



Message from the Headteacher

As another year draws to a close and pupils enjoy the special events that occupy the final days, behind the scenes many departments are busily packing up resources in preparation for the move to their new teaching areas next term. The temporary doors have been removed from the refurbished areas, allowing pupils to glimpse the classrooms, art rooms and ICT rooms that await them in September. Meanwhile, at the back of the site, now that the scaffolding has been taken down from the new building, the full scale of it can be appreciated (see photos below). Everywhere on the building site is a hive of activity, with 150 builders, floorers, painters, plumbers and electricians working flat out. The refurbished areas will be finished shortly after term ends, following which the rooms will be kitted out with fitted and loose furniture, ICT equipment and subject-specialist equipment during August. The new block will be finished in October, providing the permanent home for the design technology, music, Jewish Studies and Modern Hebrew departments.



There have been many highlights this year, recorded in each of our newsletters, but arguably the most significant has been the school's first Year 9 Israel trip, which has proved to be an experience that the participants will never forget, enriching pupils' understanding of and attachment to the land of Israel, both past and present and reinforcing their Jewish identity. Our grateful thanks go to Mr Marcus who has been working on the detailed planning of the trip ever since his appointment in 2006, together with Rabbi Davis and admin colleagues, and to the dedicated team of teachers who have accompanied him in Israel. It has been a pleasure to see them all back in school – tired, suntanned and happy – on the last day of term.

It gives me great pleasure to wish mazeltov to Rabbi and Mrs Davis on the birth of their son. May he bring them much nachus.

Finally, may I take this opportunity to publicly thank my devoted staff, teaching and non-teaching, who have worked so hard throughout the year. I wish them and all pupils and parents a restful and enjoyable summer break.

A handwritten signature in blue ink, appearing to read 'J. Cohen'.

A plain black kipa is part of the school uniform. Boys who forget or lose their kipa have, until now, been provided with temporary replacements by the school office. Inevitably, it tends to be the same boys who regularly turn up at the office asking for one of these. Making it this easy for them does not encourage them to take responsibility for ensuring that they come in full school uniform every day and secure their kipa with a grip so that it does not fall off. Accordingly, from September we will no longer be providing replacement kippot. If a boy does not have a kipa, he will be provided with somewhere to work on his own. His parents will be contacted and if they bring in a kipa for him he will be able to return to lessons.

**PLEASE REFER TO TERM DATES FOR
2009/2010 AS ATTACHED**

YAVNEH COLLEGE

BUSINESS 7 ENTERPRISE ACTIVITIES

Miss George



Year 5 Enterprise Days

Clore Shalom, HJPS, Wolfson Hillel and Michael Sobell Sinai primary schools came into Yavneh College earlier this month for a half-day to participate in a 'Chocolate Challenge'. The children devised a new chocolate brand-name, designed a logo and wrapper and learnt how to market their new chocolate bars.

Year 8 Work Shadowing

Our Year 8 pupils had the opportunity to experience the world of work by shadowing someone in different organisations. The pupils got to learn more about the skills and qualities needed in a workplace along with the health and safety requirements.

Year 7 France Day

After a very early start, we all had a very enjoyable (and hot!) day out in France. The pupils had fun making their way round the shopping centre finding out the answers to questions we had set them. We then moved on to the beach to enjoy lunch and have some time at the park before travelling on to Boulogne where we had an opportunity to have an ice-cream. The pupils were exceptionally well behaved throughout the day and made the school very proud.



Year 7 Shoe Day

After a very long day in France, the Year 7 pupils all looked very smart in their business dress. They opened their day by designing and creating a new shoe and undertaking a presentation in front of a panel of judges. In true 'Apprentice' style the group that was hired by Dr. Coleman was 'Switch'. Very well done to them! A fun and messy day was had by all.



Year 9 Market Day

Those Year 9 pupils who did not go on the Israel trip have been involved in a real-life 'Apprentice' style activity for the last two weeks. Having designed and hand-crafted bird boxes, bird tables, planters and garden signs, they spent the day on Tuesday at Borehamwood market. With an early start at 6.30am, pupils worked in shifts to sell their wares to the general public. Even on a showery day, business was brisk and the group made an amazing amount of sales. Sir Alan would have been very impressed!

