

EVERY CHILD SUCCEEDING IN AN ENCOURAGING AND STIMULATING ENVIRONMENT

Tena Koutou

WEARABLE ARTS EVENT

Didn't our children do well! Fantastic turn out, it was lovely to see our community supporting the school.



Toni Webster Young took some fabulous photographs, thanks Toni, which I will put onto the monitor in the main corridor. I will put some onto the website too.

I am currently working with Toni on how we share the individual shots with you all.

Have a great week.

Debbie Hamer

Principal

If you purchased a piece of artwork at the Christmas Night Market, please make sure that you pay Jan at the office.

Book Amnesty!

It's time to go on a book hunt! They hide everywhere don't they? Under beds, in toy boxes, on the bedroom floor, under the couch, in the boat, on your own bookshelves etc. Any reader or library books need to be returned to school now. I will award a PUKEKO POINT for each book returned.

Pukeko Points

KOWHAI were the winners of week 6 term 4 Pukeko Points Competition! Well done

KOWHAI

From Jan - important message

School Accounts

Most of you will have received final stationery accounts for the year. Please ensure these are paid before the end of term. Thanks.

ARTWORK

Garden to Table Tips and Hints



HERB & SUNFLOWER SEED PESTO

Season: Year round
From the garden: Fresh herbs, garlic, lemon
Type: Side dish
Difficulty: Easy
Country of origin: Italy
Serves: 30 small tastes
Source: Joanne Harland

Equipment

- Measuring cups and spoons
- Small frying pan
- Wooden spoon
- Lemon juicer
- Box grater
- Cook's knife
- Chopping board
- Food processor or stick blender
- Bowls to serve

Ingredients

- 3-4 cups herbs (packed firmly) – e.g. parsley, coriander, basil, mint
- 1.5 cups toasted sunflower seeds, or other nuts
- 3 cloves garlic
- 1 lemon
- 3/4 cup olive oil
- ½ teaspoon salt, to taste
- ½ cup Parmesan or tasty cheddar cheese

How to make it

1. Toast the sunflower seeds in a frypan until browned, stirring regularly so they don't burn – scoop them out into a bowl and let them cool.
2. Pick the leaves off the herbs, removing the stalks that you don't want to use (e.g. mint and basil stalks. Parsley and coriander stalks can be used.)
3. Zest and juice the lemon.
4. Peel and chop the garlic.
5. Grate the cheese on the fine part of the grater.
6. Put the sunflower seeds in the food processor and pulse until they are rough crumbs or put in a medium bowl and blend with the stick blender.
7. Add parsley (or herbs), salt, 1 teaspoon of the lemon zest, lemon juice and garlic, whiz until finely chopped and smooth. Add the cheese, then pour in oil slowly while blending until it reaches the desired consistency.

Notes:

- Pesto means "to pound, to crush" in Italian. It's traditionally made with basil, pine nuts & parmesan cheese but you can make it with herbs, greens (eg. spinach or rocket). Pine nuts are expensive but other nuts or seeds work well and you can use any semi-hard cheese instead of parmesan.
- Pesto is delicious served with crackers, pita breads, flat breads or with carrot/celery sticks. It goes very well with tomatoes. You can also put it in your sandwiches, stir it through pasta or dollop it on top of a pizza. Pesto can be frozen in small containers for later use.

Herb & Sunflower Seed Pesto

Skills:

- Chopping, **zesting***

* Zest: To remove the outer coloured part of the peel of citrus fruit to flavour a dish. This can be done with a vegetable peeler then chopped up, with a zesting tool that removes fine shreds of zest, or on a fine grater. Avoid pith (the white part under the top coloured layer) as this is bitter.



CHERRY TOMATO POPS



Season: Summer/Autumn
From the garden: Cherry tomatoes, basil
Type: Snack
Difficulty: Easy
Country of origin: Italy
Serves: 36 small tastes
Source: Chelsea Winter

Equipment

- Small sauce pan
- Knives
- Cutting board
- Serving platter
- Toothpicks

Ingredients

- 36 Cherry Tomatoes
- 200 grams bocconcini (small mozzarella balls) or substitute with another cheese such as feta or cheddar
- ½ cup balsamic vinegar
- ¼ cup packed brown sugar
- Handful of fresh basil leaves (1 per tomato)
- Salt
- Freshly ground pepper

How to make it

1. Place the balsamic vinegar and brown sugar in a small sauce pan and simmer till thickened – about 5-10 minutes. Remove from the heat and allow to cool. It will thicken more as it cools. Reserve 2 tablespoons of the reduction for the cherry tomato pops and put the remainder into a clean jar. It can be stored in the fridge for up to 1 month.
2. Wash tomatoes and basil and dry on a clean tea towel.
3. Drain the bocconcini and depending on their size cut into halves or quarters. If using another cheese chop into cubes the same width but ½ the size of cherry tomato.
4. Using a sharp knife, thinly slice only the very top part of the tomatoes off so that they have a more stable surface to sit on (this will be the base). Slice each tomato into two even halves.
5. Place a piece of cheese on the tomato bases (flat bottom) and top with a basil leaf. Gently place tomato top on and secure carefully with a toothpick. **Caution toothpicks can be sharp – ask an adult to help you.**
6. Put a small blob of balsamic glaze on serving platter for each prepared tomato (1/8 teaspoon). Gently place tomato on top. Season with a grind of pepper and salt. Serve immediately and enjoy the flavour explosion in your mouth!

Notes:

- Bocconcini are small mozzarella cheeses the size of an egg. They are soft, white and rindless with a mild flavour.
- You can substitute mozzarella for another cheese such as cheddar, feta, or even firm cream cheese.

