



<i>novembre/November 2020</i>						
<i>dimanche</i>	<i>lundi</i>	<i>mardi</i>	<i>mercredi</i>	<i>jeudi</i>	<i>vendredi</i>	<i>samedi</i>
1 Be sure to vote !	2 Be sure to vote !	3 Be sure to vote ! Conversation entre amis via Zoom 15H00	4	5 Conversation Café via Zoom 15H00-16H20 ♥**	6	7
8	9	10	11	12 Conversation Café via Zoom 15H00-16H20 ♥	13	14
15	16	17 Conversation entre amis via Zoom 15H00	18	19 Conversation Café via Zoom 15H00-16H20 ♥	20	21
22	23	24	25	26 Thanksgiving	27	28
29	30					

- ** Conversation Café for November 5 is coordinated by Mark Sullivan marcsullivan@orange.fr
- Conversation Café is coordinated by Amie Kovitvongsa amiekovit@gmail.com

News from the Alliance Française-Lansing Board of Directors

The nominating committee, consisting of Yasmina Bouraoui, Amie Kovitvongsa, and Josie Wojtowicz, was able to find three people willing to fill the offices we have open for our elections in December. Gaëlle Cassin-Ross has graciously agreed to stand as President for a third term. Yasmina has also graciously agreed to stand for Secretary and Paulette Stenzel has agreed to stand for our open Member at large position.

Let's hope that it won't be too long before we can meet again in person.

Thanks to everyone for suggestions and especially to Gaëlle, Paulette and Yasmina for stepping up for our AF-Lansing. Bises à tout! *Josie Wojtowicz*

- As usual, there is no soirée in November. The Board of Directors wishes all members of Alliance Française-Lansing and their families a happy and safe Thanksgiving.

Seen on Facebook:

“Only six allowed at gatherings but 30 allowed at funerals. I will be holding a funeral for my pet turkey that sadly passed away on Thursday, November 26th, 2020.”



Stay safe, stay healthy, wear a mask and be sure to vote!

Playing by Ear

By Tracy Kendrick

A selection of podcasts for those seeking a French culture fix while waiting out uncertain times – or anytime!

The Land of Desire

The Land of Desire is an engaging one-woman show about French history and culture hosted by San Francisco-based Francophile Diana Stegall. Whether discussing Karl Lagerfeld's cat; Choupette; Napoleon's "tiniest campaign": or the Dreyfus affair, she brings her wit and contagious fascination with the subject matter to each well-researched episode. thelandofdesire.com

Fashion No Filter

On *Fashion No Filter*, fashion influencers Camille Charrière (based in London) and Monica Ainley (based in Paris) chat with each other and assorted industry professionals about the art and business of *la mode*, serving up a fun but also illuminating blend of it-girl glamor and behind-the-scenes reality. For a nice chaser to the episode featuring documentarian Loïc Prigent, be sure to pull up his YouTube channel.

[Instagram>.com/fashhionnofilter](https://www.instagram.com/fashhionnofilter)

Join us in France

While a transatlantic trip may not be an option for most, planning for the day when it will be is a pleasure in its own right. Armchair travelers will find few better resources than *Join us in France*, where hosts Annie and Elyse serve up a wealth of information with good humor and zero pretention. The more than 280 episodes to date include debriefs with recent visitors to regions all over the country, with tips on dealing with food allergies;

having a baby or buying a house in France; going to Paris solo, with preschool-age children, or with teenagers – and the list goes on and on. Guestless episodes cover an equally broad range of topics, among them restaurant do's and don'ts, “bizarre” French foods, Le Corbusier architecture, movie recommendations, and, yes, post-pandemic travel.

Joinusinfrance.com

Podcast Diplomacy

Every few months, the Embassy of France in Washington, DC, presents a new episode of *FrancoFiles*, a podcast exploring the world of diplomacy, be it through a discussion of multilateralism with then-ambassador Gérard Araud or a profile of the ambassadorial residence, the backdrop of many a glittering soirée. Cross-cultural topics such as the Michelin Guide's influence on the American restaurant scene and the impact of African-Americans on post-World War 1 Paris round out the mix. Also well worth checking out is the back catalog of *The Thing about France*, a series of conversations between former Cultural Counselor Bénédicte de Montlaur and such well-known American guests as humorist David Sedaris, novelist Rick Moody, and feminist icon Gloria Steinem about the relationship between their two countries. A new season is in the works.

