



LANSDOWNE SCHOOL NEWSLETTER

Dear Parents and Carers,

As we finish our second full week back, it's wonderful to see our school community settling so well into the new term. The delicious aromas from both of our Food Technology rooms have filled the corridors, and we're excited to share one of the students' recipes with you to try at home.

Our regular weekly trips continued this week, with Year 14 students practising their road safety skills and Key Stage 5 students returning to New Start. A special well done to Class 8FB for delivering the first class Assembly of the year – they did a fantastic job looking ahead to all the things we have to look forward to over the coming months.

Personally, I'm especially excited to see the Assemblies that the other classes will present in the weeks ahead. Thank you for your continued support as we begin another busy and exciting school year together.

—Mr Downing

Class of the Week
in KS3

Congratulations!

9LC

Class of the Week
in KS4/5

Congratulations!

11BM

Class 14CR Travel Training

Year 14 began travel training in the neighbourhood and they revised the road safety rules: Stop, Look, Listen and Think. — Mr Marti



Dates for your Diary:

SAVE THE DATE

COMING
UP

- 23rd September - Tuesdays After School Clubs start
- 25th September - Thursdays After School Clubs start
- 8th October - Enterprise Café in West Dulwich
- 24th October - End of Term
- 3rd November - School Begins (Pupils Return)

Next Friday's
Assembly Class

8JD

on 26th September
at 9.10am

Food Tech

Students in KS3 Food Tech have been making Chilli con Carne this week. We have included the Recipe so you may try it at home. —Ms Ravazzolo



Chilli con Carne Recipe

Preparation:

- 1) Wash the vegetables.
- 2) Prepare the vegetables:
 - peel and chop the onion
 - peel and crush the garlic
 - deseed and chop the pepper
- 3) Dry fry the onion, garlic and minced beef until the mince has browned.
- 4) Drain the vegetables; add the herbs, a pinch of salt and pepper.
- 5) Stir in the flour.
- 6) Break and pour in the stock. If you want, you can add a can of chopped tomatoes as well!
- 7) Drain the red kidney beans and add to the meat.
- 8) Stir in the tomato purée and chilli powder with the other spices.
- 9) Bring to the boil, then reduce the heat and simmer for 20 minutes.
- 10) Add the green pepper and allow to cook for a further 15 minutes.
- 11) You can serve your chilli con carne with rice or a fresh salad.

Ingredients:

- 1 onion
- 1 garlic clove
- 1 green pepper
- 250g minced beef
- 2 tsp flour
- 1 beef stock cube
- 250 ml water
- 400g can red kidney beans
- 15ml tomato puree
- 1 tsp oregano or coriander
- 1 tsp chilli powder, cumin and cayenne pepper (season to taste)

College Links: New Start

KS5 students have starting attending New Start to develop their Design Technology skills.



Communication from Lansdowne School
Text messages and e-mails are being sent to parents/carers via the secure service



Teachers2Parents. Please contact the School Office on Tel: 0207 737 3713 if you have not been receiving these communications and would like to.



Teachers2Parents