Putting Northland first

The Oturu School problem-solving team – Manaaki Jakobs Te Paa, Teina Snowden, Annaleah Cassidy-Taylor and Ayvran Mackie – tell us their story...

Our team of Bee Friendly Problem Solvers will be representing New Zealand at the International Future Problem Solvers conference in June 2011.

The conference is held annually in America and is attended by hundreds of students from all over the world. This year it is hosted by the University of Wisconsin-La Crosse.

We have been very busy fundraising in order to make our trip possible. We need to raise nearly $40,000. Wow, what a lot of money!

We have been holding sausage sizzles and raffles and have been very fortunate to receive a large donation from Cookie Time. They also helped us contact Air New Zealand which paid for our international flights. Thank you very much, without your support we would never have made it!

Our project
Honeybee numbers are declining all around the world so we need to act fast and bring back the bees. Many people don’t realise the importance of honey bees for our survival and are unaware of how to help the bees.

We need bees to pollinate crops and the bees need flowers for pollen and nectar. How might we, the Bee Friendly Problem Solvers, raise awareness of the importance of bees so people in our community will take action to encourage the bees back into their gardens in 2011 and into the future?

We wouldn’t be able to do many things at our school without the help of bees.
In our school orchard we grow feijoas, apples, bananas, oranges, mandarins, guavas and macadamia nut trees. We would not get any fruits from these trees if we didn’t have bees to pollinate them.

We also pick olives from our trees and around the district. The olives are pressed into oil and then bottled. The labels are designed and printed by the students and then the oil is marketed.

We also make ointment with kawakawa leaves that helps your skin feel and smell good. We grow the kawakawa at school, use the olive oil that we have made and add lavender from our school gardens for scent. It also contains beeswax which comes from our own hives.

Annaleah: We are excited to go to different places and to stay at Mike Moore’s house. We will be going on tours around LA and Washington DC and shopping.
Manaaki: We are excited about going to new places and having new experiences and being in the Community Problem-solving Competition in Wisconsin.
Teina: We are excited about presenting our powerpoint about our project at the NZ Embassy in Washington DC.

We are all looking forward to going on the plane, watching TV in our seats, playing games, going to flash hotels, and people talking to us about the bee problems. We are in the AirNZ flight magazine so people might recognise us and think we are famous!

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Kia ora tatou FROM THE REGIONAL CO-ORDINATOR

Welcome to the first Northland Enviroschools Newsletter for 2011…and first things first, I hope you like our new look! I’m keen to get your feedback on the design and content so if you’d like to email me any suggestions, I’d love to have them.

Northland Enviroschools highlights for Term 1 2011 included:
• Three ‘Kick Start to Enviroschools’ workshops in Kaitaia, Taheke and Whängārei.
• The first Enviroschools workshop for Caretakers held at Oturu School, Kaitaia.

There’s plenty to be a part of in Terms 2 and 3 – check out the ‘dates to remember’ on page three.

Happiness is a butterfly!

Noho ora mai, Susan Karels
Enviroschools Regional Co-ordinator

Islands of Life

Maeve, Hannah and the Kahurangi Media Liaison Group tell us about Kamō Intermediate School’s Islands of Life projects…

This term Kamō Intermediate’s Islands of Life groups have been very busy. The Butterfly House and planting of 15 swan plants to encourage butterflies is working well. We made the house last year and the butterflies are now starting to hatch out of their cocoons.

The weta farm group has started planning the weta house and we are getting the wood. We will be building three of these as well as trying to build up our weta colony.

Our landscaping team is developing a new island of native plants. We are again focussing on plants that provide food for birds and insects. So far we have decided on kowhai and hebe plants.

It was a problem-solving job to move our veggie boxes from one side of the school to the other. Now they both have sun and are ready to be planted with winter vegetables.

Our best news though is the eco-pond which has been completely revamped with a new pump and layout.

We also replaced the lids and buckets for our worm farm. They catch the worm ‘wee’ for fertiliser, which we use on our trees. The worm farm is now using 70 percent of our school scraps.

We love it when we see Islands of Life on our time-table for the day.

2011 Scrapbook Cover Competition

The annual search for a fabulous picture or design – that will grace the cover of the 2011 Scrapbook – is on again.

The picture must reflect the New Zealand environment based on the kaupapa ‘Earth to Earth’. Northland Enviroschools Regional Co-ordinator for the Northland Regional Council Susan Karels says Northland schools have won the competition two years running so she’d love to make it three in a row.

“The students should think about projects and actions happening in their school,” she says.

“Some good examples are things like structures – huts, buildings – that have been designed to easily integrate back into nature or fantastic food gardens that the students have planted and harvested.”

“Habitats the students have created that allow natural cycles to flourish in their school or community are also great sources of inspiration.”

The design can be created using any media as long as it can be posted safely and scanned. Entries must be received by Friday 26 August. Please send entries to: The Enviroschools Foundation, 16 Park Terrace, Hamilton 3204.

