

## Students of the Week

These students have been chosen because they have made an outstanding contribution to academy life. This week's star students are:

**Year 7** - Casey Johnson (7P2)

**Year 8** - Ryan Tudor (8P2)

**Year 9** - Bailey Baines (9C1)

**Year 10** - Shantel Edwards (10D1)

**Year 11** - Guy Haslam (11D1)

**Year 13** - Tayler Whitehead (MRR)

**Well done! We are very proud of you.**



## CRY Charity

A massive thank you to everyone who has wished us well and sponsored us on our bike ride to raise funds for Cardiac Risk in the Young (CRY) charity following the sudden death by my brother-in-law Darren, on 4th February 2018. We completed the 42.6 miles in 3 hours 18 minutes. Much faster than the target we set ourselves of 4 hours. So far, you have helped us to raise £1600 in Dazza's memory to enable more 14 - 35 year olds to be tested.

If you would still like to make a donation use the link <https://uk.vrginmoneygiving.com/JANEMARKWELLS>



Article written by: Mrs Wells

## Oracy

'Oracy' is a key priority for Ormiston Horizon Academy this year. But what does it mean? Oracy is the ability to express oneself fluently and grammatically in speech and we believe that teaching oracy is instrumental to better reading and, in particular, writing. Ultimately, if students can articulate their ideas, verbally, in a formal and academic way, they will be able to write in the same academic way, which is essential for students' success across the curriculum. Furthermore, the Director of Literacy, Miss Gardner, has launched a plethora of new initiatives to promote oracy skills here at Horizon. This includes launching our 'Oracy Non-negotiables' in our year group assemblies this week: 1) Speak in full sentences 2) Speak in standard-English 3) Use academic language and speak like an expert. This also includes setting up a debating society which will run every Wednesday morning in ILC1 during tutor time and also establishing classroom greeters in every class.



## Roald Dahl Day

On Thursday 13th September, we celebrated 'Roald Dahl Day' here at Ormiston Horizon Academy. Our English department delivered Roald Dahl-themed lessons whereby KS3 students wrote formal letters persuading their teachers to give them a 'Golden Ticket'; Chef Whittle and the catering team served Roald-Dahl themed food in the Restaurant; Mr Jones, in DT, issued students with Roald-Dahl themed stickers; personal tutors delivered a PowerPoint during personal tutor time to promote the day and students have also been partaking in our September library competition in which they have designed their own rooms in Wonka's Chocolate Factory (entries to be in by 21st September). It has been a thoroughly enjoyable celebration of a truly wonderful literary figure and in the words of Roald Dahl himself, "So, please, oh please, we beg, we pray, go throw your TV set away, and in its place you can install, a lovely bookcase on the wall."



**'Only I can change my life, no one else can do it for me'**  
**(Carol Burnett - American Actress)**

## Chef's Choice

### Pork chop with apple and mushroom sauce

Pork and apple are a classic combination, and here we make the most of that pairing, with a creamy apple and mushroom sauce to keep the pork chops moist and tender. Serve with mashed potatoes and perhaps some green beans for a deliciously simple supper

**servings 4 - 50 minutes**

#### Ingredients

- 4 pork chops
- 10g butter
- 1 large onion, very finely sliced
- 2 garlic cloves, very finely sliced
- 1 Granny Smith apple, peeled cored and diced
- 10 button mushrooms, sliced
- 2 tsp dried sage
- 330ml apple juice
- 200ml chicken stock
- 50ml double cream
- 2 pinches of salt
- 2 pinches of black pepper
- 1 tsp olive oil

#### Method

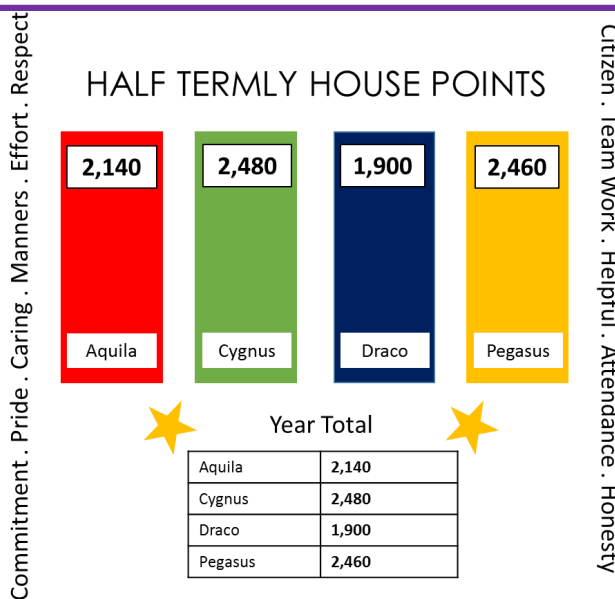
- 1 Dry and season the pork steaks with a pinch of salt and pepper
- 2 Place a pan over a medium heat and add a little olive oil. Once hot, sear the steaks all over until evenly golden brown
- 3 Remove the pork from the pan. Add the butter, onions, garlic, apple, mushrooms, and sage to the hot pan and sweat for 5-10 minutes
- 4 Pour in the apple juice. Bring to the boil and cook until reduced by half, approximately 15 minutes
- 5 Add the stock and reduce by half again, approximately 10 minutes. Once reduced, pour in the cream and stir well. Return the pork to the pan and turn the heat down
- 6 Leave the pan on the heat for a little longer - so that the pork is cooked through, around 6-8 minutes. Season the pan with a pinch of salt and pepper
- 7 Remove from the heat and divide across 4 plates. Serve immediately

**Confidential Advice from your School Nurse**  
 Students can arrange a confidential meeting with the School Nurse via their designated Head of Year.

**NSPCC Contact Numbers**  
 Help for adults concerned about a child  
**Call us on 0808 800 5000**  
 Help for children and young people  
**Call ChildLine on 0800 1111**  
**Email: help@nspcc.org.uk**

**Safeguarding (Child Protection Information)**  
 Designated member of staff responsible for Safeguarding: **Mrs D Bolton**  
 Deputy: **Mrs J Adams, Mr P Shufflebotham**  
**Tel: 01782 883333**  
 Governor: **Mrs J Barley**

### HALF TERMLY HOUSE POINTS



## Dates for your diary

**20th September**  
 Year 11 GCSE information evening

**27th September**  
 Year 10 GCSE information evening

**23rd October**  
 Year 9 GCSE information evening

**25th October**  
 CE Day

**Thursday 26th October**  
 Academy closes to students at 15:00pm

**Monday 5th November**  
 Academy re-opens to students

**We value your feedback.** Please contact us with any ideas or suggestions you have to improve what we do at Ormiston Horizon Academy.

Web: [www.ormistonhorizonacademy.co.uk](http://www.ormistonhorizonacademy.co.uk)

Email: [info@ormistonhorizonacademy.co.uk](mailto:info@ormistonhorizonacademy.co.uk)

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