

Quarterly Newsletter

Keeping up with MDCC came about via a whole school vote. The Senior class came up with seven newsletter title options and then surveyed the rest of the school, who unanimously decided on Keeping up with MDCC, ahead of the runners up Mountain Times and College Collective.

Keeping up with MDCC will be issued to you on the last day of every term by the senior class. We look forward to your feedback via the link below.

WELCOME TO MDCC

By Christian and Alannah

This year Mountain District Learning Centre's VCAL program completed the shift to become a registered school. We are now known as Mountain District Community College. It is a big jump for us as we can finally branch out and do more as a school. The non VCAL programs at Mountain District Learning Centre are still running. However, now the VCAL students are enrolled at the Community College. Being a school we now have more requirements for facilities. This includes more

bathrooms, a sickbay and an office for our new principal, Elise. These renovations were done over the Christmas break and included enclosing the veranda out the back and shortening the Foundation classroom to accommodate three new bathrooms and a first aid room, as well as splitting the back office into two which with the entrance on the new hallway leading to the MDCC Principal's office.

Being a registered school we now have access to Compass which is a website that parents, teachers, and students can use to let others know what is happening. This includes; upcoming events, excursion permission and payment, notes about students such as absences, permissions and general information relevant to their teachers. Early next term we hope to have a compass terminal installed so that students who are running late can check themselves in on their way to class.

What should the MDCC values be?

Now that MDCC is a registered school we are in the process of developing our school values, and we would love the input of students and parents.

The department of education states

'A school's vision makes clear to the whole school community its values and what it aims to achieve. The creation of a positive school climate rests on sharing, working together and revisiting vision and ambition, together with strategies that support the school's objectives and enhance the quality of teaching and learning.'

It is because of this that developing our school values is so important. School values help to shape the mindsets and behaviours of the students, along with helping understand right from wrong. Our values should convey our schools beliefs and as a new school we feel it is important that the students have some ownership over these in order for them to embody them everyday.

Help us to build a strong MDCC foundation with values all students can embody. What do you think should be important to our school? How do you want our students, staff and wider community to see MDCC? We would love you to share with us what you would like our values to be. To do this next term we'll be putting a suggestion box in the reception area for you to provide your school value suggestions. We look forward to seeing everyones ideas.

UPCOMING EVENTS

- 26th April - Welcome back BBQ
- 6th May - Healesville Sanctuary
- 14th May - Inaugural Celebration Day - Pizza Day
- 14th June - Curriculum Day
- 24th June - Last day of Term

**Please continue to check
Compass for updates and
additional events**

TERM DATES

Term 2 - 26/04/2022 to 24/06/2022

Term 3 - 11/07/2022 to 16/09/2022

Term 4 - 03/10/2022 to 09/12/2022



PRINCIPALS REPORT

Welcome to our very first Newsletter for Mountain District Community College. In what has been a busy start to the year, students and families have been so adaptable and patient as we have transitioned to a registered school. With this registration officially coming through on the 24th of January, we had a quick turn around in getting all students enrolled and commencing the start of Term 1. We have been busy employing new staff for added support for our students, and making new changes, including moving to Compass, to ensure parents and guardians are able to have a more active role in their child's education. Most information will now be sent via compass, including attendance and events so please ensure you have activated your account by Term 2. For Compass support, please follow the guide by clicking on this link or emailing me on elise.hopkins@mdcc.vic.edu.au.

Term 1 started with our Orientation BBQ which provided a great 'meet and greet' opportunity for our new staff and students. Our Foundation class has been busy crafting for various fundraising events, our Intermediate group have been planning for their Op Shop volunteering, occurring next term, and our Senior students have been developing our very first newsletter for Term 1. A reminder we operate 'Breakfast Club' each morning from 9am-9:30am. Students can access this during these times, with pancakes available each Thursday morning.

Our Curriculum Day on Tuesday the 15th of March was a pivotal planning day for staff around student development and support. We spent time linking up Compass, getting to know all our staff and programs, and we started on the development of our Individual Learning Plans (ILP) and Individual Education Plans (IEP). Every student will have their own ILP and IEP that will assist us in teaching and planning to your child's individual needs. These meetings with the Student Support Workers have already commenced and will aim to be fully completed by the start of Term 2. Once your child's plan has been drafted, you will receive a copy of this to be able to add additional supports also. Our next Curriculum Day is scheduled for Tuesday the 14th of June.

Term 2 will see lot's happening both in and out of the classroom. Students are well underway with ticking off their 2022 outcomes and will be even more hands-on next term through various incursions and excursions. We will also see our school inaugural celebrations occur, which will be set to be a fun filled day for the students and staff. Keep an eye out for this date.

Our RAT tests FINALLY arrived, just shy of Term 1 finishing. We are unsure if the government will continue to mandate testing in Term 2 but if so, we should now be receiving ongoing deliveries of RAT's that will be distributed to students.

As always, the term flies by but I wanted to thank each and everyone of our community members for welcoming me to the College. For those I haven't officially met yet, I look forward to in the coming months.

In the meantime, please continue to email and call as needed 😊

Warm Regards,

Elise Hopkins



MEET ELISE - PRINCIPAL

My name is Elise Hopkins and I am from Montrose. I am a PE teacher by trade and I love sport, getting active, coaching and teaching others. I have a miniature sausage dog called Patsy who is 3 years old. Both my parents were teachers which is partially why I chose to pursue this role. Some facts people might not know about me are that I was a ball kid at the Australian Open, I've had knee surgery five times, and I used to play footy with all the girls who play AFL now.



SCHOOL VALUES WHEN DECIDED



Mountain District
COMMUNITY COLLEGE

INTRODUCING THE MDCC STAFF



MEET NAT - FOUNDATION TEACHER

My name is Natalie Geddes and I am from Blackburn South.

