



ALLIANCE FRANCAISE de CHARLESTON

<http://www.afusa.org/af/charleston>

NEWSLETTER JULY - AUGUST 2007

Mot de la Présidente

“Fêter le 14 Juillet”, “Bastille Day celebration” are words which have the smell of summer, the feeling of fun, the color of freedom, and the sound of patriotism.

I have always loved to celebrate “Bastille Day” and especially since I am so far from home. It is probably the best homage of friendship between our countries that we can offer.

We are planning a wonderful celebration this year at Freshfields. Last year was fun. It is going to be even better.

I know some of you have wonder why we do celebrate on the 13th of July instead of the 14th which we have done for many years. The main reason is not to take away the celebrations done by the restaurants. It is a “birthday”... it can be celebrated the day before or the day after...

We are also using “Freshfields” because it looks very much like the center of a Village. It gives to the celebration that side of “fête de Village, Bal populaire...” which is the essence of that particular celebration.

It is not a private party, it is a fun afternoon to spend with family and friends and learn a little more the French way of life.

Please come and celebrate with us.

Marie-Laure Arnaud



The Alliance Française de Charleston and TV5/Dishnet are joining forces again to produce the **“2007 Bastille Day Celebration”**, which will take place at

Freshfields Village (at the Seabrook/Kiawah round about)
Refer to Mapquest: 152-199 Freshfields Dr, John’s Island, SC
Friday, July 13th, 2007
Starting at 4:00pm.

This celebration is a rendez-vous for members of the Alliance Française de Charleston but it also attracts Francophone/Francophile visitors from surrounding areas, such as Pawley’s Island, Hilton-Head and Savannah.

This year the celebration will be organized around the theme
“France and its regions”.

Four historical regions of France, (Aquitaine, Bretagne, Paris/Ile de France and Provence) will be highlighted, focusing on their unique characteristics and showcasing their tourism industry, culture, and unique features of interest to visitors. With the support of Newton Farms, each region will offer samples and recipes of their delicacies.

In addition to the thematic program, members of the Alliance Française de Charleston will give a demonstration of French Can-Can and the visitors will enjoy perennial favorite activities:

Jesse Cockcroft, popular accordion player, will entertain the crowd with French chansons, Pétanqueurs will bicker among themselves as always.

Waiters from all Freshfields Village restaurants (Hege’s, Java/Java, and Pizza) will race on the Green

Java/Java Café will offer steaming crepes and a wine tasting

Seacoast Sport will broadcast the Tour de France

Hege’s Restaurant will offer a special Bastille Day prix-fix menu

Live performers will be on stage throughout the evening. Bring your beach chair and/or blanket!

All will make this “2007 Bastille Day Celebration” unforgettable.
We look forward to having you to participate in this exceptional event and we look forward to celebrating with you.

For additional information, please call Gigi Sireyjol at 843-276-5797 or visit the official website at www.afusa.org/af/charleston



“Bastille Day” Menu
\$28.95

Starters

French country chicken and vegetable soup with garlic croutons

Smoked duck salad with dried cranberries, goat cheese, croutons
Frisée lettuce and hazelnut vinaigrette

Country pate with Cumberland sauce and Dijon mustard

Coquilles saint Jacques baked with mushrooms and cream sauce

Mussels marinière with white wine, sweet peppers, parsley and sour dough toast

Entrée Selection

Mustard-seed crusted calf liver with caramelized onions, crisp bacon, red wine jus and cottage fried potatoes

Bouillabaisse de Marseille

Grilled steak au poivre with garlic mashed potatoes, fresh asparagus and three peppercorn cream sauce

Roast “Long Island” duck with garlic mashed potatoes and ginger currant and orange glaze

Dessert selection

Crème caramel
Petit pot crème au chocolat
Berries and Chantilly

Make your reservation at Hege’s restaurant 843-768-0035
Hege’s is located in Freshfields village, John’s Island

PETITES ANNONCES

One of our members, Lucy McColl is a painter and would like you all to know she is available for **art lessons**. If you are interested, please contact Lucy directly at Lucymccoll@bellsouth.net or 556- 0867.

