



POROTI SCHOOL

Proud Open minded Respectful Outstanding Trustworthy Independent

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Thursday 16th May 2024

Week 3, Term 2 2024

Kia ora and welcome to Poroti School

A warm welcome to Donna and her whānau. Donna has joined our Junior Room. We hope you enjoy your time at Poroti School. It is lovely to have you here.



SUPPORT STAFF DAY: Today is the day set aside to celebrate our Support Staff. Poroti School has an amazing team of people who work alongside our staff and students. We appreciate them every day not just on their national day of celebration. Our team of: **Ms Macdonald, Mrs McMurchy, Tess Woods, Donna Edmonds and Ashleigh Creelman (who has stepped to cover for Donna)** We **think you are wonderful and thank you for all your mahi.**

It's come around again! **COUNTRY MEAL.** Keep the date free - **Friday 14th June.** We are the hosts that night. Country Meal is held once a month at the Mangakahia Complex with an organisation from the local area hosting the meal. It is a great way to promote our school and network with the local community. We are well known for a well-run evening with a super salad selection. A separate panui / notice will come home nearer the time. Each family will be asked to supply 2 salads for the evening for the shared salad tables.



Thanks to the McLaren family for donating kiwifruit for our students and families. We used some of them today in Garden to Table and will send some home with the children this week.

THANK YOU to Mr Booth for picking up our 'new' mobile cloak bays in great condition from Whangarei Intermediate School. Great excitement from our students. They have already been put to use with jackets and shoes. New, these would have cost us over \$2,000. Big Thank you to WIS as well for thinking of us.



Garden to Table today saw Kauri In the kitchen making fruit kebabs using our gifts of fruit (with the marshmallows added) and herb scones using herbs from the garden. The garden groups harvested capsicum, chillies and rhubarb from the garden for cooking. Lots of weeding around the growing vegetables, watering seedlings, and tying up the pea shoots. We have a real variety of vegetables and herbs being grown in the school gardens and shade house. It is always exciting when we get to see the hard work in the garden on the plates in the kitchen.

MATARIKI: Just a heads up for another date in your diary. Thursday 4th July (last week of the term). We will be having our School Powhiri at the Maungarongo Marae to welcome students and whānau into Poroti School, followed by activities on the Maungarongo Marae during the day. The children will go home as usual and then we are having a Fun Whānau evening (an interactive one??) including a Hangi starting at 6 p.m. A separate panui will be sent home. **Please return it by the given date so we can organise the Kai or you could miss out!**



ATTENDANCE: The Ministry of Education has a number that they want our schools to achieve: **To have 70% of all Poroti School students attending for 90% (4.5 days) of a week.** Our current attendance for 2024 has been 89% which is close. Our female students at 91% and our male students at 87%. Our top year levels were Year 1, 5 and 6 with their attendance at 92%.



Term Two Reports: Term Two is the time when we focus on assessment of our students' learning and write reports for caregivers and parents. Teachers are always monitoring their students, but this is the formal time for parents to be advised of student learning, achievement and progress. An opportunity for Learning hui with teachers will be in Term 3, Week 2. A little later than usual to accommodate Mrs J, so I can also be involved. Please note that we are always available to talk with parents about your child's learning. You do not need to wait until the reports are out. Our door is open. We would rather know, be able to have a conversation with you and have the opportunity to make changes to have positive outcomes, rather than have people concerned and worried. There is always a solution, but we need to know what the problem is to be able to solve it.

Science Road Show: A rather loud bus trip for some of our parents, but on arrival at Parua Bay School we were greeted with a hall full of interactive Science learning and two informative and at times wonderful shows. When you watch your students moving around the room from one activity to another, you often wonder how much learning or information is being taken in. On our return to school the conversations told us just how much was learnt and retained. Thank you to our parents who supported this trip.



Mrs J (Principal)



BOARD REPORT: Next meeting date to be Wednesday 5th June at 7 p.m.

Can anyone organise banana boxes or sturdy cardboard boxes for us so we can start packing up the Library and resources? Your help would be very much appreciated. Thanks for the ones we have received so far – they are full now.



CELEBRATION - CLASS AWARDS

Congratulations to the following students for receiving school awards...

- Jethro Imeson - for the top mark in Maths assessment
- Tayla Creelman - for the 2nd= top mark in Maths assessment
- Alexis Harmse - for the 2nd= top mark in Maths assessment
- Bella Harris - for a huge improvement and progress in Maths
- Tayla Creelman - for diligence - effort in all areas
- Swayde Ryan - working hard to increase his output in writing
- Benji Haridas - for using his touch chat independently
- Ruby Creelman - for great progress in reading

Well done to the following students for passing a level in our **School wide Basic Facts test** - Aran, Alexis, Marley, Peri, Jethro, Laquandre, Tahua, Sonny, Maia, Bella, Alice, Emma, Kate, William, Swayde and Daisy

Lexia Reading Superstars - Well done Darlene, Shiquan, Tayla, Kimberlee and Aran for moving up a level with Lexia

Readicator - Well done Kimberlee for reaching the top of Room 1's readicator



Aimi Morling - received a 'Gold Award' for a perfect score in all basic facts

Our Herb Scones from the kitchen proved very popular this week and we have had a number of requests for the recipe. Quick and easy to make, we hope you enjoy making these and eating them as much as we did....

HERB SCONES

- 300g self-raising flour, plus extra for dusting
- Pinch salt flakes, crushed
- 50g cold butter, diced
- 220ml milk or [buttermilk](#), plus extra for brushing
- $\frac{1}{4}$ cup chopped herbs



1. Preheat oven to 240°C.
2. Sift flour into a bowl.
3. Add salt and butter and use your fingertips to rub butter into the flour until there aren't any more lumps.
4. Make a well in the centre, add milk and herbs and use a pastry scraper or hard spatula to cut it into the flour to form a soft sticky dough.
5. Turn onto a well-floured bench, dust the top and your hands with flour, and pat the dough into a 3cm-thick round.
6. Use a pastry scraper or hard spatula to cut the round into eight wedges.
7. Reassemble them into a circle on a baking paper-lined oven tray.
8. Brush the tops with milk.
9. Place in the oven, reduce temperature to 200°C and bake for about 20 minutes, until well-browned.
10. Transfer to a wire rack to cool a little.
11. Serve herb scones warm with butter.

DATES FOR YOUR DIARY:

TERM TWO	
Friday 17 th May	<i>Years 4-8 will be attending the House of Bricks: Bricks Education day starting at 9 a.m.</i>
Monday 3 rd June	<i>King's Birthday – school will be closed</i>
Tuesday 4 th June	<i>Teacher Only Day – school will be closed</i>
Friday 7 th June	<i>Waitangi Trip – whole school</i>
Friday 14 th June	<i>School hosting Country Meal at complex - many helpers needed ! Details closer to the time</i>
Friday 28 th June	<i>Matariki Day – National Holiday and school will be closed.</i>
Thursday 4 July	<i>School MATARIKI events</i>

