



ALLIANCE FRANÇAISE de CHARLESTON

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

NEWSLETTER May-June 2008



Mot de la Présidente



Federation board luncheon at Dolly's on Saturday, April 19th: Thierry Lagnau, Marie, Jane Bernbach, Federation Board President. Merci Dolly Khoury for lending us your Boutique.

The Mid Year Meeting of the Board of "La Fédération des Alliances Françaises USA" was held this year in Charleston. The Board of the Alliance Française de Charleston has done a fantastic job welcoming these members, facilitating their schedule and planning their free time. I want to thank more specially Corinne Mills, Pat Caldwell and Gigi Sireyjol. Everyone discovered Charleston, enjoyed Southern food at Jestine, art and cocktail hours at Gallery Charles II, a special lunch catered by "les Diners de Gigi" with the hospitality of Dolly Khoury, and a French experience at La Fourchette.

It is essential for each Alliance to realize how important it is to belong to the Federation. It is the feeling that whatever the size of the local Alliance is, it belongs to a large "réseau", fights the same battle, has the same difficulties and also the same successes, and has a place to find input and support. The purpose of the Federation is to help each Alliance reach its goal: the propagation of the French language and French Culture.

135 Alliances in USA with differences brought by their location, their sizes, their means...but under the same ideal, with the same logo, teaching the same program. And that is made possible by the links between each of them through the Federation

We have to know each other better to be able to learn from each other.

My goal this year is to make this relationship stronger and your welcome to the Board was the first step.

Thank you for your help.
Marie-Laure Arnaud

TAKE NOTE!! CONQUER ALL WITH A PIAF SOIREE

May 30th at 7:30pm in Isabelle Jean's lovely garden at 19 Elisabeth St. Naomi Emerson and her cast will join us for an evening of Spoleto partying.

They are coming to Charleston after a 10 week NY off Broadway run. The price is \$35 per person and cash bar.

Make your reservation by May 25 via email

Caldpat@bellsouth.net or
telephone 843 556-8458.

Make your checks payable to the Alliance Française de Charleston and mail them to Pat Caldwell, 29 Bainbridge Dr, Charleston, SC 29407.

SPOLETO

This year, Spoleto will have THREE different French events on its program!

Jazz at the College Cistern with **Daniel Mille** from May 30th to June 2nd

"Accordionist Daniel Mille has developed a sound that is at once quintessentially French and universal. Relying largely on his own compositions, he favors simplicity and directness in creating music that is evocative, emotional and thoroughly beautiful." This is the American debut of his trio with Stéphane Chausse (saxophone) and Eric Longsworth (cello).

La Cerenentola, Opera from Rossini, Italian of course BUT directed and designed by some talented French artists! Come meet the cast and crew Sunday May 18, 6pm at 2 Queen Street Charles II Gallery

Piaf: Love Conquers All at the FOOTLIGHT PLAYERS THEATRE at 20 Queen St. Charleston SC

CHECK THE SPOLETO SITE FOR INFORMATION ON DATES AND PRICES:
<http://spoletousa.org/2008.php>

New Eurochannel

DISH Network® Launches First-of-its-Kind "Eurochannel" to Offer Customers the Best in European Programming

Eurochannel, the first TV channel entirely dedicated to European content in the U.S.,

available to DISH Network customers April 30th. visit www.dishnetwork.com.

News from the School

Conversation classes:

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

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

and/ or Tuesdays at 1pm at the Old Library Society on King Street held by Marie-Laure.

Intermediate: Please contact Corinne at 884-2767 or Marie- Laure at 884-5228 for class information and dates.

Advanced class: at the Library Society from 10am to 12 pm, contact Gigi for confirmation and more details about the dates at 768-7368 or gsirey@hotmail.com

Private lessons: \$25 Call Corinne at 856-2787.

Classes are for members only. Sign up by sending your check to Corinne Mills 1432 Wellesley Circle, Mt Pleasant SC 29466.

CLUB NEWS



Le Français par les Films

Le cinema will be back in September.



Knitting Club

The next meeting will take place May 19th from 2- 4PM. Questions? Please contact

either Gigi Sireyjol 276-5797 or Alma Brown 243-9888.

Pétanque



May 25th, always the last Sunday of the month, at 4:00pm in Hampton Park at the Gazebo by the lake. Boules are provided, fun is always in attendance. Everyone interested should contact Louis Herodote at louis.a.herodote@comcast.net



Cooking Class

The cooking class will be at Gigi and Steve's in Kiawah on June 1st.

