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**Real Special News**

**Paypal now an option for payment**

Our on/off love affair with Paypal is back on again! We had some customers in the past confused by Paypal converting the New Zealand prices to USA dollars but as Paypal is now becoming more widely accepted and understood, we thought we would reinstate it. Please note that, because of the fluctuations in the exchange rates between the USA and NZ dollar, people choosing this option may end up paying slightly more.

**New addition to Lexion coming soon!**

Lexion is soon going to be adding another feature to its already impressive software - a new profile sequence programme called 'Beginning to Read'! Lexion is a specialist software for use by SLT's, Specialist literacy teachers, SPELD tutors etc. More details can be found in our website "reading" section. Lexion is for use with dyslexic and aphasic students of all ages - it tests the students, diagnoses the problem then provides the prescriptive exercises!

1. Select a test that is appropriate to the age and problem at issue.
2. Perform the test. It will take about 15 minutes.
3. Analyse the result. Lexion explains the basic problem.

4. Let Lexion create exercises according to the results of the assessment.
5. The pupil does the exercises for a period of time at school or at home (you can mail the exercises home).
6. When improvements have been made, retest the pupil.

Because of these extra features, from Oct 1st there will be an approximate 15% Lexion price increase - we will bring you more details ASAP!

**Loud Shirt Day**

[www.loudshirtday.co.nz](http://www.loudshirtday.co.nz)

Loud Shirt Day is on Friday 19 September 2008 - a chance for everyone to wear their loudest, brightest shirts to work, have fun and raise money for The Hearing House and the Southern Cochlear Implant Paediatric Programme. Last year, over 500 organizations took part and raised more than \$70,000!

Follow the link below to enjoy this year's animated story of Brian's Loud Shirt, narrated by Ali, who is profoundly deaf.

<http://www.loudshirtday.co.nz/animation+%2708>



**Featured websites**



This month's choices are:

- Ideas for father's Day
- Help with homework
- Science and craft projects

[www.AnyQuestions.co.nz](http://www.AnyQuestions.co.nz)

The librarians at Any Questions are available between 1 - 6pm weekdays to support students of all ages. Any Questions helps you find useful, accurate online information to help with your homework. The online librarians are trained to help you work out the sort of information you need, then begin searching with you – however, they are not a 'quick answers service!'

Outside those hours, students can now get help anytime from the database of previously asked questions at :

[www.manyanswers.co.nz](http://www.manyanswers.co.nz)



[www.familyfun.com](http://www.familyfun.com)

This USA website has some really great ideas for homemade presents and edible goodies for Father's Day. In New Zealand Fathers day is always the first Sunday in September - this year it is

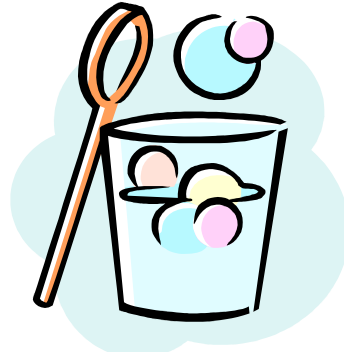
on September 7th. I really like this idea for a Happy fathers Day cake that looks like a shirt!



<http://familyfun.go.com/parties/holiday/minisite/fathers-day-main-ms/>

[www.hobbyscience.com](http://www.hobbyscience.com)

This is a great site with lots of ideas for use at school or home. The site lists a collection of fun science and craft projects for all ages. For example, if you have always wanted to make a working model of a volcano for a science project, build a birdhouse, or make a rocket balloon, or even blow giant bubbles, here's the place to find out. They also have useful articles links to other website.



**Edith the poodle**

Hi, I'm Edith, the Real Special mascot.



From looking at my photo, I bet you can easily guess what charity I have been collecting for! On Friday I was busy getting donations for this year's Daffodil Appeal for the Cancer Society so of course had to wear my new yellow and green dress to look the part. I met lots of young children and gave away balloons, transfers and stickers to them – I think some children would have liked to take me home too but instead had to settle for the (not as cute as me) teddies.

Why daffodils? Well it says on the Cancer Society website that:  
 "We use the daffodil as our symbol as it is one of the first flowers of spring, whose bright yellow blooms remind us of the joys the new season will bring. It represents the hope there is for all those affected by cancer."  
 If you missed all the events going on around the country and would like to donate, it's not too late as you can support them by donating online, by phone, or even text.  
<http://www.daffodilday.org.nz/>

**Edith's "Just for fun"**

Q: What kind of dog sniffs daffodils?  
 A: A bud hound!

Q: What do you get if you cross a sheepdog with a daffodil?  
 A: A collie-flower!

Q: What do daffodils and the letter "A" have in common?  
 A: They both have bees after them.

**Sudoku**

The Sudoku grid has three main elements. There are 9 columns, 9 rows and 9 blocks.  
 Using the numbers 1 through 9, the 81 squares in the grid must be filled so that every column, row and block contains the numbers 1 through 9. No number can repeat within any column, row or block.  
 Good luck! The solution is on page 4 of this newsletter

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

**Easy recipe - Vanilla Peanut Blondies**

This month's recipe is again one from Jo Seagar [www.joseagar.co.nz](http://www.joseagar.co.nz) - I love her recipes as they are always so simple yet tasty. The combination of salt and sugar in these golden cookies / biscuits gives a really delicious taste that appeals to all palates.



**Ingredients**

- 2 cups salted peanuts
- 300g butter (softened)
- 1 cup sugar
- 2 cups self-raising flour
- 2 teaspoons vanilla essence

**Method**

Preheat oven to 180°C.

In a bowl, beat together butter and sugar until creamy.

Add vanilla essence, flour and peanuts and mix.

Place 12 teaspoonfuls of the mixture onto a baking trays (lining the trays with greaseproof paper or tinfoil is advised).

Leave room to spread between each spoonful of biscuit mixture.

The recipe makes approx 36 so you will need 3 trays.

Bake for 15 minutes.

Allow to cool a few minutes on the tray before removing to a wire rack.

Store in an airtight container.

**Sudoku solution (from page 3)**

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

**Orders**

To order any of the items features in our newsletter, please go to [www.realspecial.co.nz](http://www.realspecial.co.nz) or email [carole@realspecial.co.nz](mailto:carole@realspecial.co.nz)

**Postage:** \$5 per order

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