



MENZIES COLLEGE

we pride ourselves on being a community school big enough to match the best - small enough to care

31 May 2018

From the Principal's Desk

Kia ora Conferencing

Many thanks to everyone involved in yesterday's 'Conferencing' sessions. With 155 students directly involved on the day/evening and others who have made appointments for a later time we are very pleased with the turnout and the level of engagement that is now taking place. As we keep saying, this is a new way of reporting a learner's progress and the next steps required. It is becoming evident that students are now comfortable talking about where they are at and it's important that students can talk about their learning at home, communicate with their teachers through their Learning Logs and feel free to approach staff about their understandings and next steps. We realise that some parents/caregivers were not able to attend on Wednesday to meet the whanau teacher or may want to talk directly with the subject teacher so please contact the staff member and make a time that suits you all.

Youthmark

This year's recipient of the Year 13 Youthmark Award is Olivia Wallace. Olivia is a talented student across many areas of our school performing exceptionally well academically and has followed this interest up with an attachment to Otago University Science courses. Olivia has also contributed positively through additional leadership roles in whanau, school sports teams and at school camps. Next year Olivia intends to study Health Sciences at Otago University. Congratulations Olivia!

Police Vetting

Many of our parents/caregivers have been Police vetted in order to be engaged in positions where they are coaching or supporting students on trips, camps and the likes and will need to be vetted again once the original vetting expires. Each safety check is valid for three years. It's the same for our teachers as part of registration and though this may feel like an inconvenience it is important that we make everyone safe at all times and don't put ourselves in uncomfortable situations. Up until now there have not been any issues in approving all those who have been vetted.

Staff Appointment

We have appointed Mr David Lewis to be the form teacher for 7VW from the beginning of next term. David is currently teaching at Trident High School in Whakatane and comes South with a wealth of teaching experience and will contribute to many aspects of our school life. The school remains fully staffed.

Teacher Only Day and Paid Union Meeting

Tomorrow Friday, is a Teacher's Only Day and the school will be closed for instruction while staff attend technology training at Central Southland College. On Tuesday there is a Paid Union Meeting in Invercargill during the afternoon and all classes will finish following period three. Students staying at school for buses will be supervised on the grounds by non-union members of our staff. Buses will run at normal times to and from school as only Menzies College is affected by this.

*Gerry Ward
Principal*

TEXT 'follow themenziesway' to 8987 for information updates

PB4L - Achievement Slip Draw

Congratulations to the following students and staff:

Week ending 25 May

Senior students Alex Henderson, Brodie Wallace, Shayla Hill, Arese Poliko and Mrs Luoni.

Week ending 31 May

Junior students Harm Davers, Harry Rhind, Connor Poyntz-Roberts, Jacob Harvey and Mr Joyce.

Well done, your canteen vouchers can be collected from the office.

Junior School

8BY English

Below is poetry by some students in 8BY.

Autumn

The leaves fall on the ground,

They make no sound.

We are all having fun,

In the shining sun.

Our fingers instantly cold,

everything looks so bold.

Throw the leaves in the air,

ahh they're in my hair.

I love this day,

I have to say.

It's Autumn yay.



By Jayda Fuatavai-Grieve, Liana Gaudie, Levi Smith & Ralph Raluto

NZQA Fees

NZQA fees are \$76.70 for all Year 11-13 students and this needs to be paid in order for their Level 1/2/3 results to be released by NZQA. Menzies College collects the fees on behalf of NZQA and forwards them on the due date. If a family is on a benefit or has a community services card OR would qualify for a benefit or community services card if applied for, you are eligible for financial assistance. This is a reduction in fees from \$76.70 to \$20. A form has been handed out to all Year 11-13 students. If you would like financial assistance please complete this form and return it to the school office. Spare forms are also available at the office. The due date for fee payment to Menzies College is **Friday 24 August**.

Guidance Department

Support Group for Students Experiencing Anxiety

Megan Lindsay is starting up a support group for students who experience symptoms of anxiety. It will be held during school time so students will need prior permission from Teachers and the Dean must be included. There will be an expectation that students will catch up on work in their own time. The group will be held once a fortnight, during different periods throughout the term. It will include tips and strategies to manage different situations as well as hearing from people who have managed to overcome anxiety challenges.

