

Summerside School Council (2023-10-25 19:01 GMT-4) - Transcript

Attendees

Ali Shaker, Angela Ronald, DEVEN GILL, ETHAN ABEL, Jenna AuCoin, Jenna Robertson, Melissa Humphries, Navneet Bhandari, Nik Cotter, Saaimah Malik, Stuart van Oostveen, Stuart van Oostveen's Presentation, Sui Ling, Sui Ling Lee

Transcript

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Jenna Robertson: To our second council meeting of the year. First off we have approval of Jen of the agenda and last meetings minutes. Did anybody have any comments on the meeting minutes from September or the agenda for this evening?

Jenna Robertson: No, so first up on the list, we actually have the student students report. So we have both Deven and Ethan here tonight. Whoever would like to start first, please go ahead.

DEVEN GILL: Okay, I'll start. So for the Athletics we had a big group go to cross country and we had first in the grade sevens and first and second in the gradient for the boys. The girls touch football tournament starts on November 1st, and the boys is on November 26th. Volleyball the stuffs have started and the volleyball tryouts are coming out. For the Arts choir has started. And they might be and potential for performing at the 67th game this year. Grade sevens and eights got their instruments. And band will start in two weeks and violin Club has started.

ETHAN ABEL: There's student leadership with intermediate lunch monitors that are starting very soon. The student council has been working on the first stance of the year, which is on Halloween. And there's some school Community involvement with the student council. The Juniors and the intermediates had a potluck last week on Friday. The grade sevens went to the mayor blow bog and the great dates went to the leech room Wetlands, which helped them learn about ecosystems and Water Systems, which they're doing right now. The popcorn sales have started and D&D in tabletop games Club has started again for this year. That's all.

Jenna Robertson: Thanks to that update. Does anybody have any questions for Ethan or Deven?

Jenna Robertson: Is there anything you wanted to add Nick quickly? I guess where the teachers report next.

Nik Cotter: Yeah, thank I think the guys covered a lot of it already. Only stuff to add from the teacher perspective is the parent lending library. We always like to mention that Mrs. Claman has that available in her office and the list of books are available on the school website. And then also term one IEPs have gone home as well. So those are sort of the main updates and before you know, what we're going to be working on progress reports. So that's the main stuff from teacher perspective.

Jenna Robertson: Okay, great. We're zooming through the agenda here tonight. Does anyone have a question for Nik?

Jenna Robertson: Okay, if not, then Stuart you're up next.

Stuart van Oostveen: Thanks, Jenna. I want to talk just a little bit about at our last PA day. We talked about something called restorative practices, which is something that we've been doing at summer side, but there's a district. I think we're all going a bit more deeply into it and restorative practices is about Working with students when there are conflicts or when hurt and harm has happened to help restore relationships and...

Melissa Humphries:

Stuart van Oostveen: help restore trust between kids and it doesn't only need to be kids. Sometimes it's staff and students and sometimes it can involve families. So we've been working hard at that. The district is putting some money into getting more

training. And so I put in an application to be one of the schools that could be focusing on restorative practices and we were chosen as one of the schools. So Angela and two teachers are going to be going next week for two days of training. So Andrea Farrell is joining with Angela and so is Sam LeClaire and between the three of them they're going to get the two days of training which really focuses on using circles as a way to help students to communicate what's going on. So it's really excellent training. I had a bunch of years ago and it's

Stuart van Oostveen: a valuable way of helping dig deeper into issues when there are conflicts and figuring out, different perspectives. It helps kids build empathy and I'm just gonna share my screen for a second if everybody will. Bear with me I'm gonna try these brief too, but I'm just gonna quickly share.

Stuart van Oostveen: I haven't done this for a while. See if I remember how to share your screen. Not there. Maybe I'm here it is.

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Jenna Robertson: It's a little button bottom Stuart.

Stuart van Oostveen: It's right that button there. Yeah.

Stuart van Oostveen: All right, so when we do restorative questions I'll just share this so there's some questions that can everybody see it.

Stuart van Oostveen: That we use instead of getting them. A sort of argument sometimes when conflict has happened. What we want to think about is just having kind of a sharing of what actually happened and then getting into people's mindsets. What do you think was happening? What were you thinking at the time? What have you thought about since there's been affected by what you have done in what ways so really getting that reflection happening about the impact and then asking at the end of it. What do you think you need to do to make things right and for somebody who's been harmed the same? What did you think when you realize what had happened? What impact has this incident had on you and others and what's been the hardest thing for you so that again this is really helping a surface the

Stuart van Oostveen: The impact and helping others understand and develop empathy and then what would you like to happen in order for things to be made? So this is important work that we're doing and just having these questions kind of stuck in your head when you're working with students. Sometimes it's not the first thing we want to go to because when there's disagreement about what happened or if we notice that there's a power imbalance and we need to kind of work on that first. So sometimes it takes a while before we can get to the point of going to a restorative practice and restorative kind of conference to work things through the other thing that I really like about restorative practices, I just want to also share is

Stuart van Oostveen: I'm just gonna get another tab going here.

