



ALLIANCE FRANÇAISE de CHARLESTON

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

NEWSLETTER March – April 2008



Andre Michaux Lecture and Reception March 7th and Ceremony and Public Historical Marker Dedication March 8th

L' Alliance Française de
Charleston and La Société
Française de Bienfaisance

Invite members to a Lecture and
Reception by Dr. George Williams
on the French Botanical Garden of
André Michaux, Royal Botanist
and Explorer of Louis XVI. The
lecture by Dr. George W. Williams
will be given in English

At McLeod Plantation, Country
Club Drive, James Island on

**Lecture and Reception Friday,
March 7, 2008
6 p.m. to 8 p.m.**

**Historical Marker Dedication
Saturday, March 8, 2008
at 3 p.m.**

The Ceremony and Public
Dedication of a new S.C. State
Historical Marker will be held at
2390 West Aviation Avenue, North
Charleston.

RSVP for lecture and reception
requested by March 4th. Call Pat
Caldwell at 843 556-8458 or email
caldpat@bellsouth.net.

**To all our French citizens
from Jean Lachaud,
Conseiller des Français a
l'étranger.**

À partir du mois de juin 2009, la
France ne délivrera plus que des
passeports dits "biométriques".
Ceux-ci se différencient des
passeports délivrés depuis 2005
par l'ajout des empreintes digitales
du détenteur.

Le Directeur des Français à
l'étranger au Ministère des affaires
étrangères, M. Alain Catta, nous
indique qu'il va proposer un
aménagement des
réglementations applicables, afin
d'éviter aux
demandeurs de passeports de se
rendre plusieurs fois dans les
consulats à chaque demande de
renouvellement, comme c'est
prévu actuellement dans les textes
du Ministère de l'intérieur.

Je voterai bien entendu en faveur
des propositions de la direction
des Français de l'étranger visant à
simplifier les démarches de ce
genre, dès qu'elles seront
soumises à l'Assemblée des
Français de l'étranger.

Comme toujours, je continuerai à
agir pour que les démarches
imposées aux Français de
l'étranger ne constituent pas des
charges insupportables pour les
personnes vivant loin des
consulats.

Pour le moment, les passeports
actuels resteront utilisables jusqu'à
la fin de leur date de validité.
Toutefois, si votre passeport, ou
celui de vos enfants, vient à
expiration dans les mois qui
viennent, je vous recommande de
prendre contact avec le consulat
de France dont vous
dépendez, pour discuter de la
nécessité ou non d'en faire établir
un nouveau avant la mise en place
de ces nouveaux passeports
l'année prochaine.

Vous trouverez les détails dont je
dispose (y compris la note
d'information du Directeur des
Français à l'étranger au Ministère
des affaires étrangères) sur mon
site Internet:
<<http://www.jeanlachaud.info>>
<http://www.jeanlachaud.info>.
N'hésitez pas à diffuser ce

message autour de vous.

Jean Lachaud (New York)
Conseiller à l'Assemblée des
Français de l'Étranger
Mél: [j.lachaud@assemblee-
francais-etranger.org](mailto:j.lachaud@assemblee-francais-etranger.org)

Up Coming Events Details to Follow

April 11	Le Français par les Films
April 18	Reception for Federation of Alliances Francaises USA Board 530-7pm, Charles II Gallery, 2 Queen St
May 2	Le Français par les Films
May TBA	Spoletto Artist Reception
June 21	Fête de la Musique
July 12	Bastille Day
September 6	Annual Meeting

The above dates are subject to change.

Tricoteuses Jany Columbo, Gigi Sereyjol, Alma Brown and Claudine Herodote knit blankets for Ronald McDonald House



Claudine, Gigi, Ronald McDonald House
Director, Alma, Jany

Claudine Herodote, Gigi Sireynol,
Alma Brown and Jany Columbo
knitted 2 blankets in 4 months and
presented them to the McDonald

House Director for babies to have and use during December.

