# BartholoNews



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#### HEADTEACHER'S MESSAGE



Dear Parents/Careers,

As one of the strangest half terms comes to end, may I again thank you for all your support in helping your child with their home learning and making a success of it. I am sure we have all learnt many new things during this period

of shut down and we have been pleased to continue to celebrate many of the students' achievements during this period.

Over the last two weeks much has been said in the news about the reopening of schools to some students. At St Bart's we are continuing to make preparations towards this and we will make appropriate decisions as the time is right to do this in a safe way. I will keep you informed of our plans as they progress but on the 1 June school will still only be open for the students of key workers and identified vulnerable students.

The Local Authority have drawn to our attention that Thames Valley Police and Public Health have raised the issue of some teenagers not following the current government lock-down guidance and asked us to share the message opposite with you, we urge you to take notice so that we can all remain safe.

Lastly I hope you all have a peaceful half term and get the chance to enjoy the forecast sunshine.

Ms J Mortimore, Headteacher



# Find the latest government information here:

www.gov.uk/coronavirus

After six weeks of strict social distancing, new measures were introduced which allows people to go outside to socialise or exercise with a friend as long as they stay two metres apart. This will no doubt be a relief both to yourselves as parents and particularly to your children after being cooped up for so long.

No doubt many will have already taken the opportunity to get outside and meet with a friend. It's natural that following their newfound freedom some will be tempted meet with more than one friend and they may not understand the risks of doing so – to themselves and to others.

Please make sure your children know what they can do when they go out, and that you know where they are going and who they are meeting. As a summary, they should:

- · Stay at home as much as they can
- Limit contact with other people
- Only meet with one other person and stay two metres apart at all times
- · Wash their hands regularly

If you need more information about social distancing

visit https://www.gov.uk/coronavirus

# FRUITY FUNDRAISING BY PATTERSON STUDENTS



Patterson House are proud to share some amazing news of a charity event undertaken by a number of our Sixth Form students that took place on 14 May. Taking the idea of "Dressing as a Rainbow" to the next level, five of St Bart's Sixth Form students dressed up to walk in

support of the NHS. Not those to shy away from a challenge, all 5 students donned their outrageous outfits and pounded the streets of



Newbury. A strawberry, a banana and a watermelon made an appearance along with many other colourful costumes. Matt Noble, Ben Withers, Ellie Moreton, Kate Butt and Josie Embleton planned separate walks in order to raise money for our NHS heroes.

Setting up just giving pages and sharing across social medial platforms they spread the word far and wide. To date they have raised over £500 for this fantastic cause. In these difficult times it



is great to see St
Bart's students
thinking of others in
the community, taking
positive action to
support them and
going above and
beyond to raise much
needed funds.
Congratulations on an
outstanding
achievement, well
done all five of you.

#### **CURNOCK COMMUNITY AWARDS**

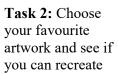
This week in Curnock we launched our 'Curnock Community Awards' and asked students to let us know about the wonderful things they are doing in their local community and we had several responses. A huge well done to Jenny (10C1) who has



been involved with creating facemasks using a 3D printer. Great effort Jenny. Also Meg Archibald (7C1) has been posting leaflets to members of her street offering support and giving away old books and toys to other children in her community, again a great effort from Meg. We also virtually presented several students with their bronze/silver and gold awards in Key Stage 3 and many Year 10's also achieved their house colours. Congratulations to all those who were successful.

#### ART CHALLENGE WEEK 2

The Art
Department are
setting Year 7
weekly
challenges to
lighten the mood
and thought that
families may also
like to have a go:





it using **objects** that you've got at home. Photograph your outcome and send it in to us!

Please get arty and send photos of your masterpieces to Jenny Barrett, <a href="mailto:jbarrett@stbarts.co.uk">jbarrett@stbarts.co.uk</a>, and the best ones can be published in a future newsletter!

#### **EVERS NEWS**



A huge well done and thank you to Rebecca Poynter (7E2) for baking to raise money for the NHS. She has raised over £200 and is still going!

Well done to the following students who gained their House Colours and Awards.

