



Landor Times Autumn 2021

Autumn Term 2021



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## Autumn Knitting



Yarn: weight yarn corresponding the crochet hook

Also needed: Yarn needle, fiber fill

Chain 17 stitch.

Turn the chain over and Single Crochet in the back ridges of each chain.

Once the row is finished, make a turning chain and turn the work over. Single crochet in the back of each chain. Repeat, making a turning chain each time you finish a row. Work until your piece measures 10 inches. Cut the end of the yarn, leaving a long tail.

To assemble the pumpkin: Once you finish crocheting the piece will look like a rectangle. Fold the piece over and sew the side seam. Run a stitch around the bottom of the pumpkin and pull to gather. Stuff the pumpkin and push the needle through the inside (including the fibre fill). Run a stitch around the top of the pumpkin. Pull to gather. Weave in ends.

Pick up the stitches around the top of the pumpkin. Work in single crochet for a few rounds. Break yarn and sew the top of the stem closed. Weave in the ends.

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## Autumnal Recipes



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*We thought that some of you might appreciate some recipe to keep you busy during the upcoming months. We have thought of some recipes for lots of different occasions, from things like Christmas treats and puddings to accompany a lovely family dinner. We hope you enjoy them and, if you want, please send some pictures of your creations for us to see.*

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## GLUTEN FREE PEACH COBBLER



### INGREDIENTS

*Fresh Peaches  
Pure maple syrup  
Gluten free flour  
Cinnamon  
Sugar  
Butter  
Egg white  
Vanilla  
Baking powder  
Salt*

### METHOD

#### STEP 1

If you've ever wondered how to peel fresh peaches, it is incredibly simple. Score an "X" onto the bottom of each peach with a knife then carefully slide them into a pot of boiling water for 30 seconds, or until the peel starts to come away. Let the peaches cool for a few minutes then peel and slice each peach into 8 slices. Alternatively, you could use frozen peaches that have been thawed.

**STEP 2**

Add the peach slices to a large mixing bowl with pure maple syrup, measure for measure/1:1 gluten free baking flour and cinnamon then stir to coat with a spatula. Scrape the peaches into a 7x5x2" baking pan (or a similar sized pan) then set aside.

**STEP 3**

In the same bowl, whisk together softened butter or vegan butter and sugar until smooth. Add vanilla and an egg white then whisk until smooth. Finally, add gluten free flour, baking powder, and a pinch of salt then switch to a spatula and stir until the flour is just combined. Pour the batter over the peaches then spread into an even layer and sprinkle with a little extra cinnamon and sugar. I really think this makes a difference taste-wise – super yummy!

**STEP 4**

Bake the cobbler for 22-26 minutes at 375 degrees, or until the top is golden brown, then let cool for 10-15 minutes before serving with a big scoop of vanilla ice cream.

*Enjoy!*

## CARAMEL PEAR BLONDIES



## **INGREDIENTS**

*250g unsalted butter, cubed, plus extra for the tin  
3 large eggs  
275g light brown soft sugar  
25g dark brown muscovado sugar  
1 tsp vanilla bean paste  
1 tsp fine sea salt  
200g plain flour  
1 tsp baking powder  
100g dried pears, roughly chopped  
100g dark chocolate, roughly chopped  
3 tbsp caramel, from a can or jar*

## **METHOD**

### **STEP 1**

Heat the oven to 180C/160C fan/gas 4. Butter and line a 20 x 20cm square cake tin.

### **STEP 2**

Melt the butter in a saucepan over a medium heat, swirling it around. Allow to bubble for a few minutes, or until it turns a light golden brown and smells biscuity. Remove from the heat and leave to cool a little

### **STEP 3**

Tip the eggs into a large mixing bowl and whisk together with the light and dark sugars until just combined. Whisk through the melted butter, vanilla and salt.

### **STEP 4**

Gently fold through the flour, baking powder, dried pears and most of the chocolate chunks, being careful not to overmix (this will make the blondies dense).