I got into teaching as my Mum was a teacher. I went to teachers college because I didn't know what else to do and I did PE because I was into sport and it was fun. It wasn't until I started teaching VCAL and realised I like teaching. I have two Staffy Kelpie crosses, a 7 month old named Bindi, and a 3 year old named Robbie. I also have two cats named Shnooks and Tigger

An interesting fact people might not know about me is that I used to be a professional triathlete road cyclist and runner.



MEET NIKKI - INTERMEDIATE TEACHER

My name is Nikki Harris and I live in Mooroolbark. Ever since I was a little girl I dreamed of working with young people and helping to educate,

motivate, and make school a positive experience.

I have a giant English Mastiff named Hope, she's five. Something you might not know about me is that I am a vegan and I love to create artwork.



MEET CYMONE- SENIOR TEACHER

My name is Cymone, I was born in Melbourne and I live in Mooroolbark. I have a 23 year old son named Jake who has a kitten named Gizmo, which has turned me onto a bit of a crazy cat lady if you were to look at my phones photo gallery.

I have been teaching for 5 years. Prior to teaching I worked in Hospitality and Finance Administration. What drove me to become a teacher was my desire to work with young people and my need for a change. Originally I started a double diploma in Community Services and Community Development, however had always ended up in an education/training position within my prior careers and loved teaching people so decided teaching was the best direction for me, so completed a Bachelor of Education. My hobbies are painting, doing craft, anything creative. I also enjoy cooking.



SCHOOL VALUES WHEN DECIDED



Mountain District
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MEET JAMES - EDUCATION SUPPORT

My name is James Forshaw I was born in Australia, lived in Kallista and I'm now currently living in Upwey.

I became a teacher because I just love teaching and learning. It's always nice to help out people with whatever it is they're working on. Some of this community style learning here gives me a real buzz

and it's great to see people becoming adults. I'm used to teaching in 1 & 2's which is the basic stuff and so it's nice to see people learning more and doing things that are for their adulthood. My hobbies are gardening, which I love. Gaming as a coach, as well as playing with my dog George.

The school is great! I love coming here, it's very different from what I usually teach. I like hanging out and working with everyone. I really like it here. An interesting fact about myself is that I am an Esports coach for Ground Zero Gaming, and am currently rated the number one coach in OCE (Australia, New Zealand, East Indonesia)



MEET TRISTAN - EDUCATION SUPPORT/YOUTH WORKER

My name is Tristan Hunt. I was born in Carlton and I'm currently living in Vermont south

Originally I am a youth worker, and I have been for about 6 years, I wanted to get back into the education side of youthwork and the opportunity at MDCC came up so I decided to apply and Elise decided to give me a chance of becoming a support worker. This is the first support worker role I've done but I've worked at a YMCA VCAL school before in Queensland where I was a youth worker in a classroom. I've had lots of different animals and

pets but at the moment I have two guinea pig, ones named Goosy and the other named is Sango. I also have two kids, Scarlett, who is five, and Zane who is nearly two. I am a Richmond supporter, I love AFL, I also play indoor cricket and won my first premiership for it a few weeks ago and got man of the match.

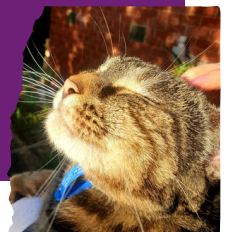


MEET RACHEL - EDUCATION SUPPORT

My name is Rachael Kennedy. I was born in Essendon which is why I went for Essendon, then my parents bought a block of land in Mooroolbark in the 70's and that's where I went to primary school and high school. I live in the Basin now which I love. I'm a mom of two son's Lochie 20 and Zack 17. I started working at primary schools with children with disabilities and then I worked for interchange outer east with adults with disabilities. I had my own business working with young kids with autism, doing applied behaviour therapy. And then when my kids started going to high school, that's when I started getting into doing education support in high

schools, so I could help my kids a little with their school work. Then 2019-2020 I studied full time while working four days a week, and I did a diploma of Community Services. And that's when I really realised I wanted to get into youth work and helping young people in an education setting, but being able to do a bit more than what I was doing. I love working at MDCC. I really like how everyone is so supported, and how you don't really have the same rules as mainstream which don't suit everyone anyway. It's really nice that MDCC understands that everybody is individual and caters to that and looks after your mental and social well being as well. I like getting to know the student on more of a personal level and everyone getting to know me so you know we're normal people

as well. My hobbies are cooking and photography. I did 3 photography certificates at the Basin Community House. I'm really getting into gardening and houseplants, in 3 weeks I have 50 plants, and I did a gardening class here. I spent 2 years doing our house and designing everyone's room and everything so I really enjoy doing that as well. I have a cat nutella but I grew up with dogs so I would love to get one.



SCHOOL VALUES WHEN DECIDED



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TERM 1 IN THE FOUNDATION CLASS

The year 10 students have got off to a great start this year. With the help of our emotional support dogs Bindi and Robbie there is a really nice feeling of belonging. Our focus has been on wellbeing and as such we have looked at what happiness means and how this effects our wellbeing. We have looked at the importance of feeling connected to our community and doing things for others. As part of this we have been on a few outings in the local area including an afternoon at the Old Olinda Golf Course. This was perfect for our class as we went on a great bushwalk and Bindi and Robbie could run around off lead as we enjoyed the stunning view over the mountain range.

We also had a toastie making day which was enjoyed by all and for the past month have been very busy preparing for our Yellow and Blue fundraiser which was held today. This fundraiser was held on behalf of Save The Children and IFAW for the animals and children caught up in the war in the Ukraine. The students spent hours cutting up material and threading the strips into sink mats to make snuffle mats for dogs and cats. They proved to be so popular today that we have been asked to make more. The students also made some hand made cards which included a poem by Michael Pearson and we also painted some wooden craftwork. On top of this we had home baked goods, ran a sausage sizzle, sold books and also some toys. All up so far the students have raised a massive \$460 with some items still available for purchase in the foyer. It was a collective effort and all should be proud.

