

BartholoNews



3 June 2020

www.stbarts.co.uk

Issue No: 944

HEADTEACHER'S MESSAGE



Dear Parents/Carers,

I hope everyone had a good half term and enjoyed some of the sunshine in a sensible and safe way. Thank you to all the students who have also been sharing some outstanding work they have been completing whilst being at home, as well as sharing some of the amazing acts of kindness and volunteering they have undertaken. It has been tremendous to see the special things that St Bart's students have been doing and they should be proud of all their efforts.

Over half term, the government published further guidance on the reopening of secondary schools from 15 June and we are now planning for some limited face-to-face provision for Years 10 and 12 beyond this date. However, it is clear that for the remainder of this term that the vast majority of students' learning will continue to be completed remotely and hence we would ask that you ensure your child fully engages with this. If your son or daughter has any problems with this, or has any concerns, please contact their teacher or Head of House who will willingly provide support.

Thank you for all your continued support.

Ms J Mortimore

Headteacher

YOUNG ENTERPRISE

The Young Enterprise programme has also been affected by the current pandemic and the local area final, which was due to take place on 26 March was cancelled. Luckily elements of the competition take place throughout the year; the Business Plan was submitted in November; the Trade Fair took place in February and the companies had just submitted their company reports before the school closure.

This enabled the judges to hold a 'virtual' judging and I am pleased to announce that our company 'Muddy Paws' were declared winners in 3 categories:

Sustainability Award,
Best Business Plan and best performance at the Trade Fair.



The company sourced and sold dog collars made from hemp, an environmentally friendly alternative to nylon.



Congratulations to the members of Muddy Paws: Libby Barclay, Emma Blake, Jess Burgess, Amy Cantwell, Caitlyn Gregory, Jesum Ochieng, Myah Pasea, Joanna Pires, Lucy Smith and Ellen Tinsley.

The judges were very impressed with the company's effort at the trade fair and the fact that they managed to get an interview on Kennet radio!

SHARES4SCHOOLS UPDATE

The organisers of the Shares4School competition made the decision to close it down at the beginning of April. Of the 37 teams involved, only 5 were making a profit and as the losses grew they felt the uncertainty and volatility of the stock market made it too difficult for students to continue. No winners were declared this year but at the time of closing the competition our team were in 10th place nationally.

Well done to the following team members for their involvement in the competition: Laurence Hall, Louis Carnell, Sasindra Ganugapati.

WELLBEING RESOURCES

The Charlie Waller Memorial Trust have developed a series of webinars for staff and sixth form students, on subjects such as stress, eating disorders, mindfulness and being kind to yourself. They can be found here: <https://bit.ly/2yYvr9y>

LIBRARY RESOURCES AVAILABLE ONLINE

West

Berkshire Libraries' members can use most of their online resources remotely. This includes free access to the



encyclopaedia Britannica, which has a separate edition for students aged 12-18 years. Find the link to this on the libraries website here:

<https://bit.ly/3gE3810>

Britannica Junior also includes educational games, follow the link to 'Geography Explorer' on the Britannica Junior website.

If families don't have library cards already, they can join online via the website:

www.westberks.gov.uk/libraries.

While libraries are closed to the public they have been running a number of online activities for families, including a weekly

reading challenge, a weekly LEGO Club challenge and digital story times for younger children. For adults and students, they now have an online book group, West Berks Reads: <https://bit.ly/2BpTGhM>. News about all library activities is available through their social media: search for WBerksLibraries on Twitter, Facebook or Instagram.

HOME COOKING HEROES

Our students continue to amaze the food teachers with photographs of the wide ranging and skilful dishes they have been cooking in recent

weeks. We have been putting a selection on our food Instagram; [stbarts_food](https://www.instagram.com/stbarts_food). Please follow us!



Momo Islam(9C1) has been recreating Far Eastern cuisine with his Prawn Baze. It is one of his favourite meals and he often has it for his packed lunch. It is a perfect curry for these warm summer days. Momo has kindly shared his recipe with us.

Summer Light Prawn Baze (stir-fry) (serves 2-3)

Ingredients

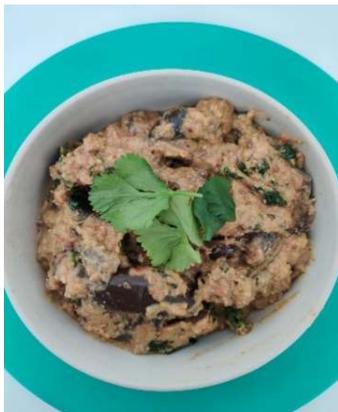
- 1 tablespoon olive oil
- 300g prawns (fresh or defrosted frozen)
- 2 garlic cloves, finely chopped
- Small piece of ginger(finely chopped or grated)
- 50ml of cold water
- 1 red pepper, or half each of 2 different coloured peppers
- Half teaspoon of tomato paste
- Half teaspoon of salt
- Large handful of coriander leaves
- 1 lemon wedge
- 1 teaspoon turmeric

1 teaspoon of mixed curry powder made up of:
Half teaspoon cumin powder
Half teaspoon of coriander powder
Half teaspoon of madras powder.