### **STEP 5**

Pour the mixture into the lined tin. Top with the remaining chocolate and dollops of the caramel. Put in the centre of the oven to bake for 40 mins, or until a skewer inserted comes out with sticky crumbs (it shouldn't be wet). Leave to cool completely in the tin. It will sink a little – the centre should be slightly squidgy. Cut into 12 squares. Will keep in an airtight container for up to three days.

## CHRISTMAS COOKIES



### INGREDIENTS

*60g cocoa powder, sieved  
200g caster sugar  
60ml vegetable oil  
2 large eggs  
180g plain flour  
1 tsp baking powder  
2 oranges, zested  
2 tsp mixed spice  
1 tsp cinnamon  
50g icing sugar*

### METHOD

#### STEP 1

Mix the cocoa, caster sugar and oil together. Add the eggs one at a time, whisking until fully combined.

#### STEP 2

Combine the flour, baking powder, orange zest, mixed spice, cinnamon and a pinch of salt in a separate bowl, then add to the cocoa mixture and mix until a soft dough forms. If it feels too soft, put in the fridge to chill for 1 hr.

**STEP 3**

Heat the oven to 190C/170C fan/gas 5 and tip the icing sugar into a shallow dish. Roll heaped teaspoons of the dough into balls (about 20g each), then roll in the icing sugar to coat. Put the balls on one large or two medium baking trays lined with baking parchment, ensuring they're evenly spaced apart.

**STEP 4**

Bake on the middle rack of the oven for 10 mins, then transfer to a wire rack to cool – they will firm up as they cool, but still be fudgy in the centre. Will keep for up to four days in an airtight container.

## Autumn wildlife!



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As Autumn grows near you will start noticing all the wildlife disappearing into their leafy bunks! But that doesn't mean that all wildlife is hiding away...

If you are an adventurous explorer, then you will love this animal activity!

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## How to make a bird feeder



If you like sitting in your garden and listening to all the beautiful birds chatting away in the bushes. Well, why not enjoy them like that? Yes, I know you can bird watch all day every day, 24/7, but in autumn all diverse types of beautiful birdies come out! From various types of Tits, (long tailed, blue, great, etc) Red wings, Bewicks, Swans and ducks (if you live near water) Tics etc. So many to look out for!

But looking at birds may not be in your interests so how about feeding them? You can use all types of bird seeds that you can find in pet shops etc. But if you would like you can use some everyday items! You will need for this 'Homemade bird feeder':

- *Garden wire or a flexible metal rod*
- *Cheerio's (at least a small bowl full)*
- *And a place to hang your creation! E.g., a tree, a window etc.*

### **How to make:**

1. You will grab a wire of some sort and cut it to a desirable length and a suitable length (depending on the size of birds you would like to feed).
2. Then you thread the cheerios through it, leaving at least a 2 cm cheerio free space at each end.
3. Then, using the cleared spaces tie the ends!
4. And viola you have finished!

## Review of The Personal History of David Copperfield



Not even Heep himself could be as devious and scheming as Ben Whishaw's portrayal of the character. Casting director Sarah Crowe really did a perfect job picking actors for Armando Iannucci's adaptation of Dickens' famous novel *David Copperfield*.

The film came out in 2019 and was an instant success, grossing 14 million USD. The plot follows the life of David Copperfield, played by Dev Patel, and his story from rags to riches (then rags, and then riches again). Other cast members include Hugh Laurie, Tilda Swinton, and Peter Capaldi.

Personally, I liked the film. It was gripping and exciting, with a slightly surreal element that brought some humour into the film. I found it interesting, the way that actress Morfydd Clark played both Dora Spenlow, the romantic interest for Copperfield, and Clara Copperfield, his loving mother. This emphasises the similarities between the two characters and gives us more information about why David likes Dora. I also felt like the standard of acting was incredibly high, and everyone in it did an extraordinary job.

Despite being blown away by most of the film, there were a few things I felt could be improved. The first part of the film is set during Copperfield's childhood, and he is played by different actors as he grows up. By the time he is a teenager, he is played by Dev Patel, who plays him for the rest of the film. My only problem with this is that Patel looks the same at the start and end of the film, so he could be anything between fifteen and fifty! We are only told that he is still a teenager when he is sent to school a few months after we first see him. In my opinion, they should have used a younger actor or tried to make Patel look younger.

