



Rangiora New Life School

A Ministry of Gateway New Life Church

Te kura oranga hou o Rangiora

16 September 2021

Term 3 Week 8 2021

What's On?

Fri 17 & Mon 20 Sept Special Voting—Sec.
in School Office for BOT
Student Representative

Tues 21 Sept Election Day:
Secondary BOT Student
Representative (Library)



Fri 24 Sept: PTA Primary Disco (Level 1)
details ytba.

Fri 26 Nov: **New Yr 9 Orientation**
1.30—3pm—(Church
Auditorium) Mufti

Office staff request the return
of your 2020 Cup and/or
Trophy as presented at the
end of last year. These
awards will then be prepared
and showcased in the Office
for next terms prizegivings.



Dear Parents / Caregivers
Kia ora koutou

Please return
asap



It is great to be back at school!

I thank the new PTA Committee for 'hitting the ground running' with their organisation of the Primary Disco for next Friday.

I hope to now reassure you that the team here at school have gone through a lot of activities such as camps, prizegivings, NCEA exams etc and have contingency plans in place for being at either Level 1 or 2. We plan to make sure these activities (that occur only once a year) will go ahead if at all possible.
Ngā manaakitanga Stephen Walters

'Gracious words are a honeycomb, sweet to the soul and healing to the bones.'
Proverbs 16:24 New International Version

School Docs: RNLS Policies & Procedures
including links to our Complaints Process.
For any information regarding our Policies &
Procedures please check out rnls.schools.co.nz

User name: RNLS Password: seek

Term Dates for 2021

| | |
|--------------|---|
| Term 3 | |
| Fri 1 Oct | End of Term 3 |
| Term 4 | |
| Mon 18 Oct | Beginning of Term 4 |
| Mon 25 Oct | Labour Day—no school |
| Thurs 4 Nov | Yr 5/6 Camp 7/8 Camp |
| Fri 12 Nov | Canty Show Anniversary Day—no school |
| Thurs 18 Nov | Yrs 11-13 Prizegiving |
| Thurs 25 Nov | MoE Teacher Only Day—no school |
| Thurs 16 Dec | Yrs 0-8 Prizegiving |
| Fri 17 Dec | Yrs 9 & 10 Prizegiving End of Term 4 |



A Community That Cares

Students Who Achieve

Denchs Rd, Rangiora 7400 t: (03) 313 6332

e: admin@rnls.school.nz www.rnls.school.nz

"God is Our Provider"

But seek first His Kingdom and His righteousness and all these things will be added to you.
Matthew 6:33.

Te kura oranga hou o



Practical Music examination results:

Freya Tomlinson: Grade 1 Violin - Distinction

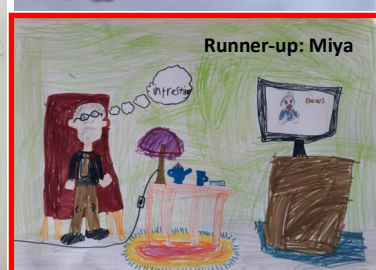
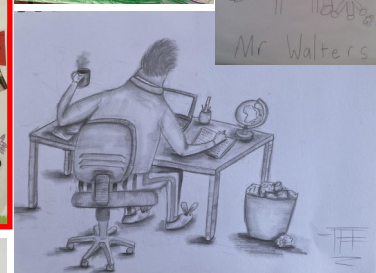
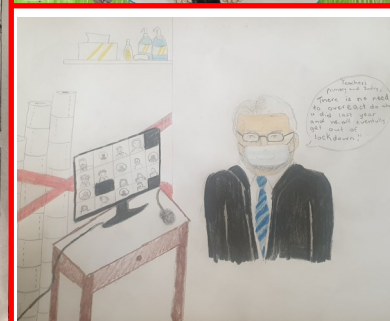
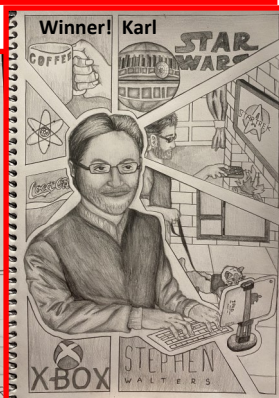
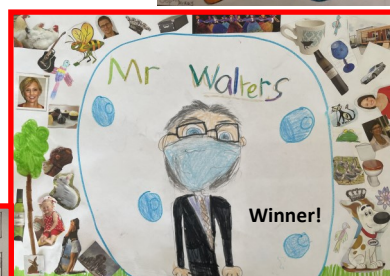
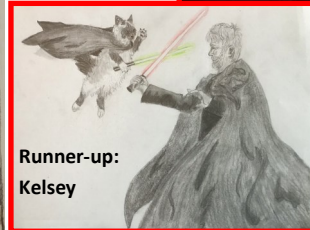
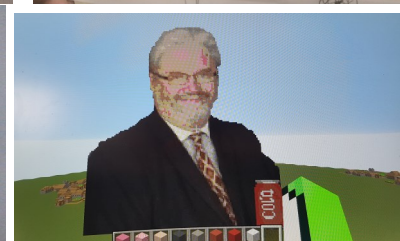
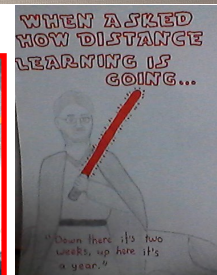
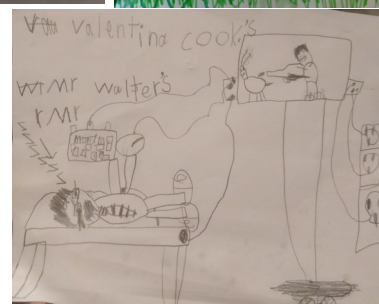
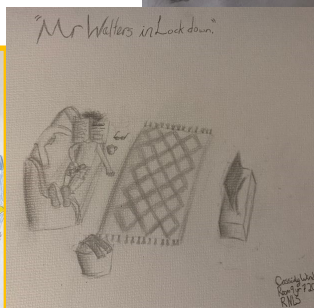
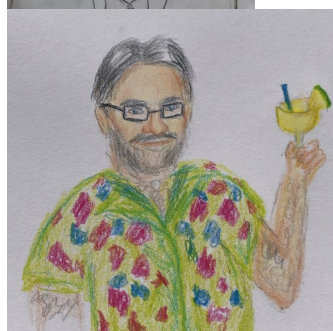
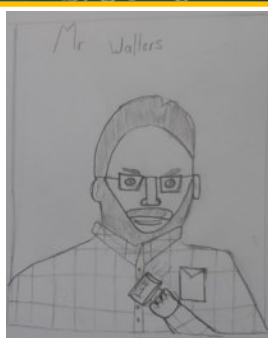
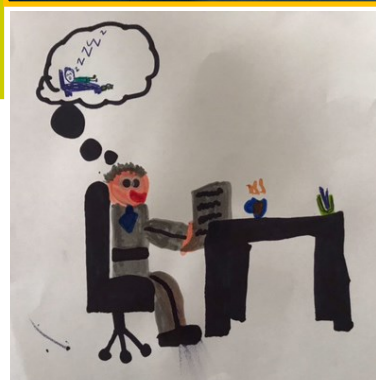
Tom Stiles: Grade 1 Violin - Distinction

Kate Couperus: Grade 3 Clarinet - Distinction

Rebekah Caldwell: Grade 4 Clarinet - Merit.



Fortunately these students sat their exam on the day we went into (18 August) Lockdown! Well done everyone.



Rangiora

Formal: 2021 (these photos courtesy of Steve Lloyd Photography.) Thank you!

On Saturday 14 August RNLS held its 2021 Senior Formal. The evening was a great success and a highlight of the year for many of our students. The organizing committee would like to thank the following local businesses for their support in donating prizes or vouchers for the evening.

