



# *Finest*

## Nativity

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**MERRY CHRISTMAS  
FROM THE NEWS  
TEAM**

## Advice Corner

Welcome to the Fulford's Finest advice corner, the place where our Year 13 students tell us the things that they wish they could tell their Year 12 selves. Having already been in the Sixth Form for a year, they are going to give you the insightful wisdom and guidance that you never knew you needed.

The focus of this week's advice was revision; we all hate it, but we all have to do it. After consulting a variety of Year 13s on their many and various revision techniques, we concluded that everybody learns very differently. Some people learn visually, through diagrams and mind maps, while others find writing out notes useful. However, I think what we can all agree that it can be very difficult to maintain a good level of concentration. So, here are some of the suggestions that our year 13 students had:

**The Pomodoro Technique:** set a timer for 25 minutes and revise a topic solidly, then when the timer goes off, rest for 5 minutes then repeat as many times as you like. This avoids the inevitable boredom that would come with spending hours and hours studying without a break.

**Quizlet:** an app where you can create virtual flash-cards. Many people said that they revise on the bus using this app, which could turn the journey into something productive.

**Making quizzes:** making questionnaires that you can complete closer to your exams will help you to make links between the questions and the answers in your brain. Testing yourself is arguably one of the most effective ways to study.

**Saying facts aloud:** some people stated that saying things aloud helps them to recall facts during their exam (maybe don't try this one in the study room, though!)

There were many more suggestions given by our Year 13s, like mind maps, condensing notes, completing practice questions; whatever works for you! It's definitely better to find out now than half way through your exams.

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## Revision Techniques

**Start early-** don't leave it last minute and try to cram everything in the night before. It's best to start early so you can spread out your learning.

**Make a timetable-** plan what subjects and topics you are going to do for each day you want to revise. It helps you not to revise one topic or subject more than the other.

**Take short breaks every 30 minutes-** this stops you from getting bored and refreshes your mind.

**Practice past exam papers and then mark it** so you can see what you need to improve on. Try it in timed conditions to practice for the real exam.

**Read examiners reports from past papers** so you can see how other people answered the questions and what the examiners think about it.

**Print off the specification** so you know what content you need to learn

**Turn off your phone** so you don't have any distractions.

**Work in an organized space** to keep on top of what you are doing and stops you from procrastinating.

**Try different revision methods** to see which one works best for you e.g. flash-cards, mind maps.

**Work in groups** to help each other out.



# Polished Politics

## Honourable mention:

During the month of November 20<sup>th</sup>, the US presidential candidate Joe Biden was declared the winner of the 2020 US presidential election. After days of counting (and allegations of illegal activities having taken place, especially in regards to mail-in voting) Joe Biden was deemed the clear winner, having received 80 million votes, 51.1% of the vote,

and 306 college electoral votes (36 over the threshold of 270) Biden secured a landslide victory along with the highest popular vote ever. The possibility of an efficient, selfless and democratic- this can truly not be stressed enough- leader in one of the vastest nations on Earth is now a step closer to becoming reality. Furthermore, the remarkable achievement of Kamala Harris as the

first black/woman vice president should not be understated, this new American administration has a lot of potential.



## A divided nation, Ethiopia's infighting:



Abiy Ahmed;

On 2 April 2018, Abiy was confirmed and sworn in by the Ethiopian parliament

as Prime Minister of Ethiopia. During his acceptance speech, he promised political

reform; to promote the unity of Ethiopia and unity among the peoples of Ethiopia; to reach out to the Eritrean government to resolve the ongoing Eritrean–Ethiopian border conflict after the Eritrean–Ethiopian War and to also reach out to the political opposition inside and outside of Ethiopia.

For his tremendous efforts in breaking the 'no war, no peace' deadlock between the two nations, and his engagement in other peace/reconciliation processes around the horn of Africa, he was awarded the Nobel Peace prize of 2019. Initially, it seemed this Prime Minister could do no wrong and many perceived it to be the second coming of the messiah, however, after this period of 'sunny' weather relations between Tigray, a region

of Ethiopia, and the rest of Ethiopia rapidly deteriorated, eventually resulting in a civil war.

This shocked everyone as Abiy subverted the usual oppressive stereotype of Ethiopian Prime Ministers and seemed to offer more than just unrest/disorder. The conflict started on the 4<sup>th</sup> of November, when Ethiopian Prime Minister Abiy Ahmed ordered a military offensive against regional forces in Tigray, this was in response to an attack on a military base housing government troops in Tigray. The escalation came after months of feuding between Mr Abiy's government and leaders of Tigray's dominant political party.

