



Holy Cross School

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Term 1 Week 9 Newsletter 2023

Principal's comment

Maths

This week we take a peak at maths which is a focus for professional development this year at Holy Cross. We are able to access this support through the Ministry of Education Professional Development program and have a contract with an organisation called Cognition led by Louise Miller. We met Louise last year when Ethel and Ben took part in a short term focus on Maths. This year we are using maths as the subject to develop our skills in teaching in a culturally responsive way.

So what is culturally responsive? This is a way of teaching that recognises that all students learn differently. These differences are connected to language, family structure, background and cultural identity. Some of the new learning we will do as teachers will be to look at ways of learning maths that involve developing our tamariki's mathematical thinking through discussion and explanation. There is a strong element of problem solving but also building on the basics of what tamariki already know about maths.

Louise is beginning her work with us by gathering voice- what do Holy Cross ākonga/students think about maths? How do Holy Cross kaiako/ teachers see themselves as maths teachers? Louise will join us next Wednesday at our Celebration of Learning where she will be looking to gather some information about whānau maths aspirations and understandings too. We can use this information as a way to guide what we focus on as we improve what we do to encourage deeper learning and understanding in our maths programs.

When we look at the data we have gathered over the last 3 years using the PaCT tool in maths (see my first newsletter this year for an explanation of what this is) our achievement in maths is going well. It will be exciting to activate stronger connections for our tamariki in this subject and to see higher engagement

in class lessons as we look to be more culturally responsive in maths.

Maths achievement over time %

Year	2020	2021	2022
All students	80	78	81
Maori	77	74	86
Pacific	79	84	80

Catholic character

Baptism.

This Friday we have seven wonderful students who will be receiving the Sacrament of Baptism. For the past couple of weeks the children have done a fantastic job learning about how Baptism is a way of being invited into the Catholic Church family, how the ritual of Baptism was introduced, and symbols that are used in the sacrament. Father Bill has met with the parents and discussed their role in their child's faith journey.

The sacrament will take place in the hall where they will be supported by their family, their god parents, and their class peers. The Baptism will be led by Fr Bill.

Here are some of the comments our wonderful students said about Baptism:

- I learnt that God is Love (Enzo, Cattleya, Dreius)
- I learnt that John the Baptist was Jesus' cousin and that he didn't want to baptise Jesus because he knew that He was the Son of God (Isabella).
- John the Baptist wore camel hair as part of his clothes (Millie)

- I learnt that Baptism is a way of welcoming people into a church family (Angel).

We congratulate Millie, Angel, Brooklyn, Cattleya, Dreius, Isabella and Enzo for completing the Sacrament of Baptism. We ask God to bless each and every one of you and to guide you through your faith journey.



Holy Week.

Next week is the beginning of Holy Week. During the week, students will learn and reflect on the events leading up to Jesus' death and resurrection, beginning with Palm Sunday. Every morning there will be a special lenten focus during prayer, where students will pray for those in need, and to ask God to let their light shine which follows our Lenten theme 'Jesus is the Light of the World'.

On Thursday we will have our Easter Liturgy. The school will retell the Stations of the Cross; the events that lead up to His crucifixion. We will also reflect on the sacrifice Jesus gave and pray for strength and guidance to live a Holy life. This will take place in our school hall at 11:30am. We warmly welcome you to come along and join us at our Liturgy.



Evacuation

REMINDER - EVACUATION FRIDAY 31st MARCH parent pick up from top of Athens Street zigzag, from 2.40PM - 3.00PM

Kia ora, just a friendly reminder that this Friday we will be practising our earthquake drill followed by an evacuation. You will need to collect your child from 2:40pm.

What you will need to do:

1. Report to one of the marshals (in pink vest) at the exit points on Athens St or Otaki St. A marshal will collect your child and deliver them to you.
2. Return to school to collect your child's bag and other belongings.

To help this process run smoothly please:

- * Do not park your car at the top of Athens St.
- * Let the children go up the zig zag first.

If you are not available to collect your child/ren you must organise an emergency contact to pick up your child (Their name must be on our system).

