

# MASERU ENGLISH MEDIUM PREPARATORY SCHOOL



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05/02/2010

Newsletter 12

**Charity Clothes Collection:** The TITI-G Foundation, a charitable organization, has placed a large cardboard box in the Lost Property Room at MEMPS for the weekly collection of donated children's clothes. If you child has grown out of clothes worn at home and you have no further use for them, please consider donating them to the TITI-G Foundation. Recognizable items of school uniform like track suits with Maseru Prep School on the back, or sweaters/shirts with MEMPS logos on, should not be donated.

## Easy to Make Recipe for Pancake Day (Tuesday, 16<sup>th</sup> February)

Basic Batter Recipe - Ingredients for about 8 pancakes  
4oz (100g) plain flour.  
Half a Pint (250ml) of milk.  
1 Standard Egg. (Size 2)  
Pinch of Salt (half teaspoon)

### Extra Ingredients to finish the pancakes

2oz (50g) Lard or Fat - for the frying pan.  
Sugar, Lemon, Orange etc to add flavor.



### Making the batter....

1. Sieve the flour and salt into a mixing bowl. Make a small hollow in the center of the mixture and drop in the egg (not the shell).
2. Begin to mix while gradually adding about one quarter of the milk. Continue to mix well until bubbles become visible in the mixture.
3. Gradually pour in the remaining milk while continuing to mix. (if it's a bit too thick - then add a little water.)

4. Pour batter into a jug for easier pouring into pan.

### **Making the Pancakes...**

1. Heat the frying pan, and place a small piece of lard/fat in the Center. Allow this to melt and spread over the pan.

2. Get the pan nice & hot and when the lard begins to smoke slightly, stir and pour in some of the batter - approx 30ml or 2 tablespoons, or enough to thinly cover the bottom of the pan. (tilt the pan to help the batter spread evenly)

3. Cook until nicely golden brown on the bottom. (shouldn't take too long)

4. And now the only tricky bit of the whole operation - toss / flip the pancake to within an inch of the kitchen ceiling and position the pan to perfectly catch the pancake on the way down - cooked side up, easy. (you could of course just turn it over with a big plastic spoon, but where's the fun in that? ;-)

5. Cook the other side until nicely golden brown.



### **Term dates:**

Thursday February 11<sup>th</sup> – Friday February 12<sup>th</sup>

Tuesday, February 16<sup>th</sup>

Friday, February 26<sup>th</sup>

Monday, March 8<sup>th</sup> to Friday, March 12<sup>th</sup>

Saturday, March 13<sup>th</sup>

Thursday March 11<sup>th</sup>

Friday March 19<sup>th</sup>

Monday March 22<sup>nd</sup> to Friday March 26<sup>th</sup>

Friday March 26<sup>th</sup>

Mid-term break

Pancake Day (Shrove Tuesday)

PTA Movies

International Week

PTA International Fair

Moshoeshoe's Day Holiday

Inter House Swimming Gala

Netball Tour to RSA

Term 2 Ends