

DEVELOPING LEARNERS FOR LIFE

13 JUNE 2022

# Waikite Valley School

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*We are: Confident, Optimistic, Unique, Respectful, Adventurous, have Grit, Enthusiastic*



## The Heads-up for the week ahead....

- **Tuesday 14 June** - Grip Leadership day (11 Senior Leaders)
- **Wednesday 15 June** - Ripa Rugby tournament (yr 3-4 & yr 5-6 team)
- **Wednesday 15 June** - BOT Meeting 4pm
- **Thursday 16 June** - Reporoa Cluster Cross Country @ Rerewhakaaitu
- **Friday 17 June** - RNZB Dance Classes - All classes (Settler's Hall)
- **Friday 17 June** - Creative Fibres - teaching GPA to knit, weave etc.

## Upcoming Dates....

- **Tuesday 21 June** - Rural Cluster Cross Country at Kaharoa School
- **Wed 22 June** - SCHOOL MATARIKI CELEBRATION - Hangi/Hakari
- **Friday 24 June** - **Matariki observed**

## Kia Ora Koutou Whānau, **CELEBRATING MATARIKI**

Next week will be our first national public holiday to mark our Māori New year. Matariki is the star cluster that appears in the morning sky in mid-winter. Te Mātahi o te Tau (the Māori New Year) is a sign for people to gather and honour those who have passed, celebrate the present and plan for the future.



For our tūpuna, our Māori ancestors, astronomy was interwoven into all facets of life. Close and careful observations of the movements of stars and planets, the changing position of the sun, the phases of the moon and the appearance of comets and meteors were recorded and handed down from generation to generation as part of Māori oral tradition. This knowledge is used to guide planting, harvesting, hunting, fishing and most of our day to day activities. Observations of the natural cycles of the environment - the flowering of plants, spawning of fish etc. is all part of Mātauranga Māori. This astronomical knowledge sits at the heart of our ecological calendar and guides our daily life.

In honour of this celebration we will be having a day of learning that is based around the Te Ritenga - Matariki Ceremony. The end of this ceremony is a hakari / shared feast.

We will need a community effort to make the day a success - please see the next page of the newsletter to find out how you can help make our Matariki Day something to remember!

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# WAIKITE VALLEY SCHOOL MATARIKI CEREMONY PLANS

The rising of Matariki in the morning sky is observed in the month of Pipiri. In the lunar phase of Tangaroa we celebrate its rising with a ceremony called 'whāngai i te hau tapu' and is guided by tohunga (cultural and spiritual leaders).

This traditional ceremony has 3 parts:

1. **Te Tirohanga - The viewing:** The appearance of Matariki is carefully observed and the brightness, movement and clarity of the different stars in the cluster would determine the features of the impending year.
2. **Te Whakamahara i ngā mate - Remembering the dead:** The names of those who have died since the last rising of Matariki are called out in the presence of the star cluster. We believe Matariki cares for those that have died over the year, and when it rises again the spirit of those passed become stars in the sky. We mourn at this time and our tears guide our loved ones into the sky to become stars.
3. **Te Whāngai i ngā whetū - Feeding the stars:** Because many of the different stars are associated with food, and its role is to care for our dead and bring forth the bounty of the year, we give thanks by offering food. Food is taken from our gardens, forests, rivers and ocean and is cooked in an earth oven. When we open the hāngi, the steam of the food rises into the sky to feed Matariki.

## **NEXT WEDNESDAY (22 June) we will be having a hautapu as follows:**

Every class will take part in sharing over the day:

- Stories of those in our whānau who have died and how we remember them;
- Giving thanks for the year and events that have taken place since last Matariki;
- Writing down wishes, goals and plans for the year ahead;
- Celebrating with shared waiata and kapa haka;
- Coming together as a school community to feast on our hāngi.



You are welcome to come and join us for the day. **We will need help to prepare food, prepare the hangi pit, hangi fire, baskets, hangi stones etc.** We will also need donations of food from: the garden (potato, kumara, cabbage, carrots, corn on the cob etc.); fresh water (watercress, trout, eel etc.); salt water (snapper, kahawai etc.); forests/trees (pork, mutton, chicken, venison etc.). If you want to donate stuffing, steam pudding, rewena, fried bread or any other food that would accompany our hāngi that would be greatly appreciated too.