Stuart van Oostveen: Should be up in a second.

Stuart van Oostveen: So we're working with students. We want to think about making sure that we're developing high accountability for our students for ourselves and for students and also that we're providing a high level of support. So sort of the old-fashioned model of dealing with

Stuart van Oostveen: misbehavior or conflict is to think about working doing something to students. So that's a North authoritarian model opinion if model and it's having power over students and on the other hand if we're not holding anybody accountable and not preventing a support then we're just being neglectful ignoring or just connecting and sometimes there is a time that place for ignoring some things depending on what the function of the behavior is if it's but usually we don't want to be there and actually we don't want to be in that two places either. Another place we don't want to be in sometimes we end up being here too is really providing a lot of support but not asking for a lot of accountability and when that happens we become permissive and enabling and sometimes you have a savior complex, which is one person really trying to do all the work for the students and the students really not being held accountable for that. What's better and what's best is when we're working with students and we're working.

Stuart van Oostveen: I'm hearing students' voices hearing their perspectives. It's collaborative students are offering ways. To solve things and it builds connection and this is a great place to be you can't always get there. But this is always our goal when we're working on the start of practices. So I just wanted to talk about that briefly. And that is a big Focus for this year and we're working on it as a whole staff. The other thing I wanted to talk about is our Plan for this year. I have to submit a fundraising plan to the superintendent. And it's due next week. So I just wanted to kind of go through all the different things that were we're planning on doing. I have to include all of the school councils as well. I'm pretty sure we're still planning on doing pretty so I put it in if we end up not doing parties then maybe so it's better to have it in and not do it than the other way around not having an in and then do it so I've got pretties there.

Stuart van Oostveen: Next thing was scrolling fast yet. Next thing was we are currently doing a Summerside school council the Swarm gear and nadines handling that we're hoping that we might get as much as 700 us. Who knows but whatever money we raised for that. We're hoping that we can use that to buy more school team uniforms. We did buy some and maybe getting some more ideas for sports events such as initiate 10 would be where that money goes. And whenever we have fundraising we all have to say where The money going so I put some things in here and I'm putting this as a consultative kind of thing for everybody Pizza this year. We're looking at we're gonna talk about this I think in deaf later on today, but School Grants improvements that the front Gardens also the raised garden beds, and I know we've got some sourcing on some of this from the district, but

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Stuart van Oostveen: other things we don't also the school wish list and we in the past have done donations and the fundraising plan from the district for the school Castle. Sorry, it always been talking about giving a portion of our funds to Education Foundation or Carson Grove and we talked about long-term and middle-term and short term as well. So I think that hopefully I've caught it all here. I can improve that if we want to another thing that we've been fundraising last year and we've actually done really well is our milk program and Nick and Jenna run that and Hopefully this year I may mean that we make \$3,000. I think last year we made over \$3,000 and we've already started to spend some of that to get materials from our Makerspace and some robotics so big thank you to Nick and Jenna who's been organizing that.

Stuart van Oostveen: and Papa John's popcorn sales have been going and that's will Henry and Kim Ms. Lars helping him out this year. We're selling each bag for two dollars this year. They actually cost a dollar 38 so that at 62 cents profit. Hopefully we can get some good money. What we're doing with the Papa John's is really supporting So Athletics it can be equipment but also is a helping out when we have teams going out so trips and coaches when we have to pay for things like that. Some other fundraising that we're hoping to do autism classes have done hot dog sales in the past last year. We had one hot dog seal. I think and that was actually intermediate. So we're looking at possibly having an Autism classes and intermeda. I'm not sure if we're gonna end up with one two or three this year. I've put down three. I know the first one is projected to be at the end of November and windytown is gonna be

Stuart van Oostveen: spearheading so for autism is going to be going towards supporting our autism classes with specialized materials for them. Then the primary classes would like to do a special fundraiser probably around March and we're hoping to make \$500 for that and that would help support some primary grade fundraisers.

Stuart van Oostveen: and I know Melissa probably wants to talk about this a bit more. She's proposing to do a fundraiser with the Ottawa 67s. And that's about selling tickets. Our choir is going to be performing on a Sunday game for them. And we want to encourage people to buy tickets. We get five dollars for each ticket that we sell and a good goal is to sell 100 tickets. So with with that those funds we would hope to perhaps this thing have a singing workshop for the choir kids and if there's money left over then also use that for maybe at presentation Will's jams. We already had the book fair. It happens in September and our librarian. Mrsai. And Mr. Cotter helped organize that we made \$350 about their boats and that'll be used to buy more books for our library. Oops.

Stuart van Oostveen: and Melissa's jumping around a bit Juniors would like to do of lollipops candy grams for Christmas, which would be candy canes and lollipops for Valentine's Day and Again, that's going to support some of the extracurriculars of the genius are hoping to do and we talked at our last meeting about a student fee. So I'm going to be putting that out next week. We've decided that we want to keep it in line with some of the other schools. So not asking for more not why is they don't think so. We're gonna be asking for \$40 per family. It's optional. We'll also gives families an option if they would like to pay for another student and another family that can't pay. we'll have that option for people. But again, it's all optional now be coming out next

week and you've already booked some schoolwide events. We've got momentum moves that's booked to come that. We could November 13th. I think it is.

