

## Amazing Acts and Fabulous Humans!



This week it's topical one. I have chosen the world famous graffiti artist Banksy.

This is his latest work, inspired by Black Lives Matter. It was unveiled via his Instagram alongside a quote-

*'At first I thought I should just shut up and listen to black people about this issue.'*

*'But why would I do that? It's not their problem, it's mine.'*

Banksy's identity has long been a closely guarded secret, but that has not stopped him from becoming one of the most famous artists of the 21<sup>st</sup> century, gaining attention for his politically inspired works.

## Thought for the Week



## Hello from Ashley House



This week has seen some challenging news stories and may have given you a lot of things to think about. The death of George Floyd has sparked protests, both peaceful and violent around the world. It is important that you fully understand why people are making the decision to protest and taking a stand against racism.

This link to Newsround explains it all brilliantly and I would encourage you to watch it to make sure that you understand the history and reasons why people are choosing to protest.

<https://www.bbc.co.uk/newsround/52813673>

The 6<sup>th</sup> June was also was the 76<sup>th</sup> anniversary of the D-day landings.

This was the largest military naval, air and land operation ever attempted and marked the start of the campaign to liberate Nazi-occupied north-west Europe.

D-Day involved the simultaneous landing of tens of thousands of troops on five separate beaches in Normandy.

We should always take time to remember the events and sacrifices people made to ensure the future of the next generations.

## Keeping in Touch

At the end of last week, your form tutors started to make calls to each student in their form.

You may have already had a phone call.

It has been over 10 weeks since most of you have had a live conversation with your form tutor so this phone call is really important. They will ask you a few general questions and just have a quick chat to make sure you are all fine. They will ask you for 2 good things and one thing that could have been better about what has been happening during lockdown. Please make sure that you take the phone call, tutors will call your parent/carer's contact number and say hello to them before being passed on to you.



## News from the Farm

It has been a quiet week with not much really going on. Still no sign of a calf from Coral, our last cow. Her final possible day to calf is the 10<sup>th</sup> June, so we are waiting....and waiting.....and waiting! Dexter is now huge and has decided he likes to be scratched behind the ears. It will soon be time to halter train him, this means that he gets used to being led by a rope and makes him much easier to handle, especially when he grows into a big bull. It should be interesting!

Our veggie patch is growing beautifully and we have the most delicious strawberries. We have had to put a net around them as the cheeky chickens love to eat them. They still manage to sneak their way in though to pinch a few- those pesky hens!

I have just discovered a huge Elder tree in the orchard and for the first time I have tried to make Elderflower cordial and (for the parents) Elderflower Champagne. I'll let you know how it turns out. I have included a recipe for Elderflower cordial, if you keep your eyes open you may find an Elder tree in hedgerows, just make sure you don't get it confused with cow parsley!

Elderflower, found in a big bush/tree



Cow parsley, at the roadside.





## HOMEMADE ELDERFLOWER CORDIAL

15 heads of elderflower  
500g caster sugar  
4 tablespoons quality runny honey  
2 unwaxed lemons

1. Wash the elderflower well, picking off any bugs.
2. Place the sugar and honey in a large saucepan with 1 litre of water. Gently bring to the boil, until all the sugar has dissolved, then remove from the heat.
3. Finely grate in the lemon zest and add the elderflower upside down, making sure the flowers are completely submerged.
4. Squeeze in the juice from one of the lemons, then slice the other and add it to the pan, too. Pop the lid on and leave to one side to infuse for 24 hours.
5. When you're ready to strain your cordial, line a fine sieve with muslin over a large bowl (if you don't have muslin, you can use good quality kitchen towel) and pour through the cordial.
6. Store in sterilised bottles or jars and drink diluted with water, soda or lemonade.