RSVP to Steve by May 27th to horsleysteve@hotmail.com.

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



Book Club

The Book Club will be on Friday, May 23rd at 7:30pm at Linda Citera's house kozacitera@comcast.net

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 details about the book club.



Bridge

Afternoon Club: Wednesday, May 21st at Vicky Oakley at 2pm.

For all information contact Vicky Oakley at vmgoakley@yahoo.com

Evening Club: Sunday, June 29th at 2pm at the Fralix's. Please, contact anthonybassett@bellsouth.net for all information. Contact Tony if you want your name to be added to our list.

Up Coming Events

July 12 Bastille Day Party

September 6 Annual Meeting

November TBA - Alliance Française de Charleston Film Festival

The above dates are subject to change.

AROUND TOWN

This from a Charlotte NC member.
Sunny Paris apartment

Vacation rental. Quiet 2 bdrm w/balcony over garden in Latin Quarter. Across from rue Mouffetard's outdoor market; walk to Luxembourg Gardens, Jardin des Plantes, Sorbonne. Newly renovated, fully furnished: modern kitchen, spacious living/dining room. Free WiFi, intl. calls. Anne Slifkin 286-4629, anneslifkin@yahoo.com

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

Email- We need to get your email address!

Updates, Announcements, Last minute additions, Reminders, Changes!!!!
We need everyone to send their email address so that we can update our lists .

In order to get the information out to you in a timelier manner, email is the vehicle which will do it. With postage rate increase, printing costs and the time to prepare for press and mailing, Email gives the club a faster way and more cost effective way to keep you updated. It would be beneficial to the Alliance to only send out paper copies to members who do not have internet access.

Send your email address to Pat Caldwell at caldpat@bellsouth.net.

Bastille Day Party- Need your help and ideas for a great party!

Members are needed to plan a great Bastille Day party. WE need your participation and participation to make the party your way. Contact Pat at caldpat@bellsouth.net or tel. 843 556-8458. Party date is scheduled for July 12th.

A Last Word

We really need your involvement and constructive input in this, your organization, through committees, help at events and timely response on RSVP.

Recipes from Marie's April cooking class

Pâté de foies de volaille

1 box of chicken livers 2 ½ sticks of butter
Porto Salt and
Pepper
2 cloves of garlic crushed Thyme

Melt ½ stick of butter in a small pan. When it is bubbling add crushed garlic, then the chicken livers (washed and dried. Sauté until they are golden but still pink inside. Add salt and pepper and thyme. Add Porto.
Transfer to the Cuisinart and add 2 sticks of butter.

When it is liquid enough transfer to a jar and let cool before putting in refrigerator (you can also add some truffles before putting in Cuisinart)

Quenelles de Poisson à la sauce Nantua

Put the fish (pike- grouper) cut in small pieces in the Cuisinart, and mix it until it look like smooth paste
Weight 450g and add in the order 100g of soft butter 1 whole egg and 1 white, ½ cup of Heavy cream, salt and a pinch of Cayenne . Let rest in refrigerator for 2 hours minimum

With a large spoon make 4 large "quenelles", roll them in flour. Drop them either in Bouillon de Poisson or in salted boiling water about 5 minutes. Depose them in a gratin dish.

Sauce Nantua

Prepare a mirepoix with 1 leek 2 tomatoes. 2 cloves of garlic, 2 shallots either a small fennel or some celery.
In a pan heat, sauté 2 tablespoons of olive oil and either lobster shell and head or shrimp shells and tails, add the mirepoix, 1 large tablespoon of tomato paste, 1 tablespoon of flour, the leftover of fish. Deglaze with ¼ cup of wine, ½ cup of cognac.. Add water to cover and let simmer for a t least 1 hour.

In a pan filled of "fish bouillon" poach the lobster or the shrimps. Strain the sauce thru the "chinois". Add ½ cup of cream
Pour over the Quenelles and cook in an oven at 350 for ½ hour.

Tarte aux fraises

Crust: Pâte sablée

250g flour 1 egg
50 g sugar 125 g butter.
Cook the crust in the oven at 350 until it is golden

Crème Patissiere

Boil 1 ½ cup of scalded milk with vanilla extract. Whip 5 tablespoons of sugar, 2 eggs yolk until it becomes pale in color. Add 1 large spoon of flour, and the scalded milk with precaution. Pour back in the pan and cook on low heat, mixing all the time until it thickens. Let cool. Spread on crust

Cut the strawberries in quarter. Dispose them on the crust. You can spread some confectioner's sugar on top.