Thanks to go all colleagues who supported the non-Israel Year 9 programme. Particular thanks to Mrs Simon, Mr Taylor, Miss George, Miss Scholar, Miss Richman and Miss Khosla.



**Recipes supplied by Denise Phillips, Professional Chef
and Cookery Writer
www.jewishcooking.com**

BBQ Tuna with vegetable kebabs and herb dressing

This recipe also works well with salmon, red mullet and chicken. The time required to cook the tuna will vary according to the thickness and weight of the fish so please use cooking times as a guide only. You can vary the vegetables to include courgettes, sweet potato or even butternut squash for a different combination.

Prep time: 15 minutes + 1 hr marinating Serves 4 Cooking time: 30 minutes

Ingredients:

4 170g-200g (5oz-6oz) fresh tuna steaks

Olive oil to marinate the tuna

Juice of 1 lime to marinate

Vegetable kebabs:

1 kg (2.2lb) new potatoes halved

1 aubergine cut into large cubes

1 red onion peeled in segments

1 red pepper cored and cut into

large cubes

1 cherry tomatoes

8 wooden kebab sticks

Herb dressing:

6 tbspn fresh basil

3 tbspn fresh mint

1 clove garlic

150ml (1/4pt) olive oil

Salt and pepper to taste

Garnish: 1 lime cut into wedges

Method:

For the tuna, marinate it in olive oil and lime juice for a minimum of 1 hour.

For the herb dressing, process the basil, mint and garlic in a food processor until chopped.

With the motor running, gradually add the olive oil until an emulsion forms. Season to taste. Set aside and refrigerate until ready to use.

This can be made up to 2 days in advance and will keep for 4 days.

Heat a medium sized saucepan with water and cook the halved potato until just soft. Drain and set aside.

Cook the potatoes in boiling water until just soft. Drain and set aside.

Thread the prepared vegetables on the soaked kebab sticks so that they are in a colourful order. Make 2 kebabs per person.

Place the kebabs on a hot BBQ and cook for about 10 minutes or until the vegetables start to brown.

Cook the tuna for 2-3 minutes on one side, then turn it over and complete the cooking for an additional 1-2 minutes.

To serve the stylish way: Place the tuna and kebabs on a white plate. Pour the dressing over the fish and garnish with wedges of lime. Tuna is best eaten slightly undercooked so that it is still pink inside. Overcooked it tastes leathery and hard rather like liver.



Crunchy Biscuit Ice Cream

A wonderful parev dessert ideal for Yom Tov or Friday night crowds; enough for 12 portions. Serve on it's own or with fresh fruit, apple pie or your favourite pudding. It only needs 5-10 minutes to slightly defrost as parev whipping cream and melts quicker than it's dairy equivalent.

Prep time: 20 minutes Serves 12 Cooking time 5 minutes

Ingredients

150g brown breadcrumbs

150g Demerara sugar

150g plain biscuit crushed

6 eggs separated

2 tablespoons sugar

2 tablespoons vanilla essence

570ml non-dairy whipping cream

Garnish: sliced strawberries

Method

Pre-heat the grill to its highest setting.

Grease and line 2 -900g/ 2 pound loaf tins with non stick baking parchment paper.

Mix the breadcrumbs, crushed biscuits and demerara sugar together. Spread on a baking tray. Put under the grill and cook until crunchy. Stir with a fork, watching carefully that they do not burn.

Whisk the cream until thick. Add the vanilla essence and egg yolks and whisk again. Stir in the biscuits mixture. Set aside.

In a separate clean bowl, whisk the egg whites into soft peaks. Gradually add the sugar, a tablespoon at a time. Continue to whisk the egg whites until they are stiff. Add one tablespoon of the egg white mixture to the biscuit mixture followed by the rest.

Pour in to the prepared loaf tins.

Freeze until firm. This will take about 4 hours.



