



MARUIA SCHOOL AND COMMUNITY NEWSLETTER

Phone: (03) 523 8860

Email: principal@maruia.school.nz

Website: www.maruia.school.nz

**TERM 2
WEEK 4**



WHAKATAUKĪ OF THE WEEK

He taonga te ako. he taonga hoki te whakaako

Learning is a treasure. and so too is teaching

KŌRERO TUMUAKI – PRINCIPAL'S KŌRERO

Kia ora koutou,

It's hard to believe we're nearly halfway through the term already and what a term it's been so far! From rock climbing and leadership adventures to the beginnings of our school production, Term 2 has been full of energy, curiosity, and creativity.

Our students continue to impress us with their learning and their willingness to give things a go. Heather Milne's photography programme with the Years 4–8 students was a real highlight earlier this month, with students capturing some stunning and thoughtful shots of our environment – please have a look at our exhibition invitation, everyone is welcome! Our Years 6–8 students also had an inspiring time at National Young Leaders Day, and our younger students were all smiles after an action-packed sports session with Ryan from Buller Sports.

A big shout-out to Knox and Ria who participated at the Buller Primary Schools Cross Country in Karamea. A special congratulations to them both, Ria placed 4th, and Knox, who placed 5th – both have now qualified for the West Coast Cross Country. Ka mau te wehi!

We also organised for a group of lucky students to head out on a rafting adventure yesterday, an unforgettable experience that tied in beautifully with our Term 1 river inquiry.

While the Kiwi Gruffalo production continues to evolve behind the scenes, we've made the decision to postpone the performance to Term 3. It will merge with our mid-year welcome to the community shared dinner, to be held at the Maruia Hall in the same way this was done last year. One of our students is also away on the last day of term, and it's incredibly important to us that all students are able to be part of the performance. We're excited about this new plan and think it will make the event even more special. Coming up soon, our Years 6–8 students will take part in a 'Boys Talk' session with the Public Health Nurse on Monday 26 May. This programme supports positive conversations about growing up and is designed to be age-appropriate and informative.

From Tuesday 27 to Friday 30 May, I will be away at a principal's conference. During this time, Vicki and Bea will be keeping everything running smoothly at school.

We have two public holidays coming up, Kings Birthday on Monday 2nd June and Matariki on Friday 20th of June. Monday 23 June is a Teacher Only Day, where staff will be working together to further unpack our new Structured Maths Programme, PRIME Maths.

This term, our tamariki will also be taking part in the Keeping Ourselves Safe programme, a collaboration between our teaching team and the New Zealand Police. Both Vicki and I will be delivering some of this important learning across the school, along with a few lessons from Constable James from NZ Police. We are helping students build the knowledge and skills to recognise unsafe situations and know how to respond confidently.

And in some exciting news – we've confirmed a special visit as part of the Great Moo-venture! This programme brings the dairy industry to life in the school setting and helps students explore milk's journey from cow to consumer. One of the highlights will be a visit from a real milk tanker, giving students a hands-on, unforgettable look at how milk gets from the farm to their fridge.

As always, if you have any questions or want to touch base about anything happening at school, please don't hesitate to reach out.

Ngā mihi nui,
Alex Wilson
Tumuaki
Maruia School



UPCOMING EVENTS

Monday 26th May

Boys Talk with Public Health Nurse – Years 6 – 8

Tuesday 27 May – Friday 30th May

Alex at Principal Conference

Monday 2 June

Kings Birthday – Public Holiday

Wednesday 4 June

Keeping ourselves safe session 1 – Years 1 – 8

Ryan Buller Sports – Years 1 – 8

West Coast Cross Country – Knox & Ria

Thursday 5th – Friday 6th June

Life Education

Wednesday 11th June

Piwakawaka Students Photography

Exhibition – the whole community is welcome!

Friday 20th June

Matariki – Public Holiday

Monday 23 June

Teacher Only Day – Maths Curriculum

Wednesday 25th June

Ryan Buller Sports – Years 1 – 8

Friday 27 June

Last Day of Term 2

Monday 15 July

First Day of Term 1



Our Piwakawaka students have been busy capturing some amazing images as part of their photography programme. We'd love for you to join us in celebrating their mahi at our upcoming photography exhibition, which will be held on 11 June in the Maruia School library. Come along and see the world through their eyes!



I've got my tip, blade, shaft and grip
I've got my tip, blade, shaft and grip
I've got my PDF, and my raft right here

