

Hexham Middle News

The pupil voice of Hexham Middle School



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Shrove Tuesday



What did one light bulb say
to the other?

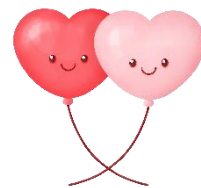
I love you watts!

Our top 10 hits:

1. Made you look by Meghan Trainor
2. Celestial by Ed Sheeran
3. Better than Revenge by Taylor Swift
4. Anti-Hero by Taylor Swift
5. I'm Still Standing by Elton John
6. Break Free by Queen
7. Lion heart by Tom Grennan and Joel Corry
8. Bad Habit by Steve Lacy
9. Flowers by Miley Cyrus
10. I aint worried by One Republic

Do you agree?

Let us know what your favourite songs are!



What flower gives the most
kisses on Valentine's Day?

Tulips

Who always has a
date on Valentine's
Day?

A calendar

What did the stamp say
to the envelope?

I'm stuck on you.

What did one plate say to
the other?

Tonight, dinner's on me.

What did one olive say
to another?

I olive you

How can you get
arrested on valentine's
Day?

For stealing someone's
heart.

We asked Mr Watters about his past, present and future....

We interviewed Mr Watters to find out about the man behind the title 'headteacher'.

To start with we asked him a few questions about when he was at school....



Did you enjoy your time at school?

- I loved my time at school. Like you guys, I also went to school in a three-tier system, and I remember my time at middle school very fondly. In Year 8, I was the captain of 'Ridley' house and enjoyed having responsibilities in school such as delivering assemblies and collecting our house points.

What was your favourite lesson when you were at school?

- My favourite lesson at middle school was maths. As I moved to high school, I really enjoyed my studies in English Literature (which I studied as part of my A Levels). I studied lots of fascinating classic texts such as Wuthering Heights, Pride and Prejudice and Dracula.

We wanted to know more about what made him want to be a teacher and what it is like being the headteacher here at HMS....

What made you want to be a teacher?

- I started my career in schools when I worked at Hexham Priory School as a Learning Support Assistant - I absolutely loved my role at the school and, from that moment, I knew I wanted to be a teacher. *It is the best job - every day is different, and we are lucky to work with such brilliant children at HMS!*

When did you start teaching at HMS?

- I joined HMS in February 2014 as part of my teacher training. I remember arriving at the old school for my first day feeling very nervous. Before that, I had been teaching in Reception, Year 1 and Year 2 so it was a big change! From day one, I was made to feel so welcome and knew that HMS was a very special place. Mrs Alderson was my mentor and I enjoyed learning from her in class

5.2 - lots of those of pupils are now at university or starting their careers.

Did you teach any other lessons apart from Maths?

- Yes - my first class was 5LWA and I taught the class for most of their lessons including English, maths, science, and humanities. Over the years, I have taught many subjects, but I have taught more maths over the last few years (as I was Curriculum Leader in maths for a number of years).

What is the funniest thing that has happened to you or in a lesson at HMS?

- I will always remember a moment at the old school when a small bird flew into my classroom. I won't say too much but Mrs Hall will remember that she had to come to my rescue from the classroom next door...

What is the hardest thing you have to do as a headteacher?

- Being a Head of School is incredibly rewarding - I get to work with so many amazing pupils and staff. Being a teacher involves lots of dedication - I love working hard and being busy so it is perfect for me! You have to be able to manage your time well, be organised and be able to make lots of decisions every day. I am lucky to work with an excellent team of staff who support me every day.

And of course, there were a few questions we just had to ask....

What is your favourite school dinner meal at HMS?

- As you all know, I have lunch with you in the HMS Dining Hall every day. We are so lucky to have such tasty meal options. I really enjoy the theme days such as the recent Chinese New Year menu. If I had to choose... my favourite school dinner would be the curry! I also enjoy the fruit crumbles and sticky toffee pudding for a treat!

And most importantly where did you get your Christmas jumper from?

- A good question.... my light-up jumper was from Primark, and I have recycled it for a few years now. The batteries have lasted well too!

What's on at the Queen's Hall theatre?

1. The Shodysey – Tuesday 21st February 7:30pm – by Assembleth Theatre Age 8 +. The Trojan War in a new light.
2. The Little Prince – Sunday 26th February 2pm & 7pm – by Luca Silvestrini's Protein. A mixture of drama, dance, and music.
3. Top secret - the magic of science – Saturday 18th March 2pm. All ages. Science and magic!
4. Morgan & West: Unbelievable science – Tuesday 11th April 2pm. All ages. More science and magic!!
5. Tales from a thousand and one nights - Tuesday 18th April 7:30pm - by Dragonboy productions Age 10+. Folk tales retold in a new way.

