



The Friends of
Queen Elizabeth's

The 2024 FQE

Founder's Day Fete

Saturday 15th June 2024
1pm – 4.30pm



rayneressex.com

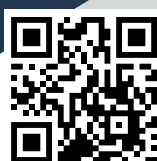


Rayner Essex is proud to support

Queen Elizabeth's School

Client-focused accountancy solutions

- > Audit & Assurance
- > Accounting & Bookkeeping
- > International Expansion
- > Tax Services
- > VAT Returns & Advice
- > Corporate Finance
- > Payroll
- > Making Tax Digital



Putting you first

Building relationships beyond numbers

London Office	St. Albans Office
020 7388 2641	01727 833 222
th@rayneressex.com	fh@rayneressex.com

Contents

- 02 Programme of the day
- 04 Fete map
- 06 A welcome from the Headmaster
- 08 Help us hit the target!
- 09 A year well done
- 13 Founder's Day: the very definition of summer at QE – the School Captain writes
- 14 Goldfish and bunting: how our fete began
- 16 The Robert Dudley Studio
- 19 *Queen Elizabeth's School, Barnet: 1573-2023* – buy your copy
- 23 A chance to do extraordinary and unforgettable things
- 24 Food at the fete: sweets from the east and much more
- 30 Hailing the volunteers
- 35 One of our own: remembering Diane Mason
- 37 QE in the community
- 38 Our donors and sponsors
- 40 FQE Fete Sub-Committee



The Friends of
Queen Elizabeth's

Queen Elizabeth's School
Queen's Road,
Barnet, Hertfordshire
EN5 4DQ

☎ 020 8441 4646
✉ enquiries@qebarnet.co.uk
📷 @qebarnet1573

Copyright © 2024 Queen Elizabeth's School, Barnet
Design: Edge Media (edge-media.co.uk)
Printing: Taylor Brothers (taylorbros.uk.com)

qebarnet.co.uk

Programme of the day

11:00am Founder's Day Service of Thanksgiving

ST JOHN THE BAPTIST CHURCH

12:30pm Roll Call and Reading of the School Chronicle

FRONT OF THE SCHOOL

1:00pm FOUNDER'S DAY FETE OPENS

Programme of Entertainment: all to take place on the stage

1:30pm QE massed Jazz Band and massed Wind Band

2:00pm Traditional Indian classical dance display
by Abhinaya Fine Arts – led by Bhavani Sigirisetti

2:15pm Night of Ulanbaatar
a popular Mongolian folk song by UK China Performing Arts
led by Joanna Hangyu Zhou

2:30pm Indian Bollywood Dance
by St Albans Bollywood – led by Anandana Nadhavajhala

2:45pm Traditional Chinese Gu Zheng
by UK China Performing Arts – led by Joanna Hangyu Zhou

3:00pm Yoga demonstration
by Yoga Sadharm Anandana

3:15pm Gymnastics demonstration
by North London Rhythmic Gymnastics Academy

3:30pm Traditional Indian classical dance display
by Abhinaya Fine Arts – led by Bhavani Sigirisetti

3:40pm Night of Ulanbaatar
A popular Mongolian folk song by UK China Performing Arts
led by Joanna Hangyu Zhou

3:50pm Gymnastics demonstration
by North London Rhythmic Gymnastics Academy

4:00pm Yoga demonstration
by Yoga Sadharm Anandana

4:10pm Traditional Chinese Gu Zheng
by UK China Performing Arts – led by Joanna Hangyu Zhou

4:20pm Indian Bollywood Dance
by St Albans Bollywood – led by Anandana Nadhavajhala

4:30pm FOUNDER'S DAY FETE CLOSES

1:00pm –4:00pm See **450 in Photos**, a new photographic display showing last year's anniversary celebrations, and the **Tudor Rose Crown**, an art project contributed to by every pupil in the School.
MAIN BUILDING

BOOK NOW!

Trustpilot
Ofsted Gold Provider
Ofsted Gold Provider

SCHOOL HOLIDAY CHILDCARE EXCLUSIVE DISCOUNT!

USE CODE: BARNET20

OPEN AT QUEEN ELIZABETH BOYS' SCHOOL THIS SUMMER HOLIDAYS!
Use code for an **EXTRA £20 off your booking!**
*Minimum of 2 days