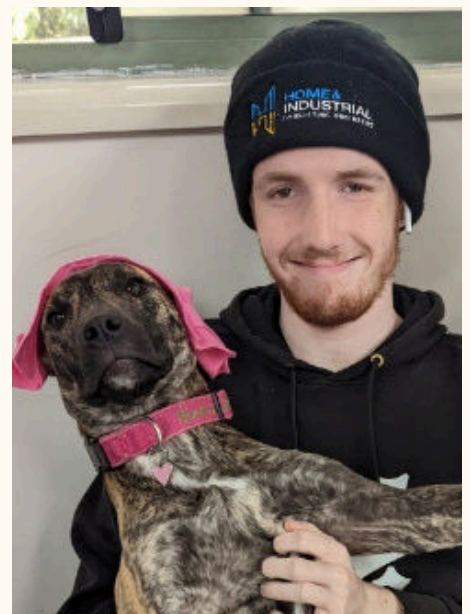




Making the snuffle mats.



Making the snuffle mats.



Making toasties

SCHOOL VALUES WHEN DECIDED



Mountain District
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Sausage Sizzle



Bindi on the train



Bindi and Robbie in the car

TERM 1 IN THE INTERMEDIATE CLASS

It's been a somewhat relaxed, yet busy start to term one. We have enjoyed getting to know each other and settling into our new class, classroom and school. We have had our new support workers helping out in the class also, which has been fabulous. It's been a term of getting to know one another, completing outcomes, forming friendships and planning what the future terms will bring. As in previous years, we took a look at Fast Fashion and the impact it has on the community, workers overseas and the environment. Next term students will be volunteering at the local Hills Op shop to gain valuable work experience that they can also put on their resume. Students have learnt about the basics of OHS and hazards, workplace issues and the hierarchy of control, as safety is always a number one priority in the workplace.

They have also researched two different artists and are in the process of designing their own artwork that will amalgamate the designs of their chosen artists/styles. We will begin painting these next term after we were inspired by our visit to the National Gallery Victoria on Tuesday 5th April. Students had a great first excursion together, along with the senior class. We also enjoyed our visit by the Lizard Wizard and learnt lots of new facts about reptiles! Great work team, bring on term two!



INTERMEDIATE FAST FASHION ESSAYS

IS THERE BLOOD ON YOUR LABELS?

By Finley Van-Schellen

'Fast fashion' refers to clothes made poorly, cheaply and quickly following the latest trends (hence why it's so popular). But what most people don't know is that it is a horrible industry. Supporting it is supporting child labour, dangerous environments, people being absurdly under-paid, poor sustainability and much more..

Workers in the fast fashion industry overseas start from the low age of five. It's reported that two hundred and fifty million children between the ages five to fourteen are forced to work in sweatshops in developing countries. Children as young as six have been found working in these abusive factories for up to sixteen hours per day. Not to mention they are extraordinarily underpaid. Even the adults in the fast fashion industry are paid as low as \$22 a week, that's \$3-4 a day. The workers are also treated extremely poorly, they are verbally abused everyday in most factories and in some they are even physically abused.

The Rana Plaza incident draws our attention to the utterly dangerous environments these people are working in. On the 24th of April 2013, the building of Rana Plaza collapsed with thousands of people in it at the time, resulting in over 2,500 people injured and said to be 1,132 people crushed to death. The injuries varied anywhere between cuts/bruises to having to have their limbs cut off. The building had many OHS issues that were overlooked but it all partook in the collapsing of the factory. There were cracks everywhere, far too many levels in the building, the roofs for some levels were slanted down because the building was too weak for the weight and yet with all that going on they were still forced to work in these conditions. They were unable to speak up in fear they would be abused and/or fired. Issues like this have also occurred in other factories where people have been trapped inside by bars and were burnt alive.

According to the website , "1 Million Women", eighty billion pieces of clothing are consumed around the world every year. Where do you think all of this clothing ends up? If it's not donated or upcycled it will end up in landfill. Clothing made from polyester can take up to 200 years to break down. A single T-shirt takes 2700L of water to make, that's the same amount of water the average person drinks over 900 days. This is just another point to prove how unsustainable the fast fashion industry is.

So how can we stop fast fashion? We can donate our clothes to op shops or shelters instead of throwing them out, avoid buying from fast fashion stores, invest more money into pricier clothes that last longer OR we could pay an extra 1% for these clothing items therefore workers can be paid adequately.

FAST FASHION

By Lachie Muir

Fast fashion may appear good to consumers, you get cheap clothes that keep you up to date with the latest celebrity trends. There can't be anything wrong with buying into the hype right? Consumers don't see the other side of it. The abuse to workers, underpayment, severe health and safety risks, blood, sweat and deaths that go into your \$20 jeans. And that's not yet accounting for the major environmental damages caused by the factories and manufacturers. So how worth it is your "trendy" outfit that got you a couple compliments for?

In most of the countries these clothes are manufactured in, the factories are unregulated, allowing them to take advantage of their workers whose only option is to work in the factory to survive. It was found by Oxfam, that 9/10 workers in Bangladesh don't even make enough to feed themselves and their families, forcing them to go hungry and skip meals. On average, workers earn as little as \$3-4 a day or around \$22 a week even though they are kept working ridiculous hours. In these countries there aren't supports for unfair work treatment, leading to physical and verbal abuse of workers, keeping them locked in the factory at night to keep working. Some even go as far as to put bars on the windows, physically stopping anyone from leaving. In some cases, when fires started in the factories, workers were trapped in the prison to burn to the ground with the building.

OHS does not exist for unregulated factories. A great example of this is the Rana Plaza, a clothing factory that collapsed in April of 2013 in Bangladesh due to ignorance and greed which led to the death of over 1,100 people and left over 2,500 others injured. The owner, Sohel Rana's negligence towards workers was further proven after he was arrested whilst trying to flee after the incident. This just proves that the owners only care for profits, and have no empathy towards the workers' environments and the workers themselves. Someone closely affected by the incident told AFP that "he is a cold blooded murderer. He forced workers to work in a death chamber."

