



École Saint-Landry

Le journal des lions

Issue No. 12 | le jeudi, 3 mars 2022



100 Days!

And how! Many schools celebrate their 100 Days of School each year, but as our first year open as a school, this was a major milestone for École Saint-Landry. We celebrated 100 days of your children speaking French all day, 100 days of Monsieur Anthony, Madame Sandrine, Madame Sylvie, Mrs. Connie and Madame Sarah teaching our students, and 100 (more like 10,000 days) days of Madame Lindsay's inhuman work hours and dedication to making our school the best in Saint Landry Parish. And let's not forget that you, too, have been actively involved for 100 days of getting your children to and from school, helping with homework, participating in PTO and school events, and supporting our school! This is definitely a 100 Days event for the records, as we'll never again celebrate our first 100 Days of École Saint-Landry, and we thank you for your involvement.



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Black History Month

In her daily announcements throughout the month of February, Madame Lindsay shared biographies of not only notable Black Americans, but also notable Black French-speakers around the world. She also highlighted the achievements of Black residents of St. Landry Parish, such as Amedé Ardoin, Rebecca Henry, Devery Henderson, and Clifton Chenier. Click on the photos below to learn about these important individuals.

Click on these photos to learn more about these important individuals.



Our Field Trip



On Wednesday, February 23rd, we took a field trip to the Saint Landry Parish Visitor Center. We learned about the beautiful building, constructed with recycled materials and lots of innovative, planet-friendly features like a wind turbine, solar panels, and a rain-water cistern. We heard a dulcimer group sing two songs and they spoke to us about their instrument, the only one uniquely American. We also

Our Field Trip (cont.)

learned about the many different towns in Saint Landry Parish, and what is so special about our region, including festivals, antiques, music, language, history, and much more. We visited the statue of Amédé Ardoin and learned more about how this small, poor, African-American tenant farmer from Saint Landry Parish gained so much international importance.



Mr. Herman Fuselier, Executive Director of Saint Landry Parish Tourism, welcomed us and led a group of students on a tour of the Visitor Center.



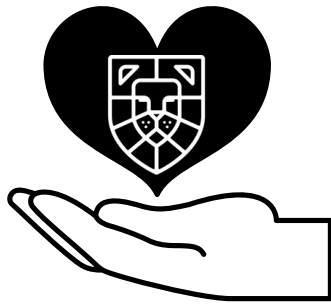


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Support École Saint-Landry

Did you know that you and your friends and family members can become regular monthly donors to École Saint-Landry? Simply click on the image below to get set up to help us out with gifts of \$5, \$10, or any amount per month. This funding goes toward keeping our school improving on a regular basis so we can continue being the best school possible for your children.



Six Months of Perfect Attendance!

We're not counting COVID days and doctor appointments in this weird pandemic world, of course, but we do want to give a shout-out to the eight students who were awarded certificates (and suckers!) for six months of perfect attendance. Congratulations to:

- Lilly Hale
- Amelia Huval
- Rhya Malbrough
- Daevin Milton
- Angeleah Mouton
- Honor Mouton
- Natalie Tureau
- Kyleigh Wallace
- Valentina Gonzalez
- Opehlia Gonzalez





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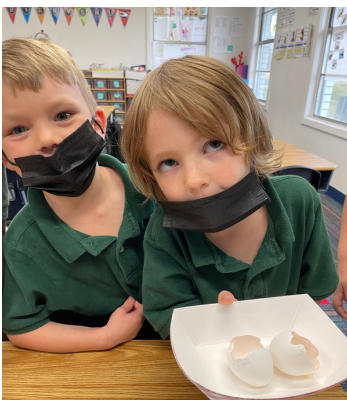
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La Chandeleur (Candlemas)--see the crêpes recipe on Page 5!

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.



Mme. Sandrine's class made crêpes AND a galette des rois!



Madame Sylvie's 1st grade class made crêpes and enjoyed them outside with Madame Sandrine's Kindergarten class.

Madame Florine's 1st grade class made crêpes. Check out their recipe on page 5!



