

## 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** - Autumn Wilshaw (7A1)

**Year 8** - Leighton Wiecha (8A1)

**Year 9** - Noah Bates Draper (9A2)

**Year 10** - Michael Bury (10P2)

**Year 11** - Lauren Barber (11D2)

**Year 13** - Holly Saxon (MRR)

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



## Macmillian Fundraiser

On the 28th September, the academy joined together to raise money for Macmillian Cancer Support. It was our way of thanking the wonderful nurses who work tirelessly everyday. At our coffee morning, we had a delicious range of cakes made by Trinity Nicklin-Stubbs, Mia Hardcastle, Charlotte Cooke and Bobbie-Jo Hibbard. We were so happy that all of our cakes were sold. Mrs Wells brought the whole 'Death by Chocolate' cake which was made by Mia Hardcastle. The support we had was amazing as both staff and students got involved. Everybody helped us to raise a total of £110.



Thank you! **Article written by: Mia Hardcastle & Charlotte Cooke**

## Christmas Fayre

We will be holding our annual Christmas Fayre in December. We are looking for individuals who would like to run their own stall. These stalls could range from art and craft, jewellery, nail art, Christmas themed trinkets. If you are interested and would like more information please contact Mrs Marshall at the academy.



## Black Forest

Well it looks like Black Forest Hot Chocolate has won the race to be 'Hot Chocolate of the Month'! It was a close battle between Black Forest and Millionaires with Salted Caramel following close behind. So for October we will be serving a large 'Black Forest Cherry' flavoured hot chocolate topped with whipped cream and dusted with chocolate powder £1.80

## National Poetry Day

This week we have been celebrating National Poetry Day here at Ormiston Horizon Academy. National Poetry Day is an annual mass celebration of poetry and all things poetical; this year it takes place on Thursday 4th October. It is an initiative of the Forward Arts Foundation, a charity that celebrates excellence in poetry and widens its audience. We bring together leading poetry, literacy and literary organisations around a shared purpose: promoting the enjoyment, discovery and sharing of poetry. This year's theme for NPD is 'Change'. To promote this wonderful literary event, we have undertaken the following initiatives: Personal tutors delivered a PowerPoint during personal tutor time raising awareness about the event; Steve Tasane, renowned poet, came in to deliver poetry workshops to various KS3 and KS4 groups on the day; the English department delivered poetry lessons analysing the theme of 'change' in Elizabeth Browning's poem, 'Change Upon Change' and Mr Jones, in DT, made NPD stickers for the students. We are also running a library competition this month whereby students write poems focused on the theme of 'change'; entries must be handed in to Mrs Porter-Nash (in ILC1) by Friday 18th October - the winning entrant will receive a £10 Intu voucher, some sweet treats and comedic poetry anthology. It has been a thoroughly enjoyable week for the students and staff here at OHA; keep calm and enjoy poetry!



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

## Chef's Choice

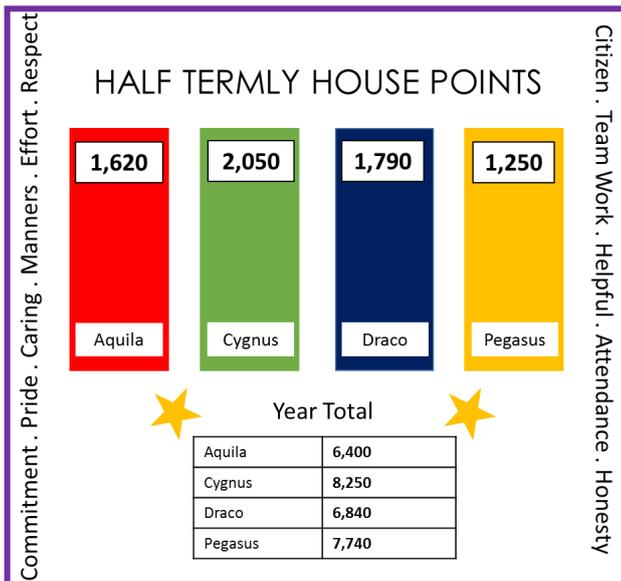
A play on a great British dessert tradition by baking the nut-flavoured topping separately for more depth of flavour and extra crunch. This autumnal apple and blackberry crumble is gratifyingly easy to make, so why wait for a Sunday roast to enjoy it? Apple and blackberry crumble with a macadamia nut and vanilla topping.

### Ingredients

Apple crumble topping  
250g of plain flour  
170g of butter  
110g of macadamia nuts  
110g of almonds, nibbed  
110g of Demerara sugar  
4 drops of vanilla extract  
salt  
Apple crumble filling  
4 Granny Smith apples  
50g of butter  
200g of blackberries  
50g of sugar  
To plate  
1 dollop of custard

### Method

- 1 To make the apple crumble topping, preheat the oven to 160°C/Gas mark 3. Combine all the ingredients in a food processor and blend until the mixture is the texture of breadcrumbs.
- 2 Spread out the crumble on a baking tray and put it in the oven for 30-40 minutes, being sure to stir the crumble mixture every 10 minutes. Remove when the mixture is golden brown and set aside to cool.
- 3 To make the apple filling, peel and core the apples then cut them into even-sized pieces about 3-4cm wide .
- 4 Put a heavy-based saucepan over a medium heat and add the butter. When it starts to foam, add the apple pieces.
- 5 Cook gently for 5-8 minutes until the apple is just becoming tender, then add the blackberries and sugar and continue cooking for a further 8-10 minutes.
- 6 Spoon the filling into an ovenproof dish and sprinkle liberally with the crumble topping. Bake for 10-12 minutes before serving with hot custard, cream, vanilla ice-cream or all 3!



## 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](http://www.ormistonhorizonacademy.co.uk)

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

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### 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**