Local walks to see snowdrops

Snowdrops are one of the first signs of spring and are often seen as a symbol of hope. This half term is the perfect time to look for snowdrops; try out these great spots – as ever we would love to see your photos!

1. The churchyard at St. John Lee, Hexham
2. Along the riverside at Corbridge
3. Wallington Hall
4. Jesmond Dene Park, Newcastle
5. Saltwell Park, Gateshead
6. Alnwick gardens, Alnwick
7. Howick Hall Gardens



A Valentine's craft for you to try

(it's never too late to show how much you love them):

DIY Sweet Dispensers by White House Crafts

For most of us, the best part of 14th February is probably the Valentine's Day sweets! Make the holiday even sweeter when you make these cute, sweet dispensers. They're easier than they look, too. To get started, you'll need large card bun cases, clear plastic baubles or small jars, a mini scoop, and of course, sweets!

Thing you will need:

- 2" (approx. 5cm) diameter card bun cases
- Scissors
- Crafts knife
- 2" (approx. 5cm) plastic jars with metal caps (from Poundland or B&M)
- Mini scoop
- Valentine sweets (such as M&Ms and Jelly Belly beans) or a selection from our very own Lister's Sweet Shop



1. Make an incision at the seam of the bun case deep enough to be able to cut around the circumference, shaving about 1cm off.
2. Use the craft knife to make a large "x" at the bottom of the case.
3. Remove cap from jar and stick it through the "x". It will hold firmly in place (however if you'd like, add a little hot glue around the marked spot first). Fill the ornament with candies using the scoop.
4. Then widen the cap with your fingers before securing it back onto the jar.

Once the dispensers are done, you may add a gift tag if you wish.

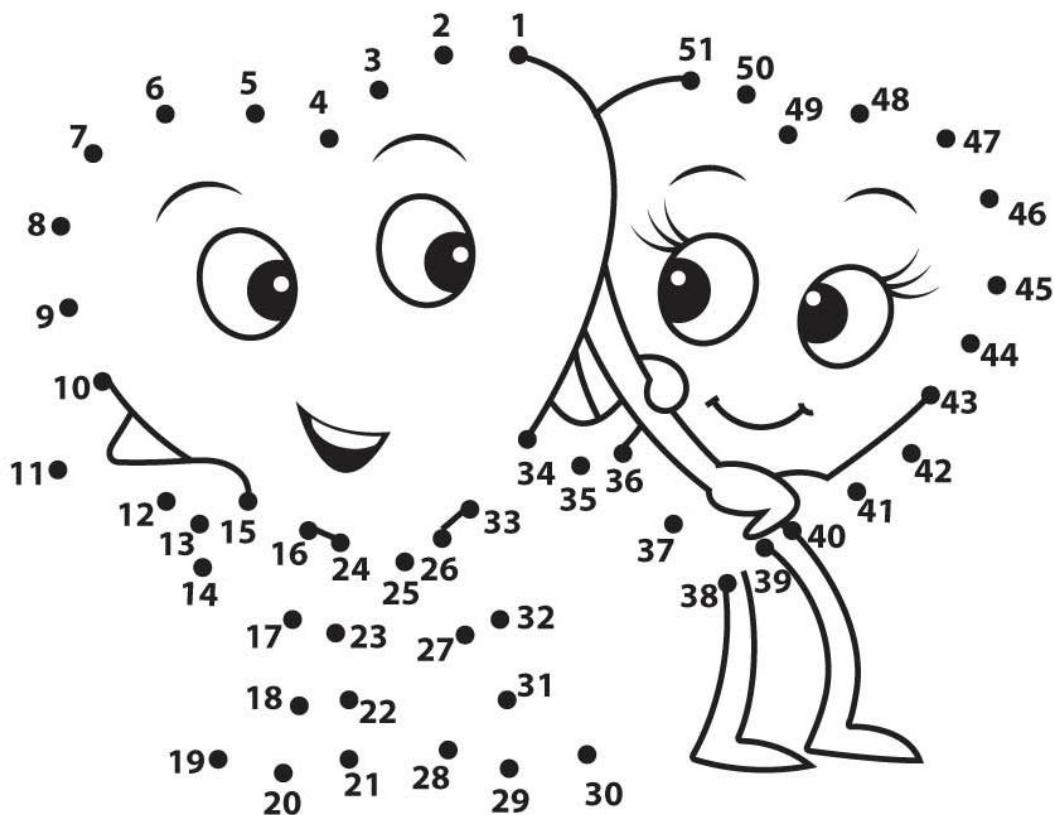
Contributions from you for our next issue:

We would love to see your fantastic cartoons, hear your funny jokes, or hear about what you would like to see in the newspaper. If you want to submit anything for our next issue, please speak to Mr. Armstrong or come along to Newspaper club on Monday lunchtime FB2.