Another problem I have is that, towards the end of the film, Dora, who David is supposed to be marrying, decides she is wrong for him, and we are suddenly shown, presumably a few years later, David and Agnes, an old friend of his, together, married. I must admit that I haven't read the book, so I'm not sure if the plot was originally like this, but I felt like a bit more information on what happened would have been very helpful.

In general, though, I was very pleased with the film. Its enthralling plot glued me to my seat and made me beg for more, and I would strongly recommend this to someone who enjoys the classics but likes a slight twist sometimes. I would give it 4.5 out of 5 stars.

## The Changemaker Gallery



***The Changemaker Gallery is a collection of photographic portraits, in the main entrance of King's.***

Maya Angelou - American poet  
Jane Austen - English novelist  
Ruth Bader Ginsburg - American lawyer  
Amanda Gorman - Poet and activist  
Katherine Johnson - American mathematician  
Helen Keller - American author  
Hedy Lamarr - American actress  
Mary Seacole - British-Jamaican nurse  
Eleanor Simmonds - Paralympian swimmer  
Octavia Spencer - American actress  
Greta Thunberg - Environmental activist  
Harriet Tubman - Abolitionist  
Li Tingting - Chinese activist  
Malala Yousufzai - Pakistani female rights activist  
Tarana Burke - American activist  
Claudette Colvin - Pioneer of the 1950s civil rights movement  
Amelia Earhart - American pilot  
Jessica Ennis-Hill - Retired track and field athlete  
Rosalind Franklin - English chemist

### ***The changemakers in our school***

- The change maker gallery works with kissing it better to care for the vulnerable members of our community.
- Our student-led Universal Justice Group and Foundation Equality Working Party work collaboratively across our Foundation family of schools to ensure that our community is inclusive, antiracist, and promotes the rights of minority groups
- The environmental club are working to reduce our carbon footprint, to tackle climate change and protect the environment
- Our Hobbs Society students hosted a series of fascinating talks on disability and ableism and are working with staff and students at Evergreen Special School.
- Within The Changemaker Gallery there is a diverse range of inspirational women who have all made major impacts which shape the world we live in today.
- These women range from scientists to Civil Rights protestors. One of these changemakers is Mary Seacole. Mary Seacole was a British-Jamaican nurse, who played a major role in the Crimean war by nursing sick soldiers, even after being denied acceptance into the nursing contingent. Throughout her life she cared for the sick and shared her knowledge as arguably the first British nursing practitioner.
- Another of our changemakers is Rosalind Franklin, the woman who not only discovered the structure of DNA, but also led the discovery of the structures of viruses, coal, and graphite. Her work was fundamental in founding the pathway towards modern day Chemistry. Unfortunately, she was not recognised as being a part of this team until after her death; however, we are now able to look up to her as one of the brightest chemists to have lived.
- By joining societies such as Universal Justice, Environmental Action Today Club, Café Scientifique and Café Philo, you can have conversations about a wide range of topics so that you can use your passion and creativity to work with each other and to create a way forward that will benefit society and generate the change that is needed for our society to thrive.

### ***The Changes in our School***

- We recently added plants to our form rooms and had students give names to them in a competition for the best name. The school also gave students the opportunity to take home the plants and look after them during the half term
- We have created a garden by the dining room and with the help of the Kissing It Better charity we have been able to plant many trees thanks to the donation.

