

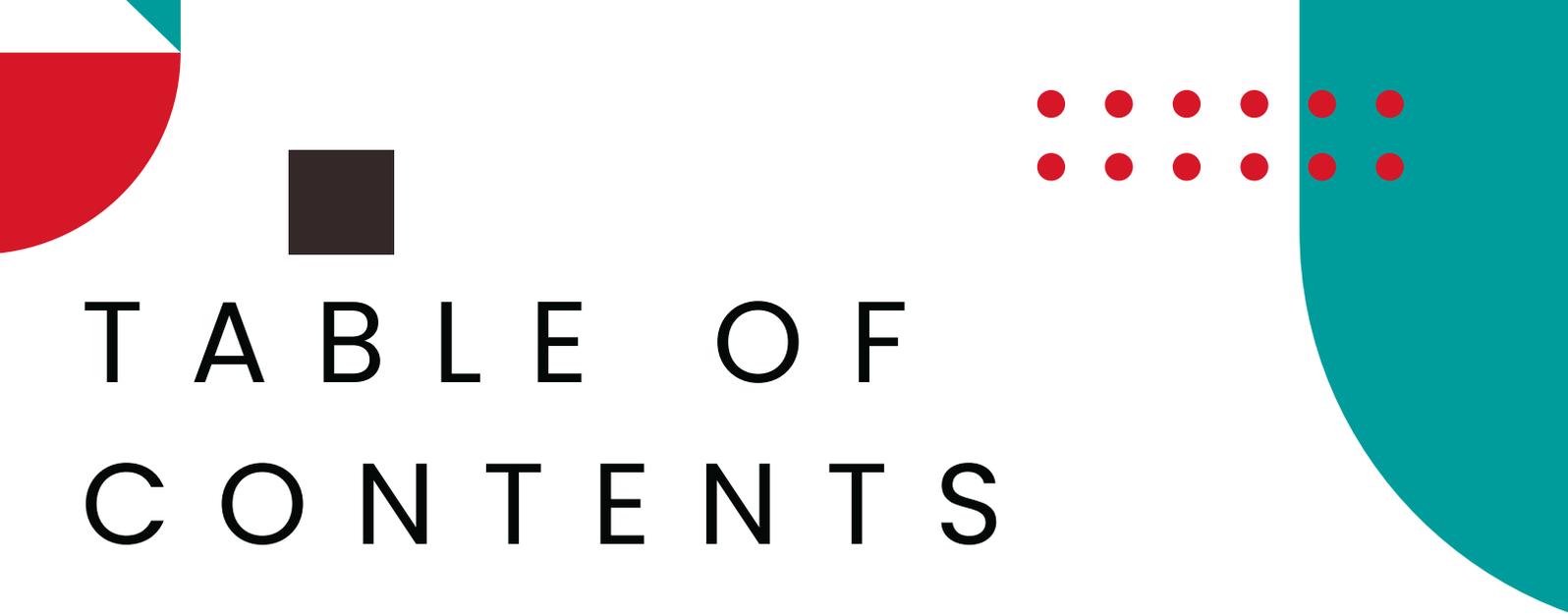


ALL CULTURES WALKING TOGETHER

ON NOONGAR BOODJAR

A celebration of the diversity within Riva Primary School.





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We at Riva Primary School acknowledge and respect the Beeliar Noongar people and their continuing connection to language, stories, culture and history. On Noongar Boodjar, from the hills to the waters, we open our hearts and our eyes as we walk this land, listening, learning and caring for Country and it's people. We extend this respect to Elders; past, present and emerging and to all First Nations people reading this today. **We are all included and respected here.**



WALKING TOGETHER

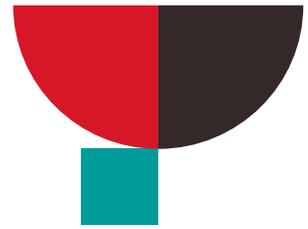
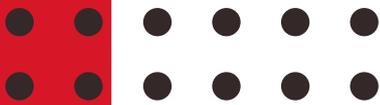
Welcome to a book that celebrates the vibrant tapestry of cultures within our school—a collection of recipes, stories, and traditions passed down through generations. In our school, we are fortunate to be surrounded by a rich diversity of backgrounds, each with its own unique flavours, customs, and celebrations. This book is a celebration of who we are, where we come from, and the bonds we share through food, traditions, art, dance and culture.

The purpose of this book is to unite our school community by highlighting our uniqueness. The pages represent our personal stories, significant events, family traditions, art and memories cherished by our staff, students, and their families.

It started as a cookbook. As you explore each dish, you'll taste the love and care that has been passed through generations and learn about the cultural significance behind every meal.

Over the year, it has become more than a cookbook. It is a growing reflection of our collective experiences and what is important to our community. *Walking Together* has evolved to include the songs, stories, art, celebrations and significant events that make our school community so special.

Through this book, we hope to foster understanding, respect, and connection within our school community. As we come together and walk side by side, we share more than just food and flavours, we share our journeys, our traditions, and the essence of who we are.



GATHER WITH US

HAZEL YEAR 5

Hazel's family are from Kerala, which is in southern India. They speak Malayalam. The climate is tropical, and they have a monsoon season where they get lots of rain. Their dishes mainly incorporate lots of tropical crops, especially coconut. They are Catholics, so Christmas and Easter are their traditional festivals.

As Hazel was born and is living here in Australia, her favourite food is Pizza, pepperoni to be specific. Their family favourites are chicken biriyani, fish curry, appam and stew.





ENJOY

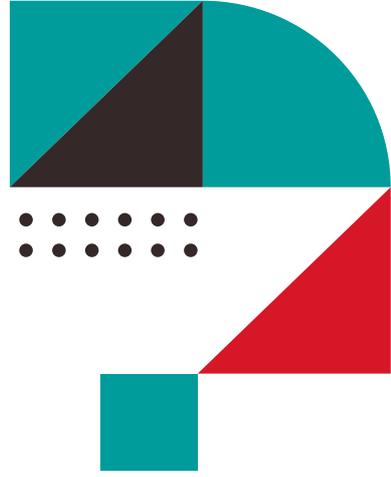
CRUNCHY BAKED MAC AND CHEESE AYRA, YEAR 1

A family favourite for Ayra's family.

Ingredients:

500gm elbow macaroni, cooked (or other tubular pasta)
1 tbsp extra virgin olive oil
6 tbsp unsalted butter
 $\frac{1}{3}$ cup all-purpose flour
3 cups whole milk
1 cup heavy whipping cream
4 cups sharp cheddar cheese shredded
2 cups Gruyere cheese or Swiss cheese shredded
Salt and pepper to taste
 $1\frac{1}{2}$ cups breadcrumbs
4 tbsp butter melted
 $\frac{1}{2}$ cup Parmesan cheese shredded
 $\frac{1}{4}$ tsp Italian herbs and chilli flakes





Instructions

1. Preheat the oven to 180C. Lightly grease a large baking dish and set aside. Combine shredded cheeses in a large bowl and set aside.
2. Cook the pasta one minute shy of al dente according to the package instructions. Remove from heat, drain, and place in a large bowl.
3. Drizzle pasta with olive oil and stir to coat pasta. Set aside to cool while preparing cheese sauce.
4. Melt butter in a deep saucepan, dutch oven, or stock pot.
5. Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.
6. Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface and then continue cooking and whisking for another 2 minutes. Whisk in salt and pepper.
7. Add two cups of shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick.
8. Stir in the cooled pasta until combined and the pasta is fully coated with the cheese sauce.
9. Pour half of the mac and cheese into the prepared baking dish. Top with remaining 2 cups of shredded cheese and then the remaining mac and cheese.
10. In a small bowl, combine breadcrumbs, Parmesan cheese, melted butter and herbs and chilli flakes. Sprinkle over the top and bake until bubbly and golden brown, about 30 minutes. Serve immediately.

MANTI RECIPE (RUSSIAN MEAT DUMPLINGS)

MASHA, YEAR 4

Manti is a type of dumpling that very popular in Russia. Manti are normally made with either seasoned lamb or ground beef wrapped in homemade dough. Manti are cooked in a steamer and then topped with either butter, sour cream, or onion (or garlic) sauce. Manti recipes varies from region to region.

Ingredients:

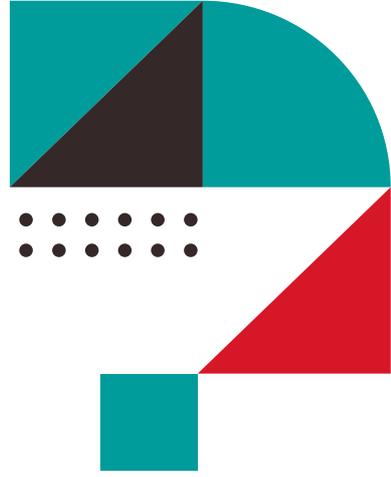
Dough:

About 5 $\frac{3}{4}$ cups of all-purpose flour
1 egg
1 $\frac{1}{4}$ cups of warm water
 $\frac{1}{2}$ stick butter, melted
1 teaspoon of salt

Filling:

2lb ground beef
1 zucchini
2 onions
1 Tbsp. salt
1 tsp. of black pepper
 $\frac{1}{2}$ tsp. cumin





Instructions

Dough:

In a bowl combine together flour and salt. Pour the warm water, melted butter and crack 1 egg. If you have a standing mixer or a machine to make the dough, use it. If you don't, just mix everything well and knead the dough for 5-6 minutes. The longer and better you knead, the easier it will be to roll the dough later. Cover the ready dough with a plastic wrap. Let it rest for 10-20 minutes. The ideal dough should not be too soft or too hard to work with.

Filling:

Thinly slice the onions. If you have a food processor, utilize it instead.

Cut zucchini into small cubes, about $\frac{1}{4}$ inch.

In a large bowl combine ground meat, zucchini, onions, salt and spices. Mix well.

Rolling the dough:

Fill the bottom of the steamer with water (a little more than half). Bring to boil and simmer until the dumplings are shaped. Grease the layers of the steamer disks with oil.

When the dough is well-rested, we will start the rolling process. Cut the dough in half. Cover the other half with a plastic wrap. Flatten the one you are working on with your fingers. Lightly sprinkle with flour when needed to prevent from sticking. Using a rolling pin, roll out a big circle.

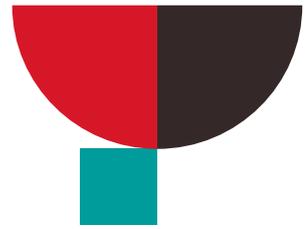
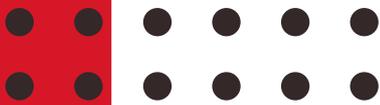
Once you rolled out the dough, cut into $3\frac{1}{2}$ - 4 inch squares. Spread the square sheets on your working surface.

Place 1 Tbsp. of meat filling on top of each sheet. Connect two opposite corners by slightly pinching them together.

Repeat the process with the other corners. At this point the dumpling should look like a small envelope.

Now connect the adjacent corners by pinching them together. Repeat the process on the opposite side. You should have nice ribbon like figure. *Do not press top of the dumplings*

Place the dumplings on top of the lightly oiled steamer disks, leaving a $\frac{1}{2}$ inch space between them. Set the timer and steam for 45 minutes. When dumplings are done turn off the heat and remove all the dumplings immediately. Melt some butter and lightly brush dumplings with it.



ASHWYN

YEAR 4

Ashwyn's family enjoy making and eating Chloe Puri together



A L O O M A T A R

EDHICA, YEAR 3

This is my Mum's Easy and secret Recipe

Aloo Matar is a delicious North Indian curry made with potatoes, peas, onions, tomatoes, spices and herbs. This super flavoursome Aloo Matar makes for a fantastic meal with Rice, Roti or even with bread. Make it in a regular pot or in the instant pot, it is super easy and quick to make for a weeknight dinner. It is kids' friendly, vegan and gluten-free too!

Every household may have a different recipe to make the dish. Various ingredients like yogurt, cream or onion puree are also used in some versions. But my Mum's recipe is simple enough for a beginner and uses only pantry ingredients. She does not use any of the above-mentioned ingredients.

Her Aloo Matar recipe will give you a simple, delicious and flavoursome curry with little effort. This recipe is made like most other Indian curries where a spicy onion tomato is prepared first to which the potatoes & peas are added. Later the curry is simmered until the potatoes turn tender and soak up all the flavours.

Mum says that she prefers to use pureed tomatoes as it helps to bind the gravy well and won't let the water separate in the final dish. But if you want you may simply use fresh chopped tomatoes.

Ingredients:

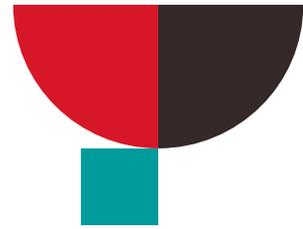
- vegetable oil / butter
- 1 onion, finely chopped
- 1 tablespoon ginger garlic paste
- Large potatoes, peeled and chopped
- 1 cup frozen peas
- ½ cup tomato puree/ chopped tomato
- 1 teaspoons paprika /kashmiri chilli powder
- ½ teaspoon Turmeric
- Fenugreek seeds, coriander powder, Garam masala, green chillies (Optional)
- 1 teaspoon salt (can add later according to taste if needed)
- 2 tablespoons chopped coriander (optional)



Instructions

1. Heat the oil in a wok over medium heat. Stir in the onions and ginger garlic paste. Cook until the onions are tender. Mix in the potatoes and peas. Cover and cook until the potatoes are tender, about 15 minutes.
2. Stir the tomato puree, paprika/kashmiri chilli, and salt into the vegetable mixture.
3. Continue cooking about 10 minutes. Mix in the coriander and continue cooking about 2 minutes.
4. Wallah.... Our Curry Is Ready, Turn the flame off. Hope you too will enjoy cooking and tasting this curry the same way me and my family on dinner table.





