



# Roto-o-Rangi School Ag Day

## Friday 13th October 2023



### What is Ag Day?

For our families who are new to the concept of Agricultural (or Ag) Day, it is an opportunity for us to come together and celebrate what makes us different from town schools, and that is **rural life**.

On the day itself we will have our traditional Ag Day competitions with experienced judges carefully assessing the lamb, calf and kid goat entries. We will also have;

- ★ Refreshments and treats available to purchase
- ★ A sausage sizzle
- ★ Pets to see and pat
- ★ Cow Pat Bingo
- ★ Baking and Gardening Competitions

### What can my child do for Ag Day?

We encourage all our Roto tamariki to participate by choosing any of the following events;

#### - Traditional Ag Day

Enter the lamb, calf or kid goat that they have been rearing at home, to be professionally judged in the categories for that animal e.g. Leading, Call-Follow-Run, Rearing.

Your child will compete against others in their age group (Pre-school, Junior, Senior) for the opportunity to win ribbons for their categories, and to go on to compete against other schools in the Group Ag Day. Trophies are up for grabs too! More detailed info is on our website.

#### - Pet Day

An opportunity to bring their pets to school, with an informal judging process thrown in for fun. Judging categories may include; Quietest, Cutest, Wildest and Most knowledgeable pet owner.

#### - Baking Competition

Get their apron on and follow one or both of the recipes provided, to produce their finest effort, and be judged by our wonderful local judges who come in to support us each year. Entries will be split into Junior and Senior categories for each of the two recipes, with 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> prize rosettes awarded in each category.

#### - Bold Beautiful Bucket Competition

This one takes a bit of planning, time and care, so you will need to get cracking as soon as possible! Encourage your green-fingered child to grow a garden in a bucket. The theme for this year is a **Bold Beautiful Bucket**. The bucket can be plastic or metal, and must be a standard sized bucket (between 9 and 13 litres capacity). Your child will need to use seedlings, not fully grown plants (seeds will take too long), and keep a detailed journal of their process. Entries will be split into Junior and Senior categories, with 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> prize rosettes awarded in each category. The journal is equally as important as the gardening - without that they will not be awarded a place.



### What happens next?

#### Traditional Ag Day Entries

By now your child should have their lamb, calf or kid goat, but you may still be able to get one if you've read this and decided they should enter.

- ★ Complete one of our Ag Day Entry Forms, available from the office or online, and return it to us **by Monday 4<sup>th</sup> September** as we need to know numbers to book enough judges for the day.
- ★ Check our Ag Day booklet to make sure you're aware of the rules and regs for rearing your animal. If you have a calf please make sure you have read the M.Bovis information (copies will be sent home with children who are raising calves).
- ★ Make sure your child is caring for their animal daily, bonding with it, and beginning to train it.



## Pet Day Entries

- ★ Complete the Pet Day Entry Form and return it to us by **Monday 4th September**.
- ★ Unfortunately we are **unable to have dogs** here at school, on pet day or otherwise. All other pets are welcome but they must be kept in an appropriate cage and therefore will not be able to stay at school all day. Please only allow your child to bring their pet if someone is able to collect it and take it home by 12.30 on the day.
- ★ We will allocate particular areas for each type of pet to be kept on the day.
- ★ Prepare your child to talk to their peers and other people about their pet.



## Bold Beautiful Bucket Competition

- ★ Plastic or metal bucket, average size of between 9L and 13L.
- ★ Do not use fully grown plants! Use seedlings only.
- ★ Their garden in a bucket must be **Bold and Beautiful!** They can use any colours or types of plants and flowers they wish to use.
- ★ All entrants **must** keep a diary of the entire process, and this must be presented for judging with their garden in a bucket. This should include how the soil was prepared, planting dates, weeding, feeding and watering details. Your child may choose to have this on paper or perhaps on a device if this suits them, but the device will need to be unlocked and easily accessible to the judge. You may help a younger child with their diary.
- ★ Entries must be taken to the library first thing in the morning on Ag Day, where they will have their name taken and their entry will be given a number. Please don't put their name on the front of their diary or bucket, the judges must not know who the bucket belongs to so the judging can be completely fair.

