



# Le Piaf

Bulletin bimestriel de l'Alliance Française de Toledo  
Bimonthly newsletter of Toledo's French Alliance

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## EDITORIAL

*"Au coeur de l'été,  
les vacances sont bien  
méritées"*

As the summer started with wonderful events, the Annual Meeting and the Bastille Day picnic, it is also time to go on vacation or to just enjoy life: a delicious salmon recipe or a surprising meal at the ICE Restaurant.

Through the eyes of an American in France, you can even imagine what the French culture has to offer.

But soon enough, it will be time to go back to OUR school and meet old/new friends during the Open House in September.

As usual, if you have any comments or suggestions, please contact Rodolphe Jamet at [guylebleux@free.fr](mailto:guylebleux@free.fr).

We greatly appreciate your continued support

## PRESENTATION

The Alliance Française of Toledo is an educational, cultural non-profit organization.

Its objectives are to encourage and develop the study and knowledge of the French language and culture, and to promote friendship between the Francophone and American peoples.

## BOARD

Marci Cannon Fisher	President
Rodolphe Jamet	Vice President
Thomas Reed	Treasurer
Dave Barnes	Secretary

## Calendar of events

August 11	↩	Board meeting, 7:00pm
AFT Open House	⇒	September 11, at 2pm
Déjeuner au restaurant	⇒	August 12: ICE Restaurant, Reynolds 405 Madison Avenue, Toledo, at 12:00 pm

## ANNUAL MEETING 2010

The AFT held its Annual Meeting and Banquet on June 24<sup>th</sup> at the Treo Restaurant in Sylvania. Forty members were present to hear reports given by School Director Popi Grecos, Treasurer Tom Reed, and President Marci Cannon-Fisher on the successful year just completed. Despite the economic difficulties and demographic changes being experienced in northwest Ohio and southeast Michigan, the AFT is strong and the membership is looking eagerly forward to the upcoming year.

Treo Chef and owner Michael Fletcher, an acknowledged Francophile, presented a family style meal that included coq au vin, bœuf bourguignon, moules frites, and entrecôte de Paris as the main course. At the conclusion of the meal, Chef Michael gave a half hour slide presentation on the Palais de Versailles, focusing on the changes that have taken place in the past 30 years. (Harold Hoffman)

## AFT CELEBRATES FÊTE NATIONALE

AFT Board Member Joyce Blanton and her husband Sam Ball invited the AFT membership to gather at her Lambertville residence in celebration of Bastille Day. Since July 14<sup>th</sup> is NOT a recognized holiday in the US, 30 members and guests gathered on July 18<sup>th</sup> to commemorate the 221<sup>st</sup> anniversary of the event that sparked the French Revolution.

All enjoyed a fine pot luck meal. Grilled lamb and grilled shrimp, prepared by Chef Sam, was provided by the AFT as was the selection of wines. The heat and humidity of the day kept most indoors, enjoying Joyce and Sam's gardens and woods through the panoramic windows while remaining in air conditioned comfort! Georgeann Brown, Bob Ritter, and Pascal Thiriet were "nominated" to select the most "delicious" of the various dishes provided by the attendees. Marcella Ritter's Empañadas won the side dish category. Amelia Contreas won the dessert category with her Blueberry Clafoutis. (Harold Hoffman)

## ACTUALITÉS FRANCOPHONES

\* Le tremblement de terre (=earthquake) d'une magnitude de 5 sur l'échelle de Richter qui a secoué (=shaked) le Québec et l'Ontario le 23 juin a été un des sujets de discussion à l'occasion d'une conférence qui a réuni (=gathered), dimanche 25, des experts en séismes.

\* Selon l'étude réalisée (=study) en mars dernier par l'INSEE (=French Institute of Statistics), les écarts de prix (=prices differential) entre les DOM (=French Overseas Territories) et l'hexagone n'ont pas diminué (=decreased) en 20 ans. L'alimentation est toujours beaucoup plus chère (environ 35%) aux Antilles-Guyane.

