











Digital exams 2021: A 'first' for Ladybird

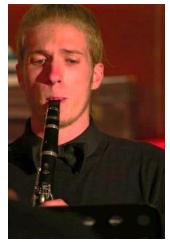
In response to a changing world, the Ladybird International Arts Academy are participating from this year, in the service-offer of the international examination boards of the Associated Board of the Royal Schools of Music (ABRSM), Trinity College and Rockschool (RSL Awards) with digital exams. These exams are designed to support teaching, learning and assessment through the digital medium. It is environmentally friendly, with no waiting times, reduced stress and available worldwide. The learners experience the medium as user-friendly, engaging and can be taken anytime and anywhere.

Advanced music students at Ladybird who were 'the first' to strut out and use this flexible service, are Euníze Crous who achieved a Distinction (93%) and was also announced as one of the ABRSM top scorers in South Africa for her Flute Performance Grade 7, Emily van der Linde a Merit (85%) for Trumpet Performance Grade 7 and Galen Green a Merit (83%) for his Clarinet Performance Grade 6. Congratulations to all of them.

Currently the advanced ABRSM ARSM (Associate of the Royal Schools diploma) grades, also for Music Theory, Dramatic Arts, and some debut to intermediary levels for Rockschool are busy preparing to take their online exams later in this year. The certification has full recognition with Ofqual.







Euníze Crous (93% Flute Gr7)

Emily van der Linde (85% Trumpet Gr7) Galen Green (83% Clarinet Gr6)

Junior Quick Study Competition 2021

res.

RESULTS

Dramatic Arts

Tehilla Sello gr4 – 89%
Sarah van der Linde gr4 – 87%
Pulane Ramasike gr4 – 87%
Pippa Hobson pregr1 – 86%
Lubna Ganie gr1 – 79%



Ladybird
International Arts Academy
Est. 2003

Music

Jean-Evan Morkel – violin gr2 – 96%

Xinghan Huang – piano gr2 – 96%

Hannah Hamilton – recorder gr3 – 94%

Andrew van der Linde – clarinet gr3 – 88%

Maletsatsi Selepe – violin gr3 – 82%

Megan Hamilton – piano gr3 – 80%

Sarah van der Linde – piano gr3 – 80%

Art

Hannah Hamilton – level 1 – 96% Pippa Hobson – pre-level 1 – 95%



1 September 2021









Wed 20 October 2021 • 2.30 to 4pm R150 pp, materials included Boys & Girls 10 to 16 years-old Ronél +27 (0)82 561 8842 Sylvia +27 (0)82 811 3994 ladybirdartsacademy@gmail.com

Collaboration in the Arts

Performance Arts are a combination of creative actions by the performer(s), which can be live or recorded, spontaneous or scripted. These arts combos are usually drama collaborations ranging from acting, singing, instrumental, dance, dialogue narration to recitation. From theatre to pantomime, puppetry and beyond. The topic includes themed productions that expresses and reflect human creativity, feature cultural promotion and moral upliftment. Productions can happen inside theatres or outdoors.

The Ladybird International Arts Academy offers Performance Arts, Musical Theatre, Speech and Drama, as part of their Dramatic Arts subjects in English, Afrikaans, Sesotho and more. Children from the age of 5 to adults are welcome to join Enrolment enquiries for 2022 are open. Ladybird Arts are currently busy preparing for their AUTOGRAPHS production, which will be featured early in November 2021.

Dramatic Arts are an important means of stimulating creativity in problem-solving for young and old, as it challenges and individual's perceptions about the world. It is an outlet for emotions, thoughts, and dreams. Learners can choose topics to solve problems in their life and for the world within a safe environment. It is a form of communication and instills tolerance and empathy, self-control, and collaboration with others. It leads to living in the 'real' world.



