St Pius X Catholic School Te Kura O Hato Paea Newsletter Week 4 Term 2 Thursday 26th May 2022

Principal's Message

Tena Koutou Katoa

Thank you all for an excellent turn out to our parent/teacher interviews. No doubt it would have been good to actually make connections with your child's teacher.

Kapa Haka: We are looking at starting this up again but I would need an indication of numbers to see if it is viable for Ringi to come. Could you please email me your interest this week and we will go from this response. Thank you.

As you will see from the calendar, the in-line hockey taster is this Friday and a notice regarding this went home on Tuesday. This is for Kea A through to Hoiho.

Also on Friday is the Friends of the School morning tea (see last page for invitation).

Congratulations to our Year 6 students who got 3rd in the Epro8 challenge and we wish them well for the final.

Ma te Atua e Maanaki

Jane Rutherford

ear God, thank You for sending Your Son into the world so that I may be saved. Thank You for the fulfillment of Your Word by the resurrection of Jesus and His ascension into heaven. I glorify Your Name because You are faithful to Your Word and Your people. You sent Your son to be a forerunner so that I could also be with You in heaven. So on this day of ascension, Blessed be Your Name, Amen! John 18:28 and Hebrews 6:20









2022

Mon	Tue	Wed	Thu	Fri	Sat	Sun
			26вот	27 8.45-10am Coffee	28	29
				morning.		
				In-line hockey taster day		
30	31					

June 2022

Mon	Tue	Wed	Thu	Fri	Sat	Sun
		1	2	3	4	5
6	7 Winter Tournament	8	9	10 Cross coun-	11	12
13	14	15	16	17 Mothers Day Appreciation	18	19
20	21	22	23	24	25	26
27 Teacher only day	28	29	30			

What's Happening

Healthy Lunchbox Idea

Bacon & Baked Bean Muffins .

- 1 x medium onion, peeled & finely chopped
- 3-4 rashers bacon, diced
- 3 cups self-raising flour
- 2tsp dry mustard
- 1/2 tsp salt & pepper
- 2~3 tbs chopped fresh parsley
- 1 1/2 cups grated tasty cheese
- 420g can Baked Beans
- 2 eggs, 1/14 cups milk, 100g butter, melted

Cook the onion & bacon in a dash of oil in a frying pan until softened & cooked (or in microwave for 2 mins). Cool.

Sift the self-raising flour, mustard, salt & pepper in a large bowl. Stir in the parsley and 1 cup of the grated cheese. Make a well or hole in the centre.

Mix the onion mixture, baked beans, eggs & milk together & pour into the dry ingredients. Stir gently to mix, adding the melted butter as you stir. Do not over-mix as the muffins will peak.

Divine the mixture evenly amongst 12 well greased muffin tins & sprinkle the tops with a little of the remaining cheese.

Bake at 220° for 15 minutes until well risen & golden. Cool in the tins for 2-3 minutes then transfer to cake rack.

Sacramental Programme

Please click on the link below and fill in the form.

https://forms.gle/b8aWxMdm9HX8n88z5

You can also contact Rosemary on 0276999451 or email:

sacramentalprogrammespx@gmail.com



MOTHER'S DAY APPREC



to morning tea to meet and catch up with other parents over coffee/tea and home baking

Friday 27 May 8:45-10:00am Staff Room

EVERYONE IS **Envited** Special Welcome to New Parents/Caregivers



Get 3 FREE Lessons when you sign up for UKULELE this term with:



Just contact **Carl** for more info... carl.watkins@musiqhub.co.nz 027 388 9558

Happy Birthday from everyone at St Pius X

<u>Bírthdays—next 7 days</u>

28th—Taylor—Hoiho & Chelsey—Kea B 29th—Louísa—Píwakawaka 1st June—Eiliyah—Karearea

Mappy Birthday!