



Stebon Primary School's Burdett Gazette



Read our most recent **Ofsted** report [here](#)

Issue 17 16.01.2026

website: www.stebon.org.uk

Key dates:

Tue 6 Jan – Fri 13 Feb 2026:
School open for Spring Term

Mon 9, Tue 10 & Thu 12 Feb
2026: Y2 & Y3 performances

Mon 16 Feb - Fri 20 Feb 2026:
Half term holiday

Mon 23 Feb 2026: School
closed for pupils - Staff INSET

Click below for:

[November 2025 to April 2026
lunch menu](#)

[Term dates for 2025-2026
academic year](#)

[PE & Swimming Timetables](#)

[Home learning links](#)

[School Uniform](#)

Congratulations to Y4 Rosa
Parks and Y6 David
Attenborough classes who
had the highest attendance
of 99.3% this week!

Attendance

**Every day matters – Every
minute counts!**

Stebon's magic number is
97%. This is because we are
aiming for 97% attendance.

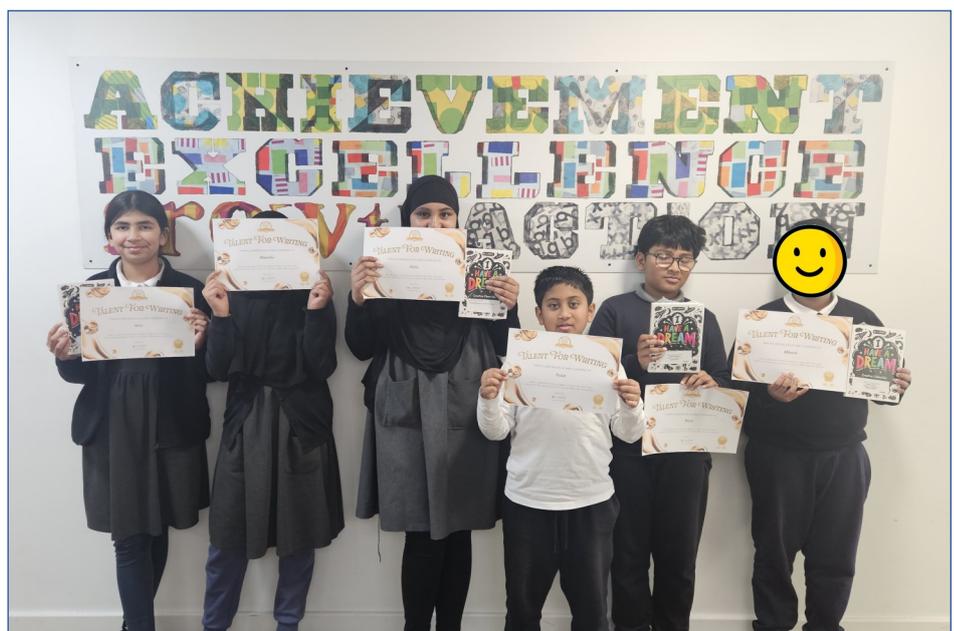
**This week's whole school
attendance was 93.4%**

Come on Stebon!

Pupils from Year 5 & 6 took part in the Young Writers 'I Have A Dream' competition which gave them an invitation to think big and write poems about their dreams, whether that was dreams for themselves, their friends, their world, or places they've never been.

