

Alliance Française–Lansing



November 2018 Newsletter

AF-Lansing By-Laws: An important letter from our President

Dear members,

During the 2016 Annual Meeting, President Nancy Kelly introduced the idea of changing our name from Alliance Française – Michigan Capital Area Chapter to Alliance Française – Lansing Chapter. AF-Lansing is easier to search, more consistent with other chapters and identification across the country. At that time, everybody agreed with this decision. The next step was to resubmit our by-laws with the new name to the Fondation Alliance Française. To do so, President Anne Tonson worked countless hours on the French version of the new by-laws. When I joined the AF-Lansing as a President in January 2018, I finalized the French version and submitted it to Nelly Sedoun, general delegate of the Fondation Alliance Française – USA. Fast forward, we finally have a version that was approved by the general delegation of the Fondation Alliance Française – USA. The next step is to submit the name change to the Fondation Alliance Française in France. This is the last step of a long process and we need you to be part of it. **We need you to vote online by November 20th, 2018.**

Please note that all the changes were made to reflect the new standards that the Fondation Alliance Française has set. You can read an updated version of the by-laws in English or in French at the website. (www.aflansing.org) Please, take a minute to read them. If you have any question, you can email any of the board members. To help you get to the point, I highlighted the major changes (see below).

Article I (former Article IX): **Relations with the Fondation Alliance Française**

Section 1. This corporation is established in conformity with the rules and goals of Alliance Française founded in Paris in 1883, of which the continuity is assured from the first of January 2008 by the Fondation Alliance Française to which Alliance Française-Lansing shall be affiliated.

Section 2. No person or group shall be entitled to use the name of the Alliance Française without the prior consent of the Fondation Alliance Française.

This article was moved up to serve as a preamble. There is no change but the location.

Article II : Mission Statement of Alliance Française-Lansing

The mission of Alliance Française - Lansing is to promote, share and enjoy the culture, language and friendship of the French-speaking world. The forms of the mission are most notably:

- French language teaching
- Making available French or French-speaking items by the creation of appropriate structures and by the participation in French and other activities of cultural diffusion
- Organizing French cultural meetings and gatherings

A description of our coming programs has been added. Again, please keep in mind that to remain an Alliance Française, we have to follow their mission. However, these programs are not mandatory. FYI, here is the mission of the Alliance Française:

"The Alliance Française's mission in the United States is to encourage and develop knowledge of the French language and French and Francophone cultures, and to foster cultural, intellectual and artistic exchanges between the USA and France and the French-speaking countries." ~ General Delegation of the Fondation Alliance Française in USA.

Article V: Administration

Section 2. Each Board member shall serve for a term of two years or until his or her successor is elected. Each member can serve a maximum of three (3) terms.

We added a maximum of terms that can be served by each board member.

I am looking forward to seeing all at the Christmas party.

A bientôt,

Gaëlle Cassin-Ross

Be sure to go to the website: www.aflansing.org to read the proposed changes and to vote on the new by-laws.

- Go to the "Members only" section
- The password for the "Members only" section is: **fromage4nous**
- Read the new by-laws and vote to accept or reject them
- Voting is open until **November 20, 2018**

November 1: All Saints' Day

All Saints' Day, or *La Toussaint*, is a Christian day of remembrance of all saints and martyrs, including those saints who don't have a feast day named after them.

It is also known as All Hallows Day and The Feast of All Saints and is celebrated every year on 1 November. All Saints' Day actually begins at sundown on the evening before – Hallowe'en, or All Hallow's Eve. It is followed by All Souls' Day on 2 November.

All Saints' Day is a public holiday in France with government offices, banks, shops and schools closed. Many people attend church services to celebrate All Saints' Day.

Although it is a day when 'all saints' are remembered, many people also make it a day to visit the graves of family members. Graves are usually visited on All Souls' Day but, as the public holiday is on 1 November, this is the day most people go. They usually visit towards the end of the day as families and light candles and leave chrysanthemums on the graves. The cemeteries across France take on the rainbow of colors of flowers and jarred candles on All Saints' Day.

Lunch on All Saints' Day is usually lamb or game. But at midnight the French often eat a supper that consists of bacon, black grain, pancakes and cider in honor of the dead.

