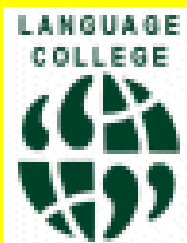
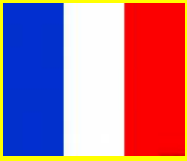


Global Gazette

Issue 4 Summer 2009



Welcome to the fourth issue of Global Gazette, Cleeve School's international magazine which celebrates the variety of languages taught at Cleeve, as well as the many links we have across the world. This exciting new magazine with its global perspective helps widen the horizons of our students and enriches their learning as they discover a greater understanding of other cultures.

Coming up in this issue.....

- Find out what international visits have been going on at Cleeve this term
- Discover what our year 9s got up to on the French exchange
- Find out what learning Russian is like
- Try our delicious summer Greek recipe

Bien joué!

35 boys in year 8 are looking forward to combining their rugby skills with their French speaking skills later this month. The lads will be coached in French by a team from Gloucester rugby Squad including the famous French player Olivier Azam. It will be a fantastic opportunity for our pupils to keep fit whilst practising French with their sporting hero.



*****Summer Quiz*****

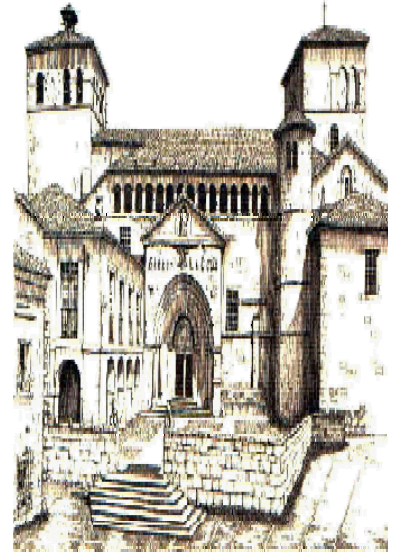
The answers can be found on the back page!

1. What does 'Real' mean in the football team Real Madrid?
2. How many languages are spoken in London?
3. How do Germans refer to the underground?
4. Who is the patron saint of Portugal?

¡Viva España!



Our year 8 Spanish students are getting very excited as they practise their Spanish for their trip to Santillana del Mar in July. As well as staying at a campsite in the picturesque village, they will also visit many historical sites, beautiful beaches, and the fabulous Guggenheim museum in Bilbao.



On va en France!

Over 100 pupils from year 7 are preparing their rucksacks and practising their conversation skills for the day visits to France on the 19th and 26th of June. They will be leaving Cleeve school bright and early in order to benefit from a full day in Boulogne-sur-mer in France. During the visit they will enjoy a picnic on the beach, and use their French as they tour the Old Town. In the afternoon, the pupils will explore Nausicaa, an amazing aquarium offering superb exhibitions and interactive activities as part of an incredible experience. On the return journey, there will be the chance to grab some bargains at the wonderful shopping mall Cité Europe, and purchase some snacks from Carrefour supermarket before heading back.



Echange scolaire avec Collège albert Camus, Guingamp

When we arrived in Guingamp we were all a bit nervous as we waited to be introduced to our penfriends and their families. I did not know what to say at first, but it got easier as the week went on. I really enjoyed the excursions with the rest of our group as it gave me a chance to find out what my friends had been up to. Also, I got to tell them about the fun things I had done with my penfriend. I loved the French food, it was so delicious, especially the pancakes, or 'crêpes' as they are known in France.

I feel that the exchange has really helped me with my French as I am much more confident at speaking in class. In addition, I have benefitted from learning about the daily life of people in France, and discovered for myself what it is like to go to school in France- a bonus is they don't have to go to school on Wednesday afternoons and they can wear jeans everyday! I can't wait to have my penfriend over in a few weeks!

Written by James Bartlett year 9



What is it like learning Russian?

Two of our sixth formers are studying Russian and here are some of the benefits of learning it:

- It is a fantastic tool for exploring Russia and the Sovietic countries
- At least 180 million people speak it as their mother-tongue
- It is okay to write R backwards!
- Russian is phonetically easy
- Russian culture is unique and quite different
- Russian is a beautiful language to hear and speak
- Russian literature and film is some of the most exciting in the world

Summer Recipe

Traditional Greek Moussaka

Ingredients

150-175ml/5-6fl oz olive oil
1 large onion, finely chopped
3 garlic cloves, crushed
900g/2lb lean minced lamb
50ml/2 fl oz white wine (optional)
1 x 400g/14oz can chopped tomatoes
1 x 5cm/2in piece cinnamon stick
handful fresh oregano leaves, preferably wild
Greek oregano, chopped
3 large aubergines
salt and freshly ground black pepper

For the topping

75g/3oz butter
75g/3oz plain flour
600ml/1 pint milk
50g/2oz parmesan cheese, finely grated
2 medium free-range eggs, beaten

Preparation time less than 30 mins

Cooking time 1 to 2 hours



Method

1. Preheat the oven at 200C/400F/Gas 6.
2. For the lamb sauce, heat two teaspoons of the oil in a pan. Add the onions and garlic and fry until just beginning to brown. Add the minced lamb and fry over a high heat for 3-4 minutes. Add the wine, tomatoes, cinnamon and oregano and simmer gently for 30-40 minutes while you make everything else.
3. Slice the stalks off the aubergines and cut them lengthways into 5mm/¼in slices. Heat a frying pan until it is jumping hot, add one tablespoon of the oil and a layer of aubergine slices and fry quickly until tender and lightly coloured on each side. Lift out with tongs and layer over the base of a 2.5-2.75 litre/4 ½-5 pint shallow ovenproof dish and season lightly with a little salt and pepper. Repeat with the rest of the oil and aubergines and season each layer as you go.
4. For the topping, melt the butter in a non-stick pan, add the flour and cook over a medium heat for 1 minute to cook out the flour. Gradually beat in the milk, bring to the boil, stirring, and leave to simmer very gently for 10 minutes, giving it a stir every now and then. Stir in the cheese and some salt and pepper to taste. Cool slightly and then beat in the eggs.
5. Remove the cinnamon stick from the lamb sauce, season to taste with some salt and pepper and spoon it over the top of the aubergines. Pour over the topping and bake for 25-30 minutes until the top is golden-brown and bubbling. *Enjoy!*

Coming up in our next issue....See pictures of the year 5 Pizza Day and find out what the year 11s got up to on their visit to Shanghai, China.

Summer quiz answers: 1. Royal 2. over 300 3. U– bahn 4. St.George