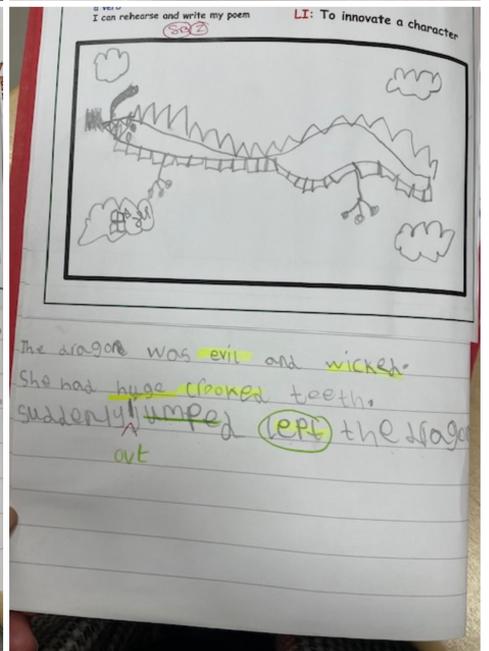
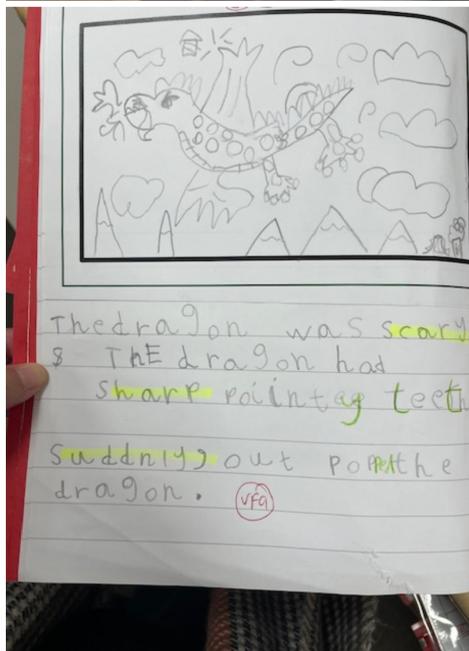
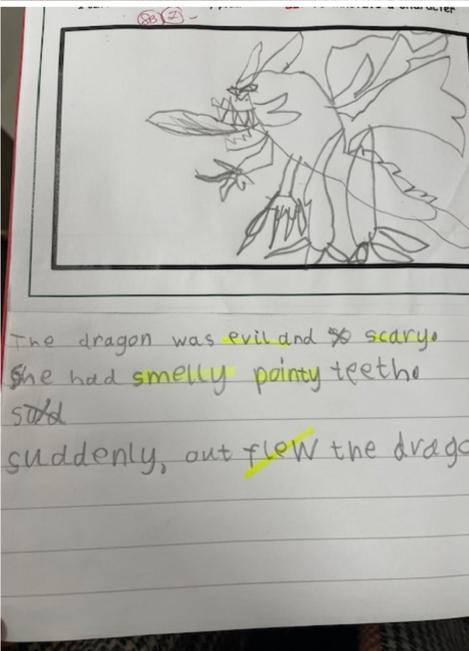
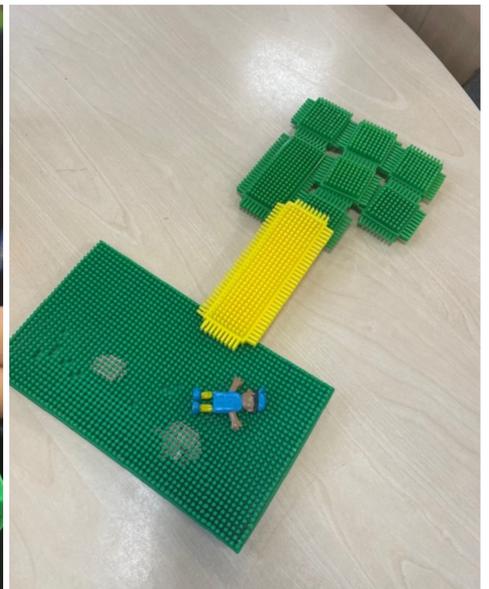
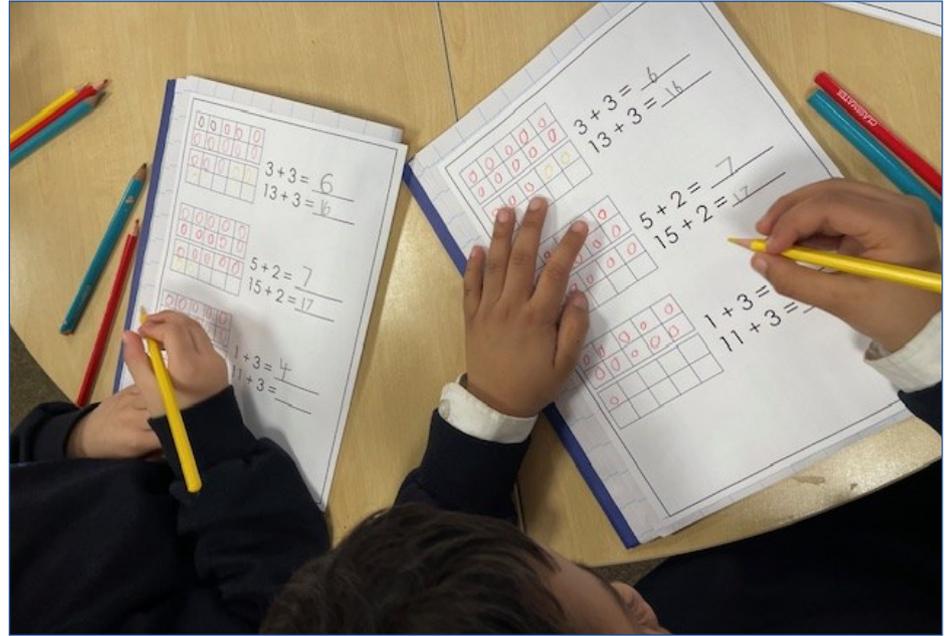
It was a chance to inject some positivity and turn hopes and imaginations into fabulous poems and even the occasional story!

