

first edition

LAUNCH

Lutterworth College official student magazine



YouTube

why the obsession?

stress busters
on stage with Annie cast
the greatest christmas jumpers
is social media evil?
and more!

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Editorial

Welcome to the first edition of Launch.

This is the official Lutterworth College student magazine. It is completely student-made and student designed for you to know everything you need to about what's going on inside and outside the College!

Thanks for picking up a copy!

The Editorial Team.

Interview Mr Lane



Should being called to Mr Lane's room be something to worry about? Mr Lane is Head of Key Stage 3, so you would imagine he has authority and should be feared. When I walked into his office at the entrance to the Laurels, he is quick to welcome me and I am no longer nervous. In fact, that's what Mr Lane is always like; he puts you at ease with his friendly demeanor. As he explains, this is something that has been at the core of welcoming new Year 7s to the college for the first time. As a Year 8 myself, I know that the teachers here work hard to make me feel happy and welcome.

After a brief introductory chat, Mr

Lane talks about the new leaf turned at Lutterworth College. That new leaf? Key Stage 3. He was extremely open about his experience with Year 7, and it's clear he has really enjoyed moving forward this new era for our school. How did you feel about welcoming younger students to the college for the first time?

"I was initially quite excited. I have been working here since 2005, and have only ever taught Year 10 to Post 16 students."

What is the biggest difference that they bring?

"Year 7 are a ball of energy and have given me a few extra grey hairs!"

Jack Tansley, Year 8

Christmas is upon us and so are the jumpers!

We all know that everyone will be wearing a Christmas jumper at some point this festive season, so here are our favourites:



£12 ASDA George



£18 Boohoo.com



£30 Topman



£15 ASDA George



£15-£20 Next



£25 New Look

Why do young people love YouTube so much?

by Jessica Elson

If you look around your local CO-OP you will see how children's and teen magazines are no longer plastered with the usual bands and movie stars, but with YouTubers. And I'm asking the question, why? Firstly, YouTube is a form of social media in which people can upload and watch any video of their choosing. From gaming to baking and makeup to fitness the range of videos available for the public to watch is humongous. But why are these people who upload videos becoming so popular nowadays, and are they replacing pop and movie stars as role models? Back in 2005 when YouTube was first introduced, the number of overall video views that YouTube received in a day was around 8 million. Fast forward to 2014, and the site welcomed over 4 billion viewers each day and that figure is sure to have increased in the recent years. In 2013, research has shown that 55% of 8-11 year olds do watch YouTube and so do 77% of 12-15. This staggering number of child viewers means that something is appealing and reaching out to them to make them keep going back to the site and watching their favourite YouTubers. Zoella, a YouTuber, who has over 11 million subscribers is one of these people who now cover the magazines due to her popularity.

She appeals to the younger people the most but maybe it's not just her content that she posts that makes her so watchable, but the very way that people are able to know everything about her life. Zoella is seen as the perfect young woman with good looks, nice house, the best boyfriend and is able to get any item of clothing or makeup that she desires. All of this makes young people want to be exactly like her so they watch her videos to find out how.

Could the fact that people are able to know everything about her be the reason for her to be more influential than the popstars, because it is easier to connect and follow them?

PewDiePie (Felix Kjellberg) has an astonishing over 50 million subscribers on YouTube, over 8 million followers on twitter and over 10 million on Instagram.

To add to this, PewDiePie was named one of the "The World's 100 Most Influential People" by Time Magazine. This purely demonstrates how YouTubers are beginning to take over the world as well as YouTube.

It is clear to see that YouTube will continue to expand and develop as time goes on as it gives people the chance to watch and look up to someone that isn't necessarily tainted by PR and managers as after all, these YouTubers are just ordinary people who started in their bedrooms. Honestly, I don't think that YouTube taking over is a bad thing as children are now able to admire all types of people who are just being themselves and aren't afraid to show the world.



The Annie Production

During the past couple of months the Performing Arts faculty have been working on the production of Annie to showcase at the end of the year. The first auditions began in the last week of June, last school year and continued through until the first few weeks of the new term.

