



Alliance Française-Lansing

décembre/December 2020						
dimanche	lundi	mardi	mercredi	jeudi	vendredi	samedi
		1 Conversation entre amis via Zoom 15H00	2	3 Conversation Café via Zoom 15H00-16H20°	4	5
6	7	8	9	10 Conversation Café via Zoom 15H00-16H20°	11	12
13	14	15 Conversation entre amis via Zoom 15H00	16	17 Conversation Café via Zoom 15H00-16H20°	18	19
20 Last day to vote for the slate of officers for 2021	21	22	23	24	25 Joyeux Noël	26
27	28	29	30	31		

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

Alliance Française-Lansing Election of Officers

As long as the threat of Covid persists, Alliance Française-Lansing will not have an in-person soirée. Normally, the December soirée would include the election of officers. Even though we cannot meet, we will proceed with the election of officers using the same format that we used for approving the by-laws two years ago.

You can vote using our website: aflansing.org.

- Members can go to the website (aflansing.org), click on the "Members only" tab and then click on the tab for "election of officers". (The password for the "Members only" section of the website is **fromage4nous**.) The Nominating Committee proposes the following slate of officers:

Gaëlle Cassin-Ross – President
Yasmina Bouraoui – Secretary
Paulette Stenzel – Member at Large

- Vote by indicating either to Accept or Reject the slate of officers
- Enter your name and then click "submit"
- For the election to be valid, six members voting will constitute a quorum (10 % of the membership. There are currently 57 members in Alliance Française-Lansing.)

The opportunity to vote will end the on Sunday, December 20.

Quoi de neuf?

Notes from our President, Gaëlle Cassin-Ross

"It's getting cold outside and therefore, it's the perfect time for reading a book or watching a movie (see related article, below).

Reading in French

FNAC offers a selection of free eBooks (<https://livre.fnac.com/n202316/eBook-en-anglais/Free-eBooks>)

Lire en ligne is a FREE online library with about 1300 eBooks from famous authors (<https://lireenligne.net/>)

Watching a movie in French

Frenchflicks offers an updated list of French movies on Netflix, Amazon, Hulu and other FREE movies available online. (<https://frenchflicks.com/home.html>)

Please, let us know if what's your favorite book and movie.

Gaëlle



The following article is excerpted from the New York Times: Sunday, November 29, 2020. The Home Section, p.8, by Jason Farago

Missing Paris?

Revisit the City On the Small Screen

With trans-Atlantic travel all but suspended, this may be the closest you can get.

PARIS WAS THE site of the first movie screening, back in 1895 (though the Lumière Brothers shot those first pictures in Lyon). It remains the home of Europe's largest, most vibrant film industry – France exports more movies than any other country, bar the United States... Here are six movies that transport me back to Paris when you want to escape... which, these days, is quite often.

GIRLHOOD (2014)

... This assured coming-of-age film by Céline Sciamma follows a Black teenager as she shuttles across the racial, economic and cultural divides between Paris proper and its suburban housing estates. (YouTube, Vudu, iTunes from \$2.99)

35 SHOTS OF RUM (2008)

This most intimate and Parisian film of Claire Denis follows a widowed father, who is a train driver, and his only daughter, a student, as they step into new lives... The cast... is almost entirely of African or

Caribbean origin, yet this is the rare film that takes Paris's diversity as a given... (Amazon Prime premium subscription)

LOVE SONGS (2007)

The near entirety of this gray-steeped musical – directed by Christophe Honoré, with a dozen tunes written by Ale Beaupain – takes place in the gentrifying but still scruffy 10th Arrondissement. ...This is the film to watch if you miss everyday life in contemporary Paris, where even overcast days merit a song. (Hulu, Amazon Prime premium subscription, iTunes)

FULL MOON IN PARIS (1984)

...Eric Rohmer's tale of an independent young woman, keen to hang onto both her boyfriend and her apartment, offers the most chic dissection of Parisian youth – big-haired models dancing in Second Empire ballrooms, lovers philosophizing in cafés and one another's beds. There's a killer '80s score by the electropop duo Elli et Janco. (Tubi – free; YouTube, Amazon Prime, Google Play from \$2.99; iTunes from \$3.99)

C'ETAIT UN RENDEZ-VOUS (1976)

It's just eight minutes long with no dialogue, but this is the wildest movie ever made in Paris. It's a miracle that no one died. Early one morning, Claude Lelouch got in his Mercedes, fastened a camera to the bumper and just floored it: down the broad Avenue Foch (where he clocks 125 miles an hour), through the Louvre... You might find yourself covering your eyes, and then laughing at the insanity of it all. (Amazon)

CLEO FROM 5 TO 7 (1962)

It's 5 p.m. on June 21,... and the pop singer Cléo goes to a fortune teller to find out: is she dying. And for the rest of Agnès Varda's incomparable slice of life we follow her in real time... (Amazon)



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

RECIPE COURTESY OF INA GARTEN

Fresh Apple Spice Cake

(Un pain d'épices de Noël)

- Level: Easy
- Total: 1 hr
- Active: 15 min
- Yield: 9 to 12 servings

Ingredients

- ☒ 1 cup chopped pecans
 - ☒ 1/2 cup dark rum, such as Mount Gay
 - ☒ 1 cup golden raisins
 - ☒ 1 cup granulated sugar
 - ☒ 1 cup dark brown sugar, lightly packed
 - ☒ 3 extra-large eggs, at room temperature
 - ☒ 3/4 cup vegetable oil
 - ☒ 2 teaspoons pure vanilla extract
 - ☒ 2 teaspoons grated orange zest (2 oranges)
 - ☒ 2 1/2 cups all-purpose flour
 - ☒ 2 teaspoons baking powder
 - ☒ 1/2 teaspoon kosher salt
 - ☒ 2 teaspoons ground cinnamon
 - ☒ 1/2 teaspoon ground nutmeg
 - ☒ 1/2 teaspoon ground ginger
 - ☒ 1/8 teaspoon ground cloves
 - ☒ 1 1/2 pounds Granny Smith apples, peeled, cored, and 1/4-inch-diced (3 to 4 apples)
 - ☒ Vanilla ice cream, such as Haagen-Dazs
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- ☒ Caramel sauce, such as Fran's, heated

Directions

1. Preheat the oven to 350 degrees F. Grease and flour a 9-by-13-by-2-inch baking pan.
2. Place the pecans on a sheet pan and toast them for 5 to 10 minutes, until lightly toasted. Set aside. Combine the rum and raisins in a small bowl, cover with plastic wrap, and microwave for 60 seconds. Set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment, beat the granulated sugar, brown sugar, eggs, vegetable oil, vanilla, and orange zest on medium speed for 3 minutes. Sift the flour, baking powder, salt, cinnamon, nutmeg, ginger, and cloves into a medium bowl. With the mixer on low, slowly add the flour mixture to the wet mixture, just until combined. Drain the raisins, discarding the liquid. With a rubber spatula, fold the raisins, pecans, and apples into the batter. Spread into the prepared pan and smooth the top.
4. Bake for 35 to 40 minutes, until a toothpick inserted in the center comes out clean. Set aside to cool, cut into squares, and serve warm or at room temperature with a scoop of vanilla ice cream and a drizzle of warm caramel sauce.