A Valentine's dot- to- dot Can you guess what it is?

Google images



The biggest climate news!

The big ban

The UK is banning single use plastic such as plastic plates, trays, bowls, cutlery, balloon sticks, and certain types of polystyrene cups and food containers. This ban will be introduced from October 2023, allowing businesses time to prepare.

Some activists are saying it isn't enough and we will never be able to reach net-zero by 2050.

UK Wants to be Net zero by 2050

The Climate Change Committee (CCC) believes that, even though highly challenging, **net zero is possible by 2050**. Based on recommendations for the sixth carbon budget, the CCC has described a path towards achieving net zero and a decarbonised UK. A key challenge for net zero is to scale up, such that all new investments are zero carbon by 2030.



Former Prime Minister, Boris Johnson says “Over the last three decades we have already reduced our emissions by 44 per cent - while growing our economy by over 75 per cent – and this strategy sets out our plan for going the rest of the way. We will meet the global climate emergency, but not with panicked, short-term, or self-destructive measures as some have urged. Instead, we will unleash the unique creative power of capitalism to drive the innovation that will bring down the costs of going green, so we make net zero a net win for people, for industry, for the UK and for the planet.”

The 16-year-old noble peace nominee- Greta Thunberg- who has inspired an international movement to fight climate change - urged politicians to act now on the issue or risk being viewed as "some of the greatest villains in human history".

In an interview with Sky News in Stockholm, Thunberg said many young people felt "sad, angry and scared" at the failure of adults - including politicians - to tackle the climate crisis. Act now or become history's villains. "If they don't act now, then in the future they will be seen as some of the greatest villains in human history and we will not judge them easy," she said. "But, I mean, they can still change that."

Asked if the UK's commitment to produce net zero carbon emissions by 2050 was a sign of progress, Thunberg replied: "That depends on what you define as progress." She added: "They are being very proud of what they've accomplished, but that's not nearly enough if they are to do their part. "You could argue that is better than nothing but I think it's actually doing more harm than good. "It sends a signal that we can continue like this for, I don't know how, many more years - 20 more years - and that we can continue like now, which is not good."

If you are interested in Climate Change and helping make a brighter future for us all, why not come along to Miss Bell's new KS2 Climate Change Club. Miss Bell says "Is your child interested in finding out more about how the Earth's most beautiful biomes are being affected by human actions? Are they passionate about looking after the spectacular species that we share Earth with?" Miss Bell is holding the NEW KS2 Climate Change Club every Wednesday lunchtime in FA7. As well as being fun and informative, joining this club will help children learn problem solving, teamwork, and speaking skills (there are part of the school's skills builder programme).



Half term recipes

Some recipes for you to try out over the holiday – we would love to see photos of your creations; all photos will receive a P4.



Shrove Tuesday, Pancake Day recipes for you to try.

We thought this was a nice idea: make a brunch pancake sharing board.



Ingredients

- 8 rashers streaky or back bacon
- 200g self-raising flour
- 1 tsp baking powder
- 1 tbsp golden caster sugar
- 3 large eggs, lightly beaten
- 25g melted butter, plus extra for cooking
- 200ml milk
- vegetable oil, for cooking

To serve (choose your favourite): maple syrup, raspberries, sliced banana, berry compote, chocolate spread, blueberries, mini marshmallows

Method

STEP 1 Heat the grill to high. Arrange the bacon on a baking tray lined with foil. Cook for 5-7 mins until crisp, then turn off the grill but leave the tray inside to keep warm.

STEP 2 Mix the self-raising flour, baking powder, golden caster sugar and a pinch of salt together in a large bowl. Create a well in the centre with the back of a spoon, then add the eggs, 25g melted butter and milk.

STEP 3 Whisk together either with a balloon whisk or electric hand whisk until smooth, then pour into a jug.

STEP 4 Heat a small knob of butter and 1 tsp of oil in a large, non-stick frying pan over a medium heat. When the butter looks frothy, pour in rounds of the batter, approximately 8cm wide. Make sure you don't put the pancakes too close together as they will spread during cooking. Cook the pancakes on one side for about 1-2 mins or until lots of tiny bubbles start to appear on the surface, and the surface starts to look a bit set and drying out. Wait for the bubbles and surface to look right rather than relying on the timing, but if the pancake seems to be taking too long, check the underside to make sure it's not burning or if it's not cooking fast enough, adjust the heat. Flip the pancakes over and cook for a further minute, then transfer to the oven with the bacon to keep warm. Repeat until all the batter is used up.