# SPORT

## RUGBY

### Internationals are back!

The Autumn Internationals are right around the corner and this would be the team who I would to select as England first 23



England Vs Georgia (14th November 2020)



1. **Joe Marler**- (Harlequins)
2. **Luke Cowan-Dickie**- (Exeter)
3. **Kyle Sinckler**- (Bristol)
4. **Maro Itoje** – (Saracens)
5. **Courtney Lawes**- (Northampton)
6. **Tom Curry**- (Sale)
7. **Sam Underhill**- (Bath)
8. **Mark Wilson**- (Newcastle)
9. **Alex Mitchell**- (Northampton)
10. **Joe Simmonds**- (Exeter)
11. **Jonny May**- (Gloucester)
12. **Manu Tuilagi**- (Sale)
13. **Henry Slade**- (Exeter)
14. **Jack Knowles**- (Exeter)
15. **Antony Watson**- (Bath)

#### Subs:

16. **Harry Thacker**- (Bristol)
17. **Ellis Genge**- (Leicester)
18. **Beno Obano**- (Bath)
19. **Jonny Hill**- (Exeter)
20. **Jack Willis**- (Wasps)
21. **Ollie Lawrence**- (Worcester)
22. **Danny Care**- (Harlequins)
23. **Joe Marchant** – (Harlequins)

International rugby is back in action, it commenced with Wales vs Ireland under the Friday night lights on an over-cast day. This was followed by the Italy vs Scotland and the England vs Georgia game. Unfortunately, the France vs Fiji game was cancelled due to some of the Fijian national team testing positive for Covid-19.

As someone who loves watching rugby, I only could watch 15 minutes of the England vs Georgia game. This was because of the dull game employed by Jones and Farrell, due to the over kicking and the uninspiring work when ball is in hand. On countless opportunities where space could be exploited, the single mindedness of the England half back pair led to wasted talent of the rest of the backs.

This was also apparent in the Ireland vs Wales game where the England pack gave an incredible performance, but the hard work was ruined by the constant barrage of kicks by the England fly half leading to nothing but a loss of possession. Over the few games so far, it's clear to see that Itoje, Underhill, Curry, Launchbury, George and Mako Vunipola are on unbelievable form and are driving the pack forwards. I would like to see Simmonds come in at 8 to add another dynamic runner. For England to beat the Boks or the Kiwis and become the best in the world again, Jones needs to employ a more imaginative and exploiting half back combo to burst onto the scene. To make a flowing game that excites viewers and makes for a better, smarter game.

# Film Recommendations

## A) Movies to watch with your parents without regretting life itself

### Love Actually (2003)

The ultimate Christmas rom-com, Love Actually's outstanding cast (including Emma Thompson, Alan Rickman, Liam Neeson, Hugh Grant, Colin Firth, Keira Nightly and many more,) follows ten intertwined stories around the most festive time of the year in London. Possibly considered problematic at times in 2020, I think it's acceptable to look past the few controversial scenes to appreciate the brilliantly funny screenwriting and incredible acting performances. Particularly, I find that Emma Thompson's subline acting performance in the final 10 minutes, although it may be a complete shift in tone from the rest of the light-hearted comedic movie, is genuinely iconic in making us despise the character of the late-Alan Rickman. Similarly, a young Thomas Brodie-Sangster chasing after his first love with such a triumphant score has never made me want to run through an airport more. Finally, Boris Johnson can move aside as Hugh Grant dancing around 10 Downing Street to 'Jump' proves him to be the best prime minister of the century. This is undoubtedly a must watch, modern Christmas classic, providing a warm atmosphere in the cold season. Age rating: 15



Christmas  
Films



### Little Women (2019)

Writer-director Greta Gerwig (Lady Bird) bravely took on adapting Louisa May Alcott's beloved books into a completely fresh adaption with modern relevancy for a new generation. Set in 19<sup>th</sup> century Massachusetts, it follows the growth of the four March sisters (Saoirse Ronan, Florence Pugh, Emma Watson, Eliza Scanlen) as they reflect on the events of their childhood and its ripple effects into young adulthood. Masterfully directed, Gerwig captures the beautiful, unifying essence of the story, along with the warmth and intimacy that was mirrored in her previous film 'Lady Bird'. While I'm still bitter of it being robbed of best director, its message is timeless and well deserving of the 6 Academy award nominations as Saoirse Ronan takes on an iconic role with admirable elegance and truthfulness while Florence Pugh shines as Amy, making the youngest sister developed like none before and *actually likeable*. *The film follows its characters through many different seasons, but evokes the comforting presence we all*

*want during Christmas time as the primary theme throughout is family and the love between sisters - even as someone with only brothers, I still connected to the story and found it greatly moving.* Age rating: PG