DHOKLA (KHAMAN DHOKLA)

JANIDHI, YEAR 3

Dhokla is a savoury sponge dish that is native to the Indian state of Gujarat. It is made with a fermented batter that is steamed to a cake-like consistency.

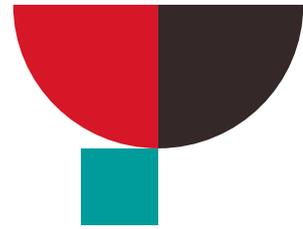
Ingredients:

- Gram Flour (Besan) 2 Cups
- Semolina $\frac{1}{4}$ Cup
- Salt $\frac{1}{4}$ tsp or according to taste
- Citric Acid and Sodium Bicarbonate $\frac{1}{4}$ tsp each
- Asafoetida $\frac{1}{4}$ tsp
- Turmeric $1\frac{1}{4}$ tsp
- Oil 2 Tbsp
- Water 300 ml
- Sugar $\frac{1}{2}$ tsp

For Seasoning:

- Mustard Seeds 1 tsp
- Oil 1 Tbsp
- Green Chillies 3 sliced or chopped
- Coriander leaves
- Curry leaves 15 number
- Water 120ml
- Sesame seeds 1 Tbsp





Instructions

Making Dhokla paste or Batter: Prep Time - 5 minutes

- Add all the ingredients to a bowl and mix well
- Add water slowly and mix it well to remove all visible lumps, Mix it for 2 minutes
- Cover it and Keep aside for 15 Minutes

Batter is ready now and let's get the Dhokla dish/pan ready.

Preparing Dhokla tray or Dish : 2 Minutes

Take a Dhokla Plate and Grease with oil. Greasing will make sure that Dhokla does not stick to the plate.

This mixture is now ready for steaming in Dhokla cooker.

Steaming Dhokla in Cooker - Cook time 20 Minutes

Turn on the stove. Fill 25% of Dhokla cooker with water and keep the Dhokla cooker on stove on high flame and steam the Dhokla for 20 minutes. Check after 10 minutes if water hasn't evaporated, if it does, then add 2 cups of water to cooker. Once it cools down, cut the Dhokla into pieces so the seasoning can penetrate through Dhokla.

Making Dhokla Seasoning Cook Time - 4 minute

Heat 1 Tbsp of Oil in a pan for about 30 seconds on medium flame. Add Mustard seeds, sesame seeds, Curry leaves and sliced Green chilies. Turn the flame on low. After 30 seconds, add 1 cup of water and let it boil for 2 minutes. Once water boiled carefully pour onto the Dhokla plate. Let the seasoning to penetrate through the Dhokla. Once it cool enjoy the Dhokla with any Chutney or Sauce.



D A H L

SHAY, YEAR 3

Shay enjoys cooking with his mum in the kitchen and learning about different cultures' food.

Ingredients:

2 Cups red lentils
4 Cups water
½ Brown onion diced
½ tsp Ginger paste
½ tsp Garlic paste
½ tsp Chilli paste
1t Cumin seeds
1 Sliced fresh chilli (optional)
1 tsp Cumin powder
1 tsp Coriander powder
½ tsp Turmeric powder
½ tsp Chilli powder
½ a can of tin diced tomatoes
salt to taste
2Tbsp Oil
Fresh coriander chopped



Instructions

1. Rinse lentils in cold water
2. Place in a pot with the water and boil until soft (almost mushy)
3. Fry onions (on low heat) in a separate pan oil until light brown. Add fresh chilli and fry for 30 seconds
4. Add cumin seeds to pan and fry until fragrant but not burnt
5. Add ginger, garlic and chilli paste and fry for 1 min
6. Add rest of spices and fry until oil separates from the spice mix (be careful not to burn)
7. Add tin tomatoes and fry for approximately 5 mins
8. Add spice mix to the boiled lentils and boil for 10 mins on low. Add fresh coriander and cook for a further 5 mins.

Enjoy with boiled rice or rotis.

L A S A G N E

MRS HOW



Ingredients:

For the meat sauce:

- 500g beef or pork mince
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 can (400g) crushed tomatoes
- 2 tbsp tomato paste
- 1 tsp dried oregano
- 1 tsp dried basil
- Salt & pepper to taste

For the béchamel sauce:

- 2 tbsp butter
- 2 tbsp plain flour
- 2 cups milk
- ½ cup grated cheese (cheddar or parmesan)
- Salt & pepper to taste

Other:

- 9–12 lasagne sheets (no-boil or pre-cooked)
- 1–2 cups grated cheese for topping (mozzarella or cheddar)



Instructions

Make the meat sauce:

- Heat a pan over medium heat and cook the onion and garlic until soft
- Add the mince and cook until browned. Drain excess fat if needed
- Stir in crushed tomatoes, tomato paste, oregano, basil, salt, and pepper.
- Simmer for 15–20 minutes until thickened.

Make the béchamel sauce:

- Melt butter in a saucepan over medium heat. Stir in flour and cook for 1 minute.
- Gradually whisk in milk until smooth and thickened.
- Stir in cheese, salt, and pepper, then remove from heat.

Assemble the lasagne:

- Preheat oven to 180°C (350°F).
- Spread a thin layer of meat sauce in a baking dish.
- Add a layer of lasagne sheets, then meat sauce, then béchamel sauce.
- Repeat layers until all ingredients are used, finishing with béchamel sauce.
- Sprinkle grated cheese on top.

Bake:

- Cover with foil and bake for 30 minutes.
- Remove foil and bake for another 10–15 minutes until golden and bubbling.



DOSA AND CHUTNEY

VIBHU, YEAR 4

Vibhus is from Southern India and a state called Tamil Nadu. Vibhus' favourite dinner is Dosa and Chutney.

Ingredients:

- ½ cup urad dal (or whole skinned black gram)
- ¾ to 1 cup cold filtered water (to blend dal)
- 1½ cups rice (regular raw rice or basmati rice, Refer notes)
- ½ cup cold filtered water (to blend rice, may need 2 tbsps more)
- 2 tablespoon chana dal (bengal gram)
- ½ teaspoon fenugreek seeds (methi seeds) (optional)
- 2 tablespoon poha (flattened rice)
- ½ teaspoon rock salt (or non iodized salt or crystal salt)

Instructions

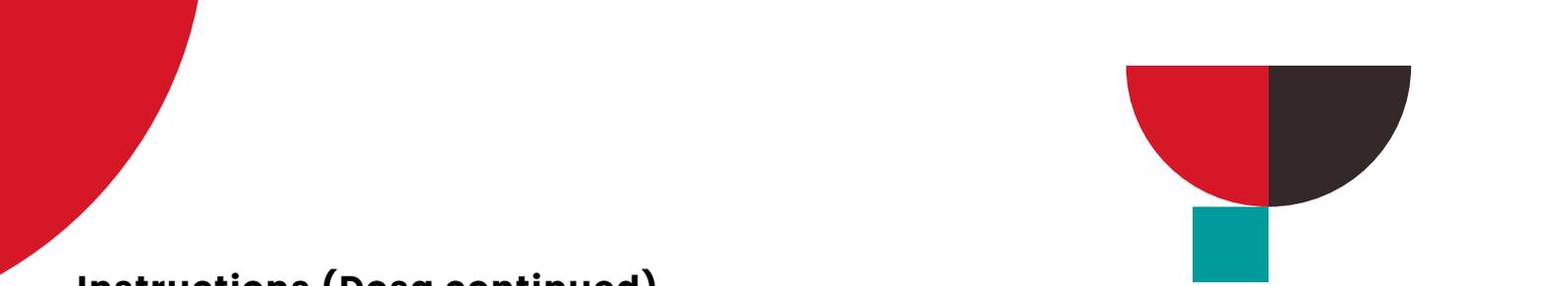
Rinse together urad dal, chana dal and methi seeds and soak in enough water for 4 to 6 hours.

Rinse rice and soak in enough water for 4 to 6 hours. (If you have a high speed blender you may rinse and soak them together)

How to Make Dosa Batter

Rinse and soak poha in ¼ cup water for 30 mins, before blending the batter. Drain the water from the dal & transfer to a blender jar along with soaked poha and water. Grind to a smooth & bubbly batter. It should be of thick pouring consistency. Transfer this to a large pot (enough to hold the fermented batter). Drain the water completely from rice & add it to the jar. Pour water and blend to a smooth or slightly coarse batter. It will be of thick pouring consistency. Pour this to the batter bowl and mix well.





Instructions (Dosa continued)

Fermenting Dosa Batter

1. Cover the bowl loosely and ferment it in a warm place until the batter rises and turns light & bubbly. It may take anywhere from 6 to 18 hours depending on the temperature.
2. If you live in a warm region, you can leave the batter bowl on the counter overnight.
3. To ferment in colder regions, preheat the oven at the lowest setting (120 F/ 50 C) for 7 mins, no longer. Turn off the oven and keep the dosa batter inside with the oven light ON. Alternately, place the batter bowl in your instant pot steel insert, press yogurt settings with a timer set to 8 hours (12 to 14 hours during colder days). Use an external lid and not the IP lid.
4. Optional Fermentation test: Well fermented dosa batter rises & increases in volume. It looks airy, with plenty of tiny bubbles. To test, drop half a spoon of this into a bowl of water. Well fermented batter floats. If it has not reached this stage, ferment longer.
5. Stir the dosa batter once. Transfer the required portion to a small bowl and add batter
6. Add salt as required. Refrigerate the rest for up to 1 to 2 weeks. The fermented batter usually becomes thick, pour little water to thin down & bring it to spreadable consistency.

How to Make Dosa

1. Heat a dosa griddle/ tawa on a medium heat. When it is slightly hot, add a few drops of oil and spread it with a kitchen paper or a half-cut onion (pierced with a fork/butter knife on the rounded side to hold). This prevents the dosas from sticking to the pan.
2. To check if the pan is hot enough, sprinkle a few drops of water over the pan. If it is ready, it should sizzle.
3. Reduce the heat to low, stir the batter with a ladle and take a ladle ($\frac{1}{4}$ cup) of dosa batter & pour in the center of the hot griddle/ tawa.
4. Immediately begin to spread it evenly with the base of the ladle - starting from the centre, in an outward circular motion in a clockwise direction.
5. Increase the heat to medium high or high and drizzle oil/ghee/ butter across the edges.
6. Cook until the base turns golden & crisp. Run a thin wooden turner/spatula across the base of the dosa, starting from the edges to the centre.
7. Optional - If you want you may cook on the other side - turn it to the other side and cook for a minute. Turn again and cook the base for 30 seconds to crisp it.
8. Fold the dosa and remove from pan. Before making the next dosa, reduce the heat to low. You can also rub the cut onion and then pour the batter.
9. Serve dosa with coconut chutney, potato masala & tiffin sambar.

CHICKEN TINOLA

FREYA, YEAR 3



This Hyderabad Khatti Dal is a tangy lentil preparation made with split pigeon peas or arhar/tuvar/tur dal with tomatoes, herbs, spices and tamarind.

Ingredients:

1 whole chicken cut into serving pieces
36 ounces rice rinsed
½ green papaya cut into wedges
1 tbsp garlic minced
1 onion chopped
1 thumb ginger cut into strips
2 tbsp fish sauce
1 ½ cups hot pepper leaves

Instructions:

1. Sauté the garlic, onion, and ginger
2. Put-in the chicken and cook until colour turns light brown
3. Add the fish sauce and mix well
4. Pour-in the rice and put to a boil. Simmer for 45 minutes.
5. Add the green papaya wedges and simmer for 5 minutes
6. Add the hot pepper leaves
7. Add salt and pepper to taste
8. Serve hot. Share and enjoy!

A Y A M P O P

ALAIKA, PRE-PRIMARY

This is our family during our Christmas holiday dinner in Indonesia. We visited "Pagi Sore," a famous Padang restaurant known for its delicious dishes, especially Beef Rendang. During our visit, we enjoyed a dish called Ayam Pop. Ayam Pop is our family's favourite dish because it's not spicy, making it perfect for everyone to enjoy at the dinner table.

This dish holds a special place in our hearts. I remember the first time we tried Ayam Pop during our first family trip to Indonesia. At first, we were unsure because of its unfamiliar name, but after tasting it, we loved its mild and aromatic flavors. It quickly became a regular at our dinner table and reminds us of the joyful memories from that holiday. Every time we make Ayam Pop at home, it's not just about the food but about reliving those happy family moments.