With the global consumption of clothing having doubled in the last 15 years, and on average people wearing pieces less and disposing of them faster, comes a massive increase in environmental damages. The most common material used in the clothes to keep up with the trends is polyester fibre. Every year 70 million barrels of oil go into making the world's polyester fibre, which takes over 200 years to decompose. Globally we are becoming more and more wasteful, 7,000 litres of water go into making 1 pair of jeans, which to put in perspective, is around the amount of water an individual drinks in 5-6 years. Cotton represents half of the total fibres used to make clothing and is responsible for 18% of worldwide pesticide use and 25% of total insecticide use. At every stage of making these clothes there are serious environmental damages being caused, with people going through clothes faster than ever before, there is no sign of this slowing down. If changes are not made we will continue to see this wasteful, pollutive and ignorant behaviour.

From the points above, you really have to ask yourself, are there even any positives from fast fashion? Sure you might get a cheap piece of clothing, but that clothing is only going to last you so long before it begins falling apart and you're stuck in a cycle. Not to mention the significant environmental damages you are causing by supporting the cycle. The easiest way to go about this is to purchase clothes from shops you know are good quality and use regulated manufactures. After you are done with the clothes you can then donate them giving them an extended life and making those materials last longer. By supporting fast fashion, you can't donate your clothes since they will all be falling apart within a few months and you'll have to throw them out. If clothing prices were increased by \$1 all the workers struggling to eat every day would have enough to pay their workers fairly and give them enough to live and feed their families everyday. Is that not something everyone should be in favour for? In conclusion, fast fashion is a destructive cycle that ruins lives and is destroying our planet, a side nobody thinks about when buying a \$15 hoodie from target.

TERM 1 IN THE SENIOR CLASS

This term the senior class has done a lot of work, including a Beijing Olympics numeracy task, a Next Prime Minister presentation, Seven Ages of Man literacy poem, Artist and Styles research, as well as starting our Electronic Student Portfolios, to name a few.

The Beijing Winter Olympics Project was a numeracy task about finding an Australian athlete who is competing in Beijing and another athlete from a different country that is competing in the same event as your athlete. Then we did a presentation with 5 numerical facts and 5 non-numerical facts.



Donkey kong For P.M. Presented by Sage



These are the various reasons why Donkey Kong would make the perfect Prime Minister in the current Australian political climate.

The Next Prime Minister task. The next prime minister task was to produce a 5-10 minute presentation, about a fictional character and why they should be the next prime minister. Some of the things we had to include were, their Leadership qualities, the issues currently faced in Australia and how they will be able to tackle these issues.

Princess jasmine For Prime minister



Daredevil/Matt Murdock for Prime Minister



The Seven Ages of Man project was a project about William Shakespeare monologue/Soliloquy called the Seven Ages of Man. We examined the use of figurative language, it's use in Shakespeare's Seven Ages of Man and compared this to Cats in the Cradle lyrics which has a similar stages structure. We then had to create a modernised version of the monologue.

Seven ages of tree.

by Sage Sheridan

A seed fresh from its mother tree,
so much potential of what it may be,
An initial struggle to quench its thirst.

Like a dream you can't remember,
the sprouts are blurred together,
like a moth drawn to light,
twisting and turning, shaping his destiny

Skin soft as a misted star,
hardens to bark as it grows from a sprout,
yearning to be tall and green

Finally the branches spread their wings,
leaves flutter like butterflies in the wind
the eternal stand begins

Grown tall the tree stands proud above brothers and sisters,
offering plentiful fruit and prosperous shelter for all
that stumble across its mountain of life

His youthful days behind him,
his stand begins to weaken,
buckling, decaying skin, sustenance running dry,
shade dwindles as time flies

His brittle bones break,
crackled thunder from crashing wings,
His body lies as his own tombstone.
providing shelter once more.

Seven Ages of Video Games

By Christian Flores

Still learning to walk and talk
"Here sit down and play this"
Handed a mobile phone
Like an alarm going off, the angry birds squawk from the phone

The birthday gift before they start preschool
Given a Gameboy
Screen flashing like a lightning storm
Zooming around mario kart tracks
Fast like Bullet Bill

Using a laptop for the first time,
Penguins waddling like an infant taking their first steps on the screen
Learning as they go with friends from school
Flipping the iceberg like pancakes on a Sunday morning