The Alliance Tricoteuses knit blankets for the Ronald McDonald House children.

Knitting experience is not required. You can learn as you knit blocks for the blankets and practice the French language.

Bring your knitting needles (US6, US 15, or 11). The yarn will be provided.

Contact Alma Brown at almab@bellsouth.net for information, meeting place and times.

Federation of Alliances Francaises USA Mid Year Board Meeting in Charleston and Reception Presenting works of Fred Jamar

The board members of the Federation of Alliances Francaises USA will hold their mid year meeting in Charleston from April 18 to 20.

The Federation is an American 501c (3) non-profit service organization that provides services to its Member Chapters supporting their efforts to promote French language and francophone culture.

A welcome reception will be held on April 18 at the Charles II Art Gallery, 2 Queen St, from 5:30-7:00pm presenting the works of Fred Jamar, award winning artist and member of AF de Charleston.

All members are invited to the reception and meet the board and view Fred's art exhibit.

FRENCH CONVERSATION CLASSES

The new term begins this week, March 3rd and will run through April 27 at 7:30pm.

For those of you thinking about classes, the cost is \$95 for the eight weeks and admits you into all and any classes offered.

Sign up by sending your check to Corinne Mills 1432 Wellesley Circle, Mt Pleasant SC 29466.

Beginners

Every Thursday evening at 7pm at Barnes and Nobles, West Ashley; contact Nicole 843.797.7242 or nicolebuford@netzero.com

Tuesdays March 4 class at 3pm, March 18, April 1, April 15 and April 29 classes at 1pm at the Old Library Society on King Street classes are conducted by Marie-Laure at Marie_Arnaud@S5A.com.

Intermediate

Classes are taught at the Old Library Society on King Street on March 4 at 4pm. March 18, April 1, April 15 and April 29 classes are held at 3:30 pm.

At Beaner's in the Publix shopping centre off Hw. 17 in Mt Pleasant classes will be on March 10^h March 24, April 7 and April 21 at 6:30 pm.

Advanced Classes

Advance classes are held at the Library Society, for exact dates and times; contact Gigi at 768-7368 or gsirey@hotmail.com.


Private Classes

For information on private classes contact Corinne at 856-2787.

syrup	\$6
Distilled orange blossom water	\$7
Preserved spaghetti pumpkin	\$5
Cornichons	\$5
Saucisse seche d'Artagnam	\$8
Beurre Truffe d'Artagnam	\$8
Tapenade	\$5
Beaujolais Nouveau T Shirt	\$15
Contact Gigi at 843 276 5707 or gsirey@hotmail.com	

Le CLUB ACTIVITIES

Cooking Class March 16 and April 27

The class Steve's March  next cooking will be at Gigi and in Kiawah on 16.

Un Festin Printanier (A Spring Feast) presented by Steve Horsley

Asperges aux noisettes et estragon (Asparagus with Hazelnuts and Tarragon)

Le navarin d'agneau printanier (Spring Lamb Stew)

Glace a la lavande (Lavender-Scented Ice Cream)

RSVP to Steve at horsleysteve@hotmail.com by March 12th.

April cooking class will be held at Marie Laure's on April 27 at 630pm.

Please call Marie Laure at 843 884-5228 or email at Marie_Arnaud@S5A.com for information and reservations.

Members \$25 per person, guests \$35 per person.

Pétanque



Pétanque is played at 4pm on March 30 and April 27 in Hampton Park at the Gazebo by the lake.

Reserve the last Sunday of each month for Petanque fun.

La BOUTIQUE

Prend un air oriental et vous offre

Stuffed cabbage pickles (original!)	\$5
Stuffed Aubergines (délicieux!)	\$5
Stuffed vines leaves	\$5
Dates preserved in syrup	\$8
Bitter orange peels preserved in	

Boules are provided, fun is always in attendance.

Everyone interested should contact Louis Herodote at louis.a.herodote@comcast.net

Book Club

The Book Club will be on Friday, March 28 and April 18 at 7:30pm.



