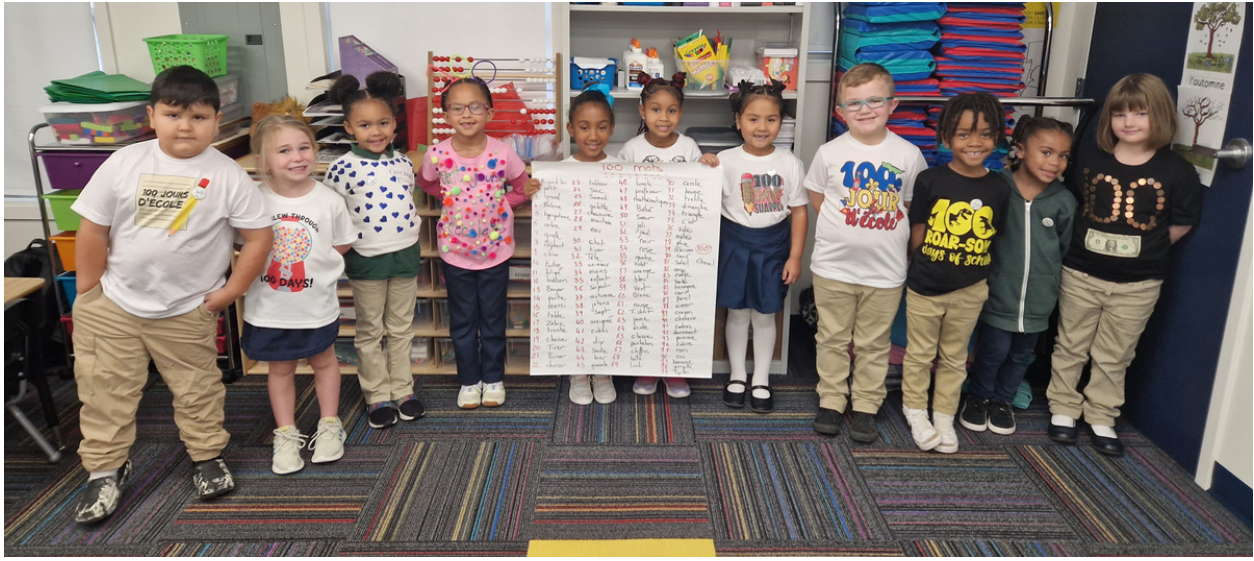




École Saint-Landry

Le journal des lions

Issue No. 21 | le mardi, 28 février 2023



Cent jours d'école

Here's to our second time in the history of our school celebrating 100 Days with our students. Last year, with the help of a crafty mom, we designed t-shirts that students could buy to celebrate the milestone. This year, we came up with the idea of collectible buttons. Students who were here last year got a button for 2022, and all current students got 2023 buttons. They'll be able to collect these and wear them each year to show their own personal history with École Saint-Landry.

As school staff, we are very proud of having been with the school for two years already, and we are proud of all of you parents and guardians who have gotten your smart and beautiful children here for over one hundred days so far.



To celebrate, our teachers organized different fun activities in their classes. M. Anthony's class made a list of a hundred words they've learned so far. In Mme Sandrine's class, students glued one hundred squares of paper onto the numbers that make up 100 for a beautiful collage.





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Lion of the Week

CONGRATULATIONS



Penelope



Oaklynn



Taxon

Celebrating Black History Month

February is Black History Month, and we always enjoy celebrating our diversity here at École Saint-Landry. This year we had a special presentation by author Theresa Singleton and musician Corey Ledet, brought to us by the Acadiana Center for the Arts. Ms. Singleton read her book Zydeco Zoom to our students and then sang the book's title song while Mr. Ledet played accordion. He then played several other Zydeco songs and the children got to clap and dance to the rhythm of the music.

Mme Lindsay presented a different important black figure every day in her morning announcements to the school. Some of the people featured included:

- Katherine Johnson of NASA
- Pilot Bessie Coleman
- Opelousas' own Saint, Devery Henderson
- Amédé Ardoin
- Barack Obama
- Maya Angelou

Mrs. Jessica also organized special sessions with her classes around Black History Month, and students prepared presentations, like Peyton here representing Mae Jemison.