1 person \$12.00 2 people \$10.00 3 people \$ 9.00 4 people \$ 8.00

Did you know that upper King Street, the block after the old county library there is a bookstore? It is called the Blue Bicycle Books. So, by now you are wondering why I am including this here. Well, chers amis, it is because they have a collection of **French books**. I haven’t personally checked it out



Feature of the month: Le TRICOT

Le tricot or our knitting club has taken on a wonderful project. Gigi suggested that as a group they make something to give to a needy individual.

Alma took the great initiative of contacting Ronald McDonald house in Charleston as it seems there are definitely need to be met there. The Ronald Mac Donald House responded: "Our families would love to have a hand knitted blanket or baby item. Many of our families have newborns, born premature or with birth defects. Your gift would be greatly appreciated".

The next knitting/needlework/handcrafts project meeting is on July 18. It will begin at 2PM (2-4) at the Charleston Library Society - 164 King Street - in the back room. Speak French, work on a project, meet new friends! Please feel free to call Alma (243-9388) or Gigi (276-5797) to participate or contribute in any way.

We know they would be delighted to welcome you even if you are a beginner in these crafts.

Club Activities



KNITTING CLUB

July 18th 2pm to 4pm in the back room of the Library Society at 164 King Street:
Call Gigi at (843)276-5797 or email gsirey@hotmail.com



PETANQUE CLUB

July 29th at 4:00pm at the Hampton Park Gazebo located off Rutledge. Coming from downtown, turn left on Cleveland Street and then right. Follow up to the parking lot on your left: you will see the gazebo a few steps away. Contact Louis Herodote at louis.a.herodote@comcast.net



COOKING CLASS

The class will be at Steve Horsley's at 6:30 pm on Sunday, July 8th!

Un soir d'été

First course: Tarte Tatin à la tomate

Main course: Grilled seafood brochettes à la vierge

Accompaniment: Tian of provençal summer vegetables

Dessert: Peach summer tarte

Members \$25 per person, non-members \$35. Please, email Steve at horsleysteve@hotmail.com to make your reservation no later than Friday, July 6th.



BRIDGE CLUB

Afternoon Club: 2pm, on Tuesday July 17th at Jean Thompson's house in Snee Farms.

For all information contact Jean Thompson at 881 0676

Evening Club: Thursday, July 26th at Marie-Laure and Philippe's house at 1990 Bel Air Circle, The Enclave, Long Point subdivision, Mount Pleasant. Please, contact anthonybassett@bellsouth.net for all information.

We plan to have 3 tables. Contact Tony if you want your name to be added to our list.



LE FRANCAIS PAR LES FILMS

Class will not meet this month. It will resume in September.



BOOK CLUB

Will be on July 20th at 7:30pm at Rita Pardieck, 405 Rempart Street, James Island Son numero de telephone est le 406-2969. Contact Philippe Arnaud arnaudp@musc.edu or at 884-5228 if you are interested in joining.

FRENCH CLASSES

Beginners: Thursday evenings at 7pm at the West Ashley Barnes and Nobles. Please, contact Nicole directly at 843.797.7242

Intermediate: cancelled for July and August.

Advanced class: cancelled for July and August.

Private lesson: \$25 Call Marie-Laure at 884-5228 or Marie_arnaud@S5A.com

Classes are limited to members only.

Classes are for members only. The fees are: \$20 for 1 person, \$10 for 2, \$7 for 3 and \$5 for 4 or more.

If you are interested in becoming a Board Member, please contact Katherine - kguerra25@gmail.com.

If you wish to contribute to the newsletter, share information of interest to our members, share an article please contact Corinne at corinnemlls@yahoo.com

All information must be forwarded at least ONE week before the first of each month.



Recettes de la leçon de cuisine de Marie-Laure

La “Bouillabaisse”

Le Bouillon

In a ½ cup of very good olive oil, put 4 cloves of garlic sliced very thin, let get soft and golden. Add 1 large leek cut in very small pieces. Sauté, add 1 fennel diced, fish bones or shrimps shells or fish head, seal salt, pepper, bouquet garni. Start very high and reduce. Cook for 6 to 7 minutes. Add 4 cups of water. (You can add a vegetable bouillon cube).