Their writing has been published in a book, well done everyone!



Year 1 Margot Fonteyn class have been using their number bonds knowledge to seek patterns when adding one and two digit numbers.

In English, we have also been learning about the tools to write suspense stories. This week we used construction equipment to understand the setting of The Three Billy Goats gruff. We also planned our own dragon to include in our own innovation of the story!



Y2 Albert Einstein puppet makers were joined by lots of very helpful & kind parents & carers. Together, we practised running stitch. After that, we used running stitch to sew our puppet shapes together. Thank you so much for coming. We loved having you with us!



Year 4 Helen Keller class had a plushie party to celebrate a great start to the spring term and all their hard work so far!



Towel Hamlets Admissions Deadlines

Nursery admissions - 14 February 2026 For children born between 1 September 2022 and 31 August 2023

Complete your application online at www.eadmissions.org.uk. For information on how to apply, visit towerhamlets.gov.uk/schooladmissions

Day 2 of the Dads' Cooking Club was a total win! After settling in with tea and bagels, the dads and kids teamed up to make budget-friendly salmon fish cakes using tinned pink salmon. While the kids were sceptical of the tins at first, they loved getting stuck into the mashing and frying, feeling like "real chefs" as they mastered the pans. We paired the cakes with sautéed broccoli and a zesty yogurt-Dijon sauce, and it was a joy to see the children devouring a meal they initially thought they wouldn't like.

With some dads already planning to batch-cook these for Ramadan, it was another incredibly successful session!



LOOKING GOOD, ROBIN HOOD

A MUSICAL
ADVENTURE



Stebon School is excited to have our students perform Robin Hood:

Monday 9th FEB at 2:30 PM: Classes EF & MC
Tuesday 10th FEB at 2:30 PM: Classes LVB & AE
Thursday 12th FEB at 2:30 PM: Classes RS & BC