\* Le ministère de la Justice a fait paraître (=publish) vendredi 23 juillet un décret (=decree) au journal officiel punissant (=punishing) l'outrage (=offense) au drapeau français d'une amende de 1.500 euros.

## Excerpt from the Blog "Polly-vous français ?":

"Wednesday, July 21, 2010

## Cultural Tidbits from and about France

It's summertime. Ah, and I'm feeling weary, *mes amis*. Weary of contemplating the iPhone4, of finding the Next Best Thing, of being cutting-edge and hip (or vaguely trying). Yes, I think a little nostalgia is in order.

So here are a few new-but-old happenings from the French cultural scene. Or are they old-but-new?

1. Step back in time and visit [Jean Cocteau's house in Milly-la-Forêt](#), which is now open to the public.
2. Every Sunday evening through August 8, you can (re)discover the [traditional guinguette](#) -- bal populaire -- on the Canal d'Ourcq. Dance the night away!
3. If you're inspired by the breathtaking television views of ancient architecture as the cyclists from the Tour de France speed by on the country lanes, well, you can dream of [buying a château](#) yourself.
4. Remember the days of classic French cuisine without the guilt? Remember the days of dining with silver and crisply-ironed damask napkins (or at least seeing photos of glamorous celebrities doing so)? Do the names Elizabeth Arden, Tallulah Bankhead, and Emily Post ring a bell? Would you like to know their favorite recipes? You can re-kindle the flames of celebrity gastronomy of yore by picking up a copy of the recently re-published [Spécialités de la Maison](#). Originally published in 1940 by the American Friends of France (founded by heiress Anne Morgan), the book is now available in a new edition, with a foreword by VF editor Graydon Carter. Still the same wonderful drawings by Clement Hurd and others. Still the same old-fashioned recipes that we forgot we needed so desperately. I drool: Cold Roquefort Souffle (Mrs. Cornelius Vanderbilt); Filet of Sole Veronique (Vivien Leigh); Mrs. George Washington's Crab Soup (Mrs. Franklin Delano Roosevelt, The White House). And on it goes."

## THE PALATE

## Salmon with mustard crust and sautéed spinach

(inspired from a recipe of Rocco Dispirito)  
4 servings

1 small red onion (sliced very thin), 1/3 cup Dijon mustard, one orange cut into segments, 4 salmon fillets, 2 garlic cloves (sliced very thin), bacon bits, 12 ounces baby spinach, salt & pepper.

- Preheat the broiler and grease a baking sheet.
- In a bowl, mix the onion with the mustard. Add the orange segments and combine thoroughly. Season with salt & pepper.
- Lay the salmon on the sheet, season with salt & pepper, divide the onion mixture among the fillets, on top.
- Broil the fish until the mixture is charred and the salmon cooked through, about 8 minutes.
- Meanwhile, heat a sauté pan over medium-high heat. Add the garlic and cook for about 1 minute. Add the bacon bits and spinach, and season with salt & pepper. Cover the pan and cook, stirring occasionally, until the spinach wilts, about 3 minutes.
- Then remove the spinach from the pan, draining as much liquid as possible, and arrange it on a serving platter. Place the fillets on top and serve.

## LA LANGUE

Réponses (des questions dans Le Piaf #11) :

L'adjectif **infundibuliforme** signifie **en forme d'entonnoir**.

C'est la **bécasse** qui **coucouanne**.

Que **met-on à l'oreille** lorsque l'on veut prévenir quelqu'un de quelque chose ?

Le **sumac grim pant**, dit aussi **sumac vénéneux**, est une plante sauvage qui provoque une réaction allergique intense à son contact. C'est le **poison ivy** des USA.

Y a-t-il un "s" à "cent" et "vingt" dans 427 ?

Réponses au prochain numéro

## SOLUTION DU REBUS

Un, lait, eau, part, SA, pelle, eau, scie, U, noeud, paon, Terre.

↳ Un léopard s'appelle aussi une panthère.

### Annual Meeting 2010



### Bastille Day Picnic 2010