Cherry Tomato Pops

- You can buy premade balsamic glaze but it's cheaper to make your own then store in a jar or squeeze bottle.

Skills:

- Slice, chop, **reduce***

* Reduce: to reduce the amount of liquid by rapid boiling to make liquid thicker and give more flavour

Piano Lessons at School

I have been approached by several parents regarding the feasibility of holding piano lessons at school. I have spoken with Ana Williamson, a piano teacher, who is happy to come out to school to take lessons. We do need to source a good piano before the lessons can proceed, however, I would like to gauge interest in piano lessons here at school. If you are keen, please get in touch. You would pay Ana directly for the lessons. Ana comes highly recommended by Todd Wilkin and Christine Walker.

Important Dates Term 4 2018:

End of Term 4 - 12.30pm 18th December 2018

11th December - School Christmas Shared Lunch

13th December - 1.30pm Junior Jingle at the

Ranfurly Hall

14th December - 1.30pm Prize Giving at the Ranfurly Hall

18th December - 12.30pm school closes for the year!

2019 First Day - Monday 4 February

ASSEMBLIES IN TERM 3

Week 7 - House Event

Week 8 - House Assembly

Week 9 - House Event

Week 10 - Junior Jingle and Prize Giving at the Ranfurly Hall

End of Year

- Junior Christmas Jingle on Thursday 13th December at 1.30pm involving the Piwakawaka, Kereru and Tui children. The Senior Prize Giving will take place on Friday 14th December at 1.30pm and will involve the Kea and Takahe children with the junior children staying at school.
- School will close at 12.30pm on Tuesday 18th December

Weetbix Tryathlon



I have registered our school for this event. If you would like to register as a member of our school, you can do that individually via the website. Once you register, I will be notified so that we know who to support on the day!

SUNDAY 24 MAR '19 **MANLY PARK, WHANGAPARAOA**

Community Notices

Hyline pullets 10 weeks old \$20 each.

Phone Carol 4224017

Family Fun Day at the Sports Club!

On Sunday 16th December, the Sports Club are hosting a family event with fun and games on the menu!

Santa will be coming along with his Christmas cheer and will be doing a lolly scramble. SO come along and get into the festive spirit. The event will start at 3pm with Santa arriving between 4 and 4.30pm



LIONS CLUB OF KOWHAI COAST

“Treemendous” Christmas Tree Display

Opening on December 4th through to December 8th

at the old Masonic Hall, Baxter Street, Warkworth

Opening times are from 10am until 4pm daily

Saturday 10am until 3pm

Entrance fee is by a donation

Santa will be present - 3pm to 4pm Tuesday to Friday,

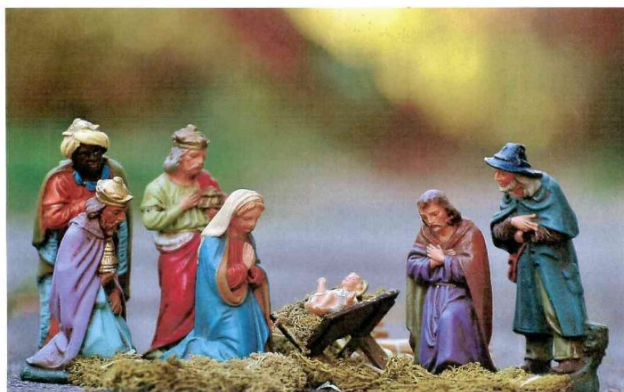
Saturday 10am till 12noon, 1pm till 2pm

Trading table, Raffles




all proceeds to Mahurangi river restoration trust

Any enquiries to - 09 425 0969 or 027 620 6006



Nativity Scene Exhibition

Saint Albans Church, Kaipara Flats

Friday 14th December 12-4 pm

Saturday 15th December 10 am- 4 pm

Sunday 16th December 10 am-4 pm

The Nativity Scenes on show have been donated by the
wider Kaipara Flats community.

Koha collected on the door. Monies raised will be divided equally
between refurbishment of St Albans Church and Homebuilders.

Please contact Katie on 094225042 evenings only

or email katiemitchell9145@gmail.com for further info

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<p>F.B. WARREN JEWELLER BRUCE WARREN 18 Neville Street, Warkworth PO Box 87, Warkworth, 0941 Ph: 09 425 7404 A/H 09 422 5824 Serving the Community for the last 25 Years.</p>	<p>EDMONDS & MASON PANEL & PAINT Private & All Insurance Work Contact Wayne 021765706, Ian 021977729 Ph: 425 8723 Fax: 425 9526 Email: autoglass@xtra.co.nz</p>	<p>AMANDAEVE JEWELLERY Original Designs Repair and Remodelling www.amandaeve.co.nz 422 5877 amanda@amandaeve.co.nz</p>

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Our Staff in 2018

<p>Principal: Debbie Hamer debbieh@kaiparaflats.school.nz Tina Donnell: Tui class teacher tinad@kaiparaflats.school.nz Gael Adamson: Takahe Class Teacher gaela@kaiparaflats.school.nz Sharon Brown: Kereru Class Teacher Sharonb@kaiparaflats.school.nz Roxanne Morley: Piwakawaka Class Teacher roxannem@kaiparaflats.school.nz Stevie Douglas:Kea Class Teacher stevied@kaiparaflats.school.nz Liz Hood: Liz.h@kaiparaflats.school.nz Kea Class Teacher Phillippa Innes:Reading Recovery Teacher phillippai@kaiparaflats.school.nz</p>	<p>Jan Kose: Office Administrator jank@kaiparaflats.school.nz Anne Cash, Karen Butler and Carol Jones: Learning Support Odette Wech: Caretaker Margaret Gibbens: Cleaner JD: Just about everything!</p>
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