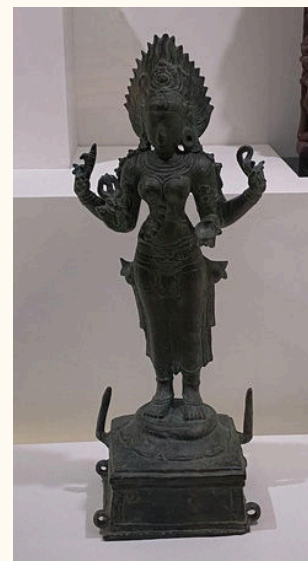
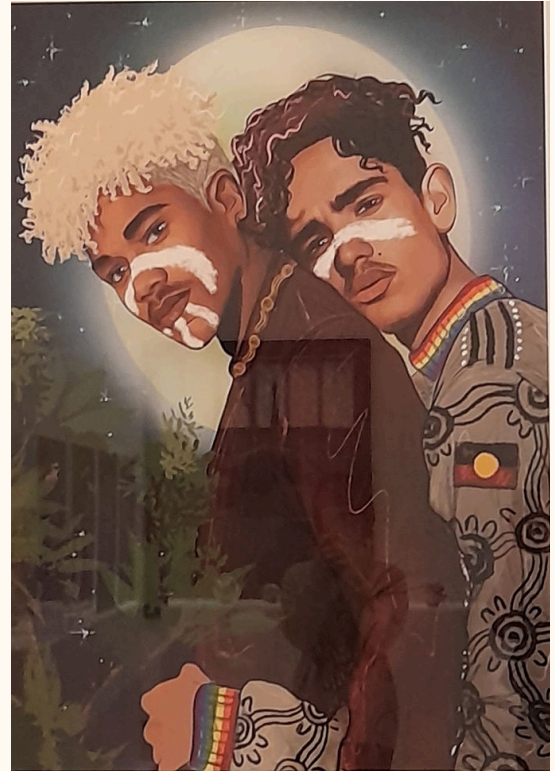
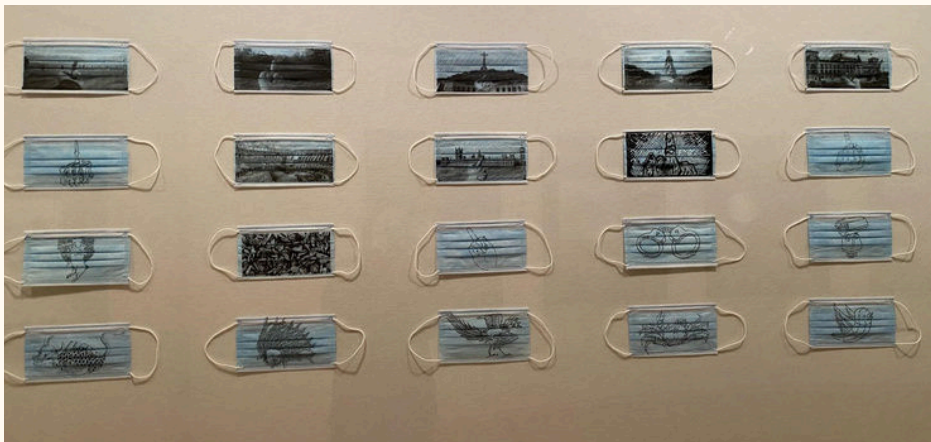
Back in the Sandbox, almost in highschool
Digging down diamonds all day like a busy bee
As the sun set, Steve running home as fast as an enderman
Spiders hissing like a vampire exposed in the sun

Lunch at Highschool, the boys talking Battle Royales
Feels like days waiting for the bus home
Fourteen, fifteen, sixteen year olds flocking to Fortnite after school
Still in uniform, the boys hop on Fortnite to get victory royales

Fortnite dead in the public eye
Between work and Uni
We flock to GTA like seagulls after a chip
Bang bang go the guns at the gang fight
Uns uns uns goes the bass in the tricked out car
as it screeches around the corner

Home from the 9-5
Which character do I choose from the billions available
Characters running around the screen like ants at a picnic
Studying the many metas to meet the multiple MOBA mechanics

The Artists and styles project was about finding three paintings or three artists, and researching them. On Tuesday the 5th of April we will be going to the National Gallery of Victoria for further research.



Electronic Student Portfolios, which we will be doing all year long. The Electronic Student Portfolios are portfolios of all the work that we have done this year and the skills we used and the skills we learnt. The last task that we started was the Learning Styles and Time Management task. This task is about doing a report on VAK. VAK determines a person's dominant or preferred learning style.

THE LIZARD WIZARD

The Lizard Wizard came on 22nd of March in the back garden. The Lizard Wizard, Monique Bass, runs a 1 hour hands-on wildlife experience session, which includes a variety of native Australian reptiles, amphibians, marsupials and insects. Below are some photos of the day. The Lizard Wizard can be found on Facebook or Instagram.



Becky with Igor the Murray Darling Python.



Christian with Igor the Murray Darling Python.



Freya with Igor the Murray Darling Python.



Sharne with Frank the Bearded Dragon.



Ash with Frank the Bearded Dragon.



Freya with Malcom the Blue Tongued Lizard.

THE LIZARD WIZARD



Ash with with Frank the Bearded Dragon.



Becky with a Green Tree Frog.



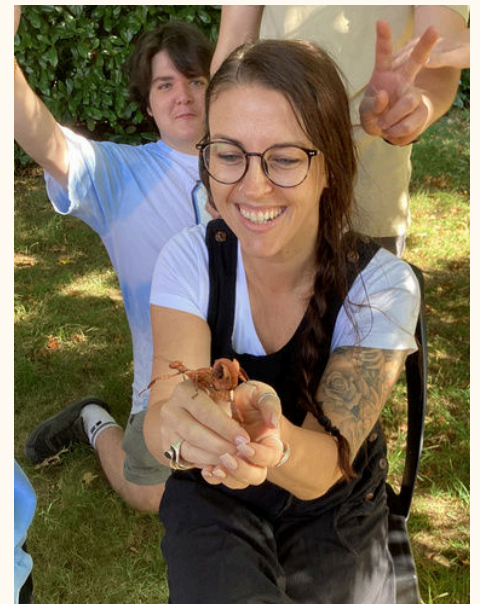
Tristan with a Leaf Insect.



Sharne with Malcom the Blue Tongued Lizard and the Leaf Insect.



Stardust the Sugar Glider.



Nikki with a Leaf Insect.

HAPPY EASTER

The students and staff at Mountain District Community College wish everyone a Happy Easter. Below are some fun Easter activities we have pulled together for you to try over the break.



