



Stebon Primary School's Burdett Gazette



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

Issue 20 06.02.2026

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

Wed 25 - Fri 27 Feb 2026: Y5
Hindleap Residential

Click below for:

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

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

[PE & Swimming Timetables](#)

[Home learning links](#)

[School Uniform](#)

Congratulations to Y6 Joy
Adamson class 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 93.2%**

Come on Stebon!

**Next Friday 13 February 2026 is the last day of this half term.
School will be closed from Monday 16 - Friday 20 February 2026**

Children in Year 3 Beethoven class have really enjoyed rehearsing for Robin Hood and are so excited to show off their hard work next Tuesday!



Please note that the school gates close promptly at 8:55am* 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.



*There was an error in last week's newsletter, we apologise for the confusion caused.

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!

Fundraising Food Stall

On Tuesday 10 February 2026
At home time, outside the hall!

Sultana, one of our staff members, is organising a stall with lots of delicious homemade food!
In line with the spirit of Ramadan, we intend to donate all proceeds from the stall to charity to support those in need.

- Chicken/Meat Biryani
- Chicken Rolls
- Meat Samosas
- Potato Singara
- Coconut Koly Pitha
- Pakoras
- Pani Puri
- Cupcakes
- Chocolate Cups



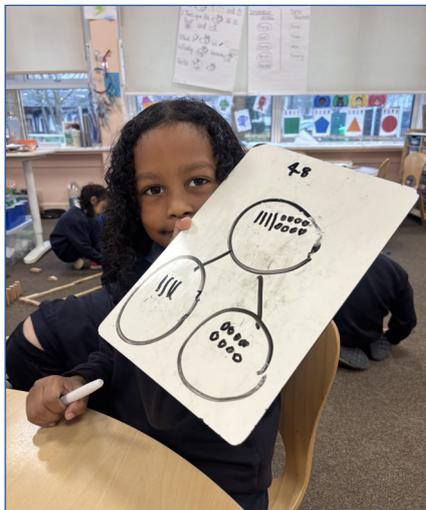
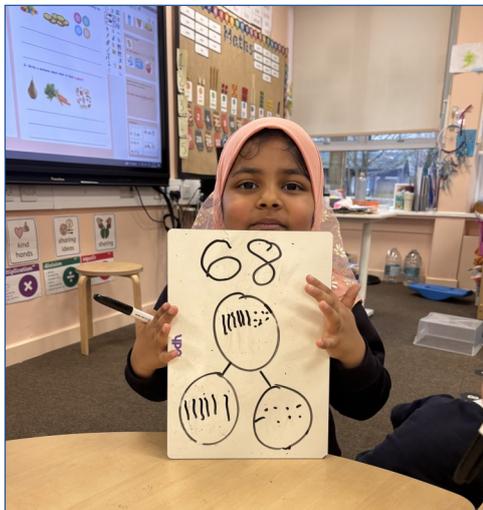
Year 4 Hellen Keller class have had a fantastic week diving into the digestive system!

They explored how different teeth work by using tools like hammers, screwdrivers, knives and spoons to mimic the different teeth, and made thoughtful predictions along the way.

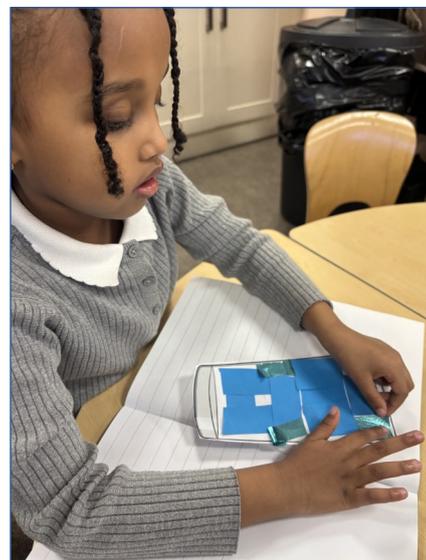
The class also set up a tooth-decay experiment using white eggs soaked in juice, soda, water, and vinegar, just like teeth in different drinks. Lots of curiosity, careful experimenting, and fun learning!



Year 1 Margot Fonteyn class has been learning to partition two digit numbers. We have been thinking about the ways these numbers can be partitioned into tens and ones. This has really built our confidence in our number sense - which will help us grow as wonderful mathematicians.



MF class has been learning about writing instructions in English. This week we have learnt about what is needed to take care of a pet Rabbit. Watch this space for our instructions.



Year 4 Emmeline Pankhurst class had a plushie party today as a reward for filling up the kindness jar.

They brought in their favourite plushies and a snack to enjoy in class.

Sizzling Week 5: The Great Curry Takeover!

Extra! Extra! Read all about it! If you noticed a heavenly aroma wafting through the corridors this week, you have our talented dads to thank. We have officially hit Week 5, and let me tell you—we went absolutely all out. On the menu was a fragrant Chicken Curry paired with freshly handmade Naan, a feat that would have been impossible back in Week 1. This level of culinary mastery required the perfect blend of skills, precision, and the experience we've gathered over the last month. To see the team balancing spices and stretching dough with such confidence made me incredibly proud; the result was nothing short of delicious.

The highlight of the session wasn't just the food, but the spirit in the room. We truly "broke bread" together, circling the kitchen to share samples and celebrate each other's flavours. As I pen this week's update—feeling a bit like Lady Whistledown reporting on the most delectable event of the season—I find myself wondering what surprises the "Ton" has in store for us next. It's hard to believe we are approaching our finish line. I simply cannot wait to see what we cook up for our final session next week!