Drama and dance teachers, Mrs Wrighton, Mr Rolfe, Ms. Raywood and Miss Horton have been non-stop working to make sure the end product is as good as the original show. Year 11 student, Yasmin Rudkin, is helping the team choreograph the show which is pretty impressive for a 15 year old.

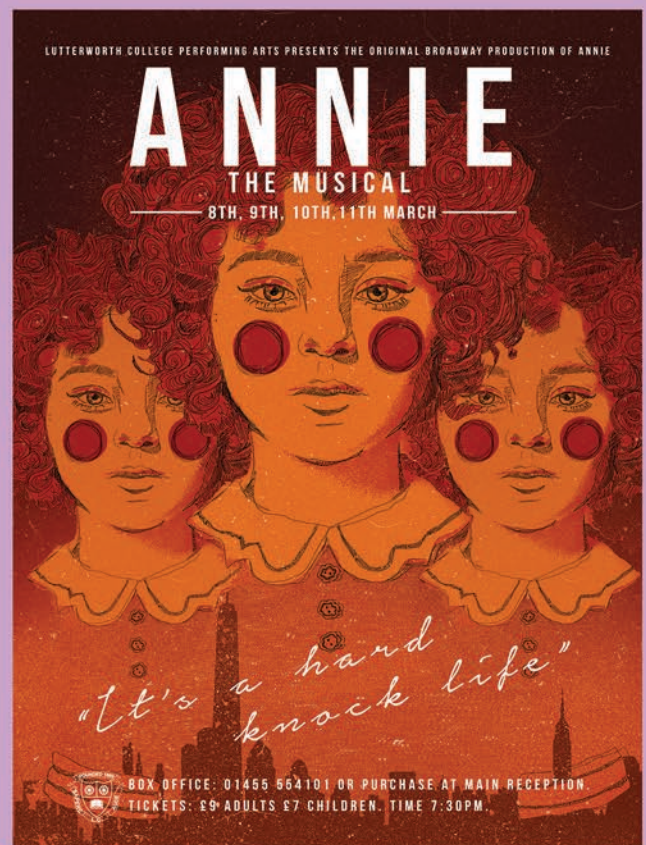
The cast list was released two months ago with year 7, Drew Gurney, playing the leading role of Annie, along with a supporting cast full of year 7s, 8s, 10s, 11s, 12s and 13s. Even some of the writers at the magazine are taking part.

Rehearsals started a few weeks ago, every Tuesday and Thursday and the cast and crew have even started going into the hall to rehearse during their lunchtime to get the production completely flawless.

You may have even been lucky enough to see a preview of the show at the Lutterworth Light Switch on where some cast members performed 'Hard Knock Life' for everyone attending.

The main shows are happening on the 8th, 9th, 10th and 11th of March. So if you're interested in seeing the show then make sure to get tickets while you still can!

Tickets can be bought from main reception for £7.00 for a child and for an adult it's £9.



Is social media as corrupting as



we think?



by Katie Rowley

I decided to write my first newspaper article on social media. Don't worry I'm not going to start lecturing you on privacy or reading the terms and conditions. Instead, I'm going to pick apart something that really annoys me. When adults assume that just because us teenagers spend time on social media, it must mean we are unsociable, ignorant twerps or that we are self obsessed, attention-seeking brats.

So I Googled 'how social media affects youth' and what did I find but biased articles weighing up the pros and cons of social media usage among young people; with some writers using the cons to make the positives completely irrelevant.

What these short-sighted articles fail to acknowledge is the benefits of social media. From education, communication and social benefits to empowerment through information about voting or how to join pressure groups or support charities; social media is for me a powerful commodity to have at our fingertips. In fact, according to experts access to social media can improve grades with 59% of students discussing educational topics and 50% sharing views and tips on school assignments via social media.

On the other hand, can social media enable cheating or even make grades suffer. A study found that those online whilst studying have lower grades by as much as 20%.

All of these contradict the points made in the pros and basically add up to say that social media is a distraction that takes us away from studying hard and effectively. While I agree it can be tricky to focus with social media pestering your brain at times, but only in some cases if you lack determination and drive to succeed.