**ENRICHMENT PROGRAMME
FIRST AID**

**Congratulations to the following pupils who have
passed their Yavneh College Basic First Aid Course:**

Gemma Adams, Jasmine Banks, Max Beuchler, Alexander Bright, James Conway, James Cowan, Liz Drey, Leo Fisher, Adam Goott, Jessica Johnson, Beth Kraines, Abi Kramer, Luke Lewis, David May, Jacques Moussafir, Abi Posner, Hannah Sherrard, Lara Son, Daniella Stern, Lara Zwirn

'During this term's course of first-aid with Dr. Coleman we have learnt and successfully been tested on the recovery position, bandaging with slings, the mouth-to-mouth position (on a dummy), what to do when someone has an asthma attack and what to do if someone has a serious injury or burn and how to make do with the facilities around you. We have also learnt how to know if someone diabetic is high or low in sugar and what to do in this case. In addition to this, we have learnt some interesting and/or surprising facts on diabetes and colour blindness. We have thoroughly enjoyed this course and have learnt what to do in the case of an unfortunate accident, which we are sure will come in handy in the future! Perhaps we could prevent some serious pain and/or damage. Thank you, Dr. Coleman!

By Lara Son and Liz Drey

Congratulations to:

Benjamin Alfon, 7AR on achieving 12 challenge targets

Joshua Wahnnon, 7AL on achieving 12 challenge targets

May'an Jacobson, 7AR on achieving 15 targets

Joshua Wahnnon, 7AL on achieving 15 targets

Aidan Biton, 8PK on achieving 13 challenge targets

Brooke Gross, 8DR on achieving 16 targets

Yohanan Ben Gad, 9IT on achieving 9 challenge targets

Daniel Maya, 9HS on achieving 11 challenge targets

Ellen Conway, 9AM on achieving 13 targets

A request from the Science Department

If any parents have at home clean plastic ice-cream containers (with or without lids) these are very much needed in the Science Department. All shapes and sizes would be gratefully received (including the black Swedish Glace containers).

Important dates for your diary!

Please refer to the Term Dates for 2009/10 included in this newsletter

CHANGE TO FREE SCHOOL MEALS CRITERIA

The rules governing eligibility for free school meals (FSM) have changed. Parents/carers who become unemployed or who reduce their working hours to less than 16 hours per week but who still receive working tax credit (WTC) will now be eligible for FSM for a period of four weeks. This period is known as the 'run on' period.

If you believe you are eligible, please provide the school with a copy of the letter confirming that you are in receipt of a WTC run on, known as a TC935. Once your eligibility has been verified, a FSM can be provided for a period of four weeks only.

If at the end of the four week period, the parent/carer remains out of work, they should make arrangements to apply for a jobseekers allowance (or other benefit appropriate to their circumstances) and once they have applied for a qualifying benefit they may then apply for FSM through the normal channels i.e. online at www.hertsdirect.org or by phoning the Customer Service Centre (CSC) on 01438 737370 or 01923 471370.

Do you have any concerns regarding your children's travel to and from school? Do you have to pay for private hire buses but would be happy not to have to pay? Do you live in Finchley, Whetstone, Edgware, Stanmore, Barnet or indeed any other areas where you believe a dedicated bus would benefit your child?

If the answers to these questions is 'yes' then please get in touch with Paul Demby on paul.demby@talktalk.net. Paul is a parent governor who together with Heidi Kraines and Stuart Rosenberg, two other parent governors, have been in contact with Transport for London (TFL) and are arranging to meet with them to continue dialogue and try to deliver dedicated bus routes from the above identified areas. It would be useful for as many parents wishing to support this effort to email Paul as soon as possible.

If you have any specific circumstances, please include such details in your email. Please identify your email by including in the subject field - Bus to School.

IMPORTANT - FOR YOUR DIARY!

The final phase of building works includes a large school Succah. As this will not be constructed in time for Chol Hamoed Succot (Mon 5 - Thurs 8 Oct inc), on these four days school will start at 8.30am and finish at 1.20pm. This will allow pupils and staff to go elsewhere to fulfill the mitzvah of eating their lunch in a succah.

EMAIL COMMUNICATION SYSTEM

We would urge those parents who have not yet registered their email address to do so. This system is used to send out information in order to reduce costs of printing and photocopying.

Please find the time to register your email address if you have not already done so. Thank you.



Lose weight now.

Please call Davina based in Elstree on

07962 032965

Should parents ever have any concerns about security in the vicinity of the school, Please contact the CST on **020 8457 9999**

May we remind all pupils to leave any valuables in the lockers that are provided.

