



## OUR VALUES

These are our expectations

### Compassion Aroha

- Show **empathy**.
- **Pride** for myself and school.
- Work as a **team**.

### Courage Toa

- **Persevere**.
- Make **good** and **honest** choices.
- Show **confidence**.

### Respect Whakaute

- **Speak** with and **show** respect.
- **Let others learn**.
- **Caring** for equipment and property.

### Responsibility Kawenga

- **Ready to learn**.
- Be **committed**.
- Take **ownership** for my choices.

## THE 4Rs

Our Learning Muscles  
How we do things around here

- **Resilience**
- **Reciprocity**
- **Resourcefulness**
- **Reflectiveness**

# Fordell Flyer

Community partnership creating confident, connected life-long learners.



Tēnā koutou, nau mai, harere mai. Welcome back to school and a busy Term 4. This Flyer I will explain a bit about Ag Day for our new families. If you are available early on Friday 30 October in the morning, we would love your help with setting up the yards from about 8am and then at the end of the day dismantling them all.

**Pet Day and Ag Day** – Week 3 is Ag Week with Thursday 29 October being Pet Day and Friday 30 October being Ag Day. Ag Day is the day we really celebrate that Fordell School is a rural school in the heart of an amazing rural community. **For our new families it is a fantastic day that is thoroughly enjoyed by not only our students but also our families. You are all invited to join us as it is a fabulous day (parents, grandparents, friends...),** we often have previous students turn up too – which we love. On Ag Day

(Friday) we all start together and then head off to Lamb and Calf judging. After this we lead into House Challenges – each student takes part in their year level challenge earning points for their house. Just to give you the heads up is the **House Bake Stall**. Each student is in a school house (**Miro, Kowhai, Rata, Tawa**) and on Friday bring along baking to go on their House Bake Stall – usually baked with their house colour and theme in mind. This is then judged by one of our outside judges and the results go towards our overall results from the day. The baking is then sold off and the profits we raise go back to our students towards fun whole school games and activities/trip. The Fordell Young Farmer Finals are run towards the end of the day. Throughout the day you are also invited to go through classrooms and look



at the exhibits that students have created – these will be set out in all classrooms. Have a go at matching the staff photos, cups of tea and coffee are available and we will be running a BBQ for you to purchase a delicious sausage or two. Further on in this Fordell Flyer you will see a programme of events. Bring your gumboots and join in the fun (the parents v teachers is always a great competition in one of the challenges). We look forward to seeing you all on the day ☺

**Mathex** – Last week our 4 Fordell Mathex Teams competed in the annual Mathex Competition. It was a tough competition with all teams performing well. Well done to all our teams and a huge congratulations to our Year 5 Fordell Mathex Team that placed 3<sup>rd</sup> ☺



See you all next week at Pet Day and Ag Day.

Ngā mihi nui.

- Yvette Moorhouse, Principal



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## Term 4 Week 1 we celebrated



awards:

### Senior Hub

**Sienna Rossiter** for showing great determination and courage during our mountain biking challenge.

**Coby Cooper** for being such a star this week.

**Emily Mackintosh** for showing the value Respect.

### Junior Hub

**Te Raukaha Hiroti-Waitai** for showing confidence in his learning.

**Kahukura McMenamin** for always trying her best in her learning.

### FORDELL VALUE CERTIFICATES

*These students have received a certificate for displaying the school values on a consistent basis. Congratulations to the following Fordell School students:*

*Jaxson Smith, Aurora Waara, Macey Spicer, Aston Hayward, Sasha Pullen,*

*Te Ao Marama Hiroti-Waitai, Jordan Dunn, Scott Hughes, Duncan Mackintosh,*

*Kiana Te Kahika, Xavier Gardiner, Annabel Dwyer, Korbin Gabbott,*

*Mareca Kendrewaca, Indigo Hayward, Andrew Grice, Emily Waldron, Luca Kuehne, Kobi Aufer.*

### FORDELL VALUE BADGES

**BRONZE BADGE** – **Andrew Grice**

## Term 4 Week 2 we celebrated



awards:

### Senior Hub

**Emily Waldron** for showing great resilience and perseverance in her art pieces.

**Samuel Macrae** for always being a helpful class member.

**Jessie Miller** for working hard at her reading and handwriting.

### Junior Hub

**Charlotte Wenn** for always trying her best in her learning and being a positive member of Room 4.

**Maggie Wright** for being a positive class member and always doing her best.

### FORDELL VALUE CERTIFICATES

*These students have received a certificate for displaying the school values on a consistent basis. Congratulations to the following Fordell School students:*