Visit **barracudas.co.uk**
or call 01480 467 567

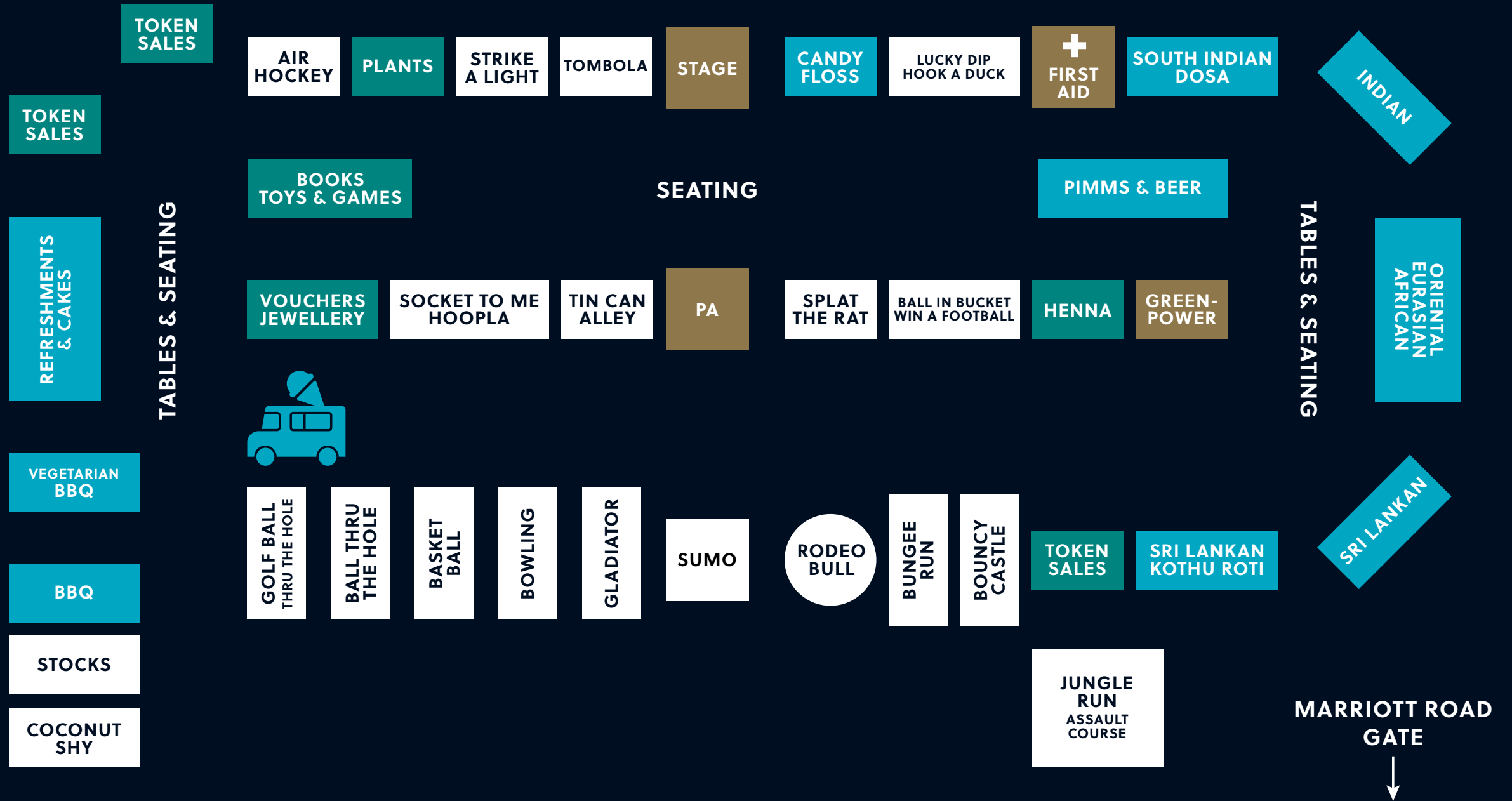
BARRACUDAS
Activity Day Camps

SCAN ME & LEARN MORE!

Fete Map

← QUEEN'S ROAD GATE

ASSEMBLY AREA FOR ROLL CALL





A welcome *from the Headmaster*

*Welcome to our alumni, boys, parents, staff and everyone else!
I hope you enjoy the Founder's Day fete.*

Founder's Day is always a highlight of the QE year. The more formal aspects, including the morning thanksgiving service in the parish church, give us the opportunity to reflect on more than 450 years of history. But the day is also very much a celebration of the QE of today, in all its rich diversity. Nowhere is that better seen than at the Friends of Queen Elizabeth's (FQE) fete, where the whole Elizabethan community come together to relax, sample the rich delights of our food stalls, and catch up with friends. Our 1573 royal charter established QE's deep roots as a Barnet school, so we are always delighted to welcome local residents among our guests.

There is, of course, another purpose to the fete: it is the biggest fundraiser of the year for the FQE charity. The funds raised are vital in helping us deliver improved facilities and extend opportunities for current pupils and future generations.

We have made extensive progress with our latest project: the creation of the 200-seat Robert Dudley Studio in the Main Building. An exciting development that enhances our drama facilities and provides a purpose-designed space for lectures and other spoken-word events, it will help improve boys' confidence and skills in oracy.

The studio is already equipped with tiered seating and the theatrical curtaining is ready. The next stage is to invest in the audio-visual equipment necessary to complete the venue. For that, we need your help: all proceeds from today will go towards meeting the cost of the lighting and sound equipment, so please be as generous as you can.

This academic year began with the School still marking our 450th anniversary. After our leavers did us proud in their A-levels, the Autumn Term featured several special events, such as a recording of our anniversary anthem, *And Be It Known*; at regular events, too – the Old Elizabethans Annual Reunion Dinner and our carol service – the anniversary was very much to the fore. Far from being an anti-climax after the anniversary excitement, 2024 has brought the fantastic news of 62 Oxbridge offers to QE pupils, shattering our previous record.

This School year has seen the launch of our digital strategy and roll-out of our 1:1 programme; already, the boys' use of tablet computers is opening up exciting opportunities for teaching and learning. Whether it is in boosting digital literacy or in promoting oracy, at QE we are always looking forward.

In closing, I give my warmest thanks to everyone who has worked hard to make the fete a success: the FQE Executive and Fete Committees, the many volunteers, the School staff and prefects, and all our sponsors and community partners.

With cordial wishes,

Neil Enright Headmaster



Help us hit the target!

Give via our dedicated Founder's Day JustGiving page

The JustGiving page provides an easy way for people to give to the work of FQE and help us achieve our Founder's Day 2024 target of £25,000. Just use the QR code below to go straight to the page and donate.

The Friends of Queen Elizabeth's – or FQE – is a registered charity which exists to support the School and its pupils.

Founded in 1966, it has a fantastic track record. In fact, over several decades, FQE has been at the heart of major capital projects which have transformed the School's campus into a superb learning environment.

The Charity seeks to ensure that pupils from all backgrounds can be provided with the best educational opportunities possible.

Thanks to a magnificent effort in 2023, we smashed our target. Founder's Day 2024 aims to build on that momentum, so FQE can continue to provide great facilities.



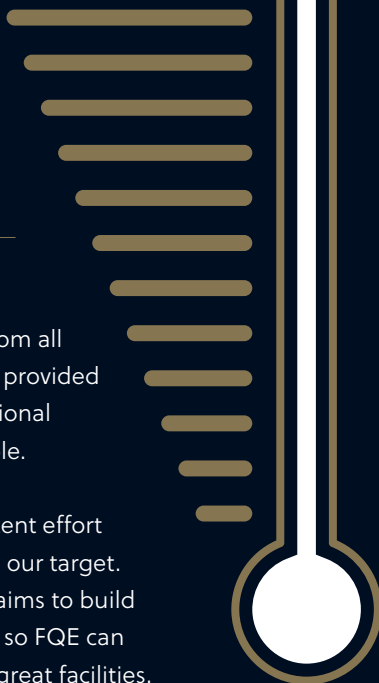
Donations are gratefully received.
Scan the QR code to access the online donation platform or visit:
www.justgiving.com/campaign/fqefoundersday2024

FQE is a registered charity, no. 289174



FQE

GOAL!



