

TĒNĀ KOUTOU TAMARIKI MĀ, TIROHIA TĀ TĀTOU PUKA KIRIHIMETE!

IN THIS ISSUE

Here you will find games and activities to keep you entertained all summer long!

There are two sides to this bumper edition – one Kirihimete, one Raumati so there will be lots for you to do!



Send us a photo of you and your Pukapuka Mahi this Kirihimete/ Raumati and be in to win a Summer Prize Pack!





EDMONDS

BE IN TO WIN!

Competitions inside!

www.whairawa.com/tamariki

KIA ORA, TAMARIKI MĀ!

Welcome to your puka Kirihimete (Christmas Activity Book!)

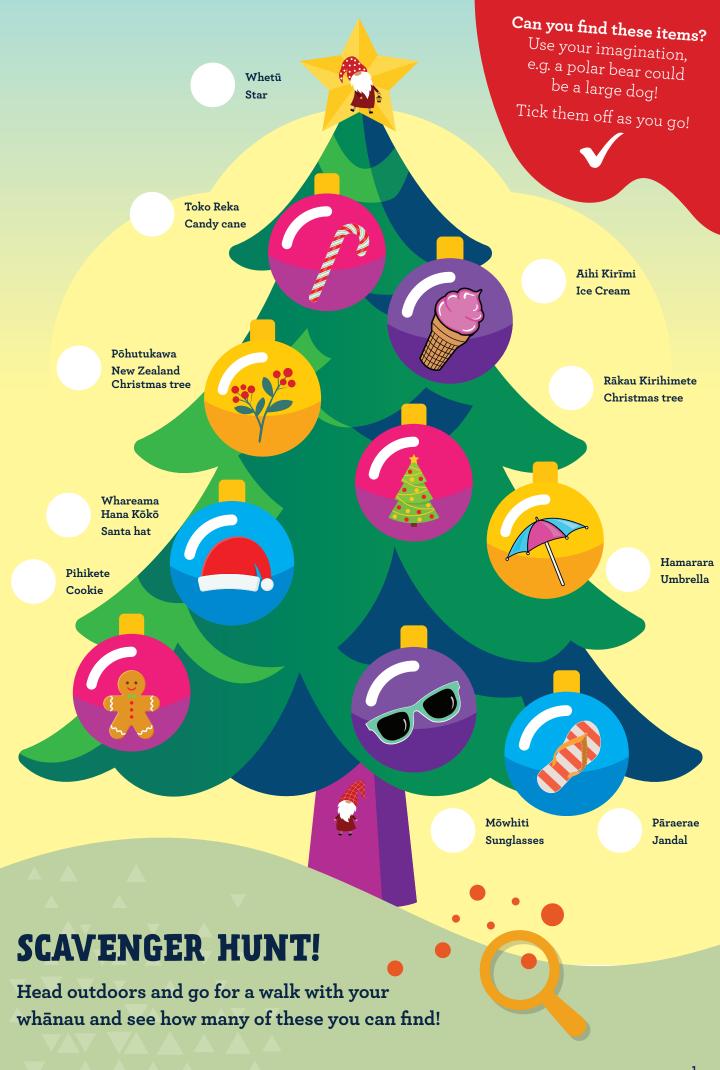
Inside you'll find activities and games you can complete over the Hararei Kirihimete (Christmas Holidays). Enjoy completing these fun games and activities with whānau and friends. If you are going away you can take this puka Kirihimete away on holiday with you – we can't wait to see your photos of where you are and what you are up to!

Answers for the different tasks throughout this pānui can be found on page 6.

We have a special task for you to complete!

Lookout for the christmas gnomes throughout the pānui! How many can you find?







MAKE YOUR OWN CHRISTMAS CRACKERS!

Make use of leftover wrapping paper and toilet paper/paper towel rolls to make your own Christmas Crackers for your whānau!

