

We welcome all old scholar news. Please send it in c/o Christine, with a good quality photo if possible. This week's news has been collected by Ben Bampton.

The Elwell Brothers

Dylan Elwell left Ringwood Waldorf School halfway through Class 8, after being at the school from Kindergarten. He joined Ringwood School after that, where he stayed through sixth form to take his BTEC in Production Arts and his Drama A Level.

Since then, he's spent the last few years working various jobs and saving to go travelling to Vietnam and China on two separate trips. In that time, Dylan also worked at a huge number of festivals - from Larmertree and Blissfields to Glastonbury and Shambala - in a variety of roles, including stage assistance, stewarding, traffic management, rigging and circus workshops.

It comes as no surprise then that this year he began studying his Events Management degree at BIMM, Bristol, and is currently planning, promoting and running his first club nights and gigs.

Rowan Elwell is currently in his last year at Ringwood Sixth Form, after following his brothers to Ringwood School in 2010, where he's since been reunited with a group of his old RWS friends. He's studying a double BTEC in Production Arts and A Level Media Studies, where he's currently making music videos and tackling the challenges of media theory.

"Ringwood School are pretty big on their musical productions and this year's show is Billy Elliot. As part of my BTEC Production course, I am the Sound Operator for the show. This links nicely to all elements of sound and the creative industry, which I will be striving for in my next steps. I've been accepted into BIMM, Bristol, to do a Professional Musicianship degree in Songwriting, starting in October.

"Writing and performing music is my absolute passion and I'm currently working with my friend - who's an aspiring record producer - in his home studio to produce my first EP, which will be out in late spring this year.

"In the past I've played folk songs, busking and doing small gigs in pubs, but from now on my goal is to write alternative/indie music to be played by myself and a full band. Once the Billy Elliot show is over later this month, I'll be teaching my songs to some of my musical friends, so that we play as a supporting act at indie rock gigs in established venues.

"I want to push my music out there as much as I can. Hopefully this year and the following will give me the opportunity to do so."

Robin Elwell

"Since leaving RWS in 2008, at the end of class five, I've constantly been part of a creative team. I was always musical throughout my time at the school, playing the guitar and violin, which I carried on at college, where I was involved with various bands, putting on live gigs in pubs with my

brothers, and playing and writing folk music with likeminded people.

"I've also had an obsession with cooking, which started when I made pizzas at the local bakery on Friday and Saturday nights, leading me on to get a job in a commercial kitchen at the High Corner Inn.

"The pub was where my career in catering began. Working there full time for 2 years after college helped me learn the values of hard work and being part of a team. Also, lots of chefs came and went throughout those 2 years, so I picked up a lot of skills along the way.



Rowan, Robin and Dylan

"Last year, I was able to save enough money up to go travelling in south east Asia for a few months, which taught me a lot of life lessons and helped me clarify that food was where I wanted to be, and man, did the south east of Asia deliver some inspiring food!

"Since I returned, I've been striving to gain a proper pedigree of British cuisine and culinary experience. Late last year, I managed to get an apprenticeship in Jamie's Oliver's restaurant in Bank, London, after various interviews and long phone calls.

"It's everything I imagined it to be. Working with new and fresh ingredients every day is a real privilege. I'm gaining skills from top chefs in London, such as Genaro Contaldo and Jamie himself. I'm living and breathing the reality of London's top restaurants, and loving every second."