This is a great opportunity for those of you who want to read and speak French; there are books for all to read.

Contact Philippe Arnaud at arnaudp@musc.edu for book club details and meeting locations.



Knitting Club - Temporary Location Change

The next meeting will take place March 17th from 2- 4PM at 46 Kiawah Island Club Drive.

We have temporarily moved the meeting location to avoid possible conflict with St. Patrick's Day celebrations in town!

Directions will be forwarded to those indicating they will attend the meeting.

Questions? Please contact either Gigi Sireyjol 276-5797 or Alma Brown 243-9888.



Le Français par les Films March 14^{and} April 11

Congratulations to Josette, our Film Festival Femme extraordinaire! The Pawleys' Island Film Festival was again a great success this year!

Mon Meilleur Ami will be shown Friday, March 14th at 7pm in the Auditorium of Psychiatry at MUSC (parking across the street). The film

was written and directed by Patrice Leconte.

Please reserve April 11 and May 2 for future film dates.

This is free to all members and a perfect opportunity to bring potential new members.



Bridge Club

March Bridge Afternoon Club: 2pm, tentative date March 25. For all information contact Vicky Oakley at vmgoakley@yahoo.com

Evening Club: Thursday, March 13, 6:30 pm at Corinne Mills, 1432 Wellesley Circle. Please, contact anthonybassett@bellsouth.net for all information.

April Bridge- Note Evening Bridge Change

April afternoon bridge will be at 2pm on April 22. For information contact Vicky Oakley at vmgoakley@yahoo.com.

April evening bridge will meet at 2pm on April 13th at Gigi and Steve's in Kiawah.

We plan to have 3-4 tables. Contact Tony if you want your name to be added to our list.

Les Piqueuses Couverture Piqué – Patchwork

Need quilters or members wanting to learn to quilt to form an Alliance Française de Charleston "patchwork" group.

The McDonald's house director offered a room to the Alliance members to quilt in.

You will practice French and learn to quilt. What a way to make a difference.

The quilts would be donated to the McDonald House. Quilters,

material, scraps-fabric, etc. are needed.

All interested members, contact Claudine Herodote at clomaison@juno.com

Le Français par les Jeux- Group Organizing!!!

Learn and practice French through games! Play Taboo, Le Tete Devine, Scrabble etc.

Meet once a month to play a game in French and have fun.

Committee members are Laura Beckstrom, Jean Breza and Pat Caldwell. We need your input on what games we should play, when and where.

All interested members, please contact Pat Caldwell at caldpat@bellsouth.net or call 843 556-8458.

AROUND TOWN

Gigi has started her own business. All of you have already sampled her delicious food at many of our parties. Now, you have a chance to sample it in your home whenever you like whether an intimate dinner, a more elegant one or even a party! She will discuss her pre planned menu of the month, or will customize one to your specific requirements. Her services include take out, fine dinners, casual cocktail parties and in house personal chef. For all the details, contact Gigi at lesdinersdegigi@gmail.com or by telephone at (843) 276-5797.

Last Word

Our most sincere condolences are extended to Steve Horsley and to Bobbi Green for the loss of their fathers. We shall keep both of them and you two in our thoughts and prayers.

Recipes from Steve's Cooking Class

HUITRES GRATINEE AU SABAYON ET CHAMPAGNE

Ingredients:

24 unopened fresh oysters
rock salt
2 shallots
1 tablespoon unsalted butter
2 cups champagne
6 large egg yolks
1 cup heavy cream
salt, ground cayenne pepper

Preparation:

1. Pour rock salt onto a baking sheet for cooking and onto a platter for serving as a bed for the oysters. Open the oysters and arrange them in their half shells on the baking sheet covered with rock salt.
2. Peel and mince the shallots. Sauté in butter over moderate heat until tender. Add champagne, raise heat to moderately high and reduce by $\frac{2}{3}$, to approximately $\frac{3}{4}$ cup.
3. Beat egg yolks in a bowl. Cure the eggs with the warm champagne mixture by adding approximately $\frac{1}{4}$ cup a couple of teaspoons at a time while whisking constantly. Then add the egg mixture back to the champagne mixture and heat over moderate heat briefly, whisking constantly. When the mixture lightens in color and shows signs of beginning to thicken, immediately add the cream while continuing to whisk over heat until thickened. Season carefully with salt and cayenne pepper.
4. Cover each oyster with about a half tablespoon of the sabayon. Place under a preheated broiler until golden, approximately 3 minutes. Transfer to rock salt on serving platter and serve immediately.