This is a great way
to use up things around
the whare that might
otherwise go in the
rubbish (and will save
you some pūtea!)



YOU WILL NEED

Wrapping paper – perfect use for leftover pieces

A nice note or joke

Small, wrapped chocolates (e.g. from a box of favourites)

Ribbon

Scissors (and an adult)

Cardboard rolls (toilet paper rolls or paper towel rolls cut in half)

METHOD

Step 1 – Cut the wrapping paper 10cm wider than the cardboard roll.

Step 2 – Attach the cardboard roll to the paper using tape. Roll the paper around the cardboard roll and secure the end with another bit of tape.

Step 3 - Create one of the twisty 'tails' of the cracker by carefully holding the edges of the cardboard roll and twisting the loose bit of paper in the opposite direction. Fill the open end with the joke/small note, wrapped chocolate and anything else you want, and then twist the other end to create the other 'tail'.

Step 4 – Fasten with twine or ribbon around each end. Enjoy!

Joke ideas!

What did Hana Kōkō (Santa) say at the start of the race? Ready, set, ho ho ho!

Why are Christmas trees so bad at sewing? They always drop their needles.

What do you call a greedy elf? Elfish.

Why did the gingerbread man go to the doctor?
He was feeling crumby.

What did Hana Kōkō's (Santa's) dog ask for this Kirihimete (Christmas)? A mobile bone.

Where does a snowman keep his moni (money)?
In a snow bank.













Send in a photo of your Rākau Kirihimete or Cracker to be in to win!

We have 5x Ngā Kaitiaki Moni pencil cases to give away!

Ask a whānau member to take a photo of your creation and post on the Facebook page www.facebook.com/whairawa with the hashtag #kaitiakikid or send us an email at whairawa@ngaitahu.iwi.nz Competition closes Friday 26 January 2024.

General Giveaway Terms can be found here: www.whairawa.com/tamariki/general-terms-for-giveaways





Bake your own gingerbread cookies this Kirihimete!



Kā kīnaki | Ingredients

- 2 cups standard grade flour (300d)
- 1 cup soft brown sugar, dark cane sugar or organic coconut sugar (200g)
- 1 Tbsp ground ginger
- ½ tsp baking soda
- 150g butter, cubed
- 1 egg, beaten
- 1 Tbsp golden syrup

ICING

- 1 egg white
- 1½ cups icing sugar (225g)
- 1 tsp lemon juice
 - Water, if needed

Tamariki mā. make sure you get a whānau member to help you with the oven and food processor!



- Preheat oven to 180°C bake (160°C fan-forced). Line two baking trays with baking paper.
- Place the standard grade flour, sugar, ginger and baking soda in a bowl or food processor. Add butter and rub in with fingertips or pulse in food processor until it resembles fine breadcrumbs.
- Add egg and golden syrup and stir or pulse to form a dough. If the dough is sticky, add a little more flour until it forms a workable dough. Wrap in plastic wrap and refrigerate for 30 minutes.
- Roll out on a lightly floured surface or between two sheets of baking paper until 5mm thick. Cut out shapes using biscuit cutters and place on trays. Form leftover dough into a ball and re-roll and repeat cutting out until dough is used up.
- 5 Bake for 8-10 minutes, until golden brown. Cool on a wire rack.