Stuart van Oostveen: They'll be there for five days and they're gonna be doing a three workshops with every single class in school from kindergarten to grade 8. And not this past year, but the year before we had Aussie accent and they did a really tremendous job with dances but they have a whole bunch of programs. So this optional school student fee. Hopefully we have enough that we could get them in again to do one of their other programs.

Stuart van Oostveen: portion of that money would also maybe help for scientists in the school which we tend to do in almost every grade. So it's really important when we charge an optional School fee that we spend as much as we get in evenly on all of our students. and I see that Terry just asked a question about so hot dogs could be intermediates as well. So

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Stuart van Oostveen: We've got the one for art that's already scheduled but then we can do some more and both art and intermediate's can do that. and again that would go for fundraiser for a field trips. And the last thing I think is maclla' McMillan's, yeah, and I'm not sure exactly when we plan on doing that, but I wanted to get that in and I put it in our clustered the same clustered kind of.

Stuart van Oostveen: places that we would spend the money on and then last of all intermediates are gonna be selling their running canteen again, I think both deven and Ethan have been involved in this last year so they sell chips and popcorn and pop and They did this at their dances. So the dance for Halloween. We'll probably have a Christmas Day dance a Valentine's dance and graduation dance. I'm thinking Hopefully we'll make about a thousand dollars and that will really help some of those intermediate field trips. Especially the ones in the spring. So I think I've captured all of the fundraising there, but I just want to make sure. I've got that I can share this if anybody else wants to give some more input because I want to get your input before I give this to the superintendent. And that's it for my report.

Jenna Robertson: That's great. Thanks Stuart. I wouldn't mind seeing it just out of curiosity if you don't mind. Perfect. Yeah,...

Stuart van Oostveen: I'll share with you right now.

Jenna Robertson: you mentioned McMillan so as soon Ling said in the chat that's gonna get launched next week and Jenna also mentioned the Halloween dance that navneet is running tomorrow evening that will probably generate some profit as well

Angela Ronald: I just wanted to say to sui Ling. I got your email on the beginning of the week. Or maybe it was on the weekend about making sure that that's in the family update on Friday about being melons.

Jenna Robertson: Does anyone have any questions for Stuart?

Jenna Robertson: Okay it's up for Jenna for the treas.

Jenna AuCoin: Thank you. So I'll start off with the furthest item. We were just under our 200 dollar budget for teacher appreciation. We came in that right about 194 and we bought the pastries and fruit and coffee for teacher appreciation. We deposited 1500. So 1,526.25 yesterday for pizza cash sales. We are still getting orders trickling in so we will be doing another cash deposit probably sometime next week. Which left us with a balance of 10,271.91 from that we did pull out \$400 for a cash flow for tomorrow evening. And like I said, we will be hoping to generate Some profit from our dance tomorrow to be redeposited tomorrow.

Jenna Robertson: thanks, Jenna and I believe we will have another big deposit coming up once we get the check from school cash online, too. So probably our next meeting will have that update any questions for Jenna before we move on to council updates.

Jenna Robertson: So, first option item sorry is the Pizza program started yesterday going really well so far we have just under the amount of slices that were ordered last year. So right now our profit is about including a certain profit sales. From school cash online and the paper but like Jenna said we're still getting some orders and that happens usually for the first few weeks every

term. So we haven't been turning anyone down. But as we approved in the last meeting there is a \$5 late fee that is being added on to anybody past that date.

Jenna Robertson: So everything went really yesterday everybody seems to like Pizza Hut we have the new vendor this year and everybody seems to like it says it tastes better than Domino's. So that's good. We do have an ongoing issue, which I raised in an email to some of you yesterday that I wanted to talk about tonight. And this has been ongoing since I've been involved the pizza program, but I was really disheartened to see it happening already yesterday. and that is the issue of having pizza stolen from classrooms, and I can always speculate because it's been reported to me by certain students that it's happening at certain classrooms. Usually the great sevens and grade eights. Usually what happens is, there's chaos in the room and there's nobody around so the students are handing out the pizza or getting their own but somebody else will take theirs and so students will come to the pizza table and say,

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Jenna Robertson: Someone literally took my pizza and I don't have it. So that's fine. We always have exercises. We haven't had an opportunity yet where we haven't had pizza to give out but we were made aware yesterday of a situation where there was a class on a field trip. And when the class returned the pizza boxes were missing pizza and I can confirm that all of the boxes that were delivered everything was counted because Pizza Hut is actually writing the number of slices per box on the box. And yesterday we had instructed to the volunteers. Please count to make sure that it matches the amount on the box so we were good. So I guess I'm just feeling a bit discouraged because ideally we'd love to be able to hand out the pizza in the classroom. So this doesn't happen. But we're really only three of us each week on sometimes we get five if we're lucky but usually it's three of us that are doing it every Tuesday.

