

## Message from the Headteacher – Mrs John

Last night's open evening was a huge success, we were thrilled to welcome so many families to our school for them to see for themselves what Stanborough can offer their children. I am confident that our visitors left feeling inspired and we hope to see many of them back next year when their children start here for Year 7. A big thank you to all our wonderful student guides and Year 7 helpers who did an amazing job and thank you to all our staff who worked so hard to showcase their subject area in just one evening. Over the next three weeks we are offering open mornings for families who were unable to attend our open evening or who would like to see our school in action. Please see the poster over the page for dates and information on these mornings. Spaces are filling up quickly so if anyone is interested in attending one of the dates, we would recommend they book in as soon as possible.

## Headteacher's Commendations

**K Hawkins and A Da Silva, Yr.7** for being an excellent buddy for our new starters;

**I Hoshyar, R Maxwell, J Sharkey and M Kertesz, Yr.8** for fantastic progress in all Numeracy scores since attending Numeracy Group;

**G Sanderson and N Olson, Yr.8** for exceptional work in History that will be displayed for Open Evening;

**F Taylor, Yr.8** for outstanding work completed across all lessons, particularly in Maths;

**A Ali, Yr.8** for consistently outstanding attitude to learning across all lessons;

**M Tabany, Yr.8** for delivering an outstanding speech at the recent primary school roadshows;

**E Bone, V Stokes and H Paterson, Yr.9** for delivering an outstanding speech at the recent primary school roadshows;

**S Satheeskumar, Yr.9** for reading a million words this term and becoming a millionaire reader;

**P Wadley and O Oyedare Yr.10** for delivering an outstanding speech at the recent primary school roadshows;

**O Scott, Yr.11** for delivering an outstanding speech at the recent primary school roadshows;

**B Cristea, I Cristea, M Tabany, D Karota and J Curtain, Yr.12** for outstanding induction work in Science;

**J Samalia and H Makowski, Yr.12** for speaking in a year 11 assembly about how to succeed in GCSEs;

**H Western, M Sevillano and O Holbourns, Yr.13** for delivering an outstanding speech at the recent primary school roadshows.



## Quote of the week:

“Character consists of what you do on the third and fourth tries.” James Michener

Wish you a restful weekend.

Mrs John





# Headteacher Commendations



## Forthcoming Events

2<sup>nd</sup> – 6<sup>th</sup> October 2023

Week A

3 <sup>rd</sup> October	Open Morning, <i>this session is now fully booked</i> BYOD Launch, Day 1 Senior Maths Challenge
4 <sup>th</sup> October	Bike Marking Event, 7.50-8.30am BYOD Launch, Day 2
5 <sup>th</sup> October	Open Morning, <i>this session is now fully booked</i> Bike Marking Event, 7.50-8.30am BYOD Launch, Day 3
6 <sup>th</sup> October	House Celebration Day, 12.20 – 3pm



## Open Mornings 2023



Open mornings will run  
3<sup>rd</sup>, 4<sup>th</sup>, 5<sup>th</sup>, 10<sup>th</sup>, 12<sup>th</sup>, 17<sup>th</sup> & 19<sup>th</sup> October  
*Fully booked* *Fully booked*

9.10am – 10.45am

Headteacher talk and tour of the school at 9.20am

To book an appointment, please email: [openmorning@stanborough.herts.sch.uk](mailto:openmorning@stanborough.herts.sch.uk)

High Expectations | Mutual Respect | Quality Learning | Success for All





## Student Success

### Kart Race

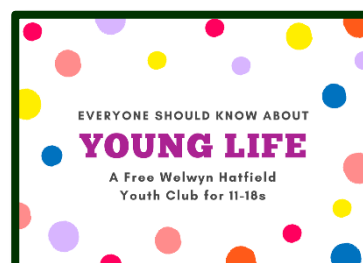
Joshua Owen, 7BM, entered two kart race series this season. We are proud to say that in the national series (the IPKC) he came 4th and at Rye House IKR he came 3rd. The trophy presentation for Rye House is in November, where he will receive his trophy. Well done, Joshua.

