



Alliance Française-Lansing

Fevrier/February 2021						
dimanche	lundi	mardi	mercredi	jeudi	vendredi	samedi
	1	2 <i>La Chandeleur</i> Conversation entre amis via Zoom 15H00	3	4	5	6
7	8	9	10	11 Conversation Café via Zoom 15H00-16H20°	12	13
14 <i>La Saint Valentin</i> ❤️	15	16 Conversation entre amis via Zoom 15H00	17	18 Conversation Café via Zoom 15H00-16H20°	19	20 AF-Lansing virtual soirée on Zoom 7:00 PM
21	22	23	24	25 Conversation Café via Zoom 15H00-16H20°	26	27
28						

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

2 février c'est la Chandeleur! (It's Candlemas!)

Every year on February 2nd, France observes *La Chandeleur* by eating sweet and savory *crêpes* and drinking hard cider. You can learn more about this fun holiday [here](#). If you wish to join the fun, here is a [list of the favorite recipes](#) for this year. And, we hope to see you cooking talent in display during our next *soirée* on Feb. 20th.

AF-Lansing virtual soirée

Theme: La Chandeleur

We will eat *crêpes* together and exchange our favorite recipes. There will be both a French and an English breakroom, so this will also be an opportunity to practice/speak French. The *soirée* will begin at 7:00 PM.

Meeting ID: 460 769 3526

Password: aflsoiree

<https://us02web.zoom.us/j/87634336851?pwd=NmNTcU1OHlyWGM4aDZVSkkZEZ2FVQT09>

Alliance Française-Lansing Board of Directors

Meet the board members

This month we're spotlighting our newest board member, **Paulette Stenzel**. Paulette taught French and Spanish in both middle and high schools before becoming a professor of International Business Law and Sustainability at MSU's business

school. She's still fluent in Spanish, but said she joined AF-Lansing three years ago in order to boost her French proficiency and to "find some kindred spirits who appreciate learning, the arts and French culture" in the Lansing area.

"I've had a difficult time finding people who share my love of literature, my passion for making the world better for all, especially those who do not enjoy the privileges we have here in the U.S., and love of French language, literature, history and visual arts," she said. "And I've found it being among you."

Paulette is also a violinist with the Jackson Symphony Orchestra, but all public performances have been suspended because of COVID. The pandemic also forced her to cancel a "bike and barge" tour in the Loire Valley she was supposed to take last year with a group of travel friends, with whom she took a similar tour in the Bordeaux Valley in 2019.

Paulette is retiring from full-time teaching at MSU this May, after which time she plans to continue teaching part-time as well as continuing some coordinating and advising duties associated with the program. This year she's looking forward to spending time with her daughter, who recently moved in with her while she pursues an online degree via online classes, and her 8-month-old Havanese puppy.

She's also an avid reader, cinephile and concertgoer ("especially indie music by artists such as May Earlewine, Abigail Stauffer and the Ragbirds"), and every week she helps prepare and donate lunches for the homeless with Advent House. But in 2021, she's also hoping to get a little alone time.

"I'm trying to learn to let myself do nothing except sitting with a cup of tea in front of my fireplace sometimes," she said. "And, yes, I'm dreaming of getting back to France for that biking trip and other places around the world when it is safe to travel again."

French language opportunities

Thanks to Zoom®, French conversation groups continue to meet. The Alliance Française-Lansing conversation group meets the first and third Tuesdays of the month at 15:00. The *Conversation Café* meets every Thursday afternoon at 15:00.

The tip of the month: If you listen or read the French newspapers, you certainly heard new words or expressions. This podcast highlight some of them. <https://savoirs.rfi.fr/en/apprendre-enseigner/langue-francaise/les-mots-de-lactualite>

Stream French films for free

From Godard to Audiard, Tautou to Seydoux, Gabin to Dujardin and Varda to Sciamma, French cinema has always been diverse and unique. Whether you like classic French cinema or contemporary French movies, it's not always easy to know where to stream French movies...

Which is why we are now providing you with a list of French movies to stream for FREE! All you need to do is click on the title of the film (see below) and you'll be watching the movie straight from FrenchFlicks! Whether you prefer comedies like *The Intouchables*, romance like *Priceless (Hors de prix)*, thrillers like *Mesrine: Killer Instinct* or dramas like *Little White Lies (Les petits mouchoirs)*, there must be a film for you!

And don't forget to also visit us to find out about the best French films added each month to [TV5MONDE and TV5MONDE Cinema on Demand](#) (not to mention this option offers all access French programming including an endless supply of documentaries, series, sports, news and more) but also [every French film on Netflix](#) at any given time, or the must-see [French films on Amazon Prime](#), [HBO Max](#), [Hulu](#), YouTube, Google Play, Apple TV and the like.

Recettes des membres

Bœuf Bourguignon pour Mijoteuse

(Slow-cooker Beef Burgundy)

Recipe from Josie Wojtowicz

Ingredients:

8 ounces bacon, chopped, cooked and set aside
4 pounds stew meat
1 large onion
2-3 carrots peeled and sliced (Randy and I used 8 carrots)
8 cloves of garlic, minced
2 t. chopped fresh thyme or less if dried
4T. tomato paste
2 ½ cups Pinot Noir or other red wine
1 ½ cups low sodium beef broth (Randy and I doubled that)
½ cup low sodium soy sauce (We think that is a bit too much)
3 bay leaves
3T. tapioca flour or other thickener (I used more because I doubled the beef broth).
3T. minced fresh parsley

Salt & pepper beef to taste, place ½ into the slow cooker and sauté the other half in bacon fat & add to the slow cooker.

Sauté onions and carrots, add garlic & thyme, then add tomato paste & stir until it starts to brown. Then add to the slow cooker.

Return now empty skillet to high heat & add 1 ½ cups wine, beef broth & soy sauce. Simmer, scraping up brown bits until pan bottom is clean, about 1 minute. Transfer wine mixture to slow cooker.

Stir bay leaves and tapioca into slow cooker. Set slow cooker on low and cook until meat is fork tender, about 9 hours.

When ready to serve, discard bay leaves and stir in the reserved bacon. Heat reserved 1 cup of wine & then add to slow cooker. Final touch is to sauté fresh mushrooms & add to the Beef Burgundy.

Julia Child said that Boeuf Bourguignon is traditionally served with boiled potatoes, and we found this combination to be delicious.

Randy and I chose to add brown-braised white pearl onions (Julia Child's suggestion and recipe) to this famous beef stew.

Bon Appetit!