Jenna Robertson: and unfortunately, we don't have the extra hands to kind of stand watch and so I bring it to here because I wanted to talk about maybe figuring out a solution. And I wanted to bring it up for discussion to get your guys thoughts on this but one of the things I was thinking in the older classes, I don't know if we decide it's grade 5 through 8 or grade six. I'm not sure and delegating a student to be the one that hands out the pizza because they've got the list instead of having the kids be a free-for-all and I think that would help eliminate some of it and also maybe if A teachers of the higher grades could reiterate to the students you should not be taking pizza. That's not yours. You should not be going into empty classrooms snooping around we did have a student actually come to us yesterday and say hey, can I take pizza from this?

Jenna Robertson: If they're not here, and we said no, of course not. And this was an older student. and so I just feel A reminder like that's not yours. Not allowed to take it. And probably would be a good. Time to reiterate that message. Given that we're at the beginning of the pizza program and like I said it happened every week. year, we have someone come to us and say I didn't get my pizza. Someone took it. And I just feel like they really should I know that they know better at that age. Anyway, I'll get off my soapbox. That's my comment navneet. Go ahead.

Jenna Robertson: okay.

Navneet Bhandari: yeah, I just wanted to add that when this was happening repeatedly last year We mentioned it to the teachers. So, I'm assuming they've been speaking to their students about it. So it.

Navneet Bhandari: It's one of those things where we can only do so much as Jenna said and we're already only just a couple of us. So even just the whole fact of the pizza being taken like we've spoken to the teachers. So after that it's still didn't really stop and then the other part of it is if it's a field trip, if it's hoping on the regular that's a problem in itself. But then if it's a field trip or if someone's at practice or whatever it is, like we're just not able to hang on to the pizza for them and I think maybe some teachers have the expectation that maybe that's what it is. So I think that's another thing we need to discuss and kind of clear up is that we're able to bring the pizza to your room. But if your whole class is gone, it's what's the fall back for? Where does that pizza go? But we certainly aren't able to keep back slices for kids that are away or whatever the case may be. So that's another thing that I think we just need to have clear communication with the teachers of what it is that we can and can't do in a perfect world. We be handing out and doing all the things. We just don't have enough people around for that.

Stuart van Oostveen: I think thank you both for bringing this up. I think. there's a number of steps. I think we need to take the first one is if there are classes away to adjust that issue on navneet. I think just keep Temptation out of the realm of possibility

and we'll put that pizza in the staff room because kids do not go in the staff room and they don't dare to do that. So I think that might be the best way to leave that pizza for classes coming back late and they're gonna get their pizza when they get back that might be a plan. Another I like the idea of having kids distribute pizza and getting pizza volunteers from every class and then making sure they have their list and then they could even and one thing that might also work is actually having pizza delivered.

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Stuart van Oostveen: It's gonna be tricky because I was what we did at once closed. We actually had the pizza delivered before class was out. But because it's going outside first and then eating after their Pizza would be sitting for a long time before they eat it so it'd be cold so I think that having the students do that and also. Maybe we've got teachers who are on duty but it's not a one teacher per classroom is one teacher for three or four classrooms. So they're rotating right? So that's how Duty works all over the place. every school has their lunch duties that way.

Stuart van Oostveen: Maybe a little bit increase presence of Staff if we can figure out a way to do that might be a good idea if we've got somebody who's floating and maybe the classes that are getting the pizza at that time. There's more stuff there and then we kind of move the staff as the pizza gets distributed just so there's a little bit tighter and I think that those might be some ways that we could think about and really number one is talking to the kids and saying hey you guys are really messing up some of you are and destroying the reputation of other kids in the school as well. And so I'm sure the majority of kids are being very honest, but there's one or two or taking advantage Of the chaos, So really helping it's understand the impact of somebody else is not getting their pizza. that's not cool.

Stuart van Oostveen: And then the fact that we do have extra Pizza, they're like, but it's you're messing people out. So we'll work on having some good conversations. I think with kids about that before the next Pizza day before next Tuesday.

Jenna Robertson: Great. Thank you Melissa. Go ahead.

Jenna Robertson: your unmute

Melissa Humphries: Sorry when I'm out of practice already when you guys delivered the pizza yesterday. Did you open the boxes or did you leave them closed? Because when I came back to pass the pizza out the three boxes were on the table open, which I thought was odd because it had never happened before but there was no pizza missing so I didn't have an issue. But if my kiddos are getting into the boxes before I get there. I did you do it?

Nik Cotter: Sorry, I was on duty. I opened them and told them sit down with your lunch and I will get back to you and then everything happened.

Melissa Humphries: Okay.

Nik Cotter: That's totally me that open your boxes.