Cook for at least 15 minutes. (This broth can cook longer, taste will be stronger. Strain.

La Soupe

In a large pot pour ½ cup of olive oil, sauté 2 white onions diced, 1 leek diced, 1 cup of fennel diced. Add 4 tomatoes cut in 4 pieces, 1 clove of garlic, herbes de Provence, saffron salt and pepper. Add ½ bottle of white wine and the “bouillon” previously made. Cook for at least 15 to 20 minutes. Cream the soup with hand mixer. Add fish and shrimps then mussels.

La Rouille

Put in a food processor the size of one egg of bread soaked in warm milk, 2 eggs yolk, and 2 cloves of garlic. Add 1 cup of olive oil, salt, pepper, saffron, and Cayenne pepper (or Spices for Rouille). Serve with croutons rubbed with garlic.

Gratin de crevettes

This course can either be an appetizer or a main course

In ½ stick of butter sauté large shrimps, salt and pepper for few minutes. Transfer shrimps in “plat à gratin” Add large scallops in the pan, sauté each side. (Need to be slightly brown on outside and almost rare inside). Transfer to Plat à gratin.

Add ¼ stick of butter and mushrooms quartered, 1 clove of garlic salt and pepper. Cook for few minutes. Add 2 tablespoons of flour, and stir until it thickens, Add 1 cup of heavy cream. Add ½ cup of Rockport Lobster Bisque (unless you have some beurre de crevettes or beurre d'écrevisses).

Pour the sauce over the shrimps and scallops.

Add 1/3 cup of gruyère. Cook In the oven at 350F for 25 minutes.



Clafoutis aux abricots

In a large pan place $\frac{1}{2}$ stick of butter, and let melt; add apricots cut in half and $\frac{1}{2}$ cup of sugar. Cook until caramelized.

Place them in a "moule à tartes" with the juices from the fruits.

In a large bowl (or a food processor) mix 6 eggs, 1 cup of heavy cream, 1 cup of sugar, flour, and vanilla extract. Add $\frac{1}{2}$ cup of flour.

Pour mixture over the apricots, Cook in 350F oven for 45 minutes.

Cool down and serve.

LES PHOTOS DU MOIS



Our accordion player (July 14 2006)



Notre champion de pétanque

We hope this will wet your appetite and are looking forward to seeing you all at Freshfields on the 13th!



LA MARSEILLAISE



A l'origine chant de guerre révolutionnaire et hymne à la liberté, la Marseillaise s'est imposée progressivement comme un hymne national. Elle accompagne aujourd'hui la plupart des manifestations officielles. En 1792, à la suite de la déclaration de guerre du Roi à l'Autriche, un officier français en poste à Strasbourg, Rouget de Lisle compose, dans la nuit du 25 au 26 avril, chez Dietrich, le maire de la ville, le "Chant de guerre pour l'armée du Rhin". Ce chant est repris par les fédérés de Marseille participant à l'insurrection des Tuileries le 10 août 1792. Son succès est tel qu'il est déclaré chant national le 14 juillet 1795.

LE DRAPEAU



Emblème national de la Vème République, le drapeau tricolore est né de la réunion, sous la Révolution française, des couleurs du roi (blanc) et de la ville de Paris (bleu et rouge). Aujourd'hui, le drapeau tricolore flotte sur tous les bâtiments publics ; il est déployé dans la plupart des cérémonies officielles, qu'elles soient civiles ou militaires.

Aux premiers jours de la Révolution française, les trois couleurs sont d'abord réunies sous la forme d'une cocarde. En juillet 1789, peu avant la prise de la Bastille, une grande agitation règne à Paris. Une milice se constitue ; elle porte un signe distinctif, une cocarde bicolore composée des antiques couleurs de Paris, le bleu et le rouge. Le 17 juillet, Louis XVI se rend à Paris pour reconnaître la nouvelle Garde Nationale. Il arbore la cocarde bleue et rouge à laquelle il semble que Lafayette, commandant de la Garde, ait ajouté le blanc royal.

