

# School News

## GYM AND DANCE DISPLAY 2010

On Wednesday 28<sup>th</sup> April NHGS performed a gym and dance display in the assembly hall. This event was the climax to a term's worth of work for students in the lower school, with supplementary performances from dancers and gymnasts in Years 10 and 11. The standard was incredibly high with pupils performing in pairs and small groups. Notable performances came from the Year 7 dance group "Distinction", a duet by Jexi Levin and Lauren Gordon and a solo from Francesca Moore.

The event was very well attended with over 300 people turning out to watch the performance. The standard of work on display was impressive, and pupils produced polished and professional routines. The event raised £1500 for the astro turf fund; a very pleasing amount indeed. Thanks to all those involved; particularly the sixth form Young Enterprise company "Alive" and teacher helpers on the night – Mr Crawford, Miss Antcliffe, Mr Weedon, Mr Robinson and Mrs Manley.

Students are to be congratulated for the fantastic amount of time and effort that they put into choreographing, rehearsing and performing. The final performance was outstanding; beyond expectations. The P.E. department is incredibly proud of all participants and hopes they enjoyed performing as much as we enjoyed watching. Well done to everyone involved; a triumph!



CT

The gym and dance display was amazing! I hadn't seen it all the way through until the actual night so I didn't know what to expect but it was really good. Katie McManus and I were the fifth to perform a duet, I'd practised the routine on the giant mats before but somehow it felt like the first time I'd been on them.

The lights made the atmosphere tense yet exciting and when we were on the mats, under the lights it seemed scorching hot.

The North Halifax  
Grammar School



# NHGS News

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MAY 2010

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The music was loud enough to hear but not too loud that it made our ears hurt. The choice of songs was very professional as well. As I say, I hadn't seen it all the way through until the actual night and the standard was through the roof! My mum said, "I thought it would be just a couple of gym routines, nothing special, but it was fantastic, I had no idea the standards were so high".

I was in two performances, fifth and seventh, so there wasn't really a big break in between. When we walked onto the mats, the lights seemed so hot and the music seemed so loud and everyone was really nervous, but as we got through the routine everyone was having fun. When we got back to the common room I wanted to perform again. It was a fantastic experience and a brilliant night.

Everyone who was involved owes a huge thanks to Mr Langhorn, Miss Tomlin, Mr Nicholls, Miss Baker and Miss Antcliffe for organising it. Also thanks to the other teachers who helped out on the night, it was a real success!

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**Niamh Hendy 7(2)**

## **YEAR 8 RESIDENTIAL VISIT NORMANDY: A PREVIEW OF THE 2010 VISIT**

We are well under way with our preparations for this year's visit to Normandy staying once again at the Château du Molay close to Bayeux. I thought that I would take this opportunity to outline some of the visits that we will make during the week in France. We will break our journey en route to the château at the historic port of Honfleur where the students will have their first taste of French culture. We will go to Bayeux on the first day and visit the famous tapestry and cathedral. The middle part of the week will include visits to the Musée du Debarquement in Arromanches, the Longues sur Mer gun battery, Caen Memorial museum and the American and German war cemeteries. Our final day will consist of a short stop at the market at Ste Mère Eglise followed by a visit to La Cité de la Mer in Cherbourg which will

include a guided tour around a submarine and an opportunity to take a 'Journey into the Depths'. Ste Mère Eglise is famous for an incident involving a paratrooper named John Steele, whose parachute caught on the spire of the town church and could only observe the fighting going on below. The incident was portrayed in the film The Longest Day. If possible, it would be helpful if Year 8 parents could research some of the places that we will visit with their sons and daughters before we depart.

In the evening, students will be engaged in a wide range of activities which will include an 'It's a knockout' tournament, treasure trail, karaoke, a sports evening, disco and BBQ. One of the highlights each year is the fancy dress parade which will take place on the night of the BBQ. Students have been given a theme and have been challenged to dress up appropriately using materials that they already own if possible. The theme this year will be "Pirates of the Caribbean". The evening will include a number of themed events and the students will have the opportunity to purchase a special pirate inspired non-alcoholic cocktail from the château's bar.

Further information is available on the website <http://vle.nhgs.co.uk/Normandy>. Year 8 students may also find it helpful to talk to the current Year 9 about their experiences in Normandy last year. Whilst we are in Normandy, we will update the website with photographs and information about the students' experiences on a day to day basis so that parents can follow what we are doing! Each coach will take it in turns to take photos and record their experiences of the visit for the website.