Melissa Humphries: Awesome, then. I don't have to talk to them about it. I suppose. The other thing was I'm just sitting here being a grouchy old lady and this is not restorative practice probably at all, but Pizza is a privilege. And the bunch of you who come to serve it to the kids should not have to deal with this every week. So if it's a continuing issue, maybe the classes where it's happened. We say I'm sorry, we're not going to do it this month. And I know it'd be a pain in the butt to give the money back. But there's got to be some sort of. every single it's just crazy kids at this age. know that that's not their pizza and they shouldn't be in it. And the power of peer pressure If you screwed up something as popular as pizza for everybody in your class.

Melissa Humphries: that would be powerful I think and as I say, I don't want to be mean but on the other hand, it's completely unfair to the kids who are doing. What they should be doing and it's not respectful of you and your time and your effort.

Melissa Humphries: And I'm really sorry as I didn't know this was happening and it's upsetting. So if there's something that Nick or I or the other or Jenna or the ones of us who are there can do to help please let us know.

Jenna Robertson: Yeah, thanks Melissa. I should reiterate to it's never the younger grades never and when you said did someone open my boxes, that the kids never want to touch them because they know they will get in trouble. It's the older one. So it's last year. This has been my experience and maybe suing and Navneet and Jenna. I might have something else to say, but it's been my experience. It's always been sevens and Eights. Particularly ate now. I know that there was some challenging classrooms last year where it happened but to have it happened already yesterday. It was kind of like, alright, we need to nip this in the bud and I agree with you Melissa. I think the messaging needs to be really Stern to these kids and If I was a parent, I found out my kids pizza was getting stolen. I'd be really upset. they're like I said, nobody's missing out. Everyone's still getting their pizza, but it's just shouldn't be happening. Okay Navneet.

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Navneet Bhandari: Yeah, I just wanted to just jump on the younger kids that it's all good plus soon it'll be monitors for each class. And then they start helping handle the pizza. So it's been Smooth Sailing for them. It's just like I said the sevens and eights. The tough thing is we always have pizza for everyone but then it just never solves the problem. and then it becomes this thing of everyone just wants to be whose fault I don't like that it turns into a fault thing because it's one of those things where it's like we got to just solve the problem at this point. So no kid will ever go without and it's awful their pizza gets taken but it's like we kind of keep validating that and enabling it the more that we're just being like it's okay, we'll take care of it. So I personally like the idea of someone from the sevens and eights handing it out like one person's Dad if you needed to do it and then the general rule is if there's extras you bring back the pizza box to us with the extras and we usually

Navneet Bhandari: in the freezer for a rainy day the kid needs or whatever and I do know that some classes they have their own kind of system. whatever the case is. I just think it can't be so Lucy goosey with the sevens and eights because if a kid's absent then someone's gonna help themselves to their Pizza. I don't know that opens up the floodgates again. I'm taking each other's pizza slices when they don't have permission to per se so I think we just have to be really clear with our messaging and it's kind of a good thing that this happened so early because we're kind of setting the precedent now going forward

Jenna Robertson: Thanks Navneet. I Angela and then Nick.

Jenna Robertson: You're on mute there, Angela.

Angela Ronald: Yeah, I was just gonna reiterate some of the kind of what Navneet was saying and Melissa too was that I think there just needs to be very clear rules as to how this process is going to happen to get pizza and I think having two students and the understanding that no one is getting anything until everyone is sitting down because yesterday when I was going through the classrooms, it was like a Gong Show like everybody is

Angela Ronald: Swarming around the boxes and helping themselves and I think they're just needs to be that understanding that we're just standing here patiently until everyone has their seat. And then we're gonna hand it out on the other thing. I was thinking is that when they finished handing it out. Somebody should bring the pizza back right away instead of just letting it sit there because that's when I think kids are busy eating. They're not paying attention then kids are going to the washrooms and then they're just obviously sneaking it and stealing it really so yeah, I think just those rules need to be made clear by the teachers to the students and just get it out of the classroom once they've been handed out.

Jenna Robertson: Thank you, Angela, Nick, and then Ethan you can chat after Mr. Cart.

Nik Cotter: Yeah, and Ethan, it's possible that you and I are already on the same wavelength for this one. So I actually wanted to put this out for Ethan and Deven who I see Deven has a hand up there as well my only concern and I think we need to keep in mind is that with our 7/8 as much as I like the idea of having one rep per class who is picking up the pizza? And then it's Distributing Melissa mentioned there with peer pressure. My concern is that in a class of 25 plus intermediates is that actually a lot of pressure on that one child who now is responsible for handing out the pizza for telling everybody. I'm not handing it out until you sit down because we only have one duty teacher who's monitoring classes. You don't have an adult who is all so being part of that and I am concerned about that piece of it that student or students our nail being given that big responsibility. I

Nik Cotter: Want that to turn into something that is going to now be difficult for them to deal with Ethan and Dev. I really wanted to hear your perspective on this because you're the ones who are actually in there who very likely would be tasked with doing something like this. So I'm gonna turn the floor over to Ethan and Deven.

Jenna Robertson: Go ahead Ethan.

