

Newsletter



No: 1243 www.yarmschool.org | 15th May 2020

Headmaster's Welcome

As the country continues to be profoundly affected by coronavirus and our news cycles offer little else but analysis, interpretation and endless iterative predictions, it is important to remember and acknowledge that life goes on beyond coronavirus, even if it doesn't feel too normal sometimes. Much has happened since our last newsletter and we try to capture a range of things here to give a flavour of this.

Despite being apart, we commemorated VE day collectively by singing We'll Meet Again on the 8th of May, and sharing images and recordings of this to provide a lasting memory of the School's gratitude to those who made sacrifices in order that we have the freedoms and privileges we often take for granted. Coronavirus has seen some of these freedoms curtailed, albeit for very different reasons and, thus, has reminded us of their importance. The original sampler made by Mrs Willis, pictured below, is a reminder of the collective efforts required to overcome a global challenge. It seems to me that, despite an understandable tendency towards isolationism and the current need for closed borders, we are in need of such global cooperation and support again now.

I was pleased to hear that my random assortment of headwear and - perhaps more importantly - a tour of the school and the sound of the school bell raised spirits and a smile. The results of the location competition and the inpouring of creativity in the form of recipes and haikus are all described in more detail within. I can say with confidence that I couldn't have predicted that the responses could possibly have included final lines such as 'polyphonic tweets', 'McDonald's is closed' and 'I've learned to make bread'. Thank you to everyone who sent in their entries.

In the last two weeks, we have seen what would have been the last day at school for our Fifth Years and our Upper Sixth as they should have been heading into revision and public examinations. Both year groups received a range of things to mark the day including video messages from teachers, a Fifth Year 'yearbook', an Upper Sixth Newsletter and more. We are so proud of these young people's contributions to life in school and - whilst we continue to support them in a variety of ways - marking their 'last day in school' is important: we all wish them all the very best as they prepare for the next stage of their journeys.

Dr Huw Williams



Staff and Governors joined in with Dr Williams' random headwear - see Page 3 for more photos

An Embroidered 1945 Victory Sampler

In 1945 I was a 13 year-old Girl Guide in the 2nd Stockton Company. This sampler showing different embroidery stitches to represent the various countries involved in the Second World War, enabled me to gain my Embroidery Badge which I wore with pride on my uniform sleeve. I was inspired to do it by the wonderful relief of peace that year.

Incidentally, my next badge was the 'Cooks' Badge gained by cooking the great post-war delicacy - fried jam sandwiches dipped in batter - produced on a fire of twigs from local trees. We actually ate them!

In 1949 my oldest school friend June and I were honoured to find ourselves face to face with Sir Winston Churchill on the steps of the Grand Hotel, Scarborough. He gave his famous V for Victory salute just for us. Happy memories!

Joyce Willis (Cartwright)
Mother of Jane Herbert and grandmother of
former pupils Matthew and Nina Herbert



Politics Students Continue to Engage from Lockdown

At this stage of the course Politics Lower Sixth students are studying various ideologies, namely liberalism, conservatism, anarchism and socialism. This deeply explorative material requires a good deal of reflection, as well as the sharing and indeed challenging of ideas. To facilitate this the A Level students have been recording short videos on topics such as attitudes to the state, to society, to human nature and to freedom, as well as articulating their thoughts on key thinkers and tensions within their ideologies. Whilst not the same dynamic as the cut and thrust of the classroom, this technology allows students a mechanism to crystallise their thoughts and have them explored by fellow students. Members of the class have also been using the time away from school to enter various online essay competitions and complete web-based MOOCs in support of their future applications.

Mr S Edwards



The Trial of Robin Hood

Pupils are continuing to produce excellent work and are demonstrating their creative side in a myriad of ways. Here is a great piece of writing from First Year pupil Sam Corbishley...

FADE IN:

INT. MEDIEVAL COURTROOM - DAY

There is a commotion in the courtroom. Everyone is shouting and talking loudly. The SHERIFF OF NOTTINGHAM is standing at the judge's table, and bangs a hammer. ROBIN HOOD is standing in front of him.