*Gracie O'Neill, AJ Ngamu, Axel Michie, Anthony Rowe, Keegan Spicer,*

*Tatum Williams, Georgia Martin, Lennox Brotherton, Anya Sewell, Emma Vincent,*

*Mackenzie Cook, Annabelle Spetch, Lyric Cooper, Kindle Alderton, Eli McLeay,*

*Te Raukaha Hiroti-Waitai, Maddix Watkins-Oxtoby, Sophie Cranstone,*

*Ulamila Kendrewaca*

### FORDELL VALUE BADGES

**VALUES BADGE** – **Kiana Te Kahika**

**VALUES BADGE** – **Lennox Brotherton**

## Fordell School Photos

Term 4 Week 4

WEDNESDAY 4 November

Due to the large growth in numbers (and not enough school uniforms) **we will not be doing class photos in school uniform.** If you wish for your individual to be in school uniform please let the office know.

## 2020 Dates

### Term 4

#### Week 3 – AG Week

Thursday 29 October – Pet Day

Friday 30 October – AG Day

(with Lamb and Calf showing, The Great House Baking Stall, House Challenges, Young Farmer Finals).

#### Week 4

Tuesday 3 Nov – Cluster Athletics

~~Tuesday 3 Nov – Arahui Cross Country (CANCELLED)~~

Wednesday 5 Nov – School Photos (changed date)

#### Week 5

Monday 9 Nov – BOT Meeting

#### Week 6

Monday 16 Nov – **Teacher Only Day**

Tuesday 17 – Thursday 19 November – Year 5&6 Camp (NOTE date change)

#### Week 7

Friday 27 Nov – Tough Kids

#### Week 8

Friday 4 Dec – Year 7&8 Dinner and Dance

#### Week 9

Monday 7 Dec – BOT Meeting

Monday 7 – Thursday 10 Dec – Bike Skills for whole school

Wednesday 9 Dec – 2020 Fordell School Prizegiving (**note date change**)

#### Week 10

Tuesday 15 Dec – Last day of school year.

### 2021 Term Dates

#### Term 1

Starts: Wednesday 3 February

Finishes: Friday 16 April

#### Term 2

Starts: Monday 3 May

Finishes: Friday 9 July

#### Term 3

Starts: Monday 26 July

Finishes: Friday 10 October

#### Term 4

Starts: Monday 18 October

Finishes: Wednesday 15 December

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### Happy Birthday to the following Fordellians:

Wednesday 14 October – Thomas Dwyer  
 Wednesday 14 October – Niko Te Kahika  
 Saturday 17 October – Lyric Cooper  
 Monday 19 October – Angel Landon-Lane  
 Friday 23 October – Grant Gaisford

Fordell Pet Day Friday 30<sup>th</sup> October- VIPs  
 Don't forget to invite your VIPs to our special day. There will be plenty to see and an opportunity to share what has been created. There will be our Famous Bake Sale, Sausage Sizzle on our new school BBQ and other fun activities.

Pre orders for Room 5 Leavers Jersey Hangi Fundraiser – Pick up Friday 6 November. These can be paid for on the day also \$10 each.

**Please note that we do not have eftpos facilities here at school, therefore you will need to bring cash.**

## Fordell Cookbook Taster Gracie O'Neill's Family Broccoli Salad

1 large broccoli head  
 4-5 cooked rashers of bacon  
 ½ cup of grated cheese  
 ¾ of a red onion, cut up very fine  
 ¼ cup of raisins or dried cranberries  
 Handful of toasted pine nuts and pumpkin seeds



Dressing  
 ½ cup mayonnaise  
 2tbs of sugar  
 2tbs of white vinegar



Cut the broccoli into florets (smaller the better if you are eating it raw, or you can blanch them if you are wanting a bigger floret)  
 Chop bacon up into small pieces.  
 Add all ingredients into a bowl (except for nuts and seeds)  
 To make the dressing, mix all ingredients together until smooth (or blast in a blender)  
 Mix through the dressing just before serving and sprinkle with toasted nuts and seeds.  
 This is a nice alternative to a green salad, and I promise you that everyone will love it even kids!

