

Kiltie Club



April 2014

Happy Days! Happy Ways! Happy Feet!



HAPPY EASTER



Charter of the Kiltie Club



To be worthy of belonging to the Kiltie Club every member will:

1. Be a gracious winner and a dignified loser at all competitions
2. Be sporting, applaud good performances and congratulate friends on success
3. Be courteous to parents, teachers and all those who help at exams and competitions
4. Be honest and diligent with practice and show appreciation and respect for your art
5. Wear your kilt with pride, care for it at all times, remembering it represents an honourable tradition.
Know your tartan and learn its history
6. Know that members of the Kiltie Club are special and valued by the New Zealand Academy of Highland

National Dancing



Summer School

The name tags were made and the class lists were done for the 146 dancers coming to Summer Fling 2014. We were very excited about going to St Margaret's College for the first time. There were 4 large rooms that were perfect for us to use along with 4 exciting tutors coming. Mrs Simmons, Mrs Mavor, Mrs Payne and Mrs Maples.

It took a while for everyone to find their rooms and settle in but once they were sorted everyone was very happy. The common room where we all met was huge so there was lots of room to leave bags, play, chat and meet new friends.

The merchandise table was exciting to look at - this years Summer Fling shirt colour was silver for the Seniors and pink for the juniors, drink bottles, bags, and the academy merchandise – exam books, Cd's, journals and stickers.

This years Summer Fling competition was a colouring picture and word search that were taped to the wall and judged by two Mums who teach art at High School.

The kitchen had the usual sandwiches and bread rolls but most importantly a few hundred chocolate bars to keep all the dancers going after their dance classes.

Once the first morning classes were finished it was time for skipping and chatting and for those lucky enough to have a big break a swim in the lovely heated swimming pool – it was the first time we've had a swimming pool to use since the Earthquakes and it was heaps of fun.

The lunch time fun classes looked really cool, some tap dancing and Irish dancing as well as a skipping dance.

What a busy four days it was, before we knew it, the swimming pool was closed and the kilts went on for the concert that was held in the lovely theatre. Four days isn't long to learn a new dance but everyone gave of their best and it was amazing.

For lots of dancers it was their first time at Summer Fling, they learnt lots of things about their dancing to show and tell their teachers and made new friends from as far away as Invercargill, Blenheim, Wellington and Auckland.

If you haven't been before look for us on Facebook – Christchurch Summer Fling There are photo's from this year and we will keep you posted about the dates and venue for 2015.

- Elizabeth Smith



Summer School



Guess the Scottish Clan

1. R S A F E R = _____
2. M C R R G A G O E = _____
3. N I E S N = _____
4. O S S R = _____
5. E R N A N D S O = _____
6. G T N A R = _____

Scottish Facts

Which city is the capital of Scotland?

Which Scottish lake is Britain's largest fresh water lake?

Scotland's national flag is the St Andrew's white cross on what coloured background?

Where would you find Dunvegan Castle, Scotland's oldest inhabited castle?

King James I of England was also King James ____ of Scotland?

There are three Scottish place names which contain only two letters, can you name one?

What is the official currency of Scotland?

Scotland's highest peak is?

In which Scottish Loch would you expect to find the Loch Ness Monster?

What is Haggis?

**In a six-step Highland Fling,
a dancer will jump vertically 192 times
(the equivalent of running a mile)
on one foot at a time, while performing
complicated and intricate footwork,
and using the muscles from head to toe.**



**Highland dancing is therefore akin to sprinting,
so go run a mile with your arms above your head
on your toes in soft shoes wearing 7-10
pounds of wool clothing, and....
don't forget to smile!!!**

Exam Tips



Appearance:

Make sure that your hair is in a neat and tidy bun, your kilt is all correct, from the socks and garters to the length of your sleeves.

Shoe laces are all tucked in and don't forget your smile!

Confidence is key:

Make sure that you know all of your exercises and dances and show ease throughout each movement this will impress your examiner from the beginning when you walk in.

Practise makes perfect:

Make sure that you are doing a little bit each day, ensure that all of your exercises are performed correctly and that you know which order they go in, practicing your whole exam through each day will help with this.