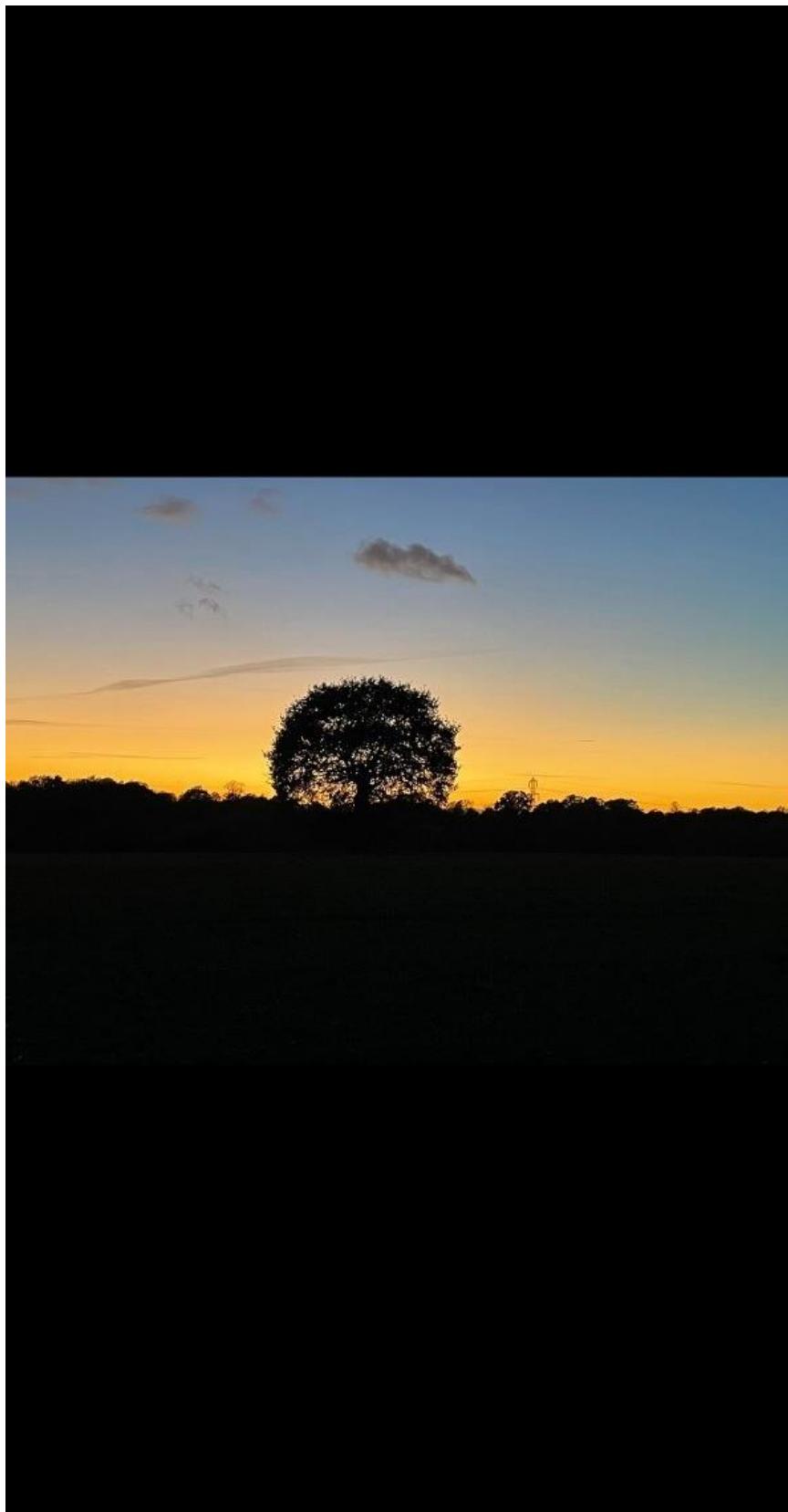
## Autumn Photography Competition





Winner: Harriet

A beautiful autumnal scene of this river in the trees.



