



dimanche	lundi	mardi	mercredi	jeudi	vendredi	samedi
octobre/October 2020						
				1 Conversation Café via Zoom 15H00-16H20♥	2	3
4	5	6 Conversation entre amis via Zoom 15H00	7	8 Conversation Café via Zoom 15H00-16H20♥	9	10
11	12	13	14	15 Conversation Café via Zoom 15H00-16H20♥	16	17 AF Virtual Soirée
18	19	20 Conversation entre amis via Zoom 15H00	21	22 Conversation Café via Zoom 15H00-16H20♥	23	24
25	26	27	28	29 Conversation Café via Zoom 15H00-16H20♥	30	31

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

News from the Alliance Française-Lansing Board of Directors

The Board of Directors of Alliance Française-Lansing voted unanimously to adopt a proposal to waive membership dues for 2021. The board recognizes that the Covid 19 pandemic has had a negative impact on AF-Lansing activities this year but hopes that activities will return to normal in 2021.

Thank **Yasmina Bouraoui** and **Gaëlle Cassin-Ross**, who served as Co-Presidents; **Nancy Kelly** who served as Secretary; and **Amy Sheppard** and **Caroline Bruce** who served as Members at Large during these past 2 years.

The Board of Directors has created a Nominating Committee to identify candidates for the AF-Lansing Board of Directors. The committee includes: **Yasmina Bouraoui**, **Amie Kovitvongsa** and **Josie Wojtowicz**.

A Call for Candidates for the Board of Directors of AF-Lansing!!! **President, Secretary, Member at Large**

AF-Lansing is managed by a voluntary Board of Directors. According to our by-laws, each board member shall serve for a 2-year term. The following board positions will be vacant and up for appointment in December of this year:

- President: The President performs all duties normally associated with the office of President and such other duties as prescribed by the Board
- Secretary: The Secretary keeps the minutes of the meetings of the Board of Directors, the Annual Meeting and any special meetings of the membership. The Secretary also keeps a register of the members and sends out all notices, and makes reports of the activities of the corporation, as required.
- Member at Large: the member at large performs duties as prescribed by the Board

The board positions of Vice-President (Josie Wojtowicz), Treasurer (Brian Kelly), and Member at Large (Darcy Greene) have terms that will continue through 2021.

Please e-mail president@aflansing.org if you have interest in serving in one of these elected roles. The election will take place the first week of December, 2020. You may also contact a member of the Nominating Committee.

Yasmina Bouraoui, bouraouiy@gmail.com, 517-410-3938
Amie Kovitvongsa, amiekovit@gmail.com, 517-927-5268
Josie Wojtowicz, josiemw@hotmail.com, 517-974-2015

October soirée: virtual Halloween party via Zoom.

Full costumes are not necessary! All you need is a mask or face paint. Participate in the Zoom meeting and check-in with friends that you probably have not seen in more than six months. Show off your creativity with a mask or disguise.

As per Covid-19 guidelines, we will not distribute candy – not even if you have a gorgeous mask or disguise.

Saturday October 17th from 7-8pm
Meeting ID: 646 466 2370,
password: soiree
<https://msu.zoom.us/j/6464662370>

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

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, October 6 and Tuesday, October 20, 2020 **15H00** EDT

Join Zoom Meeting

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

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

Tarte Vite-Fait (Quickly-made tart)

Recipes from the French Wine Harvest by Rosi Hanson, 1995.

"This obliging recipe cannot fail! As the name suggests, it is quick. It is also economical." (p. 139)

For 6 people

1 egg
3 Tbsp. milk
2 Tbsp. oil
5 Tbsp. plain flour
3 Tbsp. semolina (you can find this in Italian stores.)
1 pinch salt
1 tsp. baking powder
2 Tbsp. kirsch or other fruit brandy, if liked

For the filling

500 g (1 lb.) dessert apples or ripe pears
Icing sugar for sprinkling

Preheat the oven to 400°-450° (200°-250°C)

Put a heavy baking sheet in the middle. Butter a 23 cm. (9 in.) tart tin

Peel, core and thinly slice the apples or pears.

Put all the other ingredients in a mixer and blend, or beat with a whisk till amalgamated.

Pour the mixture, which is quite a liquid dough, into the greased tart tin.

Spread the sliced fruit over the mixture in the tin – there should be plenty of fruit.

Bake on top of the baking sheet in the preheated oven for 15 to 20 minutes. Mme. Larmandier says it is quite gooey, although if you forget it and cook it too long, it is still good.

Just before serving, sprinkle with icing sugar - it can be eaten warm or cold and is good with cream or ice cream.