A year well done!

Looking back with gratitude on the 450th anniversary

With the dust now well and truly settled on QE's 450th anniversary, here is an overview of a year of joyful celebration that drew in the whole Elizabethan community.

After a royal visit from HRH The Duke of Gloucester heralded the anniversary late in 2022, the wider School community came together for two major events: the Service of Thanksgiving in Westminster Abbey on the actual anniversary – 24th March – and a very special 450th Anniversary Founder's Day this time last year.

But there was much more besides, including an anniversary photo of the whole School on Stapylton Field and countless creative smaller activities, from competitions and subject festivals to the planting of trees and bulbs.

Headmaster Neil Enright said: "Our anniversary year theme was 'thriving from ancient roots' – and thrive we certainly did. We look back with gratitude on a fantastic anniversary year. Countless people – boys, staff, alumni, parents, Governors and other friends – contributed to making it a resounding success: I thank them all."

The 2023 programme began with the launch of a new history, *Queen Elizabeth's School: 1573–2023*, written by former Headmaster Dr John Marincowitz (1999–2011).



Almost all boys and staff, and hundreds of guests, travelled to Westminster Abbey, where the service concluded with the premiere of *And Be It Known*, an anthem commissioned by the School from composer Howard Goodall.

The celebrations continued right to the end. The School's musicians gathered in The Friends' Recital Hall for a special recording of the Chamber Choir performing *And Be it Known*, used as the soundtrack

Founder's Day 2023 featured the planting of a time capsule intended for exhumation on the School's 500th anniversary in 2073 and the display of the Royal Charter.

Other annual events took on a celebratory anniversary theme, too, from the Elizabethan Union Dinner Debate to November's restyled Old Elizabethans Annual Reunion Dinner.



for a professionally produced anniversary video recording highlights of the year. The Service of Nine Lessons and Carols in Chipping Barnet parish church featured several innovative touches, including the first-ever congregational rendering of the new anthem.

Boys from Years 7 & 8 lined up in front of Main Building to spell out #QE450, bidding a colourful farewell to the anniversary year. The filming by an overhead drone brought a suitably 21st-century touch as the School now looks to its future – ready, as Howard Goodall put it, "fearless [to] meet the road ahead".

DISCOVER YOUR INNER ARTIST 14 WEEK ART COURSE

We are offering a great £15 discount per person if you sign up for Autumn Term and bring a friend.

As we run small classes our spaces get filled quickly so if you are interested get in touch and leave your details for our office to call you. Our friendly classes run 10am to 1pm or 2pm to 5pm every Wednesday for 7 weeks and then every Thursday for 7 weeks (14 in total).

We will cover Drawing, Oil Pastels, Water Colour, and Acrylics ending with an exhibition in week 14. Beginner or not this is a great way to learn improve your skills, have fun and make friends along the way. Visit our FB page for more info and to see some of the work we have created: The Seasons Art Class, Cockfosters, and Enfield.



TO CONTACT US YOU CAN CALL US 0204 542 7606 AND LEAVE YOUR DETAILS. SOMEONE FROM THE OFFICE WILL CONTACT YOU WITH FURTHER INFORMATION

Offer only applies when 2 people sign up together



Hearn's

A Family Business Since 1947



Regardless of the occasion, you can be sure to trust one of London's most respected coach operators to be your travel solution. Our 45 vehicles range from 16-57 seats and all are fitted with seat belts, air conditioning and many also benefit from toilets, DVD Players and Hot Drink Facilities. Having been established for over 70 years, we serve a wide range of clients from many sectors including:

- Schools & Universities
- Corporate Travel
- Charities & Organisations
- Film & TV
- Private Bookings

**"We would like to wish
Queen Elizabeth's School
every success with
The Founder's Day Fete"**



020 8954 5444
www.hearns-coaches.co.uk
admin@hearns-coaches.co.uk

Founder's Day: the very definition of summer at QE



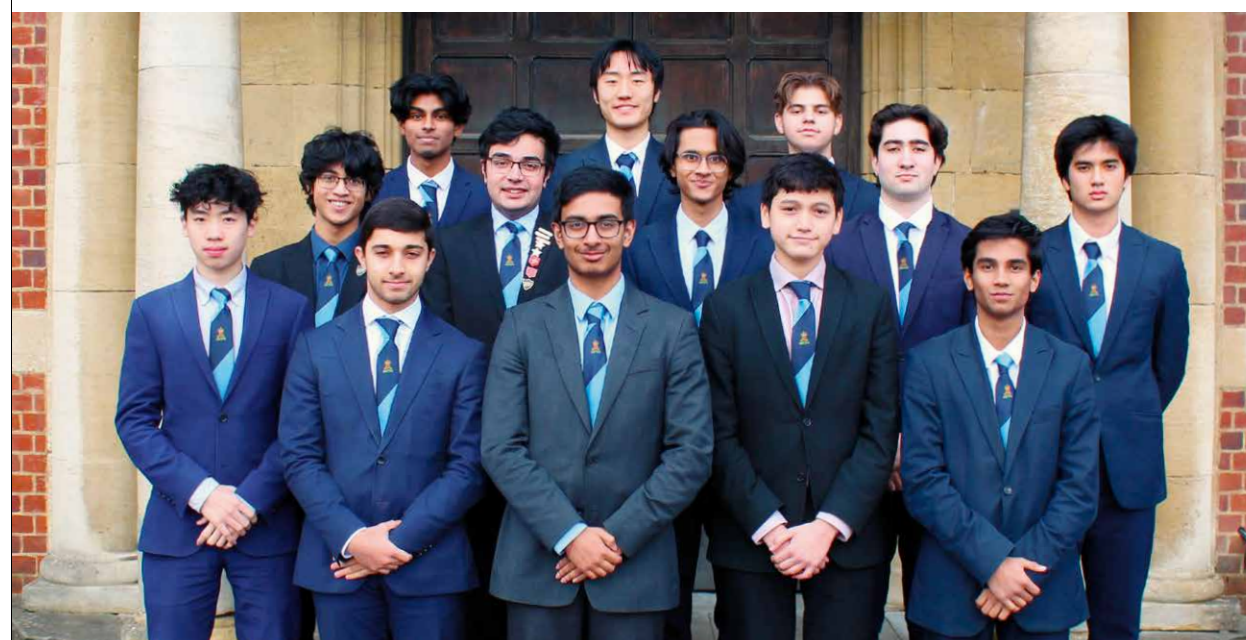
**Hi, everyone!
I'm Chanakya
and I'm the
School Captain
this year.**

It's been fantastic working with the prefect body; they are behind the scenes at so many of the School's events, and so much would not be possible without them. We have had prefects ensuring the smooth running of the QE Sevens rugby tournament, Senior Awards night, Leavers' Concert, carol service, HPV vaccinations, Careers Convention, and even a Harry Potter screening. The job is not glamorous and often goes unseen, variously including picking up litter in the rain, delivering letters to the local community, and putting up tables and stalls for the fete today.