Thank you for your support and if you have any questions please contact the school office.



Term 2 START DATE

There are lots of changes happening in education at the moment and one is that our New Zealand Curriculum is going through a refresh. In order for teachers to have some time to spend learning about the changes that are taking place, the Ministry of Education has set a Teacher Only day to be taken at the beginning of term 2.

We have chosen to follow many other schools and take Monday 24th April as a Teacher Only day- there will be no school on this day. Tuesday 25th is ANZAC day- there is no school on this day. Term 2 starts Wednesday 26th. We will welcome your tamariki through the gates on this day.

Book Fair

Ngā mihi ki a koutou - Thank you for your support with the book fair and the fabulous book character parade. The tamariki had a wonderful time with lots of dancing and fun, please enjoy the lovely photos.

A special mention to the amazing PSG team and Malisha for all the hard mahi they have put in!



Arohanui Strings



A birthday treat for Lyn having the great pleasure of attending an Arohanui Strings concert at Government House. Incredibly proud of the fine group of young musicians from Holy Cross School.



Thank you!

So grateful for such an enthusiastic group of Holy Cross whānau who gave of their time, skills and energy at our working bee on Sunday 19th March. Amazing what a bit of paint and the disposal of some weeds can do! Our Kura looks amazing! Thanks team.

Vacancies

Are you looking for a new opportunity to work as part of a collaborative and inclusive team?

We are looking for someone to join our Learning Support team on a part time basis. *And* someone to join us, part time, in the library.

School hours, term 2 start.

In both of these roles we are looking for someone who is positive, enjoys working within a wider team and wants to work with our wonderful tamariki at Holy Cross School.

For more information please see Lyn or Leanne in the office.

Rental accommodation needed

3 BEDROOM HOUSE NEEDED - one of our families are in need of accommodation in the area, if you know of a 3 bedroom house that is available to rent please contact the office with the information as soon as possible. Thank you

Garden to Table

This week in Garden to Table, Room 3 made Smashed Cucumber Salad.

Gardener of the Day (Esme)

Today in the garden we did a lot of things such as, making compost, watering and planting. We needed to be careful on how we treated the insects (especially the butterflies & spiders) when watering the plants. I learnt today that when you grow peas that you put three seeds together to help make the growing process stronger.

Chef of the Day (Isaiah)

Today we cut some spring onions, garlic and cucumber. When using the knife I had to be very careful. The favourite part of today for me was smashing the cucumber.

Smashed Cucumber Salad

Season: Summer/Autumn
From the garden: cucumber, coriander, spring onions
Type: Side
Difficulty: Easy
Serves: 4 adults serves / 12 tasters

Equipment



- Clean tea towel
- Rolling pin or tin can
- Salad bowl
- Cabbage
- Chopping board
- Chef's knife
- Grater
- Measuring spoons
- Jam jar with lid

Ingredients

- 500g cucumber (1 large or 3-4 small)
- 1 teaspoon salt
- 1 small bunch coriander
- 1 spring onion
- 1 teaspoon ginger
- 4 teaspoons rice wine vinegar
- 2 teaspoons sesame oil
- 2 teaspoons soy sauce
- 1/2 teaspoon sugar
- 1 teaspoon coriander seeds

How to make it:

1. Wash and dry the cucumbers, coriander leaves and spring onion.
2. Smash and bash the cucumbers. Wrap them in a tea towel and use a rolling pin or a tin can to smash them open. See note.
3. Rip any big pieces of cucumber into 2cm chunks and put in a bowl.
4. Sprinkle the cucumber with salt. Give it a gentle massage and leave for 15-20 minutes. Pour into a colander to drain the liquid, then return the cucumber to the bowl.
5. Finely chop the coriander leaves and the spring onion. Grate the ginger.
6. Make the dressing. Add rice wine vinegar, sesame oil, soy sauce, sugar, ginger and coriander seeds to a jam jar and shake until combined.
7. Add the coriander leaves and spring onion to the cucumber. Pour over the dressing. Leave to sit for 5-10 minutes before serving.