SHERIFF (yelling): Order! ORDER!
Everyone goes quiet.

SHERIFF (CONT'D): Robin Hood, you stand accused of multiple counts of grand larceny, petty theft, assault and battery, and multiple other charges! Do you dispute these charges?

ROBIN HOOD: No.

SHERIFF: So you confess that you did, in fact, carry out these charges?

ROBIN HOOD: Yes, but...

SHERIFF (interrupting Robin Hood): And you agree that you should be punished for these charges?

ROBIN HOOD: I was doing it to help the poor of the forest. The poor, Mr Sheriff, that you neglect to help.

SHERIFF: I did not neglect to help them! I let them stay in my forest! I could just as easily have them kicked out!

LITTLE JOHN stands up.

LITTLE JOHN: You are still charging them extortionately high amounts of taxes, all so that you and the rest of your barons and lords can enjoy a life of luxury, whilst we have to live off whatever animals and plants we can find.

SHERIFF: Do you think that this justifies your actions, Robin Hood?

ROBIN HOOD: Yes, I do. Like Little John just said, you charge us extremely high amounts of taxes; taxes which most of us can't afford. We have been forced to become outlaws so that we can survive. Do you think that this is fair, Mr Sheriff? You're robbing us blind with your taxes, and other oppressive laws, and I don't see you in front of a court.

The courtroom erupts into chaos. There is cheering, shouting, and yelling.

SHERIFF: Order! Order! I will have order in my court!
Once again, the court goes silent.

SHERIFF (CONT'D): Mr Hood, whilst what you may have been doing was for the good of your people, you are still disobeying the law. You stole from people, beat them up and ran off with their money.

ROBIN HOOD: I hardly think that that is a fair portrayal of what I was doing. I was simply... redistributing the wealth to those who needed it more. These people could not afford to eat, Mr Sheriff. Are you saying that you would rather that they starved?

A gasp comes from the rest of the courtroom.

SHERIFF (stumbling and stuttering): Well, erm, no, but...

ROBIN HOOD: So you agree that I should be released without charges.?

SHERIFF: No! How do we know that this 'giving to the poor' story is even true? For all we know, he could be taking all of the money for himself.

ROBIN HOOD: Just go and ask anyone in the forest! They'll tell you!

SHERIFF: How do we know they aren't lying!

LITTLE JOHN: Why would they want to lie? What good would it do them?

Everyone begins shouting at each other.

SHERIFF: My friends, whom were robbed by you, claim that you pulled a dagger on them and threatened them for the money.

ROBIN HOOD: I would never do such a thing! All of my robberies were peaceful. They never even noticed that they were being robbed.

SHERIFF: Nevertheless, you still robbed them. I maintain my stance that you should be charged.

The courtroom starts booing the sheriff.

SHERIFF: ORDER! I will not stand for such rudeness in my court! Robin Hood, I sentence you to a fine: double all the money you have stolen!

The booing grows louder.

FADE OUT.

SCENE INDEX

INT. MEDIEVAL COURTROOM - DAY 1

Assembly Competition: Where was Dr Williams?



I received a slew of entries from pupils with their lists of locations and it was clear that I had not posed an easy task! Many entries had a few wrongly identified classrooms or corridors, or had missed out a location altogether. Many others were very close to the full tally, and a few managed to hit every location, give or take some minor arguments about nomenclature, or by being slightly ambiguous in a couple of locations...

Here is the list of where I was, with some permitted alternative descriptions:

- At the top of the hill opposite the Friarage/in front of the Yurt/above The Paddock
- The PAA, on stage
- L1 (Mrs Addison's Spanish Classroom)
- Art Department - Mrs Stebbings' classroom
- Pastoral Hub/outside Mrs Gratton's office
- In front of The Paddock
- Outside the Sixth Form Centre/by the Sixth Form lockers
- At the top of the Maths Department stairs
- Music 2
- Balcony in the Atrium/outside the English work room
- Music 2
- Recital room (for two consecutive clips)
- Under the Boat House - sitting on the brick support pillar
- At the top of the Boat House stairs/on the balcony overlooking the Astro
- Tate building: Electronics corridor/outside S71
- Next to the plain tree outside DT/next to hard court
- Walking outside the Auditorium
- Sitting on the lower terrace outside the Atrium
- Outside the PE office (opposite the Sports Hall)
- Dining Hall
- Mrs Baines' Geography classroom (G3)
- Dance Studio

