



# Le Piaf

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

Numéro/Issue 3

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## EDITORIAL

Bonjour à toutes et à tous !

For many, the post-holiday winter season is often a time to stay home and wait for spring. Why not participate in an Alliance activity to shake the winter doldrums ? French language classes for children and adults at all levels continue throughout the winter. Students are welcome at any time. See old friends or make new ones at the monthly Soirée au Restaurant. An easy night out in these challenging economic times is a French language film at the Toledo Museum of Art. The films have subtitles and entry is *gratuit* (=free). You will hear more about a couple of events to be presented in late winter. All you have to do is take advantage of these activities. For any comments and article contributions, please contact Rodolphe Jamet at [guylebleux@free.fr](mailto:guylebleux@free.fr). Thank you for your continued support of AFT. À bientôt. ! (T.R.)

## 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           | ⇒ | February 13, 2009<br>(2 <sup>nd</sup> Friday of the month at noon at the AFT suite)                                                                                   |
| Soirée au restaurant | ⇒ | February 18, 2009<br>(3 <sup>rd</sup> Wednesday of the month at 6:30pm)                                                                                               |
| 4 Heures             | ⇒ | February 24 and March 31, 2009<br>(last Tuesday of the month at 4:00 pm at the AFT suite)                                                                             |
| Vendredi Cinéma      | ⇒ | Center for Visual of Arts-Museum, at 7:00 pm<br>February 27, 2009:<br>"Madame Brouette", Moussa Sene Absa<br>March 27, 2009: L'Enfant:<br>"L'Enfant", Frères Dardenne |
| February 11, 2009    | ⇐ | Board Meeting at 7pm at the AFT suite                                                                                                                                 |
| winter 2009          | ⇐ | do-it-yourself travelogue                                                                                                                                             |
| winter/spring 2009   | ⇐ | speaker conference                                                                                                                                                    |

## Christmas Dinner

AFT members and friends gathered for our annual French Country Christmas Dinner, December 11, 2008. Walt Churchill's Market in Maumee graciously hosted the event this season. Seating in the market was cozy and quaint as we dined in *la cave* and were greeted warmly by Churchill's chef, Bill Kolhoff and wine guru, Austin Beeman. Guests enjoyed a meticulously prepared, five-course gourmet meal. Among the chef's selections were seafood and saffron soup; *salade Dijonnaise*; roasted Cornish hen with chestnut cream sauce; leg of lamb with rosemary, roasted mushrooms and potatoes. The final course included a cheese and fruit plate, followed by a traditional, *bûche de Noël*. French wines were perfectly paired with each course for an amazing dining experience.

The holiday season was off to a great start with fabulous food, stimulating conversation, and the company of friends. Thank you to Churchill's Market and staff for their generous hospitality and to Board members Tom Reed and Judy Reitzel for planning a splendid event. (M.C.F)

## ACTUALITÉS FRANCOPHONES

\* Selon l'Institut National de la Statistique et des Études Économiques, la France comptait 64,3 millions d'habitants le 1er Janvier 2009. La population a augmenté (=increased) de 366.500 personnes, grâce à (=thanks to) un taux de fécondité (= fertility rate) de 2,02 enfants par femme, le plus fort de l'Union Européenne.

\* La taxe douanière (=customs duty) américaine sur le fromage Roquefort va être multipliée par 3, à partir de mars 2009, à cause du (=because of) refus (=rejection) des pays européens d'importer du bœuf américain traité aux hormones.

\* Le président Nicolas Sarkozy a annoncé fin janvier 2009 que son gouvernement allait déboursier (= to spend) 600 millions d'Euros pour aider la presse. Ainsi (= for example), l'État français prendra en charge (= to take charge of) l'abonnement (= subscription) à un quotidien (= daily paper) de tous les jeunes Français(es) de 18 ans pendant un an.

