

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 - Phoebe Callow (7C1)

Year 8 - Holly Smith (8C2)

Year 9 - Eleanor Wright (9D2)

Year 10 - Megan Davenport (10D1)

Year 11 - Waverley Cartlidge (11A2)

Year 13 - Connor Oldcorn (MRR)

Well done! We are very proud of you.



Inter-House Competitions

Next week will be the first 'Inter-House Sports Competitions' for the academic year. Teams from each year group and house will be competing in girls' netball and boys' football. It will take place on Tuesday



16th October (Year 7 and 8) and Wednesday 17th October (Year 9 and 10). Any student who would like to take part needs to see a Sports House Captain to sign up.

Gymnastic Club



New Horizon Sports Centre welcomes the return of Mrs Evans who is now running her own gymnastics club which is held at the centre on a Friday evening. The club has been warmly received by the gymnasts within the academy and is currently running at full capacity. Mrs

Evans hopes that the gymnasts will be ready to compete in the City competition which will be held after Christmas at Fenton Manor Sports Complex, so good luck to them all!



Netball Tournament

The U14 Girls Netball Team competed in a tournament at Fenton Manor on Thursday 4th October, they came 2nd in their group, and scores for the group games were:

Won 2-1 OSSMA

Lost 9-3 St Joes

Won 3-0 STM

Won 4-0 Thistley Hough

Won 6-2 Trentham

We then progressed to the semi-finals and unfortunately lost on a golden goal 5-4 Excel finishing 3rd in all of the Stoke schools.



Catering

This week, Year 10 Hospitality and Catering students were joined by BID food who came in to demonstrate butchery skills and cooked several cuts of meats for the students to taste. A big thank you to John Whittle, Kelsey Hull and James Merefield for their brilliant work.



Library Books

Could all students who have overdue books please return them to Mrs Porter-Nash in the Library as soon as possible! Thank you!



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

Chef's Choice

'Memphis pork tacos with slaw and barbecue sauce'

Ingredients

Memphis rub
4 pork shoulder steaks
1 tsp cayenne pepper
1 tbspc celery salt
1 tsp garlic granules
1 tsp smoked paprika
1 tbspc brown sugar
1 tsp black pepper
Barbecue sauce
200g ketchup
30g dark brown sugar
30ml apple cider vinegar
1 tsp Worcestershire sauce
1/2 tsp celery salt
1/2 tsp cracked black pepper
1/2 tsp garlic granules
1 pinch smoked paprika
1 dash Tabasco
lemon juice, to taste
Coleslaw
200g white cabbage, shredded
1 carrot, peeled and cut into matchsticks
1/2 red onion, sliced
100g mayonnaise
1 tbspc apple cider vinegar
lemon juice
salt
pepper
To serve
1 baby gem lettuce, washed and shredded
8 corn tortillas

Method

- 1 Combine the rub ingredients together in a bowl, then apply evenly over the pork steaks. Leave to marinate for at least 30 minutes, or overnight in the fridge if you wish
- 2 To make the barbecue sauce, place all the ingredients in a pan and simmer until you have a thick, glossy sauce. Be careful not to over-reduce, as it will thicken up more as it cools – 5 minutes should do it. Once slightly cooled, transfer to a squeeze bottle
- 3 Next, make the coleslaw. Mix all the ingredients together in a bowl. Taste and season with lemon juice, salt and pepper
- 4 When you are ready to cook the steaks, place in a smoking hot griddle pan for 4–6 minutes each side, depending on the thickness of the steaks. Leave to rest in a warm place before carving
- 5 Once rested, carve the steaks against the grain of the meat
- 6 To assemble the tacos, spoon a heaped spoon of coleslaw into the centre of each taco, sprinkle with some baby gem and top with slices of pork. Finish with lashings of barbecue sauce.

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

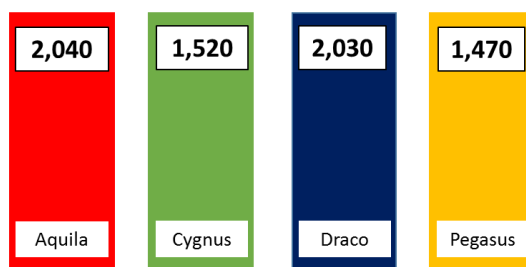
Safeguarding (Child Protection Information)

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

Commitment . Pride . Caring . Manners . Effort . Respect

Citizen . Team Work . Helpful . Attendance . Honesty



Year Total

Aquila	8,440
Cygnus	9,770
Draco	8,870
Pegasus	9,210

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

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