



GREATFIELDS SCHOOL
Dream it. Believe it. Achieve it.

Greatfields Gazette

Dream it. Believe it. Achieve it.

Borough Champions



Article by Nameera

On Monday 13th March 2017, the boy's football team impressed us all when they won 3-1 against Sydney Russell in the Borough Cup Final!

We are privileged to have such great footballers in our school, and we are proud to be the smallest but most talented secondary school in Barking and Dagenham. The boys played not only for the school but also for Abdilson – who was not able to play following his accident in Fotsal last week.

Mr Paul said that this was a great achievement for Greatfields and that he is immensely proud of the football team.

Mr Taqi – who went to the match – commented: 'I am ecstatic over the win, and I am really proud and happy for the boys as they have been working so hard for this win'

Ethan – captain of the football team, and scorer of two goals – said: 'It's a wonderful feeling as it not only makes us good as a school but makes us look good as individuals'

Mr Maleveci – who runs the boys football club and is our PE teacher – said: ‘I am very proud for the boys as we are a brand new school and we are the smallest out of all of the Year 7 groups in Barking’

Miss Leach commented: ‘I was really glad to be there to witness this amazing win and Greatfields really dominated the game. I am sure they will do great in their future matches as well’

Kris – who scored one goal – said that he was so thrilled to have scored a goal and to be a part of the win for Greatfields.

Fahim – who saved lots of goals – said he was really happy to have been part of the winning team.

Rakin – who was a spectator at the match – said he was honoured to have been there to see it all.

Needless to say we are all very proud of the team and wish them the best of luck for the future; the standard has been set and we hope to see more trophies filling up our brand new cabinet.

Pupil of the Week

Article by Brianna and Nameera

Every week, on Tuesday, during assembly a different student is recognised for their hard work and positive achievements. They are then awarded with a certificate and a small red badge which they get to pin onto their blazer. This week Pupil of the Week was awarded to Nameera in 7 Moore, I believe that Nameera definitely deserved this award as she is so hard working and is always paying attention in class. I have decided to ask Nameera some questions for this edition of the school newspaper.

1. How does becoming Pupil of the week make you feel? Why?

It makes me feel really overwhelmed because I found it really unexpected.

2. Why do you think you were chosen for pupil of the week?

I think I was chosen because I produced a really good essay in English.

3. What is your favourite lesson in school? Why?

My favourite lesson is Art because I get to be creative and there are no rules.

4. How did you feel when your name was called for pupil of the week?

I felt really proud of myself.

5. What is your favourite hobby to do in your free time?

I love to play tennis and read.

6. What do you think makes a good student?

I always follow the rules and try my hardest in lessons.

7. Do you have any advice for anyone who is trying to become pupil of the week?

Always give 100% in all lessons.



Every week one amazing pupil from our school recognized for their amazing work throughout the week. They are then awarded with a certificate and a badge, this week it was announced that Kieran, in 7 Todd, was Pupil of the Week. Teachers say that during that week Keiran had behaved really well and that he definitely deserves

this achievement. I interviewed Keiran to get his opinion on this.

1. How do you feel about being pupil of the week?

I feel very proud and also happy.

2. Why do you think you were chosen for pupil of the week?

I was chosen because I was really good in my lessons.

3. What is your favourite subject?

My favourite subject is PE because it's really fun.

4. What is your favourite hobby?

My hobby is to play football.



Finally, on 21st March 2017, Mahiza, from Kangethe, won the pupil of the week award. We all are proud of her as she has worked hard and done great things in all subjects. She was chosen for her outstanding Science Digestion story, and in Maths for always giving 100% in her work.

Mr Paul was beaming with happiness as he presented this award to Mahiza, and I'm sure he thinks that Mahiza will be accomplishing many more things during her years to come at Greatfields.



THE COOKING CLUB

Article by Leona

Cooking club has once again made some delicious treats that we would love to share with you. We would love for you to try these easy recipes at home. We have recipes for pancakes in honour of Pancake Day; and we experimented with three

different types of cookies. Student feedback was very positive; everyone enjoyed flipping the pancakes and filling them with all sorts of treats. The cookies were scrumptious and we also tried some healthy options with fruit and oats.

We interviewed Miss Knight to see how cooking club was getting on and what we could do over the next few weeks:

Pancakes

1. Why did you choose to make pancakes?

I choose pancakes for cooking club to make, because it was Pancake Day.

