

Dramatic

DRAMA NEW ZEALAND NEWSLETTER

Special 2021 Holiday Edition



In this issue: A recap of 2021 plus tonnes of holiday cheer and good fun! Check out some holiday recipes from our National Executive, and holiday festivities from your Regional Branch and our Associate Members.

Dramatic is proudly brought to you by:



A look back on 2021

Kia ora koutou,

Whilst it's definitely been a time of unrest, change, and uncertainty, it has also been a time to take a step back, plan, and complete tasks we previously did not have time for.

2021, on reflection, has been another strong year for the Association.

We started with the news of another three years of funding through the Ministry's Networks of Expertise - this funding is for baseline as well as a specific fund for supplementary PD alongside the NCEA new standards roll-out.

Our baseline funding has this year has been applied to:

- the continuation of the Primary Literacy Project which in 2022 will reach further through the motu extending to Dunedin and Auckland as well as launching an online variant starting in Nelson
- the planning and implementation of our new HOD Mentors Programme which will see 13 mentees mentored by our 6 amazing mentors through 2022
- the planning and implementation of our new PCT Network for Secondary Drama specialists - another programme kicking off at the beginning of 2022
- the launch of "The Conversations Series" a podcast of interviews hosted by Juliet Cottrell with Primary Drama specialists. To date we have had Julie Dunn (AUS) and Patrice Baldwin (UK). These podcasts can be found in the members section of our website
- the continuation of our Drama Advocacy project with some more content in production
- the continuation of 'Behind the Page' Interview Series with NZ Playwrights hosted by Nick Meissel. This project is set to expand through further supplementary resourcing alongside the interviews in 2022

Drama NZ also took a major leap as we contracted a National Administrator. Dinna Myers came on board and has already made such a difference to our association which is largely voluntary. She has already streamlined our emails, tidied many of our processes, taken over managing the membership and generally eased the daily running of the Association including management of Dramatic our newsletter, which has allowed the Executive to move forward with a focus on Strategic Plan and application of NEX. Thanks Dinna! You will finally get to meet her in person at our Annual Conference.



A look back on 2021

Speaking of conferences - Auckland Branch hosted our annual conference this year. Thanks again to our incredible team behind the scenes as well as Scott and his team at Sacred Heart College. The Conference was a truly fantastic time of reconnection in person after 2020 - we had three stellar keynotes with Perry Rush - President NZ Principals Federation, Prof. Peter O'Connor, and Dr Michelle Johansson.

In fact during this conference we were laid a challenge for greater diversity and integration within education and the association and we have been working hard to implement this - at the moment it is still small steps with more regular use of te reo through application of names and roles and the weaving through in our daily practices. It is amazing how much easier it becomes the more you use it and it becomes habit and routine. During Te Wiki o te Reo we worked with Jennifer Atamira Ward-Lealand to create a number of new resources and continue to do so. Again these are available in the members section of the website.

Conference also saw us award another Life Membership to Chris Horne (AKLD) and the Presidents Award to Sunny Amey.

We also had the AGM where we farewelled Teresa Callaghan (AKLD) and Bianca Till (Waihi), both had been long standing members and welcomed three new Executive members Chelsea Cope (CHCH), Cory Hare (AKLD) and Samantha Wehipeihana (Manawatu).

Throughout the year we have continued to advocate and in some cases agitate - this was probably most evident throughout the lockdown as we met and had numerous conversations with governing bodies and other associations around restrictions and unpacking of the frameworks etc.

Whilst some of the mahi has been onerous and hard, it has enabled us to strengthen our visibility as your peak Association.

Ka mau te wehi! What a maunga of mahi!!!

I personally would like to acknowledge all the work the National Executive and Regional Branch Committees have continued to do throughout 2021 on behalf of our membership and for Drama in Education in general.

So, it is now time for us all to take a break and focus on whānau and most importantly ourselves.

Wishing you all a merry festive season - may it be memorable in all the right ways!

Until 2022....

Meri Kirihimete



Happy Holidays from your National Executive

One of the best parts of the holidays is sharing the things you love with whānau and friends. We want to share some of the things we love with you! Enjoy these fun recipes from us to you. Happy Holidays!

*From Emma:
Bailey's Mint Martini*

Combines my two favourites ~
mint and chocolate.

INGREDIENTS

1 oz. Baileys Irish Cream
1 oz. Creme de Menthe liqueur
1 oz. Vodka
1 oz. Half & Half
Ice

INSTRUCTIONS

Fill a cocktail shaker with ice. Add ingredients; cover and shake well. Strain into a martini glass. Garnish with whipped cream and chocolate shavings as desired.



