



LAST TERM'S EVENTS

Eco Week March 2022

On Tuesday, Archie held a talk concerning plants and their role in both physical and mental health and students were encouraged to walk or cycle to school. The day focused on thoughtful travels both in transport modes and reducing our carbon footprint and the importance of plants and nature in our everyday lives.

Wednesday, the DT department helped some students with repairs to broken or damaged items as the aim of the day was instead of disposing of items and replacing them, trying to fix them instead saving both resources to create new products and also reducing the amount of waste produced.

Thursday, once again a very successful clothes swap - this time swapping occurred between all years. Plenty of students brought in old clothes and went home with a new wardrobe without having to purchase anything new.

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LAST TERM'S EVENTS

Friday, accessories for the ocean- raising money for the Marine Conservation Society through £1 donations from students and support shown through blue and yellow accessories. Monday's bakesale was postponed to Friday and students brought in their vegan bakes which were sold at breaktime and lunch to also raise money for the Marine Conservation Society.

Overall, as a school we raised:

Marine Conservation Society - £147.16
Save the Children Ukraine Fund - £785.02

We thank everyone for all their efforts to support us and make Eco Week a success.

Sustainable Fashion PSHE

After feedback from Eco council about wanting to learn more about how to shop sustainably, year 9 had a pshe session held by the eco prefects and other members of YLT concerning the issues of fast fashion, what it means to be sustainable and how to apply it to the average teenagers shopping habits.



RETHINK



REFUSE



REPAIR



REDUCE



REUSE



RECYCLE





VEGAN RECIPES OF THE MONTH

breakfast muffins

Ingredients

- 150g muesli mix
- 50g light brown soft sugar
- 160g plain flour
- 1 tsp baking powder
- 250ml sweetened soy milk
- 1 apple , peeled and grated
- 2 tbsp vegetable oil
- 4 tbsp demerara sugar

Optional ingredients

- 50g pecans , roughly chilled
- 3 tbsp nut (eg almond) butter or dairy free butter

Instructions

- Heat the oven to 200C/180C fan/gas 6.
- Line a muffin tin with cases.
- Mix 100g muesli with the light brown sugar, flour and baking powder in a bowl.
- Combine the milk, apple, oil and 2 tbsp nut butter in a jug
- Stir the dry and wet mixture together.
- Distribute batter into muffin cases.

For topping:

- Mix the remaining muesli with the demerara sugar, remaining nut butter and the pecans,

Bake for 25-30 mins or until the muffins are risen and golden.

DID YOU
KNOW?

Vegans are
less likely to
die from
heart
disease.





VEGAN RECIPES OF THE MONTH

Roasted aubergine & tomato curry

Ingredients

- 600g baby aubergines, sliced into rounds
- 3 tbsp olive oil
- 2 onions, finely sliced
- 2 garlic cloves, crushed
- 1 tsp garam masala
- 1 tsp turmeric
- 1 tsp ground coriander
- 400ml can chopped tomatoes
- 400ml can coconut milk

Optional ingredients

- ½ small pack coriander, roughly chopped
- rice or chapatis
- pinch of sugar

Instructions

- Heat oven to 200C/180C fan/gas 6.
- Toss the aubergines in a roasting tin with 2 tbsp olive oil, season well and spread out.
- Roast for 20 mins or until dark golden and soft.
- Heat the remaining oil in an ovenproof pan and cook the onions over a medium heat for 5-6 mins until softened.
- Stir in the garlic and spices, for a few mins until the spices release their aromas.
- Tip in the tomatoes, coconut milk and roasted aubergines, and bring to a gentle simmer.
- Simmer for 20-25 mins, removing the lid for the final 5 mins to thicken the sauce.
- Add a little seasoning if you like, and a pinch of sugar if it needs it.
- Stir through most of the coriander.
- Serve over rice or with chapatis, scattering with the remaining coriander.

DID YOU
KNOW?

Vegans
save 1,100
gallons of
water each
day.



COMING UP...

Waste Not Want Not Challenge

16-27 May 2022

A House Competition to reduce Food Waste at school.

Part of the Carbon Footprint Buster Challenge.

The Big Plastic Count

16-20 May 2022

Greenpeace is running a campaign to count your plastic for one week to gather evidence to push for proper action to tackle the plastic crisis.

If you are interested in finding out more please follow this link:

<https://www.greenpeace.org.uk/challenges/plastic-pollution/>

You can sign up to the challenge [here](#).

Just One Tree Day

Wednesday 25 May

<https://www.justonetree.life/>

This is a GDST-wide initiative and on 25th May we are asking all pupils to pay £1 and come to school wearing something Green. More information is available on the above link and in the video.



FINAL FACT

The UN Sustainable Development Goals

Are you aware of the UN Sustainable Development Goals?

The Sustainable Development Goals are the blueprint to achieve a better and more sustainable future for all. They address the global challenges we face, including poverty, inequality, climate change, environmental degradation, peace and justice.



DON'T FORGET...

THE CARBON FOOTPRINT BUSTER CHALLENGE

WHICH HOUSE WILL REDUCE THEIR FOOD WASTE THE MOST?!

WASTE NOT, WANT NOT CHALLENGE
16 - 27 MAY

The poster features a dark teal background. At the top left is the logo for "THE CARBON FOOTPRINT BUSTER CHALLENGE". The main text is in large, light green, bold letters. Below the text are four colorful recycling bins: red (Shirreff), green (Gurney), yellow (Stanley), and blue (Grey). To the right of the bins, the text "WASTE NOT, WANT NOT CHALLENGE" and "16 - 27 MAY" is written in red.