Lets face it, distraction and procrastination are not modern phenomenons. What did my parents do? Well let's see, my Dad raced bikes through back fields and left school with one 'O level' (the old form of GCSEs) and my Mum went night clubbing and out enjoying herself when she really should have been revising at home.

What I'm trying to say is teens will do as well as they want to in school whether social media is around or not. The only thing social media has changed is how we distract ourselves from school, it has not invented distraction.

So what about politics and awareness of the world? Social media can increase voter participation because it is quick and easy to mobilise people to care and distribute information to help them formulate their views. So here social media empowers people to change the world. As long as you are clear that some information may not be completely true and that you need to read around to stay accurately informed.

The main strength has to be about social skills. Social media is key to communication with friends, strengthening relationships and staying in touch. However, it can enable cyber bullying and fuel the need for instant gratification, or even lead to mental health issues. I was shocked to read that 47% of people aged 18-34 use social media to text at meal times. Not so social after all!

It is clear that young children are vulnerable on the internet but bullying has always been around. It's just the way it's perpetrated that's changed, that's all. Yes a lot of people do get cyber bullied, but surely that's down to the bully and their personality rather than the medium that is used to bully them. If they wrote nasty and offensive letters you wouldn't be saying the postal service was a bad thing because they delivered the message would you?

Sometimes it's clear that the only thing you can think to blame it on is social media? Perhaps it's just more recognised and sensationalised more now by the press. Maybe we should be looking a bit wider before we single out social media. If you want to post a million selfies a day then do it- some people will always find issues with you but you shouldn't let them get in the way of your self-worth- if your grandparents tell you you're unsociable then ask them how can that be true when I'm socialising right now with my friends? Just be you.

How to combat school stress...

It's the end of the first term, and it's been full-on. The stress of getting your head down is hard to overcome, and can cause a lot of distress in young people. Assessment deadlines are always looming and revision for mocks and exams feels like a constant burden, but we've put together some tips and coping methods to help you combat the school stress.

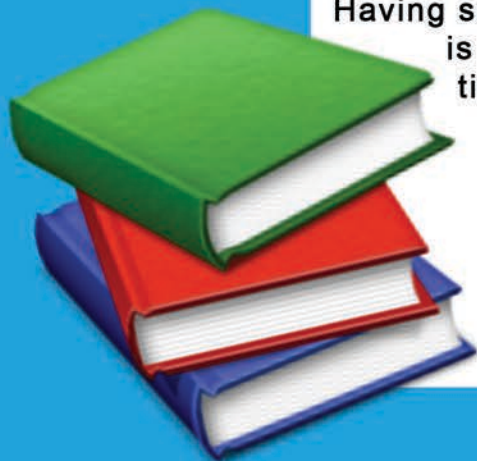
1. Use your phone calendar to remind you of deadlines.

You can use your calendar and reminders to send you notifications at any time you set. You can use this feature to set alarms for when you want to start doing pieces of work so you don't get behind in your subjects. It's a useful trick to ensure you don't forget to do your homework.



2. Get organised!

Buy calendars, highlighters and post-its - anything that will make your revision notes and classwork easier to read and more fun for you! Having set timetables for revision and schoolwork is a sure fire way to get everything done on time and before Sunday night!



4. Make it fun!

You'll never get out of a stressed mindset if you don't associate anything positive with school. It's important to at least try to enjoy yourself at school. You'll feel more relaxed coming into school, and therefore, less stressed and in a way better mindset to learn!



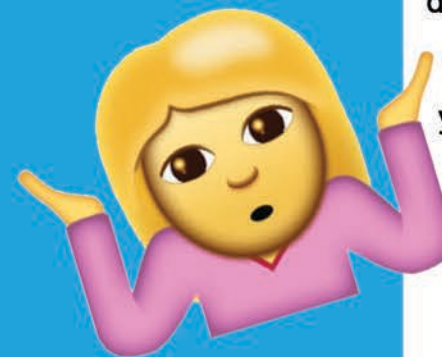
3. Know your learning type.

No matter how much you revise, if your methods don't match your mind, you won't be able to learn in the best way you can. There are three main groups of learners: visual, auditory, and kinesthetic, and there are loads of tests you can take online to find out which type you are. If you're a visual learner, you'll learn best with things such as cue cards, posters, and diagrams. If you're auditory, try recording yourself reciting notes, then play them back to yourself. If you're kinesthetic, you'll learn best by doing activities to do with your subject.



