Term 4- Week 6
Newsletter 2026

Holy Cross School Newsletter



Important Dates:

Every Tuesday
Breakfast Club - 8am hall

Every Thursday
Year 1-3 swimming

School Production Tuesday 24th November, Wednesday 25th November
6pm school hall
Pre- order your tickets

Thursday 26th November Gardasil Y7 boys & girls

Friday 27th November
Thank you morning tea for helpers 11-11.30am

Friday 4th December
End of year reports go home

Friday 11th December
School picnic/carols

Wednesday 16th December Last day at school

Principal's Message

Talofa lava, kia ora and warm greetings to our Holy Cross whānau, Over the past two weeks, our kura has been a busy and vibrant place! We have been preparing for our school production, visiting the City Gallery to experience the Cornelia Parker exhibition, and celebrating some special milestones with our kaiako.

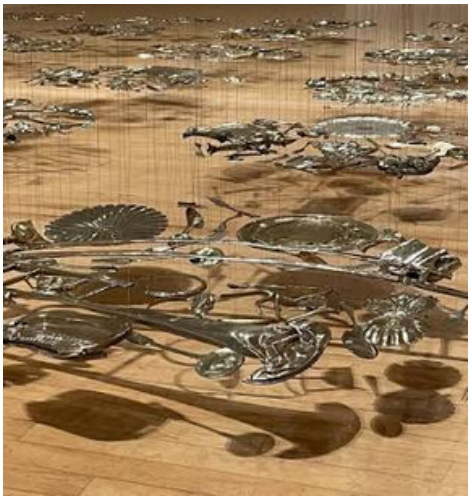
Celebrating our beginning teachers

A special congratulations to Mia and Evelyn, who have both completed their first two years of teaching. Ka rawe tō mahi, Evelyn and Mia! You have each shown, in your own unique ways, how much you care for our tamariki and how you bring learning to life for your ākonga. You are both superstars, and we look forward to seeing where your teaching journeys take you.

During this celebration, our staff also had the opportunity to demonstrate the Holy Cross WAY! We joined colleagues from St Patrick's Primary School as they farewelled the lovely Helen Ruhe, who has dedicated more than 20 years to their school community. Their staff were short on numbers due to illness, so our team stepped in to support them by standing alongside them and joining in their waiata.

I was incredibly proud of our staff that evening. It was a humble reminder that we have something special here at Holy Cross — a culture built on care, generosity and a willingness to support others. This is what living our WAY looks like!

Principal's Message





A Creative Experience at City Gallery

Cornelia Parker is one of Britain's most celebrated contemporary artists. She often works with found or discarded materials, transforming them through processes such as burning, breaking, chewing, squashing and staining. She takes everyday objects and materials and changes them into something quite different and new.

Our tamariki had the special privilege of not only viewing her latest works but also experimenting with some of these creative processes themselves. Thank you to Matthew from Experience Wellington, who guided our tamariki through the exhibition, shared his knowledge and facilitated some wonderful workshops. It was a fantastic opportunity for our ākonga to explore creativity, curiosity and the possibilities of seeing everyday materials in a new light.



Groovin' the Nativity

A huge thank you to Lyn, our teachers and all our students for the energy and effort going into our school production, Groovin' the Nativity. It has been wonderful watching our tamariki shine in different ways through acting, singing and dancing.

Others have been busy behind the scenes, helping to create props and signs and contributing to the many little details that bring a production together.
Next week, we look forward to welcoming students from other schools to our dress rehearsal before sharing the show with our own whānau on Tuesday and Wednesday evening. We cannot wait!

Principal's Message





Thank you to our Parent Support Group

We also extend a massive ngā mihi to our Parent Support Group (PSG), who have been working tirelessly behind the scenes to organise a Christmas raffle, sausage sizzle and bake sale alongside our production. They have also been out in force at The Warehouse in Lyall Bay, selling raffle tickets and helping raise funds to make a difference to our stationery costs for 2027.







