



## Argyll & Bute Schools Concert Band

A number of our Concert Band members will be taking part in the annual Argyll and Bute Schools Concert Band course this week. The end of the course is marked by public concerts which are put on in various towns around Argyll. This year it will be Campbeltown's turn to host one of the concerts, which will take place in the Victoria Hall on Monday 18 February at 7pm. The band is drawn from the cream of Argyll & Bute's young woodwind, brass and percussion players, who will again be performing an exciting and challenging programme guaranteed to raise the roof.



*Last year's Argyll & Bute Concert Band takes a bow.*

## Art Exhibition in Hospital Updated

The art display in the local hospital has been updated and the following pupils now have their work displayed: Luke Angus S6, Lesley Hume S2, Thomas Jordan S1, Jennifer Kelly S2, Caroline Logan S1, Louise Macalister S1, Louise McGougan S6, Lori McLatchie S1, Rebecca McTaggart S6, Caitlin Millar S1, Owen Milloy S2, Jamie Morrison S1, Nicola Paterson S2, Sarah Thompson S6 and Struan Watson S1.

## School Trips in Prospect



*Pupils on the recent History/Modern Languages trip to the battlefields of the First World War.*

A number of school trips to various parts of Europe are being planned for next session. Details of a ski trip to Italy in the February mid-term break of 2009 for around 40 to 50 pupils will be published shortly. The cost is likely to be around £645 to go for 6 nights including food, accommodation, ski passes, ski hire, evening entertainment and all transport including flights from Glasgow. We are also looking at running two separate trips to France for pupils currently in S1 and S2. One will be for boys only and will involve visiting the D-Day beaches in Normandy and Futuroscope, the European Park of the Moving Image. The other will be for girls only, with Paris the main centre. These trips would be either at Easter or June 2009. Details will be available soon.

# Points Ahead Results for January

Prize-winning pupils in school for January 2008



## TOP PUPIL IN SCHOOL:

**Amy Archer (1.1) 7 merits**

### S1

Amy Archer	1.1	7 merits
Sarah Chute	1.2	6 merits
Eilidh Henderson	1.3	6 merits
Louise Conley	1.3	5 merits
Kelly Gilbert	1.2	5 merits
Alison MacAlister	1.1	5 merits
Struan Watson	1.4	5 merits
Leah Allan	1.3	4 merits
Sean Beasley	1.3	4 merits
Craig Barbour	1.2	4 merits
Stuart MacBrayne	1.3	4 merits
Hannah McKellar	1.1	4 merits
Graeme McKillop	1.2	4 merits

### S2

Jennifer Kelly	2.4	6 merits
Laura-Beth Norris	2.4	6 merits
Natasha Lee	2.3	5 merits
Ceri Strang	2.4	5 merits
Helen Logan	2.2	4 merits
Owen Milloy	2.1	4 merits

### S3

Vicky Deavy	3.4	5 merits
Stacey Harrogate	3.4	4 merits
Greig Gillespie	3.2	4 merits
Stephen McKenzie	3.2	4 merits

### S4

Lise Andersen	4.4	6 merits
Sarah Semple	4.3	4 merits

### S5/6

Ciara Brian	5.3	5 merits
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## Class & House Points

\*50 points deducted for de-merits not entered. Number of merits is shown. This is converted into points and added to totals.

Class	Merits*	De-merits	Total Points	Average	
1.1	45	22	1293	51.7	2nd
1.2	48	5	1243	47.8	3rd
1.3	59	16	1328	55.3	1st
1.4	38	20	1196	44.2	4th
2.1	29	27	1027	38	
2.2	20	29	1016	35	
2.3	27	8	905	31.2	
2.4	43	20	1108	41	5th
3.1	16	22	870	36.2	
3.2	27	13	885	35.4	
3.3	13	17	913	35.1	
3.4	23	22	915	39.7	
4.1	13	31	695	26.7	
4.2	13	31	695	26.7	
4.3	10	21	584	22.5	
4.4	23	7	922	34.1	
5.1	7	5	809	36.7	
5.2	3	5	809	36.7	
5.3	11	3	867	33.3	
5.4	3	3	540	25.7	

House	Points	Position
Davaar	4718	1st
Bengullion	4626	3rd
Knockscalbert	4501	4th
Kilbrannan	4657	2nd