2. How did the lesson go?

The lesson was really fun because the students got to try new things such as flipping pancakes.

3. Did you have any difficulties?

The timing for the students to get their pancakes done was difficult to manage, but everyone worked well together as a team and we finished on time.

4. Did the students have fun?

The students were having fun flipping pancakes, it was fantastic to see everyone having so much fun.

Cookies

1. What type of cookies did your club make?

We made three different types of cookies, chocolate chips, oatmeal and raisin and cranberry.

Did you have any difficulties?

It was quite challenging but we got there in the end.

3. What was your favourite cookie?

I honestly liked all of them they looked amazing.

4. How do you think the students found it?

I think the students found it fun it was quite hectic but mostly fun.

Interview with a student

1. Nawras how did you find cooking club on Pancake Day?

I really enjoyed Pancake Day and flipping the pancake, it was fun and it looked like the pancakes were flying.

2. What did you find most difficult on Pancake Day?

Choosing the fillings for the pancakes was a bit hard because there were so many fillings.

3. Moving on to the cookies what type of cookies did you make?

Our group made oatmeal cookies. I normally don't go for oatmeal cookies but they were yummy

Cooking Club will be continuing after the holidays and they will be moving onto more inventive and complex recipes which we promise to feature in our future editions. Please see below the recipe cards used by the club and we hope you have a go at making these wonderful treats during the holidays with your friends and family.



Cranberry Cookies

This fruity Cranberry Cookies recipe is easy to make and they taste delicious. You could make a batch and freeze the dough to cook later.



A! Milk, oats (gluten) and wheat (gluten)*

Something to try next time

- Add the grated zest of an orange or clementine for a real Christmassy feel!
- Substitute the cranberries with your favourite dried fruit such as raisins or sultanas.

Nutritional information per cookie (32g):			
Energy	512kJ	122kcal	6%
Fat	4.7g	7%	0%
Saturated	1.2g	2%	0%
Sugar	6.5g	7%	0.17g
Salt	0.17g	3%	0%

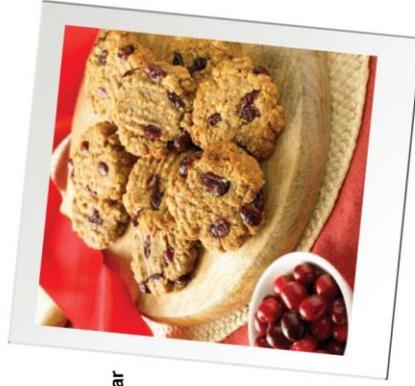
*Typical values per 100g energy: 1601kJ/281kcal.

Equipment

- Weighing scales
- Baking sheet x 2
- Greaseproof paper
- Measuring spoons
- Saucepan or microwave-safe bowl
- Pan stand
- Wooden spoon
- Tablespoon
- Fork
- Oven gloves
- Wire rack

Ingredients

- Makes 15 cookies
- 75g butter
- 25g light muscovado sugar
- 1 tablespoon honey
- 100g self raising flour
- 2 teaspoons cinnamon
- 100g oats
- 50g dried cranberries
- 1 tablespoon milk



Method

1. Preheat the oven to 190C/170C fan/ gas 5.
2. Line 2 baking trays with baking paper.
3. Turn on the hob to a low heat. In a saucepan melt the butter, sugar and honey. Stir the mixture well.
4. In a large bowl mix the flour, cinnamon, oats, cranberries and milk together.
5. Add the melted butter mixture to the flour mixture and mix together.
6. Divide the mixture into 15 balls, place the balls on your baking trays and flatten them. Make sure the balls of mixture are spaced far apart.
7. Bake in the oven for 15minutes until golden brown. Then leave to cool before serving.

Skills used include: Weighing, measuring, mixing/combining, rolling, melting, microwaving and baking.

www.letsgetcookingathome.org.uk

This recipe was developed with funding from the Big Lottery Fund. Copyright © Children's Food Trust L02237

CHILDREN'S FOOD TRUST
Eat Better. Do Better.

