

Jessop Cookbook Launch

DATES FOR YOUR DIARY

December 2020

Christmas Performance links will go live on the school's website at the given times

- **Tuesday 15th December**
Music Masters Winter Concert @2pm
EYFS Virtual Open Day @11am, 1.00pm
and 5.30pm
Maths Workshop for parents @4.30pm

- **Wednesday 16th December**
KS1 Christmas Performance @10am
LKS2 Christmas Performance @2pm

- **Thursday 17th December**
Non Uniform Day – Christmas Lunch
and Class Parties
UKS2 Christmas Performance @10am
EYFS and Pre-School Christmas
Performance @2pm

- **Friday 18th December**
Last day of term

January 2021

- **Monday 4th January**
Inset Day

- **Tuesday 5th January**
First day back to school



Congratulations to Keela from Kangaroo Class for designing this beautiful front cover for the Jessop Cookbook. We are so proud of you!

The idea for the cookbook came from one of the mums (thanks Katie!) during a Friends of Jessop PTA chat about how we were missing our usual school community and fundraising events during the first lockdown. Given the success of Bake-Sales at the school fairs, and things like the International Breakfast Morning - and the sense that food felt so important during lockdown - a cookbook felt like the perfect way to reflect our diverse school community.

The call went out for recipes, and the process of putting the book together involved collecting them, editing them, finding a designer and printer and figuring out how to get every family a copy. Hopefully we can raise lots of money for further school projects!

Quotes from parents and staff...

"I can't wait to try all the recipes. But where to start, savoury or sweet?"

"Working on the cookbook was fantastic. It was a lot of work, but reading all of the recipes and seeing the pictures made it so worth it."

"Making the cookbook was such a lovely insight into everyone's idea of yummy and delicious! We felt like our taste buds were travelling all over the world with the recipes that were sent in!"

"It has been great to see our multi-cultural, Jessop community represented so clearly, and tastily! And it's been a great chance to get our son enjoying the links between food, cooking and family."

"It was lovely to contribute my old family recipe to our school community cookbook. Some of the best memories are made gathered around the table with family and friends sharing a meal made with love." Ms Stephanie

On December 16th, Oscar's American Apple Crumble will be prepared and served by our school cook, Ms Justina, for lunch.

Oscar was delighted to hear the great news!

"I am very proud of myself and it is hard to believe that they chose my recipe! My mum and I designed the recipe together and I can't wait for Jessop to taste it!"



Thank you Ms Justina for preparing this delicious pudding!

Jessop Primary School Cookbook | Sweet

American Apple Crumble

By Oscar | Polar Bears



Description

In autumn my Mom makes apple crumble. It is the best with vanilla ice cream. The crispy crumble parts are my favourite.



Servings

6



Prep/Cook time

45 mins



Ingredients

For the crumble:

- 1 cup of whole wheat flour
- 1 half cup of rolled oats
- 1/2 cup of brown sugar
- 80g of butter

- 1 pinch of salt
- 1 tsp of cinnamon

For the apples:

- 1 pound of apples, sliced, cored
- 2 tsp of brown sugar

- with skin on
- 1/2 tsp lemon zest
- 1/2 tsp cinnamon
- 1 tsp of lemon juice
- 2 tsp of brown sugar



Directions

STEP 1

Preheat oven to 180c.

STEP 2

In a 9x13 pan, mix sliced apples with lemon zest, lemon juice, 1/2 tsp of cinnamon and 2 tsp of brown sugar. Mix to coat.

STEP 3

For the crumble combine in a separate bowl, add the remaining ingredients. Use your hands to mix the butter into the dry ingredients to form a crumbly texture. Sprinkle on the apples.

STEP 4

Bake 25 min or until golden brown.

Serve with vanilla ice cream.

"Hi all, I'm Jo and I worked with Team Jessop (as I called them!) on the design of the Jessop Primary School Cookbook and I've got to say, it was a lot of fun. Usually I work for newspapers and websites – such as The Sunday Times and the BBC – who tend to be a bit serious, so to work on a project that included a banana wearing sunglasses made me smile. The only trouble was; I was always hungry reading all of your wonderful recipes. I'm going to try lots of them myself. Happy eating everybody!"

Jo Gunston, Designer



All families will receive a free cookbook, but we would love for you to make a donation of any amount to Friends of Jessop if you can. This will support our fundraising efforts, raising money for laptops to make sure all pupils have digital access, a nature garden, and other school projects. You can donate via Scopay, or via the following means:

Paypal
friendsofjessop@gmail.com

Bank details
Friends of Jessop
65237390
51-50-02

If you'd like more copies of the book (they'll make great Xmas presents!), these can be purchased via Scopay for a minimum donation of £15, but please donate as much as you can!



Savoury

The cookbook is filled with a range of both savoury and sweet dishes from around the world.

Thank you to the PTA for your hard work that you have put into this project.



Sweet

Jessop Primary School & Children's Centre

www.jessopprimary.org.uk

Achieving excellence together



& Children's Centre

Join us for Breakfast!

To celebrate the launch of the first-ever Jessop Primary School Cookbook next week, please join us for a virtual COOK-ALONG BREAKFAST on Saturday 19th December at 10am, featuring a mystery guest...

We will be cooking Ethan's 'Berry Yummy Pancakes' from the cookbook, so to prepare you will need:

SHOPPING LIST

200g self-raising flour
1 heaped tsp baking powder
1 large egg
300mls Milk
knob of butter
200g of fresh blueberries
Olive oil for cooking

For the garnish:

Maple syrup or honey
Chocolate sprinkles

More berries (strawberries, blueberries, blackberries)

Squirry cream - optional

A mixing bowl

A frying pan

Look out for the Google Meets link next week!



