

## Vice-Principal – introduction

Dear Parents,

What connects chromatography, collage - and cupcakes? The answer is that they were among the many attractions at our Open Day last Saturday. Walking around the Senior School on Friday afternoon, as the last finishing touches were being put on class displays, made me proud to be part of a school where such a love of learning, ambition and creativity is everywhere in evidence. The quality of the exhibits reflected the individual gifts and efforts of literally hundreds of students, which is a real cause for celebration in itself, but what made the strongest impression, as we bade farewell to our last visitors, was the spirit of collaboration pervading the whole enterprise, from the first piece of blutack to the final washed-up tea cup. My opening list could so easily have included the caterers, who generously baked biscuits for the History department's Tudor cookery workshop as well as providing delicious cakes for our visitors, the caretaking staff, who worked behind the scenes to create the mise-en-scene, and the cleaners, who worked as a team late into the evening on Friday to make the place look its very best.

Team work was very much the theme of the day, in the harmony of voices and instruments and the synchronicity of gymnastics, the esprit de corps of the netball team and the empathy of the performers in drama. As always, our students, who acted as tour guides, manned classrooms and played host in the dining room, were our best ambassadors and we were delighted to welcome several members of the Sixth Form who volunteered to man the Sixth Form Help Desk and give younger pupils the inside track on life in the Senior School or advice about future choices. A successful school is always more than the sum of the parts and, as we look back on a week in which Open Day was closely followed by the Foundation photograph, with over 800 students from Kindergarten to U6 and nearly 200 members of staff, both teaching and support, gathered together to mark their place among us in 2013, we should celebrate the contribution that each and every one of us makes towards the collective life of our inspiring learning community.

Kind regards,

Dr Helen Stringer  
Vice-Principal, Curriculum

*Pictures taken during preparations for the Foundation photo*



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## November Performances – Music

There are three musical performances taking place in November. Further details below:

### Autumn Concert

On **Wednesday 6 November** we have our Autumn Concert in the School Hall at 7.30 pm. This will feature performances from the Year 7 Choir, Middle School Choir, Jazz Singers, Big Band, Concert Orchestra and Symphony Orchestra. If your son or daughter is a member of one of these groups, they will be receiving a letter with rehearsal details and other arrangements shortly. There is no charge to attend this concert, but please collect tickets from reception so we know how big an audience to plan for.

### Evensong with Trinity College Choir

On **Tuesday 12 November**, members of the Chamber Choir in Years 10 – Upper 6th have been invited to sing Evensong in a joint service with Trinity College Choir; Trinity College Choir was recently voted the fifth best choir in the world by Gramophone magazine, so this is a truly prestigious engagement. The service starts at 6.15 pm in Trinity College Chapel; everyone is welcome to attend. Members of the choir have received letters with full details.

### Britten's *Friday Afternoons*

Finally, on **Friday 22 November**, we celebrate the 100th anniversary of the birth of Benjamin Britten with a performance of his song cycle *Friday Afternoons*. This collection of 12 songs is being performed all over the country that day, and our Junior School Choir, Year 7 Choir, Middle School Choir and the Singers will be giving a performance in the School Hall at 4.30 pm.



*Friday Afternoons rehearsal at the Senior School open day last weekend*

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## U15A Hockey versus St Marys

On Wednesday 9 October, the U15 Hockey team captained by Anna Banks took on St Marys at home.

The team started well, passing the ball around effectively and making some good runs towards goal. St Marys defence was tight but a short corner gave Anna Banks a shot at goal which she hit powerfully into the far corner. The forwards were creating many chances, Henriette Topel made some lovely runs into space and Anna Banks dribbled the ball into the D for several shots on goal. Lucy Duncan made some excellent tackles in defence.

The team were unfortunate not to score another goal, but were happy with their 1-0 win. Player of the match goes to Henriette Topel for her movement up front.

## Alumni Twitter

Alumni (and parents of former students) follow us on Twitter @SPFAlumni - for news, events and updates on alumni relations.

Please encourage the Twitterati to follow us by mentioning us in your #ff and we can retweet your events and news to other alumni.



## PFA News – Christmas Puddings

Delicious plum and triple chocolate puddings are now on sale via your PFA, each adorned with a specially designed label for the Stephen Perse Foundation by Ilaria Shaw in Year 2.

All proceeds from sales will be allocated to the Stephen Perse Foundation Libraries and the Sports Grounds at Latham Road.

Look out for a Christmas pudding order form via School Post or print out the last page of this newsletter.



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## Inspire Me event – Entrepreneurship and Innovation

Thursday 17 October – 7.30–9.00pm, Senior School Hall

Our first 'Inspire Me' of the year kicks off with a spark – four speakers to get your innovative and entrepreneurial minds ticking. Two speakers are alumni of the school who run their own successful businesses. Come and hear what works to kick-start entrepreneurs. These events engage and inspire students, parents, staff and alumni and are a great way of seeing amazing paths that can be taken. There is an opportunity to ask questions – who knows where it may take you?

inspire  
me.

