Colosseum Chronicle

Other colleges! Meet the Year 7s who are going to bring you down.

Summer 2016
This edition has been brought to you by the students of C8



Lucas, the Colosseum bear.	
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Jaraad Ramcharan holding the Year 7 trophy.

finals, assuring the college of its first place in Year 7.

Speaking exclusively to the Chronicle, they said that the victory felt great and Olivia was pleased to show her friends, "I'm not slow." Cagey on revealing their training techniques and schedules, Lilli admits that she always did sprinting for sports day. Olivia puts her prowess down to practice playing "it" when she was little. It seems there's no secret in the genes. Olivia claims that no one in her

manages not to fall over for an entire

100m).



The college proudly cheers on its brave competitors.

Farewell interview with Mr. Patel

By Elsie Rosen, Tanya Sangha and Ines Aberdeen.

Mr. Patel is currently the Head of Science and form tutor for C8. He is leaving for another school.

Where are you going?

Firstly, I'm off to South Africa with Year 12 students, experience of a lifetime, valuable for their development. In September, I'll be Head of Science at Featherstone High School.

Will you miss the school?

I'll miss VT, and asking everyone why they're late. I'll miss the classes and colleagues. I wish you guys the best for the future. But also, I'm excited for my new school.

How's your time in Fortismere been?

Ups and downs. 9Y4 was challenging. I've been head of biology. I've really enjoyed my time here.

What will you miss the most about Fortismere?

Everything.



Why are you going?

I really wanted to pursue a career as a Head of Science.

What have you learned in your time at Fortismere?

A new way which the school runs and the different things that Fortismere do.

It was a pleasure to interview Mr. Patel and we wish him all the best for his next school and onwards.

Tell us a joke, George and Amos!

Brought to you by top comics, George Miles and Amos Ndhlovu-Chikwedze.

Why did the physics teacher break up with the biology teacher? There was no chemistry.

China has a population of a billion people. That means even if you are a one in a million kind of guy, there are a thousand others exactly like you.

Why did the mushroom go to the party? Because he was a fun-guy.





Don't
mess
with our
Year 10
tug of
war
team

The Most Memorable Moments of Euro 2016

By sports correspondent, Alexander Opoku.

This Euro 2016 competition has definitely had its ups and downs. From English being knocked out by a country with a lower population than premier league winners Leicester, to Zaza's amusing run up. Join me as I look back at the momst memorable moments of Euro 2016.

I'd like to start my memorable moments, with the best goal of the tournament which was Dimitri Payet's goal against Romania. Payet was passed the ball and turned on to his left foot and with a second's anticipation, he blasted the ball into the back of the net. Stade de France was crazy as France their opening match.

The most amusing match was Germany vs Italy. I had to wait two hours for the excitement, after Bastian Schweinsteiger kicked his over. However, the highlight was Zaza's run up, and he kicked it over which made my whole family laugh.



I think everyone will agree that the most shocking match was English vs. Iceland with bookies keeping every bet England would beat Iceland.

The best match was Portugal vs France as I got them both in the sweepstake. I was impressed with Portugal winning without Ronaldo. He's their star player.

"Olympia are in deep trouble"

Etienne Law speaks with sports legend James Linton.

James was in the Year 8 100m final. He won his heat for the 100m with a time of 13.3 secs and for the 200m he took 29 secs but he just couldn't do that for the 100m finals.

How well did you think you did? I did okay but I could have done better.

What place did you come? 4th.

Do you think you did your best? I tried really hard, but there's always room for improvement.





Do you think Colosseum will ever beat Olympia? Of course. If you look at them, only their Year 10s and 9s win, not the 8s or 7s. So once they leave, they're in deep trouble.

Do you think you were wearing enough yellow? Nah.

Where did you go wrong in the race? I hurt my leg period 2 during Year 8 athletics.

Celebrate Summer with Izzy and Claudia's Seasonal Treats

Drinks Menu

Fruit Slushy

Ingredients:

Frozen Berries 100g, Crushed / cubed ice 50g

Equipment:

Blender

Method:

- 1. Put the berries in the blender and blend for 2 mins.
- 2. Add the ice and blend for 2 mins.
- 3. Serve in a glass with any extra berries or ice added.

Fizzy Fruits

Ingredients:

50ml orange juice, 50ml apple juice, 1 tbsp. elderflower cordial 1 tbsp. blackcurrent fruit juice,. 100ml sparkling water

Equipment:

jug

Method:

- 1. Put all the juices into the jug and stir well.
- 2. Add the sparkling water.
- 3. Serve in a glass with ice and a straw.

Watermelon Mint Cooler

Ingredients:

4 cups watermelon chunks

1 and a half cup lemonade

Half a cup of fresh mint

Ice

Equipment:

Blender, Sieve

Method:

- 1. In a blender, puree the watermelon and lemonade.
- 2. Strain with the sieve.
- 3. Stir in mint and ice.
- 4. Serve in glass with a straw.

Food Menu

Gooey Oreo Bar

Ingredients:

3 packets of oreos

1 packet of marshmal-

lows

1 tsp vanilla extract

1 bar of white chocolate.

Equipment:

Microwave

Big bowl/baking tray 2 smaller bowls

Teaspoon

Freezer bag and rolling

pin



Method

- 1. Crush the oreos in a freezer bag using the rolling pin.
- 2. Melt the marshmallows in the microwave for 2 minutes stirring occasionally.
- 3. Put marshmallows and oreos in the mixing bowl.
- 4. Melt chocolate in the microwave for 2 mins stirring occasionally.
- 5. Add chocolate to mixing bowl and stir well.
- 6. Add the vanilla extract
- 7. Spread out on baking tray and cut into bar of a chosen size.

Mini Chicken Pot Pies

You will need:

- 1. Store bough pie crust.
- 2. Your favourite pot pie filling recipe.

Method:

- 1. Preheat oven to 425 F.
- 2. Cut circles from dough and press into a muffin pan.
- 3. Add 2 teaspoon of the filling into each muffin cup.
- 4. Bake for 12-15 minutes.
- 5. Cool on a wire rack.