC today. I would like to wish the three of them all the very best at their new school in Coober Pedy.

*Natasha Mudie
Principal*



8-12 October

3	96.6%
6	96.3%
11	95%
12	94%
1, 4	93.3%
2, 7	90%
10	86.6%
9	85.7%
Prep, 8	80%
5	75%

Please notify absences before 9:30am or parents will be contacted by the school
Phone 5095 2001 or email oster.brenda.j@edumail.vic.gov.au

You are invited to attend an evening at
 Murraysville Community College on
 Friday 9th November
 to recognise the many years of service
 given to education in Murraysville by
 Karen Willersdorf & Brenda Menzel
 6:30 start for 7pm BBQ tea : BYO drinks

RSVP to 03 50952001 or oster.brenda.j@edumail.vic.gov.au by 5th November please

Scholarships

Academic Merit

Annual scholarships to the value of
 \$5,000 to Year 12 students across Victoria*

Applications open:

6 August 2018

Applications close:

26 October 2018

www.federation.edu.au/Year12Scholarships

CANTEEN

Hat reminder

STUDENTS MUST WEAR HATS
 WHEN OUTSIDE IN TERMS 4 & 1



ALL ORDERS TO BE PLACED
at the Front Office BEFORE SCHOOL
Late orders will only have access
to ham & cheese toasties

MONDAY	Sandwiches/Rolls <u>AND</u> Hot Foods including Toasties
TUESDAY	Sandwiches/Rolls <u>AND</u> Toasties
WEDNESDAY	Sandwiches/Rolls <u>AND</u> Toasties
THURSDAY	Sandwiches/Rolls <u>AND</u> Toasties
FRIDAY	HOT FOODS & Toasties <u>ONLY</u> (no sandwiches or rolls)

Pies/Pasties \$4.50 : Party Pies \$1 : Sausage Rolls \$3
 Sauce 20c

Pizzas (Ham & Pineapple or Bacon & Cheese) \$2

Sandwiches / Rolls

Ham & Cheese Toasties \$2

Please - no more than \$5 in your envelope

PRIDE AWARDS

P-2:

Jaxon WYATT

for RESPECT

for his peers

3-4:

Mya JENZEN

for RESPECTING her classmates by offering her assistance with their chromebooks

Nate KELLY

for DETERMINATION

to confidently perform a play to the class

5-6:

Steffinie AMMERLAAN

for showing INDEPENDENCE

in her first week back, approaching learning with a higher level of organisation and self-motivation



Last Thursday we had 11 athletes compete in the Loddon Mallee Regional athletics carnival in Bendigo.

It was a perfect day for athletics, which isn't often the case in Bendigo, and our students performed extremely well.

Well done to Allea Heintze, Suzie Beckmann, Kirsty Heintze, Lillian Moyle, Sydney Heintze, Thomas Wurfel and Blake Virgo for all making it to the regional event and performing well on the day. All of these students were only seconds or centimetres from achieving a top 3 position.

Congratulations to Daniel McDonald who achieved a second place medallion for discus and to Jade Bennier and Miranda Walker for achieving a third place medallion for the 800m and triple jump respectively. A massive congratulations to Josh Matiwane who came third in long jump, but also WON triple jump meaning he has now qualified for the state athletics championships in Melbourne.

Huge thankyou to Mrs Cowley for coming on the trip (on her birthday and anniversary) and to Carly Heintze, Glenda McDonald and Darren Heintze for coming along and supporting the students.



On Monday 15th October Clayton, Matilda and Harvey competed in the Regional Athletics event at Bendigo. It was an excellent experience for them all and they competed exceptionally well.

Thank you to the parents who supported and supervised their children on the day.

Clayton – 12 yr boys long jump – 4th

Matilda – 10 yr girls long jump - 3rd and discus - 8th

Harvey – 10 yr boys 1500m – 6th

Eryn Wyatt

Primary Regional Athletics



SECONDHAND TEXTS

<i>title</i>	<i>price</i>	<i>available from</i>	<i>year level</i>
Cambridge Senior Further Maths ATAR Notes - Further Maths 3&4	\$50.00 \$15.00	Natasha Mudie (5095 2001)	VCE 3&4 VCE 3&4

Australians eat 3kg of food and drink each day. Australia can't sustain this food production into the future. The population will increase by 15 million by 2050. Australia has to find innovative ways to produce more food. *Catalyst: Feeding Australia: Foods of Tomorrow*, revealed how modular farms (a small container growing leafy vegetables on vertical walls) produce 6 tonnes of kale and herbs each year, which is sold to restaurants. They grow these nutritious vegetables in a controlled area where CO₂ is added. This could revolutionise the way we grow our plants and could be much more efficient. Could this method ruin the Australian economy?

With demand for avocados increasing by a third in the last two years, scientists are looking at ways to increase production. They have sped up the production rate by using stem cell research. 1mm of tissue can now be turned into 500 trees, potentially having 20,000 plants in a 20m room. This method requires less land, fertiliser and pesticide, making how we breed our plants much more sustainable. Could this be the new way of breeding plants?