TRADITIONAL HOT CROSS BUNS

<https://myfoodbook.com.au/recipes/show/traditional-hot-cross-buns>

Ingredients:

- 1 cup milk
- ½ cup Western Star thickened cream (see Tips)
- 2 ½ teaspoons instant dried yeast
- 1/3 cup caster sugar
- 4 cups plain flour
- 1 ½ teaspoons cinnamon
- 1 ½ teaspoons mixed spice
- 1 teaspoon salt
- 80 g Western Star Chef's Choice Unsalted Cultured Butter (see Tips)
- 2 cups sultanas (see Tips)
- 1 egg, whisked
- Extra ½ cup plain flour
- ½ cup water
- 1 teaspoon gelatine
- Extra 1 tablespoon caster sugar
- Western Star Spreadable Original, to serve



Method:

- Combine milk and cream in a small saucepan over medium heat for 3-4 minutes or until luke-warm. Pour into a jug. Add yeast and 1 teaspoon sugar. Whisk with a fork until combined. Stand in a warm place for 10 minutes or until frothy.
- Sift flour, cinnamon and mixed spice into a large bowl. Stir through salt and remaining sugar. Using your fingertips, rub the butter into the flour until mixture resembles fine breadcrumbs. Stir through sultanas. Add yeast mixture and egg. Stir until well combined and a soft dough forms.
- Turn dough onto a lightly floured surface and knead for 5-8 minutes or until dough is smooth and elastic. Place dough into a greased bowl and cover with a clean tea towel or plastic wrap. Stand in a warm place for 40 minutes or until dough has doubled in size.
- Preheat oven to 200°C. Grease a 30 cm x 20 cm lamington pan. Punch dough down and turn onto a lightly floured surface. Knead for 2 minutes, then divide into 3 equal pieces. Divide each portion into 5 (making 15 buns). Roll each portion into a bun and place, side by side, into prepared pan. Stand in a warm place for 20 minutes or until risen.
- Sift extra flour in a small bowl. Stir in ½ cup water until a smooth paste forms. Spoon mixture into a piping bag fitted with a small plain tip (3mm). Pipe crosses onto each bun. Bake for 18-20 minutes or until golden, risen and cooked through.
- Meanwhile, just before the buns are finished cooking, combine gelatine, extra sugar and 1 tablespoon boiling water in a small bowl and whisk with a fork to dissolve. Brush mixture over buns while still hot. Transfer buns to a wire rack to cool or serve warm with Western Star Spreadable.

Tips & Hints:

- *Cream creates a richer hot cross bun, however you can substitute this with milk if you prefer.*
- *You can also use Western Star Spreadable Original in the recipe instead of the Chef's Choice Unsalted Cultured Butter.*
- *For fruit-free hot cross buns, simply omit the sultanas. This will make 12 buns instead of 15.*
- *Apple and Blueberry Hot Cross Buns: Replace sultanas with apples and blueberries. Peel, core and grate 1 x 200 g Granny Smith apple. Using your hands, squeeze juice from apple. Use grated apple and 2 x 70 g packets dried blueberries.*
- *Apricot and Pecan Hot Cross Buns: Replace sultanas with ½ cup roughly chopped pecans and 1 ½ cups diced dried apricots.*
- *Cranberry and Currant Hot Cross Buns: Replace sultanas with 1 ¼ cups roughly chopped raisins and ½ cup currants.*



EASTER WORD SEARCH



EASTER
 BUNNY
 CHICK
 EGGS
 CARROT
 SPRING
 DAFFODIL
 LAMB
 BASKET
 HUNT
 TULIP
 CANDY
 DUCKLING
 RABBIT
 BLOSSOM

C	B	A	S	K	E	T	G	R	E	K	L	A	W	X
H	U	A	B	M	I	L	E	A	S	T	E	R	D	J
T	N	S	M	K	A	O	R	C	P	L	A	C	P	B
S	N	C	Y	Y	D	R	C	C	Q	R	K	U	M	L
C	Y	L	C	I	A	R	G	Q	L	A	M	B	K	O
A	A	H	E	W	F	O	D	S	T	O	A	A	C	S
R	G	N	O	F	F	I	A	S	S	G	Y	C	E	S
R	W	T	D	P	O	Q	J	N	W	A	E	K	X	O
O	A	C	S	Y	D	L	O	B	T	E	R	S	P	M
T	L	N	E	A	I	U	Y	K	I	N	O	O	T	R
R	I	V	N	K	L	I	C	N	N	M	I	S	C	E
A	C	I	C	K	M	A	I	K	T	E	E	P	R	K
X	J	I	J	F	Y	T	S	O	L	R	A	R	N	E
U	H	G	W	J	N	D	R	E	W	I	P	I	E	N
C	W	X	T	U	L	I	P	N	O	R	N	N	E	N
X	J	O	H	V	Z	I	C	O	J	E	G	G	S	A
U	Y	R	A	B	B	I	T	F	I	J	P	V	E	B
X	J	D	O	F	Z	I	C	B	J	W	E	S	T	S



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EASY EASTER BUNNY CUPCAKES

<https://myfoodbook.com.au/recipes/show/easy-easter-bunny-cupcakes>

Ingredients:

- 125g Western Star Unsalted Butter, at room temperature
- ⅔ cup caster sugar
- 1 tsp vanilla paste
- 3 eggs, lightly beaten
- 1 ½ cups self raising flour, sifted
- ¼ cup full cream milk

Buttercream Frosting

- 125g Western Star Unsalted Butter
- 2 ½ cups icing sugar, sifted
- 1 tbsp milk

Decorations

- Shredded coconut
- Pink round sprinkles
- Eye decorations
- 12 white marshmallows, cut in half diagonally
- Raspberry jelly crystals
- 24 choc sprinkles

Method:

- Pre heat oven to 160°C. Line a 12-hole muffin pan with cupcake liners
- In a large bowl add butter, sugar and vanilla and beat using electric beaters until creamy and pale in colour. Add eggs one at a time mixing between each addition
- Using a spatula fold in the flour in 3 parts alternating with the milk, mix until fully combined
- Spoon the mixture evenly between the 12 liners and bake for 20 minutes or until just golden and the centre bounces back when touched. Cool completely before icing

Buttermilk Frosting

To make the buttercream, add chopped butter to the bowl of an electric mixer and beat until the butter is pale in colour and fluffy. Add ½ of the icing sugar and continue to mix until completely combined. Add the milk and the remaining icing sugar and continue to mix for a further 3 minutes. Set 1 tablespoon of buttercream aside