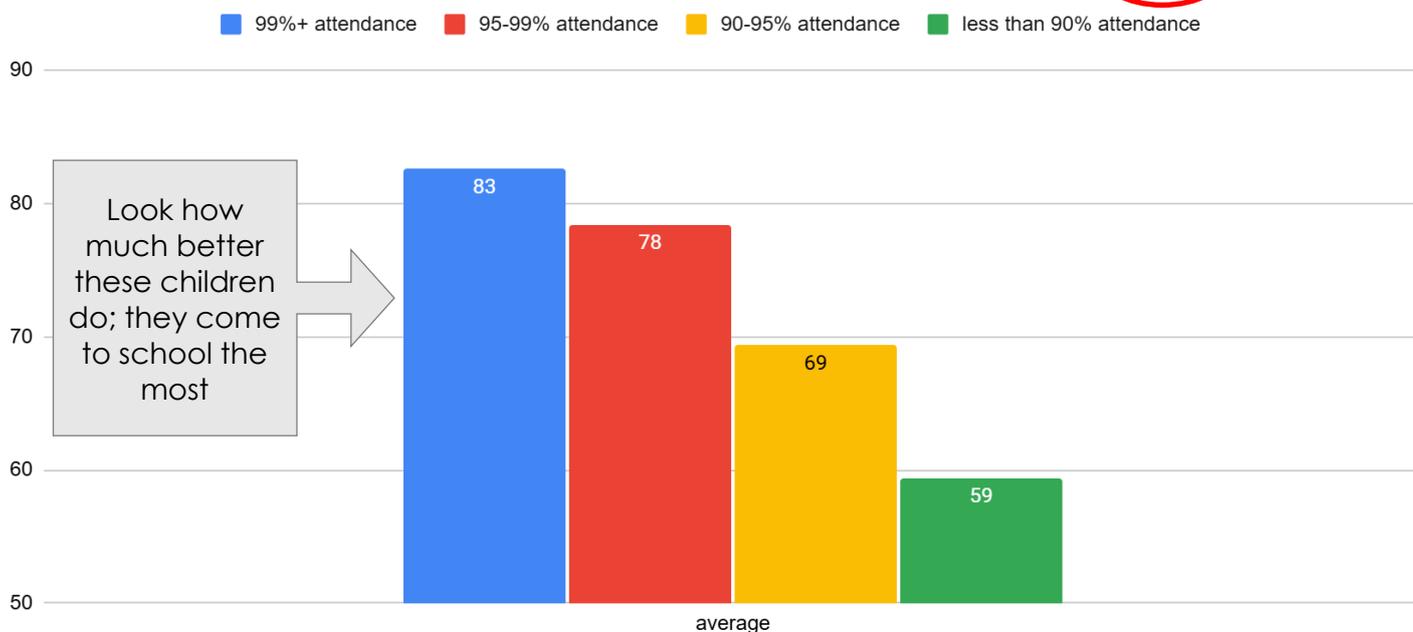
We invite all parents to celebrate our students hard work and creativity!

How great attendance **turbo-charges** achievement

At Stebon, we have an incredibly **talented and committed group of teachers**. Every day, they teach your children a **curriculum** designed to make sure they know the things they need to know and are well-prepared for the next stage of their education. They do this in **premises** that are both beautiful and fit for the purpose of learning. We work really hard at this.

Of course, if the children are to make the most of these advantages, they need to be **in school**. Even *the best teachers in the world can't improve the life chances of children who are not here to benefit.*

% pupils in each attendance band achieving age-related expectations in **reading** 2023-24



Here's the **real-life evidence** to prove it; it could not be clearer.

