



Weekly Roundup 17th May 2024

What a great week we have had!



AWARDS DAY!

This week certificates were awarded to:

Ladybird class— Bonnie, Ronnie & Ema

Dragonfly class— Bobby, Jacob & Rosie

Butterfly class— Teddy, Reuben & Eloisa

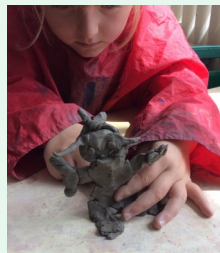
Firefly class— Riley, William & Daisy

Cricket class— Abdulmaleek, Sebastian and Madison

Congratulations!

BUTTERFLY CLASS

Some fantastic figures that have been modelled using clay.



We are looking to rejuvenate the sensory garden at the side of the school and would love to plant some new colourful plants/herbs. If you have any plants or cuttings that you would be able to donate to the school, we would be very grateful to receive them. Many thanks.



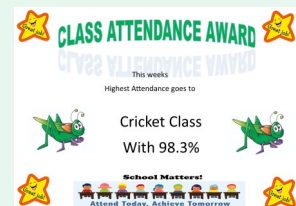
Clothing Bank



If you have any unwanted clothes, shoes, bags or soft toys in good condition, please consider using the clothing bank at the front of the site. We receive money for every kilo collected and it is great way to raise funds for the school.

Many thanks

Congratulations to our Cricket class who topped the charts this week with 98.3% attendance.



2nd Butterfly class—97.2%

3rd Firefly class—95.7%

4th Dragonfly class—94.6%

5th Ladybird class—93.5%

Dates to remember:

20th—22nd May— Y6 Camp

24th May 9:15am —Celebration Assembly—Young Musicians of the Year

Y6 Camp

Children need to be in school by 8:20am on Monday morning.

More photos from our fabulous week at school can be found on our [Facebook](#) page. We never share children's full names in our posts. Please can we ask that you do the same if commenting on a post. This is to keep our children safe. Many thanks.



Join us for



Afternoon Tea



at Banwell Castle on 8th June 2024, from 3pm
to celebrate the

80th Anniversary of the D-Day Landings



Ticket Prices:

Adult - **£12**

Family (2 adults & 2 children 5 to 12yrs) - **£30**

Extra children - **£3** each

Children aged 4 and under - **FREE**



Please let us know at time of ticket purchase if there are any dietary requirements.

Ticket Price includes: Afternoon Tea, live music, children's entertainment, and a quiz

Please bring money for the raffle, bar and ice-cream van



Tickets available from:

- The Paper Shop- Jackie Parkinson on tel: 01934 823654; mob: 07854 531763; e-mail: jacki.parky@mbzonline.net
- Penny Mottram - tel: 01934 823091; e-mail: penanbill@aol.com
- Laura Baron/PTA committee - e-mail: friendsofbanwell@gmail.com



BANWELL-POTIGNY TWINNING ASSOCIATION



RBL
ROYAL BRITISH LEGION

Friends
of Banwell Primary School
Charity no: 1049803

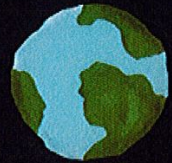


Aspens



FEED YOUR
FAMILY
FOR £5

JERK CHICKEN
WITH RICE AND
BEANS



INGREDIENTS

| Main Ingredients | Cost £ | Veggie Switch | Cost £ |
|-----------------------------|--------------|-----------------------|--------------|
| 1 x 1kg Chicken Legs | £2.50 | 1 x XL Cauliflower | £1.80 |
| 300g Long Grain Rice | £0.38 | | |
| 400g Kidney Beans | £0.49 | | |
| 400g Baked Beans | £0.45 | | |
| 30g Schwartz Jerk Seasoning | £1.17 | | |
| TOTAL COST | £4.99 | | £4.29 |

Prices correct at time of printing and may vary. All items available from leading supermarkets.

Please observe the allergen information on the product packaging.

Based on a family of four.

View our
video online



THE CHICKEN

1.

Pre heat the oven to 180°C

3.

Coat all the drumsticks in 20g of the jerk seasoning and a drizzle of oil.

2.

Slash the chicken legs with a sharp knife to make some deep ridges for the marinade to soak into.



4.

Leave to marinade covered in the fridge for an hour or two.

5.

Roast in the oven for approx 30 minutes and until the core temperature is a minimum of 75°C.



VEGGIE SWITCH

For a great veggie version, switch out the chicken for cauliflower.

- Remove the outer leaves and cut into large disks/steaks.
- Use 20g of jerk seasoning
- Cook for 20mins until golden instead of 35mins.



MEANWHILE...

THE RICE

6.

While the chicken is cooking, wash and boil the rice, seasoning the cooking water with half of the remaining 1/3 of jerk seasoning.

7.

5 minutes before the rice is finished cooking add the tin of drained kidney beans.



- Good for the planet



- Good for you

THE BEANS

8.

Add the baked beans to a heat proof bowl and add the remaining half of the 1/3 of the jerk seasoning.

9.

Place in the microwave until heated through.

ASSEMBLE THE MEAL

Remove the chicken from the oven when golden, crispy and a minimum of 75°c. Add the remaining fat and cooking juice from the chicken into the rice before serving them.

