

Juanita School

**Newsletter,
9/9/2021**

By:

Jacinta Chengecha



On August 3rd, 2021, Juanita School admitted its second batch of 33 students, while those who were in Form One (9th grade) were promoted to Form Two (10th grade). Currently, the student population stands at fifty-two. Learning is going on smoothly and all students are delighted to be back to school after losing a whole year due to the Covid-19 situation.

Other than learning, which takes place on daily basis, the school meal service is an integral part of our school system. Recent studies indicate that, healthier students are better students and that what a child eats directly affects the physical structure of his/her brains, as well as memory, attention and reasoning skills. In this newsletter, we feature a typical meal school day at Juanita School as well as the student of the month, Mercy.

Being a boarding school, students wake up at four thirty in the morning, prepare for the day and then go to class at five O'clock. Meals start at seven O'clock with a cup of porridge (corn, sorghum, millet, cassava and soya flour made into gruel) plus a boiled egg. At ten O'clock students are served a cup of tea with bread. At lunchtime, students eat githeri (corn, beans and vegetables), a typical staple food in Kenya. At dinner/supper students are served

rice/Ugali/chapatti with vegetables and grains depending on the day of the week plus a fruit such as watermelon, pineapple, bananas and oranges.

The school policy is that, no food goes into the trash and almost 0% of food is wasted. Each student gets to keep their cup, spoon and plate, to clean and take care of them. Our school motto being **“A center of excellence, a place to live and learn”** students are involved in assisting with cooking and cleaning the kitchen, cleaning pots and pans as well as sorting out grains especially on weekends and under the supervision of the teacher on duty so as to acquire cooking skills which they can utilize when they leave school.



The service system is by queuing whereby the students on duty plus the cook serve all students. The school farm supplies the kitchen with vegetables such as cabbages, kales, spinach, onions and tomatoes with occasional treat of rabbit meat or chicken. The students are exclusively involved in running the farm. It has always been the responsibility of the school to

provide healthy meals to our students



Dining together is a social experience where students are encouraged to interact, enjoy each other's company, a time they look forward to and it's about more than just food. In the previous year, students dined indoors but with an increase in student population this year, there was need for a larger area to accommodate all. Therefore, we have constructed an open dining

hall with one big table and ten benches, which serves the purpose for now. The hall is multipurpose serving as a church, meeting place or playing games and its construction is still ongoing.



To those who partner with us, to our supporters and cheerleaders, **THANK YOU.**

STUDENT OF THE MONTH: MERCY **KALEKYE SYANDA**





Mercy was our very first student to report to Juanita school. Actually she reported a day earlier than the admission date. She is fifteen years old and she comes from Mwingi in the Eastern part of Kenya. She has been at the top

of her class academically since she joined our school and takes home awards/ at the end of every trimester. She is very active in games and she is also the leader/commander of the scouts at our school. She wants to be a doctor when she is out of school. **Shout out to Mercy for making us proud**