This public holiday falls during school holidays in Autumn so it has become very popular for families to gather as a part of a short vacation. *Excerpted from: Public Holidays, All-Saints' Day.*

Alliance Française-Lansing November Calendar

<i>Sunday</i>	<i>Monday</i>	<i>Tuesday</i>	<i>Wednesday</i>	<i>Thursday</i>	<i>Friday</i>	<i>Saturday</i>
				November 1 Conversation Café at Schuler's Bookstore in Meridian Mall		
		November 6 Be Sure to Vote		November 8 Conversation Café at Schuler's Bookstore in Meridian Mall		
				November 15 <i>It's Beaujolais Nouveau Time</i> Conversation Café at Schuler's Bookstore in Meridian Mall		
		November 20 Voting on AF-Lansing By-laws ends		November 22 Happy Thanksgiving		
			November 28 Conversation entre amis at Aspen Lakes Clubhouse, Holt	November 29 Conversation Café at Schuler's Bookstore in Meridian Mall		

Reminders:

- Visit the website: www.aflansing.org and click on the "Members only" section. Enter with the password "fromage4nous". Review and then **vote** on the revised by-laws by November 20.
- If you are interested in taking a French class in the winter, you should visit the appropriate websites to learn about when enrollment will take place. Apsfrenchclass.com; internal.lcc.edu/cma/foreign_language/; celta.msu.edu (Center for Language Teaching Advancement). If you are aware of other French class offerings, please contact the editor so that he can inform the membership.
- You can improve your French skills on line for free at www.duolingo.com



Beaujolais Nouveau Day - Nov 15, 2018

Beaujolais Nouveau Day is marked in France on the third Thursday in November with fireworks, music and festivals. Under French law, the wine is released at 12:01 a.m., just weeks after the wine's grapes have been harvested. Parties are held throughout the country and further afield to celebrate the first wine of the season.

There are about 120 Beaujolais Nouveau related festivals held in the Beaujolais region.

The most famous —Les Sarmementelles—is held in the town of Beaujeu, the capital of the Beaujolais region. Kicking off in the early evening the day before Beaujolais Nouveau, the five-day festival features wine tasting, live music and dancing. During the afternoon on Beaujolais Nouveau Day, a heated tent offers wine and a range of local foods for visitors to sample. There is also a tasting contest featuring all of the twelve kinds of Beaujolais, in which the winner nets his or her weight in Beaujolais-Villages. In the evening, a torch lit parade honours the farmers that made the wine. Fireworks at midnight mark the release of the new wine, which is then drunk until dawn.

Beaujolais Nouveau is meant to be drunk young. Most vintages should be consumed by the following May after its release. However, in excellent vintages (such as 2000) the wine can live much longer and can be enjoyed until the next harvest rolls around.

Beaujolais Nouveau – that much-ballyhooed cherry-red colored vintage that's best served chilled -- is clearly not for wine snobs. This fresh and fruity red is the result of a quick fermentation process that ends up with a tasty, clean wine that is enjoyed by palates the world over.

Perhaps the most well-known producer of Beaujolais Nouveau is Georges Duboeuf, who is credited as one of the marketing geniuses behind the wine. Selling this young red was viewed by some vintners as a means to clear large quantities of wine at decent profits, which would create a much-needed cash flow shortly after harvest.

The idea of a race to Paris carrying the first bottles of the new vintage was conceived and this attracted much media attention. By the 1970s, the race became a national event. The races spread to neighbouring countries in Europe in the 1980s, followed by North America, and in the 1990s, to Asia.

The traditional slogan used in ad campaigns and marketing material -- *Le Beaujolais*

nouveau est arrivé (which translates to *The new Beaujolais has arrived*) was changed in 2005 to *It's Beaujolais Nouveau time*.

Today, there are several dozen vintners making this popular red. The Beaujolais region is 34 miles long from north to south and 7 to 9 miles wide and home to nearly 4,000 vineyards which produce twelve officially-designated types of Beaujolais known as AOCs. They include some of the finest and priciest grand crus (big vintage) wines around, including Fleurie and Cote de Brouilly. The most common two are the Beaujolais and Beaujolais-Villages, the former of which account for half of the region's annual output.

In 2010, 35 million bottles of the wine were put on the market. Some 7.5 million were sold in French supermarkets and 15.5 million were exported mainly to Japan, Germany and the United States.

Beaujolais Nouveau owes its easy drinkability to a winemaking process called carbonic maceration, also known as whole-berry fermentation. This technique preserves the fresh, fruity quality of the grapes without extracting bitter tannins from the grape skins.

Beaujolaisnouveaunday.com