## 2020 Fordell School Young Farmer Heats



This week saw Fordell students running through our Young Farmers course. Loads of laughter and supporting cheers could be heard from those waiting their turn. The heat times were very close which shows how talented and skilled our Fordell young farmers are. The course this year was made of stacking wood, dragging it in a wool fadge a distance, fuelling up your 4-wheeler and driving it through a course, putting on the drench gun, drenching a sheep, putting together hoses and clips, walking across a plank (aka farm creek) and writing a label and

nailling it onto a plank. On Ag Day, Friday 30 October, we will have our finals where the course will have a few extra components to it. I wonder who will win this year??? The 2020 Fordell School Young Farmer Finalists are (Reserves are if any of the finalists are away on the day):

Year 0 -2	Year 3 and 4	Year 5 and 6	Year 7 and 8
Axel Michie	Julian Dunn	Tristan Dunn	Anya Sewell
Dallas Gibson	Nathan Cook	Maks Reitsma	Duncan Mackintosh
Aubrie Sollitt	Indigo Hayward	Sam Macrae	Blake Sollitt
Lucas Sollitt	Livi Gordon	Carter Watkins-Oxtoby	Thomas Dwyer
Reserve: Maddix Watkins-Oxtoby	Reserve: Abi Glasgow	Reserve: Wyatt Alderton	Reserve: Emily Waldron

**\*\*Check out the Young Farmer photos on our Facebook page and the Fordell School website [www.fordell.school.nz](http://www.fordell.school.nz)**

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## ROOM ONE NATURAL FIBRES STUDY

In Room 1 this week we have been learning about the natural properties of wool.

We discovered we could make funky felt balls for animal sculptures, games and ornaments by taking wool (straight from the woolshed) and adding a little bit of hot water, soap, and friction to start the felting process. We needed our **Fordell can-do attitude** and plenty of **resilience** to get the job done. It was exciting to see how strong the felted fibre became and how white the natural wool colour was once washed. Check out our final creations next week!



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## Fordell School

Pet Day Thursday 29 October and Ag Day Friday 30 October  
Programme and Information



### Pet Day – Thursday 29 October

**Caged pets** arrive at school by 1.00 to the Tin Shed. They will be judged on: condition, description and care. Caged pets to go home at 1.45.

**Dogs** arrive at 1.15 to the School Field. They will be judged on: condition and obedience. Dogs are to go home after judging. All dogs need to remain on a lead and only dogs that are with Fordell student are allowed.

Certificates and ribbons will be given for 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> on Thursday after the events.

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### Ag Day – Friday 30 October

8.15 – 9.00am: Lambs and calves can arrive at school between these times.

Lambs: Must be kept tethered on fence on top field between Pavilion and gate to paddock.

Calves: **MUST be kept tethered to your vehicle** and supervised by an adult during judging to ensure safe distancing for biosecurity. Lamb judging will begin at 9.10. Calf judging will begin once all the lambs have been judged. Once animals have finished being judged and the prize giving for your child's section has finished animals can go home.

### House Baking Competition

All families are expected to contribute some home baking. House baking stalls will be set up **under the gazebo at 8.30am.**

Placings and points will be awarded to the most appetising house stall.

Baking will be sold after judging is completed at 10.00am.



### Ag Day Programme: Friday 30 October

#### Morning Programme

**9.05:** Welcome and Briefing

**9.10 – 11.45:** Judging of Lambs

Judging of Lambs on tennis courts – 1<sup>st</sup> Section

**Middle Students (Year 3-5) – Leading and Calling**

**Junior Students (Year 0-2) – Condition and Relationship**

**Senior Students (Year 6-8) – Condition and Relationship**

**Prizes awarded for 1<sup>st</sup> section**

**Fordell Pre-School: Handling, Relationship and Condition**

Judging of Lambs on tennis courts – 2<sup>nd</sup> Section

**Junior Students (Year 0-2) – Leading and Calling**

**Middle Students (Year 3-5) – Condition and Relationship**

**Senior Students (Year 6-8) – Leading and Calling**

**Prizes awarded for 2<sup>nd</sup> section**

Certificates and ribbons will be given for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> in each section. The three winners from each section will then re-enter the ring and be awarded the overall winner of the section.

Judging of Calves (after lambs)

**Judging of calves (Year 0 -5) – Handling | Condition and Relationship**

**Judging of calves (Year 6 – 8) – Handling | Condition and Relationship**

Certificates and ribbons will be given for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> in each section. The three winners from each section will then re-enter the ring and be awarded the overall winner of the section.



#### Afternoon Programme

**12.15 – 1.30:** Fordell School House Competitions

Junior Students Lead and Feed

Middle Students Farmers' Relay

Senior Students Drenching Experience

**1.30 – 2.15:** Young Farmer Competition Grand Final

**2.30:** Final Prize Giving



#### LUNCH

Fordell School BBQ will be available from 11.00.

Sausage on a stickp - \$2

Meat Pattie & onion - \$3



Parent Helpers are needed for the day to help set up and clean up. Please see Juanita in the Office if you are able to help.

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