

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 - Ashley Dunn (7C2)

Year 8 - Jake Crompton (8D2)

Year 9 - Ryan Ormond (9A1)

Year 10 - Heidi Roper (10A1)

Year 11 - Emily Stonehouse (11A2)

Year 13 - Joel Stewart (MRR)

Well done! We are very proud of you.



Able Writers' Workshop

Six students from Year 7 & Year 8 went on a trip to Thistley Hough Academy on Tuesday 16th October in order to take part in an 'Able Writers' workshop' delivered by a highly talented contemporary poet, Andy Craven-Griffiths. The session



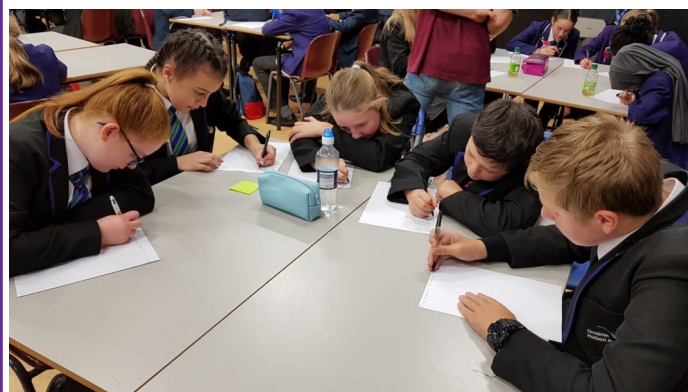
began with an icebreaker whereby Andy delivered a poem called 'Words' which included everyone's name in the room - a great opener to the day! Andy cleverly structured the day by getting the students to initially think about the 4 principles needed to construct a poem: 1) Play 2) Honesty 3) Trying things 4) Craft. He elicited personal memories from the students which they then transformed into similes and metaphors for literary effect. The use of the senses, functions and emotions also helped to extend their basis for their final poem which they could perform at the end of the day. All of the elements of the day were drawn together to help the students create their own personal poems. Some students were courageous enough to perform their poems individually to the whole group; they excelled with their performances and did our Academy extremely proud. The central focus of the workshop was to encourage our young writers to write about anything they want to, to make it personal and humorous and to use the correct tone when reading a poem. The students involved had impeccable behaviour and used many opportunities throughout the day to speak aloud, showing their enthusiasm for writing and confidence in delivering. They truly came to the realisation that writing your own poetry can be so much fun! A great day had by all.

SALAD Day

On Friday 19th October, it was our first 'Speaking and Listening Development (SALAD) Day' of this academic year. Our literacy focus was 'speaking in full sentences'. Students partook in a plethora of speaking and listening activities in their lessons in all different subjects. Personal tutors delivered a PowerPoint highlighting the importance of developing students' oracy skills and then delivered a fun speaking and listening activity entitled 'What Am I?'. 'Talk the Talk' also came in to deliver 'Talk about Transition' workshops to our Year 7 students and 'Debate Mate' also came in to deliver workshops to our Year 9 students. It was a fantastic day which was enjoyed by all staff and students. We are looking to our next 'SALAD Day' which takes place in February 2019.

Janet Eardley

On Wednesday 17th October, local librarian, Janet Eardley came in to issue our Year 7 students with library cards for Tunstall Library in order to promote reading for pleasure. If you have a son or a daughter in Year 7, please encourage them to utilise their new library cards by visiting Tunstall Library and loaning books for the purpose of reading for pleasure or educational purposes. Keep calm and carry on reading!



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

Chef's Choice

This chicken katsu curry recipe is a Japanese classic, comprised of perfectly crisp breaded chicken breasts accompanied by a warming curry sauce.

Chicken katsu curry

Ingredients

Curry sauce
 1 onion, diced
 2 garlic cloves, minced
 1 tbsp of curry powder
 2 tbsp of plain flour
 1 tsp turmeric
 500ml of chicken stock
 1 tbsp of soft brown sugar
 oil
 salt
 Chicken
 4 chicken breasts, small, or 2 large
 flour, for dusting
 1 egg, beaten
 100g of Panko breadcrumbs
 Salt

Method

- 1 Begin by making the curry sauce. Sweat the onion down in a small pan with a little oil, season, then add the garlic and cook until softened but not coloured
- 2 Add the curry powder, flour and turmeric and stir to coat the onions. Cook out for a couple of minutes then add the chicken stock a little at a time to stop lumps forming
- 3 Add the sugar and continue to cook until you can no longer taste the flour and the curry is a thick sauce consistency
- 4 If you have 2 large chicken breasts, cut them in half to make 4 portions. If you have small chicken breasts, place each between 2 sheets of cling film and use a rolling pin to bash them out to an even thickness
- 5 Dredge the chicken breasts first through seasoned flour, then egg wash and finally the Panko breadcrumbs
- 6 Heat 2 tbsp of oil in a non stick frying pan and fry the chicken breasts for 5-6 minutes on both sides until golden brown, crispy and cooked through
- 7 Leave to rest for a few minutes before carving into slices and serving with the sauce on a bed of fluffy white rice, and some Japanese pickles if you like

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

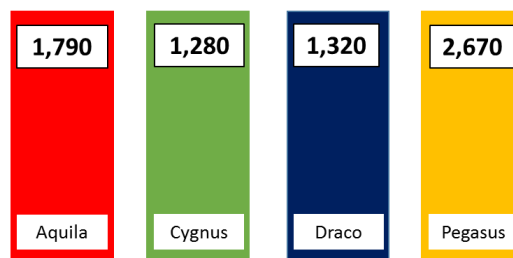
Safeguarding (Child Protection Information)

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	10,230
Cygnus	11,050
Draco	10,190
Pegasus	11,880

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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