5. Know that failure is good...sort of.

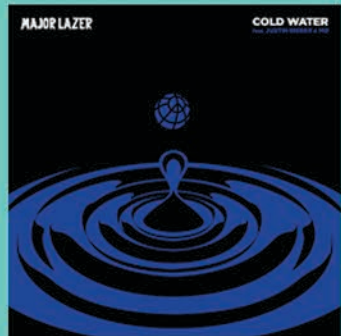
This one sounds mad, but trust me here. When you don't do great in a test, it's not the end of the world; it's almost a good thing. Your teacher will give you feedback which is vital in helping you see where you went wrong, and how you can improve it. You might roll your eyes at your teachers' marking, but you definitely shouldn't ignore it, and you'll save yourself a lot of stress if you work on improving in the aspects you went wrong in.



OUR PICKS

this term's best bits

SONG!



Cold Water -
Justin Bieber
Major Lazer
MO

GUILTY PLEASURE OR NOT,
WE ALL LOVE A BIT OF
JUSTIN!

ALBUM!



Wild World -
Bastille

THE INDIE ROCKERS ARE
BACK WITH THEIR LONG
AWAITED SOPHOMORE
ALBUM.

BOOK!



**Harry Potter
The Cursed Child
- Jack Thorne**

FANS OF J.K. ROWLING'S
FRANCHISE WILL ADORE THE
BOOK VERSION OF THE
WEST-END SHOW.

FILM!



**FANSTASTIC
BEASTS**

THE WIZARDING WORLD IS
BACK! ALONG WITH THE
CURSED CHILD, THIS YEAR
HAS BROUGHT A NEW FILM
FROM THIS UNIVERSE.

SERIES!



Stranger Things
- Netflix

THIS SHOW HAS TAKEN OVER
SOCIAL MEDIA FOR THE PAST
FEW MONTHS, AND RIGHTLY
SO! WATCH THE THRILLER
ON NETFLIX RIGHT NOW.

VIDEO!



**13 Colours the
Human Eye Can't See**
- Jonah Green

THIS VIDEO WILL BLOW
YOUR MIND - YOU'LL BE
WANTING TO SEE OUT OF
THE EYES OF A BUTTERFLY!

GAME!



Fifa 17 -
EA Sports

WITH THE ADDED GAMEPLAY
OF 'THE JOURNEY', THIS IS
THE BEST VERSION OF THE
CLASSIC GAME YET.

FOOD!



Pizza Pot Pie -

MELTED CHEESE, TOMATO
MARINADE, ALL IN THE
STYLE OF A POT PIE; THIS
VIRAL FOOD TREND IS IRRE-
SISTABLE.

Magic Materials

By Jack Partridge and Thomas Cowperthwaite



Lutterworth College students investigating homemade reinforced concrete at St Paul's School, London.

Jack Partridge with the lowdown on his recent school visit to London independent school St Paul's, where Year 10 students investigated the properties of different materials.

Upon arrival at St Paul's school, our first impression of the school building was of its incredible size, the main school building was four storeys high. This enormous, modern complex was to be the venue for our three-day study visit.

After a tour of the boarding house and common room, we met other students in the lecture theatre for an introduction to the world of materials science. The course, led by Dr Diane Aston and Dr James Perkins, was an opportunity to inspire science-minded students to think seriously about science as a future career. Our mentors had professional backgrounds and shared insights in to their lives in science. They even managed to turn our meal into an opportunity to look at science with a team building challenge involving building bridges with pizza boxes, then judging them by how much weight they could support and how "bridge-like" they looked.

The next day we took part in a range of sessions looking at characterising and identify materials using properties that we can't necessarily see, optical microscopy and its limits and a visit to see the 43k scanning electron microscope. We also experimented with couscous to give more brittle qualities to Plasticine, Chewit bars and cut paper. We the next two sessions we learnt about composites and their properties before trying our hand at making our own reinforced concrete out of plaster of Paris and pieces of metal.