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**CJM**

## **SALTERS' FESTIVAL OF CHEMISTRY**

On Wednesday 12<sup>th</sup> May, Chloe Tingle 7.3, Dylan Wannan 7.3, Georgina Low 8.3 and Luis North 8.3 took part in the Salters' Festival of Chemistry at The University of Leeds. The Salters' Festival of Chemistry is an initiative of the Salters' Institute, whose aim is to promote the appreciation of Chemistry and related Science amongst the young. The day involved two practical sessions in the university's

Chemistry labs and a demonstration. In the first practical session Chloe, Dylan, Georgina and Luis worked as a team to complete 'The Salters' Challenge – The Mysterious Death of Captain Salter'. They had to carry out a number of techniques such as chromatography to identify who had murdered Captain Salter. The team managed to solve the murder well within the two hour time limit and retired early for lunch. After lunch the students completed a second practical, 'The University Challenge – Cool it!'. Chloe, Dylan, Georgina and Luis were given limited amounts of different chemicals and asked to invent a mixture that would cool a room temperature solution to 10.5°C in 60 seconds. The students experimented with the chemicals they had, and successfully managed to cool the temperature of the solution quite considerably. Eventually the team managed to work out the correct proportions of which chemicals to use to cool the solution to a very close 10.7°C. Because of the limited amounts of chemicals provided, the group didn't get chance to see if they could get any closer to 10.5°C. They called over a judge and had just one attempt to demonstrate their method. Unfortunately, the temperature didn't quite drop to 10.7°C as it had previously, much to the group's disappointment, perhaps because they didn't swirl the mixture. After this challenge all the teams attended a 'Chemical Magic' demonstration by Dr. Mark Heron. The students were shown how recent developments had allowed colour and luminosity to be used and new technologies developed. The demonstration was enjoyed by all and was also very informative. After a busy day, prizes were awarded and the students left for home.

**CEB**

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## **THREE AMIGOS**

On Tuesday May 25<sup>th</sup> three of the school's longest serving employees retired. Joyce Langhorn joined the school in 1993 and over the last seventeen years has worked as a cleaner midday supervisor and learning support assistant. Mrs Langhorn is good-natured, generous, thoughtful and good-humoured. She has been willing to take on a range of roles in the school and carried them out with a consistently conscientious approach. Mary Fawcett joined the school in 1989 and over the last twenty-one years has been a consummate employee, utterly reliable and flexible. Mrs Fawcett has had little time off as a cleaner and has shown remarkable loyalty and commitment to the school. Elaine Caulfield joined the school in 1979 and has had a remarkable work record over the last thirty one years. Mrs Caulfield is an expert cleaner and has acted as Cleaning Supervisor for many years. She has served under three headteachers and eight caretakers and has provided outstanding service to the school. All three of these colleagues have been fully supportive of the school and the achievements of the students. They

## **REVIEW OF MAKE-UP POLICY IN THE UPPER SCHOOL**



At the start of this school year, we piloted a change to the rules about make-up for students in the Upper School. The new wording in the rules is as follows;- "Mascara, lip balm, concealer and natural foundation may be applied but subtly"

I have been monitoring reactions to this change and have recently consulted with teaching staff, Student Progress Tutors and Year Group Leaders. I would welcome any observations on how successful or otherwise you feel the pilot has been. Please forward any comments to me before Friday 11th June.

**Mr D R Wood (Upper School Leader)**

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## **MAGAZINES FOR THE CHALLENGE OF BUSINESS MANAGEMENT**

When the NHGS hosts this event in June the school needs to provide about 200 magazines for the students to cut up in order to prepare their presentations. If you have any unwanted colour magazines that you could donate to school please bring them in and place them in the blue box on the side in the staffroom.

Thanks.

**NIH**

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have attended concerts, plays, the annual carol service as well as going on staff trips. NHGS is a learning community and the success of the students depends on the contribution of all the staff who work at the school. Governors, staff, students and parents are all very appreciative of the work of these three colleagues and wish them well in their retirement.



**ASSOCIATED BOARD OF THE ROYAL SCHOOLS OF MUSIC EXAMINATION RESULTS 2010**

Congratulations to the following students who have passed instrumental examinations this year.

**GRADE 1**

Joanna Dennis	Clarinet
Caitlin Hogg	Clarinet
Sophie Raistrick	Clarinet
Emily Quinn	Clarinet
Eve Collett	Flute
Abigail Wood	Flute

Charlotte Coyne	Eb Saxophone
Phoebe Hendy	Eb Saxophone
Chloe Tingle	Eb Saxophone
Liam Grant	Guitar
Jack Keast	Guitar
Anna Seccombe	Guitar
Joe Waldron	Guitar
Abbie Williams	Guitar
Georgia Wood	Guitar

**GRADE 2**

Ellen Porter	Bassoon
Saul Rigg	Bassoon
Abbey Eastwood	Flute
Rachel Howson	Flute
Magdalen Green	Oboe

Jack Andrews	Saxophone
Danielle Levin	Saxophone
Edmund Stell	Saxophone
Harriet Rowley	Violin
Jack Chappell	Guitar
Harry Roper	Guitar
Connie Rout	Guitar