*From Charles:
Drunken Salad*

Is there a better way to
eat a watermelon than
as it comes?
I'm not sure, but this
salad comes close.



INGREDIENTS

1 Watermelon
Cubed Feta
50 Pumpkin Seeds
3 Ounces Ouzo

INSTRUCTIONS

First chill a medium-sized
watermelon. Ensure the flesh is firm
then dice it into 2cm sq cubes.
Dice up some cubes of feta- same
size. 1 to every 4 watermelon cubes.
Roast and salt about 50 pumpkin
seeds.

Douse watermelon cubes with 3
shots of ouzo.
Mix with feta cubes and add in seeds.
Keep chilled before eating.
Good with a raspberry kombucha.



*From Annette:
Jaimee Oliver's Panforte*

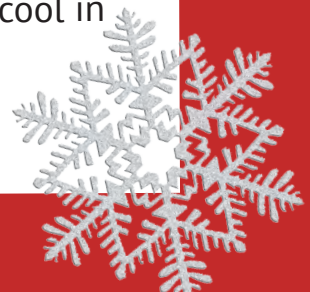
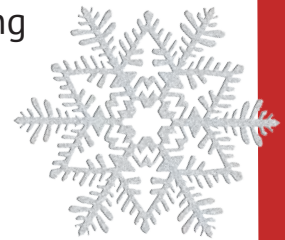



INGREDIENTS

Rice paper
300g nuts, such as almonds, pistachios or hazelnuts
200g candied peel
75g plain flour
175g dried figs
2 good splashes of sherry or vin santo
6 tablespoons runny honey
150g golden caster sugar
1 teaspoon cardamom pods
½ teaspoon ground cinnamon
1 pinch of ground cloves
1 whole nutmeg, for grating
Icing sugar

INSTRUCTIONS

1. Line the base of a 22cm or 20 cm tin with rice paper.
2. Toast the nuts in a dry pan and add to a bowl. Chop and stir in the candied peel along with the flour.
3. Preheat the oven to 150 C.
4. Blitz the figs in a food processor, then transfer to a saucepan with one splash of the booze, the honey and sugar. In a pestle and mortar bash the cardamom pods, remove the seeds and crush, then add to the pan with the cinnamon, cloves and a good grating of nutmeg.
5. Bring to the boil and simmer 5-8 minutes, then pour into the nut mixture. Mix well adding a splash of booze if it's very dry.
6. Spoon into the tin and bake for 30 minutes.
7. Remove from the oven and carefully press down a layer of rice paper on top. Return to the oven for 10 minutes, then remove and leave to cool in the tin for 10 minutes.
8. Thinly slice and dust with icing sugar, serve after dinner.





I'm from the northern hemisphere, so Christmas should be cold and snowy! To help me feel the cold, I drink icy things and my go to is a Frozen Margarita

INGREDIENTS

50ml tequila
25ml triple sec
25ml lime juice
15ml sugar syrup
large handful of ice
wedge of lime to garnish
Salt (for the rim of the glass)

INSTRUCTIONS

Put all the ingredients except the lime wedge in a blender (I use my Nutri bullet) and blitz until smooth. Tip into a cocktail, margarita or rocks glass, garnish and serve.

*From Chelsea:
Frozen Margarita*



Coming from the Great White North, our holiday season calls for warm and toasty drinks to stave off the cold. Since moving to New Zealand, the festive season calls for a Canadian summer classic, The Caesar!

INGREDIENTS

6 oz. Clamato Juice
1-1½ oz. vodka
2 dashes hot sauce
4 dashes Worcestershire sauce
Celery salt
Freshly ground pepper
Lime wedge
1 crisp celery stalk

INSTRUCTIONS

Rim a glass with celery salt.
Take two separate glasses, in one glass put ice vodka, hot sauce, worcestershire sauce, and ground pepper.
Spice the ice by rolling the contents from one glass to another.
Once spiced, pour ingredients into the rimmed glass.
Fill rimmed class with clamato juice.
Garnish with lime wedge and celery stalk.

