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Real Special News

Today we have a mixture of bad and good news.

The bad news is about price increases, the good news is a special offer.

Bad news: GST rise

Sorry, but due to the upcoming rise in GST, all our prices will increase on **1st October**.

Good news: Half price Lucid Ability

Lucid are again offering a special on **Lucid Ability** software. When you purchase a copy of **Lucid Cops**, **Lass Junior** or **Lass Secondary** you can buy **Lucid Ability** at half price!

This offer also applies to schools renewing their licenses for the above products as well!

To qualify, this must be on the same purchase order (for either a new product or renewal).

It must be ordered at the same time using an equivalent licence, i.e. 1 year, 3 years or 5 years.

Price for Lucid Ability

Usual price \$215 NZD + GST

Special price \$107 + GST (1 year licence) when additional specified Lucid product ordered

Please note: these are the pre-GST rise prices and will increase in 1st October.

Lucid Ability uses enjoyable and stimulating activities to assess verbal and non-verbal reasoning skills in the age range 4 – 6 years, 7 – 12 years, or 11 – 16 years.

For younger children (age 4 - 8 years) verbal ability is assessed by means of a picture vocabulary.

Non-verbal ability is assessed using a mental rotation game.

For older children (age 7 - 16 years) verbal ability is assessed through a conceptual similarities task.

Non-verbal ability is assessed through a matrix problem-solving task. The tests do not require reading skills as the computer will read aloud any words that appear on-screen if the child wants this.

Unlike most other ability tests, the results are independent of reading attainment, and can be used equally well with readers and non-readers.

Results are available immediately, facilitating swift decision-making. Results are presented in a graphical screen display, which can be viewed and printed out immediately.

Scores are provided in three forms making it easy for teachers to use:

Standard scores.

Centile scores.

Age equivalents.

Free Trials of Lucid

Many of the Lucid products have free downloadable trials (including Lucid Ability) – please see the links in the Lucid Assessments sections.

Featured websites



This month's choices are:

Earthquake lesson plans
Print activities
Free recipes

Earthquake lesson plans

<http://www.sciencekids.co.nz/lessonplans/earth.html>

The recent events in Canterbury have brought the topic of earthquakes to the fore. The 'science kids' website has some great lesson plans, including one on earthquakes that encourages students to think about planning for such an event. The students design and build appropriate emergency vehicles as part of this earthquake lesson plan.

Other earth topics on the website include:

- Quicksand
- Fossils
- Vinegar volcano's
- Rock sorting
- Recycling



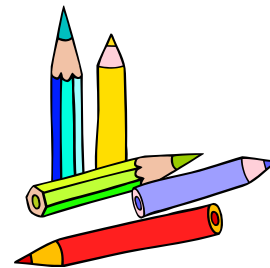
Print activities

<http://www.printactivities.com>

'Print activities' has loads of free resources for preschool and primary school students, including:

- school worksheets
- coloring sheets
- math worksheets
- kid puzzles
- mazes
- wordsearches

Many of the printables have educational value in developing reading and writing skills, math skills, and logical reasoning.

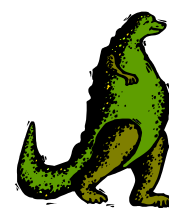


Free recipes

<http://www.chelsea.co.nz/>

The Chelsea Sugar website has some great recipes for adults and children. The 'kids in the kitchen' section has easy recipes, competitions, and themed party ideas, including dinosaurs, pirates, and a princess party.

If you are looking for more unusual things to "cook" e.g. edible play dough, fake glass or sugar crystals, check out the 'baking with kids section'.



Edith the poodle

Hi, I'm Edith, the Real Special mascot. Late last month I took my mum with me to go collecting for the Cancer Society on daffodil day. The cancer society is regarded as one of the country's most trusted charities so I was very happy to help.



Of course, I had to have new outfit for the occasion! I chose this yellow and white gingham dress then put a silk daffodil on my head to complete the look. Very becoming I think!

This was the 20th anniversary of Daffodil Day so was even more special. This event is the biggest fundraiser for the cancer society so I am sure you will have seen the collectors out and about in your area.

The daffodil is one of the first flowers of spring and its bright yellow blooms remind people (and poodles!) of the joys the new season will bring.

The donations go towards vital scientific research into the causes and treatment of all types of cancer. Prevention is also an important part of their work. The fundraising is also used for providing education programmes to reduce cancer risk etc.

<http://www.daffodilday.org.nz/>

Just for fun – Edith's 'yellow' jokes

Q: If you drop a yellow hat in the red sea, what does it become?

A: wet

Q: What kind of yellow cheese is made backwards?

A: Edam

Q: Why did the yellow banana go to the doctor?

A: Because it was not peeling well!

Sudoku for June

The solution is on page 4.

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

Easy recipe

Shortbread Stars

As mentioned on page 2 of this newsletter, Chelsea sugar have some great recipes that are easy for children to make. Roll out the dough and let them press out the biscuit shapes and press on the toppings! This shortbread has a buttery taste that will make it a favourite with all ages.

<http://www.chelsea.co.nz/recipes/1269/shortbread-stars.aspx>



Ingredients:

175g butter
½ cup Chelsea Icing Sugar
1 ½ cups plain flour
½ cup cornflour
Pinch of salt

Optional:

Chelsea Coffee Sugar
Chelsea Demerara Sugar

Method:

Preheat oven to 150°C, grease or line an oven tray with baking paper.

Sift in flour, cornflour and salt and mix thoroughly with the creamed butter mixture until it forms a dough.

Knead dough, then roll out to 10mm thickness on a floured surface.

Press out shapes using a biscuit cutter or cut into fingers and place on the oven tray.
Bake for 30 minutes or until pale golden.

Optional:

For a crunchy topping, sprinkle with Chelsea Coffee Sugar or Demerara Sugar and press in lightly before baking.

Sudoku solution (from page 3)

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

Orders

To order any of the items featured in our newsletter, please visit www.realspecial.co.nz or email carole@realspecial.co.nz

Postage: \$5 per order

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