



# Le Piaf

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

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## EDITORIAL

Bonjour à toutes et à tous !  
*Joyeux Noël !*

The holiday season will start at the Alliance Française with the AFT Party December 7<sup>th</sup> featuring a presentation by the children's classes.

Following the holiday party, the AFT will graciously host their annual Christmas Dinner December 11<sup>th</sup>, 2008 at Walt Churchill's Supermarket in Maumee.

We hope these events will be as successful as the Masquerade Party at Maumee Wines last November.

We also would like to hear from you. Should you like to contribute your comments, suggestions, or articles, please contact Rodolphe Jamet at [guylebleux@free.fr](mailto:guylebleux@free.fr). Thank you again for your support and à bientôt ! (C.J)

## 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

Entre Amis	⇒	December 12, 2008 (2 <sup>nd</sup> Friday of the month at noon at the AFT suite)
Soirée au restaurant	⇒	December 17, 2008 (3 <sup>rd</sup> Wednesday of the month at 6:30pm)
4 Heures	⇒	December 30, 2008 (last Tuesday of the month at 4:00 pm at the AFT suite)
December 7, 2008	⇐	Christmas Holiday Party (2pm, AFT suite)
December 10, 2008	⇐	Board Meeting at 7pm at the AFT suite
December 11, 2008	⇐	French Country Christmas Dinner, 5:30 pm Walt Churchill's Supermarket 3320 Briarfield Blvd, Maumee

### Wine tasting and cassoulet Dinner

Perhaps on a previous November evening you have enjoyed an AFT celebration of the arrival of the Beaujolais Nouveau. This year, AFT Treasurer and resident œnologist Tom Reed thought we could do better, and those who participated all agreed! In lieu of limiting ourselves to Beaujolais Nouveau, Tom conducted a tour of the wine (and cheese) regions of France, but with a twist...it was a mystery tour!

Thirty-four œnophiles gathered at Maumee Wines on November 6<sup>th</sup> and were greeted with an excellent glass of white wine, a nice pâté, and an opportunity to mingle. AFT President Marci Cannon-Fisher began the "formal" part of the evening by extending a greeting to all and introducing Tom, who introduced the wines and cheeses. Each person was presented with four glasses of unidentified white wine, one each from Burgundy, Bordeaux, Alsace, and Loire. The tasters were then challenged to match each wine with tasting notes. Of course the focus was on enjoying the wine and educating the palate rather than keeping score! The white wines were accompanied by French cheeses, imported by the Boulevard Market in Tecumseh, MI., which included an Haute-Savoie cow's milk, a Pyrénées sheep's milk, and an Alsatian cow's milk cheese.

The flight of red wines included glasses from Burgundy, Bordeaux, the southern Rhone, and Provence. These were accompanied by cow's milk cheeses from the Massif Central, Isère (Alps), and Flanders. While attempting to match the reds with their respective tasting notes, a traditional cassoulet was enjoyed. This classic Languedoc "stew" includes white beans and meats such as sausage, pork, and duck. Richard Fortney, the proprietor of Maumee Wines, prepared the cassoulet in a wonderful Le Creuset pot and accompanied it with baguettes.

The culinary part of the evening concluded with French chocolates, petits gâteaux, and palmiers. The camaraderie, however, continued! (H.H.)

## ACTUALITÉS FRANCOPHONES

\* L'unique survivant américain des soldats de la première guerre mondiale, Frank Buckles, 107 ans, a été décoré à Washington des insignes (=badges) d'officier de la Légion d'honneur (the Legion of Honour is the highest distinction conferred by France), par le secrétaire d'Etat français aux anciens combattants (=veterans), Jean-Marie Bockel.

\* Les Antilles françaises, Guadeloupe et Martinique principalement, ont salué en chœur (=congratulate unanimously) la victoire de Barack Obama. Tout en espérant une meilleure reconnaissance (=recognition) de la cause (=case) des Noirs, les Antillais se sentent tout de même différents des Américains.

\* À la mi-novembre, des éleveurs ovins (=ovine farmers) et leurs troupeaux de brebis (=ewe) se sont rassemblés au pied de la Tour Eiffel pour protester contre l'insuffisance (=inadequacy) de leurs revenus (=income).

