

Insoll Avenue School  
Hamilton



Kia Mau, Ki Nga Taonga, Tuku Iho

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2/07/2015

NEWSLETTER

Newsletter No 11 Term 2

Dear Parents and Caregivers – Kia Ora Koutou

We have come to the end of a busy and rewarding term. We would like to wish all our families a safe and relaxing holiday break. We look forward to seeing you back refreshed for Term 3.

**Last Day of Term 2**

Tomorrow (Friday 3 July) is the last day of Term 2.  
School will finish at the normal time of 2.30pm

**First Day of Term 3**

Monday 20 July is the first day back for Term 3.  
School will start at the normal time of 8.45am

**Nitbusters**

Through the generosity of the KidsCan Trust, they have organised for a local person to come to our school next term to treat children with headlice. Their special KidsCan Champion (employee) can treat hair at school, provide the treatment solutions, help you at home, treat pre-schoolers and other family members (either at home or at school). Watch out for more details next term.

**Senior Camp Payments**

Thank you to the families that have paid the \$20 camp deposit. If you haven't done so, then payment at the beginning of next term would be greatly appreciated.

**AWARDS**

**Individual Weekly 100% Attendance**

AaLiyah, R16; Shastar R12; Angel R5

**Classroom Attendance**

1<sup>st</sup> Room 1 - 89%  
2<sup>nd</sup> Room 7 - 88%  
3<sup>rd</sup> Room 16 - 87%



Yesterday 39 children enjoyed an afternoon in the library as a reward to receiving 4+ "H" Coupons for being honest at school. Children could choose to use i-pads, computers or electronic games and activities. As our great Insoll Heroes, they all had a lovely afternoon.

Other coupon recipients will receive a lollipop or chocolate bar.

This week's Maori word of the week is:

**tākuta (doctor)**

**WINTER WARMERS**

## Pumpkin Soup

1 tsp oil  
2 finely diced onions  
2 celery, diced  
1 tsp of garlic  
1 tsp of ginger

1 small pumpkin, chopped  
2 medium potatoes, chopped  
2C milk  
2C water

In a large pot, cook onions and celery with oil until soft. Add garlic and ginger, cook for 2-3 minutes. Add pumpkin, potatoes, milk and water. Boil until veges are soft. Season. Using a blender, remove any lumps before returning to a low heat. Serve with wholegrain toast or buns.

Feeds a family of FIVE!