House Colours	Gold	
Sophie Bhatt	Mavis Asare	
Lisa Bunce	Evie Cranfield	
Adam Edwards	Armand Graham	
Elise Garland	Abi Hardy	
Henry Garrety	Aadi Kamath	
Ben Kaesser	Louis Moore	
Matthew Pinfold	Emily Twyning	
Abi Scott	Leo Dole	
Jess Soulby	Lola Hedley-Smith	
Will Stearn	Abi Hobbs	
Olive Wallace	Henry Jelley	
Alice Wells	Amelia Knight	
Amelia Baiden	Ruby Lochhead	
Izzy Duly	Jessica Mildenhall	
Polly Hassell-Collins	Mabel Asare	
Abbie Holland	Euan Avery	
Quin Humphrey	Emma Davies	
Amit Manna	Marcie Essex-Lopresti	
Leela Marshall	Charlotte Graham	
Gabriel Martinez-	Jake Hall	
Goddard	Hannah Milllar	
Gemma Moon	Isobel Morrow	
Emily Tucker	Tom Taylor	
	Megan Wharry	
	Kirsten Wright	

Silver	Bronze Awards	
Manuel Mihai	Anvi Prashar	
Charlie Dancey	George Berry	
Nerea Halley-Martin	Arpit Bhabhra	
Mia Harding	Bluebell Bradfield	
Neave James	Sophie Bunce	
Thomas Oxley	Harry Butler	
Francesca Parsons	Jacob Avery	

Silver	Bronze	
Eleanor Smart	Alexander Comley-	
Persephone Wind-	Casabella	
Mozley	Lilly Dixon	
Eva Barker	James Houghton	
India Duly	Olive Hutton	
Milo Garrety	William Jelley	
Aisling Henry	Rhys Kemp	
Imogen Moon	Erin Lay	
WillemVrolijk	Shivam Mathur	
	Ellie Sharpe-Smith	
	Aidan Soulby	

Bronze		
Lily Buckmaster	Lucy Gower	
Beatrix Busby	Mohamad Haji	
Fleur Creteur	Imogen Hillier	
Immy Duly	Gabriella Hughes	
Max Gower	Alma Kingdon	
Lucy Jones	Zach Lukacs-Traveller	
Amogh Kasetty	Eish Mahajan	
Georgia Knight	Lilia Merchant	
Isabella Marchetti	Sam Mildenhall	
Edith Rivers	Molly Piper	
Chloe Shore	Grace Proudfoot	
Petra Beres	Taya Sereaton-	
Alvina Bhuyan	Finnerty	
Joe Coley	Rory Shore	
Eszter Csordas	George Street	
Natalia Dudek	Emily Titchner	
George Evans	Gwen Wharry	

Don't forget to join in our Walk This May. Simply send how far you and your family have managed to walk to see how far we can walk together. So far we have walked over



1000 miles! Keep going! Check out our Instagram page evers\_stbarts for more information.

#### FOLLOW YOUR HOUSE ON INSTAGRAM



curnockhouse davis\_barts evers\_stbarts stbartspatterson

#### SCHOOL NURSE SERVICES

Berkshire NHS have asked us to pass on the following information.

Some of our school nursing team have been redeployed and are doing an amazing job working on the wards at our local hospitals, however the rest of the school nursing team is still available to help support children and young people and their families with health concerns and to stay safe. Please contact your local team:

West Berkshire, 01635 273384 csnwestberks@berkshire.nhs.uk

#### SUCCESS IN MODERN FOREIGN LANGUAGES

In Modern Foreign Languages, we have been super impressed with how well many of our students have responded to our new way of working virtually. Both the students and teachers have been getting to grips with a new interactive programme "Textivate" which uses various different activities to allow the students to learn new vocabulary and grammar structures. Many students have reached superb scores but here are some who deserve a special mention:

Mrs Hedley-Smith's class: Alisha Prout 50,704 and Ashling Henry 47,862 (Year 8)

Mrs Sheikh's class: Abi Hamblin 30,000 (Year 7)

Mrs Turner's class: Jess Malcolm 27,173 (Year 8)

We have also continued using our very effective "Memrise" programme, whereby students can commit vocabulary to their long-term memory. Some outstanding scores included:

Miss Dernley's class, Jennifer Tonge, over 500,000 points for the month of April, followed by Amit Manna and Elliot Crouch with around 200,000 points each (all Year 10). Well done all, an amazing achievement.



