



Christ Church Cathedral School

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January 14th 2010

Dear Parents,

Spare Change Collection Friday, January 15, 2010: We will be collecting spare change to donate to three charities dear to our hearts: Muscular Dystrophy, Cystic Fibrosis and Juvenile Diabetes. Please remind your child to bring in a little money if they would like to donate. Thanks very much.

Mme Clarke

Ski Meeting: There will be a meeting for all parents of the children going on the ski trip at 3:15 p.m. on Monday January 18th. Please make every effort to attend. Attendance is mandatory for the children who are going on the trip.

Skating Club: skating club begins this Wednesday January 20th for grade 4 to 7. Please ensure that your child is properly dressed for skating. Helmets are strongly recommended. If you have one, please bring it. There are a few helmets available at the rink.

Fund raising for Haiti: as an immediate response to the earthquake in Haiti we will hold a mufti day on Monday January 18th. Students should bring a donation. We will ensure that the funds are sent to a reputable relief organization. Parents may like to add their own personal donations to the School effort.

Olympic Celebrations at Cathedral School: The teachers have been actively planning for the upcoming Olympics in February! We have some exciting, active, creative activities and of course, excellent learning opportunities planned to celebrate this world sporting event! We will need a few parents to help us run some exciting Olympic centre's on **Wednesday February 17th & 24th from 12:30 – 3:00**. Please let Mrs. Blue know if you are available. More details will follow.

Parent Support Group News

Please see attached news report. Next meeting is Wednesday January 20th in the School Library.

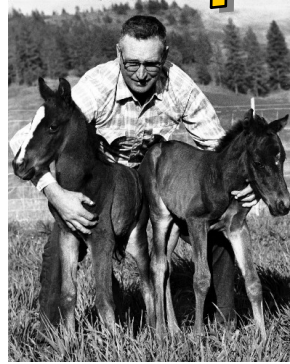
Sincerely,

CHARLES

Charles Peacock, Head of School

January 14th, 2010

The Parent Support Group Report



Hold your horses!

Our big announcement for this PSG Report is a **change of date** for our

“An Evening of Poetry”

It escaped our collection attention that the day before the planned evening to honour Charles is a Pro-D day. The evening has been rescheduled for

Saturday, May 8th

**Honouring Mr. Charles Peacock, Head of School,
Christ Church Cathedral School, on his retirement**



Time (tentative): 7:00 to 9:00 PM

Date (confirmed): **Saturday, May 8th, 2010**

Location: Sea Cider Farm and Ciderhouse
2487 Mt. St. Michael Road
Saanichton, BC V8M 1T7
Tel: (250) 544-4824
Email: info@seacider.ca
Web: Seacider.ca

Tickets: \$30 per person

Reception: Mingling, cocktails and tasting platters style

Bar: Cider Experience with a cash bar



During this unique evening, we will have the pleasure of Charles sharing with us some of the poetry that has meant the most to him in his lifelong love of the word.

Don't forget to mark your calendars! More details will follow.



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Ka-Ching!

Tuesday's bottle drive brought in **\$180** for your PSG. A big "Thank You!" to everyone who helped out. And now we can all get started on creating empties for the *next* bottle drop off!

NEXT PSG MEETING



Our next PSG Meeting is 5:30 PM, January 20th in the School Library.

Everyone is welcome to attend. We're a friendly group, have some laughs, and get things done. And remember – you're a member of the PSG too! If you can make it to the meeting, we'll show you the secret handshake.

An important message about *yams* follows on the next page...

The curried yams were apparently a hit at the Christmas Potluck and several people requested the recipe. Let's slide into Harrowsmith territory for a moment and provide the recipe. Our chef preferred to remain anonymous, but an anagram of her name is "Jade Ear Sign". If you're the first to guess who it is and email Paul (paul@rakethin.com), he'll give you a bag of yams to get you started.

CURRIED YAMS

Cube your yams & put them in the roasting pan/casserole dish. In a small bowl mix together:



Mouth-watering photo courtesy of
freeyamclipart.com

olive oil, *tumeric, *cumin, *garam masala, *corriander powder

(*The author is pretty sure these are the ingredients in "curry powder" so you could just use that)

Drizzle the mixture over the yams sprinkle on some whole cumin seeds & stir to coat.

Roast 30-40 minutes at 350°F until they start to brown & are soft.

Yam by Bruce Guernsey

The potato that ate all its carrots,
can see in the dark like a mole,

its eyes the scars
from centuries of shovels, tines.

May spelled backwards
because it hates the light,

pawing its way, padding along,
there in the catacombs.