LE 14 JUILLET



Journée révolutionnaire parisienne devenue fête nationale, le 14 juillet associe aujourd'hui la solennité des défilés militaires et la convivialité des bals et des feux d'artifice. Bien que généralement associé à la prise de la Bastille, le 14 juillet 1789, c'est la fête de la Fédération (14 juillet 1790) qui est commémorée en France depuis plus d'un siècle.

En ces premiers mois de la Révolution française, une grande agitation règne à Paris. Au printemps 1789, les Etats Généraux ont refusé de se dissoudre et se sont transformés en Assemblée nationale constituante. En juillet, le roi Louis XVI fait venir de nouvelles troupes et renvoie Necker, ministre populaire. Le matin du 14 juillet, le peuple de Paris prend des armes aux Invalides puis se dirige vers une vieille forteresse royale, la Bastille. Après une fusillade sanglante, il s'empare et délivre les quelques prisonniers qui y étaient enfermés.

1er couplet

Allons enfants de la Patrie,
Le jour de gloire est arrivé !
Contre nous de la tyrannie,
L'étendard sanglant est levé, (bis)
Entendez-vous dans les campagnes
Mugir ces féroces soldats ?
Ils viennent jusque dans vos bras
Egorger vos fils, vos compagnes !

Refrain :

*Aux armes, citoyens,
Formez vos bataillons,
Marchons, marchons !
Qu'un sang impur
Abreuve nos sillons !*

7^{eme} couplet

Nous entrerons dans la carrière
Quand nos aînés n'y seront plus,
Nous y trouverons leur poussière
Et la trace de leurs vertus (bis)
Bien moins jaloux de leur survivre
Que de partager leur cercueil,
Nous aurons le sublime orgueil
De les venger ou de les suivre

NB: le septième couplet, dont l'auteur reste à ce jour inconnu, a été ajouté en 1792.



Le Marquis de Lafayette

Hero des Deux Mondes



BY MARIE-LAURE ARNAUD

This year is the 250th anniversary of the birth in the mountains of the Auvergne on September 6, 1757 of Marie-Joseph-Paul-Yves-Roch-Gilbert du Motier, Marquis de Lafayette. An orphan and millionaire at 14 years old, he married his childhood sweetheart at 16 and was a major general of the United States at 19; these were the precocious teen years of a man who would become famous on both sides of the Atlantic.

Lafayette was a French aristocrat, a military officer who participated in both the American and French Revolutions. After serving in the American War of Independence as a general, he resolutely renounced his title of nobility before the French Assembly in 1790. He did his work as both general and diplomat on his own budget. His

association with the Masons began early, with his initiation at the age of 18. Masonry became the basis of his great friendship with George Washington. His reading in Rousseau, Montesquieu and Raynal inspired him to dream about "L'Amérique." Through their writings he discovered the important notions of Liberty, Virtue and Equality, which would be the three pillars of his life. He wrote to his wife predicting that America would be the future Land of Liberty.

A major figure in the early stages of the French Revolution, he tried and failed to turn France into a constitutional monarchy. Chosen vice president of the National Assembly on July 11, 1789, he proposed a Declaration of Rights, modeled on Thomas Jefferson's Declaration of Independence. In the assembly he pleaded for religious tolerance, popular representation, establishment of trial by jury, freedom of the press,

abolition of arbitrary imprisonment and suppression of privileged orders. While he himself owned slaves, he was actively interested in the abolitionist cause. He urged Washington to free his slaves as an example to others, yet himself purchased an estate in Cayenne and settled his own slaves there.

His life and that of the Lowcountry intersected at a number of points. He landed here, at North Island near Georgetown, on June 13, 1777. Much later in his long career the Lowcountry tried to come to him when in 1797 the young Francis Kinloch Huger (1773-1855), then living in Vienna, attempted to rescue General Lafayette from the Austrian prison of Olmutz. Huger and his co-conspirators succeeded in freeing the hero, but all were captured near the border and the young Carolinian physician spent eight months in prison himself.