**Please note that if your child does not keep a diary and have it with their bucket on the day they will not be eligible for a winning place.**

## Design the cover of the Ag Day Programme

Encourage your child to grab a piece of paper and design the front cover of our Ag Day Programme! The programmes will be printed in black and white but they can use as much colour as they like, and we'll make sure we share the winning picture in its full glory on our FB page and in the newsletter.

Entries need to be in to **the office by Tuesday 19th September** so we can decide on the winner before the holidays!

## Baking Competition

Time for the kids to put on their apron and get mixing! They may choose to make one or both recipes.

- The recipe **must** be followed exactly and with minimal support from adults.
- The judges are very strict about following the recipes to the letter, so don't make any changes.
- Baking is done at home and needs to be taken to the library on Ag Day for registration from 8:45am.
- For presenting the baking there must be only **3** items per plate. Judging will take place from 10am.

|   |  |           |        |                      |                     |             |                      |        |                  |                   |                |                     |  |                       |  |            |  |
|---|--|-----------|--------|----------------------|---------------------|-------------|----------------------|--------|------------------|-------------------|----------------|---------------------|--|-----------------------|--|------------|--|
| <p><b><u>Chocolate Truffle Balls</u></b></p> <p><b>Ingredients:</b></p> <p>1 packet of Arrowroot biscuits<br/>           1 cup desiccated coconut<br/>           1 can sweetened condensed milk<br/>           2 tbsp Cocoa Powder<br/>           Chocolate Sprinkles to cover</p> <p><b>Method:</b></p> <p>Crush biscuits finely.<br/>           Add coconut and sifted cocoa powder and mix well.<br/>           Stir in condensed milk.<br/>           Form into balls and roll in chocolate sprinkles.<br/>           Place rolled balls into the fridge to set.<br/>           Recipe should make 12-14 balls.</p> | <p><b><u>Cupcakes</u></b></p> <p><b>Ingredients:</b></p> <table border="0"> <tr> <td>Cupcakes:</td> <td>Icing:</td> </tr> <tr> <td>125g softened butter</td> <td>25g softened butter</td> </tr> <tr> <td>½ cup sugar</td> <td>1-2 cups icing sugar</td> </tr> <tr> <td>2 eggs</td> <td>Hot water to mix</td> </tr> <tr> <td>1 cup plain flour</td> <td>Food colouring</td> </tr> <tr> <td>2 tsp baking powder</td> <td></td> </tr> <tr> <td>1 tsp vanilla essence</td> <td></td> </tr> <tr> <td>¼ cup milk</td> <td></td> </tr> </table> <p><b>Method:</b></p> <p>Turn the oven to 190°C. Place 12 paper patty cases in patty tins. Cream the butter, sugar &amp; vanilla together until light and fluffy. Add the eggs and beat well. Sift flour &amp; baking powder and add to creamed mixture. Stir in milk. Spoon the mixture evenly into patty cases. Bake for 15 minutes. When cooled, ice and decorate.</p> | Cupcakes: | Icing: | 125g softened butter | 25g softened butter | ½ cup sugar | 1-2 cups icing sugar | 2 eggs | Hot water to mix | 1 cup plain flour | Food colouring | 2 tsp baking powder |  | 1 tsp vanilla essence |  | ¼ cup milk |  |
| Cupcakes:   | Icing:   |           |        |                      |                     |             |                      |        |                  |                   |                |                     |  |                       |  |            |  |
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| 2 eggs  | Hot water to mix   |           |        |                      |                     |             |                      |        |                  |                   |                |                     |  |                       |  |            |  |
| 1 cup plain flour   | Food colouring   |           |        |                      |                     |             |                      |        |                  |                   |                |                     |  |                       |  |            |  |
| 2 tsp baking powder   |  |           |        |                      |                     |             |                      |        |                  |                   |                |                     |  |                       |  |            |  |
| 1 tsp vanilla essence   |  |           |        |                      |                     |             |                      |        |                  |                   |                |                     |  |                       |  |            |  |
| ¼ cup milk  |  |           |        |                      |                     |             |                      |        |                  |                   |                |                     |  |                       |  |            |  |