

Please note : the August soirée is cancelled



Alliance Française-Lansing

dimanche	lundi	mardi	mercredi	jeudi	vendredi	samedi
Août/August 2020						1
2	3	4 Conversation entre amis via Zoom 15H00	5	6 Conversation Café via Zoom 15H00-16H20♥	7	8
9	10	11	12	13 Conversation Café via Zoom 15H00-16H20♥	14	15 L'Assomption (jour férié, public holiday) AF Virtual Soirée AF Soirée is cancelled
16	17	18 Conversation entre amis via Zoom 15H00	19	20 Conversation Café via Zoom 15H00-16H20♥	21	22 Deadline for the Covid-19 humor contest
23	24	25	26	27	28	29
30	31					

- Conversation Café is coordinated by Amie Kovitvongsa amiekovit@gmail.com

The First (and hopefully last) Covid-19 Humor Contest

We have been living differently for the past five+ months. The corona virus and our efforts to control its spread have resulted in a socially-distanced, semi-quarantined life style. It has been stressful on a multitude of levels. One way to reduce the stress of this situation is to use humor to describe the virus, our approach to combatting it or our efforts to survive the pandemic. (For instance, how many rolls of toilet paper do you still have after the first wave of panic buying?)

Please send in your favorite joke or your favorite humorous personal story about living with Covid. We will print as many of the jokes and stories as possible and there will be **Prizes** for the winning entry! (maybe a homemade mask, maybe a deck of "France 98 Coupe du Monde" License Officielle playing cards, maybe a fanny pack, maybe a "Hope" hanging pendant). **You choose!**

Rules:

1. *Members may submit as many entries as desired*
2. *All entries become the property of Alliance Française-Lansing*
3. *Original materials will be given double the score of reprinted jokes or stories*
4. *The decisions of the judges are final; any suggestion of “quid pro quo” will result in immediate disqualification.*
5. *The names of the judges will not be published in order to ensure their anonymity – and protection!*
6. *All entries must be received before midnight on the fourth Saturday of August (August 22)*

The Food Section:

If you have a French recipe that you would like to share with members, please send it to me: marcsullivan@orange.fr

Thank you **Jane Larson** for submitting this recipe.

Fluffy Bread and Yellow Zucchini Tian (serves 4)

This dish is light and airy, reminiscent of a soufflé but it is much simpler to make. Use the smallest yellow zucchini available, as the larger ones are too watery and will alter the texture of the dish. Green zucchini can be used if yellow ones are unavailable. Young carrots, celery root, or turnips could be used in place of the squash, depending upon the season. Roasted garlic and fresh goat cheese are good accompaniments to the Tian, along with a salad of wild greens or chicory.

12-16 small yellow zucchini (about 1 pound total weight), each about 4” long.

4-6 slices day old-bread

2 C hot water, or to cover

4 T olive oil

1½ yellow onion, minced

2 garlic cloves, minced

1 T minced fresh tarragon or chervil (French tarragon works best!)

¼ C minced fresh parsley

1 t salt

1 t freshly ground black pepper

2 oz. Gruyère, Comté, Monterey Jack, or other mild cheese, grated

1 egg, lightly beaten

1. Preheat an oven to 350° F
2. Slice the zucchini into wafer-thin slices; set aside.
3. Put the bread in a large bowl and pour in the hot water to cover. Let soak until you can squeeze the bread into a paste with your hands, about 20 minutes.
4. While the bread is soaking, heat 3 T of the olive oil in a skillet over medium heat. Add the onion and garlic and sauté until translucent, 6 to 7 minutes. Raise the heat a little and add the zucchini. Cook quickly, stirring constantly, until the slices are just a little brown, 3 to 4 minutes. Remove from the heat.

5. Squeeze the bread dry. Put it in a large bowl and pull it apart into tiny pieces. Add the tarragon or chervil, parsley, zucchini and all the juices from the skillet, salt, pepper, grated cheese, and egg. Mix well.
6. Select a baking dish 1½ to 2 inches deep and large enough to fill almost to the brim with the zucchini mixture, smoothing it evenly in the dish. Drizzle the surface with the remaining olive oil. Bake until the surface is crisp and golden and a knife inserted into the center comes out clean, about 30 minutes.
7. Scoop out with a serving spoon onto warmed individual plates. Serve piping hot.

From: A Vegetarian Table: France by Georgeanne Brennan. Chronicle Books, 2000.

Notes: Jane uses 4 C of squash and 3 slices of bread.

Stay safe, stay healthy, wear a mask.