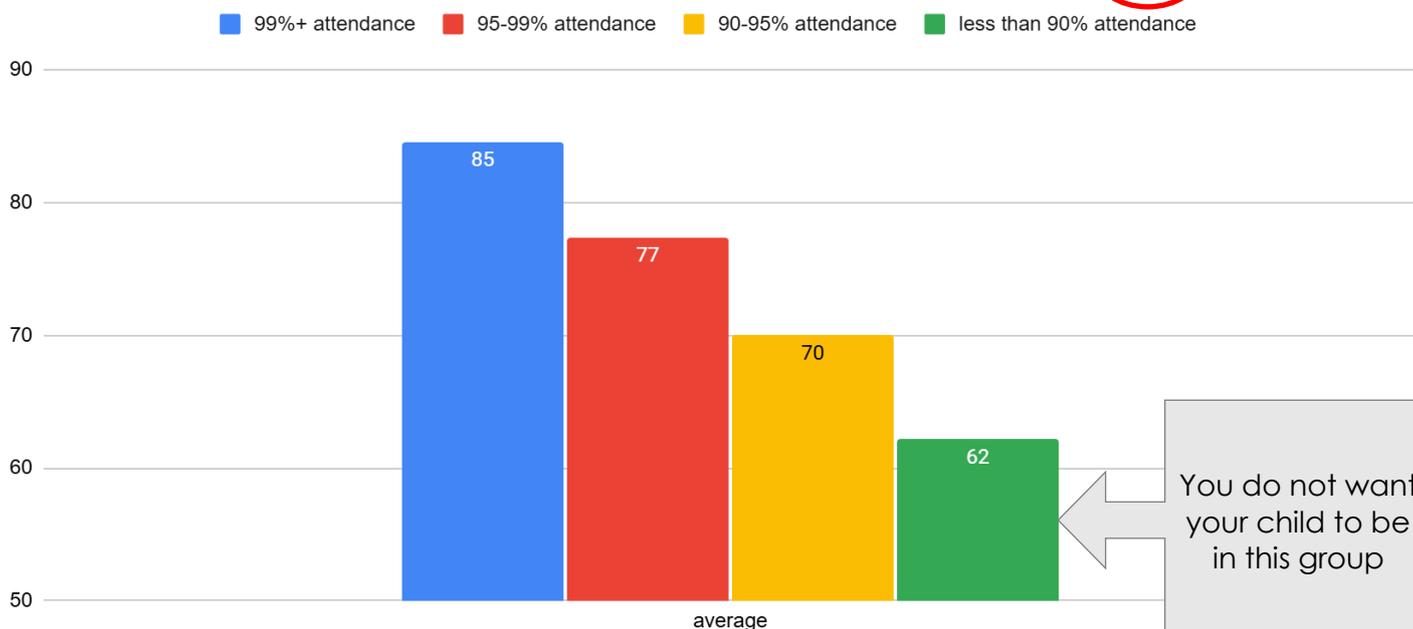
Children with the **best attendance achieve more highly** than others

Children with the **poorest attendance achieve less highly** than others

The **more you come to school, the better you do**



% pupils in each attendance band achieving age-related expectations in **maths** 2023-24



How great attendance **turbo-charges** achievement

Thankfully, the largest group is the one with 99%+ attendance; **nearly half of all our children come to school 99% of the time or more**. They stand the very best chance of success.

There will be times when your child is not well enough to come to school - if they are vomiting, for example, or running a temperature above 38C - but these times will be rare. Mostly, children who are feeling a bit poorly are better off feeling poorly in school ...

... **keeping your child off school when they could be in puts them at a disadvantage.**

INTERESTING FACT

Reception, Y1 and Y2 are the year groups with the lowest attendance ...

... yet these are among the most **important** year groups where the most learning happens in a single day.

They **really** need to be coming to school.

Holidays during term time will be **unauthorised**



If your child has a headache ...

If your child has a sore throat ...

If your child has a sniffly or blocked nose ...

... bring them to school!

(we'll take good care of them & call you if we need to)

If your child is feeling tired ...

If your child has a cough ...

If you're not sure whether to bring your child to school ...

The same is true of taking **holidays during term time**.

Missing school puts your child at a measurable disadvantage - it's really hard for teachers to catch every child up on missed learning.

(You also wouldn't expect your child's teacher to take a holiday during term time).