My favourite sessions gave us the opportunity to melt glass to make quite short but extra strong fiber-glass wires. After it had cooled, we hung weights off them to test their strength and ours came second after supporting 1.6kg with a cross-sectional area of just 1mm. We also destroyed metals in whatever way we could to test its elastic and plastic strength. This continued into the evening when we worked with the school's 6th-formers at the school and blew up several items with N_2 . They also showed us what nanoparticles did when included in sun cream, and that certain nanoparticles change colour when exposed to fluctuating temperatures.

The following day was a practical session and a note-taking theory session. The mentors and Dr Aston gave a talk on careers in the field of materials science as part of the penultimate section of the course.

The advice was inspiring and I think led everyone to consider a career in materials science even though many had never heard of it before. The experience was fantastic and all feel we gained a lot of knowledge and experience from the great people teaching



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Festive Food

Millionaire's Ice Cream

Bombe



Prep time- 1 hour, 15 mins plus 9 hours freezing

Serves- 10-12

Source: BBC Goodfood

Ingredients

250g digestive biscuits

50g butter, melted

200g dulce de leche or Carnation caramel

200g chocolate ice cream (not soft-serve)

300g caramel or vanilla ice cream (not soft-serve)

4 x 121g bags Maltesers

150ml double cream

200g bar dark chocolate, finely chopped

To serve

holly, to decorate (optional)

icing sugar, to serve (optional)

Method

Line a 1.2-litre pudding bowl with a double layer of cling film, leaving plenty overhanging, and make a space for the bowl in the freezer. Put the biscuits in a food processor and blitz until they resemble fine crumbs. Add the butter and 2 tbsp caramel, and blend until well mixed. Save about 3 tbsp for the top and tip the rest into the lined pudding bowl. Use the back of a spoon to press evenly over the base and up the sides of the bowl. Freeze for 30 mins.

Remove the chocolate ice cream from the freezer and allow it to soften at room temperature for 10 mins.

Remove the pudding bowl from the freezer too (the biscuits should be firm by now.) Spoon the ice cream into the biscuit-lined bowl, packing it into the base. Spoon over the remaining caramel, spreading it to the biscuit walls. Return to the freezer for 30 mins.

Remove the caramel ice cream and allow it to soften for 10 mins. Meanwhile, tip 75g Maltesers into a bowl and lightly crush with the end of a rolling pin, leaving some chunky bits. Add the ice cream to the bowl and stir through the Malteser pieces – work quickly so the ice cream doesn't melt too much. Remove the pudding bowl from the freezer and tip in the Malteser ice cream, spreading it to completely fill the bowl, then level the top. Scatter with the remaining biscuit crumbs. Return to the freezer for at least 4 hrs (or for up to 2 weeks).

Put the cream in a pan and heat until steaming hot but not boiling. Put the chocolate in a large bowl and pour over the cream. Leave to stand for 1-2 mins, then stir to make a smooth ganache. Set aside to cool until the sauce thickens to a spreadable consistency (you can speed this up by putting it in the fridge, but remember to stir it every 5-10 mins or it will set around the edges).

Remove the pudding bowl from the freezer. Turn it onto a plate and remove the bowl and cling film. Spread half the chocolate ganache all over the pudding and, as quickly as you can, stick the remaining Maltesers all over the surface – this is easiest if you start around the bottom and work your way up in layers. The chocolate ganache will start to set, so use a little more from the bowl to make the Maltesers stick. Once covered, return to the freezer for at least a further 4 hrs (or for up to 3 days), removing it 10 mins before serving. Top with a dusting of icing sugar and a sprig of holly, if you like.



THANK YOU FOR READING

*All of these people worked hard
in getting this magazine out:*

*Festive Foods,
Social Media*

Katie Rowley

Jess Elson

*Youtube,
Christmas Jumpers*

*Editor, Our Picks,
Front Cover*

Dylan Clarke

Cat Wall

*Editor, Our Picks,
How to stop stress*

Magic of Materials

Jack Partridge

Chloe Hodges

*Annie Auditions,
Sub-editor*

Mr Lane Interview

Jack Tansley

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Sub-Editor

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Front Cover Photo