



Stebon Primary School's Burdett Gazette



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

Issue 19 30.01.2026

website: www.stebon.org.uk

Key dates:

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

Mon 9 - Fri 13 Feb 2026: Parent meetings with teachers

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 - April 2026 lunch menu](#)

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

[PE & Swimming Timetables](#)

[Home learning links](#)

[School Uniform](#)

Y6 Alfred Russel Wallace class had the highest attendance of 96.9% 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 91.3%

Come on Stebon!

After ten years of dedicated service, we say a fond farewell to our Senior Premises Manager, Gika, who will be leaving Stebon and the LETTA Trust on Friday 13th February 2026.

Always cheerful, he has played a vital role in keeping Stebon running smoothly, often going above and beyond to support students, staff and the wider community.

His commitment, positivity, and hard work will be greatly missed, and we thank him sincerely for everything he has contributed during his time with us. We wish him every success and happiness in the next chapter.



Year 3 Ravi Shankar class have been working very hard for their performance of Robin Hood!



We kindly remind parents and carers that mobile phone use is not permitted within the school building.

This helps us maintain a safe, focused, and respectful environment for all pupils.

Please note that the school gates close promptly at 9am for Nursery and at 9:10am for Reception to Year 6.

To ensure a smooth and safe start to the school day, we kindly ask that all children arrive on time. Thank you for your cooperation and continued support.



Y2 Albert Einstein class went pond dipping at the Soanes Centre this week as part of their English and Science learning. They learned about the different plants and creatures that live in and around the water.



Aysha and Raisa (Y3 Ravi Shankar class) went on a trip to Milwall Park to plant trees with children from other schools!



Year 1 Margot Fonteyn class has really been enjoying our swimming lessons this term! Our water confidence is growing and we are learning how to float.



Magic Breakfast volunteers joined us today and brought delicious fruit! The children in Breakfast club ate fruit salad and made their own fruit kebabs!



We were really pleased to be able to host an early language speech & language workshop with the NHS SaLT team this week! They shared the new pathways for referrals and gave individualised advice & ideas to our parents and their children. Thank you to all our Early Years families who attended. What a fun morning!



We've just wrapped up our fourth Dads Cooking Connect session, and with only two weeks left to go, everyone is really soaking up every bit of kitchen magic.

This week was a total standout; we whipped up some "cracking" burgers—succulent, juicy, and topped with those perfect fried onions—alongside a winter veg coleslaw that genuinely surprised everyone. We added fennel to the mix, which was a first for many of our chefs, but it was such a hit that one of the children even called it the best recipe we've made so far!



It's been amazing to watch the dads and kids grow so much more confident with their knife skills and prep work. Remember, these sessions are all about showing how easy it is to make healthy, budget-friendly meals that taste absolutely delicious at home. Keep your eyes peeled, Stebon parents, for next week's session!



INVESTORS IN PEOPLE®
We invest in people Platinum

Jamie's MINISTRY OF FOOD

SIZZLING BEEF

WITH BLACK BEAN SAUCE
AND EGG-FRIED RICE

SERVES 2

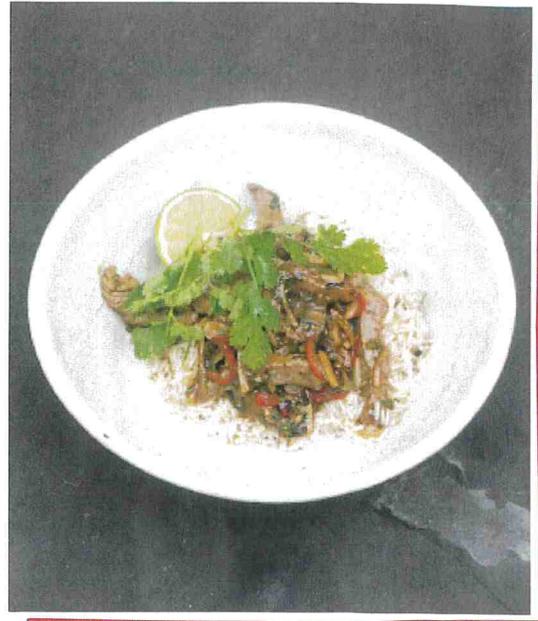
EQUIPMENT LIST

- 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:

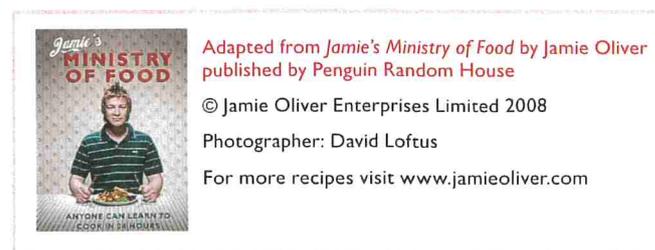
- 4 Preheat a wok or large frying pan on a high heat and once it's very, very hot add half of the peanut oil and swirl it around. Add all your chopped ingredients from the bowl. Give the pan a really good shake to mix everything around quickly. Stir-fry for 2 minutes, taking care to keep everything moving 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.

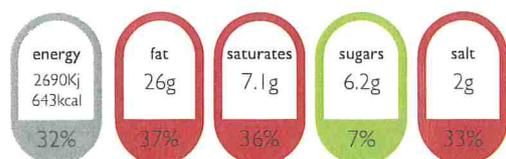
To serve your stir-fry:

- 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