



WELCOME

Eco Schools Green Flag Award

The Green Flag Award is an international accreditation that has recognised and rewarded young people's environmental actions for over 25 years.

All of our Eco Work this year has supported our application for the Eco Schools Green Flag Award and we are pleased to announce that we have been successful in our application.

Well done to everyone who has contributed to this throughout the year but special thanks to the Eco Prefects and to all members of the Eco Council for all their hard work!!



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LAST TERM'S EVENTS

Waste not, want not Challenge

Just before half term, we ran the Waste Not Want Not initiative here in school, which was a house competition to try and reduce our food waste here at school. Pupils were encouraged to be more mindful about portion size and to try and waste less.

Overall, food waste in the Dining Hall was down on average by 45%, which meant that we reduced our food waste for those 2 weeks by just over 300kg, which is the size of a Grizzly Bear!

As it took a few days for everyone to get used to the system, this was taken into account and adjusted for this but the overall winner of the House Competition was Grey, with Shirreff in Second and Gurney and Stanley in joint 3rd.

The change made for the fortnight was really amazing and very clear that we can have a massive impact on food waste at school if we are actively thinking about what we take and throw away. Unfortunately, this is an ongoing process so please don't forget to still be mindful of food waste moving forward. Well done and please keep up your good work!

SUSTAINABLE GOALS



THE CARBON FOOTPRINT BUSTER CHALLENGE

WASTE NOT, WANT NOT CHALLENGE

Four recycling bins (red, green, yellow, blue) with house emblems.

Icons and labels:

- RETHINK (lightbulb)
- REFUSE (hand)
- REPAIR (wrenches)
- REDUCE (down arrows)
- REUSE (plant in bottle)
- RECYCLE (recycling symbol)



ECO COMMUNITY

Newsletter

LAST TERM'S EVENTS

£706 raised on Just One Tree Day

We took part in the GDST-wide eco fundraising event, which raised money to plant trees in countries all over the world. As a school, we raised an amazing £706, which has gone to the Just One Tree initiative, which funds reforestation organisations around the globe, focusing on areas severely affected by mass deforestation. Their partners work with communities that are committed to restoring their forests. Through training, education and employment they are lifted out of poverty, whilst simultaneously improving the environment.

For more information please visit the website <https://www.justonetree.life/>

Eco Survey

Thank you to everyone who took the time to complete our Eco Survey, it was very informative and gave us a lot of useful information. We will be using this to help with our planning for next year and look forward to making a difference then. In the meantime, we have made our Eco School Green Flag Application and hope to have the award for the first time in the Autumn.

COMING UP...

Lights Off Day

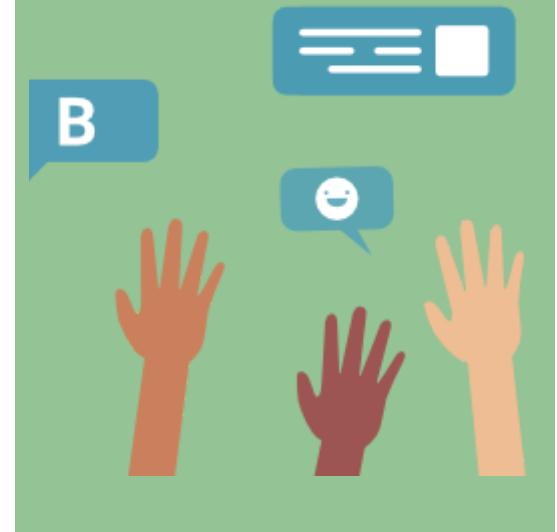
September 2022

Next year, we are thinking about energy use and ways to reduce this at school. Lights Off Day will kick start this drive in September.

Clothes Swap

November 2022

Our next Clothes Swap will be towards the end of the Autumn Term. Please start to save any clothes or Christmas Jumpers that you no longer need. Please do not provide any clothes that will be too small for our pupils - all clothes must at least be for students aged 11 and up, no younger.



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VEGAN RECIPES OF THE MONTH

Vegan Matcha Pancakes

Ingredients

- 1 cup flour
- 1 tbsp baking powder
- 1 tbsp sugar
- 1 tbsp matcha powder
- 1 cup milk alternative (i.e. oat or almond milk)
- 1 tbsp coconut oil
- 1 tsp vanilla essence

Optional ingredients

- Can be topped with dairy-free yoghurt, fresh fruits, syrup or pumpkin/chia seeds.

Instructions

1. Combine all of the ingredients in a large bowl and mix them well.
2. Grease your pan and add about 1/4 cup of batter to the pan for each pancake.
3. Cook for a few minutes on each side, then flip and do the same on the other.
4. When all of your pancakes have cooked, stack them up and add any toppings you would like.

Vegan Pesto

Ingredients

- 2 cups packed fresh basil
- 3 tbsp pine nuts or walnuts
- 3 large cloves garlic
- 2 tbsp lemon juice
- 1/4 tsp sea salt
- 2-3 tbsp extra virgin olive oil*
- 3-6 tbsp water

Optional ingredients

- 3-4 tbsp nutritional yeast (provides the pesto with a cheesy taste)
- 3 tbsp of sunflower seeds to replace nuts.

Instructions

1. To a food processor or small blender, add the basil, nuts/sunflower seeds, garlic, lemon juice, nutritional yeast, and sea salt and blend/mix on high until a loose paste forms.
2. Add olive oil a little at a time and scrape down sides as needed. Then add 1 tbsp (15 ml) water at a time until the desired consistency is reached – a thick but pourable sauce.
3. Taste and adjust flavour as needed, adding more nutritional yeast for cheesy flavour, salt for overall flavour. Can be used as a sauce for pasta, a spread for sandwiches and more!