



ECO Warriors News!

Date: December 2024

Eco, Recycling, Nature, Earth, Sustainable, Together



Exciting Updates

November was the Cut Your Carbon Campaign month. ECO Warriors presented this campaign to their classes explaining what a carbon footprint is and small ways in which you can make a big difference. All children were then sent home a list of challenges to complete, such as taking a shower instead of a bath or eating a plant-based meal. Thank you to all the children who took part, we have submitted our results.



Nature Needs you NOW!

At this time of the year, food is scarce for animals. To help them, you can leave nuts and seeds in your garden or even create your own bird feeder!

Try this at home...

Collect some natural resources from your garden or park. Then you can paint them and print with them to create your own nature painting.



Environmental Impact...

As part of PSHE, Year 6 children completed a litter pick around school with Mrs Stone. They were learning about how to be good citizens in their local community. They thought that litter picking would be the perfect way to show how they are being good citizens. They collected plastic bottle, wrappers and crisp packets. Altogether, they collected a huge 4 bags of rubbish - well done Year 6!

Sustainable Snacks with School!



Mac and Cheese

225g (8 oz) uncooked macaroni
50g (2 oz) butter
2 1/2 tablespoons plain flour
275g (10 oz) grated mature Cheddar cheese
750ml (1 1/4 pints) milk
30g (1 oz) butter
50g (2 oz) dried breadcrumbs
A pinch of paprika

Cook macaroni according to the package directions. Drain. In a saucepan, melt 50g butter over medium heat. Stir in enough flour to make a roux. Add milk to roux slowly, stirring constantly. Stir in cheese and cook over low heat until cheese is melted and the sauce is a little thick. Put macaroni in large casserole or baking dish and pour sauce over macaroni. Stir well. Melt remaining butter in a frying pan over medium heat. Add breadcrumbs and brown. Spread over the macaroni to cover. Sprinkle with a little paprika. Bake at 180 C / Gas mark 4 for 30 minutes. Tuck in immediately!