Founder's Day is always a big event in the School calendar. I remember attending my first after my uniform fitting in Year 6: its colourful gazebos have defined summer at QE ever since.

But it's not just prefects that make the day possible: there's the force to be reckoned with that is FQE, the volunteers (often parents) running stalls, the Music department, the site staff, all those donating, and, of course, you! Today is a celebration of our collective ethos, and you are all part of what makes this such a wonderful community. That said, the best thing you can do to recognise the effort which has gone into today is to have fun. Walk around, try out the food and games (soak teachers in the stocks...), and enjoy yourselves!

**Chanakya Seetharam
School Captain 2024**



Goldfish and bunting: *how our fete began*

Generations of Elizabethans and their families have enjoyed Queen Elizabeth's School's fete, but when exactly did this cherished summer tradition begin?

While there had been earlier fetes on specific occasions, the answer appears to be that it started as an annual event on Saturday 23rd July 1966, with the caveat that it is not absolutely certain that one has been held every single year since.

The 1966 event differed in two key respects from that of today: it was held not on Founder's Day, but a week later, and it was organised by senior pupils, not by FQE. Foremost among those organisers was sixth-

former David Taylor (OE 1961–1966). His "very able leadership" was recognised in the *The Elizabethan*, December 1966, which added that "contrary to pessimism on Taylor's part, the sun shone brightly all day".

The event was arranged specifically as a fundraiser for adding a roof over the existing open swimming pool – an aim which, as David recalls, was not universally popular: "The problem was that the fundraising had been started some years earlier. The initial enthusiasm had waned as the growth of the fund failed to keep up with the rise in building costs."

Nonetheless, he launched himself into the work with energy, selling advertising space in the programme and organising attractions, from a coconut shy to a helium balloon race. Although David managed to dent Headmaster Tim Edwards' Bedford van, and although the

local scouts apparently never received back the bunting they lent for the occasion, the day itself generally went well. The "loyal group of helpers" who stayed behind to clear up did, however, face one final problem – what to do with the left-over prizes. "My lack of experience in the goldfish department had led me to overestimate wildly possible demand," writes David. To buy time, the surplus creatures were deposited in the changing rooms' communal bath. "On the Monday, form representatives were...given a supply of bagged goldfish to distribute to classmates as a small 'thank you'

from the Fete Committee. Whoever came up with that solution (not me), I am sure went on to better and greater things," he writes.

In 1971, there is the first record of the fete being a Friends event. The following year, celebrity TV presenter Michael Aspel opened the fete, while in 1973, QE's 400th anniversary year, a joint event with Queen Elizabeth's Girls' School took place. Then, in 1980, came the change that established the pattern of today: the fete, now run by FQE, was finally moved to coincide with Founder's Day.



1994



Now that The Robert Dudley Studio has taken shape, let's equip it to the highest standard

Help FQE "inspire young minds"

Work on QE's current major development project – creating The Robert Dudley Studio within the Main Building – is now largely complete, its tiered seating in place. What is missing is the audio-visual equipment that will transform the 200-seat facility from a functional assembly space into a powerful venue for drama and the spoken word.

The Headmaster says:

“For the boys to get the very best out of The Robert Dudley Studio, we really need to install professional-quality AV equipment, which is why we have made that our sole 2024 Founder's Day fundraising target. All proceeds from today will go directly towards the purchase – **so please be generous, whether through supporting our stall-holders, or by using the JustGiving facility [see p8]: we need your help!**”

“Here are the thoughts of our brilliant AV man, Indrajit,” adds Mr Enright. “Knowledgeable, dependable, and much-liked here, he has brought to bear his creativity on numerous projects.”



VIEW FROM THE SOUND DESK

Year 13's Indrajit Datta has always taken a keen interest in the School's AV, sound in particular, gradually shouldering greater and greater responsibility for supporting concerts and events.

Highlights included his role in recording QE's 450th anniversary anthem in The Friends' Recital Hall. "I was given complete autonomy with thousands of pounds of equipment and was really able to test myself.



"I also enjoyed producing concert recordings. We streamed some concerts live on YouTube for broader access." This started with the *Pianoathon* – part of virtual Founder's Day in 2021, during the pandemic. "The streaming was vital in raising the money needed for the new pianos."

A pianist himself, Indrajit has made good use of those instruments. His A-level Music composition, *Sonata for Live Piano and Electronics*, was a first for QE in blending digital technology with live performance. His electronic arrangement of Britney Spears' *Toxic* provided a rave-like neon spectacle at the Leavers' Concert.

Indrajit holds an offer to study Music and Sound Recording (Tonmeister) at the University of Surrey, his first-choice course. "My role at School has been fundamental in gaining knowledge and experience. I've been able to push the boundaries and use new techniques. I go into my degree feeling very confident and a step ahead."

THE NEXT GENERATION

Indrajit is leaving QE's AV in good hands, having been involved in training his successors. "The industry-standard microphones and

sound systems in the new Music building already mean future cohorts of pupils will gain meaningful insight into the use and maintenance of equipment used professionally in the 'real world'. The equipment in The Robert Dudley Studio will similarly allow them to be creative and ambitious, with the lighting great for understanding theatre arts. It will help take drama and the performing arts at QE to the next level. I can't wait to see how it turns out!" This rising generation is led by Ben Newton, Abhinav Sandeep and Chinmaya Dave (all Year 10).