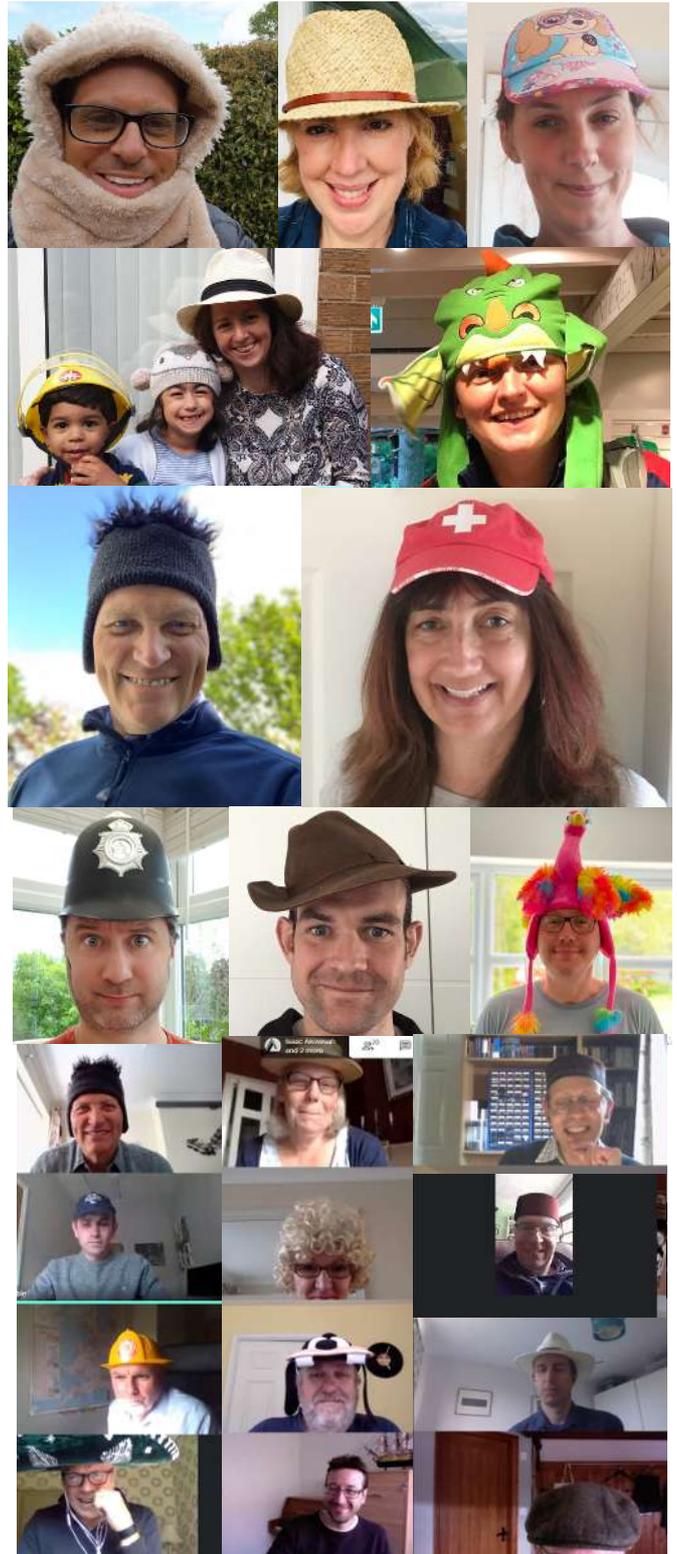
AND THE WINNERS ARE...

First Year: Poppy Faulkner
 Second Year: Isobel Keetley
 Third Year: Reuben Peat
 Fourth Year: Callum Sanderson
 Fifth Year: Tallulah Andrews
 Lower Sixth: Lily Brown
 Upper Sixth: Abigail Humphrys

Congratulations, you were first in your year groups to get the list exactly right, or close enough to it. Confectionary prizes are in the post. Thank you to all for your entries!