*Mix these spices up and it will be a mild mixed curry spice blend.

Method

1. Put the prawns in a bowl and add the salt and spice blend, mix together coating the prawns well. Leave to one side.
2. In a wok or non-stick pan on a medium heat, add the olive oil and garlic then cook for 1-2 minutes. Then add the ginger and cook for a further 1 minute till they look light brown.
3. Add the prawns and stir well together for 5-6 minutes. Then add the mix peppers and cook for 1-2 minutes.
4. Add the water, cook till the water is boiling then reduce the heat and let it simmer for 5 minutes till the water has a thick sauce consistency.
5. Finally add the coriander and squeeze the juice of the lemon wedge and serve with rice and salad.



Here are some further photographs of delicious looking curries made by our students...

Bramhi Gunti's Indian style stuffed aubergine curry (8P2)

Dahl Chawal



And a family meal:
Lobhi,
(made with black-eye beans),
Ghobi
(made here with broccoli)



and rotis both made by Udit Agawal 10P3

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](https://www.instagram.com/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*

7E2 FUNDRAISING



This poster was produced during half term to celebrate the fundraising efforts of 7E2 and the snow leopard they adopted.

**FOLLOW YOUR HOUSE ON
INSTAGRAM**



curnockhouse
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evers_stbarts
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PE NEWS

Virtual School Games

Week 2: Tennis

36 schools and 556 participants took up the challenge to take part in our first ever Virtual School Games Tennis event.

West Berkshire Results

1. St Bart's
2. Theale Green School
3. Park House

Year 8

1. St Bart's
2. Theale Green School

Berkshire Results

For the Spirit of the Games Awards Secondary

1. St Bartholomew's School, West Berkshire
2. Newlands School, Ascot & Maidenhead
3. Place, Theale Green School

Berkshire Champions this week are:

Year 7

1. Newlands Girls', Ascot & Maidenhead
2. St Bartholomew's, West Berkshire
3. Garth Hill, Bracknell

Year 8

1. Altwood (Ascot & Maidenhead) and St Bartholomew's (West Berkshire)

Thank you and well done to all those St Bart's students that have been taking part.

Week 3: Handball

A total of 50 St Bart's students took part in this challenge.

We have entered 3 Year 7 teams, 2 Year 8 teams and 1 Year 9 team into the Berkshire Virtual School Games Event and the county result will follow later on this week.



St Bart's winners of this challenge in each year group were:

Year 7 Girls: Daisy H Jones, Ellie Smith, Sharpe, Eleanor Barlow

Year 7 Boys: Elliot Robins, Ander Lansley, Mathys Engela

Year 8 Girls: Mia Harding, Angel Nwokporo Bramhi Gunti

Year 8 Boys: Willem Vrolijk, Tom Dair, Andrea Bodeci

Year 9 Girls: Ruby Lockhead, Ruby Wiltshire, Jess Mildenhall

Year 9 Boys: Callum Tang, Luke Rutter, Ben Cook

Well done to all of the St Bart's students that took part.

Week 4: FOOTGOLF!

All of the information that you will need will be put on SMHW at the time of students' core PE lesson. We have attached the information but for the links to the videos of the challenges its best to use this link:

<https://getberkshireactive.org/footgolf>

We are using the Key Stage 3 scoring. Please send scores from Years 7 and 8 to Mrs Leach lleach@stbarts.co.uk and scores from Years 9 and 10 to Miss Ostinelli nostinelli@stbarts.co.uk via email with your full name and tutor group. You can send your scores in at any time before Friday 5 June at 3pm. If you want to take the week to practice

the challenges and then email your best scores by Friday 5 June at 3pm then that is fine. If you want to email in pictures or videos of yourself completing these challenge and you have parental permission to do so then we can put this in the school newsletter and on our PE social media pages. Good luck and please encourage your peers/friends to take part!

The PE Department



St Bart's Nature Reserve

WELL DONE FLEUR!

Fleur's (7E2) family decided they would go on a daily run during lockdown. Taking to it "like a duck to water" she asked if she could join her parents when they decided to sign up to a virtual half marathon with a sports event company. On Saturday 9 May, she completed the race in 3 parts, even though the organisers gave four days to complete the challenge. Upon receipt of Fleur's mileage they posted her a medal and a t-shirt.



Fleur's parents are especially proud of how motivated she has been to go out and run every day. In light of the fact that born with significant issues

relating to her feet and lower-leg formation this is a considerable achievement. Well done Fleur!

WELL DONE RHYS!

Well done to Rhys (7E1). He was awarded the Coaches Player of the Season for Newbury U13 Rugby. They had an end of season 'zoom' awards ceremony where he 'received' his award.



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:

<https://bit.ly/2YXUvYJ>

We're also maintaining an archive of communications. You may find it useful to refer to these documents here:

<https://bit.ly/35TD3pX> and to back issues of Bartholonews, here: <https://bit.ly/35XsBxm>

Find us:



facebook



The Downland Alliance

Train to Teach

Online Career Information Event

Tuesday 9th June 6pm — 7pm



**Train to teach
and inspire a generation**

Register to attend through our website

<https://downlandalliance.org.uk/>



/thedownlandtsa