Language learning is not just about learning the language itself; we also like our students to develop a strong understanding of the cultural elements of the countries where the various languages are

spoken. This term we have seen students following some recipes in French – here are Beatrix Busby's fabulous waffles.



Even in Year 12, the A level German students successfully completed a German cooking challenge over the Bank Holiday weekend. The

three winning entries were the Aspey family for the 'most appetising filo pastry Apfelstrudel', the Tillen family for 'best effort' with their plaited strudel and the Baker family for 'the most realistic' German recipe for their homemade pretzels. Congratulations to Alexia, Alfie, Lawrence and their families!



Miss Dernley also received some fabulous art work over the Easter holidays – this picture depicted traditions of German Easter, created by Erin Clark, Year 8. What talented students we have – combining

languages with skills from across the curriculum! Congratulations and well done to all our MFL students who have been working so hard during this unusual time.

#### WELL DONE MEG



Well done to Meg in 7C3 who has produced regular, high quality work in English. Mrs Hersh and Mrs Woolf sent her a card to thank her for being so brilliant and motivated.

#### TRAIN TO TEACH

The Downland Teaching School Alliance comprises a number of Primary and Secondary

schools from across West Berkshire working together.



Despite the

Covid-19 restrictions recruitment for their teacher training programmes starting in September 2020 remains open. If you apply through UCAS, your application will be carefully considered and if successful, we will contact you to arrange an interview which will be carried out remotely instead of the normal face to face interview and selection sessions.

The online interview process will include: a written task, an interview with presentation and, for creative subjects only, a subject portfolio. An information pack will be sent out by email to support you through this process. Find out more at their website: <a href="https://bit.ly/2WHRWIT">https://bit.ly/2WHRWIT</a>

#### HOME COOKING HEROES

Our students continue to make their food teachers very happy by sending us photographs of their cooking. Some photos feature on our Instagram, stbarts\_food; please follow us and take a look.



This soda bread was made by Taran Dulai in Year 11. It was delicious served with butter and Marmite! Soda bread is a good bake when

you can't get hold of yeast, as it uses bicarbonate of soda (baking soda) to create carbon-dioxide gas to make the bread rise. To neutralise this alkaline ingredient Taran used old (nearly sour) milk that needed using up, and some lemon juice. The mix of acid and alkaline ingredients prevents the soda bread from tasting of soap.

Recipe link for Soda bread: <a href="https://bit.ly/3bRmOet">https://bit.ly/3bRmOet</a>

The whole food team including Mrs Tuff, Mrs Macdonald, Mrs Mortis and the food teachers had a chat about which popular recipe we should feature here, and decided on this one; we hope you try it and enjoy it as much as we do.

#### Stuffed pepper risotto

Risotto is a low cost, nutritious family dish. With vegetable additions, it is suitable for vegetarians.



### Ingredients: Oven proof baking

dish (to fit 4 halves of pepper, approx. 23cm x 23cm)

1 onion

3 tablespoons oil

1 stock cube

150g long grain rice.

2 large red or green peppers

#### Additions:

Add one or more from the following:

Vegetable	Protein additions	
flavourings		
2 sticks celery, sliced	3-4 rashers bacon,	
75g (3oz) mushrooms,	rind cut off with	
washed & sliced	scissors and cut into	
75g frozen sweet corn	small pieces.	
75g frozen peas	150g chicken breast	
	1 can chick peas/	
	kidney beans	
	When you serve the	
	dish, you could	
	sprinkle over grated	
	cheese.	