Ingredients:

- 1 whole chicken, cut into pieces
- 6 cloves garlic, minced
- 4 shallots, minced
- 1 stalk lemongrass, bruised
- 3-4 kaffir lime leaves
- 2-inch piece of ginger, minced
- 1 tbsp turmeric powder
- Salt to taste
- 1 tbsp vegetable oil
- Water (for simmering)
- 1 lime (to garnish)





Instructions

1. In a large pot, heat the oil and sauté the garlic, shallots, ginger, and lemongrass until fragrant.
2. Add the chicken pieces and cook until they are lightly browned on all sides.
3. Add turmeric powder, kaffir lime leaves, and salt, then cover the chicken with water.
4. Simmer the chicken over low heat for about 40 minutes or until cooked through and tender.
5. Once the chicken is tender, remove it from the pot and fry the pieces in hot oil until golden brown and crispy.
6. Serve the crispy Ayam Pop with steamed rice and garnish with a slice of lime. Enjoy a dish that is perfect for bringing the family together!

We hope this dish brings as much joy to your table as it does to ours.

P O T A T O B A K E

ZACK, YEAR 7, TROY, YEAR 6 & MAX, YEAR 2

Using the Thermomix

Ingredients:

- 80 grams cheese, cubed
- 1 brown onion, sliced
- 2 cloves garlic
- 4 Rashers streaky bacon, cut to your liking
- 30 grams Butter
- 600 grams potato, Sliced 0.5mm thick
- 200 grams sour cream
- 1 tbsp vegetable stock concentrate
- 1 pinch Nutmeg
- pepper, to taste



Instructions

1. Preheat oven to 210 degrees celsius
2. Grate cheese, 3-5 seconds, Speed 8 – set aside
3. Chop garlic 3 seconds speed 8
4. Add sliced onion, bacon & butter to garlic & cook 3mins,
5. 100 degrees, reverse, Speed 1.
6. Add all remaining ingredients (except cheese) & cook,
7. 15-20mins, 100 degrees, reverse, Speed , until potato is soft but not breaking up.
8. Pour mixture into oven safe dish, sprinkle with cheese & bake for 15 minutes or until cheese is golden.



HYDERABADI KHATTI DAL

AHANA, PRE-PRIMARY

This Hyderabad Khatti Dal is a tangy lentil preparation made with split pigeon peas or arhar/tuvar/tur dal with tomatoes, herbs, spices and tamarind.

Ingredients:

Pressure cooking lentils

- 1 cup tuvar dal (tur dal or arhar dal)
- 2 ½ cups water - for pressure cooking the lentils
- ½ cup tomatoes - chopped or 1 medium-sized tomato
- 1 inch ginger peeled and finely chopped or grated
- 2 garlic cloves medium-sized, grated or crushed or minced
- 1 pinch turmeric powder (ground turmeric)

Other ingredients

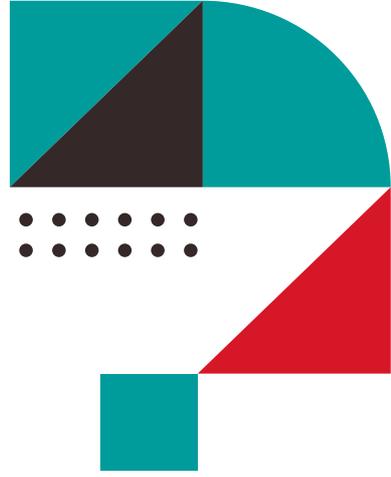
- 1 tablespoon tamarind (seedless), soaked in ½ cup hot water for 20 minutes
- 2 to 3 green chilies chopped or slit - add as required depending on the hotness of the chilies
- 1 teaspoon coriander powder (ground coriander)
- ¼ teaspoon turmeric powder (ground turmeric)
- ½ teaspoon red chili powder or cayenne pepper
- ¾ to 1 cup water to be added later or add as required
- salt as required

For tempering

- 3 to 4 tablespoon ghee (clarified butter) or oil
- 2 to 3 dried red chilies - kept whole or broken and deseeded - add as required
- 6 to 8 garlic cloves - small to medium-sized, finely chopped
- 12 to 15 curry leaves
- ½ teaspoon cumin seeds
- 1 pinch asafoetida (hing)



Ahana and her family enjoying dinner



Instructions

Cooking the lentils

1. Rinse the lentils a few times in water.
2. In a 3 litre pressure cooker, cook the lentils with the tomatoes, garlic, ginger, turmeric powder, 2 ½ cups water for 7-8 whistles or more until the lentils are tender and mushy.
3. When the pressure settles down naturally in the cooker, then only open the lid.
4. Mash the dal with a madani, wooden spoon or hand blender until fine and smooth.
5. Meanwhile when the dal is cooking, soak tamarind in hot water for 20 minutes.
6. Squeeze the pulp from the tamarind directly into its bowl of water.
7. Strain the tamarind pulp and add to the dal.
8. Also add the green chillies, turmeric, red chili powder and coriander powder. Stir in $\frac{3}{4}$ or 1 cup water along with salt.
9. Keep the dal on a low heat and simmer for 8 to 10 minutes or until the raw aroma of the tamarind goes away, all the flavors have blended well, and the dal has reached a medium consistency.
10. Cover and keep the cooked dal aside.

Making tempering

1. Heat ghee or oil in a small frying pan. Keep heat to a low. Crackle the cumin seeds first.
2. Then add the garlic and fry for 4 to 5 seconds on low heat. Add the dried red chillies, curry leaves and asafoetida.
3. On low heat fry until the red chillies change their colour and the curry leaves become crisp.
4. Pour this entire tempering mixture over the khatti dal and stir to combine.
5. Cover and keep aside the dal for 5 to 6 minutes for the flavors to mingle.
6. Serve Hyderabad Khatti Dal with steamed basmati rice, jeera rice, saffron rice or roti.



P O T A T O B A K E

CHASE, YEAR 2

For Chase's family it isn't just one type of dinner they like to enjoy - it's the occasion. Christmas dinner! Though on the table you will find potato bake.

Ingredients:

Olive Oil for greasing
800g chat potatoes, unpeeled, cut into short thin strips
2 tsp olive oil
4 bacon rashers, rind removed, cut into short thin strips
1 brown onion finely chopped
2 garlic cloves, crushed
8 eggs
80ml thin cream
2 tbsp sun-dried tomato paste
50g finely shredded parmesan
salt and pepper to taste

Instructions

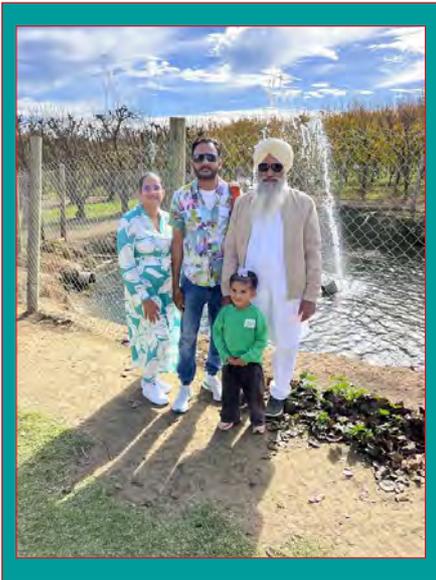
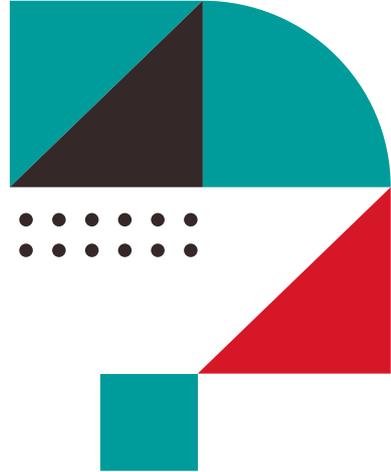
1. Preheat oven to 210°C. Line a 20 x 30cm (base measurement) slab pan with foil. Brush the foil with the oil to lightly grease. Cook the potatoes in a large saucepan of salted boiling water over medium-high heat, partially covered, for 4 minutes or until just tender. Drain well and return to the pan.
2. Meanwhile, heat the oil in a large frying pan over medium-high heat. Add the bacon and onion, and cook, stirring occasionally, for 3-4 minutes or until the onion softens slightly. Stir in the garlic and cook for 30 seconds. Add to the potatoes and fold through until well combined. Spread the mixture evenly over the base of the prepared pan.
3. Use a fork to whisk the eggs, cream and tomato paste together in a medium bowl. Stir in the parmesan, salt and pepper. Pour the egg mixture into prepared pan and use a wooden spoon to evenly distribute around the potatoes
4. Bake in preheated oven for 25 minutes or until the egg is set. Cut into squares and serve warm or at room temperature.



SUNDAR, YEAR 3 & ISHER, PRE-PRIMARY



SIDDARTH, YEAR 3



RAJVEER, YEAR 1



SAI, YEAR 3 AND BANSI, YEAR 1 (ABOVE) WITH THEIR FAVOURITE DISH DOSAI WITH TOMATO CHUTNEY (BELOW)



MRS CASEY



AVLEEN, YEAR 6



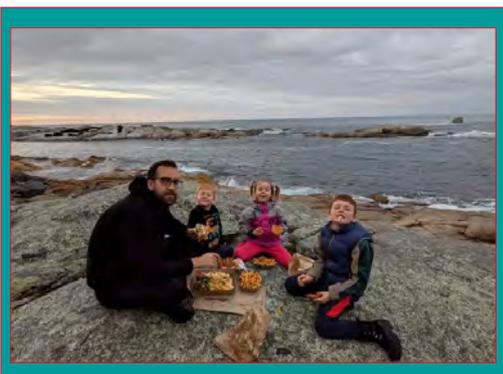
CALEB, YEAR 5, MIA, YEAR 3 AND WILLIAM, YEAR 1 WHO LOVE EATING OUTDOORS



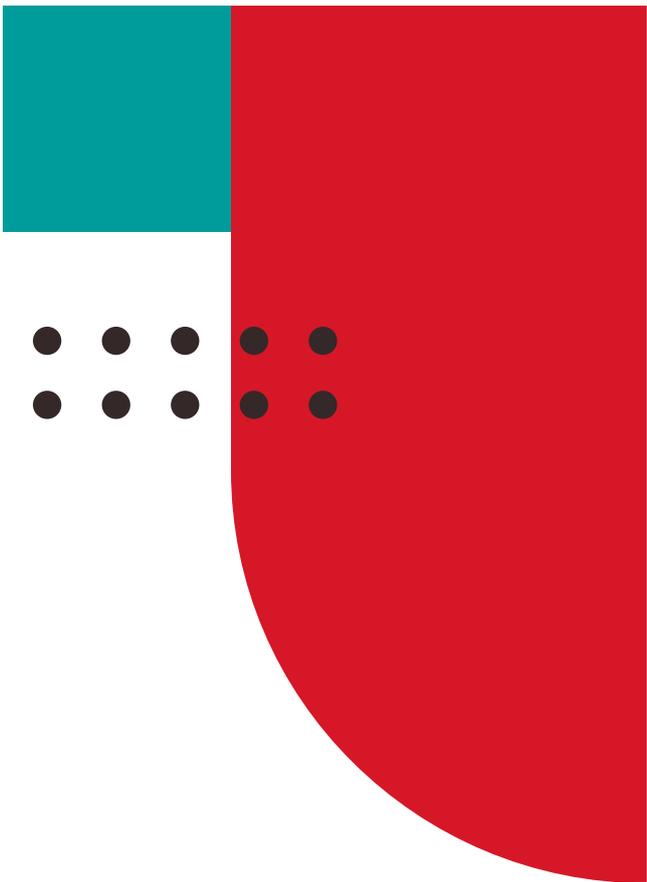
DANNY, YEAR 1



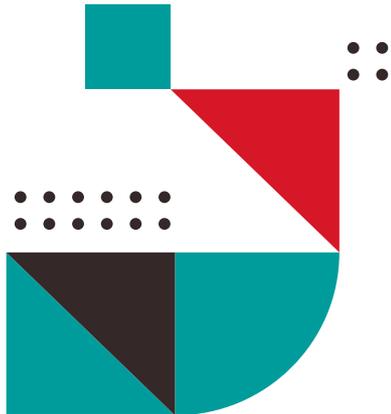
JOSH, YEAR 2 & LOUIS, YEAR 5



GILBERT, YEAR 1



FIRST NATIONS





SMOKING CEREMONY

Smoking Ceremony is an ancient cultural practice still observed today by some First Nation communities. It involves the gentle burning of native plants to create cleansing smoke. This smoke is traditionally believed to offer both spiritual and physical purification, as well as to protect people and places by warding off negative spirits.

At Riva, we have a deep desire to honour the land we work and play on, connect our staff and students with First Nations culture and promote cultural awareness.

In 2022, we marked an important moment in Riva's history by acknowledging the traditional land our school stands on and reaffirming our commitment to embedding First Nations perspectives throughout our learning community. Hosted by Year 6 student Ava Knibbs, the ceremony brought together Elders Nanna Geri Hayden, Olman Walley, Tina Hayden, students and staff from Wesley College, Penrhos College, and our own Riva community. The event featured a Welcome to Country, traditional dance, a Smoking Ceremony, and storytelling. Elder and newly appointed "Nanna to Riva," Geri Hayden, opened the ceremony with a heartfelt Welcome to Country, inviting us onto the land and offering safe passage and protection as we gathered. This was followed by a powerful traditional dance performed by the Wesley College boys, sharing stories of local wildlife through movement, the sound of the didgeridoo, and the rhythmic thumping of feet that "awakened the spirits." Elder Tina Hayden then led the Smoking Ceremony, using grass tree bark to light the fire, and gum leaves to create cleansing smoke, promoting wellbeing and connection to Country.