Please contact the office (text: 021 294 9633) if you can help with any of the following:

- Help with the hāngi (sacks, muslin, baskets, hangi stones, digging the hole, working the hāngi on the day etc.) - we will need at least 6 adults.
- Provide any of the food required - need kai for about 100 people.
- Help to prepare the food and pack into the baskets - we will need at least 4 adults.

The more help we have, the easier the day will be and the more it will feel like a community event with people gathering together to celebrate.

# HOW CAN YOU HELP?

## FOOD

- Chicken
- Pork
- Venison
- Beef
- Mutton
- Potatoes
- Kumara
- Rewena
- Fried bread
- Steamed pudding
- Stuffing
- Trout
- Eel
- Snapper
- Kahawai
- \_\_\_\_\_

## HĀNGI

- Food baskets
- stones/railway irons
- Wood for fire
- Dig hole
- Long handled shovel
- Muslin
- Sacks
- Clean sheet (not slept in)
- Food preparation
- Watching fire
- Watching hāngi
- Unpacking food
- Serving
- \_\_\_\_\_



Other suggestions for help on the day: ★

- Teach or lead a waiata
- Share a story
- \_\_\_\_\_

Name:

Phone:

Take a photo of this page once complete & send to : 021 2949633

# HĀNGI

## Step One - Preparation

The key to a successful hāngi, is to have good rocks, and good wood. In order for your rocks to absorb a sufficient amount of heat, they need to be volcanic. Non-volcanic stones will crack and explode which can be dangerous, and ultimately undermine the success of your hāngi.

When gathering wood, it is important to take into consideration what types of wood will burn over a long period of time and gather lots of heat. Generally these are hard woods, but to save our native forests Macrocarpa is excellent as it is easy to find, creates lots of heat, and a good pile burns easily for 3-5 hours - a perfect amount of time for your hāngi stones to turn white hot.

A common misconception is that you need a deep hole or pit for your hāngi. This is not necessary as it can become reasonably difficult to place and remove food from the hāngi. Depending on the size of your hāngi, a good hole should be deep enough to fit the hot stones in, as wide as the bottom baskets and then slightly flair out to the sides, similar to a wok. This means later when placing the muslin and sack on top of the food, these will not get burnt by uncovered hot stones (This is important because burnt sacks can substantially hinder the flavour of your hāngi).

Before you begin, you should have good nonflammable sacks, mutton cloths and a sheet (that no one has slept on) soaking in a tub, or barrel of water. The water within the wet sacks combined with hot stones will later create the steam necessary to cook the food, therefore this is extremely important no to forget.

You must also be prepared to shelter the hāngi, remember, wind kills a hāngi, not rain. This is due to wind getting in beneath the dirt and cooling the stones. Therefore, a tarpaulin, and corrugated iron together are very good to protect your hāngi. If the day is nice this may not be necessary, but it is better to have these on site, as proper preparation prevents poor performance.

## Step Two - The fire

The method I was taught was to build the fire besides the hāngi pit, and relocate the hot stones into a clean hole. You will need to have no skin vulnerable when performing this, as this process is very hot. It also pays to have extra workers on hand to rotate when the fire gets too hot. The relocation of the stones needs to be performed swiftly to make sure the stones maintain as much heat as possible.

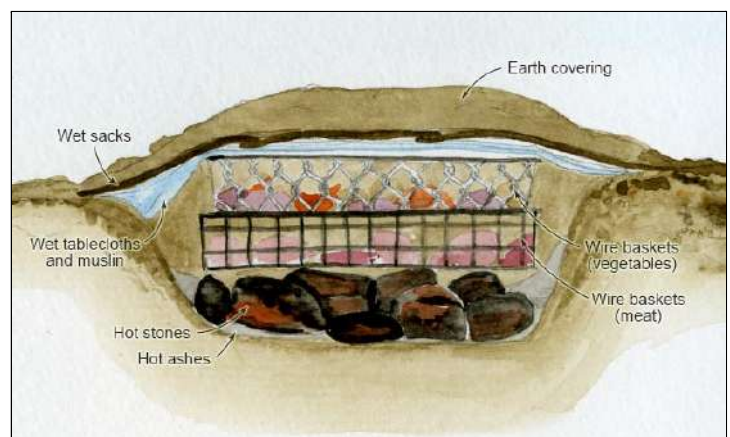
There is no particular way to stack the fire, as long as there is room to light the fire underneath the wood, and the volcanic stones are placed throughout the pile, in places more likely to gather heat (this is not extremely important as the stones can always be replaced back on the fire when the fire is alight). If you stack the wood, the day before the hāngi, then it is important to cover the wood in case it rains.