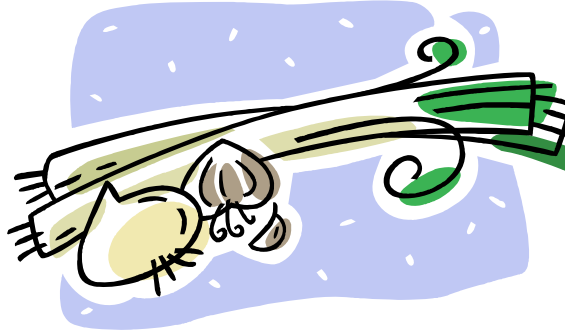
# A Healthy Eating Recipe from Home Economics

## Leek & Potato Soup with Mustard Toasts

As part of a national initiative to encourage pupils to think about where food comes from, hospitality pupils have been growing leeks in the garden over the winter. This week they picked their leeks and made a leek, potato and bacon soup with mustard toasts. The pupils decided that the recipe was definitely worth sharing so we have included it.

### Ingredients

25g butter  
4 rashers streaky bacon, chopped  
2 large leeks, sliced  
2 bay leaves (optional)  
1 large potato, cubed  
1/2 litre of vegetable stock  
150 ml milk  
handful chopped parsley



### Method

- 1 Melt the butter in a large pan, add the bacon and fry it until it is just starting to colour.
- 2 Add the leeks and potatoes, then stir well until they are glistening.
- 3 Add the stock and bay leaves, season and bring to the boil. Partly cover and simmer for 15 mins, until everything is cooked.
- 4 Remove the bay leaves, then purée the soup in batches in a food processor or with a hand blender. Stir in the milk.
- 5 Reheat gently and season to taste. Add more stock or water if the soup seems too thick (this will depend on the size of your potatoes). Sprinkle with parsley to serve.

**Cooking time 25 minutes. serves 4**

### Mustard Toasts

We sliced a long thin baguette loaf, spread each slice with a mix of wholegrain mustard and olive oil (about a tablespoon of mustard and three of olive oil), placed them on a large baking tray and baked in a hot oven (200°C, Gas 6) for 10 minutes until crisp.

## Grandpaw Broon Pays a Call

The S4 Hospitality class have recently been investigating Scottish cultural foods, in particular, the foods associated with celebrating the life of Robert Burns. A useful and timely resource came in the form of the "Broons' Burns Supper" book which we used to make Maw Broon's Traditional Scotch Broth. It also gave useful information on the background to the Bard's life and the verse, songs and toasts made at a traditional Burns Supper. The class were closely involved in planning their own menu and itinerary. We then developed the concept of using these traditional foods in a more modern way, making Haggis tartlets with red onion marmalade and a mousse using Scotland's other national drink (the fizzy one!) A very special visitor joined the Home Economics department for a week, courtesy of DC Thompson, to help celebrate the work of the class.



*Grandpaw Broon and the Bairn can be seen admiring the Haggis Tartlets made by the students.*

## Soft Drinks

In keeping with our policy of promoting healthy eating etc. we ask that pupils do not bring drinks such as Coca Cola, Irn Bru, etc. to school in future. This particularly applies when pupils return to school after lunch - they must not bring these types of drinks back to school. Fruit juices or plain water only please.

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## Apology

We apologise for the late publication of the February newsletter. This was the result of circumstances beyond our control.

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## Valentines Dance

Unfortunately, we have been unable to obtain a disco for the Valentine's Dance so this event has had to be postponed until after the mid-term holiday. Further information will be given to pupils in due course.

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## Option Forms and Booklets

Pupils in S2, S4 and S5 are currently undergoing the process of choosing their subjects for future study. They are given copies of the relevant information booklets and option forms in their PSE classes, but this year they are also available to download from the Students Resources pages of the school website.

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## Dates to note this month

Tuesday 12 February	S4 Parents' Evening, 7.00 - 9.30 pm.
Friday 15 February	S5/6 Reports issued. School closes for mid-term break at 3.35 pm.
Monday 18 February	Argyll and Bute Schools Concert Band, Victoria Hall, 7.00 pm.
Thursday 21 February	Staff Inset Day 4.
Friday 22 February	Staff Inset Day 5.
Monday 25 February	School re-opens.
Friday 29 February	S2 Reports issued.
Wednesday 5 March	S5/6 Parents' Evening.
Friday 7 March	Next issue of Newsletter.

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## Keeping in touch

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