Serves 6

RÔTI DE PORC AU LAIT

Ingredients:

3 sprigs Italian flat-leaf parsley
1 3-inch sprig fresh rosemary
3 sprigs fresh thyme
1 bay leaf
3 pounds boneless pork loin
trimmed to fit in the Dutch oven
salt

freshly ground black pepper
4 tablespoons olive oil
2 tablespoon unsalted butter
1 medium onion, finely chopped
1 carrot, finely chopped
1 leek, white part only,
finely chopped
1 garlic clove, minced
1 tablespoon all-purpose flour
3 cups whole milk

Preparation:

5. Prepare bouquet garni: Wrap the parsley, rosemary, thyme and bay leaf in a piece of cheese cloth and tie with kitchen twine. Trim package.
 6. Season the pork loins with salt and pepper. Heat 2 tablespoons of olive oil in a Dutch oven over high heat. When hot, add 1 tablespoon butter. Sear the pieces of pork loin, in batches if necessary, 6 to 7 minutes total per batch. Remove the pork loin from the pan and reserve on a plate.
 7. Reduce the heat to medium and add the onion, carrot, leek and garlic. Sauté, stirring, until soft and caramelized, about 10 minutes.
 8. Stirring constantly, add the flour and cook for 2 minutes. Add 2 cups of milk and the bouquet garni. Stirring frequently, increase the heat to high and bring to a boil. Reduce the heat slightly and simmer rapidly for 5 minutes, until thickened.
 9. Add the reserved seared pork along with any juices that have accumulated. Reduce the heat to a simmer. Cover and cook approximately 1 hour, turning the pork every 15 minutes to prevent sticking and scorching. Remove the pork and allow it to rest for 15 minutes.
 10. Remove and discard the bouquet garni. Transfer the cooking liquid to a small pot. Bring to a boil over high heat. Using an immersion blender, purée the mixture. Add additional milk if necessary to produce desired consistency. Adjust seasoning with salt and pepper if necessary.
 11. Slice the pork loins and arrange on a serving platter. Spoon sauce over and around the pork. Serve immediately with any excess sauce on the side. Serves 6
- Source: Anthony Bourdain's Les Halles Cookbook, Anthony Bourdain *et al*, Bloomsbury, 2004.
12. moderately high and reduce by $\frac{2}{3}$, to approximately $\frac{3}{4}$ cup.

13. Beat egg yolks in a bowl. Cure the eggs with the warm champagne mixture by adding approximately $\frac{1}{4}$ cup a couple of teaspoons at a time while whisking constantly. Then add the egg mixture back to the champagne mixture and heat over moderate heat briefly, whisking constantly. When the mixture lightens in color and shows signs of beginning to thicken, immediately add the cream while continuing to whisk over heat until thickened. Season carefully with salt and cayenne pepper.
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Preparation:

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Adjust seasoning with salt and pepper if necessary.

21. Slice the pork loins and arrange on a serving platter. Spoon sauce over and around the pork. Serve immediately with any excess sauce on the side. *Serves 6*

Source: Anthony Bourdain's Les Halles Cookbook, Anthony Bourdain *et al*, Bloomsbury, 2004.