Jamie's MINISTRY OF FOOD

SALMON FISHCAKES

MAKES 8

EQUIPMENT LIST

- Large saucepan
- Speed peeler
- Knife
- Chopping board
- Colander
- Tin foil
- Tin opener
- Potato masher
- Tablespoon
- Box grater or microplane grater
- Plate or tray
- Cling film
- Large frying pan

JAMIE'S TOP TIPS

- ★ Pan-frying is all about carefully controlling the heat under the pan. In this case, even though the potatoes and salmon are cooked, the egg that binds everything together has to be cooked through. Make sure the heat is high enough so there is a nice, even sizzle but low enough so the cakes brown evenly and don't burn – they should take a full 4 minutes or so to brown on each side.
- ★ The potato and egg act as a binder in this recipe so you can add just about anything instead of the salmon; from cooked veggies like leek and mushrooms, shredded cooked chicken or any leftover grilled fish you might have.



INGREDIENTS

sea salt and freshly ground black pepper

600g potatoes

500g fresh salmon fillets, skin on, scaled and bones removed or 2 x 180g good-quality tins of salmon, sourced with sustainability in mind

olive oil

a small bunch of fresh flat-leaf parsley

1 tablespoon flour, plus extra for dusting

1 large egg, preferably free-range or organic

2 lemons

KEEPING COOKING SKILLS ALIVE

Not only do homemade fishcakes taste miles better than shop-bought ones, but if you make your own you know exactly what goes into them: the cheap factory-made ones can often be filled with things you'd rather not eat.

To prepare your fishcakes:

- 1 Bring a large pan of salted water to the boil.
- 2 Peel your potatoes and chop them into even-sized chunks. If using fresh salmon, rub the fillets all over with olive oil and a pinch of salt and pepper. Add the potatoes to the pan and bring back to the boil. Put the fish into a colander, covered with foil, and place it over the pan of potatoes. Turn the heat down and cook for 10 to 12 minutes, until the potatoes and fish are both cooked. Remove the fish from the colander and put on one side. If using tinned salmon, drain and put to one side. Drain the potatoes in the colander, then return them to the pan and let them steam dry.
- 3 Pick the parsley leaves and finely chop them, discarding the stalks. Mash the potatoes, spreading the mash round the sides of the pan to help it cool down quickly. Remove any skin from the fish.
- 4 When the potato is completely cool, put it into a bowl and drain and flake the fish into it with the flour. Add the egg and chopped parsley with a really good pinch of salt and pepper. Finely grate over the lemon zest, then mash and mix it all up well.

To make your fishcakes:

- 5 Dust your work surface with flour. Divide your fishcake mixture into 8. Lightly shape and pat into circles about 2cm thick, dusting them with flour as you go. Get yourself a plate or tray, dust it with

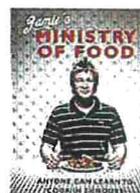
flour and place your fishcakes on top.

- 6 If you're going to freeze them at this point, wrap them in cling film and put them into the freezer. Otherwise simply pop them into the fridge for an hour before cooking – this will allow them to firm up slightly.

To cook and serve your fishcakes:

- 7 Put a large frying pan on a medium heat and add a couple of lugs of olive oil. When the oil is nice and hot, add your fishcakes and cook for about 3 to 4 minutes on each side or until crisp and golden – you may need to cook them in two batches.
- 8 Serve straight away, with lemon halves for squeezing over, and some peas, broccoli, greens or salad. These fishcakes also go really well with a tomato, olive, basil and chilli sauce.

NOTES

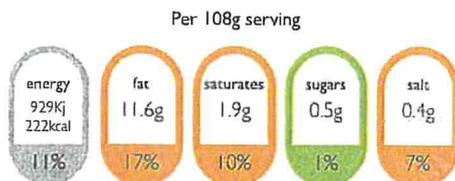


Adapted from *Jamie's Ministry of Food* by Jamie Oliver published by Penguin Random House

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Photographer: David Loftus

For more recipes visit www.jamieoliver.com



% of an adult's reference intake. Typical values per 100g: Energy 862Kj/206kcal



wheat, gluten,
fish, eggs

KEEPING COOKING SKILLS ALIVE