Speakers are:

**Samata** (alumna) – A womenswear designer, public speaker, journalist and author with her own fashion label. She also lectures at the London College of Fashion, and is Global Campaign Director of Red Carpet Green Dress. Samata works between Los Angeles, New York and London.

**Sir Gregory Winter** (Master of Trinity College) – A genetic engineer, who founded three biotech companies and has won numerous scientific awards.

**Dr Harren Jhoti** – The Royal Society of Chemistry' named him Entrepreneur of the year in 2007, runs his own pharmaceutical company and has been published widely.

**Dr Sarah Boxall** (alumna) – 'Brand Me' – your intellectual property and how to protect it. Sarah runs her own Intellectual Property Consultancy as a UK and European Patent Attorney.

This event is open to parents, alumni, staff and students from years 7-13. Please contact the Foundation Office on [office@stephenperse.com](mailto:office@stephenperse.com) to book your tickets in advance.

## Entrepreneurship and innovation

**Date:** Thursday 17 October 2013

**Time:** 7.30pm

**Venue:** Senior School Hall

Stephen Perse Foundation

*This event is open to students from Years 7 - 13, all parents and alumni.  
Please contact the Foundation Office on [office@stephenperse.com](mailto:office@stephenperse.com) for more information  
regarding the availability of tickets.*

inspire  
me.

## What's happening in the 6th form

*The Stephen Perse Sixth Form College*

# Cabaret

*Friday 18th October*

*7.30pm*

*The Coffee Shop*

*All proceeds will go towards...*

*Ticket prices*

*Concessions: £3*

*Adults: £6*

*Refreshments included*



## Senior School Directory

The School Directory is now available for those parents who have completed the consent form.

The document must be collected in person from Senior School Reception in accordance with Principle 7 of the Data Protection Act, which states that: 'appropriate technical and organisational measures shall be taken against unauthorised processing of personal data and against accidental loss or destruction of, or damage to, personal data'.

Using the postal service or giving it to students is not deemed sufficiently secure as a method of transferring confidential personal data.

We apologise for any inconvenience and thank you for your understanding.

# Christmas Puddings - Plum & Chocolate



## Plum Pudding (available in two sizes)

This Christmas take a break from cooking and try the award winning Ultimate Plum Pudding. An exceptionally light and delicious Christmas pudding made by a small (but fully accredited) Cumbrian company which has been making puddings for over 20 years. All the vine fruits are soaked in lots of brandy and dry sherry. Fresh breadcrumbs and freshly grated carrot help give the pudding a lighter texture. Ingredients are top quality and much more varied than usual – almonds, walnuts, stem ginger, apricots, cherries - as well as the best raisins and sultanas. (Contains nuts but suitable for vegetarians).

## Chocolate Pudding

Alternatively, try the Triple Chocolate Pudding. Not just cocoa - proper chocolate! It's made with melted dark Belgian chocolate, fine French cocoa powder, chocolate chips, chocolate liqueur and a good slosh of brandy.

The puddings will be labelled with The Stephen Perse Foundation competition winning design, making it an ideal gift for friends and relatives and prices are comparable with the very best puddings available in the shops. We are ordering direct from the manufacturer which allows enough profit to go to the school and an offer of a very reasonable price to you.



**All proceeds and profits raised from the sales of puddings will be specifically allocated to The Stephen Perse Foundation Libraries and the Sports Grounds at Latham Road.**

To order, please complete the form below and return it asap with your cheque made payable to The Stephen Perse Foundation PFA , in an envelope marked 'PFA – Christmas Puddings'.

Please either deliver or post the envelope to your child's school reception, e.g. Pre Prep, Junior, Senior or 6<sup>th</sup> Form.

**CLOSING DATE IS FRIDAY 25<sup>TH</sup> OCTOBER 2013**

For further information contact: [susanna.oberholzer@virgin.net](mailto:susanna.oberholzer@virgin.net)

## ORDER FORM

<b>School:(Please Circle)</b>	Pre-prep City / Madingley / Junior / Senior / 6 <sup>th</sup> Form	<b>Form/Class</b>	
<b>Name:</b>			
<b>Address:</b>			
<b>E-mail Address:</b>			
<b>Phone Number:</b>			
<b>Item/s:</b>	<b>Price</b>	<b>Quantity</b>	<b>Amount</b>
1 lb (454g) Plum Pudding (serves approx. 4)	£5.99		
2 lb (908g) Plum Pudding (serves approx. 8-10)	£9.99		
290g Triple Chocolate Pudding (serves approx. 3-4)	£5.99		
<b>Total amount:</b>			

For further information contact [susanna.oberholzer@virgin.net](mailto:susanna.oberholzer@virgin.net)

I enclose a cheque for: £\_\_\_\_\_ made payable to **The Stephen Perse Foundation PFA**