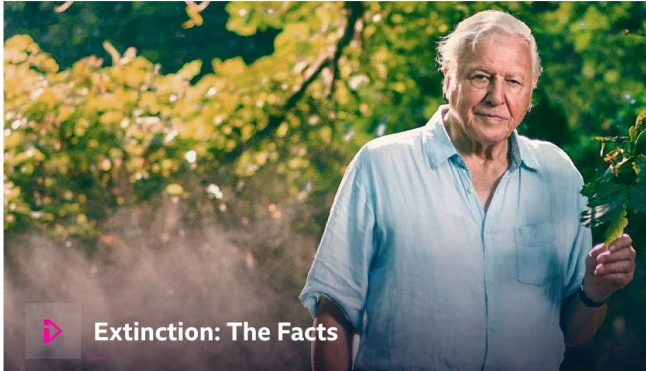




The Ways of the World

The world is constantly changing and evolving, and with that comes a new need for understanding. If you're looking to enlighten yourself, some of these student picks might interest you:



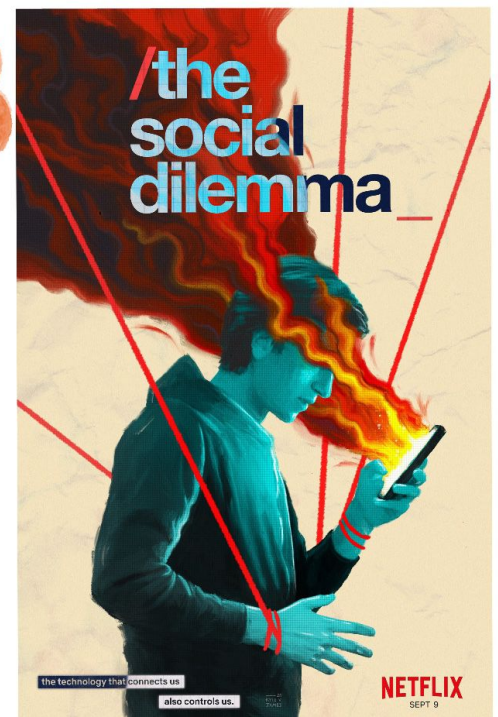
In the words of the BBC, *Extinction: The Facts* explores how the crisis of biodiversity has consequences for us all, including putting us at greater risk of pandemic diseases. David Attenborough brilliantly explains the increasing problem of extinction in our world and provides insight into the harmful effects of our actions and the need for swift change.

Extinction: The Facts
Find this on: BBC iPlayer

'The way we choose to see the world creates the world we see.'

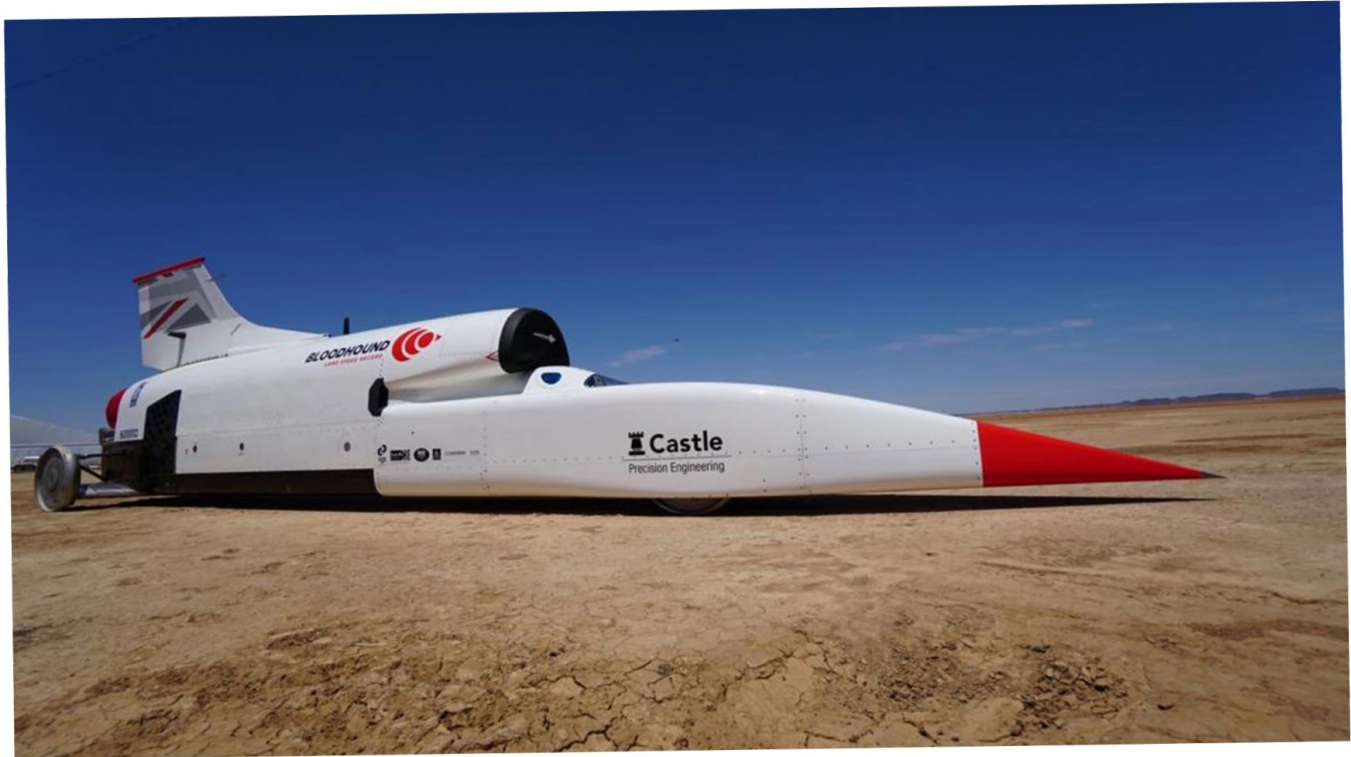
The Social Dilemma
Find this on: Netflix

The Social Dilemma is an American docudrama film whereby tech experts reveal and explain the detrimental impact of the very social media platforms they helped to create. This docudrama is an eye-opener for any one who uses or is interested in social media and how it has grown to shape the modern world. Experts explain how the impact of social media on young minds in particular and the extent to which our lives revolve around it could not have been predicted and only raises the question of how much further technology can and will progress.



