

# Te Poi School



**A small school where big things happen.**

## Important Dates – Term 2 Week 6

**26<sup>th</sup> May 2015**

1<sup>st</sup> June

3<sup>rd</sup> June

11<sup>th</sup> June

11<sup>th</sup> June

12<sup>th</sup> June

13<sup>th</sup> June

16<sup>th</sup> June

23<sup>rd</sup> June

25<sup>th</sup> June

2<sup>nd</sup> July

3<sup>rd</sup> July

Queen's Birthday holiday

Cotter Cup & PTA Cup hockey tournament

Winter Sports Tournament Rm 9

Community Consultation Evening

No buses – school as usual

Fieldays Fundraiser

Marae visit

Parent Interviews

Parent Interviews

Trash to Treasure Show

Term 2 ends

### FIELDAYS FUNDRAISER:

Still 3-4 tickets available to anyone willing to pack up gumboots on Saturday 13<sup>th</sup> June from 3.30 – 6.30.

### COTTER & PTA CUP:

We are sending a team for the hockey and players for a combined year 3 & 4 rugby team. All the best to our players.

### FREE EAR CLINIC:

9<sup>th</sup> June at Matamata Primary School 9.30-12.00. No appointment necessary.

### UKAIPO MARAE VISIT

**TUESDAY 16<sup>TH</sup> JUNE 10-2PM:**

The whole school will be visiting the marae. This is part of our Te Reo learning. We will be learning the stories of our local iwi and discovering more about Matariki.

### 2016 ENROLMENTS:

Planning is underway for 2016. Do you know of any children turning 5 next year? Please let us know so we can organise our classes for 2016.

### LOST AND FOUND:

We have had a casserole dish and a white oval platter left at school from the Quiz Night – is it yours?

### OFFICE HOURS:

Monday, Tuesday, Thursday & Friday 8:30am to 1pm.

If your child is absent please contact us by either email [office@tepoi.school.nz](mailto:office@tepoi.school.nz), phone the Office: 8882704 or text: 027 2783624.

### BABYSITTER AVAILABLE:

Reliable 21-year-old student available for babysitting. Phone Kate Thrupp 07 888 3602 or 027 381 9239.

### FRIDAY LUNCH ORDERS:

**A reminder that all lunch orders should be in a named envelope please.**

All pies	\$3.30
Sausage rolls	\$2.00
Egg or ham sandwich	\$3.00
Ham or chicken roll	\$2.90
Ham/beef/chicken wrap	\$4.20
Apple or custard pie	\$3.30
Apple or custard square	\$2.50
Choc chip biscuit	\$1.40
Just Juice	\$2.50

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### Matamata Intermediate School

#### OPEN DAY

**FOR PARENTS OF PROSPECTIVE STUDENTS**

**Wednesday 10<sup>th</sup> June**

If you have a Year 5 or Year 6 child and were unable to attend our open day last week we will be running another morning session. **Please RSVP by Tuesday 9 June for catering purposes - 07 888 7221.** We would love to see you.

#### Open Day Programme

Coffee and informal discussion	9:00am
Tour around classrooms by students	9:30am
Question time with Principal, DP & BOT	10:15am

### Principal's Comment:

Trash to Treasure, our whole school focus is full steam ahead. All classes are experimenting with different fabrics and fibres. Each class will be creating a variety of outfits to showcase at the end of this term. They will be planning, designing and working in teams to make an outfit out of renewable, recyclable and found items. It will culminate in a fashion extravaganza complete with lights, music and a runway.

For the rest of this week I am in Queenstown for the NZEI Rural Principals' Conference. The theme is modern Learning Environments. What's it all about? I will have the opportunity to visit small schools like ours and see how they are developing stimulating environments for their students. It is a valuable opportunity to hear from Principals and experts linked to the rural sector.

**Linda Larsen, Principal**

## Creamy Pumpkin Rice

**WINTER WARMERS**

1tsp oil  
1 diced onion  
3C of diced pumpkin  
2 rashers of bacon (fat and rind removed)

2tsp garlic  
1½C short grain rice  
3C stock  
1C frozen peas  
1C chopped silverbeet

Cook onion, pumpkin and bacon in a pan with oil. When onion is soft, add garlic and rice, stir well. Slowly add 1C of stock, stirring occasionally.

Gradually add 2 more cups of stock until rice cooked and most liquid absorbed. Add peas and silverbeet. Cook on low heat for 10 minutes.

**Feeds a family of FIVE!**

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