Notes:

- Don't smash the cucumbers to a pulp. You are trying to burst them open so that they soak up the dressing. The flavour and texture of burs: cucumbers are very different from cut cucumber. Smash them all the way down the length.
- There are lots of varieties of this crunchy, tangy, refreshing salad across Asia. They have different flavour profiles so feel free to mix up the dressing ingredients to suit you.
- If you have allergies with allergies to sesame, you will have to swap the oil for another. It will change the flavour but this salad is very flexible. You could use apple cider vinegar to replace the rice wine vinegar if you wish.

GARDEN TO TABLE

Copyright Garden to Table 2015


This week in Garden to Table, Room 6 made Vegetable Risotto.

Gardener of the Day

"In the garden we learnt about compost, how it stops vegetable waste going to landfill" said Ezira. We also collected seeds to plant back into the garden.

Chef of the Day

"It smells like pasta cooking" said Amaan, "It smells delicious" said George, "we cut up lots of different vegetables, like onion, cabbage, kale, carrot, kumera and potato. We cooked them with rice and stock."



VEGETABLE RISOTTO

Season: Year round
From the garden: Green vegetables, onions, leeks, herbs
Type: Entrée/Main
Difficulty: Easy
Country of origin: Italy
Serves: Enough for 4 at home or 8 tasters in the classroom
Source: Stephanie Alexander

Equipment

- Knives
- Chopping Boards
- Large fry pan
- Wooden spoon
- Ladle
- Stock Pot
- Grater

Ingredients

- 1 onion or leek
- 3 sticks of celery (keep the leaves to add with the herbs at the end)
- 1 cup Arborio rice
- 4 cups of vegetable or chicken stock
- 40g butter or 1/4 cup olive oil (if making dairy free)
- Bunch of parsley, chopped
- 1 bay leaf
- 4 cups of chopped seasonal green veges (eg. a mixture of silverbeet/spinach, cabbage, beans, broad beans, peas, broccoli, cauliflower, asparagus – whatever you have available)
- Lemon juice, to serve
- Salt and pepper
- Parmesan cheese (optional garnish)

How to make it

1. Finely chop the onion (or leek) and celery if using.
2. Heat the butter or oil over a medium heat in a large, heavy based pot or fry pan (or electric fry pan). Add onion (or leek), celery and bay leaf and sauté until softened, stirring with a wooden spoon (approx. 5 minutes).
3. Heat stock in a separate pot over a medium heat. Once warmed, turn the heat to low and leave covered on the stove top.
4. Add the rice to the onions and stir, making sure that all the grains are well coated with the butter or oil and cook for one minute.
5. Add a cup of the hot stock and stir the rice well. The rice will absorb the hot stock and start to swell.

Vegetable Risotto

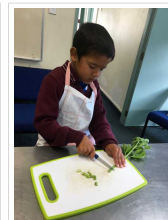
6. Set a timer for 15 minutes.
7. Keep adding the stock in small amounts, stir well and allow the rice to absorb the liquid before adding more. Continue to add the stock until the last liquid is absorbed, stirring each time. Use all but a few spoonfuls of stock (you'll use this later).
8. While cooking the rice, prepare the green vegetables by chopping them into small bite-sized pieces. Cabbage and silverbeet can be shredded thinly.
9. After 15 minutes, taste the rice - it should be a little bit 'nutty' in the centre of each grain.
10. Add the chopped vegetables and the remaining stock and stir through the rice mixture. Cover and cook for another 5 minutes.
11. After 5 minutes, check the vegetables are cooked and add salt and pepper and chopped herbs.
12. Allow to sit for several minutes with the lid on before serving - this helps it to become creamy.
13. To serve, drizzle with some freshly squeezed lemon juice, some olive oil, chopped parsley and grated parmesan cheese.

Notes:

- Arborio rice is a short-grain, pearl-like Italian white rice which is high in starch. It is named after the town of Arborio, in the Po Valley, where it is grown.
- It forms the foundation of the dish 'risotto'. "Riso" means rice in Italian.
- Like other types of rice, Arborio is a member of the grass family. What distinguishes it is a higher than normal amount of soluble starch that is released during cooking. The starch is what makes a risotto creamy. Arborio rice takes about eighteen minutes to cook.
- It is done when it is "al dente" – tender on the outside and firm in the centre.