*From Cory
The Caesar*





*From Nick:
Easy Christmas Cake*

INGREDIENTS

1kg dried fruit (your personal combination mix of sultanas, raisins and currants)
250g dried apricots, finely chopped
250g butter
1 cup brown sugar
½ cup brandy or orange juice
½ cup cold tea or water
3 tsp finely grated orange rind
2 tsp finely chopped lemon rind
1 tbsp treacle
5 large eggs, lightly beaten
2 cups high-grade flour
1 tsp baking powder
½ tsp baking soda
Whole blanched almonds
Extra brandy



INSTRUCTIONS

1. Line a deep 23cm round or square tin with three layers of paper, bringing paper 5cm above the edge of the pan. Or, if you have a wooden cake box, simply line with baking paper.
2. Into a large pot, place the dried fruit, butter, sugar, brandy or orange juice and cold tea.
3. Stir over heat until butter is melted and sugar dissolved. Simmer, covered, for 10 minutes, then cool to room temperature.
4. Heat oven to 150°C.
5. Stir in orange and lemon rind. Add treacle and eggs, then sift and add dry ingredients. Mix in with gentle, folding movements. Spread mixture evenly into the prepared pan then decorate the top with almonds.
6. Bake for 2½ to 3 hours. When the cake comes out of the oven, splash a little extra brandy over the top of the cake.
7. Cover hot cake with a tea towel, cool in pan.

Note: Glace fruit and mixed peel do not appear in this recipe, but if you wish to add this, do so - just subtract the other fruit qualities.

To ensure a cake is cooked, insert a knife in the centre of the cake - it's cooked when it comes-out cleanly. Investing in a wooden cake box is the best idea - try woodencakebox.co.nz for stockists. It guarantees a moist cake and you don't have to line with paper. The 20cm box works a treat with this recipe.





From Samantha: Trifle



My Nanny first taught me how to make trifle when I was about 8 years old. I will always remember the “go on add a little bit more booze” and her cheeky smile that went with it. So every year I make it and add an extra swig for her.

INGREDIENTS

2x sponge cakes
Strawberry or raspberry jelly- we use the Weight Watches as the flavours are stronger and less sweet.
Fresh berries or fruit of your choice
BOOZE- usually brandy in my house, but whatever tickles your fancy.
Homemade custard
Fresh cream



INSTRUCTIONS

Break up the sponge and place it in the bottom of the bowl, pour the booze so that it covers the sponge and changes the colour of most of the pieces. Mix up the jelly according to the instructions on the packet and pour this over the sponge.

Arrange your fruit around the bowl to your decorative desire then refrigerate.

Make the custard, let this cool a little (don't forget to put some glad wrap on the top to stop a skin from forming).

Once cooled, spoon or pour over the sponge, jelly, fruit and booze.

Refrigerate to let it set up a bit.

When ready to eat, cover the top with fresh whipped cream, more fruit and if you want to grated chocolate.



Merry Christmas Drama whānau! I hope you all have a well deserved, relaxing holiday filled with happiness, laughter and aroha.



From Judy:
Sweet Potato Bowls



INGREDIENTS

Sweet Potatoes

3 medium sweet potatoes, scrubbed and diced
1½ tablespoons neutral vegetable oil
¼ teaspoon smoked paprika
1 teaspoon ground cumin
½ teaspoon coarse salt
¼ teaspoon cayenne pepper

Rice

2 teaspoons coconut oil
1 cup (185g) white or brown basmati rice, rinsed
2 cups (475ml) water
1 teaspoon finely grated lime zest
1 tablespoon freshly squeezed lime juice
¼ teaspoon salt
¼ cup (10g) chopped fresh cilantro

INSTRUCTIONS

To prepare the sweet potatoes, preheat the oven to 200°C and line a rimmed baking sheet with parchment paper. In a large bowl, toss the sweet potatoes with the oil until evenly coated.

Sprinkle with the paprika and cumin, season with salt and cayenne, and toss again. Spread the sweet potatoes evenly on the lined baking sheet and bake for 30 to 35 minutes, until tender and brown at the edges.

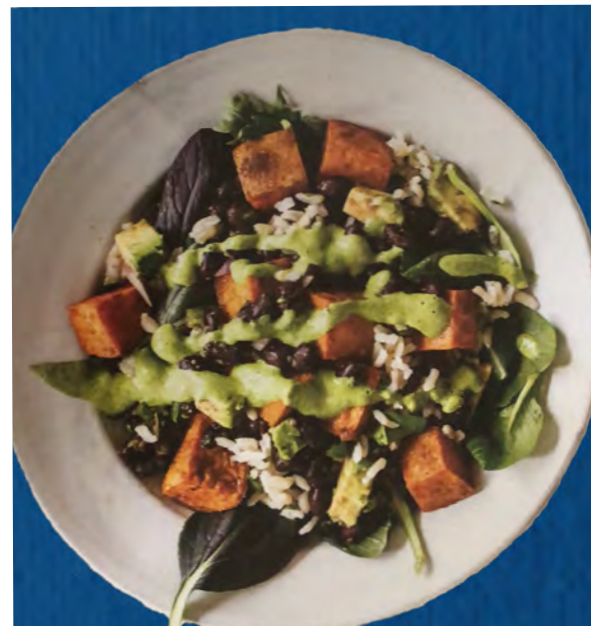
Meanwhile, to make the rice, heat 1 teaspoon of the oil in a medium pot over medium-low heat. Add the rice and cook, stirring constantly, for 2 to 3 minutes, until the rice smells nutty and toasted. Stir in the water and bring to a boil over medium-high heat. Lower the heat, cover, and simmer for about 15 minutes for white basmati or about 40 minutes for brown basmati, until all of the liquid has been absorbed.

