



École Saint-Landry

# Le journal des lions

Issue No. 20 | le mardi, 31 janvier 2023

# BONNE ANNÉE 2023!

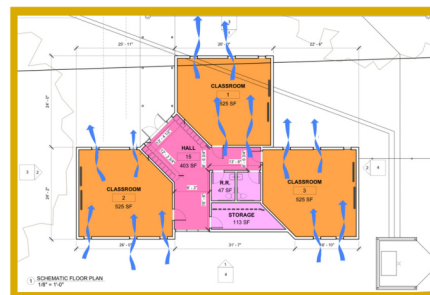
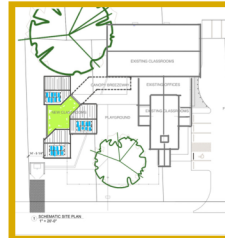
## Happy New Year!

Do you make resolutions every new year? Some people decide they'll lower their screen time, lose a few pounds, start a new hobby, stop a bad habit, spend more time with their kids, get a new job, read a certain number of books, etc. Resolutions can be a great subject for a family meeting over dinner, sharing the food and our plans for the new year.

Here at École Saint-Landry, we have a lot of exciting plans for 2023! Construction on our new classrooms



will begin next month, and the work on the former Sunset High building will start this summer.





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## Lion of the Week

CONGRATULATIONS

December was a bit intense and we didn't have time to publish a newsletter, so here are our Lions of the Week from December and January!



Jaela



Audie



Jaxson



Karly



Kylie

## Responsible, Respectful, & Careful

We have won certificates for the months of August, September, November, and December for having over 95% attendance. Congratulations to our students for staying on task, and to you parents for supporting their education!

In February, Ophelia Gonzalez, Valentina Gonzalez, Lillian Hale, Jonathan Herrera, Dazariah Huot, Jaxon Robin, Lucas Thibodeaux, and Jaxson Vallaire will be receiving certificates for six months perfect attendance. Great job, kids!





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## La galette des rois

Did you know that the king cake, so popular during Mardi Gras season in Louisiana, originated in France? It is believed to have been brought to New Orleans by a French chef in 1870. But it has changed so much since then, mainly due to Spanish influence in Louisiana back then, that the sweet treat we know is a uniquely Louisiana cake.

The French version is made of a sweet almond filling between two layers of puff pastry. A ceramic figure is placed into the filling before the galette is closed. It is then brushed with an egg wash and baked until golden and flaky.

King cake in any of its forms is usually eaten between January 6th and Mardi Gras, during the Epiphany, which in the Roman Catholic tradition celebrates Jesus having been recognized by the wise men. That's why we use a plastic baby in Louisiana, and the French use a small treasure.

At École Saint-Landry, we are passionate about cultural exchange. Madame Jessica has been using King Cakes as rewards for good behavior in her SEL classes, and our staff has been bringing King Cakes to share. We also got a delicious one from our PTO! If you'd like to try baking a French king cake at home, please see the recipe from Monsieur Anthony's class at the end of the newsletter!



## Growing Together

We want to thank you all again for your generous donations to our garden.

John David's parents got us seed starting tray kits and scrubby clean up towels.

Remy's parents got us seed starting tray kits, a raised bed, and 30 bags of soil.

Amelia H.'s parents got us the coconut coir seed starting mix we'll need to germinate our seeds.

Amelia M.'s parents got us two raised beds.

Lucas T.'s parents built us two raised beds, signed up to pick up and deliver our compost, and brought us tons of shelving, lockers, and cabinets for us to store our equipment.

Emma's grandparents brought us landscape stakes and flag tape, baskets to carry equipment and harvest, and hanging scales.

Natalie's mom got us pruning shears, trowels, and lots of little gardening gloves.

Ryder's mom also got us some gardening tools.

Henry and Penelope's parents got us some big buckets to haul dirt and compost and our harvests.

Paisley's parents got us a lot of soil, and shovels for both kids and grownups.

Alena's guardian signed up to get us worms when we're ready for them.





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## La Chandeleur

While in America we celebrate Groundhog Day on February 2nd (or in Louisiana watch for news of Pierre C. Shadeaux), people throughout Europe celebrate Candlemas. In the Christian faith, this day is the last of the Christmas cycle of holidays, celebrating the day that Jesus was presented at the temple in Jerusalem.

Well before that, though, this was the day pagans celebrated the fertility of the earth and the end of winter.

Pope Gelasius I is said to have started celebrating Candlemas with crêpes when he led a candlelit procession around Rome, distributing salty crêpes called "galettes" to the pilgrims on holy procession. The shape and color of a crêpe suggests sunshine, inspiring thoughts of warmer weather to come. In France, some people believe you should hold a coin in one hand and flip the crêpe with the other hand. If you flip the crêpe without it falling on the floor, you'll come into money this year!

Napoléon Bonaparte believed that if he flipped a crêpe and it didn't land on the floor, he would win his next battle. Coincidentally, the fifth crêpe he made in 1812 fell on the floor as he was planning his campaign into Russia. Since all the others landed on the plate, he went ahead with his plans, which ended disastrously. It is rumored that as he retreated the carnage with his army, Napoléon blamed the fallen fifth crêpe.



## Les événements du mois

**Black History Month**

**Early Dismissal 2/1**

**Sunset Kids Parade 2/5**

**Mardi Gras Break 2/20-24  
(students return 2/27)**



## Les anniversaires du mois de fevrier

**Emilie R. le 12**

**Jaxon R. le 12**

**Francis D. le 17**

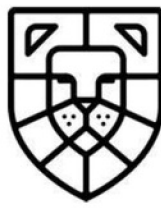
**Lillian J. le 17**

**Za-Marie L. le 21**

**Jett L. le 28**







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## FRENCH CREPES

### INGREDIENTS

250g flour  
1 tsp baking soda  
60g sugar  
a pinch of salt  
700 ml milk  
4 eggs  
2 tbs oil  
1 tsp vanilla extract

### DIRECTIONS

1. Mix flour, sugar, baking powder, and salt.
2. Add oil, vanilla extract, eggs, and milk.
3. Pour a little oil into a pan and let it heat up.
4. Pour a ladleful of the batter into the pan (medium heat) and immediately shake the pan to distribute the batter evenly.
5. Use a spatula to flip the crepe over and loosen it from the edges.

### NOTES

You can spread brown sugar, powdered sugar, Nutella, or jam on your crepes before eating them. It's delicious.



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a recipe from Monsieur Anthony's 1st grade class



## LA GALETTE DES ROIS

### INGREDIENTS

100g sugar  
140g powdered almonds  
5 Tbsp butter (softened)  
2 eggs  
2 sheets puff pastry  
1 egg yolk for the egg wash

### NOTES

You could insert the standard plastic king cake baby after cooking the galette. In France they use small ceramic figures which they stick into the almond filling and then bake into the cake.

### DIRECTIONS

1. Mix the sugar, powdered almonds, butter, and eggs in a mixing bowl with a wooden spoon.
2. Spread the almond mixture over the center of the first puff pastry. Leave room around the sides to close the galette.
3. Brush the edges with a little water and cover with the second sheet of puff pastry. Pinch the sides to close it well.
4. Brush the galette with the egg yolk, then bake at 395° for 20 minutes.