ETHAN ABEL: Last year there was a few people that would just hand out the pizza voluntarily. It wasn't really organized. It was more of just some people would do it and they would give it out to other people and I know there was mention about coming back after the field trip yesterday. And that was me and Deven's class. When we came back in it's about the start of lunch and it was very chaotic. Everyone was trying to get their pizza and it was like everyone is up surrounding the boxes and trying to get their slices. So it was a bit chaotic and that sense. So, yeah.

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DEVEN GILL: And also on that I remember last year in grade 7 a few students would I want to hand out pizza today. and I don't remember what it was for but we Classes and one pizza box was in both classes and everyone was just swarming it. So I do agree that we should have a student designated or maybe even a couple students three maybe or just it doesn't need to do that.

Angela Ronald: That's what I was thinking too. Yeah having one person hold that power can be a little intimidating. Whereas if you have two or three students, then they feel sort of supported by each other, one could hand it out. Somebody could bring it back because you're right I think that just having that one person doing that can be very intimidating. but I think that

Angela Ronald: but I think there should be just from seeing the chaos that happens when there isn't an appointed group or a person or whatever to hand it out. It's just chaotic.

Jenna Robertson: Thanks, everyone and Ali I see you've got your hand up.

Ali Shaker: Yeah. Hi everyone. It's very good to see Ethan and in the meeting as well. I just wanted to also support the idea of one student being they're just way too much pressure on that one student, especially in a class of older kids 7/8 to kind of the enforce that kind of rule. So definitely there has to be in my opinion more than one student. And the other thing is whoever the duty teacher should introduce the way that the pizza will be handed out in that way. There is even less pressure on those students. Let's say two or three of them who are helping out in that it's not really what they are saying should get done. It's what the teacher is asking should get done and they're just really there to help support that kind of process. And so then there's even less peer pressure I think. Yeah, that's all.

Jenna Robertson: Thanks. Go ahead Nick.

Nik Cotter: I'm just wondering because of the issue of adult supervision as pizzas being distributed and intermediate and because we are limited by how many Duty teachers we have? I'm wondering and I don't know if this would work or if it'd be more chaotic. I wonder for seven eight. Would it work to have? Rather than pizza to each individual classroom that students get it from the intermediate Hub that the pizzas for grade 7 mates are all brought over there. There's a couple of student reps who are there Distributing with a parent volunteer? Who's there as well? It would be very different from what we've done in the past. I don't know if that would be a possibility. I'm just sort of throwing that out there.

Jenna Robertson: Navneet

Navneet Bhandari: yeah, I feel like we have a bunch of different things that we could potentially do, but I mean, I love that idea Nick of having them come to the hub and in an ideal world one of us could be there as well or even in an ideal world have them come to our table and we hand out their pizza because once the pizzas handed out to all the classrooms, then we're just kind of waiting for any issues that may arise so if they want to wait

Navneet Bhandari: It's not that much longer because we have the pizzas in the rooms while they're at recess and when they come in the pizzas ready for them. So at that point, they could potentially come to our table the sevens and eights and get it from us. But I feel like I want to have that is a last resort type scenario because again, I don't know maybe this is the grumpy old lady in me, but it's the enabling of the stealing that gets me, so I think ultimately whatever we decide whether it's having as a duty

teacher it's hard to put that on them because it's chaos already and then on top of that that's a tough one, but I think whatever we decide or if we say that there's a couple of kids that are gonna be designated to hand it out. There has to be clear on communication between us and the teachers because I think sometimes the teachers also don't know who's in charge of what in terms when it comes to Pizza. So it's like we just have to be clear with the teachers to the seventh and eighth teachers that

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Navneet Bhandari: Unfortunately, we only drop off the pizza. We are not the ones that are going to be handing out the pizza. even saving or whatever we decided to do for saving the pizza. So as Stuart mentioned if it's a field trip and we didn't know about this field trip until after the fact when the pizza was taken but if there's a field trip and we know ahead of time if it's a matter of taking one box of pizza writing do not touch or whatever and putting it in the staff room. That's not a tough thing to do because I go into room every day after as long as we know but it's like you get sticky when it's like saving individual slices, etc.

Jenna Robertson: Thanks navneet. We've got Stuart and then we should wrap this up before we've got about 20 minutes to cover the rest of the agenda. Go ahead Stuart.

Stuart van Oostveen: I think a lot of good ideas have been put on the table and my last school we did exactly what Nick proposed which was kids would line up and get their Pizza. We had five teachers that would distribute Pizza to 750 grade six seven and eight students and it was kind of chaotic we needed the gym but we needed a lot of hands to make sure it happened fast and the lineup was very long and it was a very fast process but the lineup was still really long and we've got about 200 grade sevens and eight snare School.