Fa'afetai tele lava to our wonderful PSG team! Your time, energy and commitment make such a difference to our school community, and we are incredibly grateful for all that you do. Ngā mihi nui ki a koutou katoa. Thank you, everyone, for continuing to make Holy Cross such a special place to learn, work and belong.

Mālō le soifua,
Matua Tala



Catholic Character

Director of Religious Studies
Simone Meech

Holy Cross School
Miramar, Wellington
Te Rotokura

Salt of the Earth

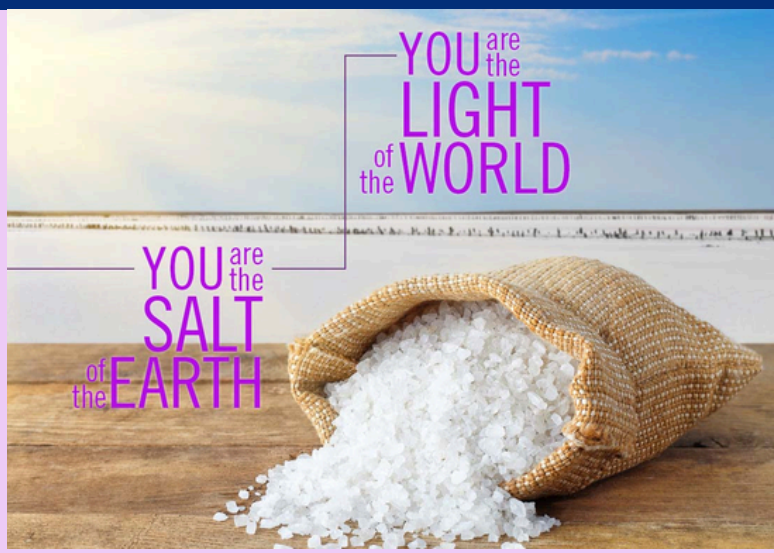
Matthew 5:13-16 (Paraphrased)

Having offered his disciples the vision of the Beatitudes, Jesus went on: You are the salt of the earth. You enhance the flavour of people's lives. You preserve the goodness you see around you. If salt has lost its power, it is useless.
You are light for the world, a beacon like a city on a hill. Be brave to let your light shine so that everyone can see what good works you are doing.

At HCM we have been reinforcing the message to staff and students that our kind words and actions should radiate so that we will guide others and inspire them to do good. We are encouraged to say kind words, even when we have been treated in an unkind way. We are asked to forgive, even if the actions of others have hurt our feelings. And to show our light and spice, we are asked to care for and think about others, before ourselves: Can we donate some clothes, toys or food cans? Can we help a charity organisation with a bucket collection? Can we tidy up our school and common areas, even if we didn't litter? How can we help at home?

Reflection questions

- What parts of your life are well seasoned and flavourful? What parts are bland, tasteless, and in need of salt?
- What's the salt you need? Are there parts of your life today that you can't swallow?
- If so, what's going on? And what are you doing about it?



SCHOOL NEWSLETTER NOTICE
A SPECIAL JUBILEE GIFT FOR STUDENTS – GRECCIO: THE SONG!
This Christmas, journey back to the very first living Nativity with St Francis of Assisi!
Experience a beautiful celebration of faith, music and theatre as performers from across Wellington bring the inspiring story of St Francis to life.
Saturday, 5 December 2026 | 2 pm
Allan Gibbs Centre, Wellington College
Special Jubilee Student Ticket: $10
Bring your family and friends and rediscover the joy, peace and wonder of Christmas!
Book here:
https://events.humanitix.com/greccio-the-song
Come, let your hearts be renewed!



Rice Paper Summer Rolls

First we chopped many vegetables like carrots, cucumber, lettuce and capsicum.One group made an egg omelet to chop into small strips.We soaked vermicelli noodles in hot water for 10 minutes. At last we assembled the rolls. By Aria

The summer rolls tasted amazing because I liked the omelet in it. Noah

I liked all the different flavours melting your mouth. Ishaani

It tasted fresh and healthy. Māia R.