These new methods show how we can overcome the problem of feeding the future Australians by changing the way we farm and grow our produce.

Kynan Milde

catalyst

Foods of Tomorrow, the Catalyst program, explored many interesting, innovative and ingenious ideas to feed the extra 15 million people Australia will have by 2050. An extremely intriguing idea explored was that Australia's farms will have to become more condensed and savvy. Farming in the future needs to become more sustainable. An example that was shown in the documentary was the Humpty Doo Barramundi Farm, located on the South Alligator River in the Northern Territory, which is arguably one of the most sustainable farms in the country. The food provided to their Barramundi consists of fish heads and other waste from the fishing industry. A downfall to this type of farming is the immense waste that the fish produce. To battle this issue Humpty Doo has constructed their own wetlands, which naturally processes this waste and returns it as clean water.

Another possibility explored was the process of genetic modification. This will aid farmers in producing the maximum amount of food, while using minimal chemicals. The Waite Campus in Adelaide is carrying out clinical trials that provide powdery mildew resistant vines. The documentary explained how an organic vineyard like one in South Australia would benefit greatly from this as they can't use any pesticides and insecticides to battle common diseases. Genetic modification will help our farmers - don't you agree?

Brock Milde

(Refer to next page)

Newspaper articles by Year 9 Humanities students

9.7 billion, that is how many people there will be in the world by 2050. So many mouths to feed, and to feed them not only the world, but Australia, needs to change how it farms and produces food. The Catalyst series, *Foods of Tomorrow* gives a great insight into how food is going to be produced in the future.

One important point that is made is sustainability. Australians eat 300 million kg of seafood every year, and one of the best fish is the barramundi. This fish is incredibly efficient with growth turning its food into flesh. 1kg of feed can be converted into 2.5kg of meat. The feed is made from the waste products from the fish themselves. All of this is done on a sustainable farm with all that waste water being recycled through wetlands. Humpty Doo in the Northern Territory is a great example of sustainability.

Fish is not the only food of the future. As unpleasant as it seems insects may be the next big food source. Over 2 billion people already eat insects, and as you grow to understand the facts about them it becomes easy to see why. The mealie worm has the same amount of protein as beef, but contains less fat. This is the case for most insects. The only thing that is holding back from the consumption of insects is the fact that people just don't want to eat them. We may need to let go of such fussy eating and broaden the horizon of possible foods - don't you agree?

Jaylen Barford

Catalyst's *Foods of Tomorrow* discusses the fact that we need to start improving our food security and production before it is too late. They suggest that scientists will be the answer to a healthier and more sustainable world, food-wise of course. Science offers many advantages over the way we do things. Unlike common farmers, scientists can use genetic modification to manipulate a plant's DNA, and to also change what foods can be grown in various environments with different light sources. Scientists can fake climates in order to grow any variety all year round, as is seen in 'Foods of Tomorrow' where they look at modular farms - a portable, sealed container that produces leafy vegetables. It is heavily discussed that we cannot always depend on whether or not the climate remains as it is, or that all plans will forever be safe from the increasing amount of plant-based disease. In addition, the fact that scientists can make our nation healthier was explored. They do this by making us more susceptible to the taste of fat and more aware of what we are putting into our bodies. This is needed, as we are currently the second most obese country. A prime example of sustainable farming explored was a Victorian tomato farm. A large greenhouse in Victoria is used to grow hydroponic tomatoes, resulting in no insects getting into the fruit, and it is a far more efficient way of farming. This should be what paddocks in the future look like! They are sustainable, properly maintained, and produce quickly.

Kristen Sparnon

Foods of Tomorrow, a Catalyst production, commenced by stating that in 2050 there will be 15 million extra people to feed in Australia and we need to think of solutions about how to do that. The Australian population eats about 300 million kg each year and two of the many solutions to produce more food are genetic engineering and sustainability. Genetic engineering could be one of Australia's potential solutions to our large food consumption. For example, genetic engineering can be used to produce grape vines that are resistant to insects and diseases. This is important to an organic winery that cannot use chemicals. Australia needs to be more resourceful when it comes to our food. Over 29% of the potatoes grown are rejected because Australians value too highly the way our food looks. This needs to change. Australia needs to consume all the food it produces. Scientists are interested in the large amount of food that does not make it to the supermarket and how we can use that food. Do you think we should start investing in the future?

Harry Ribbons

The Catalyst program *Foods of Tomorrow* reveals the food crisis that Australia will face by 2050. Two solutions to producing more food are sustainability and hydroponics. Sustainability is the ability to be maintained and long-lasting, whereas hydroponics is the ability to grow plants without proper soil.

An example of sustainability is the Barramundi farms in Northern Territory. Barramundi is efficient - for every kg eaten they quickly grow 2.5kg. Plus, the food which the farmers give these animals is from recycled fish heads or other waste products from the fishing industry. Also, the water is recycled through wetlands established with the company. The wetlands create clean salt water to be reused.

