



Whāia te ara tika | Pursue the right path

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Term 2 Week 10 Newsletter: Friday | Rāmere 5 July 2024

Kia ora, Mālō e lelei, Talofa lava, Kia orana, Fakaalofa lahi atu, Salam alaikum, Bula Vinaka, Magandang araw, Namaste, Kumusta!

With great pleasure we announce the new principal of Tāmaki Primary School.



Whaea Carol Leota will join us from 19 August 2024. She is from Ngāti Kahungunu kia Wairoa and Niue. Her mother Moka Britten taught at Tāmaki Primary School for many years. Whaea Carol's husband Tai is from Vailoa Aleipata in Samoa and together they are blessed with three children: Bianca, Bismarck and Faafetai Junior.

Whaea Carol has been leading at Panama Road School as Tumuaki Tuarua since 2021, and she was an Associate Principal at Te Papapa School for twelve years before that. Her family values education as a pathway to making a positive difference, and she does so through leadership and service.

Whaea says that being appointed as the principal of Tāmaki Primary School is an outstanding opportunity to honour her whānau and community. She values equity and excellence and will work to lead, serve, and make a positive difference for ākonga, whānau and kaimahi in our kura and looks forward to being a part of the transformation in our Tāmaki community.

We welcome Whaea Carol and wish her all the best for her new journey at Tāmaki Primary.

Matariki Celebrations

We have been learning about Matariki for the last 3 weeks of Term 2

The 3 main important elements of focus have been:

- Learning about the significance of the 9 Matariki stars
- Celebration of Māori New Year
- Paying respects to our ancestors and loved ones who have passed away.

Children, teachers and parents paid their heartfelt tribute by displaying beautiful messages for their loved ones who have passed. These were emotional and touching moments. Creating a space for people to share messages and memories was a humble way to honor loved ones.

It is a delight to share the learning that happened in classrooms. Integrating the traditional hangi and Matariki experience into reading, writing, and math was a fantastic way to make learning more engaging and meaningful for the students. Exploring new vocabulary related to the process of preparing and cooking the hangi deepened the understanding of the cultural significance behind Matariki and traditional Maori practices.

To bring it all together, the whānau from Te Puna Wairua organised a traditional hangi experience for the students. This was an immensely enriching learning opportunity. From collecting equipment to digging the pit and preparing and laying down the hangi, was a lot of effort and care that went into ensuring the students could experience this traditional cooking method. Matua Paula's hidden teaching skills were highlighted when he delivered mini class lessons to each class.

Children, teachers and parents all engaged in preparations for the hangi which turned out to be the most delicious hangī ever. Our heartfelt thank you to all the parents who gave their time and effort in making this experience happen for our students.



A sneak peek into student mahi
Procedural writing by Cheska and Seimesi

Purpose:
To fundraise & learn how Hangi is done

How to prepare a Hāngi

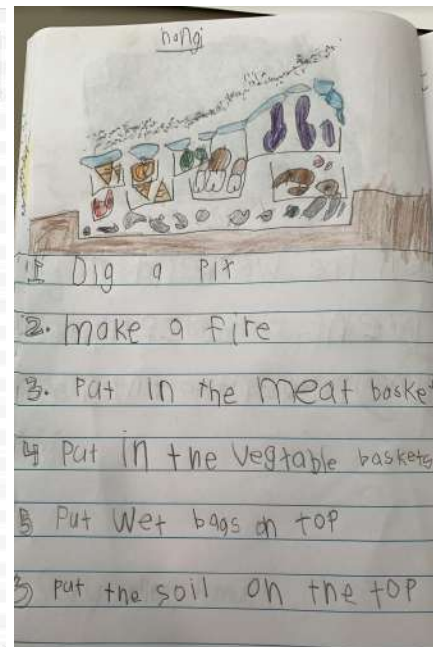
Date: -
2nd July '24
Tuesday

By: Francisca / Cheska || Rm 9

Ingredients	Materials	Seasoning
18 Chickens 20 kg self raising flour 40 kg Potatoes 20kg Pork 15kg Lamb 20 Pumpkins 30kg Kumara 5kg Carrot 13 cabbage green 4 kg rolling meadow butter	Matchbox/Bic Lighter 20 Newspapers 30 Peelers 6 Manuka or dry tree logs of wood 20 sacks 10 Hooks Gumboots 5 baskets 4 Shovel/Spades 10 Metal rail tracks 5 pairs of gloves or thick mitts	Smoked Paprika Salt Pepper Thyme Rosemary Garlic Mixed seasoning

Method

1. Dig a rectangular pit at least 2x3 mts deep to fit 5 baskets preferably on the lawn. We did it behind the bikes containers. It was a perfect place for Hangi.	2: Slice your veggies and prepare meats, before laying them into the pit. We put all the veggies and the meat in small tin foil containers.	3: Gather timber sticks/branches, (only use untreated dry timber.) The fire needs to go for a few hours to heat up the rocks or irons.
4: Light up the timber and leave it to heat up the irons.	5: Once the irons are hot, place them in the pit.	6: Position the metal baskets without leaving any gaps ensuring the meat baskets go in the bottom followed by the vegetable basket.
7: Cover the baskets with the damp sacks to prevent from dirt to get into the food and leaving no space for the steam to escape. Damp sacks facilitates the steam to happen.	8: Leave the food baskets inside the hot pit for 4 hours. After 4 hours, check if the food is cooked. Pick up the baskets with hooks and thick mitts while wearing gumboots.	9: Karakia and traditional Maori songs are sung before, during and after the hangi is prepared. Serve it hot!



Happy Hibiscus

Students in all classrooms are busy propagating hibiscus from stems. Our school logo has an image of a hibiscus flower that represents students and staff of all the polynesian cultures in school. This is why we decided to study hibiscus. To begin with, children are looking into how plants can be propagated. Students will engage in their big hibiscus study in the beginning of Term 3.

The School is on break from 6 July and will reopen for Term 3 on 22 July. Have a great holiday!

Mrs Archana Sharma
Acting Principal