



# Harden Primary School Eco School Newsletter

ISSUE : Autumn 2 'WELCOME TO OUR ECO SCHOOL'

We are very proud of being part of the Eco School's committee and the work we have done, and plan to do. We are proud to welcome some new members this year, who are fantastic additions to the team.

Lots happened last year and after Christmas we will be working hard to develop some of the ideas that we have highlighted in our action plan. Next half term you will see many of the plans come in to action! Thank you for all your support.



## What has been happening this term?

### We are delighted and excited to share our news!

So far this year, we have recruited some new members to join our eco committee and as always they have brought great enthusiasm and ideas. Together, we have put together an action plan that highlights priorities and goals we would like to work towards as a school. This includes continuing with our litter picking and taking part in the 'Keep Britain Tidy' programme. We are planning another 'Walk to School Week' and are hoping to introduce recycling bins at school. This is something the children feel incredibly passionate about, so much so that the Year 4 children have written to us to request this.



We have many projects lined up for the rest of the school year which will help us to retain our Eco-Schools Green Flag, something we are very proud of.



## What have we been up to recently?

Children in KS1 have been setting a fantastic example and litter picking at break times. Lots of children have given up some of their play time to pick litter in the KS1 playground. They have encouraged other children to do the same and recruited some happy helpers.



### Ingredients

15g dried porcini mushrooms  
1 1/2 tbsp olive oil  
1/2 onion, finely chopped  
1 carrot, finely chopped  
2 garlic cloves  
1 celery stick  
2 thyme sprigs  
1/2 tsp tomato puree  
125g dried green lentils  
400g plum tomatoes  
12g chestnut mushrooms  
12g portobello mushrooms  
1/2 tsp soy sauce  
1/2 tsp marmite  
270g spaghetti

### Recipe by Samuel - Vegan bolognese

1. Pour 400ml boiling water over the porcini mushrooms and leave for 10 minutes. Meanwhile, pour 1 tbsp oil into a large saucepan. Add the onion, carrot, celery and cook for 10 minutes. Remove the porcini from the liquid, keeping the mushroom stock and roughly chop. Set both aside.
2. Add the garlic and thyme to the pan. Cook for 1 minute and stir in the tomato puree. Add the lentils, reserved mushroom stock and tomatoes. Bring to the boil then simmer.
3. Heat a a large frying pan. Add the remaining oil, tip in the chestnut and portobello mushrooms. Fry until golden brown. Pour in the soy sauce and scrape the mushrooms into the lentil mixture.
4. Stir in the marmite and continue to cook over a low-medium heat for 35-50 minutes. Add extra water if necessary. Remove the thyme sprigs and season to taste.
5. Cook the spaghetti in a large pan of salted water. Drain the pasta, then toss the spaghetti in the sauce. Serve and enjoy.

### Important Notice

### NOTICES FOR THIS HALF TERM:

After Christmas, we will be planning an assembly to re-launch our suggestion box in school to gather ideas from our peers. If anyone would like to spend some time over the Christmas period litter picking, please do and send a photo to your class teacher, we would love to see your great work.

## TRIVIA

**96, 580** children took part in a litter pick in 2022 in connection with their eco-schools work.

**25, 439** bags of litter were collected during litter picks at schools in 2022.



The Eco Committee would like to end this newsletter on a joke....

What do you call Santa when he stops?

Santa Pause