If you leave valuable items in an unattended bag at any time during the school day, this is at your own risk.

School Office

Simcha Venue at Yavneh College



Superb dining and dancing facilities
For full details please contact Annie McCue,
07951 393159
hire@yavnehcollege.herts.sch.uk



Sports Hall and Dance Studio available for hire

Long-term contracts or one-off hire.
Superb facilities available for:
**Badminton, Basketball
Table Tennis, Volley Ball
Dance, Pilates
Indoor Football**

For further details contact Annie McCue,
07951 393159
hire@yavnehcollege.herts.sch.uk





Denise's Kitchen

LEARN TO COOK - THE STYLISH WAY

Book a date in your diary and make time for yourself. These comprehensive "hands-on" classes, presented in my trademark simple but stylish manner, will enhance your love of food and add to your cooking repertoire. Pick a theme and see the difference it will make. So go and benefit from some great new food ideas. Choose from:

Wednesday 1 July	Summer Entertaining
Thursday 2 July	Summer Entertaining
Sunday 19 th July	Summer Entertaining (6.00 pm – 10.00 pm)
Wednesday 9 th September	Jewish Mamas Yom Tov Favourites
Thursday 24 th September	Jewish Mamas Yom Tov Favourites
Sunday 1 st November	Credit Crunch Dinner Parties (6.00pm – 10.00pm)
Wednesday 4 th November	Credit Crunch Dinner Parties
Thursday 5 th November	Credit Crunch Dinner Parties
Sunday 22 nd November	Pies and puddings – Sweet and Savoury (6.00 pm – 10.00pm)
Wednesday 25 th November	Pies and Puddings –Sweet and Savoury
Thursday 26 th November	Pies and Puddings – Sweet and Savoury
Sunday 29 th November	Shabbat Lunch
Sunday 6 th December	Friday Night Dinner
Wednesday 9 th December	Friday Night Dinner
Thursday 10 th December	Shabbat Lunch
Sunday 24 th January	Healthy Family Cooking (6 pm – 10.00 pm)
Wednesday 27 th January	Healthy Family Cooking
Thursday 28 th January	Healthy Family Cooking

Venue: 2 The Broadwalk, Northwood, Middlesex HA6 2XD

Time: 10.00 am – 1.30 pm: Weekday / Sunday 6.00 pm – 10.00 pm

Cost: £60 per class. All materials provided

Booking: Call Denise Phillips on **01923 836 456**

Term dates 2009/10

Autumn term 2009

Weds 2 Sept to Fri 18 Dec	
Years 8, 9,12,13 only	Weds 2 September
Years 7 & 10 only	Thurs 3 September
Years 8, 9,10,12,13 only	Fri 4 September
All pupils in school	Mon 7 Sept onwards
Closed for Yom Kippur	Mon 28 September
Closed for Half-term	Mon 26 to Fri 30 Oct inc
Last day of term	Fri 18 December

Spring term 2010

Tues 5 Jan to Wed 24 March	
Term begins for pupils	Tues 5 January
Closed for half term	Mon 15 Feb to Fri 19 Feb inc
Last day of term	Weds 24 March

Summer term 2010

Tues 13 Apr to Fri 23 July	
Term begins for pupils	Tues 13 April
Closed for Shavuot	Wed 19/Thu 20 May
Closed for May Bank Holiday	Mon 3 May
Closed for half term	Mon 31 May to Fri 4 June inc
Last day of term	Fri 23 July

NOTES

1. School ends at 1.15pm on Fri 18 Sept, Fri 2 Oct and Fri 9 Oct.
2. School ends at 1.20pm on Weds 30 Sept, Weds 24 March, Tues 18 May and Fri 23 July.
3. School starts at 9.30am on Tues 29 Sept and Weds 21 July.
4. 'Winter Fridays' (i.e. school ends at 1.15pm) run from 16 Oct to 19 Mar inclusive.
On other Fridays, school ends at 3pm.
5. The final phase of building works includes a large school Succah. As this will not be constructed in time for Chol Hamoed Succot (Mon 5 – Thurs 8 Oct inc), on these four days school will start at 8.30am and finish at 1.20 pm. This will allow pupils and staff to go elsewhere to fulfill the mitzvah of eating their lunch in a succah.