



Stebon Primary School's Burdett Gazette



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

Issue 18 23.01.2026

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 Y6 Alfred Russel Wallace class who had the highest attendance of 100% 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 92.6%

Come on Stebon!

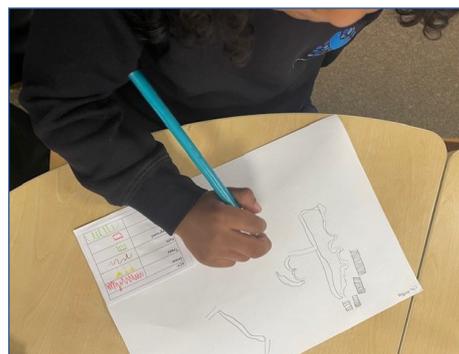
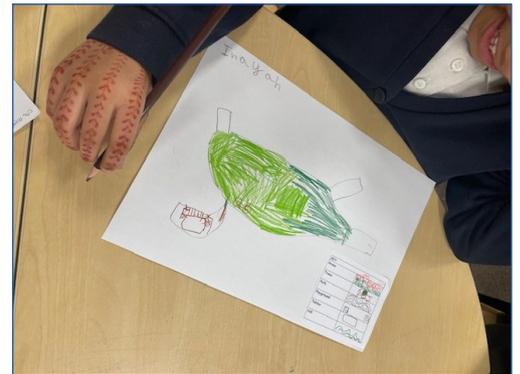
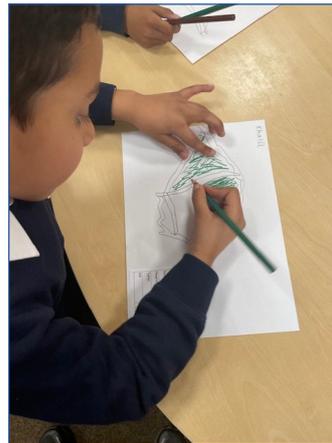
Year 3 have been practicing hard for their Robin Hood performances. Here is Ella Fitzgerald class, showing off their best poses!



Year 1 class had a great time on their winter walk. Margot Fonteyn class used our checklist to help us record the signs of winter we observed. Thank you to all the parents who joined us and helped us.



Following our winter walk to Bartlett park Y1 Margot Fonteyn class used our knowledge of Ariel maps to draw a map of the park. We then made a key to help others read our maps.



We've officially hit the halfway point of our Dads' Cooking Lessons, and Day 3 was all about culinary bravery as our dads, and children tackled a "sizzling" menu of egg fried rice and black bean tofu! For many of our dads and children, this was their very first time ever seeing or touching tofu, this led to some wonderful moments of curiosity as they explored new textures and smells together. While the fresh veggies felt familiar, it was the shift in roles that truly stole the show; after just three weeks, the children have become so confident that they were actually instructing their dads on what to do!

Between sharing samples with visiting teachers and packing up meals to take home to their families, the room was bursting with pride, and now everyone is buzzing with excitement to find out what next week's big "surprise menu" will be.



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!

Jamie's MINISTRY OF FOOD

SIZZLING BEEF

WITH BLACK BEAN SAUCE
AND EGG-FRIED RICE

SERVES 2

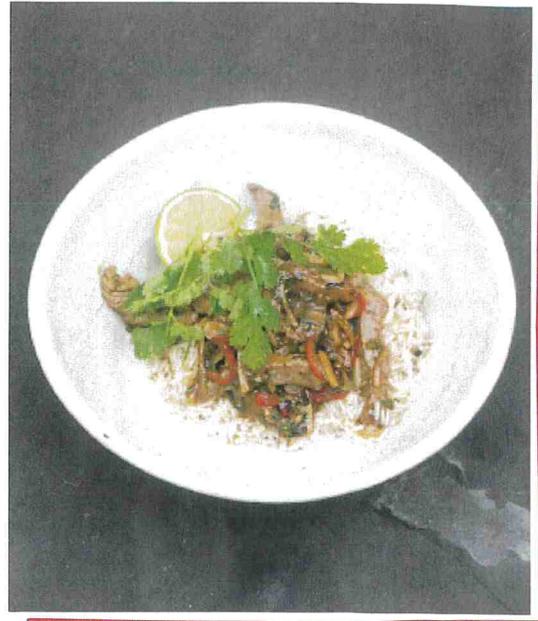
EQUIPMENT LIST

- Saucepan
- Sieve
- 2 knives
- 2 chopping boards
- 2 large bowls
- Measuring spoons
- Wok or large frying pan
- Wooden spoon
- Tin foil
- Kitchen paper