STEP 5 Arrange the toppings you have chosen on a board and set the table, then add the pancakes and bacon just before serving. You can put extra toppings in bowls or replenish the board as you need to.

Recipe from: <https://www.bbcgoodfood.com/recipes/brunch-pancake-sharing-board>



If you are making pancakes, take some photos of you flipping them in strange places and we will give a P4 for the funniest snap!

Do you have an opinion on the P-Point rewards? We want to hear your reviews and recommendations. Any suggestions can be passed on to Miss Liddle, Mr Scott, or Mr Stepheson.

From BBC Good Food: Salted caramel pear cake.



Ingredients

- 2cm piece ginger, grated
- 4 Williams pears, 3 grated over a sieve, reserving the pear juice for the caramel, 1 peeled, cored and chopped (do this when about to decorate)
- 360g self-raising flour
- 15g rye flour
- 1 tsp ground ginger
- ½ tsp turmeric
- ½ tsp nutmeg
- ½ tsp ground cardamom
- ½ tsp cinnamon
- 1 tsp baking powder
- 4 eggs
- 200g golden caster sugar
- 150g light brown muscovado sugar, sieved
- 150ml rapeseed or vegetable oil
- 120g natural yogurt
- toasted buckwheat, dehydrated pear and rosemary, to serve (optional)

For the pear-salted caramel

- 50g unsalted butter, plus extra for the tins
- 50ml reserved pear juice
- 150ml perry
- 100g light brown muscovado sugar
- 1 tbsp double cream
- generous pinch sea salt

For the icing

- 4 egg whites
- 250g golden caster sugar
- 250g butter, at room temperature
- 2 tbsp tahini
- 1 tbsp vanilla bean paste

Method

- **STEP 1** Heat oven to 195C/175 C fan/gas 5 ½. Butter and line the base of three 20cm round cake tins. Add the grated ginger to the grated pear and push down with a wooden spoon to squeeze out as much juice as possible.
- **STEP 2** Mix the flours, spices, baking powder and 1 tsp salt in a bowl. In a stand mixer, vigorously whisk the eggs and sugars for 3 mins until thick and frothy. Slowly pour in the oil in a steady stream. Turn the speed down, then add the flour mixture, 2 tbsp at a time, alternating with the yogurt, until incorporated. Mix in the grated pear (for no longer than 20 secs). Divide the mixture between the tins and bake for 25-30 mins or until a skewer inserted comes out dry.
- **STEP 3** For the caramel, heat the pear juice and perry in a pan until reduced to about 50ml. Add the sugar and butter and whisk to a smooth caramel, then add the cream and whisk again until smooth. Add sea salt to your taste – I'd go for a generous pinch, so that the caramel is still fruity and sharp but has a little saltiness to it – then allow to cool slightly to just warmer than room temperature.
- **STEP 4** To make the buttercream, put the egg whites and sugar in the bowl of a stand mixer. Place the bowl over a pan of boiling water, then whisk until the sugar dissolves and the mixture is no longer gritty. Put the bowl in the mixer, then whisk until soft peaks form and the bowl returns to room temperature. Switch to the paddle attachment, then add the butter, one spoonful at a time. Add the tahini, vanilla, and a pinch of salt, and beat to a light, fluffy icing.
- **STEP 5** Place the bottom layer of sponge on a platter or cake stand, then top with a layer of the buttercream and scatter over a third of the chopped pear. Repeat with the next two layers. To ice the cake, do an initial layer all over, chill in the fridge for 20 mins, then use the remaining icing to cover everything. Use a stepped spatula to spread it out evenly. Pour the caramel over the top of the cake and allow it to drip down the sides. Scatter with toasted buckwheat, dehydrated pear and rosemary, if you like.

From BBC good food: Overnight oats

Ingredients

- ¼ tsp ground cinnamon
- 50g rolled porridge oats
- 2 tbsp natural yogurt
- 50g mixed berries
- drizzle of honey
- ½ tbsp nut butter (we used almond)



Method

STEP 1: The night before serving, stir the cinnamon and 100ml water (or milk) into your oats with a pinch of salt.

STEP 2: The next day, loosen with a little more water (or milk) if needed. Top with the yogurt, berries, a drizzle of honey and the nut butter.

Valentine's Competition!

This competition is themed around:



For this competition, you will need to write a love story. It can end or start however you like but it must have love in it. It doesn't even have to be love between two people...

'What does love mean to you?'

Entries to be handed to Mr Armstrong by Monday 28th February.