**Île Sainte Croix, the First French Settlement in the New World**

In 1604, after prolonged religious warfare between Catholic and Huguenot forces, King Henri IV of France granted a fur trade monopoly to supporter Pierre Dugua and named him Lt.-Gov. for New World territory between latitudes 40° and 46°. In March, Dugua's five ships, carrying 120 men including Samuel de Champlain, departed from Le Havre, France.

After landing at Sable Island off Newfoundland, three ships with 41 men headed to the St. Lawrence R. to trade. Meanwhile Dugua searched for a location for his settlement along the coasts of Nova Scotia, New Brunswick, and Maine. By late June Dugua's two ships and 79 men sailed into Passamaquoddy Bay. Here, up a river, they found a small 100yd by 200yd island which they named "Sainte Croix". With the construction of dwellings, support buildings, and a chapel it became the site of the first French settlement in N. America.

By October the first signs of winter arrived. The river jammed with ice and cut the settlement off from the mainland. Lacking fresh fruit and vegetables, the men fell ill to scurvy. By winter's end, 35 of the original 79 men had died. The latitude of Île Ste. Croix is much further south than that of Paris. The harsh New World winter was not anticipated.(H.H)

(to be continued in the next issue)

**French Subtitles and Language Tracks on DVD's**

The next time that you watch a DVD, check the main menu for the SETUP option. There you may see an option for French subtitles or for the French language. This additional content has been added so that French speaking Canadians can appreciate the film. For a learning experience, choose the French subtitles and the Main English language track. Alternatively, choose the French audio and the English subtitles. Neither the subtitles nor the French audio translation is 100% accurate and these may use slang terms. The French audio and the subtitles are generally translated by different contractors, so don't expect a verbatim translation between the two. You can, however, learn a lot of vocabulary words this way. Use the pause button frequently and write down the words you do not recognize for later research.(B.H)

Feel free to contribute any kind of article to Le Piaf

## THE PALATE

**Moules au cidre/Mussels in hard cider**

Pour 4 personnes/For 4 persons:

1,7 kg de moules/3.75 lb of mussels

25 cl de cidre/8.45 fl. oz. of hard cider

2 cuillères à soupe de crème fraîche/2 tbsps of sour cream

3 gousses d'ail et 1 grosse échalote pelées et hachées/3 cloves of garlic and 1 big shallot, peeled and chopped

poivre noir/black pepper

-Lavez les moules et retirez le byssus/Wash the mussels and take out the byssus.

-Mettez les moules dans une marmite, versez le cidre, ajoutez l'ail et l'échalote puis mélangez le tout/Put the mussels in a pot, pour the hard cider, add the garlic and shallot and mix up everything.

-Couvrez, portez à ébullition et laissez cuire de 3 à 10 minutes en secouant la marmite de temps en temps/Cover, bring to the boil and cook from 3 to 10 minutes (shake the pot regularly).

-Stoppez la cuisson lorsque toutes les moules sont ouvertes/Stop the cooking when all mussels are open.

-Ajoutez la crème fraîche, poivrez, mélangez et servez dans des assiettes creuses avec le jus de cuisson et des tartines de pain beurré/Add the sour cream, pepper, mix and serve in soup plates with the cooking juices and buttered slices of bread.

-Dégustez avec du cidre ou du bourgogne blanc/Savour with hard cider or white bourgogne. (R..J)

## LA LANGUE

Réponses (des questions dans Le Piaf #1) :

L'anagramme de mare est rame.

Il faut ajouter « tte » à carpe pour obtenir carpette (un petit tapis).

Qu'est-ce qu'un florilège : un bouquet de fleurs, une anthologie ou un type de nuage ?

**Avoir du pain sur la planche** signifie avoir beaucoup de travail à accomplir.

ex : Benoît n'a plus que trois mois pour se préparer sérieusement à l'examen du Baccalauréat : il a du pain sur la planche !

Quel mot termine cette expression **donner sa langue au...** ?

Réponses au prochain numéro

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