After the ceremony, classes spent time with Olman Walley, listening to stories and exploring artefacts that deepened students' understanding of First Nations histories and cultures.

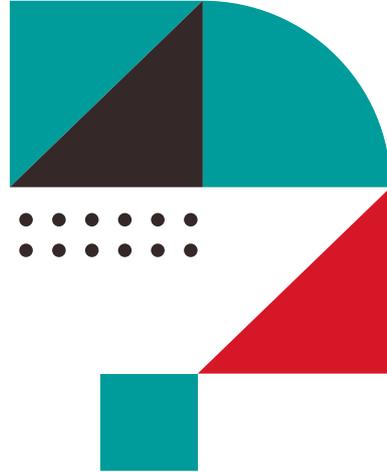


National Sorry Day – 26th May

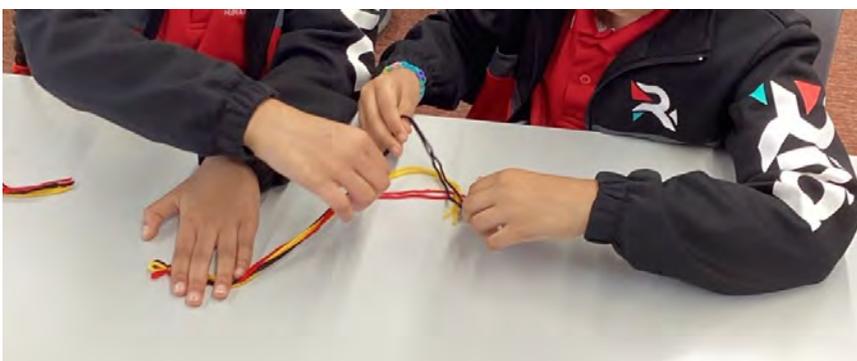
National Sorry Day is held each year on 26 May, before Reconciliation Week begins. It is an important day for all Australians to come together, learn, and reflect.

On this day, we remember the Aboriginal and Torres Strait Islander children who were taken from their families and communities—a part of our history known as the Stolen Generations. National Sorry Day helps us acknowledge the hurt caused by these actions and recognise the strength and resilience of the Survivors.

It is also a time to think about how we can all contribute to healing—by listening, learning, showing respect, and working together for a kinder and more understanding future. While this day holds deep significance for Aboriginal and Torres Strait Islander peoples, it is commemorated by people all across the country.



National Reconciliation Week photographs



NATIONAL RECONCILIATION WEEK

May 27 to June 3

National Reconciliation Week is held every year from May 27 to June 3. It is a special time for all Australians to learn about our shared histories, celebrate the cultures and achievements of Aboriginal and Torres Strait Islander peoples, and think about how we can all contribute to reconciliation.

These dates are significant because they mark two important moments in Australia's history:

•**May 27 – The 1967 Referendum:** On this day, Australians voted to change the Constitution so that Aboriginal and Torres Strait Islander peoples were counted in the national census.

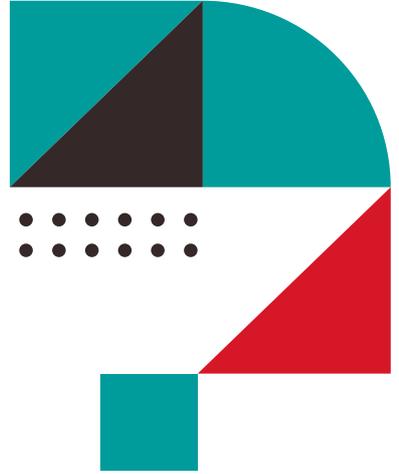
•**June 3 – Mabo Day:** This day marks the 1992 High Court decision that recognised Native Title and affirmed the long-standing connection that Aboriginal and Torres Strait Islander peoples have to their lands.

National Reconciliation Week is a time for reflection, learning, and action. Across the country, schools, workplaces, and communities hold events and activities that encourage understanding, respect, and a shared commitment to building a fairer and more inclusive Australia for everyone.

At Riva, we celebrate Reconciliation Week by creating time for meaningful classroom discussions and engaging activities that help students learn and reflect. We also come together for a whole-school event, giving our community the opportunity to connect, show respect, and celebrate our shared commitment to reconciliation.

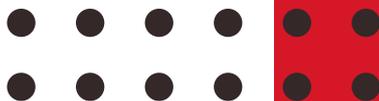
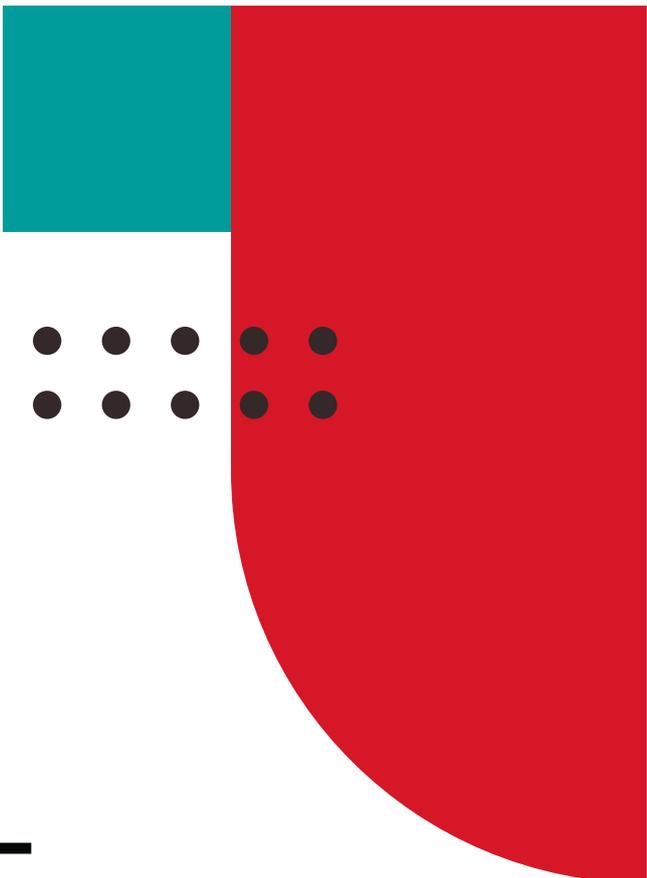


SAND ART

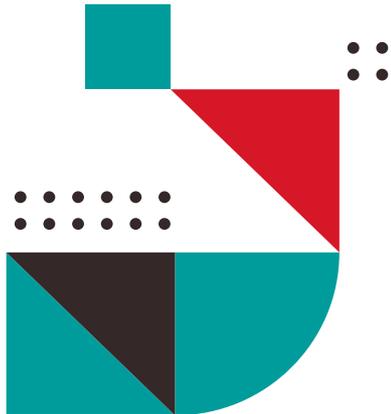


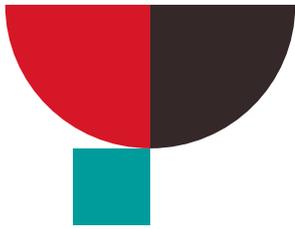
RECONCILIATION WEEK 2022





DAYS OF CELEBRATION



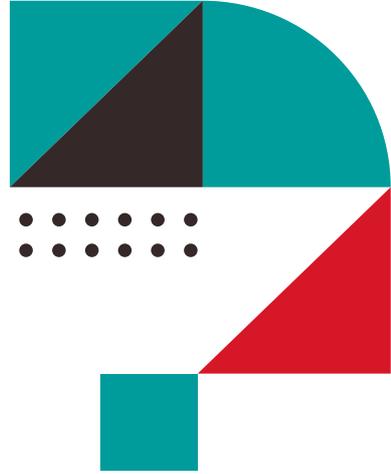


JANUARY - FEBRUARY





**MATI, SANTI
AND FAMILY,
PRE-PRIMARY
AND YEAR 2**



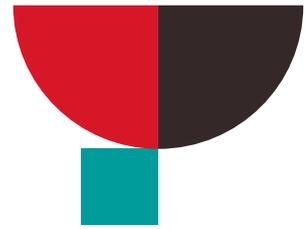
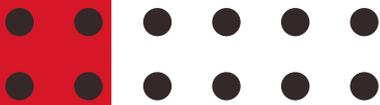
REYES MAGO (THREE WISE MEN) MEXICAN TRADITION

6th January

Each Reyes Magos, children receive gifts, like Santa at Christmas. Gifts are a representation of when the Three Wise Men visited Baby Jesus, bringing gifts to him.

We eat Rosca De Reyes (a kind of sweet bread) that have a small plastic boy hidden inside. When you take a slice that contains the plastic boy, that means you must invite "Tamales" (traditional Mexican food) on February 2nd.





LOHRI

13th January

Lohri is celebrated for happiness, for being newly married and for a baby being born. We light a fire, and everyone sits around it, throwing sesame seeds into it. People distribute peanuts, popcorn, sesame seeds and sweets to relatives, friends and neighbours who are invited.

NIMAI, PRE-PRIMARY

Lohri is a harvest festival that marks the end of winter and celebrates the coming of longer days. Its history is deeply rooted in Agrarian traditions and legends of Dulla Bhatti a 16th-century Punjabi folk hero known for robbing the rich to help the poor and rescuing girls from slavery. On this day, the whole family and relatives come and light a wooden fire at night around two to three feet wide and distribute peanuts, popcorn and sweets made with sesame seeds. It also includes throwing sesame seeds in the fire and making wishes.



REHMAT, PRE-PRIMARY



PONGAL

GANESAN FAMILY

Between 13th and 16th January

Pongal is a joyful harvest festival celebrated mainly in the southern parts of India, especially in Tamil Nadu. It is a time to give thanks for the sunshine, rain, animals, and crops that help communities grow food. The festival is named after the special dish *pongal*, a sweet rice pudding made from freshly harvested rice, milk, and jaggery. Families cook it together and let it boil over the pot as a symbol of abundance and good fortune. Across the 4 days of Pongal, people decorate their homes with colourful *kolam* (patterns made with rice flour), wear new clothes, spend time with loved ones, and thank the cattle and farmers who help bring food to their tables. Pongal celebrates gratitude, community, and the hope for a prosperous year ahead.

PRATIBHA AND SANJANA, YEAR 1 AND YEAR 4

Pongal is a harvesting festival. It's a big festival in our culture. We will celebrate for 4 days to praise nature, like the sun and rain, and respecting the agriculture (farmers).



PONGAL AND OTHER CELEBRATIONS

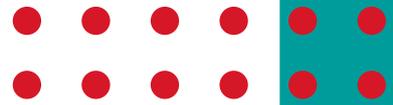
Pongal Festival (January 15): We celebrate Pongal with our whole family and relatives, thanking the farmers and God for providing healthy soil, food, and good weather. This festival is extra special as my daughter Krishika was born just a month before one of our Pongal celebrations, making it even more memorable.

Diwali (end of October): A beautiful festival of lights that marks the beginning of a new era and brings joy, hope, and brightness into our lives.

Birthdays: My children's birthdays are on April 12 and December 15, which we celebrate joyfully with family traditions and love.

Christmas (December 25): A time of togetherness, joy, and gratitude.





CHINESE NEW YEAR

SARAH, PRE-PRIMARY

Also known as Lunar New Year. The date varies; it is typically between January 21 – February 20

Spring Cleaning - About a week before the Lunar New Year, families do a major cleanup called “sweeping away the dust” to remove bad luck and welcome new fortune. People avoid sweeping or taking out the trash on New Year’s Eve or New Year’s Day, to prevent “sweeping away good luck.”

Families buy snacks, candies, dried fruits, decorations, red envelopes, and ingredients for the reunion dinner. They put up Spring Couplets and “Fu” Characters. Couplets feature auspicious phrases like “Prosperity and Wealth” or “Everything Goes Well.” The “Fu” (福, meaning “blessing”) character is often pasted upside down – symbolizing that “good fortune has arrived.”

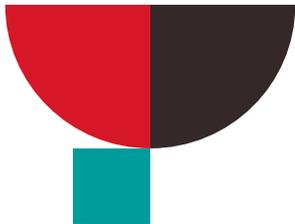
New Year’s Eve (除夕) - Reunion Dinner Family members gather for a grand meal, no matter how busy they are.

Common dishes include: Fish – symbolising abundance every year (年年有餘), Fat choy (black moss seaweed) – symbolizing wealth, longevity greens – for good health and long life, sweet rice balls or desserts – for family unity and sweetness.

Staying Up Late (Shousui)- Families stay up past midnight chatting, playing games, or watching the New Year’s Eve TV gala, symbolising longevity and togetherness.

Giving Red Envelopes (Ya Sui Qian): Elders give red envelopes filled with money to children and younger family members to wish them peace and good fortune in the coming year.





CHINESE NEW YEAR

Day 1 – New Year’s Day (拜年) – wearing new clothes to symbolize a fresh start, avoiding sweeping or throwing away trash to keep luck inside and greeting others with auspicious phrases like “Happy New Year,” “Wishing you prosperity,” or “All the best.”