Town Hall Cinemas, Rangiora Barbers, Rangiora Unichem Medical Corner Pharmacy, Back to 1990's, Everything \$2, Maki Mono, Animates, Life Pharmacy, Shoelines Rangiora, Karfa, Repco, Stan's 7 Day Pharmacy, I Adore, HKM Haircuts, Stan's 7 Day Pharmacy, Hair Gallery, Country Lane, Health 2000, Rangiora Showcase Jewellers, The Warehouse,

Jaycar Electronics,

Calder Electronics.



Extra News and Notices

Rangiora New Life School
 Thanks to the below businesses for sponsoring our school app!!

Phone 03 313 1430
 lambandhayward.co.nz **Lamb & Hayward**

Richard & Michelle
 are changing Real Estate in Rangiora

Toll Poppy

FOX DENTAL CARE

Entrust your child to the safe, loving care of our family-owned centre

KinderCare

COFFEE WORKS
 COFFEE, PASTRIES, AWARDS-WINNING BLENDS, SUPPLIES, TO-GO, CATERING & HOSPITALITY

East
 Best of Rangiora

North Canterbury
 Sports & Recreation Centre

morechoice. **mikegreerhomes**

TYREGENERAL
 Your 100% Kiwi owned commercial tyre company

MAC MILLAN PLUMBING & GAS LTD

NATE'S TREE SERVICE

For Safety's Sake

If you would like to advertise on the Rangiora New Life School Skool Loop App please email Content@skoolloop.com

To download our app: In Google Play & App Store search 'Skool Loop' and choose Rangiora New Life School once installed.

Office staff request the return of your 2020 Cup and/or Trophy as presented at the end of last year. These awards will then be prepared and showcased in the Office for the upcoming prizegivings.

CHECK OUT OUR FACEBOOK PAGE

HEALTHY SMILES EVERY DAY MENE ORA MAI
 CANTERBURY DHB

Find us on Facebook: Healthy Smiles Every Day Mene Ora Mai

0800 846 983
 cdbh.health.nz/cd
 commdental@cdhb.health.nz

Kate's Teriyaki Sushi Rice

- 2 cups of Sushi Rice
- 3 cups of water
- 6 Tablespoons rice wine vinegar
- 2 Tablespoons sugar
- 1 Tablespoon ground rock salt

Chicken

- 2 chicken thighs
- Teriyaki sauce

Fillings

- 1 avocado, sliced
- half a red or yellow capsicum, sliced
- 4 Yaki Nori sheets

Step 1 : Chicken

Marinate chicken thighs in Teriyaki sauce overnight. Put in an oven, at 160°, until cooked - approximately 25-35 minutes. When cooled, slice, keep in marinade and refrigerate until ready to use.

Step 2 : Sushi Rice

Place rice in a sieve and rinse off, under cold running water, until the water runs clear. In a saucepan, put rice and 3 cups of cold water - bring to a simmer with the lid off, stir. Put the lid on the saucepan and turn the heat down to the lowest setting and cook for 15 minutes. Leave in saucepan, with the lid on, for another 5 minutes. Transfer into a ceramic bowl. In a separate bowl add the rice wine vinegar, sugar and salt and mix until dissolved. Pour over hot rice and use a wooden spoon to mix in. Put a damp tea towel over the bowl and place in refrigerator to cool.

Step 3 : Putting together

Put Nori sheet on a wooden board, shiny side facing down. Press out rice onto Nori sheet using your hand, dampened with cold water to stop the rice sticking to your hand. Layer chicken, avocado, capsicum closest to you, dampen the Nori sheet, at the other end, so that when you roll up the sushi it will seal. Then cut into 6 - 8 bite-sized pieces. Tanoshī



This dish is inspired by a Filipino-Singaporean restaurant in the Philippines - Hainanese delights, a family favourite.

Hainanese Chicken

Frances Flora Recipe: Mom



Step 1: Prepare the ingredients
 - It is suggested to use whole chicken but any part of chicken will do a fine job. We used whole chicken and chopped it into smaller pieces to fit the pot. I minced garlic and ginger using a chopper while I cut the onion into quarters.