The garden group planted lots of pollinator flowers outside along the fence. We were given manuka trees and planted them in front of the office. We also mounted potatoes where we put soil over the green leaves of the potato plant in order to help it grow even more potatoes.

-Rohan and Māia Rofe







RICE PAPER ROLLS WITH VIETNAMESE DIPPING SAUCE



Season: All year round
From the garden: Carrots, herbs, greens from the garden could include: microgreens, cucumber, rocket, cress, pepper, spinach, silverbeet, cabbage, spring onion, kale, beans
Type: Light meal or main
Difficulty: Easy
Country of origin: Vietnam
Serves: 46 small tastes
Source: Jiuan Kok, Kitchen Specialist, East Tamaki School

Equipment

- Measuring spoons and cups
- 4 clean tea towels
- Frying pan and fish slice/turner
- Knives and cutting boards
- Bowls – 2 small, 1 medium, 2 large
- Colander
- Peeler
- Grater
- Serving plate
- Mortar and pestle (if using peanuts)
- Fork

Ingredients

- 2 carrots
- 2 cups of greens
- 2 eggs (optional)
- 100g rice vermicelli noodles
- 1 cup finely chopped mixed fresh herbs (coriander, spring onions, mint, Vietnamese mint)
- Other vegetables to consider: kohlrabi, bean sprouts, capsicums, cucumber, beans
- 23 large rice paper wrappers

Dipping Sauce:

- 2 cloves garlic
- 1 teaspoon fresh ginger
- 1 fresh red chilli or 1 teaspoon dried flaked (optional)
- ¼ cup fresh lime juice (or lemon juice can be used instead)
- 2 tablespoons sugar
- 2 tablespoons fish sauce (see notes)
- 1 tablespoon grated carrot
- Water

How to make it

Making the omelette (if using eggs, leave this out if not)

1. Break the eggs into a small bowl and add a pinch of salt. Beat with a fork to mix together.
2. Heat 1 tablespoon of oil in a frying pan and when the pan is warm add the egg mixture.
3. Swirl the egg mixture in the pan to evenly spread the egg. Lightly brown both sides of the omelette, then remove from the pan onto a chopping board and cut into fine strips. Set aside.

RICE PAPER ROLLS WITH VIETNAMESE DIPPING SAUCE

Preparing the filling

1. Place the noodles in a medium sized mixing bowl and pour 2 cups of boiling water over them. Caution – hot! Leave to soak until the noodles are soft, about 10 minutes. Drain and cut into 6cm lengths with kitchen scissors.
2. Wash and dry all the vegetables and herbs.
3. Prepare all the vegetables so that they are long and thin to fit nicely into the spring roll wrapper. Peel and grate the carrots and kohlrabi, shred the lettuce and salad leaves, and cut other vegetables into matchsticks. To prepare the herbs, remove the leaves from the stalks and finely chop.
4. Put a tablespoon of carrot to one side to use in the dipping sauce.
5. In a large mixing bowl mix all the vegetables, herbs, omelette strips (if using) and noodles together.

Making the dipping sauce

1. Peel and crush the 2 garlic cloves, and slice the chili (if using). Caution – wear gloves when cutting the chilli or wash your hands after cutting chili and do not rub your eyes, it will sting!
2. To prepare the ginger, peel off the skin and grate or chop finely.
3. Put the garlic, chili and ginger into a small mixing bowl.
4. Carefully measure out the remaining ingredients and add to the small mixing bowl before stirring to combine.

Making the rolls

1. Fill a large bowl ¾ filled with warm water, dunk one wrapper in the water at a time for about 30 seconds until it becomes soft and pliable.
2. When pliable, spread the wrapper out on a damp tea-towel.
3. When soft, make a row across the centre with 2 tablespoons of the vegetable noodle and herb mix, fold in corners and roll up.
4. When all filled, cut in half and serve on plates with a small bowl of dip in the middle.