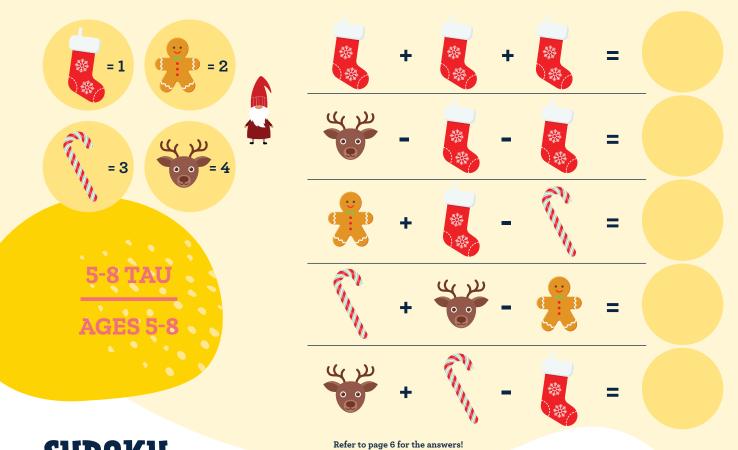
ICING

- Make icing by beating egg white with a fork until frothy. Fold in the other ingredients to form a pipeable icing. You can test for the correct consistency of icing by dragging a knife over the surface. If the surface smoothes over in approximately 10 seconds, the icing is at the right consistency. Mix in water in very small quantities, until this consistency is achieved.
- Colour icing if desired. Place icing in resealable bags or piping bags. Snip off the corner and pipe decorations onto each biscuit. Use icing to attach lollies or currants, if using.

KIRIHIMETE ACTIVITIES



CAN YOU DO THE KIRIHIMETE MATH?



SUDOKU

Have you done a sudoku before, tamariki mā?

The goal is to fill a grid and have each row and column containing the numbers 1 through to 4, 6 or 9 (depending on how many squares your grid is!). Remember, you are not allowed to repeat any numbers in each column or row.

Here are some different options for you to try!

4X4 SUDOKU

6X6 SUDOKU

6					
	3		1	5	
	6			1	5
5	1			3	
	4	6		2	
					4

Refer to page 6 for the answers!

9X9 SUDOKU

1			9				6	8
3			4			1		
	5			3	6	7		4
2						8		6
		9	5	4	8		3	
		1						7
			2					9
		4		1		5		
8		7			5			2



ANSWERS!

How many cheeky gnomes did you find?

There are 12 cheeky gnomes hidden throughout the pānui Kirihimete!



KIRIHIMETE MATH

	+				1+1+1=3
س کیا	-	<u> </u>	S.	=	4-1-1=2
*	+	<u> </u>	Fred to	=	2+1-3=0
The state of the s	+	- ﴿ الله	*	=	3+4-2=5
W. W.	+	- Francis -	S.	=	4+3-1=6

HANA KŌKŌ



SUDOKU

2	:	3	1	4	6	5	1	2	4	3	1	4	2	9	5	7	3	6	8
4	Ė	1	3	2	4	3	2	1	5	6	3	7	6	4	8	2	1	9	5
1		4	2	3	2	6	3	4	1	5	9	5	8	1	3	6	7	2	4
3	3	2	4	1	5	1	4	6	3	2	2	3	5	7	9	1	8	4	6
	3 4 6 5 2 1							7	6	9	5	4	8	2	3	1			
					1	2	5	3	6	4	4	8	1	6	2	3	9	5	7
									5	1	3	2	7	4	6	8	9		
									6	2	4	8	1	9	5	7	3		
									8	9	7	3	6	5	4	1	2		

Tūhono Mai

To stay connected with us

- » New Zealand freephone 0800 942 472
- » Calling from overseas +64 3 366 4344
- » You can reach us between 8.30am and 5.00pm Monday to Friday, except public holidays.
- » Find us online at www.whairawa.com
- » Find us on www.facebook.com/whairawa



We'd love to see what you're up to!

You can ask Mum, Dad or a whānau member to post on social media using the hashtag **#kaitiakikid** for the chance to win some awesome prizes.

They can also help you send us a photo of you with your Kaitiaki Moni certificate, playing some of the games or helping your whānau and friends.

We can't wait to see what you get up to!



Ngā Kaitiaki Moni is brought to you by Whai Rawa Fund Limited. Whai Rawa Fund Limited is the issuer of the Whai Rawa Unit Trust. A copy of the Product Disclosure Statement is available at www.whairawa.com/pds.

