

Mt Roskill Intermediate School Library

Newsletter #3, May 2020



Editorial

Happy May to you all. In Europe, the beginning of May is often celebrated with Spring Festivals.... Here on the other side of the world it is Autumn, the season of rain and falling leaves. This year, we should be celebrating any and all rain as Auckland desperately needs it. Look at this picture of one of our water dams in the Hunua Ranges:



Watercare needs us to do the following:

- Keeping your showers short (four minutes or less)
- Run your washing machine and dishwasher only when they're full
- Don't wash your car
- Don't water blast your house
- Don't hose your lawn

What else is on this month... well we're in Level 3 of our Covid-19 crisis which seems to mean Lockdown but with takeaways!



My family and I had a go at the ANZAC crafts and biscuits. My son's biscuits turned out interesting as he added a lot of extra sugar.

It is NZ Music Month in May, so maybe you should try out some NZ music playlists on Spotify. And also, there is still plenty of time to read, so get to it!

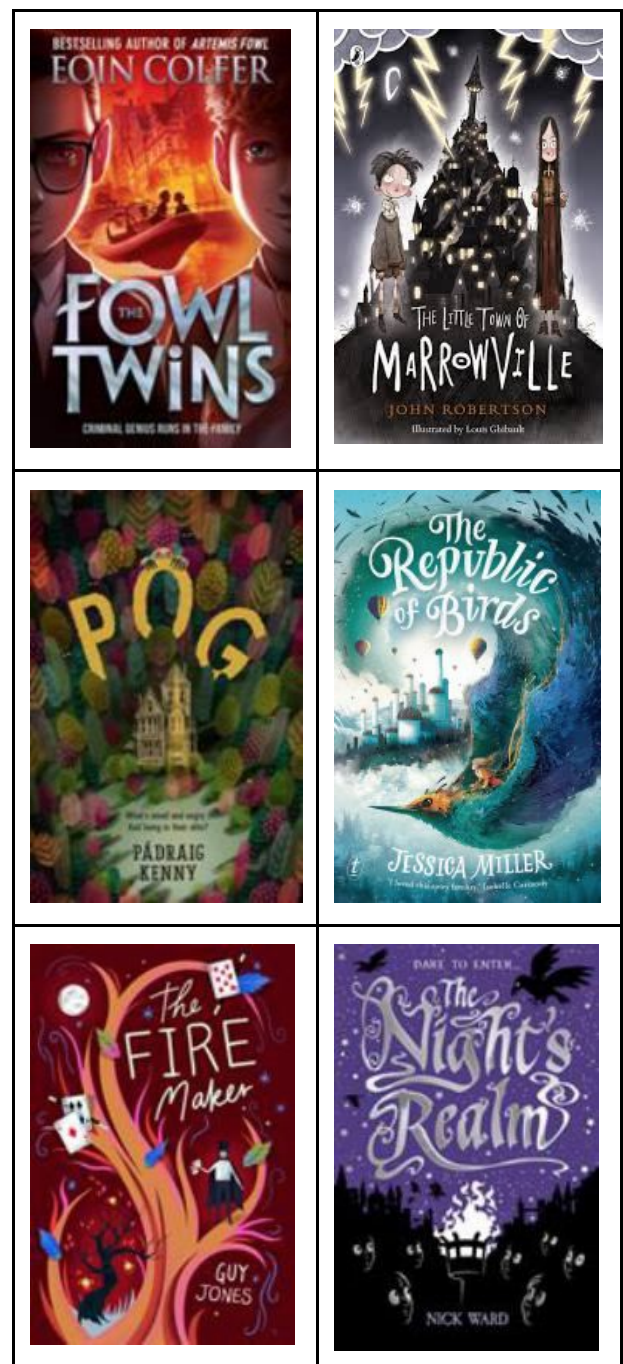
Happy Reading!

Whaea Rachel

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NEW BOOKS

We have a selection of new fantasy books that you might like to try when you get back to school:



BOOK REVIEW

Halo : Battle Born

By Cassandra Rose Clarke

Review by Whaea Rachel



Halo: Battle Born is a series of books written for teenagers around the game Halo (which I know nothing about, but that didn't seem to matter, though I believe it is set on a world from early on in the Halo universe.) It is a

science fiction world that is based around battles with invading aliens.

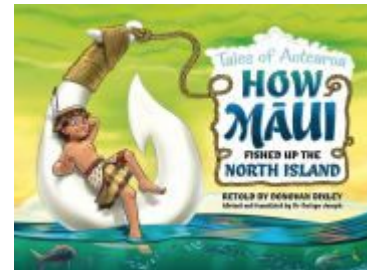
Four teenagers, Saskia, Dorian, Evie, and Victor, come together after their town is attacked by aliens and lead a rescue mission with only the help of one super soldier. The story revolves around Saskia, Dorian, Evie, and Victor developing the skills and leadership to survive the situation as well as accepting how their abilities fit to help them get through the various battles they face. I felt that each of them brought different skills and ways of thinking, but that the friendship they formed was quite realistic in the setting of battle. There is a lot of action but some quiet moments as well.

A good story for anyone looking for a band of misfits duking it out with some bad aliens. Also, I listened to it by borrowing the audiobook from Auckland Libraries, and the narrator did a great job with the voices.