## Discover Club

For all Year groups

Starts Friday 6<sup>th</sup> October, lunchtime

MR2

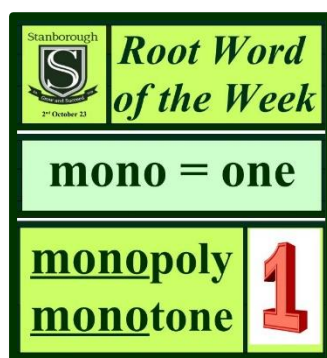


## Vacancy

We are looking to appoint a Finance Manager to lead our Finance team. Working closely with our School Business Manager the successful candidate will manage all school financial processes, both income and expenditure, including pay adjustments and expenses, banking, reconciliations and VAT.

## Root Word of the Week

W/c 2<sup>nd</sup> October 2023



## Bike Marking Event, Reminder - 4<sup>th</sup> & 5<sup>th</sup> October, 7.50 – 8.30am

The police will be visiting Stanborough on these dates to mark students' bikes in case of theft. Students will need with them their bike, a name, phone number, email address and an address to register their bike on the system. This can be either the student's or a parent's details.

We suggest you enter the details required into your child's phone or have them on a piece of paper so they have these to hand.

## News from The Kitchen: Black History Month

Next week sees the start of black history month. Join us in The Kitchen as we celebrate with a selection of menus over the month of October.

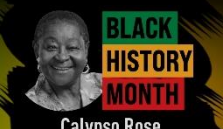



**BLACK HISTORY MONTH**  
Ellen Johnson Sirleaf

**MENU**  
Jollof Rice with Suya Spiced Chicken  
Warming Sweet Potato & Chickpea Stew with Crusty Bread  
Green Salad  
Lime Cake

**'SALUTING OUR SISTERS'**



THIS MENU IS SUBJECT TO CHANGE DEPENDING ON SUPPLIER STOCK AVAILABILITY.  
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**BLACK HISTORY MONTH**  
Calypso Rose

**MENU**  
Spiced Beef Pie with Rice and Peas  
or  
Traditional Macaroni Pie with  
Tropical Coleslaw  
Pickled Cucumber Salad  
\*\*\*  
Sticky Ginger Cake

**'SALUTING OUR SISTERS'**



THIS MENU IS SUBJECT TO CHANGE DEPENDING ON SUPPLIER STOCK AVAILABILITY.  
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**BLACK HISTORY MONTH**  
Djamila Batista

**MENU**  
Spicy Chicken Empanadas served with Corn on the Cob and Vinaigrette Salsa  
or  
Gallo Pinto (Rice and Beans) topped with a Poached Egg served with Pan Fried Banana  
\*\*\*  
Bolo Formigueiro (Anthill Cake)

**'SALUTING OUR SISTERS'**


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**BLACK HISTORY MONTH**  
**'SALUTING OUR SISTERS'**

**SWEET POTATO AND CHICKPEA STEW RECIPE**

**Ingredients**  
6 Adult Portions  
• 1tbsp of vegetable oil  
• 1 chopped onion  
• 300g of sweet potato peeled and cubed  
• 2 tbsps of ground ginger  
• 1 tbsp garlic powder  
• 1/2 tsp chilli powder  
• 30g of tomato paste  
• 400g of tinned tomatoes  
• 1ltr of vegetable stock  
• 400g of canned chickpeas rinsed and mashed (1/2)  
• 400g of canned chickpeas rinsed and drained (1)  
• 400 ml of coconut milk (1)  
• Parsley chopped to garnish

**Method**  
1. Gently heat the oil in a pan over a medium heat. Add the onion and cook 4 to 5 minutes, until softened.  
2. Add the sweet potato and cook for 2 minutes, stirring occasionally.  
3. Add the garlic, ginger, chilli and tomato paste; cook 4 to 5 minutes stirring constantly.  
4. Add the stock and tinned tomatoes, scraping up the spices from the bottom of the pan; bring the stew to the boil, reduce to a low simmer and cook for 25 to 30 minutes, until sweet potatoes are tender.  
5. Stir in the crushed and whole chickpeas and coconut milk. Bring back to the boil and then simmer, uncovered, for 15 minutes, or until slightly thickened, stirring occasionally.  
6. Scatter with chopped parsley and serve with rice or crusty bread.