This group will have limited numbers so please send your expressions of interest to megan.lindsay@menzies.school.nz or message the Menzies Guidance Facebook page.

Important Dates

June	1	Jumbo Day (Teacher Only Day - school closed)
	4	Queen's Birthday Observance (school closed)
	5	School closing at 12.20pm for PPTA union meeting
	12	Otago University visit P5
	13-14	Jed Parsons - visiting musician
	17-19	Year 9 Tautuku pre-camp (senior students)
	21-25	Green week (week of no interruptions)
	24	Year 9 & 10 Netball Tournament
26-29	Year 9 Tautuku camp	
July	5	Mana Maori Competition Period 5
	6	Last day - Term 2
	23	First day - Term 3

Mathematics Department

Maths 101

As a joke, a student asked if she could get a badge for getting excellence in our first Achievement Standard in maths this year. Mr Wilkinson had a look around and found some badges to purchase. Any Maths 101 student who gets a Merit or Excellent grade awarded in an internal assessment gets to choose one of three badges. Pictured are the six students who have been awarded their first badge. The class have just sat their second internal. Any student who wants to reassess to try and improve their grade are most welcome to!



L to R Back Row: Tiyla McNaught, Rhylee McGregor, Kendal Wallace, Sophie Johnston,
L to R Front Row: Maximus Ashman, Nadine Martin

Community Notice



22 May 2018

Dear Neighbour,

Re: Harvesting and Log Cartage

This is to advise that we recently started harvesting in **Walker/Fortification Forest**, and log cartage will commence over the remainder of May 2018 and will finish toward the end of June.

It is intended that harvesting and log cartage will recommence in October 2018.

The cartage route will be via the Waimahaka Fortification Road.

As with all our harvesting activities, we are mindful that roads to be used for log cartage can include school bus routes. We have notified both Tokanui School and Menzies College of this and reminded our cartage contractor to bring it to the attention of all drivers engaged in work on these routes.

If you have any questions or concerns, you can contact me on 0292 327 895.

Kind Regards



Graeme Manley
General Manager

Home Economics Department

Year 12 Foods Pete Wilkinson

Attachments 12:17 PM (1 minute ago)

to me

As a joke a student asked if she could get a badge for getting excellence in our first Achievement Standard in maths this year. Mr Wilkinson had a look around and found some badges to purchase. Any Maths 101 student who gets a Merit or Excellent grade awarded in an internal assessment gets to choose one of three badges. Pictured are the six students who have been awarded their first badge. The class have just sat their second internal. Any student who wants to reassess to try and improve their grade are most welcome to! Sustainability Unit

We have been working on a sustainability unit. So far we have made tomato sauce, frozen grapes to later make a grape pie and this week we made a Green Tomato chutney. We used green tomatoes that Mrs Keil and Mrs Leggett had in their glasshouses that weren't going to ripen and would otherwise have gone to waste, so thank you to them for donating their tomatoes for us to experiment with.

We diced the tomatoes and onions up, boiled vinegar, sugar and sultanas and pepper (not the greatest smell). Once boiling we added the onions and tomatoes to the pot and continued to simmer for 2 hours, Mrs Keil kept an eye on it and stirred occasionally. Because of the time restraints with one hour classes, we put the pots in the fridge overnight and the following day brought the relish back up to boiling and cooled a little. While the chutney was cooling we used the steriliser in the foods room to sterilise our jars and then sat them in the oven to dry them until we were ready to use them. We then put the chutney into the jars and used preserving covers to seal them. The heat from the jars and the chutney helps to seal the preserving covers so the chutney should keep for a while if stored correctly. For our assessment we have to look at the benefits and limitations of what we make.

Benefits of making your own Tomato Chutney

You know exactly what ingredients have gone into your food and no preservatives have been added. You can grow your own vegetables to use so you would know exactly how the food was treated and whether or not you use herbicides or pesticides on your vegetables, so it could be completely organic. You can make a lot at one time. Stores for ages. Green tomatoes were otherwise going to get chucked out or go to waste as due to the season they wouldn't have ripened. Cheaper than buying – could be cheaper if you grew your own vegetables or had donated vegetables. You would get faster the more times you make it. Something new and a good skill to learn. Tastes good. Was very exciting and satisfactory to make. The end product looked really awesome in the jars and we decorated with them with ribbons and labels. It was very satisfactory and worthwhile.

