



POROTI SCHOOL

Proud Open minded Respectful Outstanding Trustworthy Independent

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Thursday 17th March 2022

Week 7, Term 1 2022

Kia ora, and welcome

It has been great to see the on-site school roll grow each day, as students come back from isolation, and meet up with their friends again. Some, who are still isolating are keeping in touch via google classroom and email. They are also working hard on their lessons at home. Congratulations to everyone for the way you have supported our learners, and dealt with this Covid situation, and helped minimise our spread throughout the school.

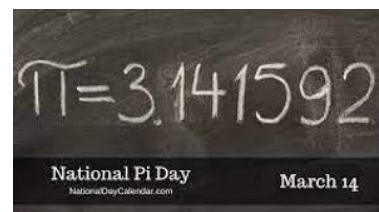
We are sending our love and best wishes to Aran who is in hospital at the moment. We wish him a speedy recovery, and look forward to seeing him soon. (Not Covid related)

The Triathlon is coming up on Friday 25th. No swimming this year, but a fun time to be had by all is on the cards. Entry forms will come home. Please fill them in and return to school by Tuesday next week. You can enter as an individual, or two people can be a team, with one runner, one cyclist, and both do the water course.

Garden to Table is developing its own routine now. Wheelbarrow licences have been earned in the garden, and knife licences in the kitchen. We borrowed some paint from Tim for our plant pots, and tied many more knots for our pot hangers. The new kitchen equipment was put to good use, turning out Apple and cinnamon muffins, and apple fritters. Planting has started in the gardens.

I got a lovely surprise email from Garden to Table to say *Congratulations Poroti School has won the Gardena Tool Kit Prize pack for answering the Principal's survey questions!* Another bonus for our GTT programme.

Did you know that Monday 14th March was International Pi Day? (March 14 represents the first three digits of the mathematical constant 3.14 and falls on Albert Einstein's birthday. We had some fun learning about Pi.



Mrs J (Principal)

Pre- notice: A Teacher Only Day has been set for **Monday 27th June**. This will be during term two but please note this date in your diary now. It is the Monday after the new Matariki weekend if you are looking to take a break away! No students to come to school on this day.

BOARD REPORT: Next meeting date to be Tuesday 12th April **at 7 p.m.** in School Staffroom.

10Year Property Plan: The Board looked at our school's 10YPP which involves property projects around our school, in classrooms, new buildings, lighting, toilets and cloak bay. These will be timetable over two

five-year periods. The projects to be put onto our 10 YPP are yet to be confirmed. The pool is one of the projects on the list.

FREE SCHOOL LUNCHES: Thank you to those who have returned their forms already. Please can you note your preference regarding our free school lunches and send back the form at the bottom of this newsletter - this is for lunches for Term 2.

Celebration - Class Awards



Congratulations to the following students for receiving certificates this week...

- Jaydn Byrne - for his enthusiasm with all his learning
- Emma Creelman - for her persistence and always giving 100% with the movement programme
- Kingston Mills-Heremaia - for great working and trying hard with his handwriting
- Aran Morling - for working independently and for just getting on with things in class

Lexia Certificates - well done Jady, Subira, Aran, Marley and Lola for moving up a level with Lexia

Readicator Awards - well done Aimi, Te Hina, and Emma M for reaching the top of the Readicator



Emma Morling - for always having manners, patience and being respectful when entering the school office...



Our certificate winning students

Another great 'Garden to table' session took place on Tuesday with the students continuing work in the garden and many this week gaining their "Wheelbarrow Licences". The media/craft room continued their plant pot projects, coverage of what was happening in the garden and kitchen (check out their blogs on the school website!) and it was all go in the kitchen with Apple Muffins and Apple Fritters. These proved to be another favourite – even with the Board members so we are again sharing the recipes for our young chefs to try at home!



Easy Apple Cinnamon Muffins

- 1 ½ cups all-purpose flour
- ¾ cup white sugar
- ½ teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/3 cup vegetable oil
- 1 egg
- 1/3 cup milk
- 2 apples – peeled cored and chopped
- * 1/2 cup white sugar
- * 1/3 cup all-purpose flour
- * ½ cup butter, cubed
- * 1 ½ teaspoons ground cinnamon



1. Preheat oven to 400 degrees F (200 degrees C). Grease six muffin cups or line with muffin liners
2. Stir together 1 ½ cups flour, ¾ cup sugar, salt, baking powder and 1 teaspoon cinnamon. Mix in oil, egg and milk. Fold in apples. Spoon batter into muffin tins/cups and full to top.
3. In a small bowl, stir together ½ cup sugar, 1/3 cup flour, butter and 1 ½ teaspoons cinnamon. Mix together with fork and sprinkle over unbaked muffins.
4. Bake in preheated oven for 20 – 25 minutes until a toothpick comes out clean.

Easy Apple Fritters

- 2-3 peeled apples 1 1/2 cups when diced
- 1 cup flour
- 1/4 cup sugar
- 1/4 tsp salt
- 1 1/2 tsp baking powder
- 1/3 cup milk
- 1 egg
- 2 TBS cinnamon sugar mixture 2 TBS sugar and 1 tsp cinnamon
- Oil for frying the fritters



- Combine the flour, sugar, salt and baking powder, and whisk until combined.
- In a small bowl whisk the milk and egg until combined, add into dry ingredients and mix until just incorporated.
- Toss the apple chunks with the cinnamon & sugar and dump the mixture into the batter, stir just a bit to move apples around.
- Heat oil to 370 degrees.
- Fry heaping spoonful (or use a cookie scoop) of the batter (being sure you get apples in each scoop) until golden brown (about 2-3 minutes),
- If frying in a sealed fryer, shake basket around just a bit during frying to ensure even rotation of cooking. If cooking in an open frying pan, flip fritters using a spatula or fork to ensure even cooking.
- Once fritters are removed from the fryer, place them on a cooling rack with paper towels under to catch any drips. If rolling in cinnamon & sugar, do so as soon as you can handle the fritters. If sprinkling with powdered sugar or dipping them in a simple glaze, allow them to cool a bit more.

Community Notices:

COVID SUPPORT: Thereza Clark is our local contact person for any positive cases we have here in Poroti. What does that mean? If a case is positive then the Wellness Hub will contact Thereza and her role is to touch base and see how the Hub can help the whanau. Te Roopu Takiwa o Mangakahia has set up a Covid Hub currently based at Waiotomotomo (the little whare attached to Mangakahia Area School). If you have whanau or need any help please be in contact with her. Ph 021 870 057.

MAUNGATAPERE MOUNTAIN TRUST WORKING BEE: Maungatapere Mountain Trust need help with weeding maintenance on the Mountain. Please join them for a working bee on: Saturday 19 March 2022. 9.30am—1pm. Meet at the car park opposite Watrous Downs, SH 14. Bring: - Sturdy foot-wear and gloves. Small kitchen knife and several plastic bags. Drink and a snack. Questions? Ph Sara 0220104092



Mangakahia Soccer: Looking for players in the 9-12-year age group. If you are interested see the school for further details. This team plays on a Saturday.

DATES FOR YOUR DIARY:

TERM ONE	
Monday 21 st March	Year 7 & 8 TECH
Friday 25 th March	School Triathlon – details closer to time
Monday 11 th April	Year 7 & 8 TECH
Tuesday 12 th April	Board meeting at 7 p.m.
Thursday 14 th April	LAST DAY TERM 1

SCHOOL LUNCHES TERM 2 (please select Yes/No and return to school – thank you)

Yes, I would like my child/ren to continue to receive a free lunch every school day

No, I will provide a lunch for my child/ren every school day

Name

Signature.....