No citizen of a foreign country has ever had so many and such warm admirers in America. Many towns and cities are named Lafayette, Fayetteville or Fayette in his honor. Three U.S. naval vessels have been named after him, and also a nuclear submarine. Congress granted him honorary citizenship, and later made the extraordinary provision that his descendants should be automatically eligible for American citizenship. During World War II, the American flag was draped over his grave. The Order of Lafayette was founded by U.S. Representative Hamilton Fish with eligibility based on service in France or French territories in either World War I or World War II or descent from a veteran of those wars.

Amazingly his full name was seldom used in the United States where he is usually known as "General Lafayette" or simply Lafayette (his preference). When he revisited America between July 1824 and September 1825 he was entertained as a star by Jefferson and among many cities visited Fayetteville, North Carolina, the first city named in his honor. Charleston fed him lavishly in March 1825. He then traveled by water to Savannah, stopping on Edisto to be enter-

tained by the island's most opulent planter, William Seabrook. At the ball given in his honor the aged general was persuaded to name his host's new daughter, born on February 22 previously. He gave her the state's name and then his own. Caroline Lafayette Seabrook grew up to marry a grandson of a Signer of the Declaration of Independence. It was her sister Martha who perpetuated the family's friendship with Lafayette by marrying a family connection of the former marquis, Comte Ferdinand de Lasteyrie.

Lafayette spent his last years at his modest country home, Chateau LaGrange, where he was known to his country neighbors for his extraordinary charity during times of disease and famine, but died in Paris, where he is buried. He has often been called the "Hero des Deux Mondes." He certainly deserves this title since he defended Indians and blacks in America, Protestants and Jews in France, promoted civil rights, and supported the Irish, the Polish and the Italians in their quest for a national identity.

Remember Bastille Day

On July 13th the Alliance Française de Charleston will celebrate Bastille Day and once more honor the supreme legacy of Gilbert du Motier, Marquis de Lafayette: LIBERTE, EGALITE, FRATERNITE.

Bastille Day '07 at Freshfields Village

On July 13, the Alliance Française de Charleston invites you to Bastille Day, an annual celebration of the birth of the French Republic.

Like last year, it will take place on the Green at Freshfields Village on John's Island (www.freshfieldsvillage.com). Starting at 4:00 p.m., four regions of France will be represented: Bretagne, Aquitaine, Paris/Isle de France, Provence.

Each of these regions will offer a taste of their specialties. Regional products will be for sale and you will have the chance to see their regional costumes.

As a special attraction, a demonstration of French Can-

can will be offered. Among this year's attractions are: An accordion player to entertain you with traditional French chansons; The Peranqueurs, will be bickering among themselves as always; Waiters from all Freshfields Village restaurants racing on the Green; Java/Java café offering steaming crepes with sugar or Nutella; Watching the Tour de France on Seacoast Sport's deck with a glass of wine; Hege's Restaurant's special French menu; and live music sure to get you shagging. For more information, please call Gigi Strojil at (843) 276-5797 or you may e-mail her at gstrojil@hotmail.com.

Marie-Laure Arnaud is president of the Alliance Française de Charleston.

The Alliance Française de Charleston is the local chapter of the international nonprofit organization Federation of Alliances Françaises, founded 117 years ago to introduce French culture and language to communities around the world. One of 1,135 chapters in 138 countries, Alliance Française de Charleston was founded in 1960. Its 250 members represent the mingling of two groups: a French community seeking to stay connected to their French heritage and an American community interested in experiencing French culture. It sponsors annual events such as the Beaujolais Nouveau in November, Bastille Day celebrations in July, and offers instruction in the French language, get-togethers featuring regional French foods, cooking classes, a French book club, French film club, petanque (awn bowling) games, bocce card games, knitting club, and a bridge club. The chapter also meets and entertains visitors from France and assists members in planning travel to France. Membership is inexpensive, open to the community, and knowledge of the French language is not required. To explore one of Charleston's richest sources of French food, wine and company, visit <http://www.afusa.org/all-charleston> or www.afusa.org/all-charleston.



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