Decorations

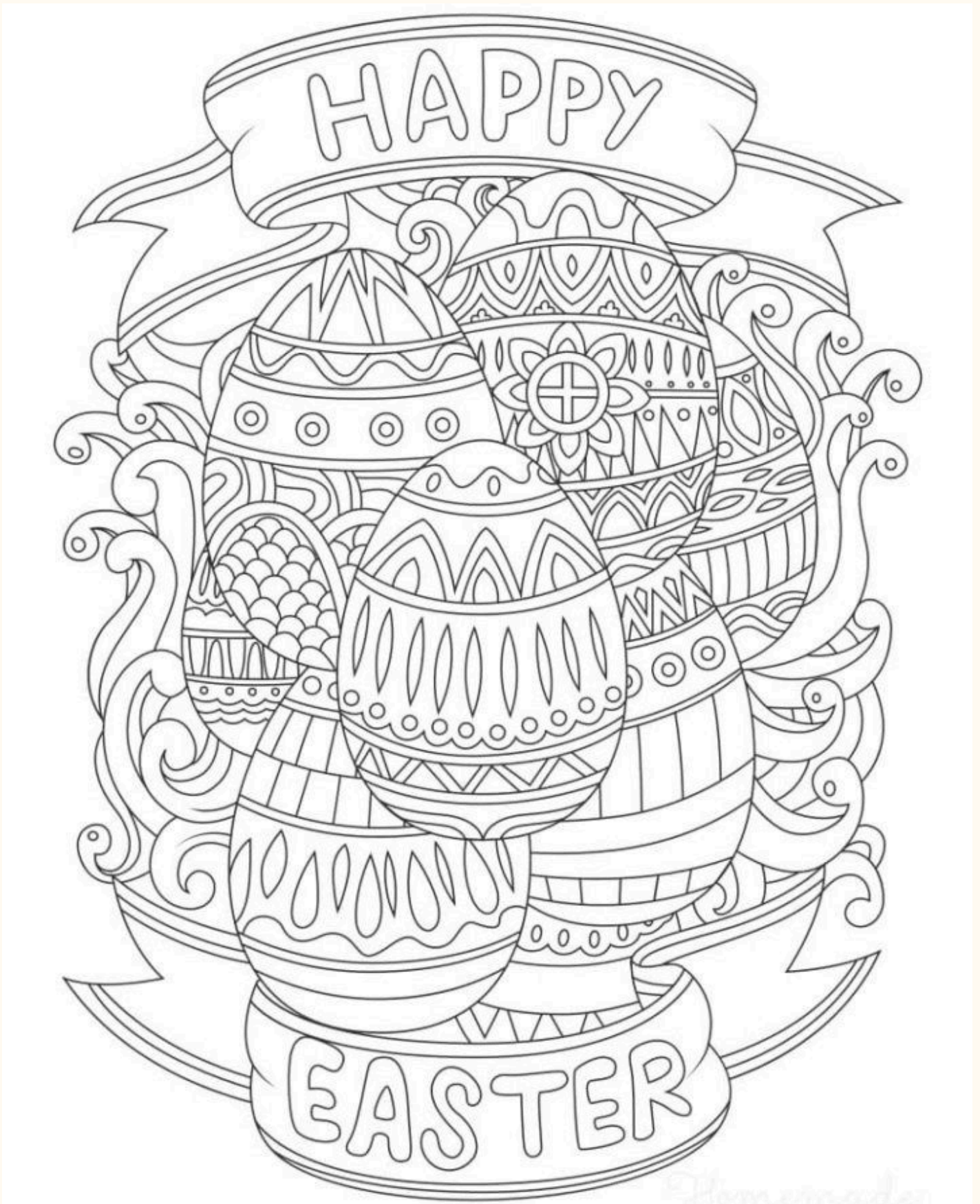
Dip the cut side of the marshmallows into the jelly crystals to create bunny ears. Pipe or spoon a large dollop of buttercream on top of each cupcake and press coconut to completely cover each dollop (see tip). Using the buttercream you set aside stick the ears, eyes, nose and whiskers to the coconut covered buttercream

Tips & Hints:

When pressing the coconut into the buttercream, you can mould the buttercream to make a more symmetrical dome.



EASTER COLOURING PAGES



VELVETY CHOCOLATE TARTS

<https://myfoodbook.com.au/recipes/show/velvety-chocolate-tarts>

Ingredients:

- 100g dark chocolate, chopped
- 100g milk chocolate, chopped
- 300ml Western Star Thickened Cream
- 50g Western Star Chef's Choice Butter
- 135g plain flour
- 40g icing sugar
- 20g cocoa powder
- pinch salt
- 100g Western Star Chef's Choice Butter, chilled and cubed
- 1-1½ tablespoons iced water
- Mini chocolate Easter eggs, to serve

Tips & Hints:

- For a smoother top, you can simply pour the warm ganache into the cooked tart shells and refrigerate until slightly firm.
- For a sweeter tart, you can use all milk chocolate. Or go for all dark chocolate for a deeper flavour.
- Try serving with some whipped Western Star Thickened Cream and a sprinkling of cocoa powder.
- You can swap out the chocolate eggs for a handful of fresh raspberries.

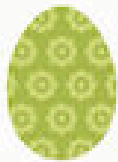
Method:

- Place the chocolate in a heatproof bowl. Place the cream and butter into a small saucepan set over a medium heat, stirring until the butter melts. When starting to bubble, take off the heat and pour it over the chocolate. Leave for 5 minutes then stir until smooth. Refrigerate for an hour or until the ganache thickens slightly
- Place the dry ingredients into a food processor and blitz until combined. Add the butter and pulse until the mixture resembles crumbs. Add the iced water and process until it comes together into a ball
- Form the pastry into a disc, cover with cling film and allow it to rest in the fridge for at least 30 minutes
- Preheat the oven to 180°C. Roll out the dough between 2 sheets of baking paper and line 6 x 10cm fluted tart tins. Trim the tops to create a smooth edge. Prick the bases with a fork to prevent the pastry from rising. Rest in the fridge for 30 minutes
- Place a piece of baking paper inside each tart shell and fill with baking beans. Bake for 15 minutes, remove the paper and baking beans and place back in the oven for 5 minutes or until the tart shells are cooked through. Set aside to cool
- Stir the ganache until smooth and spoon it into the tart bases, creating a swirly.