JAMIE'S TOP TIPS

- ★ Stir-frying is a simple technique to pick up – the most important thing is not to overcrowd the pan, which may mean cooking in batches if you're cooking for more than two.
- ★ Stir-frying is traditionally done in a wok, and woks are great but not everyone has one, you can achieve similar results in a large heavy-bottomed frying pan.
- ★ Once you know what you're doing you can substitute ingredients and improvise – for example, you can substitute the beef for chicken or you could use prawns.



INGREDIENTS

- sea salt and freshly ground black pepper
- 130g long-grain or basmati rice
- 1 x 200g sirloin, rump or minute steak
- 1 red pepper
- 2 handfuls of fresh baby corn or snow peas
- a thumb-sized piece of fresh root ginger
- 2 cloves of garlic
- ½ a fresh red chili
- 2 spring onions
- a small bunch of fresh coriander
- 1 tablespoon sesame oil
- 1 tablespoon groundnut oil
- 2 tablespoons quality black bean sauce
- 1 tablespoon low-salt soy sauce
- 2 limes
- 1 large egg, preferably free-range or organic

KEEPING COOKING SKILLS ALIVE

This works best with rice that has been made earlier, cooled, and then chilled in the fridge. But if you can't prepare rice for this dish in advance, cook it then spread it out on a tray in a thin layer so that it cools down quickly while you're cooking the rest of the dish.

To prepare your stir-fry:

- 1 Bring a pan of salted water to a boil, add the rice and cook according to the packet instructions. Drain the rice in a sieve, run under cold running water, then allow to dry out in the fridge.
- 2 Trim any excess fat from your steak and slice the meat into finger-sized strips. Halve and deseed the red pepper and cut it into thin strips. Trim and halve the baby corn lengthways. Peel and finely slice the ginger and garlic. Finely slice the chilli. Cut the ends off your spring onions and finely slice. Pick the coriander leaves and put to one side, and finely chop the coriander stalks.
- 3 Get yourself a big bowl and put in the red pepper, baby corn, mangetout, ginger, garlic, chilli, spring onions, coriander stalks and steak strips. Add the sesame oil and mix everything together.

To cook your stir-fry:

- 4 Preheat a wok or large frying pan on a high heat and once it's very, very hot add half of the peanut oil and swirl it around. Add all your chopped ingredients from the bowl. Give the pan a really good shake to mix everything around quickly. Stir-fry for 2 minutes, taking care to keep everything moving so it doesn't burn. Add the black bean sauce, and stir in half the soy sauce and the juice of half a lime. Keep tossing. Taste and season with black pepper.

- 5 Remove the pan from the heat, transfer everything to a bowl and cover with tin foil.
- 6 Give the pan a quick wipe with a ball of kitchen paper and put back on the heat. Add the rest of the groundnut oil and swirl it around. Crack in your egg and the remaining soy sauce – the egg will cook very quickly so keep stirring. Once it's scrambled, stir in your chilled rice, scraping the sides and the bottom of the pan as you go. Keep mixing for a few minutes until the rice is steaming hot, then taste and season with a small splash of soy sauce, if needed.

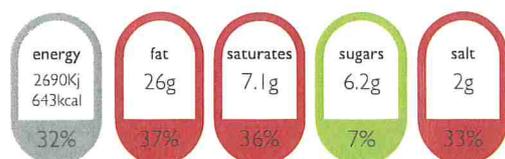
To serve your stir-fry:

- 7 Divide the rice between two bowls or plates. Spoon over the meat and black bean sauce and sprinkle over the coriander leaves. Serve with wedges of lime – great!

NOTES



Per 314g serving



% of an adult's reference intake. Typical values per 100g: Energy 858Kj/205kcal



wheat, gluten, eggs, sesame, peanuts, nuts, soy

High in fat, sat fat, salt



FEBRUARY HALF-TERM

Art & Circus Holiday Camp
Theme: Lost city of Atlantis

for children aged 5 - 11 years old

16th - 20th February

Times: 9am - 3.30pm

(early drop off @ 8.30am & late pick up @ 5pm)

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&

Holy Trinity Primary School

Beechwood Road

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5% Early Bird Discount (LWU941)

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