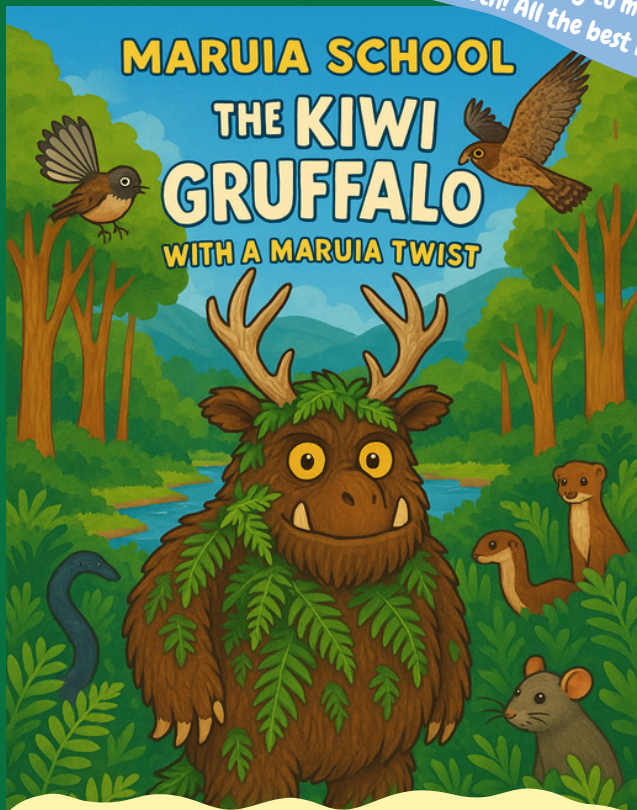
You wanna come rafting too?
Hey you! I bet you do!
You wanna come rafting too?

Wahoo!
(Rapped by Ria and Ellie)

GOOD BYE!



Farewell to Ayaan and Ukasha who have been such an amazing part of our whānau this year. Always keen to learn, proactive and incredibly positive. We are really going to miss you both! All the best boys.



THE KIWI GRUFFALO COMING TO MARUIA IN TERM 3

MIHARO AWARD!

Congratulations to these awesome students who have received the Miharo Award:

ELFFIE
PHOEBE
FRANK
KNOX
ARTHUR
CAELUM



COMMUNITY NEWS

Newsletters will continue to be communicated during even weeks of the school term. Please email principal@maruia.school.nz if you would like anything included.

The cut off time for notices is 3pm the Thursday before they are published.

Newsletters in Term 2 will be issued on the following dates:
9th May, 23rd May, 6th June, 20th June.

Maruia School invites the
Maruia Community to our

Student Photography Exhibition Celebration

5:30pm

11 June 2025

Maruia School Library





BULLER
DISTRICT COUNCIL
Te Kaunihera O Kawatiri



Key dates

16 May 2025

Public consultation opens



13 June

Public consultation closes



30 June – 1 July

Public hearings for those who want to speak



2 – 3 July

Deliberations where Council will discuss the submissions.



16 July

Council will endorse one option to manage Buller's drinking, storm and wastewater.



27 August 2025

Council will adopt the Water Service Delivery Plan.



Buller District Council manages a vast drinking water, wastewater, and stormwater network that delivers safe drinking water to thousands of taps, enabling our community to flush their toilets and ensuring that rainwater goes down the drains when it rains.

However, the costs of maintaining and improving this infrastructure to keep up with increasing legislative requirements and clear a backlog of three waters infrastructure improvements and investments are putting financial pressure on Buller District Council and ultimately on ratepayers.

Local Water Done Well is the government's approach to reforming the way our water services are delivered in the future across New Zealand. It aims to address New Zealand's long-standing water infrastructure challenges and ensure water services are offered in a financially sustainable way.

As per the Local Water Done Well legislation, we must rethink our approach to delivering water services in the future and consult on it. We have two options for our community to consider and invite you to tell us what is your preferred option.

What are our options?

The two options we invite you to give us feedback on are:

Option 1

A multi-council-controlled organisation

Option 2

An internal business unit.

Option one outlines the arrangements for creating a multi-council-controlled organisation with the Westland District Council and Grey District Council. We believe that this option offers the best outcomes for our community, as it spreads the costs over a larger population and will make providing drinking, waste, and stormwater services more cost-efficient for residents on the West Coast.

The second option describes how a stand-alone business unit outside of Buller District Council could deliver water services to residents in the Buller District.

For each option, we have considered the required infrastructure, scheduled investments, necessary upgrades, the organisational structure needed to deliver water services, the impact on existing staff, and the likely financial implications. You will find this information in our Consultation Document.

We ask you to tell us which option you think is best for managing Buller's water services in the future. This decision will impact everyone in the Buller district – so 'Let's Talk' and join the conversation.

How to have your say:

Share your feedback from Friday, 16 May, to 4:30 PM, Friday, 13 June 2025.

Choose the way that works best for you:

- **Online:** Submit feedback at Let's talk Buller



Scan this QR code to visit letstalk.bullerdc.govt.nz



- **Paper form:** Pick one up at Council offices, libraries, the Ngakawau Community Centre, the Karamea Information Centre, or our information evenings.
- **Email:** Send your submission to submissions@bdc.govt.nz
- **Mail:** Post to Buller District Council, PO Box 21, Westport 7866
- **Talk to a councillor:** Find their contact details on Council's website
- **In-person:** Share your thoughts at our information evenings.

Information evenings

Westport

NBS Theatre

Wednesday, 28 May

6:30 pm – 7:30 pm

Northern Buller

The Lyric Theatre

Tuesday, 27 May

6:30 pm – 7:30 pm

Karamea

Pulse Energy Centre

Tuesday, 3 June

6:30 pm – 7:30 pm

Reefton

Reefton Cinema

Thursday, 5 June

6:30 pm – 7:30pm



BULLER
DISTRICT COUNCIL
Te Kaunihera O Kawatiri



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UPDATED DATE

Reefton Information Evening

We invite you to join us for an information evening hosted by the Buller District Council to learn all about Local Water Done Well—what it is, why it matters, and what it could mean for our district.