Stuart van Oostveen: So I think navneet you're right it's an option. You might not be the best first option. So I like the idea of having a group of kids and really training them. So we'd have to say okay you guys are the pizza Myers for your class. You need to be trained. This is how it's gonna work. So I think we can work on some ideas like that. Angela and I can talk and that we can kind of get back to the three of you who are doing pizza and we'll invite input from staff as well. and Nikki if you want to be help out with getting some of that input that would be great. We'll come up with the solution here because it's about accountability for the kids here. And right now some of them are getting away with it and the opportunity is there we've got to take that away so

Jenna Robertson: That's great. Thanks a lot Stuart. I really appreciate everybody's thoughts on that tonight, and we'll leave it to you to the Summerside staff to come up with a solution and if there's anything that we can do to assist, so moving on quickly. I'm actually gonna bring up the school choir. because This is a new item. That's come up. So I want to make sure Melissa has some time some Melissa. Did you want to talk about the 67s?

Melissa Humphries: Sure, so Stuart mentioned some of the details already choir's been invited to sing the national anthem at a hockey game a 67's game on the 24th of March. It's a little bit disingenuous to say that we've been invited because we've been invited to buy a bunch of hockey tickets with the opportunity to sing comes the commitment to buy about a hundred hockey tickets, which given that we've got 50 kids in the choir is not really unreasonable for us. I don't think it would be hard for us at all to sell a hundred tickets.

Melissa Humphries: And so what I'm thinking is that the beginning of January we'll send out an advertisement letting people that we have a community day coming up. It's a Sunday afternoon and ask people to order tickets. That way we'll know exactly how many neatly we need and we wanted to end up in a position where we've paid for tickets that we can't sell then as I say the games in March if we sell the tickets for 25 dollars that's five dollars less than the 67 sell them for at their gate and a five dollar profit per ticket, which if we sell just the 100 that we're required to Cell is a \$500 profit. And then any extra on top of that is money that comes back to the school.

Melissa Humphries: So the second part is that I'm looking for something to reward choir members for their hard work. It's certainly didn't start out as a fundraiser. The point is that the kids get the opportunity to sing in a public place and have some fun together, but the bonus is that there's some money attached to it and we can use that money to provide an opportunity for the choir kids and some of the things I'm looking at are some mask performers Kelly. Lee Evans is a jazz musician popular on CBC and various other Canadian programs. She offers a workshop for kids where she talks about various vocal styles and things like breathing and phrasing which would be a really cool workshop for our choir kids. There's one the Ottawa School of speech and drama I think offers that's kind of a musical theater.

00:45:00

Melissa Humphries: sort of Workshop Stephanie Turpin our Music Teacher. I was talking to about an opportunity. and one of the women that she sings with might be able to offer something for our kids and then I put out some feelers to prologue which is the group that books Will's jams asking them if they have A performer who might be interested in working with us rather than a concert. I'm hoping for something a little more interactive where the kids could learn something and participate in a workshop.

Melissa Humphries: So we have to firm that up before we sell the tickets so that we can tell people what we're fundraising for. But it's a pretty cool opportunity and I think the kids will be pretty excited. It gives us something fun to keep kids interested in choir after Christmas as well as being a real growth opportunity I think for them.

Jenna Robertson: I think to and Liam heard initially in the background earlier 57 Face lit up because he's in choir too. my gosh. So I know this is a really great idea and...

Melissa Humphries: he

Jenna Robertson: you're right. I don't think we have trouble. a hundred tickets Does anyone have any questions from Melissa before we go to consensus?

Melissa Humphries: no.

Melissa Humphries: So at first I thought I was going to need your support and...

Jenna Robertson: Okay.

Melissa Humphries: asked to come and present because I was worried about the Outlay. You have to pay the \$2,000 up front.

Jenna Robertson: Yeah.

Melissa Humphries: But if we sell our tickets ahead of time that shouldn't be an issue. So the only thing I can imagine I might need from you is...

Jenna Robertson: Okay.

Melissa Humphries: if the workshop that we choose turns out to be more expensive than the money that We earn if I could come back to you and ask for a top up to pay for that.

Jenna Robertson: Yeah, I'm sure that would be no problem. As I mentioned the email. We have a little bit more spending this year to play with now that we don't have the long-term structure on our back. So even if we want to reach consensus now that we agree to cover any sort of Top-Up required we could do that now to get that over with so that you don't have to wait on any decision at the time. Does anybody I guess I should say do we reach consensus?

Melissa Humphries: Sure.

Jenna Robertson: Yep. We're all in agreement. Excellent. Okay. that's great news. sui Ling. You've got a question.

