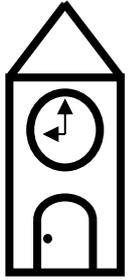


Learning Together: Working as One
Aspire; Believe; Succeed; Excel

Friday Bridge Primary School

Newsletter



March 2024

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Find us on



Welcome to our newsletter



Roots to Food, Spring Term 2024

It has been a busy start to the new term. Unfortunately, due to the recent poor weather, some of our sports fixtures have had to be postponed or cancelled. Hopefully those planned for the term ahead will go ahead. The children enjoyed their cooking with our Roots to Food visit (see recipe below) as well as our weekly computing, music and sport delivered by Twenty20 productions.

As always, if you have any queries or wish to discuss anything, please contact either myself, Mrs McKie, Chair of Governors - Maggie Barwell or Ms Suttle (SENDCo and Kestrels class teacher)

Head@fridaybridge.cambs.sch.uk

NMckie@fridaybridge.cambs.sch.uk

DSuttle@fridaybridge.cambs.sch.uk

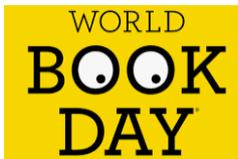
mbarwell@fridaybridge.cambs.sch.uk

Red Nose Day



Red Nose Day will be on **Friday 15th March**. The school council will be making special Red Nose Cookies to sell on the day and are asking for a £1 donation for a cookie and non-uniform. They are hoping to raise as much as possible for Comic Relief.

World Book Day



Thursday 7th March will be World Book Day when the children are encouraged to come to school dressed as their favourite book character. Bring along your favourite book and share it with your class. The children to be joining in World Book Day activities throughout the day.

Diary Dates

Thursday 7th March – World Book Day

Friday 8th March – Girls New to Football (KS2) at Thomas Clarkson Academy

Monday 11th March – Y6 Careers Day at Thomas Clarkson Academy

Wednesday 13th March – National Child Measurement Programme (Reception/Y6)

Monday 25th March – Class photographs

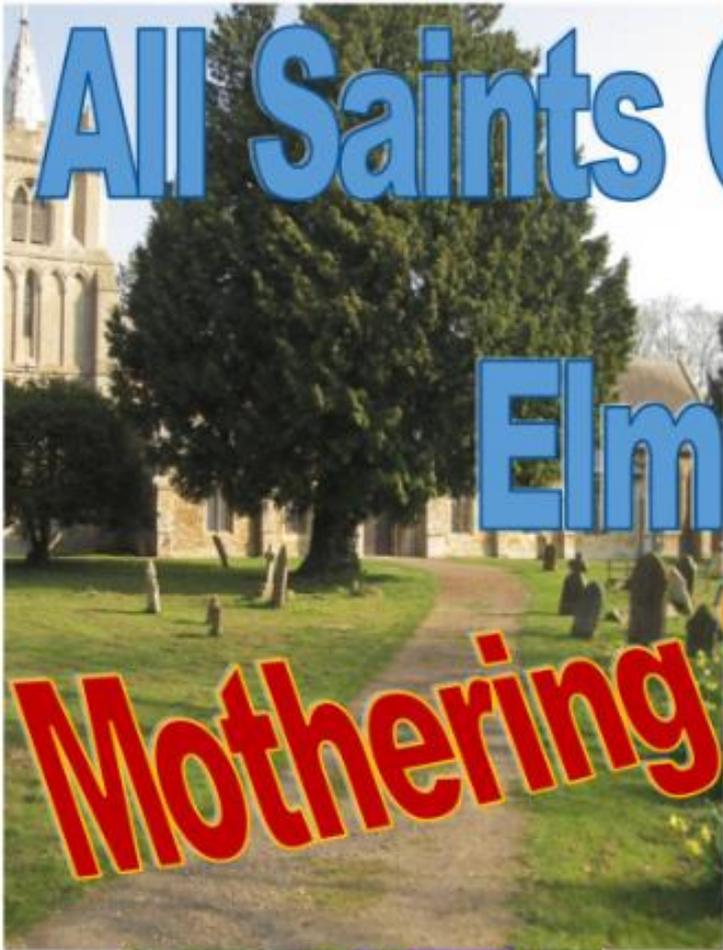
Monday 29th & Tuesday 30th April – Parents Evening (1:30 – 6pm) more details to follow

Attendance Matters



All Saints Church

10th March
10:30am



Elm

Mothering

Sunday

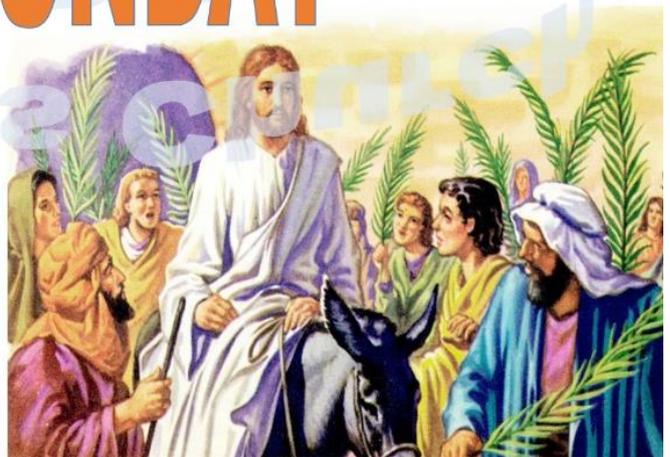


St Mark's Church

Friday Bridge

PALM SUNDAY

Gather at the top gate outside the church at 10am. Parade begins at 10.30am with people following the cross and parading around the outside of the church, then entering the church and bringing the cross back to the front of the church. Special service for Palm Sunday with joyful singing. Come and celebrate with us on this Sunday one week before Easter. Refreshments served afterwards. Everyone is welcome!



The church would love to have some donkeys for their parade so if some children think they could commit to attending for around 1-2 hours on Sunday 24th March, they would be thrilled – they will supply the donkey ears or feel free to dress up! Please let the office know if you would like to attend. The church will be attending school on Friday 22nd March to do some Easter activities in KS1.

Ohio Cincinatti Chilli Beef with Sweetcorn Rice served with Tortilla Chips

1 red onion Sliced thinly
1 small Red Pepper sliced
1 small Yellow Pepper sliced
500g Minced Beef
4 Spring Onions thinly sliced
125g Fresh Coriander
1 x 400g Chopped Tinned Tomatoes
1 tablespoon Cajun Spice
1 tablespoon Smoked Paprika
1 teaspoon Cumin Spice
100g Easy Cook Long Grain Rice
1 small tin Sweetcorn
1 small tin Kidney Beans
1 Fresh Lime
Tortilla Chips/Doritos

Method

1. In a large bowl mix the **minced beef** with the **Cajun, paprika** and **cumin** spice. This mix is best left to marinade for 1 hour.
2. To make the chilli first brown the **minced beef** in a hot pan then add the **red onion** with two tablespoons water to steam
3. Add the **peppers** and continue to cook until the peppers are slightly soft.
4. Add the **kidney beans** and stir through. Now add the chopped **tinned tomatoes** and stir until the chilli starts to simmer.
5. Add the **fresh coriander, spring onions** and gently stir through. Simmer very slowly for 3 minutes.
6. The **rice** can be cooked simmering with the **sweetcorn** once the chilli is made. Place into a ramekin and turn out onto the plate
7. Serve the chilli with a squeeze of fresh **Lime** and **tortilla chips**
8. Enjoy