Inspired by the Headmaster in Headwear

We were all left feeling quite entertained by the Headmaster's assembly last week, as we're sure you were too. However, his message is just as memorable: despite these uncertain times of change, we are all incredibly proud of the Yarm School community and miss each and every one of you. We can't wait to welcome you back to the School alongside the Headmaster when the time is right, but until then here are some of our favourite pieces of headwear...



The Governors also joined in on their virtual meeting!

Learning New Textile Skills

Upper Sixth Form student Jess Coapes has been expanding her textile skills during lockdown, experimenting with new techniques like macrame. Here is her finished product which she produced with a little help from her dad...



Happy talk, keep talkin' happy talk

I am delighted to be able to update the total of money raised for charity through the Yarm Apprentice 2019/20:

Salvation Army: £296

Clic Sargent: £261.21

Breast Cancer Now: £92.84

Papyrus: £61.82

King's Church Darlington Food Bank: £500 donated on Yarm Apprentice's behalf by Darlington Building Society plus £172.95 from a sweet stall held by our students in school.

The pupils also raised an additional £313.28 for the Music School which went towards various equipment.

This gives us a grand total of £1698.10

Thank you again to all of the Yarm Apprentice participants for their hard work and to the school community for supporting their various activities. I am currently planning next year's YA, so if anyone has any amazing ideas for a task please feel free to drop me an email. If you will be in the Lower Sixth, in September think about signing up and perhaps you will be crowned Yarm Apprentice 2021!

Miss C E Rhodes

Thanks from Key Workers

We are continuing to produce visors for key workers and would like to say thank you again to everyone who donated or helped us source materials, as well as the staff and pupils helping to produce as many as we can. Here are a few kind words from just a few of the key workers Yarm School have helped...

"It is amazing to see our communities working together during this time. The pupils and staff at Yarm School have shown great initiative and resourcefulness and I'm hopeful that this will inspire a new generation of engineers and manufacturers. All the staff within the hospitals really appreciate everyone's efforts and we can't thank the public enough for their generosity." - Sam Davison, South Tees Hospitals NHS Foundation Trust

"Every one of our care assistants now has a face shield and they feel safer and more confident to deliver vital home care and support. Thank you Yarm School; the efforts of staff and students has made a real difference to people's lives. I am so proud of our care colleagues, proud of Yarm School and proud to be a Yarm school parent." - Lisa Pickard, Five Lamps

"Words won't justify the amount of gratitude our staff at Pinfold Medical Practice have for all your help and support! Thank you so much for our constant supply of visors. You're help keeps our community safe and also makes sure the staff can go back home safe to their family. Thank you also for continuing to care for children whose parents are key workers, so they then can go out into the community with one less worry on their minds." - Pinfold Medical Practice



Girls' Hockey - April Marathon Challenge Results

- 1st place with 365.78 miles – 1st Year
- 2nd place with 300.48 miles – 3rd year
- 3rd place with 277.83 miles – 4th year
- 4th place with 152.17 miles – 2nd year

Team Yarm Top Runners

- 1st place - U14 Danni D with 83.45 miles
- 2nd place - U12 Alice W with 76.36 miles
- 3rd place - U14 Kayla R with 59.02 miles
- 4th place - U14 Kitty B with 40.08 miles

Lockdown Haikus

I asked pupils to try and distil the lockdown into the short but powerful medium of a haiku. As I said in my assembly, I was confident that the pupils could do better than my effort:

Stay at home. Repeat.

Awaiting vaccinations...

Counting my blessings.

I'm pleased to say that I was resoundingly proved right. I am delighted to share a range of these poetic offerings with you, from talented pupils and one or two colleagues, too. They are variously insightful, optimistic, wry, wistful, ironic, sarcastic, deflated and bored. They are, invariably, astute, truthful and powerful statements that capture people's feelings and hopes. I hope you enjoy reading them all.