Day 2 – Returning to the Wife’s Family (回娘家). Married daughters visit their parents with gifts and red envelopes, symbolising family harmony.

Day 3 – The Day of the Red Dog (赤狗日). It is believed that arguments may easily happen, so people usually stay home and rest.

Day 4 – Welcoming the Gods (接神日). Families prepare offerings to welcome back the Kitchen God, praying for peace and blessings in the new year.

Day 5 – Welcoming the God of Wealth (迎財神). Shops reopen and business owners pray for prosperity in the coming year.

Lantern Festival (元宵節, 15th Day) This marks the end of the Lunar New Year celebrations. Common activities include: eating tangyuan (sweet glutinous rice balls) symbolising family reunion, lantern displays and riddle games. Grand lantern festivals are held across Taiwan, such as in Taipei and Taichung.

Other Related Customs – setting off firecrackers to drive away evil spirits and welcome the new year, worshipping the Jade Emperor (拜天公) which is especially popular in southern Taiwan on the 9th day of the lunar month, eating Rice Cakes or Turnip Cakes: symbolising promotion and success (步步高升).

On New Year’s Eve, Taiwanese families prepare offerings to worship their ancestors, thanking them for their protection and inviting them to join the family reunion. Offerings often include symbolic foods such as rice cakes, fruits, and tea or wine. After the ceremony, the food is shared among family members, symbolising blessings from ancestors.

Hotpot is one of the most popular dishes for the New Year’s Eve reunion dinner. Family members sit around the table sharing the same pot, symbolising unity and warmth. Each ingredient carries symbolic meaning – tofu for peace, greens for longevity, and rice cakes for progress and success. Dumplings, shaped like ancient gold ingots, symbolise wealth and prosperity. Some families hide a coin inside one dumpling – whoever finds it is believed to have extra good luck in the coming year.

HEARTKIDS

SWEETHEART DAY

14th February

ARCHER, YEAR 4

Sweetheart Day- celebrates children just like Archer, born with childhood heart disease. It is celebrated on the 14th of February every year.

HeartKids Sweetheart Day is an annual campaign held on February 14th (Valentine's Day) in Australia, to raise awareness and funds for children and adults affected by congenital or childhood-onset heart disease (CoHD). The campaign, run by HeartKids, aims to support families impacted by this condition and fund vital medical research.

Each year we talk about how strong Archer was to overcome his surgery at such a young age. We celebrate each year with a special dinner of our Heartkids' choice, and by donating to Heartkids WA.

Eight babies are born in Australia with a heart condition every day. Heartkids is an invaluable comfort to many families just like ours living with childhood heart disease. Please remember that not every illness or disability is visible, always be kind! We love to celebrate Sweetheart Day and honour Heartkids and the doctors and nurses that made it possible for us to watch our boy laugh and grow. We would love if you could help us to celebrate this day and spread the word!





VAISAKHI (BAISAKHI)

14th February

Vaisakhi marks the creation of the Sikh religion and harvest. It was a harvest festival in Punjab, in Northern India. Even before it began it was important to Sikhs. It may also be called Baisakhi .

When celebrating Vaisakhi, Sikhs will visit places of worship called Gudwaras. They are decorated especially for Vaisakhi. Celebrations can include singing and music, as well as reading scriptures out loud and chanting hymns.

The family gets together for lunch or dinner. Our families have personal memories of going to the temple.

RAMADAN

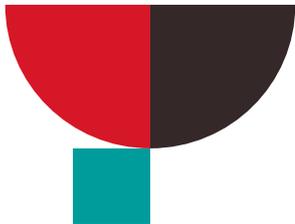


Nida, Inclusive Education Assistant

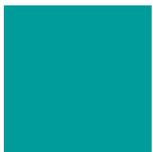
Ramadan is the ninth and most special month in the Islamic calendar. Muslims around the world observe this month through fasting, prayer, reflection, and spending time with their community. During Ramadan, Muslims do not eat or drink from dawn until sunset. This helps them build self-discipline, grow in their faith, and feel closer to God. Ramadan also marks the time when the first part of the Quran was revealed to the Prophet Muhammad. The month ends with a joyful celebration called **Eid al-Fitr**.

Key aspects of Ramadan

- **Fasting:** Each day, Muslims fast from before sunrise until sunset. They begin with a pre-dawn meal called *suhour* and end the day with a meal called *iftar*. Fasting encourages gratitude, self-control, and spiritual growth. While we are fasting, we are thinking of poor people in the world who don't have clean water and food to eat.
- **The Quran:** Ramadan is especially important because it commemorates the first revelation of the Quran. Many Muslims choose to read or recite more of the Quran during this month.
- **Prayer and reflection:** Along with the five daily prayers, Muslims may join in special nightly prayers called *Tarawih*. Ramadan is a time to think deeply, improve oneself, and avoid unkind actions such as lying or gossiping or any kind of sin.
- **Community and charity:** Families and friends often gather to share iftar together, strengthening community connections. Muslims are also encouraged to give to those in need and show kindness and generosity.
- **Eid al-Fitr:** Ramadan ends with *Eid al-Fitr*, a happy celebration that can last up to three days. People enjoy festive meals, wear new clothes, and exchange gifts with family and friends.
- We give Zakat in this month to poor people. This involves giving 2.5 % of valuables.



MARCH - JULY



EASTER

Date varies- March or April

MRS M, TEACHER

Easter is a time for Christians to celebrate, remember and honour the resurrection of Jesus. Many begin by preparing during Lent and then take part in Holy week, which includes days like Good Friday and Easter Sunday.

At Easter time, on Good Friday my family begin by eating a meal that includes fish rather than meat, this represents fresh flesh. We also enjoy hot cross buns which symbolises the cross that Jesus died on.

On Easter Sunday, as a family we often attend church to celebrate Jesus rising again. We will always return and share a special meal together, such as a traditional roast.

On Easter Sunday we will exchange Easter eggs and have fun with an Easter egg hunt, as a symbol of new life and hope.



HOLI

March

Holi is a joyful Hindu festival celebrated in many parts of the world, often called the Festival of Colours. It marks the beginning of spring and is a time for happiness, togetherness, and new beginnings. During Holi, people gather to throw brightly coloured powders into the air and onto one another, creating a beautiful rainbow of colours. Families and friends enjoy music, dancing, special sweets, and time together. Holi is also a celebration of love, friendship, and the triumph of good over harm. At its heart, Holi reminds us to let go of past worries, forgive others, and celebrate the joy of community.



VAISAKHI

13 April (Punjab), India
AVNEET KAUR, YEAR 3

Form of Khalsa Panth (Sikhism). I have memories of going to Gurudwaraa Spring Harvest festival, a significant cultural and religious celebration, particularly for Sikhs and Hindus, primarily in Punjab and Northern India. It marks the solar new year according to the Hindu Vikram Samvat .



THE SECOND EID

May

**KHADIJA AND MUSA HUSSAN,
YEAR 2 AND YEAR 3**

The Second Eid: The festival of sacrifice that occurs during the culmination of the Hajj Pilgrimage season. Both are significant holidays for Muslims worldwide to gather for special prayers, share food, give gifts and strengthen their community and faith. We get dressed in fancy clothes, bangles and put henna on our hands. The month of Ramadan and the celebration of Eid after the fasting month, are important.

RAJA UTSAV

14th June

**AMELIA & AMAYRA, PRE-PRIMARY AND
YEAR 5**

Raja Utsav Is usually a regional celebration in Odias, India. It honours womanhood and the Earth. It is celebrated over 3 days. Women of the house are pampered and do no work, they only rest.

RATH YATRA

July

Rath Yatra is the Chariot Festival of Lord Jagannath. Usually, chariots are pulled with the three Gods and more than a million people come over. It is now a global celebration across different countries.



NAIDOC WEEK

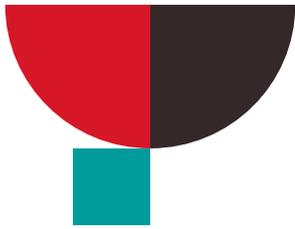
July

NAIDOC Week is celebrated all across Australia in the first week of July. It's a special time to learn about and honour the history, culture, and achievements of Aboriginal and Torres Strait Islander peoples. These are the oldest, continuous living cultures in the world.

During NAIDOC Week, everyone is encouraged to take part in fun activities and learn more about the First Nations communities around them.

At Riva, we celebrate NAIDOC in the first week of Term Three. We finish the week with a whole-school event on Friday where we come together to learn, share, and celebrate.





AUGUST - SEPTEMBER



ONAM

The date varies – generally from late August- early September

Onam is celebrated in the Malayalam month of Chingam, which corresponds to **August-September** of the Gregorian calendar. The 10-day festival's main day, Thiruvoman occurs within this period and is the culmination of the celebrations.



ANU with HAZEL, YEAR 5



Being away from my close family, for Hazel and myself, Onam festival is a way to come together with family and friends, share a traditional feast, and strengthen bonds. Additionally, for Hazel it is like an identity reinforcement, as these traditional festivals sustain language and regional customs. We never avoid any opportunity to celebrate cultural festivals as they foster cultural awareness, empathy, and community connection.

As with many other Hindu holidays, there are multiple legends of why a particular celebration occurs and what the religious significance is. The most common is the story of King Mahabali's devotion and selflessness (American Hindu Foundation).

ONAM

AMEYA ASH SREENATH, PRE-PRIMARY

Onam is the celebration of Kerala (the southern part of India). It celebrates unity and equality among people despite religions and cast. Onam is celebrated with lots of delicious food (more than 20 varieties of curries and desserts, along with many games like tug of war, musical chair etc).

JANMASHTAMI

4th September

LEENA JOSHI, INCLUSIVE EDUCATION ASSISTANT



Janmashtami is the celebration of the birth of Lord Krishna, an incarnation of Lord Vishnu. It signifies the triumph of good over evil, as Krishna was born to destroy tyranny and restore dharma (righteousness). Devotees observe fasting, sing devotional songs, perform dances like Raas Leela and reenact episodes from Krishna's life. The festival inspires devotion, moral values, and spiritual growth, reminding people of love, compassion and the joy of life.

GANESH FESTIVAL

Date varies depending on lunar cycle as per the Hindu calendar

SRIA LUGADE, YEAR 3

Lord Ganesh's birthday. The festival was started by Lok Manya Tilak to bring people together. Lord Ganesh was born. Huge processions are held to welcome and say goodbye to a 10-day festival. There are drum performances and traditional sweet (Modak) steamed dumplings with coconut and jaggery filling.



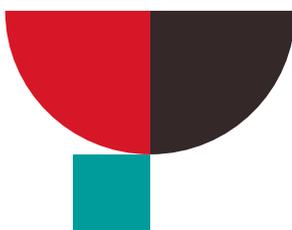
NAVARATRI – GARBA

As per the Hindu calendar is celebrated in September – October for Nine days, Gujarat- India and various part of Hindu Indian cultural sphere and in March/April also (Small Navratri)

JANIDHI, YEAR 3

Navratri is an annual Hindu festival observed in honor of the Goddess Durga – the supreme Goddess. It spans over Nine nights (Nav means Nine and ratri means night). It is celebrated for victory of good over evil, Navratri is a time when Hindus celebrate the goddess Durga for killing the demon, Mahishasura. A more powerful God, Lord Brahma, had blessed Mahishasura with the gift of immortality because of his dedication to him, which meant he could never die. However, this gift did come with one condition – the only person who would be able to defeat Mahishasura would be a woman. Mahishasura didn't think any women would be strong enough to kill him and was happy with the deal. Over the years, Mahishasura and his men became a powerful force attacking people on Earth and no gods were able to defeat him. Finally, Lord Brahma, Lord Vishnu and Lord Shiva – the three most powerful Hindu gods – decided to come together and create the goddess Durga, a powerful woman whose job would be to destroy Mahishasura. The gods equipped the new goddess Durga with lots of weapons before she went into battle with Mahishasura. Durga fought the demon for 10 days, and it proved quite difficult as he kept changing his form to confuse the goddess. However, when he finally turned into a buffalo, Durga was able to defeat him.

In childhood, I used to do a dance called Garba with my Nanas and Mum, we all got dressed in traditional and colourful attire and sang traditional prayers. Now I am continuing the same here in Australia with my daughter, family and friends. Kids can decorate a clay pot (Diva), paint and decorate paper plates, make a Dandiya (wooden sticks to play a Garba) and decorate it. Navratri serves as a reminder that every person, regardless of gender, holds the potential for strength, resilience, and divine grace.



OCTOBER - DECEMBER



DIWALI

MANY RIVA FAMILIES CELEBRATE DIWALI

Diwali is the triumph of light over darkness, of good over evil.

Gurpurab – in Sikhism it is the celebration of birth anniversaries of Gurus. We celebrate the birth anniversary of our Gurus and go to the temple.

Diwali is the Festival of Lights, and we celebrate with family and share sweets with our neighbours. We go to the temple and watch fireworks.

GANESAN FAMILY



People wear bright clothing and light lamps.



WARYAM AND ZORAWAR FAMILY PHOTOGRAPHS

DIWALI

The date varies can be in October or November

Diwali the Festival of Light – Celebrated in October–November. We exchange sweets with families and have fireworks.

Diwali is mostly in November each year. Celebrated by Hindu and equally related to Sikh as well, with different reasons.



