

St Pius X Catholic School

Te Kura O Hato Paea

Newsletter Week 7 Term 1

Thursday 17th March 2022



To Learn Love
To Learn Wisdom
The Way We Are



Principal's Message

Greetings and happy St Patrick's day to you all.

Without wanting to tempt fate it looks like our school is returning to normal. I hope and pray this continues.

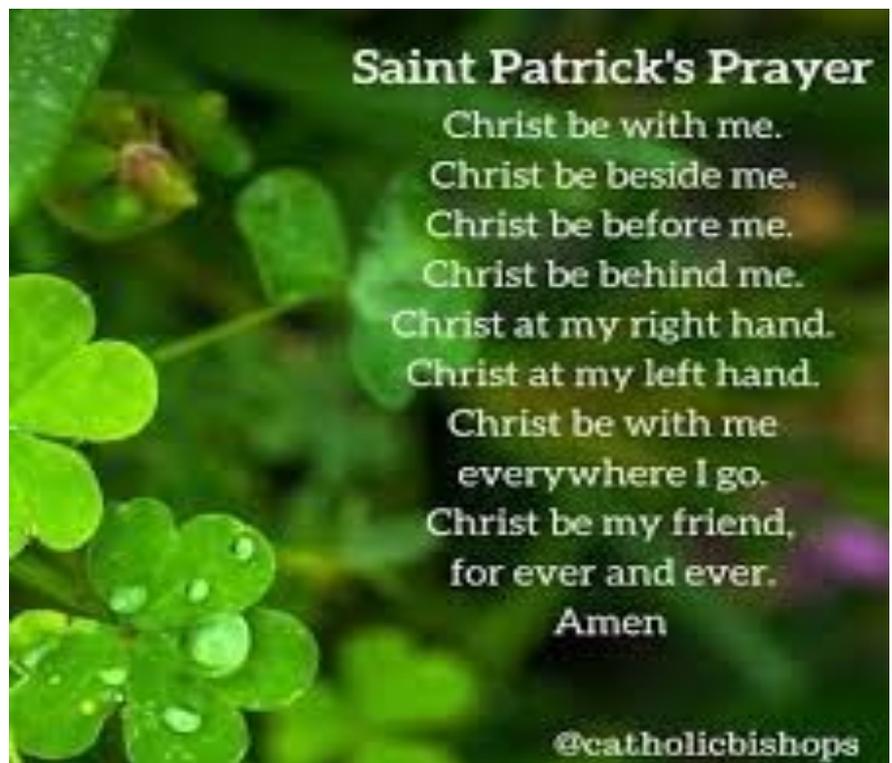
I have two important dates for you to note, the first is a 'Teacher Only Day' scheduled for the **2nd of May**. It is the first day back in term 2, apologies for the school being closed to students on the first day back of Term 2, however this is the only day we could get the facilitator. The original date was planned last year but Covid put paid to that. The second date is the **19th May**, we are planning to have Parent Teacher interviews starting in the afternoon so the 19th will be a half day. More details and the opportunity to book a time will come out at the start of the term this is just a heads up so you can mark the day in your calendars.

Ma te Atua e Maanaki

Jane Rutherford



As you know the Dental van has been here the past couple of weeks and will be onsite until the end of this term. At the moment they are only doing dental checks on ALL our students. You will be contacted if follow up treatment is required.





What's Happening



Come play Soccer this year!

Plus Girls only leagues

All children aged 4-14 welcome

Register through our website

<http://www.glenviewsoccer.co.nz>

Registrations close 31st March 2022

For more information glenviewsoccernz@gmail.com

Glenview United AFC



Today's Menu

FRIDAY LUNCH ORDERS

If your child wishes to have their lunch purchased from Tommo's Bakery on a Friday, please choose from the menu below and make sure they have the correct money (we don't hold any change in the office). They are to come and see Mrs Maree in the office before the end of playtime (11.00am)

Mince & Cheese Pie	\$3.50
Apple Pie	\$3.00
Chicken Naan Wrap	\$3.50
Ham Naan Wrap	\$3.50
Chicken Bagel	\$3.50
Chicken Roll	\$3.50
Ham Roll	\$3.50
Ham Roll	\$3.50
Savoury	\$2.00
Choc Chip Muffin	\$2.00
Blueberry Muffin	\$2.00

Recipe for St Patrick's Day

Irish Apple Cake

- * 2 cups self-raising flour
- * 1 1/2 cup sugar
- * 120g butter
- * 2 eggs
- * 1 cup milk
- * 3 granny smith apples, peeled and sliced
- * Cinammon Topping
- * 3tbs sugar
- * 1 1/2 tbs desiccated coconut
- * 1 tsp ground cinnamon to taste

Method

Beat eggs & mix with milk, add to dry ingredients, mix together

Melt butter & mix into the rest of the ingredients.

Place sliced apples on bottom of a greased oven dish and pour the mixture over the top.

Combine topping ingredients & sprinkle over dish.

Bake 180C for 35 to 40 minutes.



EMERGENCY CONTACT INFO

If any of your contact details have changed, for example, address, phone number or email, you can now click [HERE](#) and fill in the form. This is particularly important during these uncertain times should we need to contact you regarding a sick child. It is equally important that we have a number for an emergency contact if we can't reach you or other caregivers.

Happy Birthday from everyone at St Pius X

Birthdays—next 7 days

14th March—Salin—Hoiho

19th—Angela—Kea A

21st—Johan—Karearea



Happy Birthday!