- **Hear directly from Council staff**
- **Ask questions and share your thoughts**
- **Stay afterward for tea, coffee, and good conversation**

Everyone is welcome! Whether you're just curious or ready to dive into the details, this is your chance to get informed.



**Local Water Done Well
Information Evening**

Reefton Cinema

Monday, 9 June

6:30 pm - 7:30 pm

Winter Nutrition

Kia ora koutou,

Winter on the West Coast can mean beautiful, clear and crisp days, but also cold and wet weather. As the sun rises later and disappears earlier, it can leave us feeling like there's little time to enjoy being outside. Curling up on the couch with a hot drink seems so much cosier!

With the falling temperature and sunshine hours, it's important that we fuel our bodies to stay healthy and energized over the winter months. Here are some nutrition tips to support your brain and body function well over the winter.



1. **Eating well** supports us to be physically active, which improve our **sleep quality**. Include variety of food that offer nutrients for your brain and body such as:

- fruits and vegetables (fresh in season, canned, or frozen),
- wholegrains (bread, oats, brown rice, couscous, wholegrain pasta),
- protein foods (beans, lentils, seafood, lean meat and chicken, milk, yoghurt, and cheese)
- healthy oils from fish, nuts and seeds like sunflower or pumpkin seeds

2. Soups, stews, roast chicken and vegetables, vegetarian or mince chili con carne, lagsane, or shepahrd's pie are some good options. Cooking can be done in **bulk, frozen and reheated** later for a quick dinner or lunch.

3. Keep up your **vitamin D** intake. This important because vitamin D helps to transport **calcium** to our bones and supports **bone growth and strengths**. Try to incorporate plenty of food sources of vitamin D such as:

- Oily fish such as canned tuna or salmon, eggs, lean meat, and dairy products.
- Some margarine, plant-based milks, and yoghurts are fortified with vitamin D in NZ.
- It is also great to get some **sun exposure** when it's sunny and warm outside, for about **10 minutes** a day with your arms and face exposed to the sun.

4. If you are starting to come down with a cold, try increasing your fruit and vegetable intake and keep drinking lots of water to support your immune system. Citrus fruit (orange, mandarins, lemons, limes) are high in vitamin C and their juices are delicious when mixed with hot water.

Lentil Shepherd's Pie

- 2 onions, diced
- 2 carrots, diced
- 2 garlic cloves, minced
- 1 bay leaf
- 185g red split lentils
- 1 can chopped tomatoes
- 2 tablespoon tomato sauce
- 2 ½ cups stock
- 2 medium sized kūmara, peeled and chopped

1. Heat splash of oil in a large saucepan, fry the onion, garlic, and carrots until softened, then stir in the lentils.
2. Add tomatoes, tomato sauce, bay leaf, and stock.
3. Reduce the heat and simmer for approx. 30 mins (until the lentils are soft and the sauce has thickened).
4. Meanwhile, preheat oven to 220°C, and cook the kūmara in boiling water until soft.
5. Thoroughly drain and mash the kūmara.
6. Transfer the lentil mixture to an oven proof dish and top with the mashed kūmara.
7. Sprinkle with cheese (optional) and cook in oven for about 15 minutes until the top is lightly browned.

Warming Winter Leeks



Kia ora koutou,

Leeks are a great buy for the winter months— they are cheap and easy to cook and taste great in combination with other affordable vegetables. Leeks work really well with cauliflower, potato, carrot, and chicken. Use leeks in simple vegetable bakes or to add flavour and bulk to soups and stews.

Why eat leeks? Leeks are packed full of goodies that help our bodies and brains, including folate, vitamins B6 and B1, vitamin C, potassium, and fibre. They are also delicious and add lots of flavour to family favourites.

Leek and cauliflower bake (serves 4-6 as a side dish)

Ingredients

- 2 leeks
- 1 cauliflower
- Cheese sauce
- 2 tablespoons cooking oil

Methods

Preheat oven to 180°C.

Cut off the leeks' roots and chop both the leaves and stem into small 1-2cm pieces. Cut cauliflower into separate florets. Tip leeks into a large colander or bowl and wash off any dirt. Heat 2 tablespoons of oil on a medium heat in two large fry pans and cook leeks. Keep stirring leeks until they are tender and cooked down (they will shrink to half their size). At the same time steam cauliflower in a steamer or a sieve above a pot of boiling water until tender. Tip leeks and cauliflower into a large oven-proof dish and top with cheese sauce. Bake in the oven for 20 mins or until heated through.

Cheese sauce

- 2 cups trim milk
- 2 tablespoons plain flour or cornflour
- 1 teaspoon mustard (powder or prepared)
- ½ teaspoon stock powder
- Salt and pepper to taste.
- 2 cups grated cheese

Methods:

Add the above ingredients into a pot and stir on a low heat until cheese is melted and sauce has thickened.