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Les sablés normands

Cooking and food preparation is a regular part of class in elementary schools in France. Students learn to make popular snacks like crêpes, gâteau au yaourt, and galette des rois as well as croque monsieur (a toasted ham and cheese sandwich) and salade de fruits. While they have beautiful cafeterias filled with many choices of delicious and healthy foods, these culinary class times are for learning new skills and team work. Students develop their fine motor skills while they learn more math, science, and language, and they have a blast doing it. Who doesn't love to enjoy a cookie they worked with their friends to make from scratch? Mme Yaëlle's class made special butter cookies from Normandy for us, and you can make them at home, using the recipe at the end of this newsletter!



Caribbean Mask Workshop

Thanks to Mr. George Marks of Nunu's in Arnaudville, our 2nd graders got to have a mask-making workshop with Monsieur Jean-Luc and Madame Vanessa from Martinique, a French-speaking island in the Caribbean. The workshop leaders brought cardboard already cut into all the shapes necessary to construct the masks, as well as the paints to decorate them. Within two hours, the students had each created a giant and impressive carnival mask.

Merci beaucoup à M. George, M. Jean-Luc, et Mme Vanessa!





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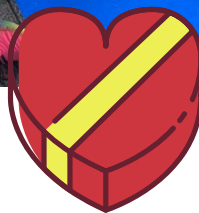
Le journal des lions

Valentine's Day

There was a whole lot of love spread all around the school this year for Valentine's Day. Children gave and received cards and candy, and the teachers were spoiled with many boxes of candy and sweet notes. Students colored themed print-outs and glued them on to decorate paper lunch bags to hold all their loot for "le jour du Saint Valentin."



HAPPY
Valentines
DAY



Mardi Gras

With three more classes here this year, our space was too limited to have another big Mardi Gras social like we did last year. So instead, this year the students all learned to sing "la danse de Mardi Gras" and "Zydeco Mardi Gras," then the Kindergarteners visited the 1st and 2nd Grade classes to sing their songs for the older kids and "demander la charité" in the form of extra jeton coins to spend at the PBIS store. After their mini courir, they were all treated to boudin in the parking lot for their hard work and excellent singing.

We hope that they sang the songs enough for you and your families during Mardi Gras, too, and that they enjoyed hearing the songs over the radio or at parades around the Cajun countryside during the break.





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Kids on the Geaux Party

Thanks to the Woman's Foundation, we were again able to offer the sports and nutrition education series, "Kids on the Geaux" to our students. Mrs. Terri taught each class all about "Go Foods & Woah Foods" and being open-minded about trying new and healthier food options. They also learned about the importance of moving and playing outside, and were introduced to some fun new ways to be active.

At the end of the 12-week program, Mrs. Terri brought them raw vegetables to try, and a super awesome jump house to enjoy!



Les événements du mois

Women's History Month

SLP Student Arts Expo 3/4

Parenting Workshop 3/8

March Mathness Event 3/24

Early Dismissal 3/22



Les anniversaires du mois de mars

Annice le 2 mars

Kennedy le 3 mars

Alena le 14 mars

Aubree le 16 mars

Dazariah le 21 mars

Sunni le 21 mars

Dakota le 21 mars

Audie le 23 mars



Sablés normands



Ingredients :

- 250 g flour
- 120 g sugar
- 240 g softened salted butter
- 3 egg yolks + 1 egg yolk to brush the top before cooking

How to make it :

- 1) Boil the eggs. Allow them to cool then peel them and keep only the yolks for the recipe.
- 2) Mix together the flour and the sugar in a big bowl.
- 3) Add the softened butter and the yolks.
- 4) Using your hands, mix all the ingredients together and shape the dough into a ball.
- 5) Cover the bowl then put the dough in the fridge for at least 2 hours.
- 6) Preheat the oven at 350° F.
- 7) Roll out the dough using a rolling pin. It has to be approximately 1/4 inch thick.
- 8) Form the sablés using a cookie cutter.
- 9) Place the sablés on a baking sheet covered in parchment paper.
- 10) Using a brush, cover the sablés with yolk.
- 11) Using a butter knife, make « criss-cross » pattern on the top of the sablés (or any kind of pattern!)
- 12) Bake for 15 minutes.

Bon appétit !