Dr Williams

Evie Severn

We may well feel trapped,
But we can learn to adapt,
Just for now, hold on.

Thanks to Key Workers,
Everyone pulls together,
We can do this now.

Luke Porter

Lockdown still here,
Some good things coming from it
Miss school and friends loads.

Mr Bridges

Confinement
Personne à la plage -
Une fois par jour tu me manques.
On se reverra.

Freddie Butler

Lockdown is boring,
I am not having any fun,
I hope it ends soon.

Benjamin Win Tin

"Evacuated...
just like the second World War-
VE day come again!"

Lilian Dufton

At home, can't go out
The world seen through a screen, But
I've learned to make bread.

Mrs Picknett

Lockdown. Distance. Now.
Waiting for better days, soon.
Healing: Release: Life.

Kiera Cowell

Even with distance,
the world feels painfully close.
but hope turns the page.

Oscar Benedict Shaw

Walking everyday
Staying 2 metres away
Hope you're all ok.

Reuben Peat

Dear Dr Williams,
Thank you for your kind reply
love your lock down hats

Megan Fairley

Coronavirus
Keep calm remain positive
Stay at home, save lives

Mrs Herbert

Clapping for Carers
Coping with lifestyle changes
Clinging onto hope

Amelia Severn

We clap for carers
We hang rainbows in windows
Colour lights up life

Ajay Selvan

Lockdown Haiku: A World in a World
Safe from the virus
The silent world beckons us.
Sorry, I can't come.

Zara Stoker

Abandoned and lost.
Rainbows light up the darkness.
Thank you NHS.

Keya Shah

'Norm':
Mask on everywhere.
Imprisoned in our own homes.
Why's this the new norm?

Elsa Williams

Stay home, stay away.
We are living in strange times
Coronavirus.

Amelia Staggs

How I long to bounce
Skywards as I somersault
Free to trampoline.

Our dog loves lockdown
With his pack on tap all day
"Paradise" he barks!

Harry Staggs

The sound of summer
Is what I long to savour
Willow on leather.

Sport we long to play
Covid 19 has proved that
Garden tennis rocks!

The Staggs Family, combined:

We will meet again
Still uncertain as to when
Come quick sunny day.

Our new symphony?
The ensemble of the sky
Polyphonic tweets.

Amirah Mohammed

Stay happy and stay home,
Spend more time with family,
Keep your head up high.

Protect the NHS,
Remember to wash your hands,
Follow the advice.

A chance to reflect,
A massive break for many,
We can fight through this.

Kyra Hyndman

I wake up refreshed,
But then I remember that,
McDonalds is closed.

Nila Baskar

To all staff in NHS
And all of the key workers
Thank you very much

Summer is coming
The sun is finally out
But it is lockdown

It was cold all year
But now that it is lockdown
The sun shines brightly

In isolation
Fun for the first week or two
But what about school

Laura Cunningham

You could just feel alone,
but we are all together,
just pick up your phone

Morven Hawthorne

Let's all stay at home
find a nook and read a book
or just watch Netflix

Yarm School Community come together to commemorate the 75th Anniversary of VE Day

At 3pm on VE Day (8th May 1945), Churchill announced to the nation the news that the war had ended in Europe. As a way of marking this momentous historical event, as a school community, the Music School organised a sing / play along to "We'll Meet Again". We were delighted with the pupils and their families who sent in their video recordings and photos, it was a fantastic collective celebration of a significant historical event and created many family memories during these unprecedented times - thank you to everyone who got involved! Here are a selection of photos:



Our Favourite Recipes

In my virtual assembly I encouraged all of you to send in your favourite recipes, from those you have tried, tested and perfected to new ones you've been experimenting with. Thank you to everyone who sent a recipe in - they all sound delicious and I will certainly be attempting a few myself. If you give any of these a go at a home, don't forget to share pictures of the end results with us!