Easy pancakes



Ingredients

The following will make 16- 18 pancakes:

- 300g plain flour
- 3 large eggs
- 450ml milk
- 1 tablespoon sunflower oil

Optional for filling:

- Lemon
- Sugar
- Chocolate spread and banana
- Cheese

Utensils:

- Whisk
- Large mixing bowl
- Measuring jug
- Spatula
- Tablespoon

Method

1. Weigh out the flour and put it into a large mixing bowl. Measure the milk and add this to the flour. Then add eggs to the large bowl. Add a pinch of salt.
2. Whisk the ingredients together until you have a smooth batter.
3. Pour the batter from the large mixing bowl into your measuring jug. (This will make it easier when frying the pancakes).
4. Place a medium frying pan over a medium heat on the hob. Take a small piece of kitchen paper and use this to wipe your pan with oil. When the pan is hot pour some of your batter into the pan and cook on each side for 1 minute until golden. **As you cook the pancake you will have to rotate the pan so that the batter spreads evenly.**
5. Serve your pancake with your favourite filling.

Top Tip!

You could try a range of different fillings for your pancake: sugar and lemon, chocolate spread and banana, fruit and yoghurt, syrup. Or why not try something savoury like cheese or cooked vegetables.

GoodtoKnow

Vintage chocolate chip cookies

PREP: 15 MINS
COOK: 10 MINS

EASY

Makes 15



Nutrition: per cookie

kcal	fat	saturates	carbs	sugars	fibre	protein	salt
121	6.3g	3.8g	14.7g	9.5g	0.5g	1.3g	0.2g

Ingredients

- 75g slated butter, softened
 - 40g light brown muscovado sugar
 - 40g granulated sugar
 - 1 teaspoon vanilla extract
 - 1 egg
 - 115g plain flour
 - 1/4 teaspoon bicarbonate of soda
 - 1/4 teaspoon salt
 - 100g plain chocolate chips
- ### Method
1. Preheat the oven to 190C/ 170 fan/ gas 5.
 2. Line 2 baking trays with baking paper.
 3. In a bowl mix together the butter, muscovado sugar and the granulated sugar.
 4. Add the vanilla extract and the egg to the mixture in the bowl and mix.
 5. Sieve in the flour, and add the bicarbonate of soda and salt and mix all of the ingredients together.
 6. Add in the chocolate chips and stir well.
 7. Use a big spoon, place small amounts of the mixture in lumps on the baking trays. Make sure they are well apart from each other. Make 15 small lumps and flatten each lump slightly.
 8. Bake in the oven for 8-10 minutes until the cookies are light brown on the edges. Take out of the oven and leave to cool.

Make with kids: Oat raisin cookies

Makes 15

- Prep time: 15 mins
- Cooking time: 15 mins
- Total time: 30 mins plus cooling time
- Skill level: Easy peasy
- Costs: Cheap as chips



Who loves a chewy cookie with a cold glass of milk? We all do! Luckily the porridge oats in this recipe make a healthy alternative to the usual soft dough cookies and will keep little fingers fuller for longer. Pack a few into the picnic or keep a few in the car for emergency snack attacks. For a fun birthday surprise, split the dough into just two and make giant cookies. Once baked and cooled, write messages on with icing and turn a boring birthday card into an edible treat!

Ingredients

- 116g self raising flour
- 50g oats
- 40g raisins
- 2 tablespoons golden syrup
- 116g butter
- 116g granulated sugar
- 1 teaspoon bicarbonate of soda
- 1 teaspoon baking powder

Method

1. Preheat the oven to 190C/ 170C fan/ gas mark 5.
2. Line 2 baking trays with baking paper.
3. Put the self raising flour, oats, raisins, sugar, bicarbonate of soda and baking powder into a mixing bowl and mix together.
4. Put the butter and golden syrup into a pan and heat, mix together until the butter has melted.
5. Pour the butter mixture into the flour mixture and mix together. You may need to use your hands to mix.
6. Divide the mixture into 15 balls. Place the balls onto the baking trays, leaving enough room between each ball. Flatten the balls so that they are about 2cm thick.
7. Bake in the oven for 12-15 minutes until golden brown. Remove from the oven and leave to cool.



Article by Nawras

On the 14th March, four students were brave enough to play the music that they had mastered during their guitar lessons, in front of all their classmates in assembly. Their work was outstanding considering they have only had 15 lessons; despite this fact they were amazing and they entertained us all. It is astonishing when you think about the fact that we have had over 55 lessons in Science however I'm not sure whether we could confidently explain everything we have been taught in front of everyone...the music performances were truly wonderful.