HUKAM AND SHABAD, PRE-PRIMARY & YEAR 2

Celebrating with family and friends is the best thing. Painting, making Diya, decoration and lighting.

AVNEET KANG, YEAR 1

DIWALI

**MRS RANI, INCLUSIVE
EDUCATION ASSISTANT**



GURPURAB

Date varies – in November

GANESAN FAMILY

Gurpurab is a special celebration in the Sikh calendar that honours the birthdays and important life events of the Sikh Gurus, especially Guru Nanak—the founder of Sikhism—and Guru Gobind Singh. These days they are a time for reflection, gratitude, and community. During Gurpurab, Sikh communities come together for prayers, singing sacred hymns, sharing meals, and learning about the teachings of the Gurus. Many families visit the gurdwara (Sikh temple), where they listen to stories about the Gurus and take part in *langar*, a free community meal that welcomes everyone. At its heart, Gurpurab is a celebration of kindness, equality, service to others, and the values that guide Sikh life.



Guru Nanak Devji's birthday. It is very important for the Sikh community to celebrate this, probably more important than Diwali. We have been celebrating for generations.

JAAP KAHLON, YEAR 1

NOCHE BUENA

24th December

Noche Buena is a special celebration held on the night of December 24 in many Hispanic and Filipino communities. It is a joyful Christmas Eve tradition where families gather to share a festive meal, spend time together, and celebrate love, togetherness, and the spirit of Christmas. After attending evening church services or community gatherings, families come home to enjoy a delicious feast that often includes favourite traditional dishes. For many children, Noche Buena is an exciting night filled with laughter, music, Christmas lights, and the joy of being with loved ones. At the heart of Noche Buena is the importance of family, gratitude, and celebrating the kindness and warmth of the holiday season.

Christmas Day and Happy New Years Day are vibrant. It is a time for family gatherings and traditional practice. Christmas Day is when Christ was born. We Filipino attend Misa de Gallo on Simbang Gabi leading up to Christmas and December 24th, followed by a midnight feast called Noche Buena with family and friends.

CHRISTMAS DAY

25th December

MRS VAN DER ZWAN, DEPUTY PRINCIPAL

Christmas is an important celebration in our family. We put up and decorate a Christmas Tree and on Christmas Day there are presents under the tree. We have family who come to share Christmas Lunch.



CHRISTMAS DAY

25th December



The Woolf Family Christmas

Christmas in our family is a season of pure joy—whether we’re celebrating under the hot Australian sun or wrapped up in the winter chill of England. No matter where we are, it’s always our favourite time of year. It’s when we come together, share delicious food, exchange presents, and fill the house with laughter.

On Christmas Eve, we wander through the neighbourhood to admire the lights, then honour our German heritage with a special chocolate treat and cosy family time reading Christmas books. In the lead-up to the big day, you’ll usually find us baking together and building a colourful gingerbread house to take pride of place on the table.

A typical Christmas Day for us starts with decorating a big, festive table and pulling colourful Christmas crackers before we all sit down to enjoy a feast we’ve prepared together. After lunch, the real fun begins! We split into teams for friendly competitions—racing to make Christmas paper chains while wearing oven mitts, flipping balls into cups, flying paper aeroplanes through wreaths, or diving into our favourite board games. Matching outfits or bright Christmas colours are absolutely part of the tradition. For us, Christmas is all about connection, eating, and making memories—no matter which hemisphere we’re in.



OUR CELEBRATIONS

MRS M

Christmas – Family lunch every year, yearly Santa photos together, get a Christmas Eve box and matching Christmas pyjamas.

Birthdays – Collecting the same range of teddies each year, family lunch and presents shared together.

Easter – Easter egg hunt every year

It's about spending time together as a family.

GENDER REVEAL

EBENEZER IAN YAPARI, PRE-PRIMARY

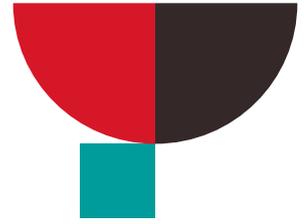


A gender reveal cake hides a colourful surprise inside, sweetly announcing whether it's a boy or a girl when sliced.

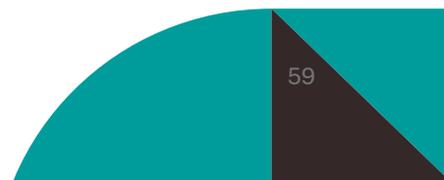
BIRTHDAYS

SIJO FAMILY

My son's birthday is a blessed day for us to become parents in this world.



TRADITIONAL DRESS, AND DECORATIONS



LENT AND ADVENT

Christian celebrations for Easter and Christmas



JETHRO, YEAR 3 & ELIJAH, YEAR 5



During Lent and Advent, we set up displays showing the traditional Christian celebrations for Easter and Christmas. We change the display a bit each year.

Purple is the colour of both Lent and Advent. It is the colour of preparation and getting ready.

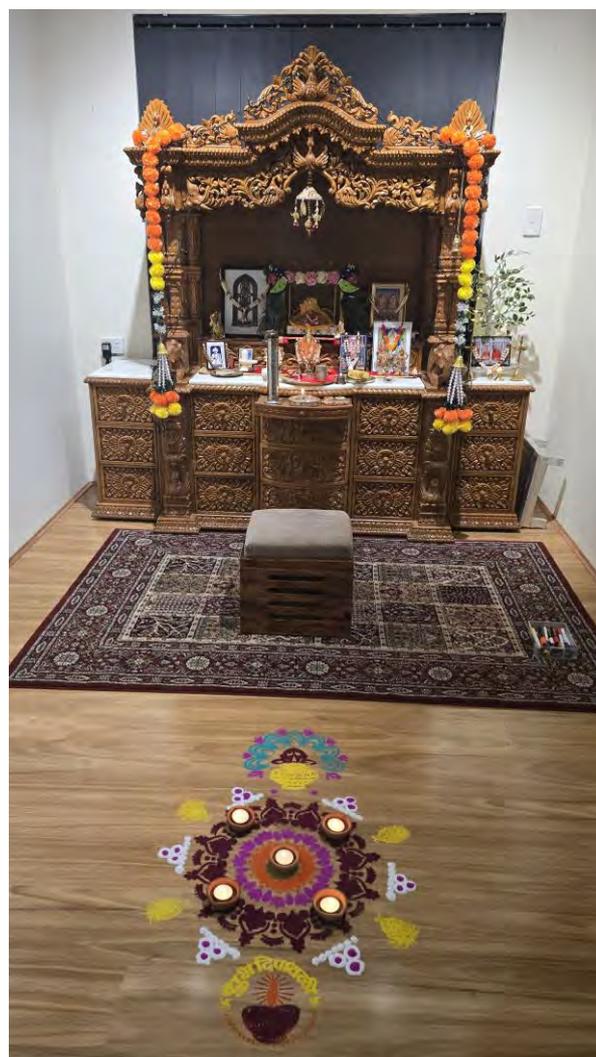
RANGOLI

MRS JOSHI, INCLUSIVE EDUCATION ASSISTANT

Colour sand: Rangoli holds cultural, spiritual, and social significance in many parts of India, especially during festivals and auspicious occasions.

Rangoli is a traditional folk art passed down through generations. It allows people—especially women—to express creativity through colours, patterns, and symmetry.

Rangoli is a traditional Indian art made at the entrance of homes during festivals to welcome prosperity, bring positive energy, and celebrate cultural traditions. It also represents creativity and hospitality.



GURNAMAN and GURNIMAR, YEAR 1

Aṣọ-Òkè

AYAAN AYOBAMI AFOLABI, YEAR 1

Aṣọ-Òkè—pronounced Ah-sho-oh-kay—loosely translates to “high” or “prestige cloth.” It is a hand-woven textile created from dyed cotton yarn on a horizontal loom using the traditional narrow-strip weaving technique. The finished strips are then carefully sewn together and tailored into elegant wrappers, flowing gowns, men’s agbádá, and a variety of matching accessories.

Aṣọ-Òkè is the traditional hand-woven cloth of the Yorùbá people of south-western Nigeria. It is a favourite for festive occasions such as weddings, birthdays, naming ceremonies, and other celebrations. The fabric appears in a wide range of striking colour combinations, but its most distinctive feature is the way it fosters unity and shared identity: families, friends, or entire social groups often choose the same colourway, creating a powerful visual statement of belonging and community.

It is worn at weddings, birthday parties and other social events. To us, it represents unity, status and cultural pride. The Aso Oke has graced fashion runways across the world.



PATTU PAVADA MEERA KISHORI KRISHNAKUMAR, PRE-PRIMARY

Skirt and blouse made with cotton. Generally, it is worn for festivals like Onam Vishu. It is culturally significant to wear on Onam, Vishu and Diwali.

KURTA JEANS OR PAJAMA

VIRAJVEER, PRE-PRIMARY

JASON, YEAR 2

Kurta and Jeans or Kurta Pajama are traditional dress. It can be worn for Diwali. It has a collarless tunic (Kurta) and a pair of loose drawstring trousers (Pajama). Known for its comfort, cultural significance and versatility. It can be worn for Diwali, weddings or festivals. It can be made from different fabrics. For casual wear it can be made from cotton and for more formal events, silk is used. It has evolved to include more modern styles and can also be worn with jeans.



SALWAR SUIT, SAREES

AMAYRA, YEAR 5

Cotton, sarees for girls and ladies. It's our daily clothing but nowadays we also wear it during celebrations like Diwali Dussehra, Holi and Rajo.

DABKE

WALEED, YEAR 3



A head cover that is made of white and black patterns. It was used long ago to protect from the sun while working. The lines represent the connections between the dots which represent the people.

At the moment, everyone at traditional celebrations and the performers at dance shows wear them.

It's trendy now to wear it at an engagement day. Old men still wear it on regular days and performers of a special dance "dabkeh" wear it. Young men like to wear it on special occasions.

Traditional decorations - Arts of women clothes patterns, unique and beautiful colours. We also decorate with a lot of colourful ceramics.

It's inherited generation after generation.

Traditional clothes are worn during special occasions like weddings. The ceramic designed plates and other kitchenware are used at special days like Eid to offer sweets and desserts.

Dabke is also a traditional dance in Palenstine.

SAREE

HAZEL, YEAR 5

Full skirt and top for girls and Saree for women. It can be different colours and materials. A saree can be worn on any occasion. It depends on how big the celebration, the design pattern, and the material changes. We use a lot of fresh flowers to decorate our celebrations.



SAREE AND MUNDU

AMEYA, PRE-PRIMARY

Handloom clothes are usually in white and golden colours. Everyone usually wears them during an Onam celebration. Onam is the celebration of happiness and unity among people. Gathering of all the friends and family together. All are dressed up in traditional clothes, enjoying the delicious feast together and dancing. We make floral carpets during Onam and use different varieties of native flowers.

SAREE



IRENE, YEAR 5



LEENA JOSHI, INCLUSIVE EDUCATION ASSISTANT

The saree symbolises grace, tradition, and cultural identity in Indian society. It represents femininity, elegance, and heritage, and is worn during festivals, weddings, and important ceremonies to honour customs and show respect for Indian traditions.

A cream-coloured saree with a golden border, which reflects Kerala's cultural elegance. We also wear a blouse with bright colours or cream/neutral colours and embroidery to compliment the saree.

CAAREN CIJO VALOOKKARAN, YEAR 7



GEANA, PRE-PRIMARY NOVYANNA, YEAR 3



SAREE/PAVADAI

NOVYANNA CHRISTOPHER NATHAN, YEAR 3

It is traditional dress, that is worn for the Festival of Lights, so exuberant in colours and textures. Men, women and children wear sarees and pavadais.

Deepavali

Family get together and celebrate the victory of good over evil. We also create Rangoli and do the lighting of oil.

PUNJABI SUIT

GURSIRAT, YEAR 2

It's our daily wear but nowadays during celebration like Diwali Dussehra, Holi and Rajjo, we wear it. Pattachitra traditional art by tribal people. Made using natural colours, chandua, and filigree work with silver. Natural color from plants, worn during Puja (worship to God).



TRADITIONAL DRESS

WARYAM, YEAR 5 AND ZORAWAR, YEAR 1

Women wear suits - long shirt until the knees and pants called Salwar. Men wear Kurta and pajama; It is also a long shirt until the knees and plain pants. The fabric and pattern depend on the occasion. Normally at home, we wear cotton clothes and on special occasions, it will be heavy embroidery and bright colours for weddings and festivals like Diwali. Rangoli, is a colour art we do with couplers and make patterns on the floor. We wear traditional clothes on festivals and weddings.

TURBAN – DASTAAR or PAGG

HUKAM SINGH SOHAL, PRE-PRIMARY AND SHABAD SOHAL, YEAR 3

In Sikhism, the turban known as the *Dastaar* or *Pagg* is a mandatory article of faith for initiated men and a chosen, empowering practice for many women. It is not merely a cultural accessory but an essential, sacred, and daily part of a Sikh's attire that symbolizes devotion, self-respect, courage, and equality.