EXPERT HELP FROM OE THEATRE DESIGNER

Alex Wardle
(1983–1990)

provided free professional advice

on The Robert Dudley Studio. His CV includes work on the award-winning Dorfman Theatre at the National Theatre and Sadler's Wells Theatre at Olympic Park. "I was keen to help the School make good decisions, as a well-planned drama space can be such an inspiration to young minds... perhaps producing directors, actors or designers in the future."

Robbie Hyland, Head of English:



"The English department are constantly looking for avenues to develop students' oracy skills: the link between speaking and thinking is

well known, and developing students' oracy is fundamental to pursuing and achieving free-thinking scholarship. The studio will help us accomplish this, strengthening oracy skills through activities from debate and discussion to presentation and performance, leaving a lasting legacy for future generations."

Crispin Bonham-Carter, Assistant Head (Pupil Involvement):



"The Robert Dudley Studio gives QE Drama an opportunity to develop a more intense style of drama. Many contemporary plays are written

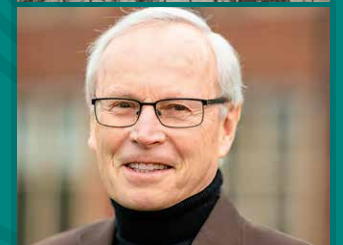
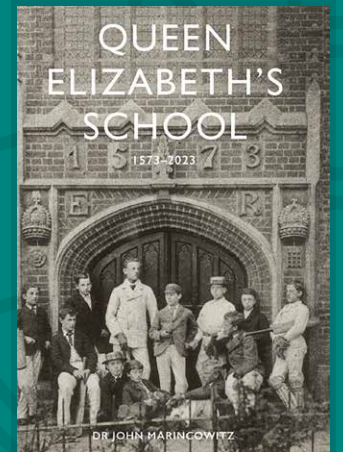
for studio spaces, and this will provide us with a great opportunity to stage new works. At the same time, the growing number of drama productions and drama clubs will have more space in which to rehearse and experiment."

QUEEN ELIZABETH'S SCHOOL, BARNET: 1573-2023

Buy your copy today

Former Headmaster John Marincowitz's book tells the vivid and fascinating story of Queen Elizabeth's School, Barnet, following its extraordinary journey, from its founding by Royal Charter in 1573, through many ups and downs as a small market-town grammar, to its position as one of the country's foremost schools today. Along the way, the School successfully weathers civil and international wars, devastating pandemics and financial crises, as well as huge social and political changes, and sweeping national education reforms.

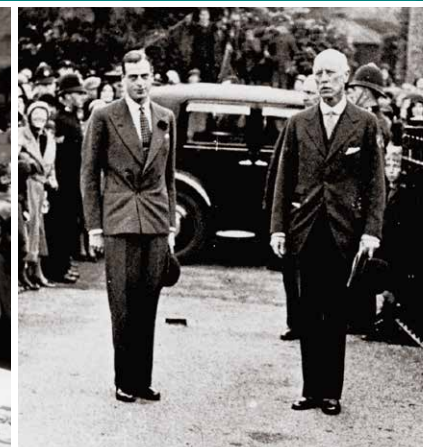
All profits from the sale of the book will go to The Friends of Queen Elizabeth's (FQE) for reinvestment into the School.



Copies on sale today from the book stall throughout the fete, or order your copy from the School Shop online, www.fqeshop.co.uk



PROGRESS IN PICTURES: Here are some shots of the conversion of two large rooms and adjacent storerooms into the new facility. Work began last term.





AREAS WE COVER



STANMORE OFFICE :
845 Honeypot Lane
Stanmore
HA7 1AR

ARNOS GROVE OFFICE :
329 Boves Road
Arnos Grove
N11 1BA

**FIND OUT YOUR
PROPERTY'S VALUE
INSTANTLY**



0208 951 5558

www.oysterproperties.co.uk



**SPECIAL
OFFER**

**9%+VAT
FULLY MANAGED
SERVICE**

INCLUDES AS STANDARD

- ✔ Tenant Find Service
- ✔ Comprehensive Tenant Referencing
- ✔ Contract Preparation
- ✔ Deposit Protection
- ✔ Inventory with Check In / Check Out
- ✔ Utility Transfer
- ✔ Monthly and Annual Statement
- ✔ Annual Rent Review with NO renewal commission
- ✔ 24/7 Maintenance reporting portal for tenants ensuring full transparency

**WE NEGOTIATE EXCELLENT RATES WITH OUR CONTRACTORS
AND SAVINGS PASSED STRAIGHT TO LANDLORDS.**

**ELECTRIC
CERTIFICATES
£100***

**GAS
CERTIFICATE
£60***

*only for our managed portfolio

"THE HASSLE FREE WAY OF RENTING OUT PROPERTIES"



WE ARE PROUD TO HAVE

1000+
Google reviews

4.7
★★★★★

100+
facebook reviews

0208 951 5558

www.oysterproperties.co.uk



The old Elizabethans (Barnet)

Association

wishes

Queen Elizabeth's School

a highly successful

Founder's Day Fete



'A chance to do extraordinary and unforgettable things'



Zeke Essex, a QE pupil from 2014 to 2021, reflects on his year abroad as an undergraduate studying Languages at Bristol.

I started in the South of France on a remote peninsula, working as a hotel receptionist. Here I constantly spoke French with colleagues, housemates, and clients, and wrote it for email and social media – difficult, but very rewarding in terms of improving my language. Plus, I got to go to the beach every day. I travelled all over the south coast, even visiting Monaco and Italy. The highlight? Celebrating Bastille Day, with fireworks and people dancing in the streets.

In Germany, I worked in a small translation firm in a town called Schwerin, in the North East, where nobody spoke English. Translation projects ranged from court documents to degree certificates. I travelled to a new city

every weekend and loved the traditional Christmas markets.

Finally, I joined a Russian course at Tallinn University, Estonia – a country with such an interesting culture and history. I travelled widely, including to Latvia, Lithuania and Finland. Memorable experiences included swimming in the frozen Baltic and watching the military parade on Estonian Independence Day.

A year abroad is so beneficial for getting to know cultures, languages, and people – a chance to do extraordinary and unforgettable things. I highly recommend it!



Food at the fete: *sweets from the east and much more*

Our three dessert and cake recipes from Eurasian countries reflect the importance of international food at the fete.

