

JOTTINGS FROM KAITIEKE SCHOOL LOG BOOK

- 1910 Kaitieke School established 20 pupils
 1911 Many of the sections settled by the pioneers of the Kaitieke Valley
 1912 Public meeting held to decide to build the Kaitieke Hall
 1913 First plane to fly over Central King Country region
 1914 First World War
 1918 Raetihi Bush Fire, Owhango extensively damaged
 1925 Raurimu township burnt out
 1928 School mail lost in robbery
 1929 School presented with new cricket ball, bat to come later
 1930 Kawatahi Bridge opened
 1932 Leanto added to shelter shed for saddles and bikes
 1933 School closed with severe snow storm
 1934 Building of school residence took place
 1935 Blinds fitted to school as temperatures over 110F in summer
 1936 School closed earlier due to Infantile Paralysis epidemic
 1937 Secretary of School Committee suffocated with fall of pumice
 1940 School closed for 4 weeks due to road blocks and slips
 1941 School closed for almost a year, opened with 7 children
 1942 School closed for a week while teacher gets married
 1944 One hundred Lawsonnianas planted along back and south side
 1945 An eleven year old boy drowned in 'swimming pool', creek below school
 1947 School bus service begins
 1950 First plane lands in Kaitieke
 1951 School banking began
 1952 School purchased film projector
 1953 Smoke Tree and Copper Beech tree planted, (still on grounds today)
 1954 Septic Tank installed at school
 1955 Bruce Hopkirk, Albert Youle and Wayne Ryan nominated for B.K.C.P.S.R.U.
 1956 Live kiwi brought to school
 1957 Severe earthquake, pictures, books, crashed to the floor, children frighten
 1958 Heavy rain caused three roads to be blocked
 1959 Senior children attended visit by Lord Cobham in Taumarunui
 1960 50th Jubilee celebrations, first teacher in attendance
 1961 First helicopter laid a fence in the district
 1962 Mr Seath opened school baths, cost one thousand five hundred pounds
 1965 School bus services begin
 1966 Drilling for oil on R. Wakeling's property
 1967 First School newsletter printed monthly for whole district
 1968 Demonstration given to children of hay baler
 1969 Form one and two pupils visit Raurimu for Manual Training
 Old school moved to present site
 1970 New school building established
 60th Jubilee celebrations held
 Playcentre began, 17 children and 10 enrolled
 1972 Kaitieke School upgraded to three teachers
 1973 Third classroom built
 1975 School back to two teachers
 1976 School closed due to heavy snow falls
 1979 New water system for school
 1980 New toilets built
 1981 Children climbed hill behind the school and raised \$400 for telethon
 1982 Home and School Committee formed
 School House painted
 Adventure Playground begun
 Gestetner Duplicator purchased, fortnightly newsletters printed.

AFTER DINNER TREATS

BRANDY BALLS

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|-----------------------------|-----------------------|
| 1 packet wine biscuits | 2 tablespoons sherry |
| ½ tablespoon ground almonds | 1 dessertspoon brandy |
| ½ tin condensed milk | ½ cup chopped walnuts |

Mix altogether. Roll in small balls. Dip in chocolate coating.

Coating: Melt 8 oz Kremelta, 6 tablespoons icing sugar, 1 tablespoon Cadburys cocoa and vanilla. Sit on greaseproof paper.

Mrs Ginty McGuire

FRUIT BALLS

Boil 1 tin condensed milk (½ tin for each type) for 1½ hours.

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|------------------------|---------------|
| Apricot: | |
| ½ lb minced apricots | ½ cup coconut |
| Grated orange rind | |
| Fruit: | |
| Currants, raisins | Coconut |
| Soaked biscuits in rum | |

Divide tin in half and mix with above ingredients. Roll into balls in castor sugar or coconut.

Mrs Pip Richards

ORANGE TANG APRICOTS

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|---------------------|----------|
| 1 lb dried apricots | 1 orange |
| 2 small cups sugar | |

Squeeze juice. Mince together orange skin and apricots and put in saucepan with juice and sugar. Stir over low heat. Remove and cool. Roll into small balls and dust with sugar.

Mrs Ginty McGuire

RUM BALLS

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|---------------------------|-------------------------|
| 9 oz cake crumbs | 2 tablespoons water |
| 3 tablespoons apricot jam | 2 tablespoons extra jam |
| 3 tablespoons cocoa | Coconut |
| 1 tablespoon rum | |

Warm jam slightly, push through sieve. Mix together cake crumbs, sifted cocoa, 3 tablespoons jam and rum into a stiff paste. Roll into small balls. Heat extra jam with water, push through sieve. Dip balls in jam mixture, roll in coconut, and place in refrigerator till firm.

Mrs Hilary Rusling

TRUFFLES

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|-----------------------|-----------------------------|
| 125g/4 oz icing sugar | 60g dried fruit |
| 125g/4 oz. butter | 1 tablespoon Cadburys cocoa |
| 1 teaspoon vanilla | 5 crushed weetbix |

Cream butter and sugar. Add vanilla and cocoa. Mix in fruit and weetbix. Shape into balls or small cylinders. Roll in coconut or finely crushed weetbix. Leave until set. Yields 1½ dozen.

Miss Kerri Stratford