



REAL SPECIAL TIMES



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Real Special News

Free competition

You've still got time to enter to win a copy of Nesy Fingers (touch typing) plus all entrants get FREE POSTAGE off their next order (saving \$5!). Closes 31.03.09

Entry is easy – just write a few words about our products, service or advice and send to: carole@realspecial.co.nz

More free trials of Mathbase 2 and 6

Back by popular demand, the manufacturers of these two great maths products, Mathbase 2 and Mathbase 6 are allowing customers to trial them free (schools until the end of March, home-users until the end of August!!!)

New versions of the products are in production and should (hopefully) be available from April.

To try the free download them, go to the primary maths section of our website.

When you buy Mathbase software, it has the instructions in both English and French but the trial is in English only.

Each home user version is only \$56 (inc GST), School single user version \$135 (inc GST)

MathBase2 includes:

- One more and one less
- Doubling and halving
- Squaring and square rooting
- Mental addition and subtraction
- Partitions of numbers
- Counting in 2's, 5's, 10's etc
- Ordering numbers
- Rounding numbers
- Place value in the context of calculation
- Missing number problems and equations

Mathbase 6 includes:

- Further basic skills in addition and subtraction
- Smallest and largest
- Mental multiplication and division
- Integer division
- Prime numbers and factors
- Multiplication and division by 10, 100 & 1000
- Order of operations and expanding brackets

Real Special Holidays

We have converted our popular cottage into two dwellings and the new studio will be available soon. Called the Ruby Bay Secret Studio Apartment, for more details, click the "beach" picture on the left hand side of our website.



Featured websites



This month's 3 choices:
Sebastian Swan internet and big books
BBC words and pictures resources
Storynory free audio stories

<http://www.sebastianswan.org.uk/teach.html>

The free Sebastian Swan website aims to help young children become confident and competent users of the Internet. It contains interactive books, encourages the use of E-mail and provides opportunities for the children's work to be published on the site.

The ability to incorporate ICT into Literacy through the use of 'virtual' big books is great and a superb motivator for children, plus the big books can be made into a hard copy by printing them out.



<http://www.bbc.co.uk/schools/wordsandpictures/>

Words and Pictures is a BBC children's TV show that has free supporting literacy activities. Designed for young children learning to read, it has on-screen games and great printable resources that can be used without needing to watch the programme. Topics covered include phonics, CVC words, long vowel sounds, high frequency words etc and are designed for use by both teachers and parents.

Words and Pictures

Scrapbook n

Riddles.

I use ink.
I write and draw.



__ n

I am a number.
I rhyme with men.

10

__ n

I lay eggs.
I live on a farm.



__ n

I can hold your
pictures on the wall.
I can prick.



__ n

Make up your own riddle in this space.

I
I

<http://storynory.com>

Storynory is an online treasure trove of free audio stories and verse. You can play them on your computer, transfer them to your iPod, burn them to a CD etc. Categories include fairytales, e.g. Hans Christian Andersen, classic authors, e.g. Lewis Carroll and educational stories, e.g. Greek myths. Around a quarter of a million mp3 files are downloaded every month from their servers!.



Edith the poodle

Hi, I'm Edith, the Real Special mascot. Well I'm sad to say that summer is officially over and to make sure we all know it, the weather this week has been cold and wet – yuk! To keep out the chills, I have a funky denim jacket with pink embroidery.



I am not a dog who likes water but apparently a distant cousin breed of the poodle, the Portuguese water dog is entirely the opposite and loves it. We do have some traits in common though as these dogs are similar to poodles, being highly intelligent with non-shedding curly coats The only reason I tell you this snippet is because USA President Obama and his family are going to be buying one so a surge in the popularity of them in New Zealand is expected. Below is a photo of what they look like.

<http://www.stuff.co.nz/4861191a4560.html>



Talking of water, I can't believe that people are still interested in that pesky duck Mary but for those who want an update, here's the latest from Ruth (her new mum).

"Mary got a bit too close to Stephan's swimming progress! She likes him a lot, but she doesn't like me any more and just tries to bite me since Ruth I over her head!" (see our November 08 newsletter for a photo of Mary with tyre marks on her head or Ruth's own newsletter)

<http://www.diggersvalley.co.nz/2008/Week20Sep08.htm#head>



Sudoku

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

Easy recipe No-Fuss Apple Tart

This 'Food in a Minute' recipe uses a tin of diced apple but as apples are so plentiful you could use fresh.

website.http://www.foodinaminute.co.nz/Recipes/recipe_default.aspx?recipeid=282



Ingredients:

- 250 g very soft butter (but not melted)
- 3/4 cup castor sugar
- 1 egg
- 1 tsp vanilla essence
- grated rind of one orange
- 2 1/2 cups flour
- 2 1/2 tsps baking powder
- 400g can Wattie's (brand name) Simply Diced Apple
- icing sugar to serve with

Method

1. In a bowl or food processor beat together the butter, castor sugar, egg, vanilla essence and orange rind until creamy and well mixed.
2. Add the flour and baking powder and stir or pulse to mix well.
3. Spread 2/3rds into the base of a well greased and floured 23cm loose bottom cake tin.

4. Spread over the Wattie's (brand name) Simply Diced Apple.

5. With floured hands dot the remaining dough over the top.

6. Bake at 190°C for 40 minutes.

When cool dust with icing sugar to serve.

To use fresh apples instead of tinned peel and dice 2 – 3 apples (depending on size). Boil them in a pan with a small amount of water for about 5 mins and they should be ready. Drain and sweeten to taste.

Sudoku solution (from page 3)

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

Orders

To order any of the items features in our newsletter, please go to www.realspecial.co.nz or email carole@realspecial.co.nz **Postage:** \$5 per order **Subscription notice.** You have received this free newsletter because you have requested to subscribe to it – thank you. *We respect your privacy so none of your details will be passed to other agencies. If you have received this newsletter in error or do not wish to receive future editions, please email: newsletter@realspecial.co.nz to unsubscribe or phone us on 03 540 2804 and we will arrange this for you.*