I peeled the garlic and ginger and put it in the chopper and did as the instructions says. You can mince it by hand using a knives and chopping board. Make sure to mince it finely.

Hainanese Chicken (Southeast Asian dish) * dish of poached chicken and seasoned rice, served with chili sauce and usually with cucumber garnishes. It was created by immigrants from Hainan in southern China"

- Ingredients:**
 -chicken
 -garlic
 -onion
 -ginger
 -salt and pepper
 -lemongrass
 -spring onion
 -olive oil
- Equipment:**
 -pot with lid
 -chopping board
 -knives
 -ladle
 -solid spoon
 -chopper (if you have one)

Frances Flora Yr 11



Step 2: Sauté the vegetables
 - Heat up some oil in the pot and sauté the garlic, ginger and onion until golden brown and fragrant.



Step 3: Make the broth
 -once the smell of the ginger, garlic and onion lingers in your kitchen, add 4 or more cups of hot water. Then, once it simmers, add lemongrass and spring onions. Bring this to a boil and add salt and pepper to taste. Add the chicken to the broth.



Step 4 :Cooking
 -let the chicken cook for 40 minutes or until cooked, you can leave it on for longer if you would like it very tender. After that, take the chicken or chicken pieces out of the broth and let it rest before cutting.

Step 5: Plating
 Once it has cooled down, plate it with a cup of rice or your desired side dish. We ate it with some Kimchi and rice made using the broth of the chicken. Enjoy!
 It is very delicious and the chicken is seasoned well. The broth can be eaten as a soup or use for cooking the rice.

<https://issue2109si.totstoteens.co.nz/>

Are you a voice for youth?

Be my Youth MP and start the change you want to see.

Email me a link to a video or send me a one-page document telling me why you would make a great Youth MP to waimakariri@parliament.govt.nz

Deadline: Monday 25 October

Matt Dooney MP for Waimakariri

Authorised by Matt Dooney MP, Environment Buildings, Wgtn

Oct Holiday Programme

Southbrook School October 2021

26 Marshall Street, Rangiora, New Zealand

| | | |
|--------------------|-----------------------|---------|
| Full Day 7:30-6:00 | 07:30 a.m.-06:00 p.m. | \$60.00 |
| Full Day 8:30-6:00 | 08:30 a.m.-06:00 p.m. | \$50.00 |
| Half Day 7:30-3:00 | 07:30 a.m.-03:00 p.m. | \$40.00 |
| Half Day 8:30-3:00 | 08:30 a.m.-03:00 p.m. | \$40.00 |

| | | | | |
|---------------------------------------|--|---|---------------------------|--------------------------------|
| Marvel 04 Oct | Gymnastics 05 Oct | Book Character Day 06 Oct | Pinat 06 07 Oct | Friday Friday 08 Oct |
| Waimakariri Youth MP 09 Oct | Private Kibdoo looking at the 10 Oct | Overseas your favourite book 11 Oct | Pinat 08 12 Oct | Friday Friday 13 Oct |
| Waimakariri Youth MP 14 Oct | Private Kibdoo looking at the 15 Oct | Overseas your favourite book 16 Oct | Pinat 08 17 Oct | Friday Friday 18 Oct |
| Waimakariri Youth MP 19 Oct | Private Kibdoo looking at the 20 Oct | Overseas your favourite book 21 Oct | Pinat 08 22 Oct | Friday Friday 23 Oct |
| Waimakariri Youth MP 24 Oct | Private Kibdoo looking at the 25 Oct | Overseas your favourite book 26 Oct | Pinat 08 27 Oct | Friday Friday 28 Oct |

NO EXTRA TRIP FEES - ALL ACTIVITIES INCLUDED & ALERT LEVEL 2 APPROVED. SUBSIDIES AVAILABLE. *OUR NEW SUPERVISOR CAN'T WAIT TO MEET YOU SOON*
 For more information, call 027 239 7890 or 027 687 0001 or email info@kibase.co.nz
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If you would like to place an advertisement in this Newsletter, please call Bernadette at Rangiora New Life School (03) 313 6332 (\$50 + GST per term).