

OUR HALF-TERM HIGHLIGHTS

THE GREAT GLEBE BAKE OFF!

THE GLEBE FARM COMMUNITY RAISE OVER £1000 IN OUR GREAT GLEBE BAKE OFF.



**Glebe Farm Staff
and Learners
celebrate World
Space Week!**



**What's on
the menu for
our Glebe
Farm
Champions?**



**Delicious
Autumn
Recipes Inside!**

Breakfast with champions

Crew Champions at Glebe, enjoy a special breakfast with the Headteacher.



Here at Glebe Farm, we award star pupils who have showed the Glebe values and tried their best with a certificate, breakfast with Mr Shotton (our head teacher), a glamorous Golden Tie, plus an extra 10 Value Points!

Now what we love is harmony, not just songs by Mrs Lee, but by all the students in our school. Chosen by their crew lead, the person who is chosen is told along with the rest of the year group in our Friday Celebration assembly in front of all their peers, teachers and friend.

The first week of the champions, they had the pleasure of being awarded their prizes by their head of year; Mr Craffy - head of year 7 and Mr Livesy – head of year 8 but the next week the winners would be awarded by the previous winners to show resilience of moving on to the next champion.

“I think it's a really good ice breaker activity and a good way to learn about other students and the teacher really.” said Finlay, 7 Franklin. “It kind of shows everyone you won it and that you stand out.” said Deimante, 7 Craven. These are some of the winners of the golden ties, but we also had the privilege of interviewing Mr Shotton our head teacher, who told us he came up with breakfast of champions from the saying. Sometimes when you have an amazing breakfast you say breakfast of a champion and he thought that would be perfect as the name of the prize. 1. It shows they are champions and 2. It fits its purpose.

Another special treat in our Friday assembly is that we are played out by a magnificent upcoming musician and this week it was Aimee, 7 Zubayda.

By Summer 7 Richardson-Walsh



Darius Day

Glebe Farm unites to raise money and support our beloved Darius.

By Mustapha and Daniel – Year 8



On Friday the 29th of September Darius day was hosted (coincidentally on Macmillan coffee morning) because unfortunately he has found out he has cancer, so we held a fundraiser for the MacMillan cancer charity to raise money for his family.

Macmillan cancer support, based in the UK, is a charity offering support to those affected by cancer. He was inspired after watching his father die to cancer. The charity aims to provide any help they can to those with cancer. They offer emotional and physical help. They also fund cancer research.

The charity is funded by public donations although fundraising events and corporate partnerships also play a part. They have a network of about 4,000 hardworking healthcare professionals, including nurses, doctors and specialists who help with certain types of cancer.

On the day, they instantly filled up 8 tables! Also, the Northampton saints did a raffle with a signed rugby ball. With an interview from Miss Stewart, deputy head, we found out that what was originally a coffee morning turned into Darius Day through suggestions from teachers and updates on his situation. She spoke that many teachers cannot wait to have him back and new teachers will be delighted to meet the wonderful soul, Darius. Surrounding the cake sale over £1000 were raised and 8 rows of cakes and delights were sold.



We have a missing winner! Can the owner of the 3rd cake please contact Mrs Prince.

Autumn Recipe Page

MOUTH-WATERING AUTUMN TREATS!



Ingredients:

Water, vegetable oil, white frosting, large marshmallows, black decorating gel (edible)

For the brownies:

185g unsalted butter
185g best dark chocolate
85g plain flour
40g cocoa powder
50g white chocolate
50g milk chocolate
3 large eggs
275g golden caster sugar

By Selin – 7 Franklin

Instructions:

- Heat your oven at 177°C (165°C for dark or non-stick pans)
- Put foil on the pan (allow some foil to hang over the edges of the pan)
- On the pan, spritz some cooking spray
 - Make a brownie to your liking! You could like extra chocolate, chocolate fudge or even basic brownies!
- Heat frosting in a microwave on high 20 to 30 seconds, stirring every 10 seconds until frosting can be smooth and fluid. If the frosting becomes too firm, microwave for 5 seconds and stir.
- Top each brownie with 1 large marshmallow and spoon 1 tablespoon of frosting over each marshmallow. Let stand until frosting is set.
- Use black gel to make eyes and mouths
And you're done! Enjoy!



Autumn Recipe Page

By Lemi

Its time to get into the autumn spirit! With a delicious autumn themed dessert - PUMPKIN PIE!

Ingredients

| | |
|--------------------------------|--------------------|
| 750g pumpkin(cut into chunks). | 1/2 tsp nutmeg |
| 350g shortcrust pastry | 1 tsp cinnamon |
| Plain flour | 2 eggs |
| 140g caster sugar | 25g butter |
| 1/2 tsp salt. | 175ml milk |
| | 1 tbsp icing sugar |



Method

Step 1 -

Place the pumpkin chunks in a saucepan then cover with water and boil. Cover the saucepan with a lid and simmer for 15 mins until it is tender. Once its finished drain the pumpkin and let it cool.

Step 2 -

Heat the oven to 180/160C. Roll out the pastry on a floured surface and use it too line a 22cm tart tin. Chill for 15 mins. Line the pastry with baking paper and baking beans then bake for 15 mins. Remove the paper and beans and cook for another 10 mins until the base is golden. Remove from the oven and let it cool.