Here are the primary personal aspects of the turban in Sikhism:

1. Spiritual and Personal Connection to the Guru

- **A Gift from the Guru:** Sikhs consider the turban to be a gift from their tenth Guru, Guru Gobind Singh, who commanded that Sikhs cover their hair to maintain their unique identity.
- **Connection to God:** It is viewed as a "crown" that signifies a Sikh's commitment to living a life in harmony with the Divine.
- **Daily Devotion:** It is worn daily and often tied with a sense of meditation and focus, serving as a reminder of one's spiritual path.

2. Safeguarding the *Kesh* (Uncut Hair)

- **Protection:** The primary practical function of the turban is to protect and keep clean the *Kesh*—the uncut hair, which is one of the Five Ks (articles of faith).
- **Maintenance:** It secures the hair on top of the head, often in a bun called a *joora*, maintaining a neat and orderly appearance.

3. Personal Identity & Equality

- **Visibility:** The turban makes a Sikh easily identifiable, which was historically intended to ensure that a Sikh could be found easily to help those in need.
- **Symbol of Equality:** In early South Asian history, turbans were worn only by the elite. By making the turban mandatory for all, the Gurus abolished social hierarchy allowing every Sikh to walk with the dignity of a king or queen.
- **Erasing Distinctions:** It serves to erase distinctions of caste, class, and in many cases, gender.

4. Psychological & Emotional Significance

- **Confidence and Courage:** Many Sikhs report that wearing a turban gives them a sense of strength, courage, and pride, enabling them to stand firm against injustice.
- **Accountability:** It makes them immediately recognisable; the turban encourages Sikhs to maintain high moral standards and conduct themselves with honour.
- **A Sense of "Chardi Kala":** The turban helps in maintaining high spirits and optimism (*Chardi Kala*) even in times of adversity.



TURBAN – DASTAAR or PAGG

HUKAM SINGH SOHAL, PRE-PRIMARY AND SHABAD SOHAL,
YEAR 3

5. The "Daily" Commitment

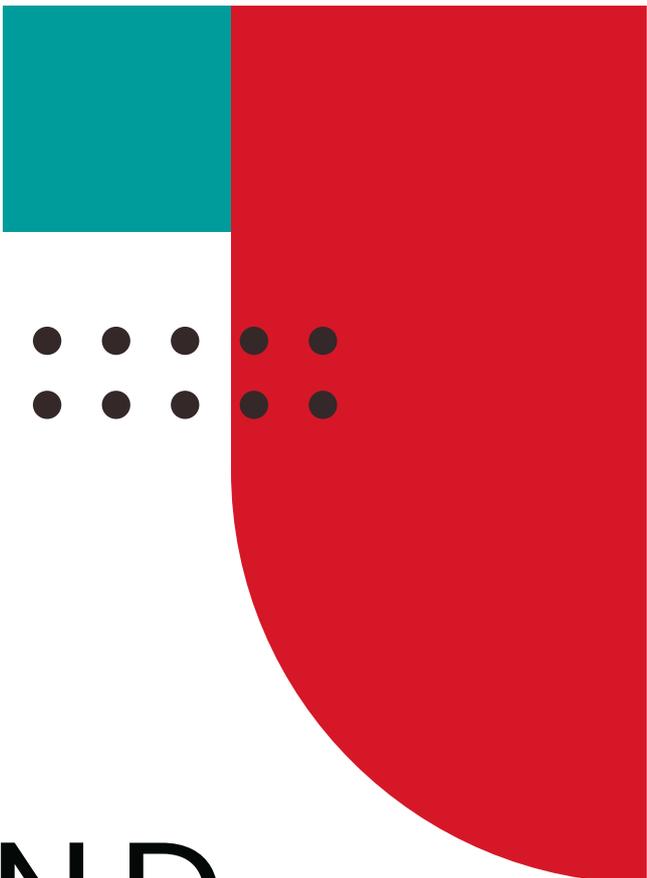
- **Morning Routine:** Tying the turban is a daily ritual that prepares a Sikh for the day.
- **Respect & Care:** It is treated with high respect and is never worn like a simple hat. It is never allowed to touch the floor and if removed, it is carefully folded.
- **A Symbol of Responsibility:** It is a constant reminder of one's responsibility to live according to the teachings of the Guru.

Sikh turbans (Dastar or Pagg) come in various styles, representing personal, regional and religious expressions. Main styles include the angular Patiala Shahi, round Gol Dastar, casual Parna, Dumalla, Patka, Keski and Chunni/ Dupatta.

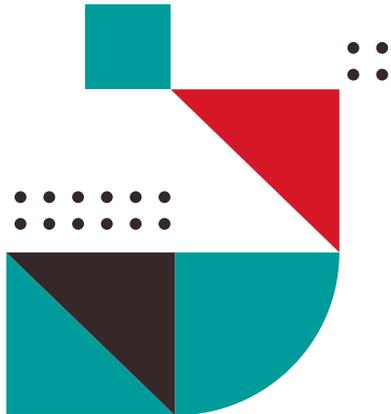
Common Sikh Turban Styles

- **Patiala Shahi Turban:** A popular, formal style from Patiala, Punjab, characterised by its angular, pointed shape and multiple layers.
- **Gol Dastar (Round Turban):** A simple, elegant round turban popular among many Sikhs, including women.
- **Dumalla:** A large, round, and often double-cloth turban, traditionally associated with the Akali Nihang Singhs.
- **Parna:** A smaller, round and more casual turban, often made of a thicker, checkered, or printed cloth, commonly worn at home or for daily activities.
- **Nok Pagg (Pointed Turban):** A sharp-pointed turban, which can be part of the Patiala Shahi or a separate style.
- **Patka:** A small, square cloth with strings, worn by young Sikh boys to cover their hair-knot (Joor).
- **Keski:** A smaller, shorter, and often tighter turban, frequently worn by Sikh women, or as an under-turban.
- **Chunni/Dupatta:** A lightweight scarf or veil worn by women, sometimes used to cover the head or worn over a turban.





SONG AND DANCE



HAZARI SONGS – Dawood Sarkhosh (Mandanabashi)

RAYAN, PRE-PRIMARY

This song has significance because it is the song played for someone who lives away from home. During special cultural events, little girls dance to this song. They wear cultural dresses and jewelry during this song.

<https://www.youtube.com/watch?v=xV7hpWsodTA>



TE PU

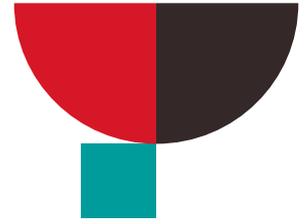
This song is significant in Maori culture. It means the beginning of life and growth.

HAKA KA MATE



Ka Mate is a famous Māori haka composed by the Ngāti Toa chief Te Rauparaha in the early 19th century, celebrating his escape from pursuing enemies and expressing the triumph of life over death. It is performed with powerful movements and chanting, often seen today at cultural events and by New Zealand's national rugby team, the All Blacks.

HOHAIA, YEAR 5



GIDHA

SABAR, PRE-PRIMARY

Gidha is a traditional folk dance of Punjab, usually performed by women.

It is vibrant, expressive, and full of joy, often accompanied by rhythmic clapping and energetic movements. The dance is usually performed during festivals and celebrations, and each performance tells stories through traditional verses called *boliyan*.

It's a beautiful way for women to express community spirit, emotion and cultural pride.



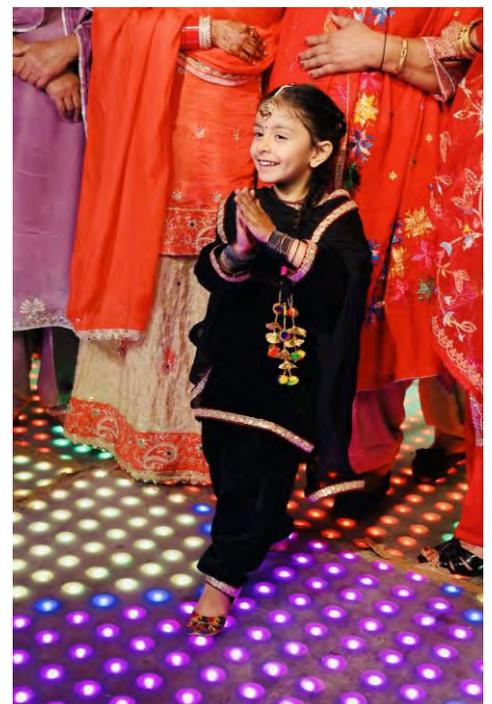
GIDHA

REHMAT, PRE-PRIMARY

Gidha is a dance that brings good luck and happiness during Punjabi celebrations.

It looks like women sitting in a semi circle, two girls dancing in the front and singing their *boliyan* and performing steps. The women in the semi-circle do single ankle, double ankle steps with clapping.

This is mainly performed during marriages, moments of happiness or at cultural annual functions. Women dress in bright salwar kameez, with heavy duppatas, paranda (braided hair), phulkaris (traditional embroidered shawls) and traditional jewellery.



BOLIYAN

REHMAT, PRE-PRIMARY

They are short verses sung during performances of the Gidha dance. These boliyan (meaning lines or verses) were passed down orally through generations and is significant to Punjabi celebrations and festivals.

In the old times, women didn't have the freedom to speak so they would express their emotions by singing boliyan.

Two Gidha girls making semi circle and clapping and two girls come out in turn and perform Gidha steps on Gidha Boliyan. Gidha and Boliyan show emotions and reflect the culture.

PARAVANENDHU

Song about the celebration of unity and equality. Performed by women.

THIRUVATHIRA

AMEYA, PRE-PRIMARY

It is a group dance, which is usually performed by women. People are dressed in traditional attire.

THISVATHIRAKALI

BENJAMIN, YEAR 1 AND IVANIA, YEAR 6

Thisuvathirakali (dance) Kovalanum Kannakiyum is an example of Thiravathina Kali song. It is usually performed on the previous night of Onam Celebration and on other special days. A group of women perform the dance in a rotation with songs played. Cham is the harvest festival of Kerala.





ODENDA ODENDA

BENJAMIN, YEAR 1 AND IVANIA, YEAR 6

Malayalam folk song. Meaning – signifies the farmers and their struggles, a beautiful folk song.

DEVOTIONAL SONGS (SOUTH INDIA)

PRATHIBA AND SANJANA, YEAR 1 & YEAR 4

Devotional songs are part of the rich tradition of Carnatic Music. They are songs that express deep emotions and are a powerful form of worship and emotional expression.

BHARATNATYAM

PRATIBHA, YEAR 4

This dance is meaningful in South Indian culture because it means regaining and welcoming positive vibes into their life.

MARGAM KALI

IZAHAAK SIJO, YEAR 1

It is an ancient Indian song and dance from the Saint Thomas Christian Community of Kerala. It is a cultural and representative song.

AIGIRI NANDINI

Aigiri Nandini and Ahe Nila Saila are two Hindu devotional songs. *Aigiri Nandini* is for goddess Durga. Goddess Durga is a Hindu deity who represents feminine energy and the protective mother of the universe. It means "O daughter of the mountain". The song celebrates Durga's victory over the demon Mahishashura.

AHE NILE SAILA

AMELIA'S FAMILY

Ahe Nila Saila is a devotional song about love and sacrifice for Lord Jagannath. Lord Jagannath is the Lord of the Universe.



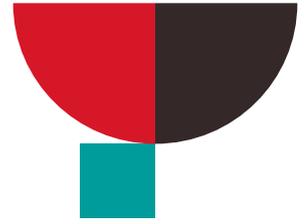
BHARANTNATYAM AND ODISSI DANCE

SHREE GANESHA DEVA

Aigiri Nandini is the dance of Goddess Durga over demon Mahishashura. Ahe Nila Saila and is for Lord Jagannath to pray for a peaceful and contextual life. It is also to keep everyone safe. This dance can be done individually or in groups depicting the victory of truth over evil in the form of a demon.

Praising Lord Ganesha. Dhol tasha performance and Dhol tasha celebrations to welcome and say goodbye to Lord Ganesha.

SRIA, YEAR 3



QAWWALI SUFI DEVOTIONAL SONG

Allah Hoo is a famous Sufi Qawwali that praises the name of God. It is often performed in spiritual gatherings and brings a sense of peace, reflection, and unity. It connects people through its deep lyrics and soulful music.

DIL DIL PAKISTAN HUSSAN FAMILY, YEAR 2 AND YEAR 3

It is similar to the Australian song "Do you live in a land down under?" It is played at sporting events on Patriots Day or a similar National day.

Music and dance in Pakistani culture are more than just entertainment—they are a way to connect with our roots, celebrate life's moments, and pass traditions to the next generation. We are proud to share this part of our culture with the Riva Primary School community and hope others enjoy learning about it too.

BHANGRA EASAR, PRE-PRIMARY

It is a folk dance (more Punjabi)

It is an energetic, powerful, awesome and joyful dance. Punjabi songs explain our culture in numerous ways.

The meaning behind the dance is to greet and share feelings about the festival. Everyone dances around the bonfire.

LOHRI SONG (Harbhajan Man)

The Lohri song has significance because it is played to celebrate festivals. Lohri is a popular North Indian Winter Folk festival. Dance is everyone moving around the bonfire.

