



LANSDOWNE SCHOOL NEWSLETTER

Dear parents and carers,

I hope you have had a good week. Following last week's SEND bus strike, it was a pleasure to welcome back all those pupils who had been unable to attend school. Unfortunately, we had to contend with the London Transport tube strike this week that affected staff more than pupils as many have to travel in from all corners of London. When it was clear on Monday evening that the strike would not be called off we reluctantly cancelled after school clubs. I am very pleased to report that all school activities will resume as normal next week and apologise if this has caused additional difficulties for you.

Despite all these challenges, school has carried on as normally as possible. This month's artist from Year 13 was inspired by the Chinese Terracotta Army. The resulting art work is a striking piece using vivid colours to contrasting effect.

Mr Flannigan continued his excellent work preparing students for life after Lansdowne. Some of our Year 12 students attended a careers fair at the South Bank Centre and took the opportunity to visit the famous Hayward Gallery whilst they were there.

Thanks to Miss Ravazzolo for sharing the Chicken Korma recipe. If the mouth-watering smells coming from the Food Tech area are anything to go by, you are in for a delicious treat!

The weather forecast this weekend is for lovely, warm spring weather. Good luck if you are running the London Marathon. I suspect most of us are planning more relaxed activities. Whatever your plans, I hope you have a great weekend.

Francis Downing
Head of School

Artist of the Month

This painting is inspired by the Terracotta Army, an incredible archaeological site found in China. Our Year 13 student used oil pastels, ink and salt (yes, actual salt!) to create a starry sky effect. Well done!
—Ms Mendonça

Class of the Week
in KS3

Congratulations!

7IR

Class of the Week
in KS4/5

Congratulations!

10AG

Next Friday's
Assembly Class

9LM

on 1st May
at 9.10am



Dates for your Diary:

- ◆ After School Clubs will resume on Tuesday, 28th April.
- ◆ Early May Bank Holiday on Monday, 4th May.
- ◆ Our next Enterprise Café event will be on Wednesday, 13th May.



Next Steps Careers Day

Last week class 12RM attended a Next Steps Careers Day at the Royal Festival Hall in Waterloo. There they met industry leaders, college providers, and employers who presented them with information and options for when they finish school. They were also very lucky to be offered a short tour around the world-famous Hayward Gallery. The Year 12s made the most of their day out. The careers department is always on the move. — Mr Flannigan



Chicken Korma Recipe



Preparation:

- 1) Prepare the vegetables:
 - chop the onion
 - chop the garlic
 - chop the ginger
- 2) Heat the oil and 3 tbsp water in a large high-sided frying pan over medium heat.

Ingredients:

- 1 onion
- 2 garlic cloves
- 1 tsp chopped ginger
- 4 tbsp korma paste (or, 3 tbsp garam masala, 1 tsp ground coriander, 1 tsp ground cinnamon, ½ tsp ground cardamom)
- 4 boneless chicken breasts
- 4 tbsp sultanas
- 400ml chicken stock
- ¼ tsp golden caster sugar
- 150g Greek yogurt
- Small bunch coriander

- 3) Add the minced ginger, garlic and onion and sauté for 5 minutes.
- 4) Add 4 tbsp korma paste and cook for further 2 minutes.
- 5) Stir 4 skinless, boneless chicken breasts, cut into bite-sized pieces, into the sauce.
- 6) Add 4 tbsp sultanas, 400ml chicken stock and ¼ tsp golden caster sugar.
- 7) Give everything a good mix, then cover and simmer for 10 minutes or until the chicken is cooked through.
- 8) Remove the pan from the heat, stir in a 150g pot Greek yogurt and some seasoning, then scatter over a small bunch of chopped coriander.
- 9) Serve with brown or white basmati rice.
- 10) Enjoy!



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