Rabia, Family Engagement Lead



Jamie's

MINISTRY OF FOOD

CHICKEN TIKKA MASALA

SERVES 4 TO 6

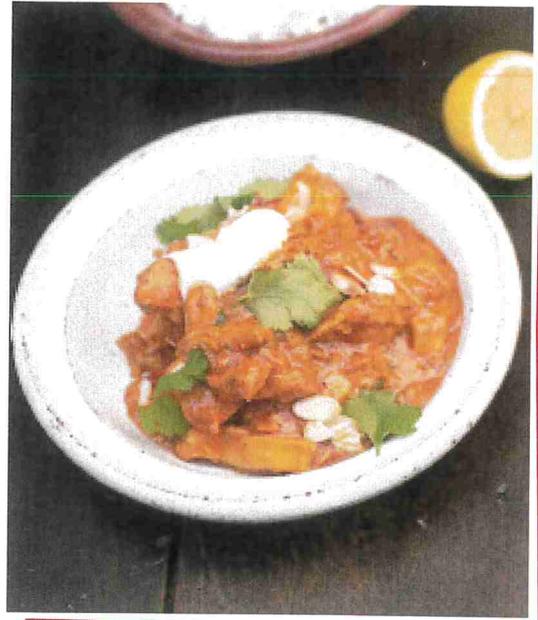
EQUIPMENT LIST

- ❑ 2 knives
- ❑ 2 chopping boards
- ❑ Frying pan
- ❑ Optional: pestle and mortar
- ❑ Food processor
- ❑ Large casserole pan with lid
- ❑ Wooden spoon
- ❑ Tin opener



JAMIE'S TOP TIPS

- ★ This curry also works well with lamb, beef, white fish or a selection of seasonal vegetables.
- ★ Pop any leftover curry paste in a sealed jar and keep it in the fridge for up to 2 weeks – this way you'll be able to knock up a quick curry in next to no time.
- ★ If you're pushed for time, you can buy really great, fragrant pastes in the supermarkets these days – just make sure you buy paste and not a ready-made curry sauce.



INGREDIENTS

4 skinless chicken breasts, preferably higher-welfare

2 onions

a thumb-sized piece of fresh ginger

½ a bunch of fresh coriander

1 fresh red chilli

groundnut or vegetable oil
sea salt and freshly ground black pepper

1 x 400g tin of chopped tomatoes

½ x 400ml tin of light coconut milk

4 tablespoons fat-free natural yoghurt

a small handful of flaked almonds

1 lemon

for the tikka masala paste:

1-2 fresh red chillies

2 cloves of garlic

a thumb-sized piece of fresh ginger

1 teaspoon cumin seeds

1 teaspoon coriander seeds

1 teaspoon cayenne pepper

3 teaspoons smoked paprika

2 teaspoons garam masala

½ teaspoon sea salt

1½ tablespoons peanut oil

1½ tablespoons tomato paste

a small bunch of fresh coriander

1½ teaspoons desiccated coconut

1½ tablespoons ground almonds

KEEPING COOKING SKILLS ALIVE

I've sprinkled my tikka masala with plain, flaked almonds, but if you fancy toasting them first, simply pop them into a dry pan over a medium heat for a few minutes until lightly golden. Delicious!

To make the curry paste:

- 1 First of all, halve, deseed and roughly chop the chilli, then peel the garlic and ginger.
- 2 Put a frying pan over a medium-high heat and add the cumin and coriander seeds. Lightly toast for a few minutes, or until golden brown and smelling delicious, then remove from the heat.
- 3 Add the toasted spices to a pestle and mortar and grind until fine, or put them in a food processor and whiz to a powder.
- 4 Once you've ground them, add the toasted spices to a food processor along with the remaining paste ingredients and whiz to a smooth paste.

To prepare the curry:

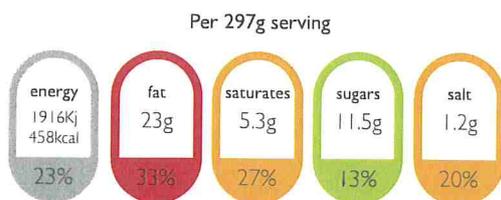
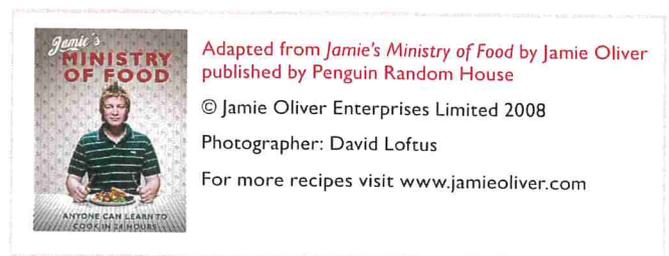
- 5 Slice the chicken breasts lengthways into 2cm strips.
- 6 On a clean chopping board, peel, halve and finely slice the onions. Peel and finely slice the ginger, then pick the coriander leaves and put to one side, finely chopping the stalks along with the chilli.
- 7 Place a large casserole pan over a medium-high heat and add a couple of lugs of oil. Once hot, add the onions, chilli, ginger and coriander stalks, then cook for around 10 minutes, or until softened and lightly golden.
- 8 Add the chicken and roughly 140g of the tikka

masala paste, stirring well so everything is nicely coated. Season with salt and pepper, add the tomatoes and coconut milk, then bring everything to the boil.

- 9 Turn the heat down to medium-low, cover and simmer for 20 minutes, then take the lid off and cook for further 5 minutes, or until the meat is tender and the sauce has reduced, stirring occasionally.

To serve the curry:

- 10 Serve with fluffy rice and a bowl of yoghurt. Sprinkle over the almonds and coriander leaves, then cut the lemon into wedges for squeezing over.



% of an adult's reference intake. Typical values per 100g: Energy 644Kj/154kcal

