

Please be aware that sometimes, due to unforeseen circumstances, these dates can change.

Important Dates Term 2 2018

4 June	Queens Birthday holiday
8 June	Basin Cross Country
15 June	Northern Cross Country
13 June	Winter Sports Start
20 June	BoT Meeting
22 June	Southland Cross Country
25 June	Arts/ Music Week Begins
4 July	Digital Day

Term Dates

Term 2	30/04/18 – 06/07/18
Term 3	23/07/18 – 28/09/18
Term 4	15/10/18 – 18/12/18

 Like us on Facebook to keep up with important dates and event photos.

Lab in a Box

Lab in a Box mobile science Laboratory and Aquavan will be in Te Anau between the 6th and the 9th of June. As part of the wider theme of 'water quality', groups of students and preschoolers from all five KRTK learning centres will investigate the impact of nitrogen on waterways, look at freshwater invertebrates under the microscope, find out how freshwater impacts sea water and how the properties of seawater can affect the health of amazing living animals.



Lab in a Box will also run a public event held on Saturday 9th June at Te Anau School (by the school playground) from 10:30am to 12:00pm. We are looking forward to seeing you there!

A huge thank you to the learning centres involved in the KRTK project, Fiordland Conservation Trust, Lab in a Box and Otago University Marine Studies Centre for bringing the mobile science labs to Te Anau.

All Mararoa students will travel by bus to visit the Lab and Aquavan next Thursday morning 7 June.

Congratulations Natalie Spence

Natalie has been selected to represent Southland at the South Island Tennis Invitational Teams Event in Timaru this weekend. *Well Done & Good Luck*



Pumpkin Gingerbread

Botanical name: Autumni Glowious Insidious

Where to grow: Lunch boxes, afternoon tea

Fundamentals for good growth:

100g butter, 1 tsp lemon rind
 450g diced pumpkin, ¼ cup honey
 ¼ cup molasses (or golden syrup)
 ½ cup coconut sugar (or brown sugar)
 1 heaped Tbsp finely grated root ginger
 1 egg, 1 ¾ cup plain flour
 ½ cup almond meal, 1 tsp baking soda
 1 tsp grated nutmeg, ¼ tsp ground cloves
 ½ tsp cinnamon

How to grow: Simmer pumpkin in a lidded pot with 1 cup of water, until soft. Remove from heat, add butter and lemon, mash together and let cool a bit. Whisk in the sweeteners, unbeaten egg and ginger. Add sifted dry ingredients and beat until relatively lump-free; don't overmix. Pour into greased & lined large loaf or cake tin, or spoon into greased muffin trays. Bake at 180 degrees for 40-60mins, until centre springs back when lightly touched, or for 20-30mins for the muffins. Cool in tin for 5 mins before removing.