Take this recipe card home to try it out and share your photos with us online. Don't forget to tag us. f in t o @HCLCatering www.hcl.co.uk

**BLACK HISTORY MONTH**  
**'SALUTING OUR SISTERS'**

**GINGER LOAF CAKE**

**Ingredients**  
12 Adult Portions  
• 125g of margarine  
• 150g of demerara sugar  
• 150g of golden syrup  
• 2 eggs beaten  
• 140ml of milk  
• 250g of plain flour  
• 1tsp of bicarbonate of soda  
• 5tsp of ginger ground  
• 2tsp of mixed spice

**Method**  
Preheat oven to GM4/350/180C.  
1. Grease and line a loaf tin.  
2. Place the margarine, golden syrup and sugar into a large pan and heat gently until it melts (do not boil). Allow to cool to room temperature.  
3. Whisk in the milk and beaten eggs to the cooled mixture.  
4. Sift together the remaining ingredients and whisk into the wet ingredients, until all the ingredients are thoroughly mixed together to form a smooth batter.  
5. Pour the batter into the lined tin and bake for 40-50 minutes.



Note: To check the cake is cooked insert a knife or skewer to the centre of the cake and it will come out clean when cooked. Allow to cool in the tin for about 10 minutes before turning onto a cooling rack. Serve warm or cold.

Take this recipe card home to try it out and share your photos with us online. Don't forget to tag us. f in t o @HCLCatering www.hcl.co.uk

## ADT Newsletter

The latest ADT newsletter is now available to download from our website,

<https://stanborough.herts.sch.uk/wp-content/uploads/2023/09/ADT-Newsletter-September-issue-2-2023.pdf>



YEAR  
7-13

# STANBOROUGH HOUSE CELEBRATION DAY!



FRIDAY 6TH  
OCTOBER  
AFTERNOON



RUN FOR STANBOROUGH HOUSE COMPETITION  
CHARITY WALK  
HOUSE FAYRE WITH STALLS

WEAR YOUR HOUSE COLOURS

STUDENTS ARE SELECTED TO COMPETE IN THE HOUSE RUN  
BY THEIR HOUSE REPS

STUDENTS WHO ARE NOT SELECTED TO COMPETE WILL  
PARTICIPATE IN THE CHARITY WALK

*Bring money for the stalls at the  
House fayre*

## Children's Wellbeing Practitioner Workshops (October-December 2023)

Workshops are open to all young people and parents/carers of children and young people who attend a school or are registered to a GP in Hertfordshire. A referral is not needed to access a workshop.



All workshops are currently being delivered online via Microsoft Teams. For more information about what each workshop covers and to book a place onto a workshop, visit the Children's Wellbeing Practitioner Eventbrite page:

<https://www.eventbrite.co.uk/o/childrens-wellbeing-practitioners-school-nursingservice-hertfordshire-33494371787>

Workshop	Date & Time
<b>Emotional Wellbeing (For Young People 11-16)</b> A workshop focused on adolescents managing their own emotional wellbeing and things parents/carers can do to help.	Wednesday 22 <sup>nd</sup> November 6pm
<b>Supporting Adolescents with Self-Esteem</b> A workshop focused on adolescents improving their self-esteem and what parents can do to support.	Wednesday 15 <sup>th</sup> November 6pm
<b>Supporting your Child's Self-Esteem</b> A workshop focused on parents/carers supporting their child to improve their self-esteem.	Monday 9 <sup>th</sup> October 10am Tuesday 5 <sup>th</sup> December 10am
<b>Supporting with Sleep Difficulties</b> A workshop supporting children and adolescents with managing their sleep difficulties and how parents/carers can help.	Tuesday 3 <sup>rd</sup> October 6pm Thursday 7 <sup>th</sup> December 6pm
<b>Supporting your Child's Resilience</b> A workshop focused on parents/carers supporting their child to improve their resilience.	Friday 27 <sup>th</sup> October 10am Monday 18 <sup>th</sup> December 6pm
<b>Developing your Child's Emotional Literacy</b> A workshop focused on parents supporting their child with developing emotional literacy.	Tuesday 7 <sup>th</sup> November at 10am
<b>General Emotional Wellbeing and Regulation Tips for Parents</b> A workshop focused on parents supporting their child's general emotional wellbeing and emotional regulation.	Monday 13 <sup>th</sup> November 6pm
<b>School Transitions</b> A workshop supporting children and adolescents with managing school transitions.	