**GRADE 3**

Caitlin Hardy	Clarinet
Emily Beall	Eb Horn
Josh Mouncey	Euphonium
Amy Greenwood	Flute
Charlotte Stokes	Flute
Isabel Lack	Violin
James Allen	Eb Saxophone
Rachel Cole	Eb Saxophone
Holly Goodwin	Eb Saxophone
Charlotte Greenwood	Eb Saxophone
Kristian Mayland	Eb Saxophone
Thomas Ramsey	Trumpet
Rosie Sharp	Trumpet
Chloe Russell	Trumpet
Lucy Oliver	Tuba
Alfie Finan	Violin
Isabelle Bull	Violin
Joanna Dennis	Guitar
Tom Garratt	Guitar
Daniel Hodgson	Guitar
Alex Lea	Guitar
Oliver Stokes	Guitar

**GRADE 4**

Laura Wood	Percussion
Esta Greensmith	Clarinet
A.Holly McConnell	Clarinet
Becky Dunn	Flute
Emily Wadden	Flute
Kate Baldwin	Eb Saxophone
Martha Osborne	Eb Saxophone
Peter Cole	Trombone
James Nevison	Trumpet
Patrick Wild	Guitar

**GRADE 5**

Ellen Porter	Clarinet
Kate Baldwin	Clarinet
Thomas Howson	Eb Horn
Christy Ellis	Double Bass
Lauren Barraclough	Flute
Katie Bland	Flute
Chloe Farrar	Flute
Holly Goodwin	Flute
Becky Nunn	Flute
Lucy Waring	Flute

Eleanor Joyce	Eb Saxophone
Lucy Maguire	Eb Saxophone
Siarlot Lloyd	Violin
Holly Unwin	Violin
Thomas Key	Euphonium

**GRADE 6**

Aimee Griffin	Eb Saxophone
Megan Crowther	Eb Saxophone
Lucy Oliver	Oboe
Rosie Payne	Clarinet
Matthew MacGregor	Clarinet

**GRADE 8**

Sam Gardner	Percussion
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**Margaret Seed Prizes:**

Highest Overall Mark - Kristian Mayland  
Scales, Sight-reading, Aural - Joanna Dennis

**RAP**

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## WINNING RECIPES FROM THE GREAT BRITISH MENU COMPETITION ORGANISED AS PART OF THE COMENIUS PROJECT

### Three Yorkshire cheese tarts with spicy rhubarb chutney

#### Ingredients:

**Chutney:** 500g rhubarb (chopped), 1 red onion (finely chopped), 200g stoned dates (finely chopped), 200g brown sugar, 1tbsp salt, a thumb sized piece of ginger (grated), a pint cider vinegar and 1tsp cayenne pepper

**Tarts:** puff pastry (300g), 100g Wensleydale cheese (grated), 100g Yorkshire blue cheese (chopped into small pieces), 100g Ribblesdale cheese (grated), sage leaves

(Yorkshire cheeses can be replaced with cheeses local to your area)

#### Method:

##### Chutney:

1. Put all ingredients into a heavy pan.
2. Bring to a gentle simmer and simmer until thick and broken down.

##### Tarts:

1. Roll out the pastry and cut into four rectangles. Score half way through the pastry 1cm from the edge all the way around the rectangle.
2. Scatter Ribblesdale over the internal rectangle of the tart and then scatter on the Wensleydale.
3. Lay the sage leaves on top of the Wensleydale.
4. Finally, place the blue cheese pieces on top.
5. Place on a pre-heated baking tray and cook in the oven at a temperature of 220°C for 15-20 minutes.



### Hot spiced fruit with ice cream

#### Ingredients

Punnet of English plums, unrefined caster sugar, light muscavardo sugar, pinch of cloves, 1 cinnamon stick, 1 fresh bay leaf, vanilla ice cream

#### Method

1. Place the whole plums into a large shallow pan over a medium heat.
2. Sprinkle all the sugar over the fruit (add as much or as little depending how sweet you like it)
3. Add water to half cover the fruit and add the rest of the ingredients except for the ice cream!
4. Simmer then cover with a lid and reduce the heat.
5. Cook for 5-7 minutes until plums have collapsed a little and juices and sugar have mixed.
6. Serve ice cream in bowls and spoon over plums and juices. Serve immediately.



## Turkey and cranberry loaf

### Ingredients

225g local pork sausage meat, 225g lean minced pork, 1tbsp ground coriander, 1tbsp dried mixed herbs, grated rind of a large orange, ½ tsp ground ginger, 225g turkey breast fillets, 115g fresh cranberries, salt and ground pepper, two large potatoes, 50g green beans

### Method

1. Preheat the oven at 180°C or gas mark 4. In a large bowl, mix the sausage meat, minced pork, coriander, dried herbs, orange rind and ginger with plenty of salt and pepper.
2. On cling film, flatten the turkey steaks with a rolling pin and spread the sausage mixture on top. Place another turkey steak on top of the sausage mixture.
3. Place the cranberries on top of the turkey steak and then carefully roll up using the cling film and secure with wooden skewers disposing of the cling film after use.
4. Put it in the oven for about 45 minutes or until fully cooked. Slice the meat and serve with roast potatoes, green beans and gravy.



**Next month we will features recipes from some of our partner countries.**

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