



Wamark

Educational Publishers

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“With head and heart and hand”

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Newsletter March 2012



I know you are only expecting to hear from me twice a year but I am missing you already!

This is me a year ago in a field of tulips in Vienna Austria. My husband and I made contact with relatives of his over seven years ago and we have had the privilege of visiting them numerous times over Easter.

The Viennese celebrate Easter with as much enthusiasm and commitment as they do Christmas. Windows are spectacularly adorned with vibrantly coloured bunnies, eggs, candles, flowers and more.

Nostalgically I have decided to bake an Easter cake this year and thought your family might enjoy the cake too. See attached recipe (Send me a photo if you try it)

Educator Support Seminar – April 2012

Please see www.wamark.co.za under “Newsletters” link for details. Our seminars are always fun and I love spoiling you so book your seat!

Author search poster competition

Our teachers clicked away and we had 177 entries. Our lucky draw winner is Mr Pieter Janse Van Rensburg from Gardens Commercial High School in Cape Town. Congratulations Sir! Enjoy spending your R 1000 prize money!

Wamark 10 year bash!

Yo! What a party! The entertainment provided by our Principals and educators was side splitting and seriously entertaining. With dance moves like Jagger; fun and laughter was had by all! Not to mention one of our impromptu karaoke contenders who grew up in John Travolta’s era. No allegedly incriminating photographs shall be uploaded forthwith 😊 

Thank you to all who could come and for everyone’s well wishes and support.

The Skills Standard – James Buchanan

Our guest speaker on the evening, Mr James Buchanan (Author of “The Skills Standard”) blew us away by his charisma and obvious genius. All of the schools present saw the dire need for his book that has been written to standardise skills being taught in high schools e.g. effective writing, how to analyse a question, instructive verbs and what they mean e.g. contrast/define/demonstrate/describe/analyse, note taking, summarising, tables, graphs and how to interpret them, presentations (oral and verbal) diagrams, drawings, surveys internet searches, literature research, evaluating information, the scientific method and more!

Wamark Publishers is proud to be associated with James and believe that the use of his publication in our schools will not only benefit the EMS learning area but also raise the standard of submissions by our learners cross circularly. The publication will serve as a reference tool for each learner from grade 8 through to matric. The teaching staff would also appreciate a reference tool they can use to vary the skills used to assess their learners.

Please contact Chantel or myself if you are interested in having a closer look at "The Skills Standard". There are also introductory offers (Discounts) for orders placed by the end of April 2012.

This is a good time of the year to acquire supplementary publications for the learners as parents are not under as much financial pressure as they are at the beginning of the school year.

Copyright infringement

We are aware of a number of schools that are illegally reproducing (or parts of) our publications. We are in the process of building cases against them. You are our eyes and ears out there. Any knowledge or evidence you can help us with will be kept in the strictest of confidence.

Competition time!

How many Easter bunnies can you find in the newsletter? Sms your answer with your name, school and contact number to 083 659 3067 and be entered into our draw.

Prize: Easter hamper worth R 300 to be delivered to your door!

Competition closes 17:00 Tuesday the 3rd April 2012

God Bless

Yvette and Team

Hot Cross Bun Cake with Mini Eggs **RECIPE BY SASKO**

Makes 1 cake

Ingredients:

3 cups SASKO self-raising flour
1 cup SASKO cake flour
2 cups castor sugar
2 tsp mixed spice
2 tsp ground cinnamon
300g butter, at room temperature
1¼ cups milk
6 eggs, at room temperature
3t vanilla extract

Icing:

250g butter
2 cups icing sugar, sifted
2T milk
1t vanilla extract
Mini colourful eggs, to decorate

Method:

1. Preheat the oven to 140°C and grease a 25cm ring cake tin well.
2. Place the flours, sugar, spices, butter, milk, eggs and vanilla in a bowl and beat on low speed until just combined.
3. Increase speed to high and beat for 1-2 minutes or until thick and light. Spoon into the cake tin and bake until golden and a skewer inserted comes out clean.
4. Remove from oven and cool slightly before turning out onto a wire rack.
5. Make the icing by beating the butter until light and fluffy. Beat in the icing sugar, milk and vanilla until creamy. Frost the cake with the butter cream and decorate with the eggs.

