

Edmonton Newsletter

Wednesday 13th April - Week 11 - Term 1

DATES TO REMEMBER

TERM DATES 2022

Term 1—3rd February-14th April

18 Mar Holi Festival Mufti Day

21 Mar Teacher Only Day

Term 2—2nd May—8th July

6 Jun Queens Birthday Holiday

24 Jun Matariki Holiday

Term 3—25th July—30 September

9 Aug School Photos

Term 4—17th October—16th December

24 Oct Labour Day

Kia ora, Talofa lava, afio mai, 'nɒməsteɪ , pai ata,
Kuja hapa, greetings, สวัสดี, 欢迎 and malo e lelei,
Salaam

A huge thank you to all of our staff, parents , students, and wider community for an amazing term . We have survived isolation and are now back with all of our learning programmes up and running.

Next term we have trips and sports days organised so things will look and feel more like school used to be.

We are very sad to say goodbye to our dear teacher Laurinda Juhl who taught in Rm 2. Laurinda is taking maternity leave for a couple of terms. We look forward to seeing Laurinda back in term 4. All the best with your new bundle of joy, Laurinda.

Please take care over the holidays , and look after yourselves while you are away.

Margaret Samson (Principal)

EDMONTON SCHOOL OSCAR PROGRAM

For more information about before school, after school care and holiday program or enrolment forms

please contact

Office Ph 8389318 or Claire Busby

027 550 5197



SKOOL LOOP PHONE APP

The school uses Skool Loop to communicate which is a very effective way of keeping up with all notices. Please download the app on your phone and choose Edmonton School as your school in settings.



REMEMBER

NO SCHOOL FROM FROM EASTER UNTIL THE 2ND MAY. IT IS THE SCHOOL HOLIDAYS

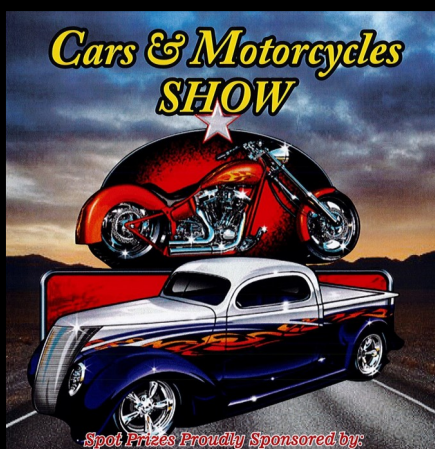
SELF PORTRAIT

COMPETITION WINNERS

Jeriel -rm 8 - an amazing effort

Athena - rm 4

Monique rm 10



Spot Prizes Proudly Sponsored by:



Venue: Rosebank Domain

Date: 30 April 2022

Time: 9am—2pm

GOLD COIN PER PERSON DONATION FOR ENTRY. GOLD COIN FOR FOOD AND DRINKS

MUFTI DAY—LAST DAY OF TERM

Gold coin donation and a lucky prize winner





Easter chick cupcakes

Ingredients

- 380g vanilla cake mix
- 3 tbsps of butter or margarine, melted
- 2 eggs
- 2/3 cup milk
- 180g butter, softened
- 2 cups icing mixture
- 1 cup coconut, shredded
- 12 drops of yellow food colouring
- 24 choc chips (for eyes)
- 1 handful of cornflakes (for the beaks)

Method

Preheat oven to 160C. Line a 12 cup tray with patty pans.

Prepare cake mix as directed on the box and scoop 1/4 cups of the batter into 12 patty pans. Bake for 15-20 mins.

Remove and cool on a cake rack.

Beat butter with an electric mixer until pale and creamy, gradually add icing mixture and beat for 2 mins on high.

Spread this generously over the cooled cupcakes.

Place coconut in a ziplock bag with the food colouring and shake and rub until all the coconut is yellow.

Press the coconut into the icing on each cupcake.

Dot icing on the choc chips and place as eyes and push a cornflake in for the beak.

Happy Easter!!

Gluten-free hot cross buns

Makes 12



Ingredients

- 80 g butter
- 200 ml milk
- 500 g gluten-free bread mix
- 7 g instant yeast
- 1/4 cup caster sugar
- 1 cup raisins
- 2 tbs mixed spice
- 1/4 tsp salt

2 eggs

For crosses

- 1/2 cup gluten-free flour
- 4 tbs water

For glaze

- 1/3 cup orange juice
- 2 tbs sugar

Method

In a small saucepan, melt butter with milk and heat to approximately 40-50C.

In a large bowl, combine bread mix, yeast, sugar, raisins, mixed spice and salt. Pour over milk mixture and eggs and beat well. Cover with cling film and leave in a warm place to rise for two hours.

Preheat oven to 190C (170C fan-forced). Line an oven tray with baking paper. Take quarter-cup quantities of dough and roll to form small buns. Place on the baking tray approximately 1cm apart. Leave for 20 minutes to rest.

Make the cross mixture by combining gluten-free flour with water to form a smooth paste. Spoon into a resealable bag. Snip a corner of the bag and pipe a cross onto each bun. Bake buns for 15 minutes until golden and cooked through. While they are baking, make glaze by heating juice and sugar in a small saucepan. Simmer for 5 minutes until slightly reduced and syrupy. Brush onto buns as soon as they come out of the oven.