



Alliance Française-Lansing

*Nous vous souhaitons une bonne et heureuse année.
We wish you a healthy and happy new year*

janvier/January 2021						
dimanche	lundi	mardi	mercredi	jeudi	vendredi	samedi
					1 Jour de l'an	2
3	4	5 Conversation entre amis via Zoom 15H00	6	7 Conversation Café via Zoom 15H00-16H20°	8	9
10	11	12	13	14 Conversation Café via Zoom 15H00-16H20°	15	16
17	18	19 Conversation entre amis via Zoom 15H00	20	21 Conversation Café via Zoom 15H00-16H20°	22	23
24	25	26	27	28 Conversation Café via Zoom 15H00-16H20°	29	30
31						

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

° Except for Tuesdays and Thursdays, every day is like every other. When will we win this war against Covid? (J'en ai marre!)

Alliance Française-Lansing Election of Officers

Thank you to the members of Alliance Française-Lansing who have volunteered to serve on the Board of Directors.

Gaëlle Cassin-Ross – President
Josie Wojtowicz – Vice President
Yasmina Bouraoui – Secretary
Brian Kelly – Treasurer
Paulette Stenzel – Member at Large
Darcy Greene – Member at Large

The members voted to accept the slate of officers proposed by the Nominating Committee. Gaëlle, Yasmina and Paulette begin their two-year term as President, Secretary and Member at Large respectively.

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.

If you are looking for language learning opportunities:

Aux Petits Soins offers virtual immersion classes for kids 0-12 and adults and cultural events. Winter session starts on January 4. More information available at <https://www.apsfrenchclass.com/>

MSU Lifelong Learning offers classes for adults. Spring session starts on January 21. More information available at <https://celta.msu.edu/language-school/cls-online-programs/>).

Bonjour! (A note from former AF-Lansing member and board member Keith Phillips)

I thought it might be of interest to the AF group in Lansing. I'm leading a language-learning startup, realLINGUA.

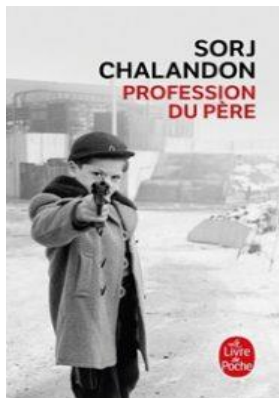
<https://reallingua.com/courses/realfrench/>

<https://www.facebook.com/realLINGUA/>

The **Federation of Alliances Françaises USA** offers:

"One Book One Federation": The **2021 Selection** is:

Profession du Père by Sorj Chalandon



"Mon père disait qu'il avait été chanteur, footballeur, professeur de judo, parachutiste, espion, pasteur d'une Église pentecôtiste américaine et conseiller personnel du général de Gaulle jusqu'en 1958. Un jour, il m'a dit que le Général l'avait trahi. Son meilleur ami était devenu son pire ennemi. Alors mon père m'a annoncé qu'il allait tuer de Gaulle. Et il m'a demandé de l'aider. Je n'avais pas le choix. C'était un ordre. J'étais fier. Mais j'avais peur aussi... À 13 ans, c'est drôlement lourd un pistolet."

There are two things about the Federation's "One Book One Federation" that appeal to me. 1) Every book they offer is available from a bookstore in the US on-line and 2) There is always a *Guide de lecture* that I find very helpful.

“One Film One Federation”: The 2021 Selection is:

Rêves de jeunesse

“The Federation of Alliances Françaises USA is pleased to announce the newest selection in the One Film One Federation program, now in its fifth year. The selection for 2021 is *Rêves de jeunesse* (*As Happy as Possible*)...

Merci for program support provided by Cultural Services of the French Embassy and the Institut français. The film will be available for AF chapters January 2021.”

There is a *Guide Pédagogique* to accompany the film.

The Thirteen Desserts of Provence

(a little late this year but maybe you could save the idea and try it next year)



Alex Ledsom
17 January 2018

There is an old tradition in Provence that 13 desserts are eaten after the Christmas meal. Everyone should have a little of each to represent Christ and his 12 apostles.

Each dessert represents something different but they are all appetizing individually and together, they are delectable. There must be 13 desserts available but exactly which desserts vary from home to home; there will be slight variations across the region depending on preference and family tradition. Everyone must try a little of whatever is offered but—as with the Last Supper—it’s [considered bad luck for there to be exactly 13 people](#).

Fougasse Fougasse is a flatbread dating back to Roman times, and is sometimes made with anchovies and coated in cheese. You are supposed to break off a portion with your fingers rather than use a knife and then you’ll be protected from bankruptcy in the coming year. It is sometimes dipped in mulled wine before eating.



Fougasse is a southern French bread | © barbbbarbb/Flickr

The four beggars: almonds, raisins, dried figs, and nuts

These four foods each represent the monastic orders; dried figs for the Franciscans, almonds for the Carmelites, raisins for the Dominicans, and nuts for the Augustines. The nuts should be walnuts or hazelnuts.



Figs are one of four foods that represent the monastic orders | © Creative Commons/Pixabay

Nougat of the Capuchins Sometimes you will find a fruit delicacy of figs stuffed with walnuts.

Cachat Piquant [Sometimes](#) small pieces of goat's cheese are put into a jar with spicy olive oil. "Piquant" in French means spicy.

White and black nougat Two kinds of nougat are served to represent good and evil but they also both mark the passage to the winter solstice, the longest night of the year.



Nougat de Montélimar is one of Provence's 13 desserts | © Andi-Graf/Pixabay

Calissons [Calissons](#) are an almond candy that originated in [Aix-en-Provence](#), so they are normally served as part of the 13 desserts. They are similar to marzipan in texture and date back to the 13th century.



Calissons are made with almonds | © Anna_Pustynnikova/Shutterstock

Fresh fruit This usually counts as one dessert and must be seasonal and local to Provence. There might be clementines from Corsica, apples and pears from the Alps, and green melon from Cavaillon that would have been preserved in straw during winter.

Buche de Noël The Christmas log or "[bûche](#)" is a common dessert over the Christmas period all over [France](#) but it also gets served as part of the 13 desserts in Provence. It's the big finale and a favorite, so make sure you save some space.



The chocolate log or "buche" is the big finale | © mopsus/Pixabay

Dates Dates are served because they represent the food where Christ was born and died. There is a legend that you must find the letter "o" on the pits, which is apparently what Mary or Baby Jesus said when they saw this fruit.

Pain d'épice Provence loves its "[pain d'épice](#)" which translates as "spicy bread," but is more like gingerbread. It's common in all the Christmas markets and often makes its way onto the selection of 13 desserts.