Up to six Northland schools can also have a page published in the Scrapbook. Information about this and the cover competition will be sent to all Northland Enviroschools soon.

The competition is open to any student from any Enviroschool in Aotearoa.

Recommended resources

NZ Geographic school books

A new series of five books will be available to schools later this year from NZ Geographic.

The first is Land, Series 1 and covers different plants, birds and animals within a particular ecosystem. Exploring New Zealand’s Forest Canopy is the first title in the series, which will be followed by:
• Exploring New Zealand’s Wetlands
• Exploring New Zealand’s Rivers
• Exploring New Zealand’s Alpine Regions
• Exploring New Zealand’s Desert

Early next year will see the release of five books in the sea series and later in 2012 the second series in each of land and sea.

The books aim to cover as much of New Zealand as possible in terms of setting and will be accompanied by a teacher resource book, which can be purchased in spiral-bound form or downloaded in sections in PDF format. Digital versions of resource materials will also be available for teachers.

Pre-sales are currently available with a special discount of 15 percent for schools buying boxed sets of six or more titles. The first books are due for release in September or early October.

All school orders of whole series placed before May 31 will receive substantial discounts, and five free teachers’ guides, one for each of the five titles – worth $134.75.

For more information go to: www.nzgeographic.co.nz/education

Did you know the life-span of an adult butterfly is from two weeks to nine months?
What do courgette fritters, spinach flans, salads and homemade pizza have in common – and it’s not that they’re all food?

For the catering group at Dargaville Intermediate these gourmet treats have all been made using vegetables grown by the school’s Environmental Studies students.

Diane Papworth, who leads the Enviroschools programme at the school, says the students really enjoy using the produce from their own school garden.

“This term, one group will be cooking baked spuds with their very own potatoes, which they planted in term one,“ she says.

The school received funding through the Northland Regional Council Environmental Curriculum Awards to build a poly-house in 2010 and this year the Environmental Studies groups have begun propagating seedlings and plants in it.

“The students have also re-established raised garden beds to grow their vegetables and in the future they are planning to propagate rare native plants from the area,” says Diane.

The school runs a specialisation programme for all its students in a three-week rotation. Catering and Environmental Studies are two of the specialist options with everyone who gardens then cooking and eating the produce once it’s matured.

“The Environmental Studies classes promote living sustainably with the goal to link this to other curriculum areas,” says Diane.

“The students eat what they sow – plant spuds and they will eat roast potatoes or baked spuds.”

“Every student has the opportunity to take part in a range of learning and action in, about and for their school and local environment,” says Diane.

Garden to kitchen

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“Every student has the opportunity to take part in a range of learning and action in, about and for their school and local environment,” says Diane.
A colourful fusion of tikanga Māori, art and Enviroschools came together for Karetu School pupils – and their visitors – at the end of last year with the production of a series of ‘Bird Plays’. At the end of the year we combined the work we had done in art, Enviroschools and tikanga Māori to produce three plays based on traditional Māori stories and nga manu,” she says.

The junior school retold the story ‘How Kiwi lost his wings’, the middle school ‘How Maui slowed the sun’ and senior students retold ‘Hatupatu and the bird woman’.

“It was a huge effort for the students involved and a great example of the way in which Enviroschools can be included in all areas of the curriculum.”

Cherie Anderson, Enviroschools Lead Teacher, says the school is very lucky to have diverse grounds with a wetland and native bush area while also being on the doorstep of where the artist Fredrickstein Hundertwasser, who was a great environmentalist, lived and worked.

“We studied his styles and techniques and created a 10 metre mural in his style. At the

Four Northland kura will take part in regional hui in term three as part of this year’s Te Aho Tū Roa – Kōtuia! programme.

The three-day Māori immersion hui will bring together the Northland kura to explore this year’s kaupapa matua of kai – food.

Te Rawhitiroa Bosch, Kōtuia! Programme Manager, says the hui will enable the kura to develop action and their kōrero o nehe into performance pieces that they will share at Kōtuia!

“Students will explore stories from the past – ngā kōrero a ngā tūpuna – that illustrate their connection and belonging to place, specifically to significant sources of kai in their area,” he says.

“Kai is an essential part of our lives so we’re exploring what we know and look to the traditional stories of our tupuna, our ancestors, to bring to life the traditions and knowledge of those times that are relevant and will help us to feed ourselves in the days ahead.”

The Northland hui will be held from 24 to 26 August and 29 to 31 August – venues to be confirmed.

Anyone interested in information about Kōtuia, the programme or hui should contact Te Rawhitiroa Bosch at rawhitiroa@enviroschools.org.nz or phone 027 421 9046.

Calling all young film-makers – and all supporting teachers, lecturers, youth workers, family and friends!

It’s time to start thinking, planning and filming for the 5th The Outlook for Someday sustainability film challenge.

Entry deadline: 30 September

The challenge: make a sustainability-related film, any genre, filmed with any camera and any length up to five minutes.

Who can enter? Anyone up to the age of 24 years, either individually or in a team.

Check out the website for more information: www.outlookforsomeday.net