#### Method:

- 1. Oven on, Gas 5, 180°C. Tie back long hair, remove jewellery, apron on. Wash hands for a minimum of 20 seconds. Check the kitchen is clear and clean before you start.
- 2. Chop onion.
- 3. Measure 500ml water in a jug.
- 4. If using bacon, chop it into small pieces using scissors on a red chopping board.
- 5. If using chicken, cut into small chunks using scissors on a red chopping board.
- 6. Take a large saucepan. Add oil or margarine.
- 7. Add onion, raw bacon and chicken if using. Fry 4-5 minutes.
- 8. Add rice. Stir well with a wooden spoon to coat rice in fat. This will stop it sticking together.
- 9. Remove pan from heat.
- 10. Crumble stock cube into the saucepan.
- 11. Add measured water.
- 12. Place pan on a high hob heat. Add other prepared vegetables.
- 13. Bring to the boil, turn down and simmer for 15-20 minutes until the rice has absorbed the majority of the water.
- 14. Cut the peppers in half, length ways, remove the seeds from the middle.
- 15. Put the peppers into your oven proof dish and place on a baking tray.
- 16. Fill with the risotto mixture when cooked
- 17. Bake 15-20 minutes. (Wholegrain rice 25-30 minutes)
- 18. Remove stuffed pepper risotto from oven using oven gloves. Place on a pot stand.

Please continue to send us photographs of your home cooking; you can email any food teacher;

Mrs Eastman: leastman@stbarts.co.uk

Mrs Bell: mbell@stbarts.co.uk

Ms Wenlock awenlock@stbarts.co.uk

We will send you a Home Cooking Hero certificate the first time you send us a photograph and your cooking may now be featured on our food Instagram: stbarts\_food. (Please let us know if you'd rather we didn't).

## The link to the St Bart's recipe bank is: https://bit.ly/2V2Gwxt

Mrs Linda Eastman Head of Faculty Food & PDP



Saxifrage in bloom on site

#### **PE News**

#### **Virtual School Games Event – Update**

Berkshire Virtual School Games Event. 14 West Berkshire secondary and primary schools including St Bart's have signed up to take part in this. For the week 1 Sportshall Pentathlon we had approx 74 students take part. Individual results have already been published. The results in West Berkshire were:

#### **Year 7/8**

1st St Bart's 2nd Park House 3rd Theale Green

#### **Year 8/9**

1<sup>st</sup> Theale Green 2<sup>nd</sup> St Bart's

In Berkshire, for the Sportshall pentathlon we won the Year 7/8 gold award and have a certificate. Year 7/8- 1<sup>st</sup> St Bartholomew's (West Berkshire); 2<sup>nd</sup> Newlands Girls' (Ascot & Maidenhead); 3<sup>rd</sup> St Bernard's Grammar (Slough); 4<sup>th</sup> Garth Hill (Bracknell).

We also received a spirit of the games award and have a certificate for having the most amount of students in Berkshire taking part. The certificate for all students that took part is attached and students can print one at home. The PE Department will also be printing these and having a presentation when we are back in school.



Last week we joined in the week two tennis challenge. A total of 54 students took part. We have entered 6 teams into the overall West Berkshire competition.

St Bart's top scorers for each year group are:

Year 7 Girls - Daisy H Jones, Ruby Roots, Mya Cahoon Year 7 Boys - Elliot Robins, James Fenner, Harry Billet

Year 8 Girls -Angel Nwokporo, Annable Maclean, Nina Matthews

Year 8 Boys -Tom Dair, Wilem Vrolijk, Drew Street

Year 9 Girls -Erin Cahoon, Ruby Wiltshire, Amelia Knight



Year 9 Boys -Callum Tang, Ben Cook, Jack Venables

This week we are launching the week three handball challenge to students in Years 7, 8, 9 and 10 at the time of the PE lesson on SMHW. Scores for Years 7 and 8 need to be emailed to Mrs Leach and scores for Years 9 and 10 need to be emailed to Miss Ostinelli.

Thank you for to all students who are getting involved.

The PE Department

## SUPPORT DURING THE SCHOOL CLOSURE

Don't forget that we have compiled a list of useful services for those in need during this difficult time. You can view it here: <a href="https://bit.ly/2YXUvYJ">https://bit.ly/2YXUvYJ</a>

We're also maintaining an archive of communications. You may find it useful to refer to these documents here: <a href="https://bit.ly/35TD3pX">https://bit.ly/35TD3pX</a> and to back issues of Bartholonews, here: <a href="https://bit.ly/35XsBxm">https://bit.ly/35XsBxm</a>



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