St Pius X Catholic School

To Learn Love

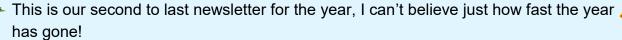
To Learn WisdomThe
Wav We Are



Te Kura o Hato Paea



Tena koutou katoa. Nga mihi nui kia koutou.





We have been very thankful for the weather that has enabled our outdoor education activities to go well. There are quite a few photos on our facebook page, particularly of camp, check it out.

What is happening next week:

Monday school Mass for the Feast of the Immaculate Conception. 9.00am all welcome.

Tuesday we have our Mission day. Our middle and senior classes have interesting stalls planned. Please send your children along with some coins to spend on the day.

Thursday 12th December is our Carols evening. The children will be doing items and families are invited to bring a picnic tea for themselves, the Friends of the School will be doing a sausage sizzle—\$2.00 each and drinks \$1.00 if you want to take the night off from preparing tea! We are scheduled to start at 6.00pm, but the sausages will be available from 5:30pm onwards. Come along for an enjoyable evening. I expect it will be finished by 7:30pm at the latest.

Friday 13th - Reports will go home along with the final newsletter for the year. Information will be in both, regarding classes for next year.

Reminder—We have two more events the following week, prizegiving at 1.00p.m in the hall, you are welcome to join us and the end of year Mass at 6.00pm followed by our farewell to our year 8 students, including the Mainfreight, Special Character and South

Hamilton Lioness award. All students are expected to attend.

God Bless

Jane Rutherford





Term 1	Monday 3 February	Thursday 9 April
Term 2	Tuesday 28 April	Friday 3 July
Term 3	Monday 20 July	Friday 25 September
Term 4	Monday 12 October	16 December



December

10th Mission Day

12th Community Carols 6pm

16th Leavers Dinner

17th End of Year Mass 6pm

18th Prizegiving 1pm

(NB change to mass and

prize giving dates)

10th School Finishes 12 noon





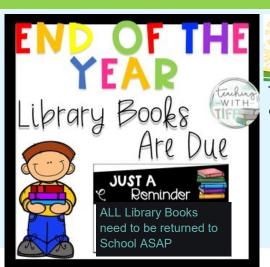
Last Sunday was the First Sunday of Advent, the four weeks before Christmas. Four weeks where we prepare ourselves for the coming of Jesus. This message is often lost in the busyness of the year. This week and next week I will put in four simple prayers just to remind us to take time and reflect on what Christmas is for us as Christians. I encourage you to pray these prayers with your family.

Week 1, Hope

Dear Jesus, you are the hope in our messy world. This Advent, help us slow down, listen to your voice, and focus on what's really important. We place our hope in you as we prepare our hearts to celebrate your birth on Christmas. Amen.

Week 2, Peace

Dear Jesus, you entered our world on Christmas as the Prince of Peace. This Advent, as we strive to become the-best-version-of-ourselves, fill us with a deep and abiding peace. Help us share that peace with everyone we encounter, especially those who need it most. Amen.



STATIONERY for 2020

for Years 1—8

Will once again be online. We

will keep you updated on

when and how you can do

this.

Books have arrived and your children will have received them.



are just about here again!!!!

Click on the following link to see what holiday programmes are

available

http://

www.stpius.school.nz/1/ le sets/20-school-holiday

-programmes

Or you can go to our websitewww.stpius.school.nz and click on School Holiday Programmes.





- Ingredients:
 1/2 Tbsp oil
- 350g lean pork, diced1 red capsicum, chopped
- 1 onion, finely chopped 1 carrot, sliced
- 1 can pineapple pieces in juice, drained
- 1 tsp ginger, grated
 - 1 Tbsp sov sauce
- 1½ Tbsp white vinegar
 1½ Tbsp tomato sauce
 1 tsp brown sugar

- · 2 Tbsp cold water

Heat oil in pan over high heat. Add pork. Stir-fry until Heat oil in pan over high heat. Add pork. Stir-fly unlightly browned. Add veges. Stir-fry for Smins. Add ginger, juice, soy sauce, vinegar, tomato sauce and sugar. Simmer until veges are just cooked. Dissolve cornflour in water, add to pan along with pineapple pieces and stir until sauce thickens. Serve with rice.

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Hannah-Room 3 6th-Jecson-Room 3

Happy Birthday from everyone at St Pius X

Ingredients: · fresh or frozen

1 tsp oil

FLAVOURS

GLOBAL

- · 1 onion, sliced
- · 1 Tbsp soy sauce
- vegetables
- thinly sliced

Brown onion in pan with oil and add meat. Cook for 5mir then mix veges through. Stir-fry until veges are just cooked they should still be a little crunchy. Add soy sauce for flavouring. Serve hot with brown rice or udon noodles









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