



December 2019 Newsletter

Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 East Lansing Public Library French Club 7:00-8:00 PM	3	4 AF-Lansing Conversation entre amis. Chez Sullivan 6:30	5 Conversation Café at the café in Schuler's Bookstore in Meridian Mall 3:00-4:30	6	7
8	9	10	11	12 Conversation Café at the café in Schuler's Bookstore in Meridian Mall 3:00-4:30	13	14 AF-Lansing Soirée & Annual Meeting Chez Fotiu/Wojtowicz
15	16 East Lansing Public Library French Club 7:00-8:00 PM	17	18	19 Conversation Café at the café in Schuler's Bookstore in Meridian Mall 3:00-4:30	20	21
22	23	24	25 Noël	26 Conversation Café at the café in Schuler's Bookstore in Meridian Mall 3:00-4:30	27	28
29	30	31				

AF-Lansing Resources: Book and Magazine Library

Thanks to the efforts of AF-Lansing member Caroline Jarvis, our Alliance Française has a small library of books and magazines in French. One of the magazines is **France-Amérique**, which is a bi-lingual magazine. Every article is written in both English and French. If you would like to see the collection of books and magazines, let Secretary Nancy Kelly know and she can bring the library to a soirée.

People can subscribe to **France-Amérique** for \$90 (print and digital) or for \$60 for digital only. People can also receive a weekly newsletter at no charge. Go to the **France-Amérique** website and click on the "Subscribe" button in the newsletter box.

Official Annual Meeting Announcement

The annual meeting of Alliance Française-Lansing shall be Saturday, December 14, 2019. The annual meeting will be held during the *soirée* at the home of Randy Fotiu/Josie Wojtowicz. At the annual meeting members will vote to fill four of the offices of the Board of Directors.

The Nominating committee proposes the following slate of officers:

- Vice-president: Josie Wojtowicz
- Treasurer: Brian Kelly
- Director at Large: Darcy Greene (two-year term)
- Director at Large: *** (for one year, to fill the unexpired term of Amy Sheppard)

*** Candidate needed! Please volunteer by letting one of the board members know you are interested or come to the December *soirée*/annual meeting and become a nominee from the floor.

Please remember:

- ✓ Members in good standing may vote (members whose dues is paid or waived for 2019)
- ✓ Members in good standing may nominate other members from the floor
- ✓ Members must be present to vote (no absentee ballots, no proxy voting)

HEY KIDS!

Be the first to renew your membership to Alliance Française!

It's quick! It's easy!

You can renew your membership in three ways. You choose!

- 1. Send a check* to AF-Lansing, PO Box 27274, Lansing, MI 48909***
- 2. Go to the website and pay using paypal* (www.aflansing.org)***
- 3. Bring a check* or cash* to the soirée and pay Brian.***

****Remember the membership rates:***

\$20 – individual
\$35 – family
\$10 – student

! Individuals and families who hosted a soirée in 2019 have a complimentary membership for 2020!

Alliance Française-Lansing on Facebook

If you have a Facebook account, please be sure to check out the Alliance Française-Lansing page. AF-Lansing member Laurel Ponist manages the page and the posts. She adds at least one new post every day; sometimes several. The posts are always related to a French event or history.

Let's all send a "Like" to Laurel for her tireless efforts and her creative posts.

The Food Section: Bûche de Noël (Yule Log Cake)

See the December 2018 issue of the AF-Lansing newsletter for a Bûche de Noël recipe.

The Food Section: **Senegalese Mafé (vegetarian)** *Mark Sullivan's recipe*

This is an easy dish to make, and one that's packed full of good things, but one that also will fill up any hungry stomachs in your house and leave them feeling more than satisfied! (Feeds a hungry 4)

You'll need:

- 1 onion, chopped
- 2 cloves garlic, crushed
- 1 aji chombo, finely chopped
- 2/3 cup PB
- 1 tin tomatoes
- 1/3 cup tomato puree
- 2 bay leaves
- 2 1/2 cups warm water
- 2 cups sweet potato
- 3 cups cauliflower
- 2 green bell peppers
- salt
- pepper
- oil

Preparation:

Fry the onion, garlic and chili in a little oil until the onion becomes translucent
Add in the tomatoes, bay leaves and tomato puree
In a separate bowl, stir the peanut butter into the warm water, then add the combination to the bowl
Bring to the boil and simmer for 15 minutes
Add in the sweet potato and cook for 5 minutes
Add in the cauliflower and cook for another 10 minutes
Add the bell peppers in and cook until they're tender
Season with salt and pepper, stir thoroughly, then serve over rice, millet or quinoa

The creamy texture of this stew will absolutely astound you—and, if you can believe it, it tastes even better the next day!

*The Food Section is a regular feature in the AF-Lansing newsletter. Each month there will be a new recipe – YOUR recipes! It could be a recipe for a dish that you bring to the soirée, a recipe for French pastry, a family recipe given to you by your grandmother's sister-in-law... **Please** share your favorite recipes. Send a file to Mark: quaipasteur@gmail.com.*

Winter Programs at Aux Petits Soins

Language Immersion Programs for Kids and Adults

Jan. 6-April 5, 2020: Winter Session (*no class the week of Feb. 17-23*)

April 13-June 28, 2020: Spring Session (*no class May 21-27*)

July 6-Aug. 16, 2020: Summer Session

Enrollment for all language immersion classes for all sessions is now open.

2020 Cultural Events

Jan. 12: [4th Annual APS King Cake Party](#)

Feb. 9: [4th Annual APS Chandeleur Party](#)

Feb. 23: [4th Annual APS Carnaval Celebration](#)

Mar. 27-Apr. 1: 4th Annual April Fool's Day (*event page coming soon*)

June 21: 4th Annual Music Festival (*event page coming soon*)

Please see the calendar for details. <http://www.apsfrenchclass.com/calendar/>