BVS News

The Gold Crest Award - Maya Ingham



Year 13 Sixth Form student Maya Ingham at Bishop Vaughan School has achieved a Gold Crest Award for her work on the Bloodhound Supersonic Car project.

Maya completed a Nuffield Research Placement with the Bloodhound SSC project this summer, working virtually with the team throughout the Covid-19 lockdown, contributing to research and data analysis and working to break the landspeed record with the Bloodhound car.

Maya's work was submitted for a CREST Award - this scheme is run by the British Science Association and recognises student-led research projects. Her work was awarded Gold - the highest level possible for this scheme and a remarkable achievement. Maya plans to study Engineering at university and this project provided an excellent opportunity to develop her skills and ability in a real world context. Bishop Vaughan is proud to support excellent students like Maya and commend her on her wonderful success.

- NOTICE -

Six Politics textbooks and a number of pink exercise books are currently missing so please keep an eye out for these and hand in to the office if found.

Film Recommendations

If you find yourself a little bored during half term, consider giving one of the following films a watch!



- CORALINE -



Henry Selick: 2009
 Age Rating: PG
 Coraline surrounds the story of an adventurous young girl who is unsatisfied with her home life. When she walks through a secret door and discovers a life she prefers, she thinks she has it all. But what sinister secrets are hidden behind the veil of a seemingly perfect life?

- Maya Brooks
 PG.3

- ENOLA HOLMES -



Enola Holmes: 2020
 Age Rating: 12
 Enola Holmes follows the story of Sherlock Holmes' sister: a confident, intelligent young lady who uses her wits and extraordinary skills to outsmart her brother and help a runaway lord.

- BEETLEJUICE -



Tim Burton: 1998
 Age Rating: 12A
 A comedy horror renowned for its witty humour and the classic striped suit, Beetlejuice surrounds the story of a deceased couple who make every attempt to claim their home from its new owners, including trying to scare them away and enlisting help from Betelgeuse, a bio-exorcist.

ADMIT ONE

ADMIT ONE

Positive Quotes and Affirmations Board



YOU OWE IT TO YOURSELF TO BECOME EVERYTHING YOU'VE EVER DREAMED OF BEING.

MAY TODAY BE THE DAY YOU COURAGEOUSLY PURSUE EVERY OPPORTUNITY TO MAKE A DIFFERENCE FOR SOMETHING SO MUCH GREATER THAN YOU. -MHN

Your direction is more important than your speed.

TO SHOW UP IMPERFECTLY BUT OPEN TO CHANGE IS BETTER THAN NOT SHOWING UP AT ALL.



SHOW YOURSELF HOW MUCH YOU CAN DEPEND ON THE PERSON YOU'VE BECOME.

Never let your fear decide your fate.



THE GREAT BVS BAKE OFF



It's time for Bishop Vaughan to get baking! If you find yourself looking for something fun to do during half term and want a challenge, have a go at making one or both of these recipes and send a photo of your results to para-ruane@hwbcymru.net to get featured in the next newspaper!



Almond Macaroons

Ingredients

- 225g ground almonds
- 200g caster sugar
- 3 medium egg whites
- 15 whole blanched Almonds

Method

1. In a large mixing bowl, mix the ground almonds and sugar. In a separate bowl, beat the egg whites with an electric mixer on a slow speed until just frothy.
2. Add the egg whites to the almonds and sugar, 1 tbsp at a time, mixing after each spoonful. Keep going until the mixture is soft but not runny; you may not need to use all the egg white.
3. Roll the mix into walnut-size balls and space them a few centimetres apart on 2 greased baking trays. Press a blanched almond half into the top of each one, flattening them slightly. Sprinkle a little extra caster sugar over the top of each, then leave them to sit for 10-15 minutes. Heat the oven to 190°C/170°C fan/gas 5.
4. Bake for 15-20 minutes until pale golden brown. The macaroons should still feel soft to the touch but they'll continue to harden as they cool. Leave on the baking sheet for at least 10 minutes before transferring to a cooling rack to cool completely. Serve with a cuppa.

Cheese Scones (makes 10/12)

- 450g self raising flour
- 100g butter
- 1 level tsp baking powder
- 120g mature cheese grated
- ½ tsp salt
- 200/220 ml tepid milk (drop more if dry as it needs to be fairly wet dough)

Method

1. Sift flour, salt and baking powder into large bowl
2. Rub butter into flour to fine breadcrumb texture (could be done in food processor)
3. Add and mix through grated cheese, reserving some for top of scones
4. Add milk and work mixture to soft dough
5. On a floured surface, roll or just press out dough to just over 1.5 cm thickness (too thin and they will be flat)
6. Use a small round cutter to cut out scones, avoiding twisting the cutter to prevent mis shaped scones.
7. Place on a greased baking tray and brush with milk and top with the reserved grated cheese.
8. Bake in fairly hot oven 200C gas mark 7 for 20/25 mins until risen and golden. Hopefully!
9. Leave to cool but nice eaten warm with butter! They freeze really well too!

