



## **Papanui High School Alumni Association Newsletter**



### Principal's Address to School Staff and Community

Kia ora

I hope you are coping well under the confines of the national lockdown. We have now transitioned into Alert Level 3, which for us as a school means the greater majority of our students remained home, and a small number of Year 9 and 10 students of essential workers, have been on-site. Both groups of students are following the 'learning from home' programme.

Monday, May 11 is currently set as the day to inform the nation about our alert level status and any changes. We all will be hopeful of a move to Alert Level 2.

It feels very strange to be functioning under these current conditions. With no co-curricular programmes operating at the moment and most things looking like they won't happen in Term 2 at least.

School life is designed to be inclusive of academic and social growth, and I'm sure we all look forward to being able to return to that environment as soon as possible.

Thank you for your on-going support of the school, and I wish you all the best as we navigate these challenging times.

He waka eke noa - we are in this together

Jeff Smith  
Principal - Tumuaki

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## Alumni Coordinator - May 2020

Firstly, I would like to say how wonderful it will be to back at school, much as I have thoroughly enjoyed my time at home and have loved the opportunity to be homebased, I miss school. It has been an experience to work from home and see the team in action – with such a diverse skill set and passion for the school shown by all our staff, each event and project during the lockdown levels has been taken on with the full enthusiasm and commitment for our staff, students and wider community.

Now is a great time to thank Bill Greenwood (Alumni Member 1960s) who has hugely supported both myself and PHS Alumni over the last year, with his help, knowledge and year group luncheons – something he has willingly kept running while I became familiar with matters at hand. His dedication and commitment are valued. I thank also Chris Flynn, for his amazing and knowledgeable computer skills which he volunteers to create our database.

It would be wonderful to build on our Alumni relationships forging into the future with Reunion Weekends, Year Group morning teas and luncheons. I have spent time analysing the running of these events and our communication style, which I hope you will work with me to make changes over the coming year. With so many old pupils wanting to re-connect with school, we want to ensure that you are always updated with the events and current news, so it is important that you notify me of any changes to your details.

Please do get in touch if you have a story to share as well as old school photos, as we are always wanting to build on the school archives and this is an area in which we are lacking.

I am looking forward to the next year with PHS Alumni and building on what we have.

Please take care in these uncertain times.

Jo Thomas-Hiddleston

[alumni@papanui.school.nz](mailto:alumni@papanui.school.nz)

I am available by email throughout the week and check my emails for the alumni daily 😊

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This chicken and vegetable soup recipe is a hearty mix and the perfect way to use leftover bits and pieces from the vegetable drawer. Leave it chunky, puree it briefly or simply mash with a fork to break up the bigger bits. At our house, there is often a pot of this soup on the go at home for hungry mouths to enjoy when arriving home from work and in need of a quick fix on a cold evening. All that's needed to go with it is some warm crusty bread with loads of butter.

## **HEARTY CHICKEN & VEGETABLE SOUP RECIPE**

**Serves 4-6**

1 Tbsp butter  
1 Tbsp oil  
1 onion, chopped  
2 cloves garlic, crushed  
1 parsnip, peeled and chopped  
1 carrot, peeled and chopped  
300g pumpkin, peeled and cubed  
4 organic chicken thighs, skinless, bone in  
1 litre chicken stock  
420g tin chopped tomatoes  
1 tsp brown sugar  
1 tsp mixed dried herbs  
½ cup chopped parsley  
Salt and freshly ground pepper  
Serve with crusty bread and butter

**1.** In a large pot heat and butter and oil. Add the onion, garlic, parsnip and carrot. Cover and cook for 5 minutes.

**2.** Add the pumpkin, chicken, stock, tomatoes, sugar, herbs and parsley. Bring to a simmer and cook until the vegetables are soft, about 20 minutes. Remove the chicken thighs and shred the meat from the bone, returning meat to the soup. Discard the bones.

**3.** Season with salt and pepper.

**4.** Serve with warm crusty plain or garlic bread.

# Flatbread

## Ingredients

3 Cups self-raising flour

1 Tsp salt

1 Cup Greek or plain yoghurt

1 Tbsp olive oil

2 Garlic gloves

1 Tsp mixed herbs

1. Sieve the flour and salt into a large bowl. Make a well in the centre, then add the yoghurt and olive oil. Use your hands or a wooden spoon to mix until a soft dough forms, adding water if needed or extra flour if too sticky.
2. Divide the dough into 8 even sized balls. Roll out on a floured benchtop, keeping to around ½ cm thick.
3. Bring a frying or cast-iron pan to a medium heat. Lightly grease the pan, then lay the rolled dough into the pan. Cook for 1-2 minutes until bubbles form on the surface and the underside is brown, then flip and cook for a further 30 seconds to a minute.
4. Stir together the melted butter, garlic and dried parsley, then brush liberally over the cooked flatbreads. Eat with your soup – delicious.