## The Chronicles of Narnia (2005)

Another loved book to movie adaptation, this charming modern-family-classic takes on C.S Lewis' well favoured book series. The story follows the four Pevensie siblings who are sent away into the countryside after bombings in London during WW2, who then discover a magical land hidden in the back of their wardrobe: Narnia. Boasting timeless messages, the action and adventure keeps you enthralled while remaining rooted in its core beliefs of the importance of family. The scope, depth and glorious wonder of Lewis' world is entirely captured in impres-

sive CGI, as well as a remarkably perfect cast and one of my favourite, most enchanting soundtracks of all time. It also made me search the back of every wardrobe I owned for many, many years. Age rating: PG

### B) New and upcoming

## The Prom (2020)

Arriving 11 December on Netflix, this adaptation of the Tony-nominated Broadway musical shines with a star studded cast including James Cordon, Nicole Kidman and Meryl Streep. Directed by the ever-so-eccentric Ryan Murphy (Glee, American Horror Story), this story follows a teenage girl in small town Indiana who's been banned from attending the school prom with her girlfriend. In order to revive their reputations after a career-killing opening night of their new musical, three fully glammed and fully wild Broadway divas take on the small minds of a small town in attempt to get the girl a



Prom she deserves. It has received mixed reviews, ranging from "pure joy" to "a dumpster fire", this movie definitely isn't for those with a hatred for self-aware (but still prevailing) cheesy glitz. If nothing else, watch the trailer – even Mrs Windrum loved it (and she is far from a fan of most musicals!) Age rating: 12

# Fashion Weekly

We all have our own ideas and opinions of what is fashionable, but what do the professionals say? Littered in almost every shop of every library of every town are magazines talking about the trends of fashions. Although many of you may not even think to pick one up and give them a read, you'd be surprised how much fashion influences our everyday lives.

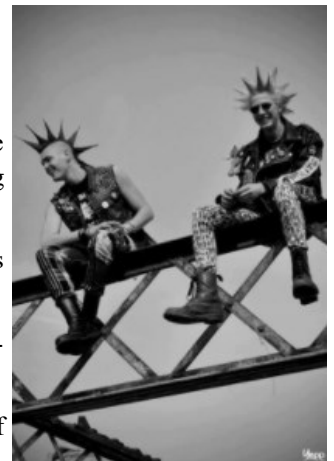
Whatever brand you shop, whether that is fast fashion like Topshop or Urban-Outfitters, trendy Levi's or Vans or something more mod like Dr Martens or Lazy Oaf, they all have something in common. Expression. Your choice of attire has a voice and should emulate whatever you want to be without fear of judgment. So enough of the pleasantries, let's get into the nitty gritty of current trends and predictions for where fashion will take us in 2021.

**“In order to be irreplaceable, one must always be different.”**

-Coco Chanel

## Top 5 Fashion Trends of 2020

1. **Layered Turtlenecks**—The Christmas season is closing in, and cuddly warm layers are in demand. Either muted colour combinations or eccentric patterns you can't go wrong with a jumper over a turtleneck.
2. **Oversized Victorian Sleeves**—19th century is all about casting illusions whether that is a slimmer waist or a exuding femininity in your ensemble.
3. **Chunky boots**—Grunge from the punk era are coming back in a new way. And specifically, big bold platform boots to strut in and make your look effortlessly cool.
4. **Chains, Chains and even more chains**—Chain necklaces or chain belts, a little bit of edge won't hurt.
5. **Bucket Hats**—What can go wrong with a bucket hat? Versatile and trendy, you won't be disappointed.



## What is to be expected in the new decade?

1. **Bell-Bottoms**—Fashion comes back around frequently, so rethink about those skinny jeans in your cupboard upon the New Year.
2. **Floral Prints**—The Swinging 60s are taking center stage so be sure to make some room for daises here and there.
3. **Masks**—To no-one's surprise however, masks are already a big part of our new life amidst the national pandemic so it will be interesting to see how the styling of masks will alter
4. **Androgyny for all** — Xina Giatas predicts that one of the biggest trends of the next decade will be embracing boldness and breaking conventions when it comes to style.

So what trends are you hoping for to become the next craze of clothing?

—Amelia Cole

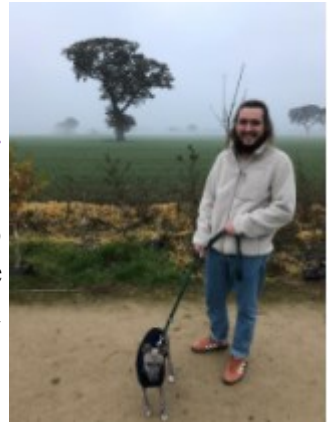
# Interviews for Intellectuals

So, for this week's interview we have Mr Ellum, a wonderful media teacher!

## 1. If you had a week to live what would you do with your time and why?

Pulling no punches with the opening question! I'd probably want to spend every last moment of it doing the things I love, so I'd find the most remote place I can to hike and explore, grab my partner, dog and books, then settle in there like a little hermit.