Skills:

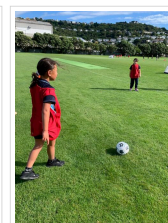
- Chopping, sautéing, stirring



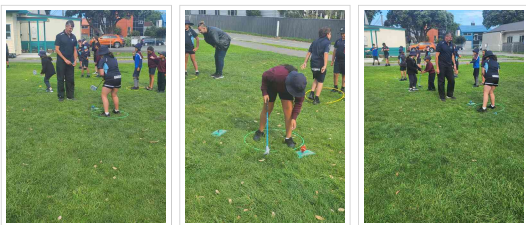
Sports corner

Soccer tournament

Well done to our year 3 & 4 students who are playing at the Miramar Rangers inter school football tournament. A big shout out to Ben for organising the event, our parents for supporting them and the year 8 student coaches, Hunter, James and Rueben.



This week we have the pleasure of welcoming Kiwi Golf to our school. They are running 40 minute sessions with Rooms 1, 2, 3, 6 and 8 from Monday to Thursday this week.



Last week was the last rotation of Athletics and this week we will also start training for the school cross country.

PSG Corner

Hi All,

The next PSG meeting & AGM is this coming Monday, for the last week of term!

Time: Monday 3rd April @ 7pm

Where: Staffroom

Happy Birthday



HAPPY BIRTHDAY TO Margaux, Alex, Daniel, Isabel, Hope, Hawi, Jack and Cleo - wishing you all special celebrations on your birthday.

SKIDS holiday programme

https://hcsmiramar.schoolzineplus.com/_file/media/3214/skids_april_holidays_adventure_hcm.pdf

Community Notices



WELLINGTON
HARRIER ATHLETIC CLUB



Wellington Harriers Children's Cross Country
Registrations are now open for the 2023/24 Season

Register at - www.whac.org.nz

Our Open day is **Saturday 22nd April 2023.**

We meet at that the Wellington Harrier Club rooms on Alexandre Road Mount Victoria, at 1.45pm. *(This gives a chance to do morning sport as well!)*

New members are welcome to come along and give it a go at our open day on Saturday 22nd April, and give it a try day on Saturday April 15th.

We have Saturday club runs, mid-week training, club races and there's an interclub competition, which is held on Saturday afternoons. We also assist with training for primary/intermediate age children competing in the school's cross country competition. Our coaches are qualified and Athletics NZ Accredited.

THE CIRCUS HUB

The Circus Hub is a circus school located in Newtown and we are running a school holiday programme during the school holidays,

Monday-Friday, 9 am - 3 pm. It's open to kids aged 5-15 years old and it's a great way for students to stay active during the school holidays and try a new and exciting activity, while building creativity and confidence.

Inspiring passion for circus arts

11 Hutchison Road, Newtown, Wellington, 6021

E: info@circus.org.nz W: www.circus.org.nz

[Hop on in to Ngā Manu this Easter Weekend.](#)

Over \$3,000 worth of sponsored prizes to be won. Children can join in the annual Easter Rock Hunt around the reserve searching for chocolate Easter eggs. If they luck in and find the rare decorated wooden eggs which are also hidden, they win a lucky dip sponsored prize.

There will be daily appearances from Keri the Easter Kiwi who will be available for selfies and family photos, and a sausage sizzle and hot & cold drinks tent on site, face painting, an onsite colouring competition and an Easter Egg wishing tree. Families can bring a picnic blanket and make a day of it.

<https://ngamanu.org.nz/easter-weekend/>



EAT YUMMY APPLES FOR NEW SPORTS GEAR FOR YOUR SCHOOL!

Collect the stickers from Yummy Apples and cut-outs from 1.5kg bags of Yummy Apples for your school's share of sports gear worth

\$200,000



*** RUNS THROUGH TO END OF TERM 3**

EATING HEALTHY FOR COOL SPORTS GEAR SINCE 1998...

Yummy Apples at



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