Delicious food and drink is very much a part of the Founder's Day experience, and the volunteers serving in the international food area and Pimm's tent are kept busy. These recipes give fete-goers a chance to try some international baking in their own kitchens, whether it's preparing a dozen layers of honey cake from Russia, the fruity flavours of Taiwanese pineapple cake or the nutty delights of Turkish baklava (the 'burma' in the sweet's name refers to a Turkish word meaning 'twisted' or 'twirled', not the country).

Food, of course, plays its part throughout

the QE year. There's the traditional Christmas lunch, fine dining at the OE Association Dinner and Elizabethan Union Dinner Debate, and refreshments at awards celebrations, as well as the nutritious menus served daily in the dining hall. Often, it is FQE volunteers making sure guests do not go hungry or thirsty.

QE boys make collecting for Chipping Barnet Foodbank part of their Autumn Term activities, ensuring those perhaps less fortunate than themselves are not forgotten in the Christmas rush. With 6,571 parcels distributed in 2023, the need sadly remains great.

HAND-MADE BURMA BAKLAVA, WITH WALNUTS

Unlike its layered cousin, Burma Baklava is a rolled baklava. Like all baklava, however, this recipe features nuts, dough sheets and a sugar syrup.

Recipe by Fusin Cakir, a proud member of the fete's international foods stall team since 2015.



INGREDIENTS

Baklava

- 2 eggs
- Half a glass milk
- 4 cups flour
- 1 tsp oil
- 1 tsp yoghurt
- 10g baking powder
- 1 tbsp vinegar
- A pinch of salt

Syrup

- 4 cups powdered sugar
- 4 glasses water
- 3-4 drops lemon juice

Inner filling

- 250g walnut pieces
- 250g butter

To open the dough

- 500g wheat starch

METHOD

1. Add eggs, yoghurt, vinegar, milk and oil to a bowl, and mix.
2. Add 1 cup of flour, salt and baking powder and start kneading the dough. Add a further 3 cups of flour and continue kneading the dough to a

fairly firm consistency, cover with a cloth and let it rest for 30 minutes.

3. Pre-heat the oven to 180 degrees C. In the meantime, boil the sugar and water in a medium saucepan until thickened. Add 4-5 drops of lemon juice, mix and leave to cool.
4. Divide the rested dough into 9 lumps and roll these lumps with your hands.
5. Take the first lump, sprinkle with plenty of wheat starch and roll out. Sprinkle walnut pieces on top of the rolled dough and roll up from one end on to the rolling pin. Hold the dough at both ends of the rolling pin and pull it towards the middle. Remove the rolling pin from the carefully shrunken dough and slice it in 3 finger widths.
6. Repeat the process for the remaining lumps of dough and place them all on a baking tray. Melt the butter and pour it over the baklavas. Bake the baklavas in the oven until golden brown.
7. Prepare the syrup from the powdered sugar, water and lemon juice and pour over the cooked baklava.
8. Serve the baklava after allowing it to rest for 2-3 hours.

We are growing our gymnastics family.

Get in touch if you think you have a little gymnast in the house. Confidence, Grace, Flexibility, Focus... just a few of the things your daughter will benefit from when training as a rhythmic gymnast.

North London Rhythmic Gymnastics Academy

Give your daughter the right start in life



Located at The Compton School, N12 0QG

Please call for more information
Tel. 07702 724212



RUSSIAN HONEY CAKE

Made up of a stack of thin layers, this Russian honey cake smells delicious while it's cooking – and tastes even better when it's finished. Flowers or fresh berries added at the end make it a visual treat, too.

Recipe by QE mum Tatiana Atanasova.



INGREDIENTS

Cakes

- 2 eggs
- 150g sugar
- 120g honey (preferably buckwheat)
- 85g butter (not margarine or spread)
- 1 tsp bicarbonate of soda
- 350g flour

Cream

- 500g soured cream
- 110g sugar
- 90g butter
- Lemon juice

Decoration

Cream, flowers or fresh berries

METHOD

1. Preheat the oven to 180 degrees C.
2. **Let's prepare the dough!** In a saucepan, add two eggs, 150g of sugar, 120g of honey and 85g of butter; place over a medium heat, stirring constantly until the sugar is completely dissolved and the butter has melted. Add 1 teaspoon of bicarbonate of soda and mix quickly. The mixture will increase slightly in volume and become lighter in colour. **It will also smell really delicious!**
3. Remove the saucepan from the heat and add 350g of sifted flour and mix well. At this stage, the dough should be quite sticky but not too runny. Leave the dough to rest for around 10 mins. If the dough is still sticky after this time, add a little more flour (no more than 50g), otherwise the dough will be too dense and difficult to roll out.
4. Divide the dough into 12 pieces and take each piece, knead it and place it on a piece of parchment paper dusted with flour.
5. Roll out the dough as thinly as possible (about 3mm). Prick each piece with a fork in several places and stack them on top of each other with the parchment in the cake tin.
6. Place a bowl of water under the oven shelf before placing the cake in the oven to prevent the bottom from burning, and bake for about 5 minutes.
7. Remove the cake tin and cut around each cake with a plate or rectangular object to get a matching honey cake.
8. Place the soured cream, 110g sugar and 90g butter and lemon juice in a blender and mix until smooth. Spread the mixture on each cake and stack the cakes and ice the whole stack with cream.
9. Decorate the top of the cake with flowers or fresh berries.
10. **Enjoy a slice of yummy Russian honey cake!**



Yoga Classes

Regular lessons

- Mondays 530pm to 630pm
Gentle Beginners Class
- Wednesday 7pm to 8pm
Intermediate ashtanga class

The goal of the class is to teach the types of Yoga and prepare yourself for meditation.

St John's URC, EN5 1RH

Contact : 07405952772

www.yogasadharmanandana.com

Just call me I love to talk!!



Award-winning cleaning for the education sector

Atlas
Education

Daily School Cleaning | Janitorial Services | Deep Cleaning | Carpet and Floor Cleaning |
Kitchen Cleaning | Feminine Hygiene | Grounds Maintenance | Pest Control



Want to know more?
Just scan this QR code on your
smartphone, or contact us by
email or phone.
We'd love to help!



or visit us at:

www.atlasfm.com
Telephone: 0800 132 507

TAIWANESE PINEAPPLE CAKES

This recipe is from Ivy's Kitchen in Taipei, which offers cookery classes that focus on Taiwanese cuisine.

