

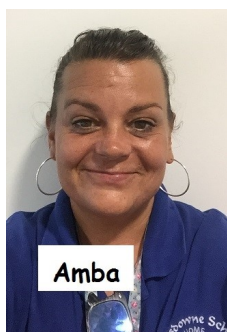
# LANSDOWNE SCHOOL NEWSLETTER

This week the whole school community has been rocked by the passing of our much loved teaching assistant, Amba Grant. Amba always put the children first and had worked at Lansdowne for over twenty years. She played a very important role in encouraging students to do their best, listening and talking through any anxieties our young people may have and supporting the school with behaviour strategies and in a myriad of other ways.

## Class of the Week

**8DL**

Congratulations!



Amba

On Monday many of our students were very upset to hear this sad news and we have given groups and individuals time with our educational psychologist to talk through their feelings.

We have also created a special box where individuals can write about their favourite memories of Amba. We would like to thank all our parents and carers who have expressed their sadness over her passing. We will continue to support students and staff through this sad time and our thoughts are with Amba's family.

Mr Juckes

## Tate Modern Art Trip

A group of Lansdowne students had the opportunity to visit the acclaimed immersive exhibition by the artist Yayoi Kusama at the Tate Modern. Students were surprised by the scale of the installation containing millions of polka dots and impressed by how they were made to feel as if they were transported to a different dimension, almost as if floating in space.



Students also visited the Tate's permanent collection, encountered a familiar Roy Lichtenstein Pop Art painting and among other artworks the 'Babel' by Cildo Meireles, a giant tower made of radios that echo across the room. Students also spent time with the new giant installation by the textiles artist Cecilia Vicuna, the work resembled a huge ghost rainforest.

Ms Mendonça

# Food Tech Year 7 Spooky Pizzas

## Ingredients

3 Tbsp tomato sauce  
100 g ground chicken  
5 mozzarella sticks/slices  
50 g spinach  
1 egg  
1 tomato  
4-5 green olives (1 per set of eyes)  
2-3 black olives  
Pinch of salt  
Pinch of pepper  
Oregano and basil  
½ Tbsp olive oil for greasing the surface.

To start our Term 2 with a smile, this week our Year 7s worked very hard on making Spooky Pizzas! They have combined and shaped ingredients into dough (a very healthy one as our pizza base is made of spinach, eggs and chicken) and they have used creative skills to decorate them. Well done Year 7!

If you want to try at home, follow the recipe and enjoy!

Ms Ravazzolo

## Preparation

1. Cut up the spinach finely, just like a food processor.
2. Pre-heat the oven to 180°C.
3. Crack and whisk one egg. Add the egg to the spinach bowl.
4. Grate the cheese. Add pinch of salt and pepper.
5. Stir in the ground chicken and the grated cheese.
6. Mix to combine all the ingredients well.
7. If too runny, add 1Tbsp breadcrumbs and set aside for a few minutes.
8. Line a baking tray.
9. Divide the spinach dough into two equal parts.
10. With a tablespoon, place half of the dough into the baking tray and shape it into a thin, flat, round shape. Use the curved part of your spoon to help you.
11. Repeat with the other half of the dough.
12. Place the baking tray into the oven and bake for 12-15 minutes.
13. Slice the tomato: make sure you have at least 2 thin slices.
14. When the pizza is baked, let it cool down.
15. Add 1Tbsp tomato sauce on top of every pizza, then add one thin tomato slice on the top.
16. Cut mozzarella stick/slice into long, thin slices, and add on top of pizzas as in the picture (or follow a pattern you prefer).
17. Put it back into the oven and bake for 8 more minutes until cheese is melted and golden brown on the edges.
18. When baked, decorate with the sliced olives to create spooky eyes - or use your imagination and make them super spooky!



## After School Clubs

### Tuesdays

Football  
ICT  
Drama  
Anime

### Thursdays

Art  
Bikes  
Table Tennis  
Dodgeball  
Yoga & Movement



**Working together**

[www.lansdowneschool.co.uk](http://www.lansdowneschool.co.uk)

**To Achieve**