

9 April 2020

Dear Parents/Caregivers

Hoping you and your whānau are well and are making the most of the 'bubble' time together. For those of you who are working with the public in essential services, we cannot thank you enough. By now you have probably developed a daily 'bubble rhythm'. Working from home brings its own challenges and benefits! I hope you are enjoying time to slow the pace of life and appreciate the extra family time.

Just a brief update regarding Term 2 which starts on Wednesday 15th April with our Distance Learning Programme. The teachers have been planning a variety of tasks and learning experiences for your child that are accessible and hopefully stress free.

The last thing we want to do is add pressure to an already difficult situation. Children will not come to any harm if they have a break from formal learning for a while. I am sure many of the experiences they are having at home with you at this time will be creating special bonds and memories for life. Please do not feel any guilt over unfinished school tasks. Please let the teacher know if you need support at any time.

It is important that as a community (students, staff, and parents) we all finish the school holidays with a relaxing family Easter before getting back to school next week. Therefore all the details of the programme will be sent out on Tuesday 14th so you and your child can prepare for their first session on Wednesday 15th. Many of the students already engaged in online lessons / meetings with their teachers during the last week of term 1 so this will be nothing new for them.

The Ministry of Education announced yesterday that they will be providing devices and hardcopy learning materials to support students that require this. A number of you emailed me with your requirements at the end of March and your name was added to a database sent to the Ministry. As they noted yesterday, the allocation of these devices and materials is a huge job and they are prioritising Year 11-13 students. At this point, the only information I have is what was announced yesterday. I am unable to give families an indication of when these might be available for our students. As soon as I have the answers, I will be in touch with those families that asked for support.

To celebrate the Easter weekend, I have included a recipe from Mr Ellis, our amazing Food Technology teacher, for Hot Cross Buns. If you do make some over the weekend, if your child could share photos of this with their teacher, I will add these to our Facebook page.

As always, if you have any questions please do not hesitate to contact your child's classroom teacher or one of the leadership team. The office staff are also checking emails and phone messages should you need to contact them.

Take care and stay safe.

Ngā mihi

A handwritten signature in black ink, appearing to read 'Mark Whitford'.

Mark Whitford
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Hot Cross Buns

Equipment

Wooden spoon
Whisk or fork
Baking tray
Baking paper
Large bowl
Medium bowl
Small bowl
Microwave safe bowl (if using a microwave)
Measuring spoons
Measuring cups
Small saucepan
Measuring jug
Clean tea towel or gladwrap
Piping bag or ziplock bag
Scissors
Pastry brush



Ingredients

- 1/2 cup milk (or rice/ soy/ oat milk)
- 1/4 cup water
- 1/4 cup brown sugar
- 1 Tablespoon active dried yeast
- 2 1/2 cups high grade flour (works best) / plain flour / gluten free flour
- 1/2 teaspoon salt
- 1 Tablespoon cinnamon
- 1 Tablespoon mixed spice (or a small amount of ground cloves)
- 1 teaspoon nutmeg
- 3/4 cup raisins or currants (or a mixture, or other dried fruit)
- 1/4 cup mixed peel (or use the zest/peel off a fresh orange)
- 75 grams butter melted (or dairy free spread)
- 1 egg (or egg replacer)
- 1 teaspoon vanilla extract

For the crosses

- 1/4 cup flour / gluten free flour
- 1/4 cup milk (or rice/ soy/ oat milk)
- 1 teaspoon sugar

Glaze

- 1/4 cup water
- 3 Tablespoon sugar

Instructions

1. Add the milk, water and brown sugar to a small saucepan and heat until warm, then whisk well to dissolve the sugar.
2. Pour into a large bowl and sprinkle the yeast on top, stir in and leave to sit for 5 minutes.
3. While you are waiting, add 2 1/2 cups of flour, salt, cinnamon, mixed spice, nutmeg and raisins/currants into the medium bowl and stir together.
4. In a small saucepan melt the butter (or microwave for 20-30 seconds in the microwave safe bowl) then add the egg and vanilla. Whisk together until all ingredients are mixed.
5. Once the yeast has started to bubble, add the flour mixture and butter mixture to the yeast mixture. Combine the dough with a wooden spoon and then turn it out onto a lightly floured surface and knead for 10 minutes. Add a little more flour if the dough is really sticky.
6. Cover the dough with a clean tea towel or gladwrap and leave to rise in a warm place for 60-90 minutes or until doubled in size.
7. Once the dough has risen turn out of the bowl onto a lightly floured surface. Knock the air out of it using the palm of your hand (pressing down on it). Split the dough into 10-12 evenly sized pieces roll into balls. Place on a baking tray lined with a baking paper, so that they are almost touching. Cover with a tea towel/gladwrap that has been lightly sprayed/brushed with cooking oil and leave to rise in a warm place for 40 minutes.
8. Pre-heat the oven to 180°C/350°F.
9. While the buns are rising, make the mixture for the crosses. In a small bowl whisk together milk, flour and sugar until smooth. Once the buns have risen, pipe the crosses on the buns, by putting the cross mixture into a piping bag or ziplock bag with the corner snipped off.
10. Bake the buns for 20-25 minutes, until the tops are golden brown. While the buns are baking, prepare the glaze by mixing the sugar and water in a small bowl and microwaving until the sugar has dissolved or in a small saucepan.
11. Remove from the oven and brush the buns with the sugar glaze and allow them to cool slightly (or drizzle and spread with the back of a spoon).

Enjoy and Happy Easter everyone!

From Mr E.