LANSDOWNE SCHOOL 49 COMBERMERE ROAD LONDON SW9 9QD 020 7737 3713

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LANSDOWNE SCHOOL NEWSLETTER

This week we held an open afternoon for our Year 7 and 8 parents. It was a very successful evening and a chance to meet teachers and discuss student progress. We look forward to the event for Years 9, 10 and 11 next week.

Other events include a trip to the Victoria and Albert Museum and an update from Forest School. I was also very pleased to see students making poppies in remembrance of soldiers who fought in WW1 and other conflicts around the world.

Class of the Week



Congratulations!

Mr Juckes

Remembrance Day Poppies

In Textiles, we have been making poppies for Remembrance Day. We learnt that Remembrance Day is to remember those who have died in war



and to support veterans and their families. We then made our own poppies using felt fabric. We sewed them together using a needle and thread. Lastly, we attached a safety pin on the back so we can put it on our uniform.



Ms Line



Upcoming Parent/Carer Open Afternoons:

Years 9, 10 & 11 on 23rd November from 4.00-6.30pm Years 12 & 13 on 30th November from 4.00-6.30pm

'Tent Challenge' and Forest Art

Last week at Forest School the groups developed their problemsolving and team work skills in a 'tent challenge'!

Students were given all of the equipment needed - along with a limited set of instructions - and were given an hour to set up their tents and get everyone in their group inside and zipped up!





All of the groups worked really well together, and most managed with just a little bit of help - which we all need from time to time!

We also made our own charcoal on the campfire by cooking some twigs in a metal tin, and finished the session by creating some of our own forest art on the trees and logs at the site (luckily charcoal washes away in the rain!).

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Mr Hilton

African Fashion at the V&A Museum

On Tuesday, the Year 12s took part in an Art and Textiles trip to the Victoria and Albert Museum. Students visited the African fashion exhibition and learnt about amazing African clothing from the 1960s to today. They were excited to



see clothes from Ghana and Nigeria as well as seeing clothes worn by celebrities like Burna Boy. After seeing the exhibition, we then went to see theatre costumes. The students loved seeing the costumes from musicals like Matilda, the Lion King and Wicked. We even had the opportunity to try on some theatre costumes ourselves.



Ms Line

Ingredients:

100g noodles 1 chicken breast 1tsp chilli flakes 1 clove garlic 1cm fresh ginger ½ red onion 1 pak choi 3 mushrooms

1/2 yellow pepper 10ml oil

1TBs spoon soy sauce (reduced salt)

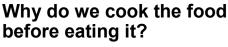
Preparation:

- 1. Remove any skin from the chicken and cut into strips, on a red board. Thoroughly wash and dry hands after touching raw chicken. Place in the fridge, covered, until needed.
- 2. Prepare the vegetables with a fresh knife on a clean chopping board:
 - peel and crush the garlic;
 - de-seed and slice the chilli (or use chilli flakes);
 - peel and slice the ginger;
 - slice the onion, pepper and mushrooms;
 - shred the pak choi.
- 3. Heat the oil in the wok or frying pan.
- 4. Add the onion, garlic, chilli and ginger. Allow to cook for 1 minute.
- 5. Add the chicken and stir-fry for 3-4 minutes. Check that the chicken is cooked.
- 6. Add the remaining vegetables and soy sauce and continue to cook for a further 2 minutes.
- 7. Cook the noodles in boiling water. Check the packet for details.
- 8. Drain the boiling hot water away from the noodles into a colander in the sink
- 9. Stir in the cooked noodles and cook for 2 minutes until hot.
- 10. Present your dish and serve it warm.



After School Clubs Tuesdays Thursdays Football Art ICT Bikes Drama Table Tennis Anime Dodgeball Yoga & Movement

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Sizzling Stir-Fry

This week the Year 9s worked hard in Food Tech to explore many reasons why cooking food makes it safe and yummier. They cooked a delicious Noodle Sizzling Stir-Fry. exploring with all five senses the difference between raw and cooked food. It was a delicious recipe and they invite you to try it at home!

Ms Ravazzolo



