TEARS WORTHWHILE FOR LASAGNE

Stuarts Point Public School are continuing their highly successful Kids in the Kitchen program and the students are enjoying the fruits of their labour.

Earlier this term the K/1/2G class had their turn, preparing damper, quiche, salad and juice to share at lunchtime.

Last week the yr 2/3/4 class cooked lasagne for lunch and besides the tears produced by onion chopping it was a totally rewarding experience. Lunch consisted of kumara damper, a magnificent salad platter, lasagne and freshly squeezed fruit juice. For dessert there was carrot and pineapple cake.

Most students went back for seconds, a sure sign of a popular meal choice. Once again Scripture teachers Daphne English and Pam Rogers helped out, as well as six parent volunteers.

The Yr 5/6 class were drooling over the last meal and can’t wait for their turn to cook their own lunch in a few weeks time.

Chopping the onions and drying the tears- Hamish, Marg, Jordan, Jazmyn and Arnika