Limitations

The time it takes is a huge limitation, 3 students took roughly 50 minutes to cut the tomatoes, 2 hours to cook for 2 hours and the next day it took another hour sterilising and bottling up. You would get a lot of chutney but it still takes a lot of time. Smells out the area when cooking, our foods room stunk of vinegar. Standing close to it, it was very strong and overpowering. It would be quicker and easier to buy it or use the recipe we used to make it.

Green Tomato Chutney

Ingredients

2.5kg green tomatoes, roughly chopped

4 tsp / 30g salt

500g soft light brown sugar

3 tsp / 20g ground pepper

500g onions, finely sliced

1 litre malt vinegar

250g sultanas, roughly chopped



Equipment

Preserving pan or other large pan without a lid

Glad wrap/plastic wrap

7 - 10 jars with lids

Sticky labels

Method

Finely slice your onions and washed green tomatoes, cutting out any bad bits. Add to a large bowl and stir. Add the 4 teaspoons of salt, stir again and then cover with glad wrap or a large plate and leave overnight – this draws out a lot of the unnecessary moisture from the tomatoes and helps to enhance the flavour. However if you don't have the time, reduce the salt by half and skip this stage although you will have to cook it a little longer to thicken it! Place the litre of vinegar into a large pan. Add the 500g of light brown soft sugar and stir over a medium heat until all the sugar has dissolved.

Bring to the boil. Add the sultanas to the simmering vinegar and sugar. Bring the whole lot to a gentle boil.

Remove the cover from the tomatoes and onions that you've left overnight. Drain well but do not rinse as rinsing will add more water and the goal of leaving it overnight with salt was to remove as much water as possible without pulping them.

Add to the chutney and stir in well. Add the 3 teaspoons / 15g white pepper.

Once all the ingredients have been added they need to be boiled gently for 1.5 to 2 hours until thick and golden.

Over the next 1 - 2 hours, ensure that you stir it occasionally and adjusting the heat if they start to boil too vigorously.

Wash your jars well in hot soapy water and rinse. Place upside down in a very low oven 50C to completely dry and sterilise. Place the lids in a small pot covered in water and boil for 10 minutes to sterilise. Set aside until required.

When the chutney is thick, golden and pulpy cool slightly then pour carefully and as tidily as possible into the jars. Wipe the rims

Win the Ultimate Highlanders Experience

Principal partner of the Highlanders - Pulse Energy, are giving schools the chance to WIN the Ultimate Highlanders Experience. The prize includes a visit to our school by some of the players, morning tea/snacks for everyone and a signed Highlanders jersey! Nominations are now open and the winning schools will be announced on Monday 11 June.

How to Enter:

Parents/teachers can nominate our school at www.pulseenergy.co.nz/schools

The prize includes:

A visit from the Highlanders (Ball skills, Q&A)

Morning tea/healthy snacks for the whole school

A signed Highlanders Jersey

A 2nd prize will also be awarded which is 100 Double passes to the Highlanders V Rebels game on 14 July. We think we have what it takes to win. To nominate our school visit www.pulseenergy.co.nz/schools tell your friends and family too.



Edendale R.S.A. Education Scholarships

These scholarships have been established by the Edendale R.S.A. to assist students of the district (i.e. Edendale, Brydone, Menzies Ferry, Seaward Downs and Spurhead) or direct descendants of present or past members of the Edendale R.S.A., in the first, second or third years of tertiary study. Applications close at 4pm on Friday, 15 June, 2018. Full details and application form are available from the Menzies College office.

CAREER EXPO
Attention Years 10 – 13
St Peter's College and Gore High School
Combined Careers Expo

Work
Occupations
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Thursday 9 August 2018
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Bury Street, Gore

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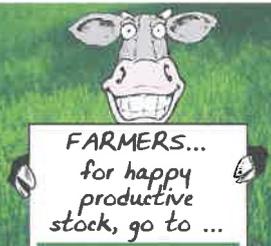
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