Black Beans

1½ cups (270g) cooked black beans, or 1 (425g) can, drained and rinsed
2 tablespoons finely chopped red onion
1 small jalapeno chile, seeded and finely chopped
Pinch of ground cumin
1 tablespoon freshly squeezed lime juice
1 small Hass avocado, pitted, peeled, and chopped
Salt and freshly ground black pepper

Bowls

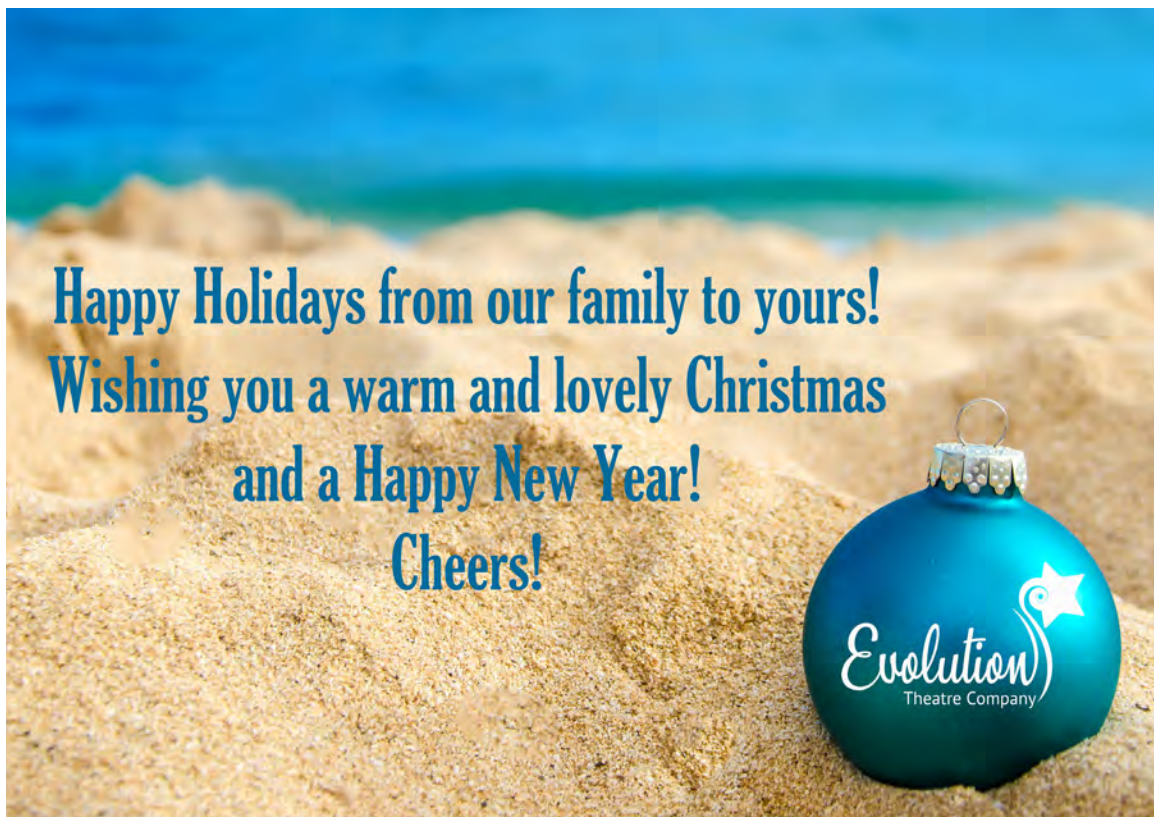
5 cups (150g) firmly packed baby greens, such as spinach, arugula, or romaine



Remove from heat and stir in 1 teaspoon coconut oil, the lime zest and juice, and the salt. Fold in the cilantro just before serving.

To prepare the black beans, put all of the ingredients in a medium bowl and stir gently to combine. Taste and adjust the seasonings if desired.

Divide the greens among four bowls and top each with one-quarter of the sweet potatoes, rice, and bean mixture. Drizzle with the chimichurri sauce and serve right away. YUM!



Auckland Branch

Happy Holidays from the Auckland Branch!