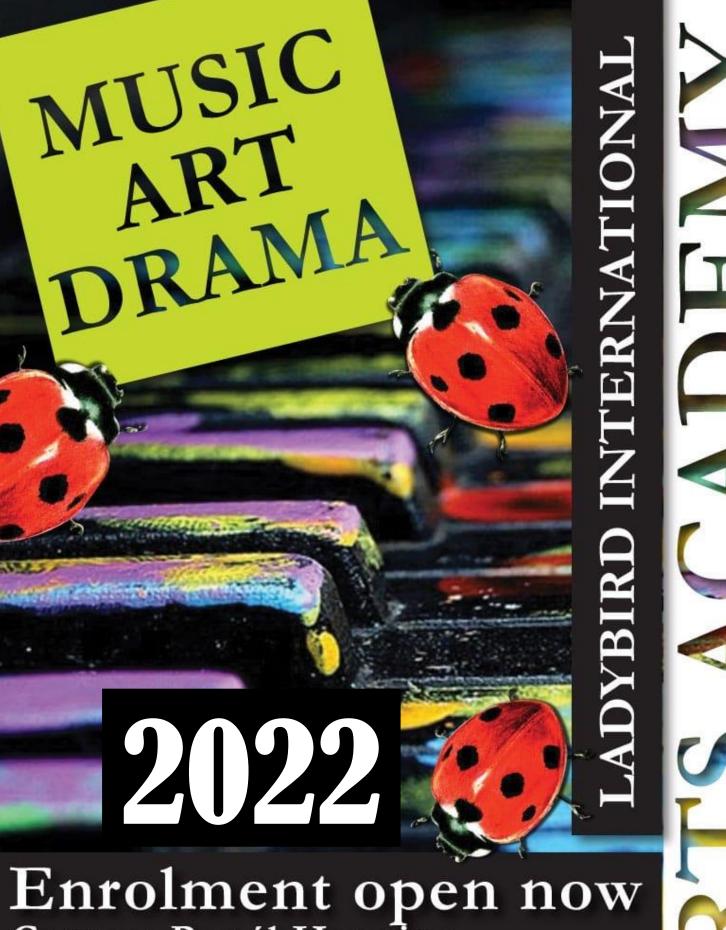






Scenes from the production, Around the World in 80 Days with Mr. Fogg earlier this year.





Enrolment open now Contact Ronél Henning Tel: +27(0)82 561 8842 ladybirdartsacademy@gmail.com Ladybrand South Africa

Senior Quick Study Soirée 2021

RESULTS

Dramatic Arts
Tiva Green • Gr8 • 98%
Megan Hamilton • Gr5 • 92%

Yusra Ganie • Gr6 • 77%

Music

Galen Green • Clarinet Gr. • 99%

Belinda Pike • Double Bass Gr. 6 • 97%

Christiaan van der Walt • Cello Gr. 6 • 93%

Crystal Hamilton • Piano Gr. 6 • 95%

Crystal Hamilton • Violin Gr. 6 • 91%

Rorisang Ntsasa • Vocal ARSM • 89%

TJ Sello • Drums Gr. 4 • 89%

Esther Hord • Violin Gr. 6 • 87%

Michael Quadrado • Flute Gr. 4 • 87%

Nathan Soares • Drums Gr. 4 • 86%

Joshua Knibbs • Violin Gr. 6 • 85%

Peter van der Linde • Viola Gr. 5 • 83%

Rorisang Ntsasa • Piano Gr. 7 • 82%

Rorisang Ntsasa • Violin Gr6 • 81%

Art

Pinki Thulo • 90% Michael Quadrado • 88%

Congratulations to all!





8 September 2021



CONCERTO IN COLOUR

Student Art Exhibition



WEDNESDAY 20 OCTOBER 2021 • 11:00 TO 18:00 FREE ADMISSION

+27(0)82 561 8842 • ladybirdartsacademy@gmail.com

Design by Belinda Pike belindajoannepike@gmail.com • 063 274 6213



Creative joy of cooking

Whenever we think of creativity, we automatically think of the arts – music, dance, painting or something along those lines. We think of the Basquiat's and the Beyonce's. People who appear to have innate gifts. With such a concept of the arts, it isn't surprising that we often doubt our own creative abilities.

Art is happening all the time, everywhere, and it is something that all of us humans do, and we do a lot of it. Cooking for one, is a marvelous channel for nurturing creativity and individuality. It is considered one of the original art forms and engages all the senses. It is a combination of creating art and science, enhancing the quality of our lives, as well as give depth and meaning to flourish as humans. So, start your creative journey, by joining Chef Chantelle's cooking classes at the Ladybird International Arts Academy. Enrolment enquiries for 2022 are open.





Four remarkable young-and-upcoming chefs passionate about cooking.

Chocolate, Chocolate Chip Muffins

Equipment: Whisk, measuring cups and spoons, muffin paper cases, mixing bowl, spoon, muffin tray.

Ingredients

1 and 3/4 cup cake flour

2 teaspoons baking powder

½ teaspoon baking soda

2 tablespoons cocoa powder

1/3 cup castor sugar

3/4 cup chocolate chips, plus ¼ cup for sprinkling

1 cup milk

1/3 cup oil plus 2 tablespoon vegetable oil

1 egg

1 teaspoon vanilla essence

Method

Preheat the oven to 200C

Put the flour, baking powder, baking soda, cocoa, sugar and ¾ cup of the chocolate chips into a large bowl

Pour all the liquid ingredients in a measuring jug, mix the wet ingredients into the dry ingredients - don't worry if you see any lumps - remember not to over mix

Spoon the batter evenly 3 ¼ full into the muffin tray

Sprinkle the muffins with the remaining chocolate chips and bake for 20 min until dark and 'spongy'

Steak sandwich with caramelized onion and pickles.