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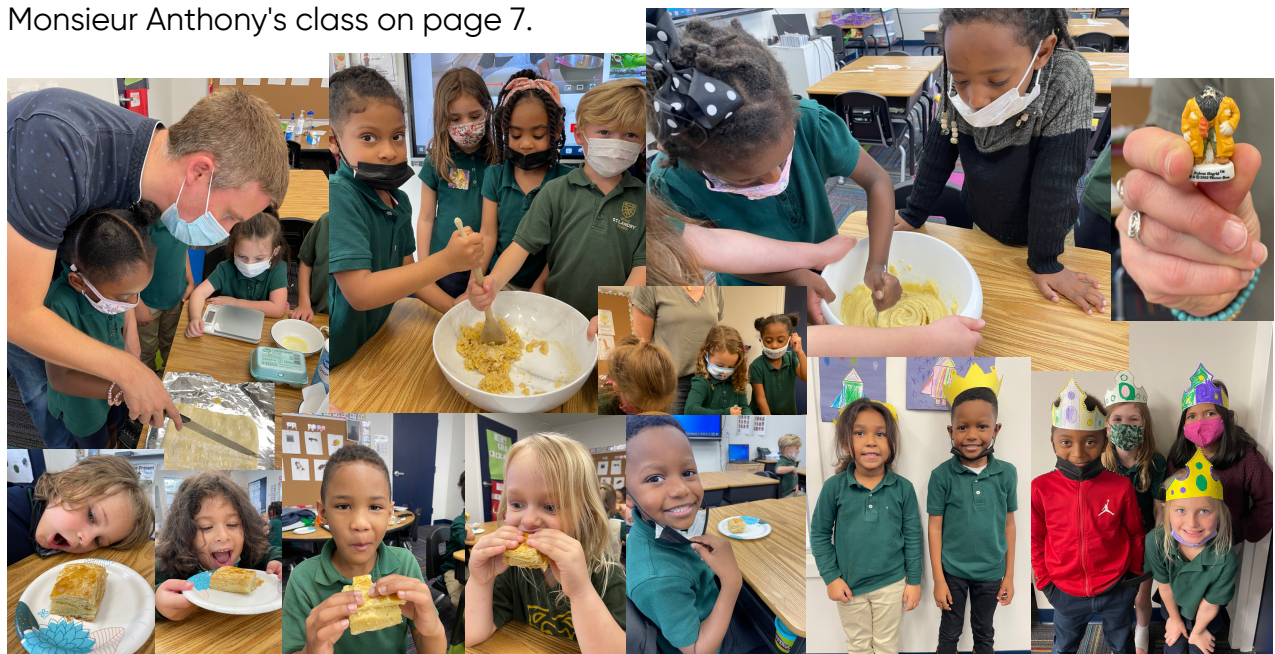
La galette des rois--the original king cake!

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 Lindsay has bought Louisiana king cakes from several different bakeries to share with our teachers, who in turn shared their traditional sweets with our students and staff. If you'd like to try baking a French king cake at home, please see the recipe from Monsieur Anthony's class on page 7.



The Kindergarten classes made galettes des rois, and Madame Florine's 1st grade class all got to be kings and queens!

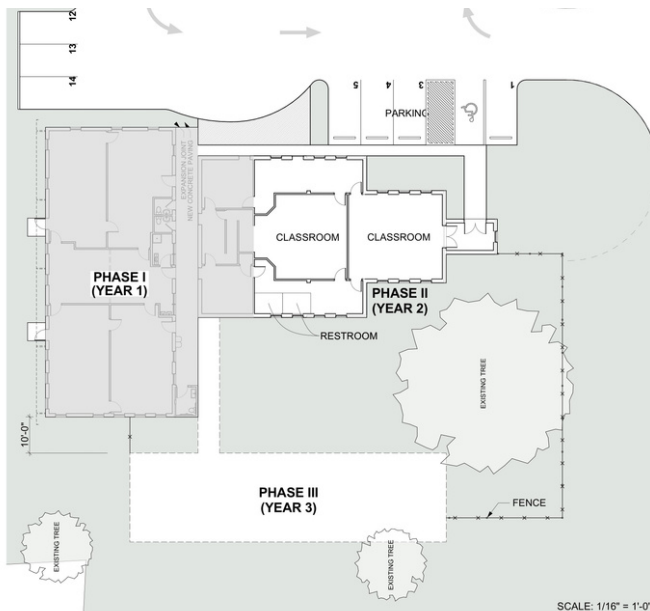


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The Future Campus

Because you may be wondering how we'll fit two extra classes here next year, we thought we'd share with you the architect's plans. Our big room will be transformed into two classrooms, so we'll lose our stage, but we'll move our special events to another occasion! We're excited to have your children growing and developing with us.



Les mots doux de la semaine

I love the small class sizes and knowing that my child is getting a head start on a valuable skill. She's French on her father's side, and learning French from a young age will connect her to her heritage. She was scared to start a new school, but she has made lots of new friends and we love her new teachers. ❤️

--Tara R.

Share your child's feedback by sending an email to us at info@ecolestlandry.org.

Update on Registration for the 2022-2023 School Year

Please remember that while you have sibling priority, we still need you to get your younger children registered as soon as possible. The deadline was originally February 28th but has been extended to March 11th. Our classes for next year are filling up quickly and we are looking forward to welcoming so many new faces!

Les événements du mois de mars

Mardi Gras Break
February 28th - March 2rd
(we return March 3rd)

End of 3rd Nine Weeks
March 25th



Les anniversaires du mois de mars

Monsieur Anthony
le lundi 28 mars





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a recipe from Madame Florine's 1st grade class



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.