Dr Williams

Chicken/Tofu Satay (contains nuts)

Mrs Picknett

Ingredients:

- 500g skinless chicken breast fillets, cut into chunks
OR 280g tofu, cubed with veggies of your choice e.g. sweet potato or spinach
- 400ml coconut milk
- 400g chopped tomatoes
- 100g smooth peanut butter
- 2 tsp garam masala
- 1 garlic glove, crushed,
- 2 tsp fresh ginger, grated
- **Optional:** 2 red chillies, finely sliced and seeds removed (wear plastic gloves to prepare)
- 2 tbsp vegetable oil
- Small bunch of coriander - roughly chop half and pick the leaves from the remainder
- **Serve with:** roasted peanuts and cooked basmati rice

Method:

1. Heat 1 tbsp of the oil in a deep frying pan on medium heat. Brown the chicken (or tofu) in batches, setting aside once golden.
2. Fry the garlic, chilli & ginger in the other 1 tbsp oil for a minute on a low heat - add the garam masala & fry for one minute more. Don't burn the mixture!
3. Stir in the peanut butter, coconut milk & tomatoes, & bring to a simmer.
4. Return the chicken to the pan & add the chopped coriander. Cook for a further 30 minutes until the sauce thickens & the chicken is thoroughly cooked
Veggie option: Add chopped veggies of your choice at this point - eg sweet potatoes. Cook for 20 minutes, then add the fried tofu. Stir, add spinach, & cook for a final few minutes, until the spinach has wilted.
5. Serve on warm plates with the remaining coriander, rice & roasted peanuts.

The Best Basic Bread

Lilian Dufton

This is a really easy recipe for one of the most versatile breads that I know of! All you need is 700g strong white bread flour, 2tsp sea salt flakes (crushed), 1 x 7g sachet fast-action dried yeast **OR** 15g fresh yeast, and about 450ml of lukewarm water. This makes two loaves...

1. Mix the flour and salt in a large mixing bowl with the dried yeast (if using dried yeast) and then make a well in the centre.
2. Pour in about half of the water (if using fresh yeast first add it to about 100ml of the water and just add that)
3. Mix the flour and add most of the rest of the water to the mix until a dough starts to form. If the dough is too sticky add a little more flour, but if it is too dry add more water (the amount of water needed depends on the flour quality)
4. Knead the dough for 10minutes on a lightly floured work surface by pulling some of the dough away from you and then pulling it back in, before rotating and repeating. The dough should be smooth and elastic after 10minutes.
5. Return the dough to the bowl and cover with cling film, a snap on lid or a damp tea towel and leave in a warm place for 1 hour. The dough can also be left overnight in the fridge or at room temperature for 2 hours.
6. Once the dough has proven, punch it down with your knuckles to remove some of the larger air bubbles. Then turn it out onto a lightly floured work surface (sometimes the dough may get stuck in the bowl, but a plastic dough or pastry scraper will help.) Divide the dough into two equal portions.
7. The easiest way to create a smooth surface on the top of the loaf is to take the ball and pinch all of the sides up into one point, revealing a smooth surface on the underneath. Place the two loaves onto chopping boards lined with baking paper. The loaves should be sprinkled with a little flour and covered with oiled cling film or a damp tea towel to prove for a further 1 hour.
8. Before the end of the proving time preheat the oven to 230°/450°/gas and put two baking sheets into the oven to heat up, as well as a roasting tin into the bottom of the oven.
9. Uncover the loaves, sprinkle with a little more flour and slash the top (I have found that a craft knife works best as it is sharp enough). Transfer the loaves and baking paper onto the heated trays and then put them into an oven. Before you close the door, add a cup of cool water into the roasting tin (this helps to create a crisp crust). Bake for 15mins, rotate the loaves and lower the oven temperature to 200°/400°/gas 6 and bake for a further 15 to 20 minutes. The loaves are baked when they leave a hollow sound when tapped on the base.
10. Leave to cool on a wire rack

Oreo Truffles

Nancy Hartley Blake

My mum and I tried making oreo truffles and they couldn't be simpler. Mix together crushed oreos and cream cheese and mold them into balls. Coat them in white chocolate and put them in the fridge to set. They are really nice!

Banana and Oat Pancakes

Mia Mack

These banana and oat pancakes are absolutely delicious! All you need is 1 large banana chopped up, 2 eggs and 30g rolled oats (add more oats if you would prefer the mixture to be thicker, or milk for thinner).