SOUFFLÉ DE POMMES DE TERRE

Ingredients:

2½ pounds russet (baking) potatoes
½ cup whole milk
2 large eggs, separated
6 tablespoons, plus extra unsalted butter, softened
¾ cup dry bread crumbs
salt
freshly ground black pepper
¾ cup gruyère cheese, shredded
¼ cup unsalted butter, melted

Preparation:

22. Peel and quarter the potatoes. Cover with cold water in a medium pot. Bring water to a boil over high heat. Reduce heat and simmer until quite tender when tested with a sharp fork, approximately 30 minutes. Drain.
23. Meanwhile, heat the milk over medium heat without boiling. Beat the egg whites until they form firm peaks. Butter 6 4-ounce ramekins and dust the insides with bread crumbs. Shake out excess.
24. Preheat the oven to 350°.
25. Cut the hot potatoes into smaller chunks and mash using a ricer, medium disk of a food mill or a pastry cutter.
26. To the potatoes, first add 6 tablespoons of softened butter and mix, then the warm milk, then the shredded gruyere. Finally, add the egg yolks and mix. Season with salt and pepper.
27. Gently but thoroughly fold the beaten egg whites into the potato mixture.
28. Turn the potatoes into the ramekins, mounding the mixture over the tops of the ramekins. Brush the tops of each ramekin with melted butter. Bake for 20 minutes. Finish under the broiler until golden.
29. Serve immediately. *Serves 6*
- Source:* Gigi Sireyjol

BOUCHONS AU CHOCOLAT

Ingredients:

3 sticks (12 ounces) plus extra unsalted butter
¾ cup plus extra flour
1 cup unsweetened cocoa powder
1 teaspoon salt
3 large eggs
¾ cup plus 2 tablespoons granulated sugar
½ teaspoon pure vanilla extract
6 ounces semi-sweet chocolate chopped into pieces the size of chocolate chips

Preheat the oven to 350°.

30. Melt 3 sticks (12 ounces) of butter and keep slightly warm.
31. Butter and flour 12 2-ounce timbale molds. Mix together and set aside.
32. Sift ¾ cup flour, cocoa powder and salt into a bowl. Set aside.
33. In the bowl of a mixer fitted with the paddle attachment or in a separate bowl if using a hand-held mixer, mix the eggs and sugar on medium speed for about 3 minutes, or until very pale in color. Mix in the vanilla.
34. On low speed, add approximately ⅓ of the dry ingredients, then add ⅓ of the melted butter and mix thoroughly. Continue to alternate adding remaining thirds of the dry ingredients and butter, mixing. Add the chocolate and mix to combine. (Batter can be prepared ahead and refrigerated for up to a day at this stage. Remove from refrigerator and return to room temperature.)
35. Fill each mold approximately ¾ full. Bake for 20 to 25 minutes. When tops look shiny and set (like a brownie), test one cake with a wooden skewer or toothpick. It should come out clean but not dry (disregarding the chopped chocolate pieces).
37. Transfer the bouchons in their molds to a cooling rack. After a couple of minutes, invert the molds and let the bouchons cool upside down in the molds; then lift off the molds.
38. Inverse the bouchons and dust them with confectioners' sugar and serve. *Serves 12*
- Source:* Bouchon, Thomas Keller, Artisan, 2004.

NEWSLETTER CONTRIBUTIONS

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

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

NEED INFORMATION, NEWSLETTER, ETC?

Are you not getting your email newsletters, announcements or reminders? Your email address may not be correct on our email list.

Email us, mail us, and phone us or whichever is more convenient for you and be sure the email address or mailing address on file is correct..

Did you get your newsletter, update, invitation or reminder? If you were missed email or call Pat.

Any change in your life, address, phone number or any way of communication between us? Did you remember to notify us?

If you know anyone who is not getting their news letters or email. Please notify Pat.

Need more information on a club activity, meeting, etc? Email or call Pat.

The Alliance newsletter and calendar will be emailed and mailed every two months.

Email allows us to send information faster and send reminders. If you have not provided us with your email, please do so ASAP.

Email Pat Caldwell at caldpat@bellsouth.net or call 843 556-8458. She will be glad to assist