The fire needs to be lit approximately 3-5 hours before you wish to start cooking. This allows enough time for the stones to gather heat. While the fire is ablaze, it is important to have people mind the area, placing stones back into the fire if they fall out, and generally keeping an eye out to prevent any hazardous situations.

## Step Three - Food Preparation

It is possible to hāngi most types of foods. Generally, we cook chicken and stuffing, beef, pork, potatoes, pumpkins, kumara (sweet potatoes) carrots, and steamed pudding, but whatever is available will probably be good.

While the fire is burning, you normally have enough time to prepare the food. First you prepare the vegetables, (this must be small enough to be cooked but not too small or it will go mushy), then place vegetables into a muslin bag and soak in a pot. Meat



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traditionally was wrapped with leaves of edible plants, today we often use cabbage or other brassica leaves (cauli, broccoli).

Once all the food is prepared, line the hāngi baskets with cabbage leaves and wait until the fire is ready.

#### Step Four - Covering of the Hāngi

When the stones are visibly white and hot it is time to cook the food. First you must clear any wood that is still burning into a spot out of harm's way. Now with long shovels begin to transport the hot rocks from the fire into the hāngi pit. This needs to be done as fast as possible and rotating workers efficiently so when others rest someone is available to take their place.

Once all the stones are placed side by side in the hole, with no room for the heat to escape, gently slap the hot rocks repetitively with the wet sacks creating steam. After doing this briefly, place the food baskets on top of the hot stones, normally meat, and poultry go on the bottom layer closer to the heated stones, then vegetables on the second layer. (The food should always be on hand during this process so it is covered as soon as possible.)

First you need to cover the food with a wet sheet of material which no one has slept on, this needs to be wide enough to cover all the food and touch the side of the hāngi pit avoiding any rocks. Then you begin placing the wet sacks over the food. Remember when you are uncovering the hāngi if any dirt gets on top of the food the hāngi will be ruined, so it is best to strategically place each sack. The first sack you put on should be the last one you take off, this needs to go onto the very top of the food. Then you place the others overlapping the previous sack until all the food is covered. The last sacks placed on should be the ones at the base of the food and sides of the hole.

When covering the sacks with dirt, always start covering them from the edges, slowly making your way to the top, this is to ensure no dirt will cave onto the stones or food. Once the hāngi has been covered, gently pat down on top of the dirt to make it smooth. If any steam is seeping through, place more dirt on top of the places releasing steam. This needs to be repeated throughout the next 2-3 hours when it occurs.



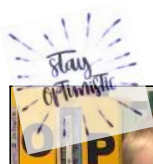
#### Step Five - Uncovering the Hāngi

After approximately 3 hours have lapsed, it is time to uncover the hāngi. This is the easiest part of the entire process but you should take extreme care. Slowly scrape the dirt off as carefully as possible until you come across the sacks. Now begin to peel the sacks off, beginning from the outer layers making your way to the initial sack. It is very important to not let any dirt get on to the food. The sacks should be hot, but will be removed with bare hands. Hopefully by this stage steam should be rising off the hāngi. After you remove the sheet of material, two people per basket should be on hand with gloves or towels ready to remove the food, and take it to a workstation, to carve and prepare the food for service.

He manako te koura i kore ai!



## VALUES AWARDS - TERM 2, WEEK 7



Pod 1 - Lachlin McNaull & Kayla Temata



Rm 2 - Zoe Morrissey & Xavier Foster



Hockey - Players of the Day  
Tyler Barrett, Felix Topp & Jonathan Haskins



Rm 3 - Ben Briggs & Ruby Oldfield

Grit

ENTHUSIASM



Rm 4 - Arvontia Mcleod-Larkins & Alex Chamberlain (Absent)



G.P.A. - Harriet Topp & Josie Morris

## Waikite Valley Hot Pools 50th Celebrations

When: Sunday 3rd July

Where: Waikite Valley Golf Club

Time: 11am - 2pm

Cost: \$20 per person

Register at: [www.hotpools.co.nz](http://www.hotpools.co.nz) (Registration closes 24 June)



### Waikite Valley School Contacts:

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Parents-Teachers Association Chairperson - Crystal Carroll ph. 021 175 0487

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*Carolyn Morris*

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