First runner-up: Amber

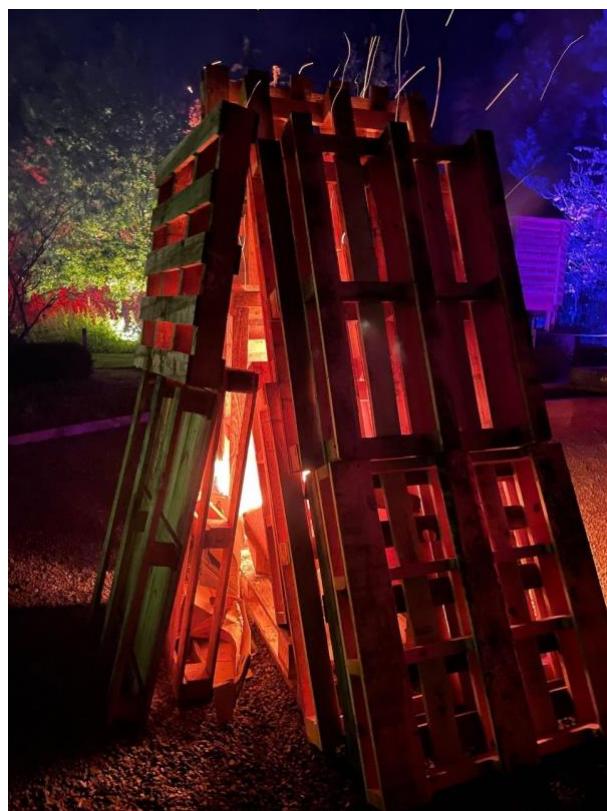
An atmospheric photograph of this tree on the horizon.



Second runner up: Hermione

An amazing photograph capturing all the delights of bonfire night.

Enjoy all our other entries here...



1 - Hermione



2 - Hermione



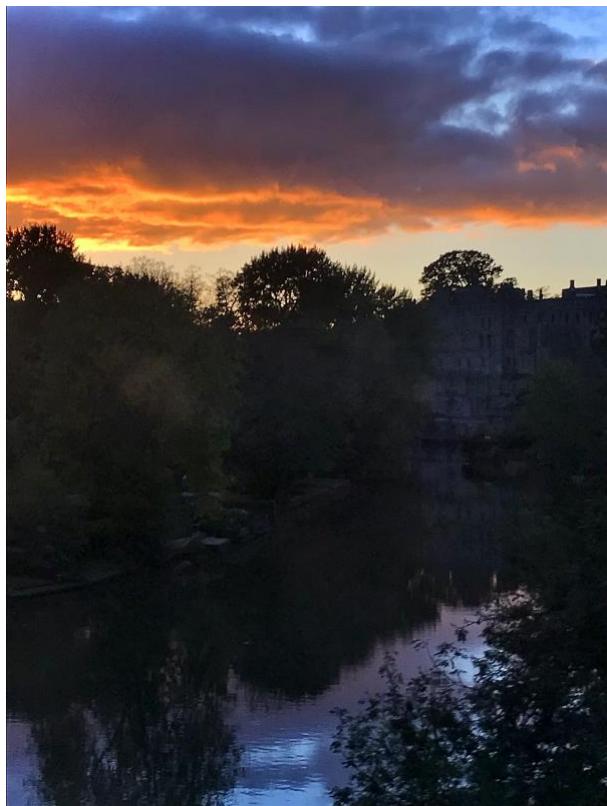
3 - Hermione



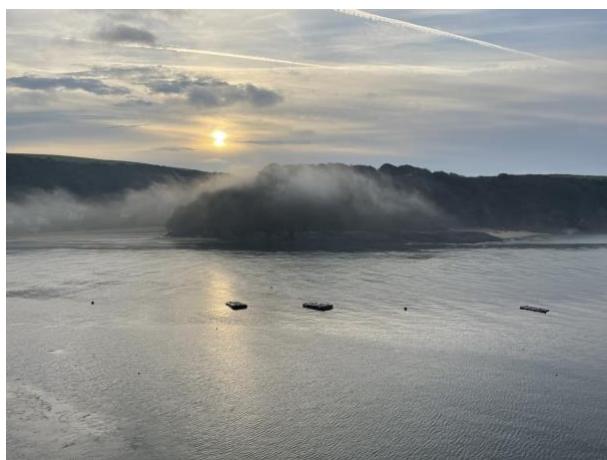
4 - Abi



5 - Holly



6 - Taya



7 - Gabriella