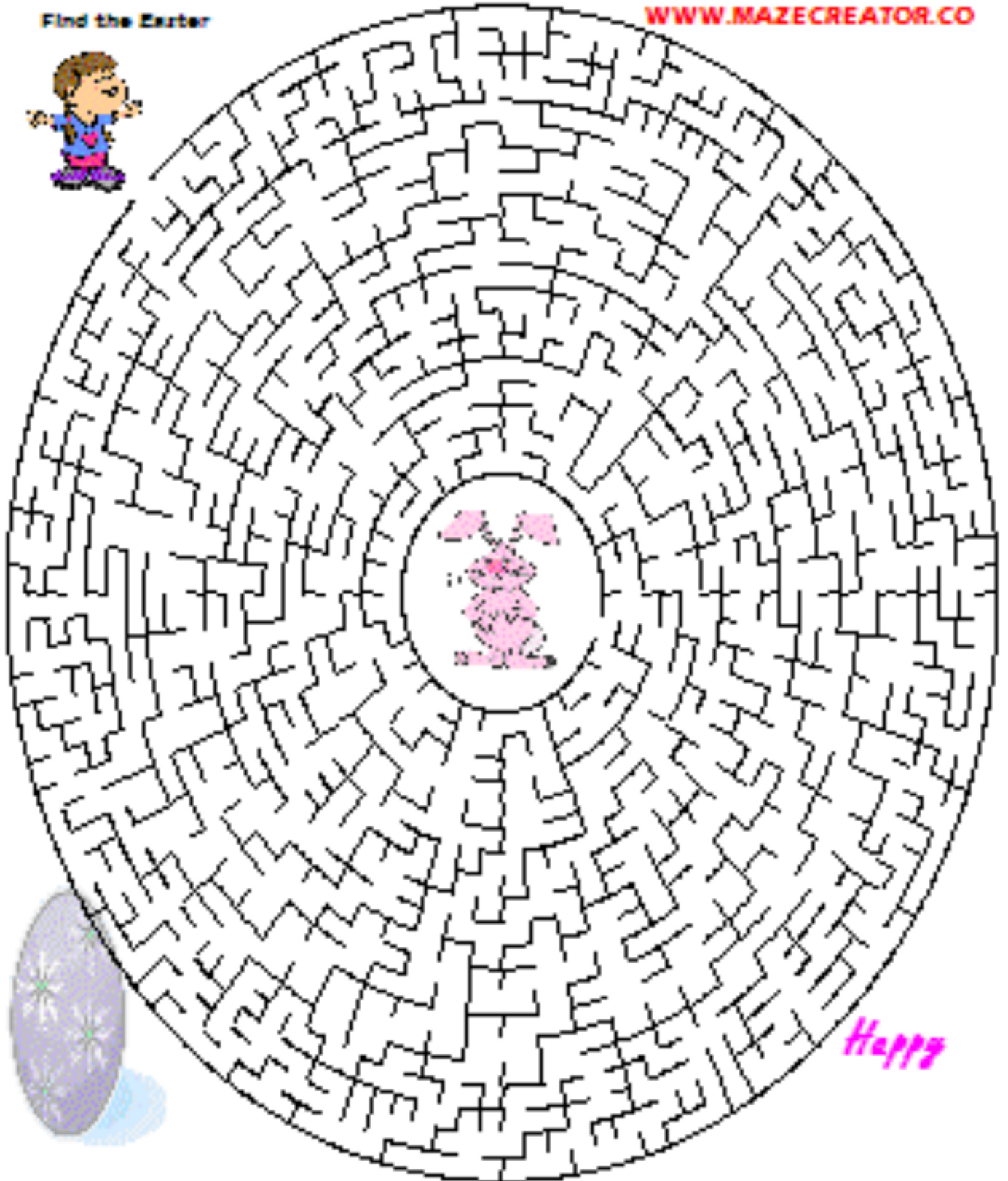
Don't forget to enjoy yourself:

Exams are small steps to achieving great things within Highland, enjoy each exam and have fun.

