



# LANSDOWNE SCHOOL NEWSLETTER

Happy New Year everyone! I hope you had a peaceful and relaxing time over the holiday.

We welcomed our students back on Wednesday and we are looking forward to the term ahead. In this week's newsletter we focus on an Art trip that took place on the last day of last term and also this week's lasagne recipe from Food Technology – I am excited about trying out the recipe myself this weekend.

Mr Jukes

## **Strange Clay Art Trip**

Year 10 students had an exciting end of term, taking part in another art trip, visiting the exhibition *Strange Clay* at the Hayward Gallery, Southbank Centre.



This show included a variety of incredible clay techniques from well established contemporary artists, leaving students experiencing surprise, wonder, humour and raising questions about the possibilities of clay both as material and language. Students walked around a giant clay squid, with its own real squid ink; rooms filled with clay mice and insects taking over furniture, an octopus coming out of a toilet, as well as volcanic looking mounds with shiny chewing gum, all made out of clay.



Room after room, students expressed their enthusiasm with lots of wows!

Ms Mendonça



# Lasagne alle lenticchie (Lentils Lasagne)

## Ingredients

1 onion  
1 garlic clove  
1 carrot  
2 celery sticks  
100g lentils  
1T spoon oil  
400g canned  
chopped tomatoes  
1T mixed Italian  
herbs  
25g parmesan  
Black pepper  
4/6 lasagne sheets

## White sauce:

40g butter  
40g plain flour  
400 ml milk

## Preparation

1. Preheat the oven to 190°C. Then prepare the **white sauce**:

- Melt the butter in a saucepan over a medium heat. Pour in the flour and stir well for 4 minutes: you will create a paste called **roux**.
- Slowly add a little milk off the heat. Bring to the boil and keep stirring.
- Continue to add milk little by little, making sure the mixture boils each time, until all the milk has been used.
- Taste and season with nutmeg and pepper.

2. Prepare the ingredients:

- peel and chop the onion;
- peel and crush the garlic;
- peel and slice the carrot;
- slice the celery;
- grate the cheese.

3. Fry the onion, garlic, carrot and celery in the oil until soft - about 4 minutes.

4. Add the lentils, tomatoes, herbs and tomato puree.

5. If needed, pour in some water, just enough to cover the mixture, bring to the boil and then allow to simmer for at least 15 minutes with the lid on.

6. Blend with half white sauce, half the grated cheese and pepper together.

7. In a foil tray, spread some lentil mixture in the bottom, cover with lasagne sheets and a little white sauce. Repeat this, finishing with the sauce on top (very important!).

8. Sprinkle the remaining grated cheese on top and bake for 20 minutes.



## After School Clubs

3.30-4.15pm

### Tuesdays

Football  
ICT  
Drama  
Anime

### Thursdays

Art  
Bikes  
Table Tennis  
Dodgeball  
Yoga & Movement



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**To Achieve**