

Alliance Française–Lansing



December 2018 Newsletter

Members vote to accept revised AF-Lansing By-Laws

As Gaëlle Cassin-Ross reported, “Out of the 51 votes, 98% were in favor of the updated version of the by-laws” signaling that the two-year process of amending the by-laws is almost over.

The whole process started when the board announced a name change from Alliance Française – Michigan Capital Area Chapter to Alliance Française–Lansing. Alliance Française-Lansing is easier to search and more consistent with other chapters across the country. When La Fondation Alliance Française learned of our name change, they asked to review our by-laws *in French*. Then President Anne Tonson worked countless hours on the French version of the new by-laws. Gaëlle inherited this job when she became president. She finalized the French version and submitted it to the Fondation Alliance Française. The next step is to submit the name change to the Fondation Alliance Française in France.

Alliance Française-Lansing December Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3	4	5	6 3:00 PM Conversation Café at Schulers Bookstore Café in the Meridian Mall	7	8 6:30 PM: Alliance Française Annual Meeting and Holiday Soirée Chez Fotiu/Wojtowicz
9	10	11	12 6:30 PM “Conversation entre amis” at Aspen Lake Clubhouse, Holt	13 3:00 PM Conversation Café at Schulers Bookstore Café in the Meridian Mall	14	15
16	17	18	19	20 3:00 PM Conversation Café at Schulers Bookstore Café in the Meridian Mall	21	22
23	24	25	26	27	28	29
30	31	Christmas				

Reminders:

- **Soirée and Annual Meeting** chez Fotiu and Wojtowicz on December 8 at 6:30 PM. Please bring a healthy dish to pass and a beverage to share.
- Conversation entre amis will meet only once in December – the 12th at 6:30 PM. The Conversation Café will meet December 6, 13, 20 at Schuler's Café in Meridian Mall at 3:00

Buche de Noël: A French holiday tradition



Ingredients

1 h 30 m, 12 servings

- ☐ 2 cups heavy cream
- ☐ 1/2 cup confectioners' sugar
- ☐ 1/2 cup unsweetened cocoa powder
- ☐ 1 teaspoon vanilla extract
- ☐ 6 egg yolks
- ☐ 1/2 cup white sugar
- ☐ 1/3 cup unsweetened cocoa powder
- ☐ 1 1/2 teaspoons vanilla extract
- ☐ 1/8 teaspoon salt
- ☐ 6 egg whites

- ☐ 1/4 cup white sugar
- ☐ confectioners' sugar for dusting

Directions

1. Preheat oven to 375 degrees F (190 degrees C). Line a 10x15 inch jellyroll pan with parchment paper. In a large bowl, whip cream, 1/2 cup confectioners' sugar, 1/2 cup cocoa, and 1 teaspoon vanilla until thick and stiff. Refrigerate.
2. In a large bowl, use an electric mixer to beat egg yolks with 1/2 cup sugar until thick and pale. Blend in 1/3 cup cocoa, 1 1/2 teaspoons vanilla, and salt. In large glass bowl, using clean beaters, whip egg whites to soft peaks. Gradually add 1/4 cup sugar, and beat until whites form stiff peaks. Immediately fold the yolk mixture into the whites. Spread the batter evenly into the prepared pan.
3. Bake for 12 to 15 minutes in the preheated oven, or until the cake springs back when lightly touched. Dust a clean dishtowel with confectioners' sugar. Run a knife around the edge of the pan, and turn the warm cake out onto the towel. Remove and discard parchment paper. Starting at the short edge of the cake, roll the cake up with the towel. Cool for 30 minutes.
4. Unroll the cake, and spread the filling to within 1 inch of the edge. Roll the cake up with the filling inside. Place seam side down onto a serving plate, and refrigerate until serving. Dust with confectioners' sugar before serving.

Nutrition Facts Per Serving: 276 calories; 17.7 g fat; 27.6 g carbohydrates; 5.1 g protein; 157 mg cholesterol; 72 mg sodium.