Franceintheus.org/francofiles and thethingaboutfrance.com

The New Paris

Native Philadelphian and longtime Paris resident Lindsey Tramuta launcher her podcast, *The New Paris*, as a “side dish” to her eponymous 2017 book, whose follow-up, *The New Parisienne*, comes out in July. Anyone seeking insights into the many ways in which the French capital is evolving will enjoy her discussions with guest experts on topics running the gamut from coffee and craft beer to state security and immigration.

Lostincheeseland.com/podcast

From: [France-Amérique](#), Vol. 13, No. 6, June 2020 pp : 8-9

Alliance Française-Lansing has a subscription to [France-Amérique](#). Contact the secretary to borrow copies.

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

***Brioche aux pralines roses* (Brioche with pink pralines)**

Ingredients

2 Cups unbleached all-purpose flour
3 Tbsp granulated sugar
2 ¼ tsp active dry yeast
1 tsp salt
2 large eggs
1 egg beaten for the egg wash
¼ Cup whole milk
½ Cup salted butter, softened, cubed
½ Cup pink pralinesⁱ

Preparation

1. Heat the milk but not too hot that you cannot hold your finger in it for longer than five seconds. Add the active dry yeast to the milk and give it a gentle stir. Let it rest for five minutes.
2. In the meantime, combine the flour and the sugar in the bowl of a stand mixer. (Alternately, you can use a large bowl and a wooden spoon.) Add the eggs and beat those in.

3. Pour in the yeast-milk mixture and mix everything together to create a shaggy-looking dough. Add the butter to the dough and mix for a minute or two. You want to create a wet, sticky dough that sticks to the sides of the bowl.
4. Scrape the dough out of the bowl and turn it onto a floured surface. Knead the dough until you get a small, compact ball. Place the dough in a clean bowl and cover with a sheet of plastic wrap. Turn on the oven's warm setting for thirty seconds and then turn it off. Place the dough in the oven and let it rest for at least two hours, until doubled in size.
5. Turn the dough out onto a floured surface. Add the pralines over the top of the dough. Then fold the sides of the dough inward and over the pralines to envelop them inside the dough. Knead the dough for a bit to help distribute the pralines throughout.
6. Divide the dough into eight pieces. Roll each piece into a ball and either place them in buttered brioche tins, or assemble them next to each other in a buttered, round cake pan (like you would for cinnamon rolls). Cover the brioche balls with a sheet of plastic wrap and let them rise for 1 hour.
7. Preheat the oven to 375°. Gently place a few pralines on the tops of the brioche balls. Brush the tops with the beaten egg. Bake for about 16-18 minutes, until the tops are a deep, golden brown. When the brioche balls come out of the oven, brush the tops with the mixture of 2 Tbsp melted butter and 1 tsp sugar.

From: Recipe of the Month by Beeta Hashempour. France-Amérique, Vol. 13, No. 7, July 2020 p. 38.
Alliance Française-Lansing has a subscription to France-Amérique. Contact the secretary to borrow copies.

ⁱ A specialty from Lyon, *pralines roses* are pink, candied almonds. They are hard to find outside of France, but you can buy them online at Amazon, bienmanger.com, or qualifirst.com, and the Pralus chocolate factory in Roanne, near Lyon, delivers to the United States. Otherwise, the brioche is delicious without pralines.

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 host.

Topic: Conversation Entre Amis

Time: Tuesday, November 3 and November 17, 2020 **15H00** EDT

Join Zoom Meeting

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

French Language Learning Opportunity

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. Please feel free to pass it along. Quick update: We're now in Ann Arbor where I'm leading a language-learning startup, realLINGUA. Our platform is based on authentic content - *learn a second language like your first*.

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

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

Merci beaucoup, The team @ [realLINGUA.com](https://reallingua.com)