### Île Sainte Croix, the First French Settlement in the New World (last part)

Île Ste. Croix, located on the border between present day Maine and New Brunswick and the site of France's first colony in the New World, suffered through the winter of 1604-05. In the summer of 1605 Lt-Gov. Pierre Dugua relocated the settlement across the Bay of Fundy to Nova Scotia, the site which Champlain named Port Royale. Dugua returned to France to defend his trade monopoly, never again to set foot on New World soil. In 1606 and 1607 Champlain visited Île Ste. Croix and noted that the gardens were still producing.

In 1613, English Capt. Argall of the Virginia colony, in order to drive the French from the coast, destroyed the remaining buildings on Île Ste. Croix and burned down Port Royale. Île Ste. Croix disappeared from the records until a boundary dispute arose in the late 1700s. Robert Pagan of British Canada, using Champlain's maps, located the island and found ruins, French brick, and pottery, thus identifying both the island and the river and establishing the international boundary.

In 1949, Île Ste. Croix, on the US side of the border, was declared a US National Monument, and in 1968 Parks Canada joined in efforts to preserve the island. Both countries have park sites on their respective banks of the river overlooking the island identifying and explaining this early French presence in the New World.(H.H.)

### Sunday lunch with a French family

Reflecting back to those precious Sundays, during my year abroad in Tours, where I was frequently invited to my "camarade de chambre" 's family, I discovered that the French live to eat, not eat to live.

When my internal clock set itself, after a few months, up by mealtimes, I was ready, like everybody else, for the gastronomic marathon, starting with the apéritif around 11 am. Some aperitifs could be a meal in itself. After that, around noon, started the 5 courses meal: a lot of good food that the hostess had cooked for hours, and excellent wine. The length of the lunch gave the opportunity to everybody to speak just about everything at the same time. About 5 pm the coffee and "pousse-café" (a strong liquor) signaled the end of the meal and, for me, the end of the week-end.

Those Sundays lunches will always stay with me and make me hungry at noon. (C.J)

Feel free to contribute any kind of article to Le Piaf

### THE PALATE

#### Slices of duckling with raspberry sauce and pasta

4 persons

4 boned breasts of duckling, about 9 ½oz each  
4 tbsp chopped shallots, 1 tbsp lemon juice  
3 tbsp all-purpose flour, 4 tbsp clear honey  
¾ cup fresh or thawed frozen raspberries  
¾ cup meat bouillon, 1 tbsp Worcestershire sauce  
14oz fresh linguine, 2 tbsp butter, 1 tbsp olive oil, salt and pepper  
fresh parsley

- Season the duck breasts well all over, melt the butter in a skillet and cook the breasts until lightly colored on both sides.

- Add the shallots, the lemon juice, half of the bouillon, and simmer over low heat for 1 minute. Stir in half of the honey, half of the raspberries, sprinkle over half of the flour, and stir, while cooking, for 3 minutes.

- Add the remaining bouillon, cook for 1 minute, add the rest of the honey and raspberries, sprinkle over the remaining flour, and cook for 3 minutes.

- Remove the duck breasts and simmer the sauce over low heat.

- Meanwhile, bring a large pan of salted water to a boil. Add the linguine, the oil, and cook for 8-10 minutes, or until tender but firm to the bite.

- Slice the duck breasts lengthwise into ¼ inch thick pieces. Pour a little sauce over drained pasta and arrange the slices on top. Garnish with parsley and raspberries.(C.J.)

### LA LANGUE

Réponses (des questions dans Le Piaf #2) :

Un florilège est une anthologie.

Il faut donner sa langue au...chat, pour demander la réponse, que l'on ne connaît pas, à une question.

À quoi sert un rouet : à filer le textile, à faire une sauce ou à attraper les papillons ?

Un palindrome est un mot ou une phrase qui se lit de gauche à droite et aussi de droite à gauche.

ex: Ésope reste ici et se repose.

Quels mots ont la même sonorité que mère ?

Réponses au prochain numéro

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