



Alliance Française-Lansing

Bulletin d'avril

April newsletter

Dimanche	Lundi	Mardi	Mercredi	Jeudi	Vendredi	samedi
				1 <i>Poisson d'avril (see article, below)</i> Conversation Café** 15:00	2 AF -Lansing Board meeting 18:00	3
4 <i>Pâques</i>	5	6 Conversation entre amis* 15:00	7	8 Conversation Café** 15:00	9	10
11	12	13	14	15 Conversation Café** 15:00	16	17 <i>AF-Lansing soirée</i>
18	19	20 Conversation entre amis* 15:00	21	22 Conversation Café** 15:00	23	24
25	26	27	28	29	30	

* Conversation entre amis is offered by Alliance Française-Lansing

** Conversation Café is coordinated by Amie Kovitvongsa

Scientist discovers more negative side effects of wearing one's mask on the chin.¹

In an article published in the New England Journal of Pedicures, scientists have discovered additional negative side effects to wearing a Covid mask on the chin. Lead researcher, French Doctor Antoine Fauché, had long suspected that wearing a Covid mask on the chin did nothing to reduce the possibility of transmitting or receiving the virus but in his ground-breaking research, he has discovered that wearing a Covid mask on the chin also:

- reduces libido for both men and women regardless of age
- promotes facial hair growth among women while reducing facial hair growth among men
- long-term use promotes deformation of the mandible and appears to be linked to mandibular cancer

Dr. Fauché also noted a high correlation between chin mask wearing and intelligence though he was quick to add that this discovery is only correlational, not causal (except in the case of his nemesis Senator Randy Poll).

The famous researcher plans to continue his studies as soon as he is permitted to return to the lab which has heretofore been closed because of Covid.

¹ *Poisson d'avril*

Alliance Française-Lansing Board news

Meet the board members: Josie Wojtowicz,
Vice President

My name is Josie Wojtowicz, and I believe I'm in my third term as vice-president. I've been in love with the French language and culture for a long time.

As a senior in high school, I elected to take French I instead of Latin IV. As a sophomore and junior in college, I continued my study of French. After I began graduate studies at MSU, I again enrolled in French III classes. Many years later, I came back to the study of French at LCC. After taking and retaking the LCC French classes for several years, Randy and I finally booked a 16-day trip to France. Our trip included a week-long bike trip in the Dordogne area in southern France. I was a goner for French language and culture after that. A very sweet memory occurred in southern France when I was trying to buy train tickets. My standard start to the conversation resembled this. « *Bonjour, monsieur, je suis désolée, je ne parle pas français très bien, mais* » The ticket agent was so "*gentil et poli*" that he replied, "*Vous parlez français très bien, Madame.*" That was it for me; become fluent in French or die trying. And almost 20 years later, I'm still trying and making slow but sure progress.

Giovanna Lammers invited me to my first Alliance meeting. I remember there were only 5 people there. Of course, that was many years ago, and really, it took many years for me to become more than peripherally involved in our group. It has been such a pleasure to see our group grow and expand into a place where we can speak French (or try!) and learn more about France and French culture. I can't wait for our "live" soirées to begin again!

Board meeting: Friday, April 2 at 6pm
Meeting ID: 845 9689 4147
Passcode: aflansing

L'invasion des nounours pendant que les cafés restent fermés

Teddy bears invade Paris while the cafés remain closed



Thank you Paulette Stenzel for the photo

Spring Green Risotto (from Food Network)

Ingredients

1 1/2 tablespoons good olive oil
1 1/2 tablespoons unsalted butter
850g (3 cups) chopped leeks
450g (1.8 cups) chopped fennel
450g (1.8 cups) Arborio rice
140ml (1/2 cup) dry white wine
1.1 litres (4.5 cups) simmering chicken stock, preferably homemade
450g (1.8 cups) thin asparagus
280g (1 cup) frozen peas, defrosted, or 225g shelled fresh peas
1 tablespoon freshly grated lemon zest
Salt and freshly ground black pepper
2 tablespoons freshly squeezed lemon juice
60g (1/4 cup) mascarpone cheese, preferably Italian

50g (1/4 cup) freshly grated parmesan, plus extra for serving
3 tablespoons minced fresh chives, plus extra for serving

1. Heat the olive oil and butter in a medium saucepan over medium heat. Add the leeks and fennel and saute for 5 to 7 minutes, until tender. Add the rice and stir for a minute to coat with the vegetables, oil, and butter. Add the white wine and simmer over low heat, stirring constantly, until most of the wine has been absorbed. Add the chicken stock, two ladles at a time, stirring almost constantly and waiting for the stock to be absorbed before adding more. This process should take 25 to 30 minutes.
2. Meanwhile, cut the asparagus diagonally in 4cm lengths and discard the tough ends. Blanch in boiling salted water for 4 to 5 minutes, until al dente. Drain and cool immediately in ice water. (If using fresh peas, blanch them in boiling water for a few minutes until the starchiness is gone.)
3. When the risotto has been cooking for 15 minutes, drain the asparagus and add it to the risotto with the peas, lemon zest, 2 teaspoons salt, and 1 teaspoon pepper. Continue cooking and adding stock, stirring almost constantly, until the rice is tender but still firm.
4. Whisk the lemon juice and mascarpone together in a small bowl. When the risotto is done, turn off the heat and stir in the mascarpone mixture plus the parmesan cheese and chives. Set aside, off the heat, for a few minutes, sprinkle with salt and pepper, and serve hot with a sprinkling of chives and more parmesan cheese.