Pink sauce

50 ml tomato sauce

Salt and pepper

5oml creamy Mayonnaise

1/4 spoon whole grain mustard

Equipment: Chopping board, knife, medium pot, frying pan.

Ingredients

100g sirloin steak

1-foot-long sesame seed bun

1 onion sliced in rings

1 tablespoon butter

2 slices of mature white cheddar

4 thickly sliced tomatoes

4 small sweet and sour pickles

2 tablespoons olive oil

Salt and pepper for taste, as well as 1 tablespoon granulated sugar

4 pepperdews

Method

For the caramelized onion

In a medium pot, add your butter and melt. Once melted, add a little olive oil - about 2 tablespoons. Then, add your onion slices, 3 tablespoons of water and slowly cook on a low heat for 30 minutes until translucent. sprinkle 1 tablespoon of sugar and cook for another 10 min until onions is brown and caramelized season with salt and pepper. Set aside for your sandwich

To cook your steak

Heat your frying pan to medium heat

Place our steak on a chopping board and bring to room temperature

Season with salt and pepper

Drizzle the olive oil on top of the steak score the fat of the steak and place the steak fat side first into your pan and cook until crispy then flip your steak and cook for 4 min on each side remove from the heat and place back on your board and let that rest for 3 to 4 minutes

To make your Pink Sauce

Mix your mayo and your tomato sauce in a small mixing bowl Add your mustard and season with salt and pepper Assemble your sandwich

Slice your foot long bun and spread your pink sauce nice-and-

thick

Scatter your lettuce and add your tomato slices Season with salt and pepper, now add your steak, cheese slices and caramelized onion garnish with your pickles slice in half and enjoy





Art is Experience

The philosopher and educational guru, John Dewey, is considered the forerunner of the non-formal educational approach. In his epic works on the topic, Art as Experience (1916), Democracy and Education (1934), and Experience and Education (1938) his illuminating philosophy states that, 'Art is not a product nor an outer behaviour. It is an attitude of spirit, a state of mind – one which demands for its own satisfaction and fulfilling the shaping of matter to new and more significant form. To feel the meaning and to rejoice in that meaning. To unite facts as part of the unfolding of the inner or emotional life and then sensibly order – whether through experiences in sound, colour, words or movement – that is art'.

The Ladybird Arts Academy embraces this non-formal and democratic approach to learning, which above all upholds the belief that learners should have the freedom to choose from their own unique socio-backgrounds, the learning materials that they are interested in. Through experiencing the chosen material in real-life circumstances, the learner assimilates and shapes the information in order to gain knowledge and flourish.







Democratic arts learning experiences – all about the freedom to choose.

Our Patrons

The concept, ethos and business development of the Academy is mainly due to the intellectual support of its Patrons. Their support regarding all aspects of the Academy is of incalculable value.

Johan & Hessie van der Merwe ● Letitia Henning ● Hugo Roodt (Director of Music St Peters Prep School)
Caleb Cindano (CamelEye Productions; Promenade Pictures) ● Mohlalefi Moteane ● Pieter van der Linde
Vaughan van Zyl (Director of Music, Drakensberg Boys Choir) ● Betty Ashley-Botha (Retired Drakensberg
Boys Choir) ● Sandile Mabaso ● Werner Stander (Director Bloemfontein Children's Choir, Lecturer UFS, Head
of Music C&N Girls School Oranje) ● Lieve Vander Plaetse ● André & Sanet Koekemoer (Amakoekoe Guest
Lodge & Conference Venue) ● Johan Esterhuizen (ATKV Applous) ● Lesley Jennings (Gig Culture) ●
Petra Venter ● Johan van Heerden ● Rikus Coetsee
JD & Madelaine Naudé ● Wilna Leech ● Emily Dangwa (ED Music)

The **VISION** of the Ladybird International Arts Academy is to be a provider of tuition in music, visual art and dramatic arts for students who wish to excel in a highly competitive and rapidly changing arts industry.

The **MISSION** of the Ladybird International Arts Academy is to provide tuition through excellence in the fine arts (music, visual art and dramatic arts) in a Christian environment.



Ladybird International Arts Academy presents

Creative Cooking Workshop



with Chef Chantelle

Boys & Girls 10 years and older & adults
Saturday 16 October • 10h00 to 11h00
R150 pp (Ingredients and materials included.)
WhatsApp Ronél +27 (0)82 561 8842 • Chantelle +27(0)82 888 1415

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