I have interviewed the pupils who played the guitar in assembly and spoken to members of the audience on how they thought the performance went.

Interview from the performers:

1. Were you nervous?
Yes. WE were so scared that we would get the tune or note wrong. Each group didn't want to go first so we flipped a coin for it.
2. Is it hard playing the guitar?
It can be sometimes because you can't see the strings properly and your fingers hurt after a while. Naila, one of the performers stated it was hard for me because I switched from piano to guitar so I had to play the catch up game.
3. Do you think you did well?
I think we did a pretty good job but there is always room for improvement.

Interview from the audience:

1. What did you think about the assembly?
I thought they were amazing. I'm happy to know we have such great talent here at Greatfields. The music was really relaxing and everyone was calm.

Also you might not be aware that other students will be playing the piano for us soon; we will update you on their success in the next edition.





Article by Saamiyah

Mother's day!

On Sunday 26th of March 2017 was mother's day in Britain. It began in America in the early 20th century, and it is a celebration to celebrate the influence and importance mothers have in our society.

Lots of people around the world celebrate this day. This celebration is to honour the MUM of the family, it's an old tradition that has been celebrated by many previous generations and its novelty doesn't seem to be wearing off. Today, we can find shops full of cards, flowers and presents for our mothers to show how much we care and love them. Additionally, grandmothers are also included in this celebration as they too have worked very hard in supporting the family.

Most families celebrate this event by giving presents and sometimes not letting their mum do any work. In my opinion it is vital that you do

something special for your mum on this day, presents are nice but giving your mum a well earned rest is even better. So make sure you do something nice for your mum; clean the house or make her breakfast in bed; she will really appreciate the effort.



In Art Club we made gifts using salt dough that we made ourselves with help from Miss Knight. We made this by using 4 cups of flour, ½ a cup of water and 2 cups of salt. We made Easter related ornaments such as: bunnies, Easter eggs and much more. Some students also made mother's day gifts out of the salt dough like hearts. We had to leave our work out to let it dry for a few days, so it would harden (however if you want it to dry quicker, then you can bake it in the oven). Some people also made donuts and we decorated the entire range, finally we painted the ornaments using ready mixed paint.

We are sure that our mothers will love these unique and special gifts and we wish mothers everywhere a very happy mother's day!

Netball Tournament

Article by Imogen

We left class at 1:30pm and went straight upstairs to the changing room. It was already packed full of people so we had to squish in. After we had finished getting dressed, we went downstairs to reception where Miss Leach was waiting for us. The minibus came after about 5 minutes of waiting outside; we were nervous but happy to finally be on our way.

When we arrived, we were escorted to a grand hall with 3 or 4 Netball courts! We were all eager to start playing some matches but of course we had to start with our warm up. If you don't know already, we have to run 6 laps and do some stretches as a warm up. After we had done this, there were still some schools that hadn't arrived/warmed up so we practiced passing the ball to each other. Then, a big bell rang through the hall startling all of us, but also telling us the matches were starting!

We all went to Miss Leach and Mr Malaveci who gave us our positions and informed us on which team (the A team or the B team) would be playing first; it turned out to be the B team. They played very well but sadly, they lost 1-0. Next, the A team was playing (I was off) though we lost as well 4-3. Next, the A & the B team were playing at the same time! The A team (my team) were luckier and WON 5-0 however the B team lost 2-1. Finally, we moved onto our final matches where the A team lost 3-1 and the B team lost 4-0.

We then all gathered around into lines depending on our schools, the results were given out. It was all quite tense but we got through it. The scores were as follows: B team 4th and the A team came 2nd! The whole of the Netball team were devastated when we found out that, had the A

team scored one more goal then we would've made it through to the Semi-Finals! Never mind, as we all tried our best and Miss Leach and Mr Malaveci looked very proud of all of us.

As we walked outside, we stopped for a group photo...but the worst news was yet to come! As we got outside, Miss Leach discovered that she had booked the minibus 1 hour late (expecting us to win)! So then it was a case of phoning and getting parents to come and pick us up; all quite a kerfuffle!

Even though we didn't make it through to the Semi-Finals, we all still enjoyed the day very much and we are very proud to have been a part of it!