Easter Puzzles

Find the Easter

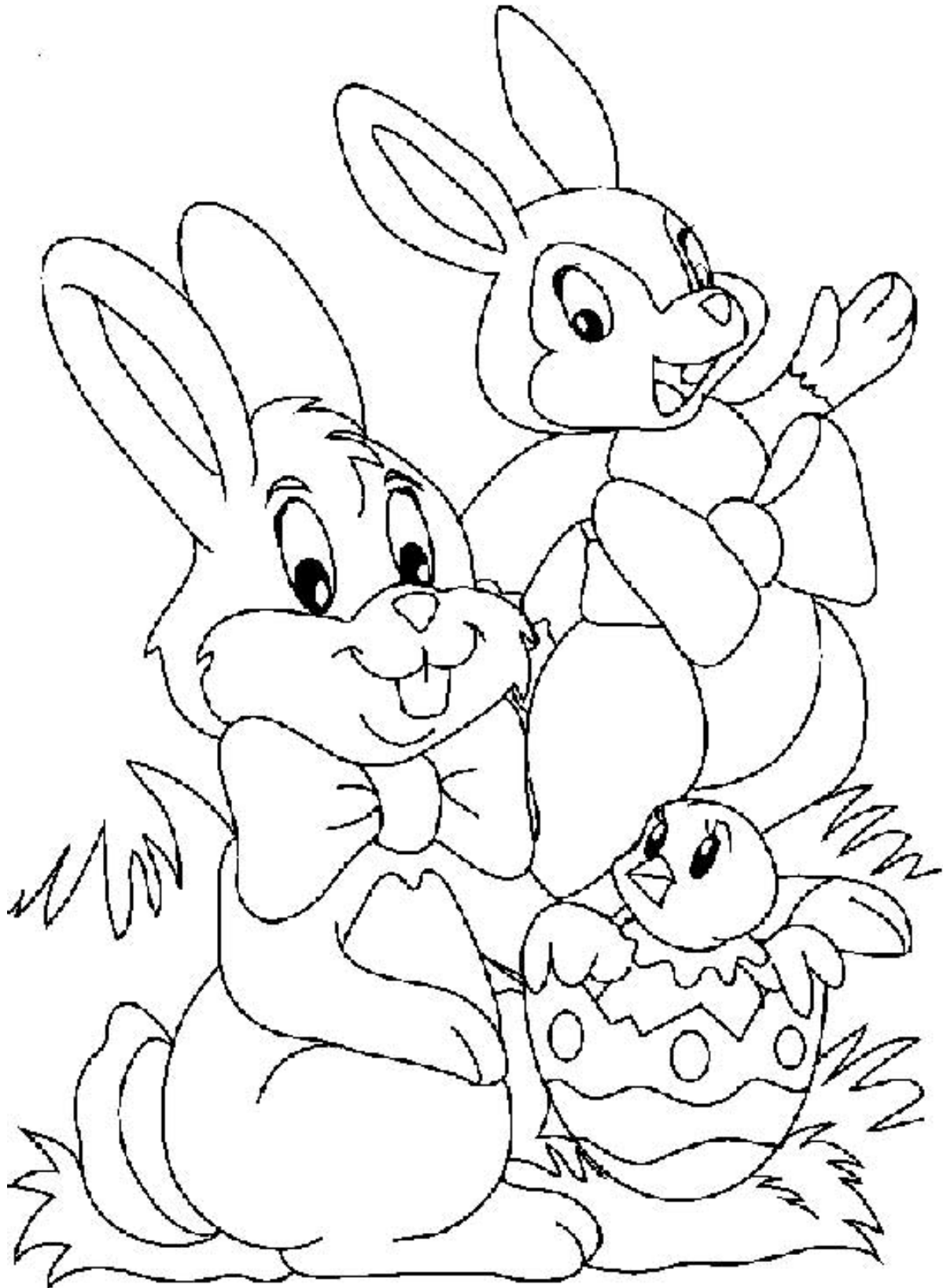
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Happy



Easter Puzzles



Easter Baking

For the egg

- 175g milk chocolate, broken into pieces, plus extra for decorating
- 50g Rice Krispies cereal

To decorate

- 2 x 50g bags chocolate mini eggs
- 2 white chocolate buttons
- 50g golden marzipan

25g white chocolate, broken into pieces, plus extra for decorating, melted and cooled a little

Special equipment

- 2 chocolate egg moulds, piping bag, rolling pin, flat pastry brush or small paintbrush



1. Break the chocolate into pieces and gently melt in a heatproof bowl over a pan of simmering water, making sure the bowl doesn't touch the water. Stir until smooth, then take off the heat and stir in the Rice Krispies, mixing well to coat. Spoon half the mix into one of the moulds, then use the back of your spoon to press it into a thick, even layer. Be sure to cover the whole of the inside, leaving a thick edge. Repeat with the other mould and leave in a cool place to set. Put the moulds in the fridge for 5 mins. TIP: Putting the egg halves in the fridge once the chocolate has set makes it easier to add another layer of warm chocolate. Don't be tempted to leave the moulds in the fridge any longer than necessary as condensation could cause the chocolate to discolour.
2. Carefully unmould the eggs. Fill one half with a few mini eggs, then fix the halves together with melted chocolate. Patch any holes with a few extra Rice Krispies and melted chocolate. Leave in a cool place to set.
3. To make the eyes, paint blobs of melted milk chocolate onto the white chocolate buttons. Fix onto the egg using a little more chocolate. Spoon the white chocolate into a small piping bag, then pipe a beak and wings onto the egg and allow to set.
4. For the feet, roll out the marzipan on a sheet of greaseproof paper to about ½ cm thick. Using a knife, cut out two feet, making them large enough for the egg to sit on. Once the egg has completely set, place the chick on its feet, pressing down so that it stays upright. Finish by scattering some mini eggs around your chick to create a nest.

Letter from the Editor

Hi Dancers,

Hopefully everyone is well underway with practise this year with summer school as a great start.

We know that exams are not too far away and we wish you all the best of luck!

Easter is only a couple of weeks away, enjoy the small holiday and upcoming competitions and we will see you all soon.

From your editors,
Nicole and Conor



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