Maybe a skydive too. I'm terrified of heights, but there's nothing to stop me now!



## 2. If you could turn into your partner for a day what would you do and why?

My partner's pretty creative, so I'd want to put that to good use. Maybe I'd crochet a fetching scarf and glove combo to wow everyone when I got my own body back...

## 3. How long do you think you could last in a zombie apocalypse and how would you manage?

The eternal question! I've seen my fair share of zombie media, which I'm sure we'll agree, is the first step on the zombie apocalypse training scheme. I'd want to barricade myself in somewhere and wait for all of this to blow over (spot the reference!). I'd give myself two weeks until the food runs out, because it's been a long time since I went for a jog and I doubt I could make it to the shop and back without being caught...

## 4. What did you think was really cool when you were younger but isn't cool now?

Pogs. They were all the rage when I was a kid, and we collected them in ring-binder folders like trading cards and then... did nothing with them. I defy anyone to tell me what game we were supposed to be playing with them – they were far too flimsy to do anything with! This was in the 90s, so I'd put money on there being 'Space Jam' ones, which I guess would make them back in style again...

## 5. If you could know the 100% truth to one question what would it be and why?

Intriguing... Would it be a cliché to go for 'Is there anyone else out there?' If you stop and stare at the night sky, it's almost impossible not to feel dizzy at the immensity of it all. Knowing there are other creatures muddling along on another planet would be a comforting thought.

## 6. Stupidest/ silly thing you've seen someone do/ say.

'Does that book have words in it?'

Cue me slowly lifting my eyes up from the page and raising a sarcastic eyebrow. A slip of the tongue from my partner, but it makes me laugh to think about.

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7. What would be your one law/ rule you could enforce on everyone and they all had to obey?

The power! I'll go with an act of kindness a day, like getting your five fruit and veg; everyone has the power to do it and it's always nice to be on the receiving end.

8. Pet peeve that you wish you could get rid of because it dampens your life?

Litter... I may not look it, but I'm fastidiously tidy, so walking into a room or space full of litter always dampens my mood. Put your litter away, people!

I'll get off my soapbox now.

9. Any ridiculous goals in life?

Publish a book! I write a lot but getting a piece of writing into a publishable state takes an enormous amount of time. Maybe I'll do it one day, when I've finished reading everyone else's books first...

10. If you could be good at one sport what would it be and why?

Cycling. I used to cycle all the time where I used to live, and there's nothing like flying down country roads under nothing but your own steam. I'd want to be good at that and cycle off on some ridiculous journey from John O'Groats to Cape Town.

# The Food Fanatic

*Recipe of the  
Month: Star-  
Struck Mince Pies*

The joys of making your own mince pies are many. They bring both seasonal joy and that of the culinary variety. I find that being able to control the mincemeat is key; most shop mince pies can be too sweet or lacking in flavour. Whether you make your own from scratch or make amendments to shop-bought mincemeat, it's a delight to adjust your mince pies to your own tastes and preferences.

## Ingredients: (Makes 24)

- 240g plain flour
- 120g butter
- Pinch of salt
- Juice of 1 orange
- Approx. 200g of mincemeat\*
- 1 egg, beaten with a splash of milk, to glaze (optional)

\*for the mincemeat I would recommend either making your own, or buying good quality shop stuff, adding a grated apple, some flaked almonds and a couple teaspoons of orange juice.

## Method:

1. Sieve the flour and salt into a bowl, then rub in the butter until it resembles fine breadcrumbs. Put into the freezer to rest for 15 minutes. Mix the orange juice with 5-6 tablespoons of water, then leave in the fridge to cool.
  2. Remove your flour-butter mixture from the freezer and make a well in the centre. Gradually add your liquid, not folding in the flour but letting it gradually fall stick to the ball of dough you are creating by adding the liquid and working it around with a fork. Be careful, you don't want to overwork the pastry or get it too wet, so you can add small amounts of extra liquid if it's not coming together, but once it has formed a dough, wrap it in clingfilm and leave to rest in the fridge for 30 minutes.
  3. Preheat oven to 220°C/200°C fan. Roll out your pastry on a well-floured surface. You want it thin, but don't overdo it, a delicate casing for the mincemeat is ideal, you don't want them drowning in pastry. Cut out 24 circles and 24 stars. Press the circles gently into greased muffin tins, then fill with a heaped teaspoon of mincemeat (you don't want to under-fill, however if you add too much the liquid will ooze out when you bake them and make them a nightmare to remove from the tins.) Top each pie with a star, then glaze (this is an optional step, the pies in the photo are not glazed.)
- \* Bake for 10-15 minutes until golden brown. Once baked, immediately remove from tin, using a knife to pop them out (you don't want to leave them in the tin because any overflowed mincemeat will stick to the tin, making it difficult to remove.) Leave to cool on a wire rack or serve warm.

