



LEARNING: THE LINK TO THE FUTURE

KO TE AKORANGA KO TE HONO KI ANAMATA

Kia ora koutou

Welcome to our new student Tom!

We are looking forward to seeing you all soon!

Home Learning Programme

Please do what you can with your child however more importantly do what works for you as a family unit right now. We are very aware families are still adjusting to this Alert Level and all the flexibility and juggling of work, time and energy this requires. Therefore at this stage we are making the Home Learning plan as flexible as we can and without too much pressure for kids and parents. We will re-adjust or add to this plan as necessary. Zoom meetings, depending on how long we are at this Alert Level will possibly re-start this week. You are welcome to send pictures or videos to your teacher or ask them any questions, share feedback or ideas.

Devices for 2021

Weka We would like to encourage parents with students going into Weka next year to consider a device for their child. While this is will not be compulsory its highly recommended.

Tui Devices will be optional and recommended in Tui next year.

Jen & Pen

Lockdown level 3 training for Jen & Pen has begun with the new "Chookateria" The sparrow and pigeon are going to be very disappointed!

Facebook

Check out what we are up to at school today on the video posted on our school Facebook page!



Term 3 - Week 6

Keep up to date

Website:

[Orewa North School](https://www.orewanorth.school.nz)

Facebook:

[ON Facebook page](https://www.facebook.com/orewanorthschool)



Berry Cones

A Recipe from Mrs. Morgan

Ingredients for 4 servings

1 sheet pie/short crust pastry
1 cup blueberries (or berries of your choice)
(100 g)
3 tablespoons cornstarch
1/2 teaspoon cinnamon
1 pinch salt
1/2 teaspoon lemon zest

TOPPING

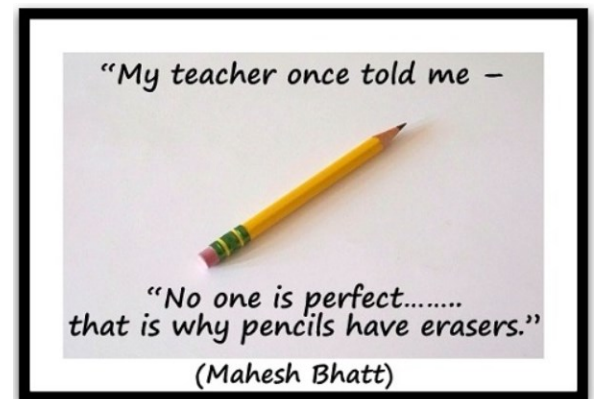
whipped cream
lemon zest

Method

1. Preheat oven to 425°F (220°C).
2. Roll out aluminum foil into a cone. Make 4 cones for 1 pie sheet.
3. Cut pie sheet into quarters. Place cone at one end of the sheet and roll dough onto the cone. Using a fork crimp the ends of the pie dough.
4. Bake 5-10 minutes until the dough is set. Let it cool before pulling out the aluminum foil.
5. In a medium bowl, combine all ingredients and mix.
6. Place pie cone in a mug for stability and spoon in the fruit mixture.
7. Turn oven down to 400°F (200°C) and bake for 15 minutes or until the fruit is soft.
8. Top it with your favorite topping.
9. Enjoy!

Arohanui..

Katherine Pascoe Principal



"Be the change you wish to see in the world"