



SURFLEET PRIMARY SCHOOL

WEEKLY NEWSLETTER

Week Ending – 2nd February 2024

Work Hard. Be Kind. Achieve!

Following on from last week's theme of being proactive and making things happen, this week we welcomed Darren from Roots To Food back to our school.

Last year was the first time we'd had the pleasure of this worthwhile experience and our children were really looking forward to having another opportunity at developing their cultural and culinary expertise.

I am pleased to report that this year's visit did not disappoint and all children were fully engaged in the preparing, cooking AND eating aspects of their session.

If any of our children become Michelin Star chefs in the future perhaps this experience was the reason... time will tell!

Thanks again to Darren for providing this amazing experience to our deserving children.



Willow Class





Maple Class



Oak Class



Greek

Keftedes, Tzatziki, Greek Salad, Rice

400g Fresh Minced Lamb or Turkey or Beef

½ tsp Dried Oregano

½ tsp Cinnamon

8 Mint Leaves (finely chopped)

1 Garlic Clove (crushed and peeled)

1 Small Red Onion (finely sliced)

1 Small Red Pepper (sliced)

1 x 200g Chopped Tinned Tomatoes

2 Spring Onion (sliced)

2 Fresh Tomatoes (diced)

½ Small Cucumber (diced)

1 x 250g Feta Cheese (diced)

1 tblsp Olive Oil

1 x 200g Greek Yoghurt

250g Cooked Hot Rice

Method

1. In a large bowl mix the minced turkey with the dried oregano, cinnamon and four mint leaves. Mix, stir and fold. This mix is best left to marinade for 1 hour.
2. Roll the mixture into equal size balls the size of a large marble.
3. In a wok or shallow frying pan add the garlic clove and the meat balls to the hot pan and keep turning until lightly brown. Add 2 tblsp water, place the lid on and steam for 2 minutes to thoroughly cook the meat balls.
4. Add the red onion, peppers and spring onion stew for 1 minute on a low heat.
5. Add the chopped tinned tomatoes and simmer for 1 minute
6. For the Greek salad mix the half the cucumber, tomatoes, feta cheese and the olive oil in a small bowl.
7. For the Tzatziki grate half the cucumber and mix with the Greek yoghurt.
8. Serve with hot rice
9. Enjoy

STARS OF THE WEEK

WILLOW CLASS

- **Aubree G** For demonstrating good knowledge of the protected characteristics and extending this in her learning at home.

MAPLE CLASS

- **Connie E** For being an all-round super star and for trying hard in every writing lesson to achieve her best.

OAK CLASS

- **Thomas T** for an improved attitude towards reading, writing and maths and working hard with an adult to construct sentences.

GOLDEN SURFS

- **Aubree G** for Producing an excellent British Values Banner
- **Frankie G** for Producing an excellent British Values Banner
- **Ugne D** for exceptional informative writing about a trip to a Volcano
- **Alan C** for exceptional informative writing about a trip to a Volcano



Upcoming events!

- **Tues 6th Feb & Weds 7th Feb** – Parents Evening from 3.30pm till 6pm
- **Thurs 8th Feb** – SEND Parent Coffee Morning
- **Fri 9th Feb** – PTFA Valentines Disco 4.30pm till 6pm, tickets available via ParentPay.
- **Fri 9th Feb** – Last day of Term 3
- **Mon 19th Feb** – First day of Term 4

School Child Protection & Safeguarding Policy Sept 2023

Should you ever want to see a copy of our school's safeguarding and child protection policy, it is available to view on the school's website.