Recipe from Pui-Lai Tsai, whose son is in Year 7.



INGREDIENTS

Fillings (to make 440g)

700g fresh pineapple, finely chopped
or roughly pureed
300g fresh apples, cored and then finely grated
1/2–1 cup brown sugar
1–3 tbsp lemon juice

Crust

A.

160g unsalted butter, softened at room temperature
50g sugar
1–2 eggs (depends on size)

B.

40g almond flour or milk powder
300g cake flour, sifted (plain flour is fine)

Equipment

20 pieces of 5x5 cm mould (see photo)

METHOD

1. Place the pineapple, apple, sugar and lemon juice altogether in a saucepan. Bring it to a boil and simmer over low heat. Stir occasionally to avoid fruit puree getting too sticky. Continue simmering and stirring until the fruits reduce to approximately half, which can take roughly 2 hours. The consistency must be thicker than a fruit jam so that it can form jam balls easily.
2. Whip the butter with the sugar from **A.** until it becomes light and fluffy. The colour should become lighter as well. Blend in the egg and

- mix this until it is a smooth consistency. Gather the ingredients for **B.** in order to make the crust. Add the flour mixture into the butter mixture, but not all at once – mix this in three times.
3. Blend the mixture with a rubber spatula by folding and cutting until a smooth dough is formed. Allow the dough to rest for about 15 minutes.
4. Divide the pineapple filling into 20 balls, so that each one weighs 21–22g. Divide the crust as well into 20 balls, so that each one weighs about 31–32g.
5. Flatten the crusts into a disc about 4mm in thickness. Place the filling in the centre of the crust and gently fold it up and roll into a smooth ball. Stuff the pineapple balls into the square/rectangular moulds, flattening the dough with your palm and push it to all four corners.
6. Preheat the oven at 175 degrees for 10 minutes. Bake the pineapple cakes for 14–16 minutes, or until the edge of the cakes turn a golden colour.
7. Remove the baking tray from the oven. Then flip the pineapple cakes over with tongs carefully and bake for another 5–6 minutes, or until the top of the cakes have puffed up.
8. Remove the baking tray from the oven again, but now remove the moulds and allow them all to cool down.

Hailing the volunteers

Without the work of a small army of volunteers, the Founder's Day Fete simply would not happen. Here we hear from a couple of them about what they do and what makes it all so worthwhile.



DEVELOPING SKILLS, CREATING OPPORTUNITIES

Veteran volunteer Mala Shah has been working at the fete since 2013, just before her elder son started at QE. She explains just why her long FQE journey has been so rewarding.

My first experience was assisting behind the scenes at the international food stall – a scene of many moving parts! As a new parent, I was in awe at how many individuals were willing to put in a shift, to offer a hand, to deliver a fantastic fundraising event.

As the years unfolded, I transitioned from a helper to a leader of the international food

stall and a member of the wider FQE committee. Guiding volunteers, coordinating logistics and attending meetings became for me an annual feature of the run-up to the fete. From contacting suppliers, to proposing sponsorship, to becoming involved with the hard-working team of volunteers on the day, the role varied, but was always enjoyable. For the 450th anniversary fete, I led the

entertainment, relishing the opportunity to put on a show, arranging diverse dance performances from cultures around the world, along with other acts, such as yoga and ju jitsu. As my responsibilities increased, I was developing skills in a uniquely hands-on form of leadership and in communication through the hustle and bustle of the fete.

On an individual level, this has been incredibly rewarding. But above all, over the 11 years, the satisfaction gained from supporting the School in providing hugely impressive first-class educational facilities for my two sons and thousands of others has been immense. I witnessed how the money raised has a direct impact: the swimming pool and, more recently,

the music block were, for example, funded partly through the fete proceeds – a testament to the collective efforts of everyone. Knowing that my small involvement contributed to these tangible improvements fills me with a lot of pride. Fundraising was never just about numbers; it is about creating opportunities for students and enhancing their educational experience.

The Founder's Day Fete is an opportunity to contribute to the School community, connect with other members of the Elizabethan family and celebrate QE's success.

I encourage every parent to get involved.



OUR QUEST: TO QUENCH THIRST AND RAISE LOTS OF MONEY

Jyoti Kapadia, 'a proud Year 10 parent', sets out what it's like to volunteer at the ever-popular Pimm's Tent.

My friends, Bhuvana, Pauline, Rupa, and I, have run the Pimm's & Beer Tent for the past two years and will be running it again this year, and, hopefully, in the future, too. (We serve a non-alcoholic version of Pimm's, too.)

What started out as a 'two-hour slot' has progressed into a successful annual tradition, with us proudly manning our stall all day

FQE Supper Quiz Night Saturday 1st March 2025

The Annual FQE Supper Quiz will be held on Saturday 1st March at 7.30pm, so put the date in your diary and start assembling your team of eight parents, friends or staff for an evening of fun, food and facts.

Further details will be issued early in the New Year but the ticket price will include fish and chip supper or vegetarian option, prizes for the winners (and losers).

As usual, the quiz will not be too highbrow and no previous quizzing experience is needed (or even advantageous).

We look forward to welcoming you on the night.

The FQE Quiz Team: Peter, George and Karen

QUIZ NIGHT

long, from set-up to clear-up. Look out for our red-and-white colour theme and creative chalkboard, our Pimms bunting and fruity, refreshing drinks jugs.

We share the preparation, commencing on the eve of the fete. The day itself consists of a constant line of thirsty parents, friends, neighbours, staff, teachers and pupils! With a vast array of worldwide cuisine to sample, we hope we can quench your thirst so that you can go on to peruse other stalls and enjoy the various performances.

We will be endeavouring to beat our 2023 record of over £1,000 raised. The School and our boys hugely benefit from any extra help our parents can provide. The event also promotes a real sense of community within our School. We hope to encourage and inspire our own boys – and others, too, – to always be forthcoming and support any future FQE events.

The entire experience is thoroughly rewarding. There's a real sense of teamwork, and I must mention our lovely prefects and extra helpers



who are always floating around, ready to offer their services.

