

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 - Charlie Armstrong (7P2)

Year 8 - Lily-Rose Moreton (8A2)

Year 9 - Destiny James (9C2)

Year 10 - Nathan Smith (10A2)

Year 11 - Connor Loach (11C2)

Year 13 - Tayler Whitehead (MRR)

Well done! We are very proud of you.



Competition Winner

Students were asked to create an imaginative room for Wonka's Chocolate Factory. The winning design was 'Willy Wonka's Holiday Room' by Georgia Rutter in 8A2. Her super design and fantastic description won her a set of Roald Dahl books, a box of sweets and 50 Vivos! Well done to all that entered.



Improve Your Maths

Hegarty Maths

Hegarty Maths is an online platform designed to support students through any of their maths needs. All students in school have access to this and it can be done by going to www.hegartymaths.com and inputting their log in details. They set their own password, so do not need to ask a member of staff for their log in details.

Every topic on the GCSE syllabus is covered from place value to 3D trigonometry. Each topic has an accompanying video which will teach the students how to do it if they have not understood it in class or need to revise the topic. This is then followed by a quiz which allows them to test their knowledge.

Year 11 parents - we especially encourage the use of this website - the impact it has on maths GCSE grades is massive; it dramatically boosts students' confidence levels in the subject.



hegartymaths

Football Cup Game

On Tuesday 25th September, the Year 8 football team attended St Thomas Boughey Academy to play a county cup game. The team came back from a 1-0 down to win 9-1! Congratulations to the team for their great performance.



Cross Country

The girls' cross country team competed in the first race of the season which was held at Haywood Academy. All students performed well with outstanding performances from Charlotte Perry who finished 4th in the under 16 competition and Ellie Gunn who finished 8th in the under 12. Good luck in the next race.



TT Rockstars

TT Rockstars is an initiative which has been launched in Year 7 & 8. It is an engaging website designed to improve the times tables of our students and it can be accessed at www.ttrockstars.com. This essential skill will help our students to progress in maths and even the most able should enjoy this website for its interactive features.

Every Year 7 & 8 has their own log in and can download the free app to android or apple devices to access this activity. Anyone who needs their log in details is to ask their maths teacher.

We will be inviting some of our students to come with us to take part in a national competition whereby they will show off their times tables skills by competing against other students from all over Great Britain. Please encourage your child to log on and have a go.



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

Chef's Choice

Autumn Eton Mess

This autumnal Eton mess recipe draws on the mellow flavours of the season to create a lovely take on the classic dessert. The glazed figs and poached pears add a new dimension to the dish, as well as bringing a touch of colour. Use a mixture of brown and white sugar for more of a molasses-like flavour to the meringue.

Ingredients

Lemon curd
150ml readymade lemon curd
Meringue
6 meringue nests
Poached pears
2 pears
4 Earl Grey tea bags
700ml of water
150g caster sugar
Blackberries
2 punnet of blackberries
1 tbsp caster sugar
1 dash of creme de mere, optional
Glazed figs
4 fresh figs
icing sugar for dusting

Method

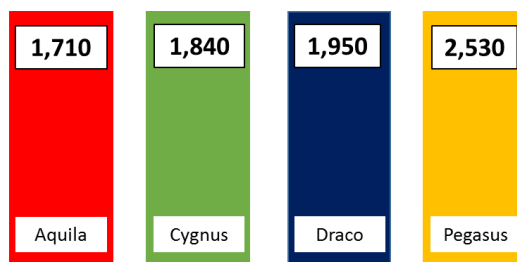
- For the poached pears, combine the tea, sugar and water in a pan and stir to dissolve. Place the pan over a medium heat and bring to a simmer. Remove from the heat and allow to infuse for 30 minutes
- Peel, core and cut the pears into 4 wedges. Remove the tea bags and add the pears to the pan, reheat until simmering. Remove the pan from the heat and allow the pears to cool in the liquid. Store the pears in the liquid until required
- Wash the blackberries and add half to a small pan with the sugar and 50ml of water. Warm the blackberries over a medium heat and gently crush until the mixture starts to boil
- Remove from the heat and push through a fine strainer to remove the seeds. Cut the other punnet of blackberries in half, add the creme de mere and strained liquid and macerate the berries until required
- Trim the stems from the figs and cut into 4 wedges. Dust with icing sugar and glaze with a blow torch (or under a hot grill) until a deep golden brown colour. Place on a baking tray and warm through in the oven for a few minutes
- To arrange the Eton mess, place some of the blackberries at the base of each glass and pipe over the lemon curd to cover. Slice the pears finely and arrange on top of the curd
- Next, crush the meringue and sprinkle over the pears. Top with the warm figs and a dusting of icing sugar and serve.

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



★ Year Total ★

Aquila	3,850
Cygnus	4,320
Draco	3,850
Pegasus	4,990

Commitment . Pride . Caring . Manners . Effort . Respect

Citizen . Team Work . Helpful . Attendance . Honesty

Dates for your diary



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

Email: info@ormistonhorizonacademy.co.uk

Ormiston Horizon Academy

Turnhurst Road

Tunstall

Stoke-on-Trent

ST6 6JZ

Tel: 01782 88 33 33

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