



May 2020 Newsletter Bulletin de mai 2020

Calendrier

dimanche	lundi	mardi	mercredi	jeudi	vendredi	samedi
					1 La Fête du Travail	2
3	4 ELPL French Club 19H00 ???*	5 Conversation entre amis via Zoom 15H00	6	7 Conversation Café via Zoom 15H00- 16H20♥	8 La Fête de la Victoire VE Day	9
10	11 Confinement ends in France French schools begin to reopen	12	13	14 Conversation Café via Zoom 15H00- 16H20♥	15	16 AF VIRTUAL Soirée 19H30 (film discussion)
17	18 ELPL French Club 19H00 ???*	19 Conversation entre amis via Zoom 15H00	20	21 Jour de l'Ascension Conversation Café via Zoom 15H00- 16H20♥	22	23
24/31	25/1 1 juin: Lundi de Pentecôte	26	27	28 Conversation Café via Zoom 15H00- 16H20♥	29	30

MAY DAY IN FRANCE: WORKERS RIGHTS AND LILY OF THE VALLEY FLOWERS

May Day or *La Fête du Travail* is a public holiday in many countries including France. It is an occasion to celebrate workers rights, but also to offer some lily of the valley flowers to loved ones!

BACKGROUND

For millions of workers around the world, the first May is their day! In the late 19th century, American labor unions were fed up with being overworked in dangerous conditions and with little pay. So in 1884, the

* Please check with the East Lansing Public Library to confirm that the French Club will meet.

♥ Conversation Café via Zoom is coordinated by Amie Kovitvongsa: amiekovit@gmail.com

Federation of organized trades and labor unions met in Chicago and had one major demand: an eight-hour workday! And on May 1st 1886, over 300,000 American workers went on strike. Three days later, thousands of strikers met in Haymarket square where a riot broke out between policemen and workers. A bomb was thrown into the crowd, killing several people. It was called the Haymarket Massacre. Since then, May 1st is International Workers Day (sometimes Labor Day) in many countries around the world. While every country's workers have a different history behind May Day, they all commemorate those who have and continue to give their lives for workers' justice.



LABOR DAY IN FRANCE

Like in many countries around the world, May 1 is a public holiday in France. It is the only day of the year when employees are legally **obliged** to be given leave (except for some professions that cannot be interrupted, like in hospitals or public transport for example). Even if the eight-hour working day was officially introduced in France on April 23, 1919, trade unions still organize parades all over the country to defend workers' rights every year. In France, May Day is also referred to as *La Fête du Muguet* (Lilly of the Valley Day), as people traditionally give bouquets to loved ones, especially in Paris... but why? Well, this tradition goes back to 1561. King Charles IX of France was given a lily of the valley flowers as a present on May 1. He liked it so much that he decided to present lily flowers to the ladies of his court each year on May 1. So lily of the valley flowers have no relationship with workers, but French sense of romance made it work!

American Business School of Paris. Absparis.org

Virtual AF Soirée

Saturday, May 16, 2020 7:30 p.m.

Zoom in with AF Lansing for a discussion of the French Film *The African Doctor*

- Prepare to enjoy our first virtual Zoom movie discussion as a substitute for our scheduled May soirée on Saturday, May 16.
- Between now and May 16, watch *The African Doctor*, A Belgian French-dramedy available on Netflix.

- Choose the language you're most comfortable in to watch the film. Those who want to practice their French can watch it in French, while those who are less comfortable in French can turn on the English subtitles.
- Then join us for a Zoom discussion led by Gaëlle Cassin-Ross and Nancy Kelly at 7:30.
- Nancy Kelly is inviting you to a scheduled Zoom meeting.

Topic: AF Film Discussion:

Time: May 16, 2020 07:30 PM Eastern Time (US and Canada)

Join Zoom Meeting

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

NOTE: THERE IS NO PASSWORD REQUIRED!!

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, May 5 and May 19, 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

Patricia Wells. "Monsieur Henry's Eggplant Gratin" [Patricia Wells at Home in Provence](#), pp. 115-116)

2 tablespoons extra-virgin olive oil

a pinch of dried oregano

eggplants (2 small 5 oz. ea. or 1 large 10 oz.)

½ cup freshly grated Parmigiano-Reggiano cheese

fine sea salt

2 pounds fresh tomatoes, cored and halved crosswise

3 tablespoons finely minced mixed fresh herbs, such as rosemary, sage, thyme and basil (or Herbs de Provence)

Preheat oven to 450 degrees. Drizzle 1 tablespoon of oil over the bottom of a gratin dish. If the eggplants are small, slice them in half lengthwise. If they are large, cut them into four lengthwise slices. Place the eggplants, skin side down, in a single layer in the gratin dish. Lightly score them with a sharp knife. Sprinkle with the salt and minced fresh herbs and oregano. Sprinkle with half the cheese. Place the tomato halves, cut side down, on top of the eggplants in a single layer. Brush the tomato skins with the rest of the oil and sprinkle with the remaining cheese. Place the gratin dish in the center of the oven and bake until the vegetables are soft and almost falling apart, about an hour. The tops of the tomatoes should be almost black, and juices from the eggplant and tomato should turn thick and almost caramelized. Serve warm or at room temperature, as a side dish or main vegetable dish. Use a spatula to cut and serve measured portions. Four to six servings.