Modular farms could also be one of the great innovations we need to supply our country with enough food. They are a portable, sealed container with vertical walls that grow leafy vegetables, which equals 4.5 tonne of kale and 1.5 tonne of herbs every year. There are no pesticides, insecticides or chemicals needed and the plants are grown from recycled plastic bottles!!! YES, PLASTIC BOTTLES!!!

These small, compact designs can be sustained extremely well in our dry outback or wherever the natural world finds it difficult to grow produce.

Sustainability and innovative growing methods are two solutions to the problem of food production. These methods will allow Australia to produce more food in the future. Do you think this is important?

Luka Morzer-Bruyns

The Catalyst series *Foods of Tomorrow* explains that Australians have a growing demand for food, with the population increasing by 15 million by 2050. One way Australia can produce more food is through genetic engineering. An example of this is an organic winery in South Australia that does not use pesticides or any chemicals. Because of this the farm is open to diseases and insects. Scientists are using genetic engineering to create vines that are resistant to disease and bugs. If they can change the structure of the vine to be more resistant, more food will be produced.

Grain farmers are finding more efficient, effective ways to farm wheat. They have started using satellites to ensure they can produce the maximum amount of food on their land. Farmers are starting to use drones to monitor their soil, crops, soil erosion and water intake. The more they know about the plant the more it can produce to its maximum. Scientists are genetically engineering plants so the plant can use nitrogen more efficiently. This will save costs for the farmer. This is an effective way to produce more food, don't you think? Australia needs to look at ways to produce more food. Genetic engineering and scientific research will find the answers.

Annika Yard

COLLEGE CALENDAR

- 6/11 Melbourne Cup Holiday
- 13-16/11 5/6 Camp : Adelaide
- 15/11 Year 7 Immunisation
- 19/11 College Council
- 19-20/11 Years 10 & 11 Exams
- 20-28/11 Somers Camp
- 26-27/11 Year 11 Transition to Year 12
- 21-23/11 Year 12 Retreat
- 28/11 Student Free Day
- 29-30/11 Year 11 Transition to Year 12
- 3-7/12 Sport & Rec to Robe
- 10-14/12 7/8 Camp to Mt Gambier
- 11/12 Whole School Transition
- 13/12 College Council
- Year 6 to Ouyen - re Transition
- 13-14/12 Year 9 First Aid
- 19/12 Presentation Night
- 21/12 End of School Year

We acknowledge the Aboriginal and Torres Strait Islander peoples, the first peoples and traditional custodians of the lands where we live, learn and work. We pay our respects to the Elders, both past, present and future, for they hold the memories, traditions, culture and hopes of Indigenous Australians.

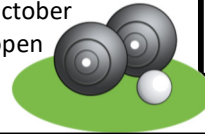


Community Notices

"Opportunity Knocks"

Presented by the Murrayville Dramatic Society
 in the Murrayville Public Hall
 Friday 26th & Saturday 27th October @ 7:30pm
 Tickets available at Murrayville Newsagency
 or at the door
 Friday \$15 / Saturday \$25

Murrayville & RSL Bowling Club Inc
 Greggs Laser Electrical are sponsoring a SOCIAL
 EVENING of OPEN COSMO FOURS BOWLS
** Official opening of the new lights
 purchased with Bendigo Bank sponsorship*
 Wednesday 31st October
 6pm BBQ tea : 7pm start playing
 \$40 per team - names/teams to Richard Kalms
 by 6pm Tuesday 30th October
 Bar facilities will be open



FIRE DANGER PERIOD
 for Mildura Rural Shire Council
 commenced on 15 October
 and is in place until 1 May 2019
 This means **you cannot light a fire
 in the open air unless you have a
 permit** or comply with certain
 requirements.
 If you don't obtain a permit, you
 could be breaking the law and
 may be prosecuted.
 Penalties may include a fine up to
 \$19,342 and/or up to 12 months'
 imprisonment.
 For guides on what you can and
 can't do during the Fire Danger
 Period or on days of total fire
 ban visit cfa.vic.gov.au/can

What you do
 makes a
 difference and
 you have to
 decide what kind
 of difference you
 want to make



Pinnaroo Open Garden Day
 Friday 2nd November 2018
 Morning Tea, Lunch &
 Afternoon Tea included
 Tickets purchased from
Pinnaroo Newsagency
 08 8577 8225
 \$25 or \$20 Concession

CAN YOU HELP

Do you have
 any old towels
 that you can send to school?
 Staff and students are often
 looking for a towel so they can
 have a shower if they've been
 undertaking 'dirty' tasks



COMMUNICATIONS SENT HOME THIS WEEK

1. 7/8 Students : Mt Gambier camp information
2. P-2 Students : Family history study

Please check that you have received this and, if not,
 contact the College for another copy