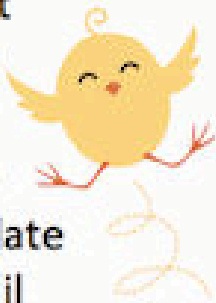


Easter Word Search

F L O W E R S G N I R P S Z O
 S K C I H C T E B P A R A D E
 Y T P B Z E T M P M G E H Y S
 D G X P N A R J B S P A A E S
 N E Z N R U A S U B T S P D A
 A K O O A E D N N T D T P I R
 C B C E B T I A N E A E Y Y G
 X E G T B A T E Y K F R G L P
 D G E N I L I B U S F T G I S
 S C I E T O O Y V A O W E L U
 S K C U D C N L I B D O M V N
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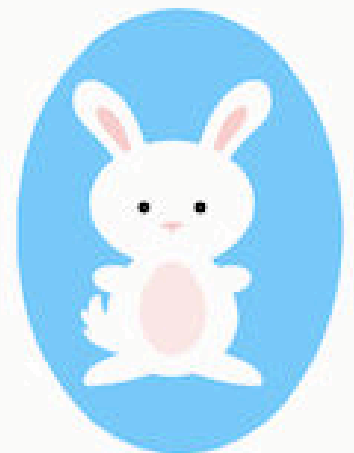


Basket
 Bonnet
 Bunny
 Candy
 Chicks
 Chocolate
 Daffodil
 Decorate
 Ducks



Dye
 Easter
 Egg Hunt
 Eggs
 Family
 Flowers
 Grass
 Happy
 Jellybeans

Lily
 Parade
 Peeps
 Rabbit
 Spring
 Sunday
 Tradition
 Tulips



WHITE CRACKLE BUNNIES

<https://myfoodbook.com.au/recipes/show/white-crackle-bunnies>

Ingredients:

- 2 x 180g block white chocolate, chopped
- 75g Copha, chopped
- ½ cup (20g) Rice Bubbles, plus 1 cup (40g) extra for coating
- ½ cup (50g) desiccated coconut, plus extra for coating tail

Decorations

- 2 ½ cups (435g) white chocolate melts
- 1 tbsp (30g) Copha, chopped
- Black liquorice straps for whiskers
- Pink and white mini marshmallows for cheeks and front paws
- Pink heart sprinkles for noses
- White heart sprinkles and black writing icing pen for eyes
- Milk bottle lollies, pink food colouring and caster sugar for ears
- Pink marshmallows for feet
- Milk bottle lollies and extra desiccated coconut for tails



Method

- To make crackle mixture, place chocolate and Copha in a large heatproof bowl. Sit bowl over a saucepan of simmering water. Stir until melted. Remove from the heat. Stir in ½ cup Rice Bubbles and ½ cup coconut. Mix well until combined. Refrigerate for 45 minutes to 1 hour, stirring every 15 minutes, or until just firm
- To make the bunny bodies, roll 1 heaped tbsp (approx. 30g) of mixture into a ball. Repeat to make total 12 large balls. Place onto a lined baking tray and set aside
- To make the bunny heads, roll 2 heaped tsp (approx. 15g) of mixture into a ball then repeat to make total 12 small balls. Place onto prepared baking tray with the bodies
- Roll bodies into extra 1 cup of Rice Bubbles to coat. Return to tray and refrigerate for 15 minutes

Decorations

- Meanwhile, place choc melts and Copha into clean heatproof bowl. Sit bowl over saucepan of simmering water and stir until melted. Remove from heat
- One at a time, dip all the bunny heads into the melted chocolate, allowing excess to drip away. Return to lined tray
- Repeat with the bodies, dipping so that only the bottom half is covered in chocolate. Place onto prepared tray with heads and refrigerate for 15 minutes. Reserve remaining chocolate
- Using some of the reserved melted chocolate as glue, stick one head and one body together securely. Continue with remaining bunny heads and bodies
- Trim liquorice to make whiskers and cut mini pink marshmallows in half to make the cheeks. Stick on 1 pink heart sprinkle for the nose. Add liquorice whiskers and marshmallow cheeks. Stick on 2 white heart sprinkles for the eyes, draw on eyeballs using black writing icing. Repeat with remaining lollies and bunnies
- Place a ¼ cup caster sugar into a small plastic sandwich bag and add a few drops of pink food colouring. Massage sugar until evenly pink
- Cut milk bottle lollies to form pointy ears and dip cut side into coloured sugar to make the pink inner ear. Glue ears onto each head with melted chocolate

For the paws, cut 2 slits into the side of a white mini marshmallow. Repeat until you have 24. Glue 2 onto each bunny body

For the large bunny feet, cut ends off a pink marshmallow. Make 2 slits into the end of each piece. Repeat until you have 24 feet. Glue 2 onto each bunny body
Cut the ends off 12 milk bottle lollies. Dip into white chocolate and drain off excess. Coat in desiccated coconut. Cool to harden and glue onto the back of the bunnies

Tips & Hints

- *the crackle mixture will initially look very runny, however it will firm up in the fridge so your Easter Bunnies will hold*
- *Copha and white chocolate can be melted in the microwave. Select High/30 secs. Stir and repeat until just softened.*
- *When gluing on candy features, allow the chocolate to cool and thicken slightly to prevent it dripping.*
- *Place and hold candy features for 3-5 seconds to allow chocolate to harden*
- *If melted chocolate begins to harden too much, microwave for 30 secs and stir until soft.*
- *Store in an airtight container in the refrigerator for up to one week.*



EASTER COLOURING PAGES



SCHOOL VALUES WHEN DECIDED



Mountain District
COMMUNITY COLLEGE