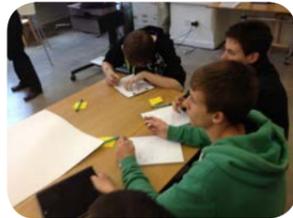


design:notebook



department news



Workshop at the V & A

Year 12 Product Design students had a very enjoyable trip to the V & A Museum, where they took part in a design workshop run by agency Seymour & Powell. The students had to design a seating area for a café, working in teams to model and present their ideas. It had to be a place where they would like to meet, where people could talk and interact with each other. Students used inspiration from the 21st Century design gallery, the Japanese tea-drinking exhibits and the Moroccan & Turkish coffee-drinking exhibition. They looked at how to improve the tea-making process in detail, using ethnographic study methods.

www.vam.ac.uk
www.seymourpowell.com

thanks to contributors
SV, AJD, SSP, NG, SA, TD,
APK

Trips to Kew Gardens & London Galleries

Art & Photography students have made two trips up to London, with separate visits to Kew Gardens and to a variety of galleries. The sculptor David Nash was busy on-site with his chain-saw at Kew, with an exhibition of his new work on until April 2013.

www.kew.org



at work in Kew Gardens
DAVID NASH

A line from design

The new school year seems to be flying by already - and such a lot of fantastic things going on both in school and in our local community. Our next edition will be out in time for Christmas - look out for Alice's baubles!

Mrs Cheney



A Prize Day Out at The Pig
Gianpiero Placidi in Year 11 spent the day at the prestigious restaurant 'The Pig' in the heart of the New Forest recently, part of his prize for taking part in the final of the 'Yes Chef' competition in April. At the restaurant, he learnt how all the foods used there were grown and produced on site. All the prize-winners were shown how to forage for food locally, and they picked fruit and vegetables from the kitchen garden. Together with another finalist, Gianpiero prepared and ate pizza, which was cooked in an outside brick oven. It was an invaluable experience in seeing how a successful restaurant is run.

www.thepighotel.com

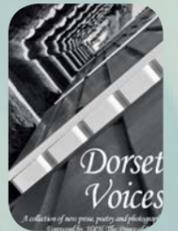
have you seen? have you been?

Things to inspire or entertain you:
locally, nationally & online

The Bridport Open Book Festival 10th - 14th October

Lots of talks, exhibitions, music, workshops, poetry and prose, with award-winning author Patrick Gale and performer John Hegley, amongst others. There's a Fiesta Espana with Claudia Roden, including sherry and food tastings, Michael Sole's vivid seascapes and a reading from the Dorset Voices anthology that includes work from our Photography students.

www.bridport-arts.com



Claire Jelly's Fabulous Food Illustrations



Ex-student **Claire Jelly** who graduated in Food Illustration from Falmouth this summer, is producing beautiful illustrations for Waitrose, via Hallmark Cards. A placement for agency Big Fish (who design packaging for Dorset

Cereals and Clipper Teas) netted some freelance work for one of their clients. She is also illustrating a column for a site run by a New York Times journalist. Take a look at

www.clairejelly.co.uk
www.tablematters.com

Wimborne Food Festival

Wimborne Town Centre
27th - 28th October - free

Another feast of delight for us lucky Dorset folk: tastings, demos and celebrity chefs. **Lucy Joslin**, a Year 10 student who won the Carford 'Yes Chef' competition in May, will do a live cookery demonstration on the Saturday at 10.30 - no mean feat! Pop along to show her your support. More info at

www.wimbornefoodfestival.co.uk/events-demo

Purbeck Film Festival

**The Rex, Wareham; The Lighthouse, Poole;
Durlston Castle, Swanage & village halls**
12th - 27th October

From Elizabeth Taylor classics to new Argentinian film 'Carancho', Mike Leigh's 'Nuts in May' at Corfe Village Hall to local filmmaker Steven Lake's doc on tumble-dryers - something for everyone! Vote for the winner of 'Purbeck Shorts' at The Rex on Friday 19th.

www.purbeckfilm.com

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Our new **Cut-out-&Keep!** recipe card feature has been inspired by the excellent and very delicious canapes created, cooked and served by Food & Nutrition Sixth Form students at the Art & Photography Summer Show & Design Showcase. It seems like a very long time ago now, but these lovely appetizers should bring back the taste of summer.



Cut-out-&Keep!

Dolcelatte, Watercress and Pear Tartlets



Flavoursome, extremely tasty shortcrust tartlets.

Ingredients:

200g plain flour
100g butter
pinch of salt
cold water to mix

70g watercress
450g (1lb) dolcelatte cheese, cut into 48 small cubes
1 ripe pear cored and cut into 48 small cubes

Method:

- Rub fat into flour until mixture resembles breadcrumbs
- Add salt
- Add enough cold water to make a non-sticky dough
- Roll on a floured surface to approx 3mm thick
- Cut circles using a pastry cutter to fit a small tartlet tin
- Place pastry into tin and bake for 8-10 mins at 190°C until golden brown
- Cool on a cooling rack
- Fill with cheese and pear and reheat in oven at 160°C for 10 mins
- Add watercress and serve

notes

more news



Raspberry Pi

The Raspberry Pi is a £20 computer which is easy to program and very versatile. To explore what it can do and share experiences and thoughts **Mr Popkin** has created a collaborative website. The Raspberry Pi group members have administrative rights to post their experiences on the website, and to read hints

and tips on a variety of topics such as setting up data logging. In addition, demonstrations are organised with local industry engineers and designers keen to share their expertise and interests. One project planned is the setting up of a weather data log, here at the school.

Meetings open to both Sixth Formers and staff, every fortnight in L9.

<https://sites.google.com/site/hardyepigroup/>



Bauble Delight

Department staff member **Alice Blogg**, has managed to get John Lewis (THE John Lewis) to order 16,000 of her lasercut birch ply baubles, which come flat-packed and ready to slot together. Simple with a classic mid-century look, they will be in the stores for Christmas 2014. Prototyped on the lasercutter in school last year, it shows what a fabulous resource the lasercutter is for students and staff: the potential to create industry-standard products is not out of reach. We are very lucky here at THS!



another laser project in development

<http://www.aliceblogg.co.uk/>



Simon Pirie Apprentice

Former student **Conor Clark-Short** began an apprenticeship with furniture-maker Simon Pirie this autumn, and he was featured in a spot on BBC news. Take a look at

<http://www.youtube.com/watch?v=0VR8WgECsWg>

controlled assessment test deadlines

Food and Nutrition - **15 March**
Textiles, Graphics, Resistant Materials & Systems - **22 March**

news in brief...

Anya de longh from the Patient's Association has been in to talk to Health & Social Care students about volunteering opportunities.

Congratulation to student Stephanie Badley, who won Dorchester's Age UK competition in the summer. She created a new outfit from a selection of items that had been donated to the charity shop. The dress was modelled in a catwalk show at the Corn Exchange with the other entries, and won Steph the audience vote. First prize was a professional makeover and photoshoot.

Year 12 Health and Social Care students and their teachers visited Bournemouth University on Wednesday 27th June for an INSIGHT day at the college, learning about skills in nursing and taking part in workshops.

Students visiting Castle View Care Home were invited to take part in the National Conversation campaign. They were asked to fill in paper oak leaves stating what makes a care home good now and for the future. These leaves are being filled in all over the country & will all be taken to Downing Street later in the year.

Got anything for the design:notebook?

Contributions or ideas always welcome, whether by email or old-fashioned cuttings, to Alice or Caroline:
ablogg@thomas-hardye.net
clester@thomas-hardye.net