Teresa

This year has reminded me what is important and what is not. Also rediscovering that I live on the edges of numerous regional parks in Auckland. Our beaches and forests are quite magnificent having that time to explore and be outside has been a gift.

2021 has brought so many challenges, and we here in Tamaki Makaurau want to bust out... but before the borders are open we thought we would reflect on the good things that this massive year has brought us...



Amanda

This year I tended to my plants and my heart, and smashed a few Netflix series. I cannot wait to see my family and squeeze my nieces.



Donna

I have been able to spend a lot of time with my Mama and I finally got back on stage for the first time in 30 years.



Gaby

This year, I got the chance to complete some cycling projects that I hadn't had time to finish previously and my husband and I welcomed our long awaited daughter Luma to our whānau.



Scott

I taught my son to ride his bike, and honed my Lego building skills. This year we managed to squeeze in our school show between lockdowns. Albussever's Night's Dream was a great success.



Judy

This lockdown my husband grew his hair long, it reminds me of the good old days. Loved all of the family time plus we saved money on petrol.



Angela

This lockdown I spent lots of time with my daughter's dog. A positive about 2021, it's nearly over. I am looking forward to a restful break with my loved ones.

From our whānau to yours.

Canterbury Branch.

The Canterbury Region Committee wish all the members of Drama NZ a restful break - away from the hurly-burly of our topsy-turvy year. Take time to reconnect with nature and your loved ones. As one of our students said in the junior prize-giving 'Teachers are awesome!' We are, and we need to recharge regularly in order to remain as awesome as we can be. Happy holidays everyone.



Massey Branch.



*Wishing you and your
whānau a*



MERRY CHRISTMAS &

Happy New Year



*Ngā Mihi Nui
Massey Branch*

Otago/Southland Branch.



THE DRAMA NZ OTAGO-SOUTHLAND
BRANCH WISHES YOU A VERY

*Meri
Kirihimete*

We hope you have a safe
& lovely festive season
with friends and whānau.

We look forward to
hosting you in Ōtepoti in
July 2022 for the DNZ
National Conference!

Ngā manaakitanga,
DNZ Otago Southland Branch



Wellington Branch.

Guess who got Canva for xmas!

The Merriest of Merriment to all our Drama NZ whanau. Sending love, solidarity and high spirits from our yearly drinkers.

Wellington has weathered another stormy year but stayed on track and in touch. We have big plans for more connection and community building in the coming year, strengthening ties with organisations like [Young and Hungry](#), [Red Leap](#), and [PAYPA](#). We are all looking forward to next year's Arts festival which will be, as always, a rallying cry for more gatherings, minglings and encounters between the region's schools, staff and students. We are also intending to explore further workshopping around some of the fantastic resources we have here in the capital. Theatre focussed tours of institutions such as Early Settlers Museums, The National Library and Government House have been tested this year and are already proven to be rich fodder for devising standards.

But with the utmost respect we are all in need of a rejuvenating break to bask in love, fun and festivities with family and friends. So we sign off with a salute to the resilience of us all, and with hearts full of hope that the summer break is safe and full of warmth and wonder.

Aroha nui,
Tama



Waikato Branch.

'tis the season

TO BE JOLLY

We're looking forward to seeing what the new year brings in terms of growth in our region and to catching up with all of our Drama whānau early in 2022.

*Wishing you all a safe and
happy holiday season*

YOUR WAIKATO REGION



YOUNG & HUNGRY

Young & Hungry would like to wish all Drama NZ members a wonderful summer break and festive season.

Thank you to everyone who supported our Y&H Tour of WHADDARYA? this year!

We are looking forward to next year and are thrilled with the appointment of Erina Daniels as the director and dramaturg of our next Y&H Tour. We hope to see many of you again in 2022.

Meri Kirihimete and Happy New Year,
from the team at Y&H!

On behalf of the team at Trinity College London we want to wish you all joy and good health during the festive season and a safe and happy 2022. We'd like to congratulate everyone working with drama students in theatres, schools, academies and beyond for their incredible work over this past year, continuing to adapt to the ever-changing situation. Thousands of children have had the opportunity to get involved with Drama, making an enormous difference to the lives of those young people. We are looking forward to next year and seeing a continuation of this great work, and drama education and performance going from strength to strength.

TRINITY
COLLEGE LONDON



Renew Your Membership Now and Roll Over to 2022!

If you haven't yet renewed your Drama NZ membership yet, this is the moment! If you renew now, your membership will roll over into 2022, giving you extra value for your budgetary bucks!

Associate members – Price is expected to increase in 2022 for the first time in 5 years. Get your renewal in now and save!