Notes:

- Dips could be soy sauce, sweet chilli sauce, or make one of the dips on the Garden to Table website.
- Don't fill your rice paper rolls too much or they will not roll up properly.
- To dry lettuce or herbs, wrap herbs or lettuce in a clean tea towel, gather up the corners so lettuce or herbs secure, go outside and holding tightly to the corners swing the tea towel round and round until water stops coming out.
- Fish sauce is made from fermented fish. It has a strong taste and smell but when mixed with all the other ingredients adds a wonderful salty, savory taste.

Skills:

- Chopping, grating*

  * Grate: To scrape food against the holes of a grater, making thin pieces



Holy Cross School

Holy Cross School
Miramar, Wellington
Te Rotokura

FREE

BREAKFAST THIS TUESDAY!

When: Next Tuesday 24th of November
8:00 AM - 8.30 AM

Where: Holy Cross School hall

What: Join us for a FREE breakfast provided by Holy Cross School!

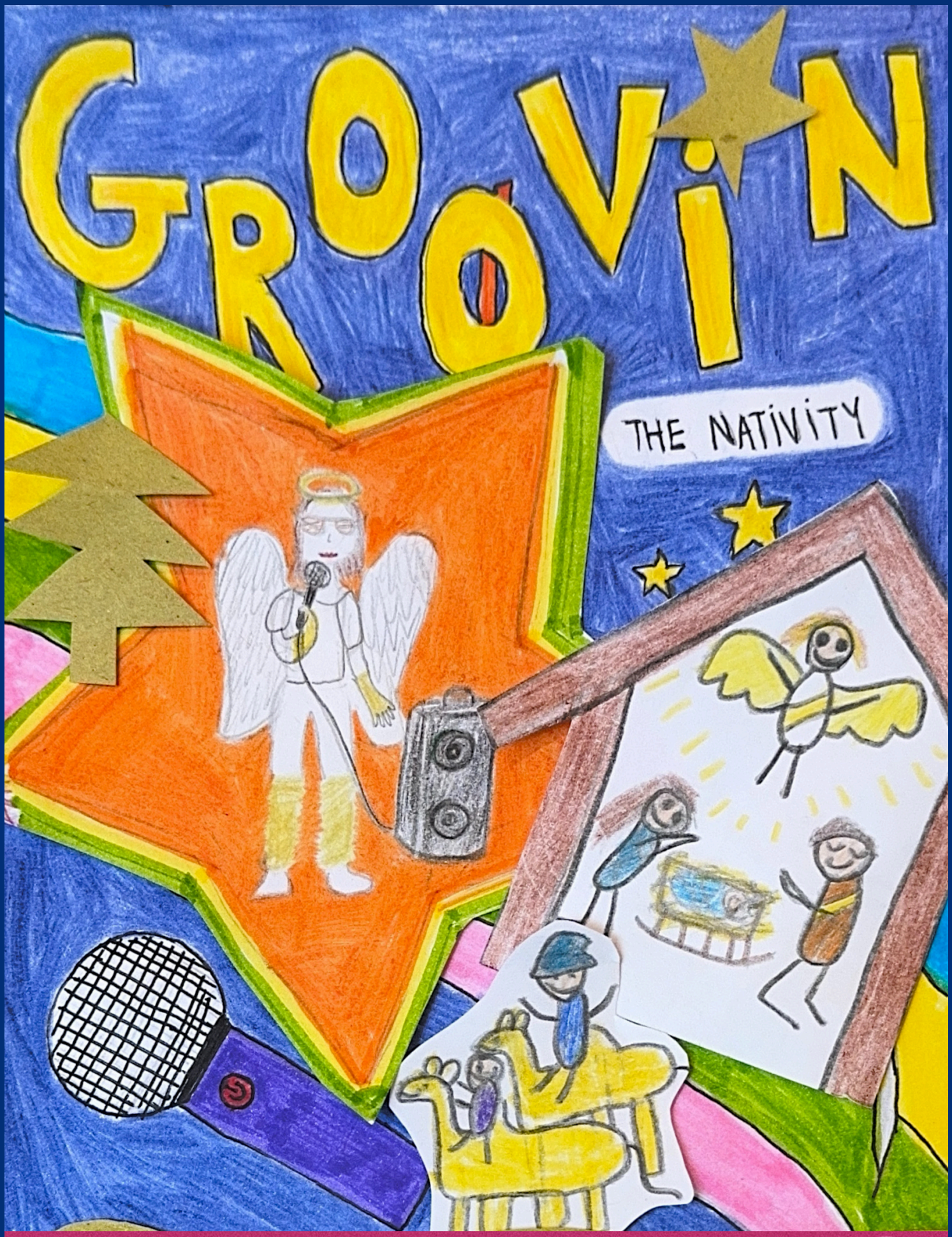
Breakfast Menu:

- Weet-Bix or Cornflakes and milk
- Toast with a selection of spreads
- **Kransky sausages & scrambled eggs**
- Fresh strawberries and blueberries
- Warm Milo *(& plunger coffee for adults!)*





All are welcome including families and siblings.



24th & 25th of November, 6pm in the school hall

Please pre-order your tickets. We welcome a donation for tickets (up to $5 per person). Cash or online transfer.

Holy Cross School
Miramar, Wellington
Te Rotokura

PSG Sausage Sizzle & Bake Sale

On Production Nights

HOLY CROSS SCHOOL PARENTS' GROUP





Wondering what to do for dinner on our production nights next Tuesday 24th and Wednesday 25th? We have you covered!

Come along and grab a hot sausage sizzle, delicious snacks, and home baking from 5:00 pm onwards outside the hall.

All money raised goes towards valuable resources for our school. Cash sales only—see you there!

When: Tuesday 24th & Wednesday 25th, 5:00pm - 6:00pm

Where: Holy Cross School Hall

Trip to Cornelia Park
Room 4 and 12













School News

Holy Cross School
Miramar, Wellington
Te Rotokura

NZ UNIFORMS
WEARING IS BELIEVING





Targeted uniform price adjustment effective 15 December 2026

Garment	Current Price	New Price
Polar Fleece	$55.00	$60.00
PE Polo Sky/Navy	$38.00	$40.00
PE Shorts Navy	$30.00	$35.00
Skirt Tartan	$60.00	$70.00









Happy Birthday to..

Amato, Solomon, Joshua E, Amaan, Benjamin and Riaan.

Lots of blessings on your special day!



School News

St Catherine's College
Whānau Atawhai Pie Fundrasier

Orders close 5pm 26th November and are picked up at St Catherine's College 3rd December 2.30pm – 5.30pm



Our great parents committee, SCC Whānau Atawhai are having the last fundraiser for 2026. Please give them plenty of support and order your pies for over the Christmas/New Year break.

Ask friends and family to support us with the purchase of a pie or two. Pies are baked fresh by Centa Bakery in Lower Hutt. Pies will all be $14 and flavours are as follows:-

COUNTRY CHICKEN
CRACKED PEPPER STEAK
MEDITERRANEAN LAMB
MINCE
MINCE & CHEESE
POTATO TOP
STEAK & CHEESE
STEAK & KIDNEY
STEAK & ONION
APPLE
APRICOT
CARAMEL
LEMON FLAN