Jenna Robertson: maybe that was a mistake. Thanks for that Melissa. Next up on the council. We have first the Halloween dance and then MacMillan, so as everyone knows navneet's been very busy leading a team to get the Halloween dance going for tomorrow evening. So as far as I know everything's all the doctrine ready to go. I just wanted to give her a few minutes if she needed any last kind of announcements or questions. So go ahead and have me

Navneet Bhandari: Yeah, I think everything's good to go. I'm able to get into the hall and the gym and stuff as of three. So we're not gonna decorate the gym just because it's huge and so when my husband Akita DJ, he also rented some lights so it's gonna be dark. So that's fine. But I'm gonna do a little bit of decorating the halls and the entry and stuff. So I'll be able to do that as a run three-ish tomorrow and then I have an awesome team of everyone coming between four and 4:30 and 5 to help set up and say all the food we were really lucky. We got a bunch of stuff donated all of the pumpkins were donated from Superstore. Thanks to

Erica and we got chocolate from sobies and we've made a new contact at Fresh go the one at trim and Waters. They don't need it water bottles and some more chocolate and just as a side bar. They said, if we have any type of

Navneet Bhandari: Barbecues or anything that we need food. So let's say hot dogs even I saw that there's a hot dog day coming up to reach out to them and they would likely be prices from everyone in the area and I'm sure they'd be able to donate a little bit too. So I have the information if anyone needs that but yeah, otherwise and talking to all the kids on duty most kids are coming and I haven't really heard of anyone saying they're not And we're just really excited looking forward to it.

Jenna Robertson: And Nik was just saying he thinks there's some decorations left over from previous years. I think that might be what we saw on the server you maybe yeah, okay.

00:50:00

Nik Cotter: ones that I was thinking of

Navneet Bhandari: Okay, so I can check this every tomorrow then as well. I'm just repurposing. in terms of cost we've only paid for. Forty dollars worth of juice and the pizza but those are all the things that we're selling. So yeah, I hosted a birthday party for my daughter, which I made her make it Halloween themed and now I'm repurposing a lot of that stuff for the dance. So, yeah and I'll check whatever's in the surgery as well. So there hasn't been really any costs associated with this because then my husband's DJing and we're gonna donate the cost of the equipment so

Jenna Robertson: Yeah, good. I'm really excited. I can't wait. okay sui Ling. Are you here? I think you might be having some connectivity issues. I see you going in and out. check I just wanted to give you a second ceiling if there's anything you want to say about McMillan's.

Jenna Robertson: Maybe she's not able to respond right now. Okay, no problem. All right. we'll move on then to our last item of the evening, which is just quickly discuss the short term and...

Sui Ling: they discuss

Jenna Robertson: medium term spending

Jenna Robertson: Okay, so as I mentioned from Pizza the sales were just over 19,200 and based on what we've been selling so far. We're probably going to spend about 9,000 or so on paying for the actual pizza. So we might have a profit from that just about 10,000. In addition to what's already in the bank account, of course, so there are some few things that we talked about before possibly funding the swimming program for the art classes. I'm taking care of some funding for the front garden and also covering some items on the teachers wish list. So what I propose we do is similar to what last year, we basically cut a check and give it to Stuart and then you guys for the staff can figure out who gets what in spending goes what goes where I think that seemed to work? last year unless you guys have any other ideas.

Jenna Robertson: with the front garden, I know that Stuart you were in touch with Megan from ocdrv to see if they could potentially cover the cost. of whatever we decide to do with that front area and if I recall correctly her response was that we would need to show that there was some sort of curriculum. It connected to the curriculum somehow, right? Yeah, okay.

Jenna Robertson: Yeah, I know. We haven't officially discussed what we want to do with that area, but what I can say now is that there is some money there to assist with whatever we decide to do

Stuart van Oostveen: Yeah, I can check with Megan some more. It's easy to build curricular connections to gardening really easy Lots of ways you can do it,...

Jenna Robertson: okay.

Stuart van Oostveen: get kids doing plots and planning where they're gonna plant things and measurement and all kinds of math goes in there. And then there's all the science that goes with botany to which in certain grades as part of the curriculum too. So lots of curricular connections and we can also even talk about where does the plant come from there's a lot of ways you can do it. So the sky's the limit that's easy to do.

Jenna Robertson: Okay, sounds good. So yeah, I'm not sure Angela and Stuart whose decision or who needs to be consulted on exactly what happens with that area. I imagine it would be You and he was a team and the staff at the school. I don't not sure. It's what extent like the council. Is involved in that discussion, but we can certainly chat about it at the next one if you want me to carry it forward.

Stuart van Oostveen: when I do a little bit of inquiry with the people at facilities at the board and find out...

Jenna Robertson: Okay.

Stuart van Oostveen: what they might suggest and some of the options and then find out maybe what some costs might be and what the board could carry and what the board might not carry and what we might want to come back to school council to get to cover so Yeah.

Jenna Robertson: Sounds good. Sui Ling, I see that you ask a question about cutting the check. Yeah, so we haven't received the money yet from school cash online. It's just a matter of me talking to Danielle next week when she's back from Lee's so we could have checked to Stuart in a matter of another week or so, I would imagine week or two and then that way we can get the money into the teacher's hands faster.

Jenna Robertson: Okay, so does anybody have anything to add we can do a bit of a round table here before? We conclude the meeting?

00:55:00

Jenna Robertson: next meeting is November 22nd, and there will be none in December just as a friendly reminder and none in January either because January is such a heavy month at the school. So we November and then February after that and if anything comes up. Meantime you can email the school counsel email or the pizza email. Thanks, everybody. Have a great evening.

Jenna Robertson: Bye.

Meeting ended after 00:55:45 🙌