<p>Unite against COVID-19</p>	<p>Looking for information on Covid-19</p> <p>Go to the source of official information here: https://covid19.govt.nz/</p>
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Pg 2 ACTIVITIES

Welcome to the World of Donovan Bixley



If you like Donovan Bixley's beautifully illustrated books, the *Welcome to the World of Donovan Bixley* webpage has heaps of activities:

<https://www.hachette.co.nz/news--events/welcome-to-the-world-of-donovan-bixley/>

FREE ACCESS TO EBOOKS

 <p>Auckland Council Libraries Ngā Pātaka Kōrero o Tāmaki Makaurau</p> <p>https://auckland.overdrive.com/library/youth</p>
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So you've read all the ebooks at Auckland Libraries.. And now you're looking for more. Or, maybe you found it too fiddly to join, so here are some other options.

International Children's Digital Library

You can read freely and anonymously on their site, or create an account to keep an ongoing bookshelf. And there are books from all over the world (you can even search by countries on the globe).

<http://en.childrenslibrary.org/>

Many Books

Many books, most of them classics but freely available, and downloadable for ereader devices or onscreen.

<https://manybooks.net/>

The purpose of NZ Music Month is to celebrate and promote music from New Zealand, and the people who make it.



If you listen to the radio, you may hear a few more Kiwi songs on their playlist this month.

Check out NZ playlists on Spotify, and if you like the idea of expanding your knowledge of NZ music, there is a new music video everyday on the NZMM website:

<https://www.nzmusicmonth.co.nz/#video-of-the-day>

Audible

Audible has made a collection of books freely available to students who are stuck at home due to Covid-19. Have a browse and start listening.

<https://stories.audible.com/start-listen>

Lit2Go

Lit2Go offers audiobooks, plays, short stories, and poems that have been tailored for use in classrooms. Along with each free audiobook, you'll get citation information, play time, and word count. Some, like Shakespeare's Hamlet, have an accompanying PDF that can be used to read-along with the text.

<https://etc.usf.edu/lit2go/>

Mindwebs

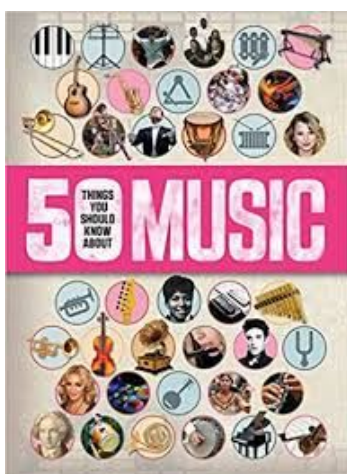
For Sci-Fi readers...

Mind Webs was a radio series that began in the 1970s. Over 169 half-hour shows were recorded until the series ended in 1984, of which over 150 shows have been archived and can be accessed.

https://archive.org/details/MindWebs_201410

Spotify

If you have access to Spotify, check out Spotify's "Audiobooks" playlist for a list of audiobooks that are always being added to by the service. Spotify is free to listen, or you can go premium if you don't want the ads.



DID YOU KNOW?

1. The first metal trumpets were made in Egypt in around 1500bc.
2. Mozart wrote his first symphony when he was eight years old.
3. The American composer John Williams wrote the film scores for Jaws, ET, Jurassic Park, Star Wars and Harry Potter.
4. 'Karaoke' means 'empty orchestra' in Japanese.
5. The oldest instrument yet found is a 35,000 year old flute made of bone from Germany.
6. If you listen to the music of Peter and the Wolf by Sergei Prokofiev, each character is played by a different instrument, Peter = violin, wolf = French horns, etc.

COOKING WITH BOOKS

Still into cooking.. This yummy ginger crunch recipe comes from the Edmonds 'My First Cookbook', which we have just received in the Library!

MAKE DELICIOUS GINGER CRUNCH!?

🕒
45 mins
🍳
makes
24

GINGER CRUNCH

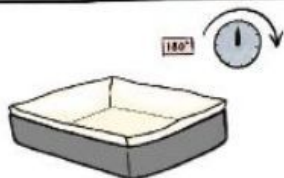
- BASE -

- ½ cup sugar
- 1½ cups Edmonds standard flour
- 1 tsp Edmonds baking powder
- 1 tsp ground ginger
- 125 g butter, cubed and softened

- GINGER ICING -

- 55 g butter
- 1 tbsp golden syrup
- 2 tsp ground ginger
- ½ cup icing sugar

1.



Preheat oven to 180°C. Grease and line a 20 cm x 30 cm tin.

2.



Pulse dry ingredients in a food processor. Add butter. Process until fine crumbs form.

3.



Tip into prepared tin. Spread evenly. Press down firmly with fingers.

4.



Bake for 20–25 minutes until a pale, golden brown.

5.



For the icing, gently heat butter, golden syrup and ginger. Stir until melted. Sift in icing sugar.

6.



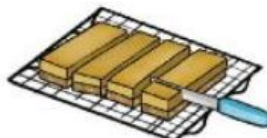
Mix until the icing is well blended.

7.



Remove tin from oven. Pour the icing over the base. Spread in a thin layer.

8.



Turn out to cool on a wire rack. Cut into fingers.

FIND THIS RECIPE AND MORE IN
OUT 29.10.2019

 hachette
NEW ZEALAND