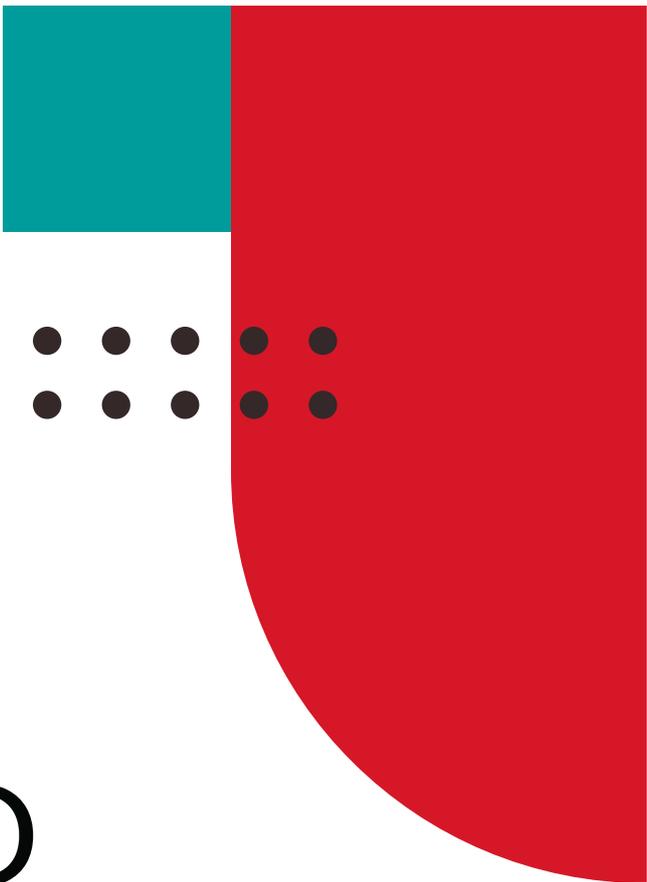


RIVA MUSIC

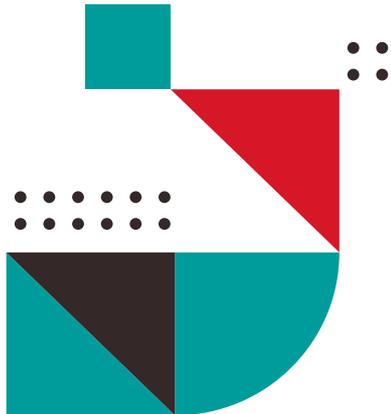
At Riva, our choir often sings in Noongar, celebrating the language of the land we learn on. At other times, they incorporate Auslan, helping our students connect with and appreciate Australia's rich linguistic diversity. Examples of songs include: Wandjoo and Nidja, Noongar, boodja, koort (Place, people, land, heart).

At our Riva Revue, the songs and dances the students learn and perform are one of the highlights of the year.





ART AND STORYTELLING



YAAKIN AND INTERACTIVE PLAY ARTWORKS

Artists Jahne Rees and Sharyn Egan created interactive play artworks for Riva Primary School, celebrating the Noongar connection to local wetlands and seasonal food sources. Inspired by Forrestdale Lake and the Djeran season, the works highlight Yaakin (long-necked turtle) and Typus bulrushes. The central piece is a colourful climbable turtle slide symbolising community identity and featuring cultural motifs. A second work, the Bulrushes Snake Swing, uses woven rope inspired by plant fibres traditionally used as food. Additional pieces, Bulrushes Balance Log and Stilt Walker, extend the theme, encouraging imaginative play and physical challenges while reflecting culture, safety, and creativity.



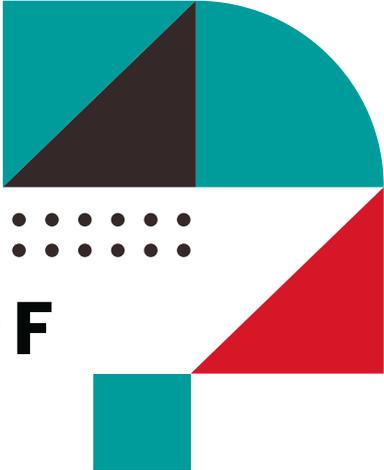
POLLY WILSON ARTWORKS



Polly Wilson is a Weilwan woman, raised on Kamilaroi country, northwest NSW. She is currently living in WA. Polly paints to deepen her connection to her culture and to release thoughts that words cannot convey. Polly paints using her contemporary take on traditional art, channelled from her ancestors, and using her personal experiences and life lessons.

During our foundation, it was important for us to commission a local Indigenous artist to create a piece that represents Riva's story. Artist **Polly Wilson** spent time on our school grounds, listening to the breeze, connecting with Country, and reflecting on the land we are privileged to learn on. From this experience, she created the beautiful artwork now displayed in our office. With Polly's permission, this artwork has also been used on our staff shirts and on signage throughout the school. It serves as a meaningful visual reminder that we stand on ancient land, and that each of us carries our own journey, stories, and connections to community.





TOTEMS AND KEEPER OF STORIES

CID, LIBRARIAN

My heritage is a blend of First Nations and Irish cultures, and I proudly identify as a Wiradjuri woman with family ties to the Dunghutti, Gadigal, and Darug nations. My family lost some of our cultural connections in the past, so now, as an adult, it's really important to me to learn about and reconnect with my Indigenous culture.

In Wiradjuri culture, our mob's totem is the goanna; our family's is the platypus; and I have recently been given my personal totem, butterflies. Although I have learnt and occasionally practise art, my role within my family is that of a keeper of stories. This means learning from the aunties who came before me and holding the truth of our history with care, respect, and responsibility.

It's important to me that Riva stays connected to the land and celebrates First Nations cultures respectfully. I also want to help our school learn more about Sorry Day, the National Apology, and Indigenous Literacy Day/Week.

I was honoured to help create our school's Acknowledgment of Country, and to share my culture during events such as our ANZAC commemorations and NAIDOC assemblies. I'm always happy to talk, listen, and share with our staff and families as we continue learning and growing together.

PATTACHITRA TRADITIONAL ART

AMAYRA, YEAR 5

Pattachitra traditional art created by tribal people using natural colours, from plants. It includes chandua, filigree work with silver. It is used during puja (worship to God).

Pattachitra, meaning 'cloth-picture/painting' in Sanskrit. It describes a style and format of painting with origins in Odissa (now Odisha) and West Bengal.

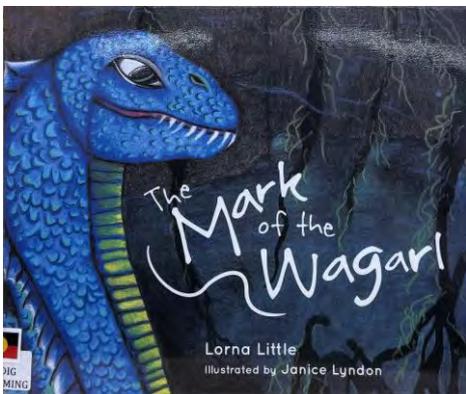


ART AT RIVA

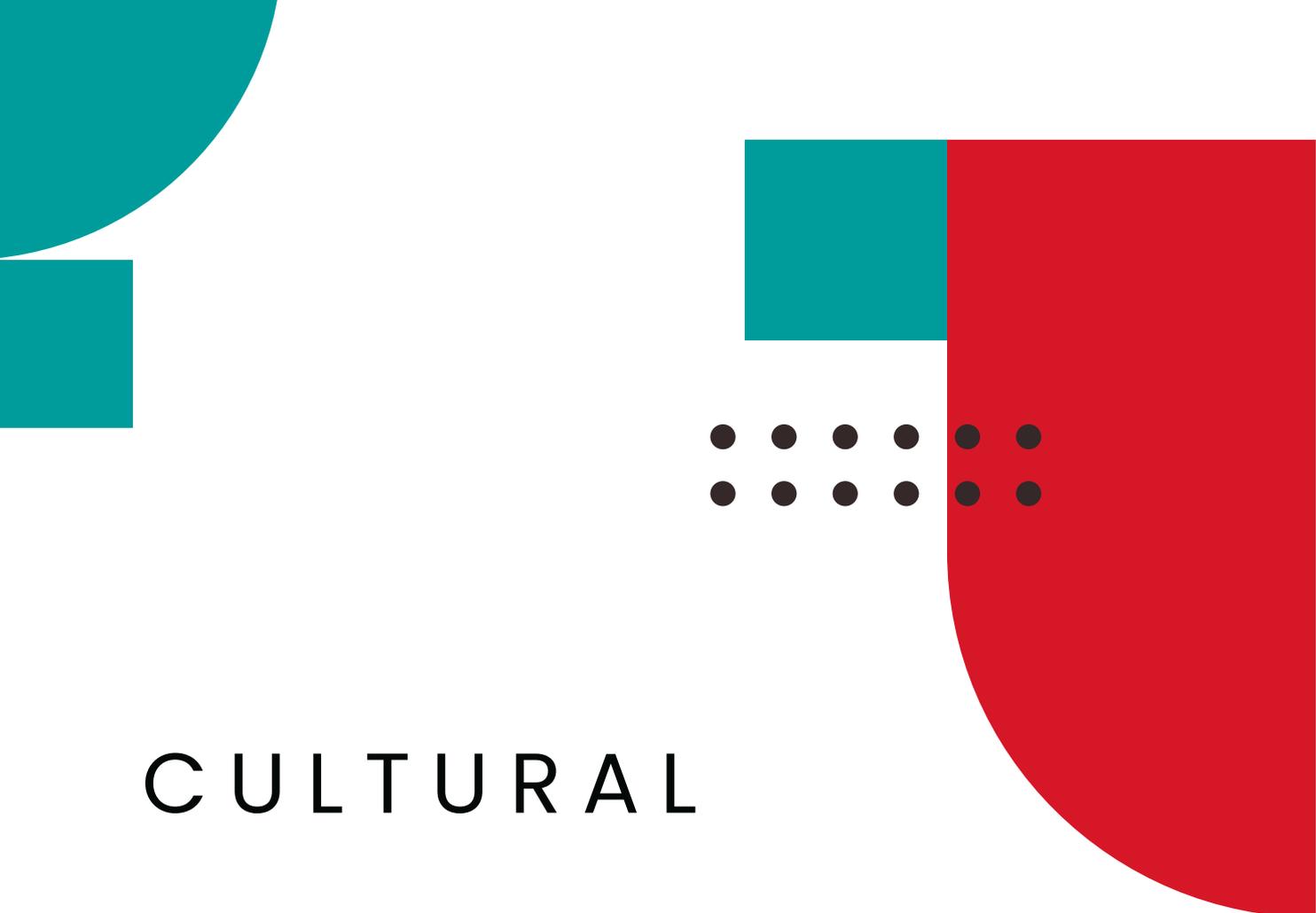
WAGARL*

Many First Nations groups have a special rainbow serpent in their Creation stories. Here in Boorloo (Perth), Noongar people tell stories about the **Wagarl***, a great serpent that helped create the waterways from the ocean all the way along the Swan River. Because of this story, Noongar people have traditions to show respect for the river, like gently throwing a handful of sand into the water.

*as First Nations languages are shared orally rather than written, many spellings exist, including Waugal, Waagarl, Wagyl.



Trev, (Gardener and Maintenance) created a sculpture inspired by the Wagarl, in the garden near the flagpoles. Our library includes the book 'The Mark of the Wagarl' for sharing the story with our students.



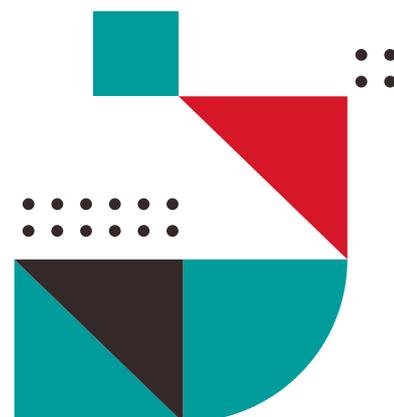
CULTURAL ADVISORY BOARD

Although this is the end of our opportunity to come together through food, significant events, dance, art and much more, it is just the beginning of our journey into learning and embedding cultures within all that we do.

If you would like to continue to help us on this journey, you can join our Cultural Advisory Committee.

Please scan the barcode and fill in your details.

UNTIL WE MEET AGAIN, FRIENDS!





THE ENDING

As you turn this final page, we hope you carry with you the warmth, pride, and togetherness that we have woven throughout this book to make it truly special. What began as a simple collection of recipes has grown into a living mosaic of our school community—a place where stories, songs, celebrations, art, and traditions stand side by side, just as we do each day.

Within these pages, you have travelled through the memories of many families, tasted the flavours of distant homelands, and glimpsed the traditions that continue to shape who we are. You have read about what we hold close, what we pass down, and what we honour. Together, these contributions remind us that culture is not only found in grand celebrations, but also in the everyday moments that make us feel connected to our families, to our histories, and to each other.

As our school continues to grow and welcome new voices, this book will remain a reminder of the beauty that emerges when we share our stories. It stands as a testament to the belief that understanding begins with listening, that respect grows through learning, and that community is built when we walk forward—side by side.

Thank you for being part of this journey, for adding your voice, your traditions, and your heart. May the recipes bring you joy; the stories inspire you, and the celebrations remind you of the strength found in diversity. May we continue to gather, to share, and to learn from one another because when we celebrate our differences, we discover the many ways we are connected.

Walking together, we create a community where every culture has a place, every story matters, and every person belongs.