Blend everything together and cook as normal pancakes. Serve them with honey or maple syrup!

Multi-bean Chilli

James Wiltshire

This recipe is really healthy and reasonably easy to make. You can use any kinds of beans, from fresh broad beans out of the pods or canned pinto beans and you can use up to five different types. Warning: baked beans do not work! Add as much of the herbs and spices as you would like so it is tailored to your taste.

Ingredients:

- Beans of your choice
- 2 cans of chopped tomatoes
- 1 onion
- 2 garlic cloves
- 1 carrot
- 1 celery stalk
- Handful of mushrooms
- Chilli to taste
- Paprika to taste
- Cumin to taste
- Rice
- **Serve with grated cheese and pitta bread**

Method:

1. Finely dice the onion, garlic, celery and carrot.
2. Fry the onion for a minute, then add in the carrot and celery. Add a little paprika and cumin (more paprika than cumin) to start the Mexican flavors flowing.
3. When the onion starts to become translucent, add the garlic and chilli. After a minute add the mushrooms.
4. Once the mushrooms look fried, add the chopped tomatoes. Bring to the boil and leave to simmer, adding in more paprika, cumin and seasoning to taste.
5. If using canned beans, drain them all in a sieve.
6. Start to boil the rice for around ten minutes. Just before the rice is cooked, stir the beans into the tomato mix. Serve with grated cheese and pitta bread.

Cheese Straws

Recipe from a Maths Teacher

Ingredients:

- 900g of dry ingredients - plain flour, fat (marge or butter) and grated cheese in the ratio 4:2:3
- 1 beaten egg per 450g of dry ingredients
- Square root of 4 pinches of salt

Method:

1. Rub the fat into the flour and salt to produce a fine breadcrumb consistency. Add the cheese and mix in the egg to make a dough. Roll out the dough on a floured surface until the mix covers approximately one sixth of a square meter (if this were a square what would the length of the sides be in cm?).
2. To allow the heat to enter the mix evenly, prick the rolled mix evenly with a fork approximately 10 squared times (If you were to use a three tined fork - a threeek? - what percentage increase would you need to produce the same amount of pricks?).
3. Cut into strips approximately $\frac{3}{4}$ of an inch wide (1 inch = 2.54cm) and further subdivide the strips into length of about $\frac{1}{12}$ to $\frac{1}{16}$ of a meter.
4. Space the strips out onto a greased baking tray and place in an oven at preheated to 350 Fahrenheit (Convert Fahrenheit, f to Centigrade, c using the formula $f = c/9 * 5 + 32$) for approximately 0.0139 days until golden brown.
5. On removing from the oven lightly sprinkle with a pinch or two of salt and enjoy.

Quick Soda Bread Recipe

Megan Fairley

Ingredients:

- 200 g plain wholemeal flour
- 275 g plain white flour
- 1 tsp salt
- 1 tsp bicarbonate of soda
- 1 dsp of honey
- 420ml of buttermilk (to make your own, add the juice of half a lemon to the milk and stir together)

Method:

1. Preheat oven to 200 degrees C/180 fan
2. Lightly flour a baking sheet on a tray
3. Add all of the dry ingredients to a bowl
4. Make a well in the centre of the bowl and add the buttermilk and honey
5. Mix all of the ingredients lightly together in the bowl with a tablespoon
6. Take out of the bowl onto a floured board and form into a rough ball
7. Place on the baking tray and mark with a large cross using a sharp knife
8. Bake for 45 minutes

Vegetable Soup

Megan Fairley

Ingredients:

- 2 small leeks
- 2 carrots
- 1 parsnip
- 2 potatoes
- 2oz red lentils
- 1 3/4 pints of vegetable stock
- 1 tbsp oil

Method:

1. In a large pan, fry the leek in the oil on a gentle heat until soft
2. Chop the carrots, parsnip and potatoes and add to the pan
3. Add stock and lentils to the pan
4. Season with salt and pepper and bring to the boil
5. Leave to simmer (uncovered) for 30 minutes

Keep Up to Date on Social Media

