

Waikaretu School

Continuously Thrive and Learn

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Fortnightly Newsletter - Paanui

Kia ora koutou,

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Welcome to term 3! I hope you all had a nice break spent with family and friends.

This term, our students are diving into the concept of Kaitiaki — guardianship and care. We'll be exploring how we can look after our places, people, and animals, both in the classroom and out in the community. As part of this learning, we're excited to be heading to Nikau Caves & Café on Thursday 1st August to plant trees and give back to the environment in a hands-on way. This is organised by the West Waikato Coastal Community Catchment Group and everyone is welcome to help.

Then, we're excited to announce our annual Cross Country on the 15th August, a muchanticipated event, well-known across the district for its community spirit, scenic rural course, and enthusiastic competitors!

Throughout this term, students are preparing for our annual speeches as well. Our Waikaretu School speeches will be held on Wednesday the 10th September, with two winners of years 5 to 8 proceeding to the Huntly West Rural Schools Cluster Group on Wednesday 17th September.

A big thank you to all those who came along to our recent working bee! Your mahi made a big difference - the gardens are looking sharp, and the casing around the swings and centenary trees has been tidied up beautifully.

School Board Elections are coming up, and nominations are now open! We're looking to fill five positions this year. If you're passionate about supporting our kura and shaping its future, please consider putting your name forward or nominating someone else who would be a great fit. If you'd like to learn more, feel free to have a chat with me or one of our current board members.

Lastly, we're thrilled to share some joyful news — Miss Cassidy and Ellery Gerrand are expecting their first baby at the end of the year! We're so excited for them and can't wait to support them on this new adventure.

Ngaa manaakitanga,

Bernie Denton-van Loon
Principal / Tumuaki



Cross Country Training

We are training every day for Cluster Cross Country in August. Could you please send a change of clothes for your child/children to school every day.



Happy Birthday Will who turns 11 on the 28th of July.



IMPORTANT DATES

Tuesday 5th August Technology Year 7/8 @ Huntly Primary School

Friday 15th August Waikaretu School cluster Cross Country

Wednesday 20th August BOT Meeting

Wednesday 10th September Waikaretu School speeches

BOT Elections
Parent & Staff Election
Timetable

Nominations Close: 12 noon Wednesday 6 August

Election Day: Wednesday 10 September

Friday Pie Day

Every Friday we will heat up any food the children bring (pies, sausage rolls, toasted sandwich etc) for lunch in the pie warmer. Please let them know to give their wrapped (not clingfilm), named food to a teacher in the morning.



COMMUNITY NOTICES

<u>Community Tree Planting Day</u> <u>Waikaretu</u>

Friday 1st August (with 8 August as the rain date) 9.30am - 12.30pm Nikau Cafe, Waikaretu.

Join us for a hands-on environmental day with Waikato Regional Council and Enviroschools. Open to all! These days will include tamariki from local schools.

Learn about the ideal growing conditions for various native species. Identify native trees in English, te reo Māori, and by their scientific names. Come plant the seeds of knowledge—and the trees of tomorrow!

A big thank you to Franklin Vets for supplying the BBQ sausages for this event.

Register @ wwcc.co.nz



School Board Notice

The Waikaretu School Board reviews our school policies on a regular basis.

To view Waikaretu School Policies and how the review process works please go to SchoolDocs:

https://www.schooldocs.co.nz/

- 1.Look for our school name
- 2. Username: waikaretu
- 3. Password: striving



WAIKARETU PLAYGROUP

Bring your Tamariki along for a play, have a chat and coffee and making lasting connections with the other mothers/caregivers and the school.

> Please contact Catherine Hore 021 113 7770

Assembly & Awards Tuesday 24th June





Eli, Chip and Eric received their WAY Way bands

The WAI Wai prizes were drawn and the winners were Levi and Chip



Eric, Levi, Sienna, Hiko and Riria received the WAI Way assembly certificates



Assembly & Awards Friday 18th July



Levi received his WAY Way band



The WAI Wai prizes were drawn and the winners were Eric and Will



Libby, Mac, Stirling and Chip received the WAI Way assembly certificates



Garden To Table

We had a special guest, Kate from Garden to Table come to see our students in action the last Monday of term 2.

We started with an introduction of Erica, Jo, myself and the children. After a brief trip around the garden to eliminate some snails, check on the progress of our plants we picked some lovely fresh herbs for our delicious food plan.

In the spirit of Matariki, we chose to do some kūmara coins with bonfire mayo, and a sneaky snack attack with Erica's fried soft shelled pumpkin seeds. We had leftover treats from the week before, so the crackers and dips came out of the fridge for everyone to enjoy again.

After the lovely garden and cooking we all enjoyed a wonderful hearty afternoon meal. Please see the kūmara coins with bonfire mayo recipe below. Thank-you for your visit and the great tips Kate, we hope you enjoyed your visit.

Kūmara coins with bonfire mayo

Equipment Chopping

- □ Chopping board
- □ Chef's knife
- ☐ Measuring spoons
- □ 2 large baking trays
- ☐ Small bowl
- □ Spoon

Ingredients

- ☐ 3 kūmara, about 600g
- ☐ 1 tablespoon olive oil
- □ Salt
- □ 2 sprigs parsley
- ☐ 3 tablespoon mayonnaise
- \square 1 teaspoon smoked paprika
- ☐ ¼ teaspoon ground cumin☐ Pinch of chilli flakes
- ☐ 1 tablespoon lemon juice

How to make it:

For the chips:

- 1. Preheat the oven to 200C
- 2. Slice the kūmara into 2-3mm thick rounds.
- 3. Divide kūmara between two large baking trays.
- 4. Drizzle each tray with olive oil and a pinch of salt.
 - 5. Use your hands to evenly spread the oil on the kūmara .
 - 6. Spread the coins into a single layer.
 - 7. Bake for 10 minutes.
- 8. Remove from the oven. Caution hot! Ask an adult to help you with this.
 - 9. Flip the coins.
 - 10. Bake for 10-15 more minutes until golden.

For the Mayo:

- 1. Chop the parsley.
- 2. Combine the mayonnaise, paprika, cumin, chilli, lemon juice and the parsley.
- 3. Scoop into a bowl to serve with the kūmara .

Board of Trustees Elections



Get on board!

Nominate yourself or someone you know to be a school board member.

If you have any questions about the election process, contact the Returning Officer from Election Pilot directly on O800 VOTENZ (0800 868 369) or election@electionpilot.nz





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