



POROTI SCHOOL

Proud Open minded Respectful Outstanding Trustworthy Independent

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Thursday 5th May 2022

Week 1, Term 2 2022

Kia ora, and welcome back to Term 2

A warm welcome to Felix and Monty and their families. Felix is joining our Junior Class, and Monty our Senior Class. We hope you enjoy your time with us here at Poroti School.

It is lovely to see our tamariki back, smiling, and with a lot of energy this week. Thank you for supporting the continued mask wearing for the Year 4 and upwards. During the holidays I was hearing that schools are experiencing a second wave and also those students who have already had Covid, getting it again. With winter hot on our heels it is a time to stay vigilant and keep those healthy practices in place i.e. Coughing into elbows, and hand washing.

Lunches have been popular this week, with cottage pie and mashed potato, and butter chicken with rice. Libelle will be offering at least 2 hot meals a week this term. For those who preferred to send lunches from home, this is now in force this term – so it is either lunches provided from home or free school lunches. Reminder notes are coming home for those yet to let us know.

Winter Sports Tournaments are back on this year with Wednesday 18th May being the Year 7 & 8 day, and the following Wednesday 25th May being the Year 4 – 6 tournament. We will definitely need support with transport and supervision on these two days, so please put the dates in your diary and look out for the notices. Thank you in advance.

FOOD /KAI is the topic of the term with teachers each taking a different view on the topic from Kitchen Science to enquiring about different countries in the Senior Room and What is food? Where does it come from? Food from countries, and all about Food in the Junior Room.

Saturday Sport: It is so good to see so many of our students involved in teams across many codes for sports. This year, thanks to Mrs Booth we are entering two Poroti Netball teams. I look forward to visiting your games and watching you at some time during your season. Best of luck for your season in whatever sport you play. Remember what happened in the games so you can share with us on Mondays.

Mrs J (Principal)

BOARD REPORT: Next meeting date Tuesday 10th May in school staffroom.

STATIONERY FEES DUE: We have a few outstanding stationery fees for the year. If you have yet to pay please can this be attended to - either by cash at the office or online 123115 – 0216227 -00 (family name as reference). \$35 per student. If you need to speak to us about this, please be in contact.

WANTED!!! RIPE AVOCADOS PLEASE!! - If anyone has a few spare avocados, they would be most welcome for our Garden to Table kitchen time. Thank you!

It was great to get the students back in to our Garden to Table sessions this week. Kowhai finishing off and hanging our lovely plants - check them out at the top of the steps. Their blogs are on the website with photos of the morning session. Kauri were busy weeding and planting carrot and radish seeds in the garden and Rimu were using pumpkin this week baking pumpkin scones and pumpkin pie muffins. There was a unanimous agreement on how delicious they were with several requests for the recipes - so get your children busy in the kitchen at home - they really were very tasty!!

SAVOURY PUMPKIN SCONES

4 cups flour (and extra for cutting out the scones)
4 tsp baking powder
2 tsp salt
2 cups cooked mashed pumpkin
120 grams softened butter
2 eggs
 $\frac{1}{2}$ - 1 cup milk if your dough is quite dry and extra to brush
Oil, butter or spray to grease
1 cup grated cheese (for topping)



1. Preheat oven to 200°C and grease 2 oven trays using butter, oil or spray or line with baking paper.
2. In a large mixing bowl combine flour, baking powder and salt.
3. In another mixing bowl crack in eggs, add the softened butter and pumpkin, and beat with a wooden spoon till smooth and combined.
4. Slowly add the flour mixture to the liquid ingredients and mix together till a dough is formed. If the mixture seems too dry add $\frac{1}{2}$ cup of milk to bring the dough together and repeat if necessary to form a soft dough. If the mixture is too wet add extra flour $\frac{1}{4}$ cup at a time till a soft dough is formed
5. Tip dough onto a lightly floured bench, divide into 2 and carefully transfer each 1/2 to greased or lined baking tray. Gently pat out dough to form 2 rectangles about $\frac{1}{2}$ cm thick. Cut each rectangle into about 10-12 pieces but don't separate them fully. Brush with milk.
6. Sprinkle the cheese over the scones.
7. Place carefully in the oven and bake for 15 to 20 minutes till golden and cooked through.
8. Remove carefully from the oven and allow to cool slightly.
9. Enjoy served with butter.

PUMPKIN PIE MUFFINS

1 cup cooked mashed pumpkin
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup vegetable oil (plus extra for greasing muffin trays)
1 $\frac{2}{3}$ cups flour
 $\frac{3}{4}$ tsp salt
1 tsp baking soda
1 tsp nutmeg
1 tsp cinnamon
1 cup dark chocolate chips (optional)



1. Preheat oven to 180°C and brush muffin tins with oil to prevent muffins sticking.
2. Carefully crack eggs into a mixing bowl and add oil, vanilla, pumpkin and sugar. Mix till combined.
3. In a separate bowl mix flour, salt, baking soda, nutmeg and cinnamon.
4. Add the dry ingredients to the pumpkin mixture and fold gently to combine.
5. Fold through the chocolate chips if using.
6. Spoon the mixture into the greased muffin tins.
7. Carefully place in the oven and cook for 15-18 minutes or until muffins spring back when lightly touched. Caution - hot!
8. Carefully remove cooked muffins from the oven and allow to cool for 5 minutes before removing from trays.

DATES FOR YOUR DIARY:

TERM TWO	
Monday 2 nd May	FIRST DAY TERM 2
Monday 9 th May	Year 7 & 8 Tech - remember shoes
Wednesday 18 th May	Years 7 & 8 Winter Sports Tournament (We will need support with teams)
Wednesday 25 th May	Years 4-6 Winter Sports Tournament (We will need support with teams)
Friday 27 th May	Duffy Books in Home Theatre at 1.30 p.m.



The finished hanging baskets

Peri mixing the pumpkin scone mixture



Many hands make light work - weeding the vegetable gardens



Mums.
Have a great day on Sunday.