



Act kindly and gently

Respect yourself, others and the environment

Own your actions

Have a positive attitude

Always do your best

Kia ora koutou, Malo e lelei, Talofa, Bula, Ola, Namastee, Kamusta, Bonjour, Ni hau, Greetings to you all.

We've reached the end of another week and it is great to see the sun shining. I hope that everyone was able to enjoy the slightly increased freedom of Alert Level 3, whilst maintaining their safety.

ANZAC

25 April 2020 will be an Anzac Day to remember. Replacing the dawn services this year were the commemorations created locally and by family bubbles. It was fascinating to hear and see how different communities around the country acknowledged this event. See on the next page some of the images shared from our school community.



Board of Trustees Meeting

The next meeting is tonight, Monday 27 May. Where / how this meeting is taking place will be confirmed closer to date.

Friends of B.G.P Update

In light of the events that have taken place, and the ongoing need there will be moving ahead regarding considerations of larger number gatherings, as well as the time constraint for organisation, the Friends of BGP have made the decision to defer the school fair fundraiser to 2021. In Term 4, fair meeting dates will be advertised so that people interested can come along to see how they can contribute.

It is worth noting that prior to the COVID19 influence on this decision, the fair going ahead was already in danger of not happening as we did not have enough people putting their hands up to help with the pre-organisation. If this is an event that you would like to see happen please think about coming to the meeting. Many hands make light work.

Duffy Calendar Competition

Calendars have always been a big part of Mainfreight's culture, and Duffy Books in Homes sponsored schools are a key part of this. Each year you should have had a Mainfreight calendar given to your child to bring home. They are now offering Duffy schools the opportunity to have their school represented in the calendar via a piece of art work created from a child in the school. This is being run as a calendar art competition. They have said, "the suggested theme is: ***The world would be better if...***", however, we realise that with most children having to study from home, it may not be easy to achieve themed artwork, and so we are also very happy to receive artwork on **any topic**, and lots of contributions are welcome"

As the images are scanned by the printer, we ask that you take the following into account:

- Artwork must be flat, i.e. no collage or glitter
- No larger than A3 size paper (335mm x 520mm)
- Page layout - the artwork **should be landscape** rather than portrait
- Please ensure you write clearly on the back of each piece of artwork the student's name, school and age. Unfortunately, we are unable to use pictures which are not clearly identified.

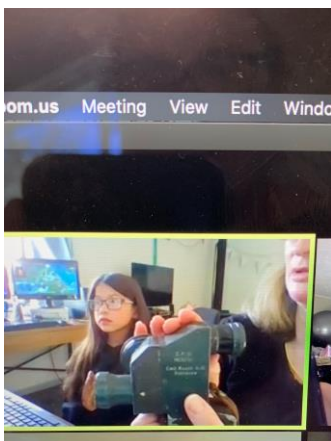
Art work will need to be ready for pick up on Friday 8 April. I will send out a communication prior to this for you to respond if you need an art work collected.

Here are some images of how BGP community members acknowledged ANZAC.



A family turning out at dawn.

Tāwhaki had a wee treat in a Zoom meeting when Eliza's mum jumped on to show the kids and Becky a WWI artefact. After allowing some time for the kids to try and guess what it was, she shared it was the sight for a machine gun. It had been in the family for years.



Some of the activities and learning that have taken place while we have been in lockdown.

It turns out Tāwhaki students are quite the cooks and quite the bakers! Over the holidays and during the lockdown, Tāwhaki students have put together an assortment of their favourite recipes. This is Waqalau's favourite. Who doesn't like a chicken curry?!

Ingredients	Method
1 chicken	1. Heat the oil, cook garlic, ginger, onion for 3 minutes until onion is brown.
1.5 lbsp oil	2. Add chicken and cook until it changes from pink to white.
2 garlic cloves	3. Add curry powder and cook for 2 min.
1/2 onion	4. Add coconut milk and chicken stock. Stir, lower heat for 10 min until sauce reduces and thickens.
2.5 curry powder	5. Add mixed vegetables and salt, cook for 2 min, taste to see if it needs more salt.
1.25 cups coconut milk	6. Serve over rice, noodles or mashed potato!
375 ml chicken stock	
1/2 tsp salt	
1/2 frozen mixed vegetables	

and something from Sophie in Tawhaki....

The Groovy Smoothie

Ingredients	Method
Melon 1/2 cup (any kind of melon)	Pour yoghurt (2 little pottles of it) into a blender
Banana 1/2 of banana	Then add 1/2 cup of pineapple, followed by
Plums 2	2 cut up plums, half of a banana
Yoghurt 1/2 cup	1/2 cup of peach's and 1/2 cup of melon
Peach 1/2 cup	
Apple 1/2 of apple	
Pineapple 1/2 cup	Whizz in your blender, then serve.

Nothing bets a roast. Here is one from Ryan.

Roast Lamb

Ingredients	Method
Leg of Lamb	Put lamb in a roasting dish cover with oil and season with salt and pepper.
Potatoes	Cut potatoes, pumpkin and carrots into pieces and cover with oil and salt and pepper too. Put in same roasting dish and bake in oven at 150C for 2.5-3 hours.
Pumpkin	Simmer peas in a pot filled with water for about 20 mins.
Carrots	Slice lamb and serve with vegetables and mint sauce.
Peas	
Oil	
Salt and Pepper	
Mint Sauce	

Felicity has a pudding to finish it all off with.

Apple Pie

Ingredients	Method
1. Apples	1. Cut the apples.
2. Butter	2. Make the mix by adding in the butter and flour, then mix together.
3. Flour	3. Put 4 or 5 tablespoons of water into the mix, then mixed till turned into dough.
4. Salt	4. Put the stove on low for about 15 minutes.
5. Sugar	5. Then put the dough in the fridge for about 30 minutes
6. Water	6. Get the dough out of the fridge and then roll it out.
	7. Then place apples in the dish and remaining pastry top.
	8. Put in the oven for 20 minutes.

APPLE PIE PHOTOS

