

## Burford School News

Two members, Alan Peates and Kevin Smart, of the Wychwood Masonic Lodge joined a Sixth Form assembly at Burford School to present a tenor saxophone to the school (see photograph). This was received on behalf of the music department by Cameron Geekie currently a member of the school jazz band and orchestra. Members of the Masonic Lodge had learnt from Mr Frankcom, that there was a desperate need for a tenor saxophone as without it a school jazz band could not be formed, and the cost of the instrument was prohibitive. The members volunteered to raise funds to buy the school the instrument amounting to nearly £1,000.

### All That Jazz

Kevin Smart, Immediate Past Master of the Lodge (accompanied by his son Nathan aged 4 years) said; "The Members enjoy supporting local youth in any way they can and are very much looking forward to the next performance of the jazz band"

Alan Peates, Chairman of the Charity Fund raising committee said, "We have about 50 members in the Lodge raising money for both national and local charities. In fact Masons throughout the country are the second-largest fund raisers for charities, the first being the National Lottery. It is a great honour to



**Back row left to right:** Mr J Meridew - Mr S Frankcom - Mr S Norridge -, Mr Alan Peates  
**Front row left to right** Mr Kevin Smart -, Cameron Geekie, Nathan Smart

be able to support local youth and we very much look forward to hearing Cameron playing." Cameron's musical instruments at present include the clarinet, voice and piano, he said; "Having the chance to play the new tenor saxophone is a fantastic opportunity which

I know will develop my musical ability."

### Come Dine With Me

At the start of November, three members of the Sixth Form had an idea! The idea was to hold a *Come Dine With Me* competition for charity. Over four weeks, six groups would battle it out to become the champion. A plethora of culinary creations were to be cooked, some adventurous and some not quite as successful as others.

Each team consists of two people and each group consists of four teams, with each team hosting a night for the other three teams, wining and dining each other to their hearts' content. After every meal, voting slips denoting a mark out of ten for each group, are handed to the event organisers, Megan Toner and Doug Lyons, who will then compile the results. The winning team will be announced soon.

### Step into Sport

Step into Sport focuses on young people aged between 11 to 19 years and

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encourages them to undertake an involvement in sports leadership. Richard Stratford completed his Community Sports Leaders' Award whilst in the sixth form at Burford School. He was keen to put these skills into practice and continue his voluntary work with sports clubs.

By registering with the *Step into Sport* Passport he was able to receive recognition for his voluntary work whilst continuing his coaching.

Over the course of 20 months Richard accumulated over 100 hours of voluntary work, tennis coaching 6 to 10 year old children in the local villages. This was all done in Richard's own time mainly at



Mrs Haig presenting the certificate to Richard

weekends and occasionally after-school. Richard is now studying at Swansea University and hoping to carry on volunteering. Richard said: "I was already volunteering with tennis coaching before I found out about and joined the *Step into Sport* volunteering scheme and I am pleased that all the

hours I volunteered have now been formally recognised. I intend to continue for as long as my studies allow!" Mrs Haig, Head Teacher said, "I am very proud of Richard's achievement. He deserves this recognition and I am proud to be presenting him with his Silver certificate. He is one of few students to achieve this award in Oxfordshire."

**Mary Alcock**

## Baked Lamb with Oven Roasted Mediterranean Vegetables

*A taste of spring from our seasonal recipe (serves 6)*

3lb leg of lamb, bite-sized pieces  
2 tablespoons of cornflour  
2 onions, peeled and sliced  
4 cloves of garlic, finely chopped  
1 bunch of oregano, chopped  
1 bunch of marjoram, chopped  
1lb tomatoes, chopped  
2 tablespoons sugar  
7 fluid ozs red wine  
1 red and 1 yellow pepper, chopped  
1 courgette, chopped  
1 aubergine, chopped

Toss lamb in the cornflour with a generous amount of black pepper. Put in a flame-proof casserole dish. Brown the

meat in olive oil, set aside. Sauté the onions in 4 tablespoons of olive oil for 10 minutes, without colouring them. Add garlic and cook for 2 minutes. Return the meat to the casserole dish, add herbs, tomatoes, sugar and red wine. Bring to the boil and place, uncovered in the oven at gas mark 6, 400°F or 200°C.

Cook for 90 minutes until the lamb is tender. Shortly before the end toss the peppers, courgettes and aubergine lightly in olive oil. Place on a baking sheet and roast in the oven for 10 minutes.

Combine with the meat and serve.

**Anne Matthews**