## Groceries

For those of you in the community who are **Senior or Folk with vulnerabilities** unable to get out to the supermarket or shops, which includes **Families** or **individuals** who do not wish to supermarket shop any longer. Here are a few useful links to source groceries, meat and vegetables.

## Online Grocery Boxes

<https://www.bargainbox.co.nz/>

<https://www.myfoodbag.co.nz/>

<https://www.hellofresh.co.nz/>

<https://woop.co.nz/>

<https://foodbox.co.nz/>

## Online Vegetable Delivery

<https://vegesdirect.co.nz/fruit-vege-shop/>

<https://www.foodtogether.co.nz/>

<https://www.megemealbox.co.nz/>

<https://ooooby.co.nz/>

## Online Butchery Delivery

<https://www.megemealbox.co.nz/>

<https://www.halswellbutchery.co.nz/pages/meat-delivery-christchurch>

<https://www.themeatbox.co.nz/>

<https://www.hibbards.co.nz/> Organic

<https://www.petertimbsmeats.co.nz/shop/>

<https://moreish.nz/> Organic

## Online Milk Delivery

<https://www.roan.co.nz/>

<https://aylesburycreamery.co.nz/buying-milk/>



## From the Careers Department

When the school is up and running in the future months, we would be interested to hear from any of our Alumni folk, who have a business and would be interested in supporting our careers department, with opportunities for our students to participate in work experience. If this is you please contact **Bev Gordon – GATEWAY COORDINATOR** – [grb@papanui.school.nz](mailto:grb@papanui.school.nz)

027-218-2280 or 03-352-6119



## Community Notices

Our **Adult Education** unit at Papanui High School are offering the following Adult Education courses during the evening. All going well and with a move towards level 2, the following classes will run.



It would be lovely to see some of our Alumni and their family joining in with this fantastic community resource we have available to us all.

Our **Art Department** at school has a notice for the community and all our Papanui High students at home.

The Arts Council is running a project aimed at encouraging the development of **ORIGINAL** work across the Arts in the school. This was in development last term and they had intended for it to culminate in a concert style event. Obviously, they have had to radically re-think the model in the current climate. Now we are hoping to gather up a whole range of material digitally and then present it later in the year - probably as a film. I've sent out information to all students with the sign-up link and the poster. I just thought I'd share it with you in the 'Alumni Community' as well in case you get any students asking about it. We are looking for anything original - music, dance, poetry, art etc. collaborative or individual. We're hoping it will be fun and will encourage students to create their own work (we're aware this is already the norm in visual arts).

This is the information students receive when they go to register:

*The PHS Arts Council is keen to go ahead with our Originals event, even though we are going to have to postpone any public performances for a while. We can still accept work in digital format. We are looking for any original compositions, poetry, artworks, music performances, drama scripts/performances, probably solo/monologue style - but don't be afraid to experiment so long as social distancing/alert level rules are strictly adhered to.*

*This is an opportunity to share original work, it is an evolving project and is intended to be supportive and encouraging of our wider Arts community at school. We know there is a wealth of talent out there, so please prepare and share!*

*Indicate your interest in submitting original work by filling out this form, entries are open until the 21st of May. The Arts Council reserve the right to accept or reject your piece SO please insure content is suitable for sharing with the wider school community.*

<https://docs.google.com/forms/d/14D7r1kQJgIPVdbBJAaxCLALos8yz6Wu64VWWzT8t2Z0/edit>

'We have 15 acts signed-up so far across a whole range of arts genres - poetry, dance, drama, visual arts and music. We are looking forward to more signing up, the deadline for enrolment is the 21st May. Applicants will then receive information about how to submit their entries and a time frame for achieving that. This is a collaborative and inclusive project that is aimed at encouraging original work within our arts community, it is not a competition. It is a forum for developing original work and we are looking forward to enjoying a wide range of entries.'

**Sarah Anderson**

Arts Coordinator

**Papanui High School**

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# PHS ORIGINALS

The BIGGEST event of the year for:

- Poets
- Musicians
- Dancers
- Actors/Dramatists
- And More!



As of yet, public performances are postponed, but your creative compositions are being accepted in a **DIGITAL FORMAT**

This Project is still evolving, but is intended to be supportive and encouraging to our wider Arts community at school. We know there is a wealth of talent out there, so please get involved in this fantastic opportunity to share your original work!

**See link to the Sign-Up Sheet below for registration and further details**

<https://docs.google.com/forms/d/e/1FAIpQLSe1KARlgRD9x6yXIYrncHjomKFp--rdWqsbLWox-lwjLoJCwA/viewform>