To order your pies:-
https://shorturl.at/bTI0q



YOU'RE INVITED TO

CHRISTMAS CRAFTS

$2 ENTRY

05 DEC

1.00 PM - 4.00 PM

ST AIDAN'S, MIRAMAR

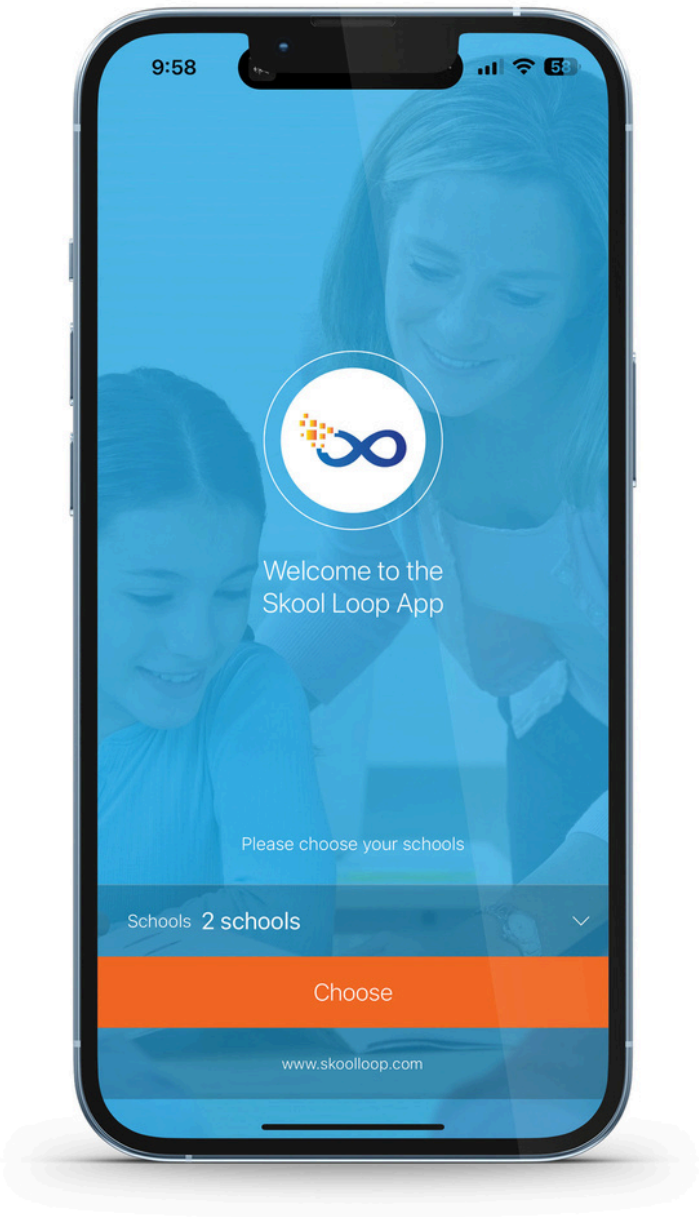
89 Miramar Avenue

MAKE AND TAKE HOME CRAFTS

PHOTO FRAMES, SNOW GLOBES, DECORATIONS AND MORE

MORE INFO: PENINSULAPARISH.NZ/CHRISTMAS

Downloading the Skool Loop app
a step by step guide



Once you have downloaded the Skool Loop App, via either your Google Play or App store, please follow the below instructions to select your school

1. Open the Skool Loop App - you will land on a welcome page.
2. Click the 'Select your schools' this will bring you to a menu you can either search your school or follow the country/region prompts.
3. Once you reach your school, select it with the tick on the righthand side. You can select as many schools as required.
4. Tap the 'select schools' button in the top right corner.
5. Tap the big orange choose button. This will load your school and bring you to the settings page.
6. Subscribe to the groups that are relevant to you, then click the 'go back' button on your phone, which will bring you to the main screen of your schools app.
7. Use the circular arrow button at the top of the main screen to toggle between your chosen schools.

NEED MORE HELP OR INFORMATION?
Call Skool Loop on 0800 238 379

SKOOL LOOP

Holy Cross School









SHARE insurance investments mortgages

Melanie Robertson
Financial Adviser & Mortgage Adviser
M: 021 429 854



Back to school with the basics

KUMON
MATHEMATICS ENGLISH

Southern

Your Job On time or Its Free
0800 HUGE LEAK / 0800 484 353

Thanks to the below businesses for sponsoring our school app:

If you would like to advertise on the Holy Cross School

Skool Loop App please email Content@skoolloop.com

To download our app: In Google Play & App Store

Search **'Skool Loop'** & choose your school once installed.

SKOOL LOOP