Although my team and I are completely exhausted by the end of the fete, we always have an enjoyable and satisfying day, filled with fun and laughter.

Please come and join us for a refreshing drink.



Fifield Glyn

Chartered Surveyors

London, Manchester & Cheshire

AGENCY
ASSET MANAGEMENT
BUILDING SERVICES
DISPUTE RESOLUTION
LEASEHOLD ENFRANCHISEMENT
PROPERTY MANAGEMENT
VALUATIONS

020 7629 6457

Contact: barrie.martin@fifieldglyn.com

11 St George Street, Mayfair, London W1S 2FD

www.fifieldglyn.com



One of our own: *remembering Diane Mason*

Diane Mason, who died late last summer aged 88, was a towering figure in The Friends of Queen Elizabeth's who put huge amounts of work into running the Founder's Day fete over many years.

Diane's association with QE dated from 1985, when eldest son Andrew joined the School, followed by his brother, Chris. Remaining active in FQE after her sons left, she worked alongside her husband, George, who survives her, serving as Secretary for some 35 years, retiring only last year.

Diane was employed in administrative roles at the School from 1997 to 2011 and was also an extra-curricular tennis and swimming coach at QE. She then continued to support the School as an exam invigilator.

In December 2022, in recognition of her work for FQE and other Barnet causes, Diane was invited to a special carol service at Westminster Abbey spearheaded by The Princess of Wales.

The Headmaster, Neil Enright, said: "Diane made a broad and sustained contribution to the School and FQE, inspiring others with her energy and dedication. She was liked and respected by everyone here, and in many ways embodied the best of what FQE stood for. Today, especially, I know she will be greatly missed."



- Architectural Designs
- Planning Permissions
- Building Regulations
- Structural Designs
- Party Wall Matters
- Interior Design
- Project Management

Contact-
Mobile: 07886 759 400
Email: ikreated@gmail.com
Website: icreatedesigns.co.uk

THE FRIENDS' SCHOOL SHOP



Conveniently located in the entrance to the Shearly Hall, the Friends' Shop provides an easy way to manage your son's School shopping needs, offering quality products, value for money and excellent service all in one place.

- The Shop provides a complete range of uniform and school merchandise*
- We are open every break and lunchtime for boys during term time
- Buy online at www.fqeshop.co.uk and your son can collect purchases the next day
- Boys can pay via their biometric accounts*
- Parents and Old Boys are welcome - but by appointment only please



Please contact Mrs McKenzie or Mrs Westcott on 020 8370 6103 or shop@qebarnet.co.uk

All profits are gift-aided to the Friends of Queen Elizabeth's

* **New parents** - Please note that payments for first uniform and kit can **only** be made by debit or credit card as we cannot accept cash or cheques.

QE in the community *Working in partnership*

New QE partnerships include a link with a charity based just metres from the School and another with education technology specialists helping disadvantaged primary-school children.

During the spring, House Captains and deputies made the short trip to Sebby's Corner on Queen's Road Industrial Estate to fill packages for mothers and babies. The charity supports families in need, including refugees and those escaping domestic violence.

Other new charity activities include the Barbershop group's performance in a fundraising concert for Family Action and a geopolitics quiz for Year 7 & 8 in aid of Greenpeace.

This term, QE announced its partnership

with Atom Learning, through which boys and girls aged 7–11 eligible for Pupil Premium receive free access to online learning resources, including preparation for grammar school entrance tests.

Under the academic partnership with North London Collegiate School, NLCS sixth-formers came to QE's entrepreneurship festival, while our Year 7 boys went there for a joint symposium on climate change. The QE Together social action partnership between QE and Queen Elizabeth's Girls' School is thriving. And Year 12 serve locally through the voluntary service programme.



Our donors and sponsors: *thank you!*

Alistage Ltd

Amar, Roopa, Kiyam
& Simi Popat

Atelier du Chocolat Jolanta
– Jolanta Rabkovskaja

Barnet Parish Church

Bhupesh Patel
& Kaelan Vaghjiani

Carringtons Marquees

Dhamecha Food Ltd

Délifrance

DQ's Kitchen

Everest Abercorn
– Chet Narayan Aryal

Gamewagon
– Niki Rice & team

Gayatri Sweet Mart
– Ajay Dhir and his staff

JS Fun Event Hire

Julija Judicka

Jumpin' Jacks Inflatables

Kahve Dünyası
– Rahmiye Zambak Yildirim

Kingsbury Fruit & Veg



Manish Dhamecha

Manish & Moushmi Mark

Mitesh, Rakhee, Niall, Shay
& Soren Vekaria

Morrisons Borehamwood

Mr Kangatharan

Mr Whippy

Oyster Properties

R&B Desserts – Rodica Bercu

Rajan Radia

St John Ambulance

Sambal Express – Harrow

Sangeeta's Kitchen

Santa Nata
– Francisco Saldanha Oliveira

School Stage

Simon Essex

Sparks Catering Ltd

Sumant Patel

Supreme Laturia

Toby Jefferys



FQE Fete Sub-Committee

With thanks to the FQE Fete Sub-Committee for their hard work over recent weeks and months.

Anandana Nadhavajhala
Bhumika Patel
Bushra Rahman
Dolly Singh
Gajen Gajendra
Krishna Vrapuru
Mala Shah

Manju Mehta
Nadia Adil
Priya Raykar
Rekha Essex (Chair)
Sripriya Sreedher
Tatiana Atanasova

*In addition, thanks go to the following for their continued support:
Ashok Kumar, George Mason, Karen Forrester, Peter Forrester,
Rajul Patel and Tony Binstock*

Jeffersons
Estate Agents



BRITISH
PROPERTY
AWARDS

2018 - 2024



GOLD WINNER

LETTING AGENT
IN N20

WE WON!
FOR THE 6TH YEAR...



Proud to support
Queen Elizabeth's School
Barnet - Founder's Day Fete

Residential Sales, Letting & Management across London

020 8369 5570

jeffersons.uk.net



Queen Elizabeth's School
Queen's Road, Barnet
Hertfordshire EN5 4DQ



020 8441 4646



enquiries@qebarnet.co.uk



[@qebarnet1573](https://www.instagram.com/qebarnet1573)

qebarnet.co.uk