Step 3 -

Increase the oven to around 200 to 220. Push the pumpkin through a sieve into a large bowl. In a separate bowl, combine the sugar, salt, nutmeg and half the cinnamon. Mix in the beaten eggs, melted butter and milk, then add the pumpkin purée and stir. Next pour it into the tart shell and cook for ten minutes then decrease the temperature to 180C/160C and continue to bake for 35-40 mins until the filling has just set.

Step 4-

Leave to cool, then remove the pie from the tin. Mix the remaining cinnamon with icing sugar and dust over pie.

Enjoy!

By Lemi – 7 Richardson-Walsh

National Space Week

National Space Week is an annual event that is held every October. We hold National Space Week every year to celebrate mankind's contributions to the space science world.



On October 9th, Professor Karen Olson-Francis (a microbiologist) from the Open University came to speak to us at Glebe Farm School about careers in Space. What an amazing opportunity!

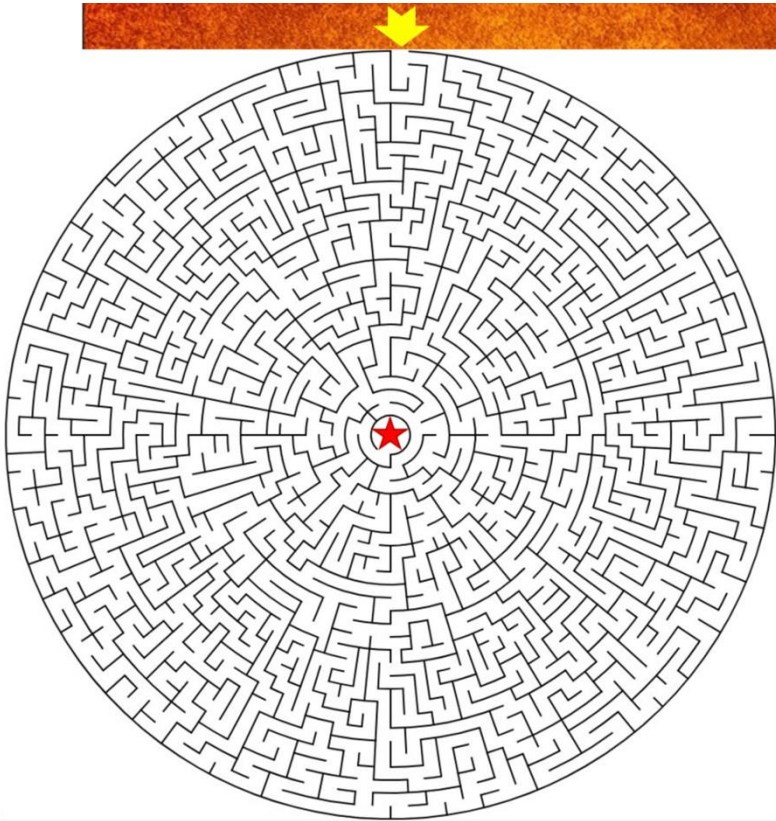
Talking about space, the last harvest super-moon of 2023 was seen on the evening of Friday 22nd September! If you don't know how that happens, let me tell you: A harvest super-moon occurs when the moon comes close to earth. It makes the moon look larger than normal from earth. Sadly, it won't return until 2025.

National Space Week is celebrated due to the launch of the first human made satellite (Sputnik 1) which was launched on October 4th 1957. The UN General Assembly declared that 'World Space Week' should be held every year from the 4th October to the 10th October in 1999. That means that we have been celebrating this annual event for 24 years!

By Kia-Sade, 7 Franklin



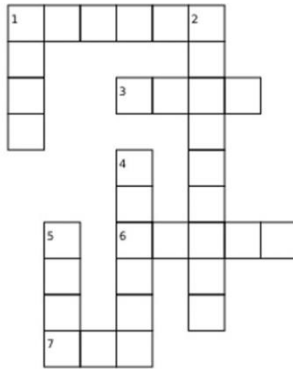
Autumnal Puzzle Page by Billy – 8 Bevan



Puzzle Page



Autumn Crossword



Down:

1. The temperature is becoming more ---- in the northern hemisphere at this time
2. A popular event in this season
4. The third season of the year
5. These grow on trees

Across:

1. The sound leaves make when stepped on
3. Another name for this season; normally found in the USA
6. Wooden plants that grow leaves and sometimes fruit
7. A sense of enjoyment

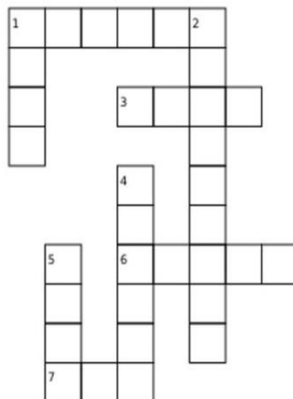


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 H A L L O W E E N E
 G H K P V S P Q V K



BAT GHOST HALLOWEEN PUMPKIN TREAT
 TRICK VAMPIRE ZOMBIE

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HARD