



Alliance Française–Lansing

June 2020 Newsletter

Bulletin de juin 2020

Calendrier

dimanche	lundi	mardi	mercredi	jeudi	vendredi	samedi
	1 Lundi de Pentecôte	2 Conversation entre amis via Zoom 15H00	3	4 Conversation Café via Zoom 15H00-16H20♥	5	6
7 La Fête des Mères (French Mother's Day)	8	9	10	11 Conversation Café via Zoom 15H00-16H20♥	12	13
14	15	16 Conversation entre amis via Zoom 15H00	17	18 Conversation Café via Zoom 15H00-16H20♥	19	20 AF Virtual Soirée Read on for details
21 Fête de la musique https://en.wikipedia.org/wiki/F%C3%AAtede_la_Musique La Fête des Pères	22	23	24	25 Conversation Café via Zoom 15H00-16H20♥	26	27
28	29	30				

Mother's Day, Father's Day in France

It pays to be a mother who appreciates French culture in Lansing! The U.S. version of Mother's Day has already passed (May 10), but Lansing-area mothers will get a bonus Mother's Day on June 7 this year, which is Mother's Day in France. Mother's Day in the U.S. is celebrated on the second Sunday of May, but in France it's celebrated on either the last Sunday of May or – as is the case this year – the first Sunday of June, if the last Sunday of May is also Whit Sunday, a Catholic holiday that's makes for a three-day holiday in France.

Alas, fathers only got one day – Father's Day in France is always on the same day than in the U.S., the third Sunday of June, which is June 20 this year. Either way, it's obvious that both French and American

cultures have recognized the importance of celebrating our mothers and fathers ... and allowing those parents out there among us to soak in the hard-earned recognition!

Sources:

https://en.wikipedia.org/wiki/Mother%27s_Day

https://en.wikipedia.org/wiki/Father%27s_Day

Alliance Française-Lansing Virtual Soirée

The soirée will be via Zoom on June 20 at 7:30 PM. We will discuss the movie: He Even Has Your Eyes (*Il a déjà tes yeux*). Available on Netflix.

- Prepare to enjoy our second virtual Zoom movie discussion as a substitute for our scheduled June soirée on Saturday, June 20.
- Between now and June 20, watch He Even Has Your Eyes, A French-Belgian comedy available on Netflix. The film is in French. The viewer can choose English, French or Spanish subtitles.
- Then join us for a Zoom discussion led by Nancy Kelly and Gaëlle Cassin-Ross at 7:30.
- Nancy Kelly is inviting you to a scheduled Zoom meeting.

Topic: AF Film Discussion:

Time: June 20, 2020 07:30 PM Eastern Time (US and Canada)

Join Zoom Meeting

<https://msu.zoom.us/j/6464662370>

NOTE: THERE IS NO PASSWORD REQUIRED!!

AF USA Cultural Events

Good news: The series of Zoom cultural events with Pamela Druckerman, sponsored by the Federation for free enjoyment by all AF USA members, is being extended by two additional sessions, for a total of **five** cultural seminars (three of the events occurred in May.)

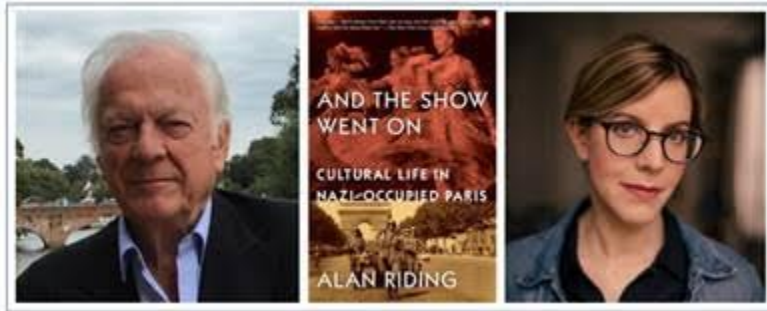
These Zoom sessions are run from Paris and feature well-known speakers on topics of interest to AF members. Alliance chapters can promote them to their members, however they like. All are held in English with a smattering of French vocab.

Sessions 4 is described below. Session 5 will be announced shortly (it will be on June 12 and will be on cultural differences).

If you can estimate the number of attendees from your AF, please email that to linda.witt@comcast.net on Thursday (the day prior). In this way she can alert the host-interviewer to boost attendee caps (if necessary)

and also to announce the participating chapters live on the show, as time allows. The Chat area has also been a nice show of solidarity: Click [here](#) to see the chat from session #2.

(#4) June 5 at 12 noon EDT, 9 am PDT (click [here](#) for sample post/description in Word/editable format)



**“Artists and intellectuals in Nazi-occupied Paris”
with Alan Riding in conversation with Pamela Druckerman**

Join the Virtual Conversation Entre Amis with Zoom!

Use the camera on your phone or computer to log into the website below at the time of the meeting. Click to join the meeting and we can meet from the comfort of our couches!

Nancy Kelly is inviting you to a scheduled Zoom meeting.

Topic: Conversation Entre Amis

Time: Tuesday, June 2 and June 16, 2020 15H00 Eastern Time (US and Canada)

Join Zoom Meeting

<https://msu.zoom.us/j/6464662370>

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

Disney's Ratatouille

Rating: 4.59 stars

The beautiful ratatouille served up in the movie by the same name. Long and narrow vegetables work best. Serve over a bed of brown rice, couscous, pasta or other starch, or with crusty bread.



By Juli Warfel Bitler



Recipe Summary

Prep: 45 mins

Cook: 45 mins

Total: 1 hr 30 mins

Servings: 4

Ingredients

- ☐ 1 (6 ounce) can tomato paste
- ☐ ½ onion, chopped
- ☐ ¼ cup minced garlic
- ☐ 1 tablespoon olive oil
- ☐ ¾ cup water
- ☐ salt and ground black pepper to taste
- ☐ 1 small eggplant, trimmed and very thinly sliced
- ☐ 1 zucchini, trimmed and very thinly sliced
- ☐ 1 yellow squash, trimmed and very thinly sliced
- ☐ 1 red bell pepper, cored and very thinly sliced
- ☐ 1 yellow bell pepper, cored and very thinly sliced
- ☐ 3 tablespoons olive oil, or to taste
- ☐ 1 teaspoon fresh thyme leaves, or to taste
- ☐ 3 tablespoons mascarpone cheese

Directions

- ☐ Step 1: Preheat the oven to 375 degrees F (190 degrees C).

- ❑ Step 2: Spread tomato paste into the bottom of a 10x10-inch baking dish. Sprinkle with onion and garlic and stir in 1 tablespoon olive oil and water until thoroughly combined. Season with salt and black pepper.
- ❑ Step 3: Arrange alternating slices of eggplant, zucchini, yellow squash, red bell pepper, and yellow bell pepper, starting at the outer edge of the dish and working concentrically towards the center. Overlap the slices a little to display the colors. Drizzle the vegetables with 3 tablespoons olive oil and season with salt and black pepper. Sprinkle with thyme leaves. Cover vegetables with a piece of parchment paper cut to fit inside.
- ❑ Step 4: Bake in the preheated oven until vegetables are roasted and tender, about 45 minutes. Serve with dollops of mascarpone cheese.