Des nouvelles du comité


La maison de l’Alliance a beaucoup de chance. Grâce à nos membres bénévoles, nous aurons une permanence le lundi, mercredi et jeudi. Nous espérons que vous vous joindrez à nous très bientôt afin de maintenir notre Alliance active. Nous avons encore besoin d’aide. Merci!

Nous préparons notre assemblée générale qui se tiendra au restaurant La Gare le 7 juin à 19h.

Venez nombreux pour assister à ce temps fort de notre association.
Si vous souhaitez devenir membre du comité et soumettre votre candidature, nous vous demandons de nous adresser une lettre en ce sens accompagnée de votre C.V avant le 7 mai 2005.
Au cours de notre assemblée annuelle, nous aurons le plaisir d’accueillir deux invités:
- Christine Frin, Présidente et CEO d’Elysee, journaliste à France Amérique qui nous parlera d’un projet d’enseignement interactif sur Internet pour les enfants francophones aux USA.
- Jean Claude Zambelli, Président de l’UFE qui nous parlera du fonctionnement et de l’animation des associations francophones aux USA.

N’oubliez pas de réserver pour cet événement!

Le comité de L’Alliance Française de Santa Rosa

Dans notre nouvelle série “Cocktail et Conférence”

The Paris of Artists and Writers

by Thirza Vallois

Thursday May 12, 2005 at 7:00pm

No city has been a magnet to the artistic and literary community to the same degree as beautiful, seductive, turbulent Paris. However, whereas in pre-revolutionary days, the arts were predominantly a state-owned monopoly, in the 19th century the artist carved for himself a new place in the new Parisian society that emerged out of the French Revolution, and in the new city modeled by Baron Haussmann. Starting off in the 1860s, we shall see how the artist gradually shook off the shackles of convention and conformity and brazenly brought about a revolution in the arts, which continued into the 20th century and outraged bourgeois, upright Paris.

Thirza Vallois is the author of the internationally-acclaimed series Around and About Paris, Romantic Paris and the Paris Entry of the Encarta Encyclopedia. An expert on all things Parisian, she contributes regularly her expertise to television, radio and magazines in the UK, the US, France and elsewhere (BBC, PBS, CNN, Discovery, The Travel Channel, The French Cultural Channel...). She writes for the Financial Times, Condé Nast Traveller, United Airlines’ Hemispheres. Her Three Perfect Days In Paris for Hemispheres has won her the NATJA (North American Association of Travel Journalists) award and was screened as a video on United Airlines international flights and Travel Channels throughout the world. Thirza Vallois is now completing a new book, on Averyon, “The Last Hidden Patch of France.”

Thirza Vallois’s books will be available for purchase on the evening of her presentation.
Cocktails will be served before the presentation.

Please confirm your presence in advance by calling (707) 829.7708 by Monday May 9.
The Maison de l’Alliance is located at 613, 4th Street in downtown Santa Rosa in the beautiful Kress building.
Price: $10 members, $15 non-members
Voulez-vous parler français?

Causeries au Foyer
Informal conversation groups meet at the Foyer of the Alliance, 613 Fourth Street, in downtown Santa Rosa. Alliance members attend free. There is a $2 fee for non-members.

Causeries du jeudi, 4:30-6:00 pm
Intermediate/Advanced – with Marina Velichensky

French Chat
Join us the first Friday of the month, beginning at 6 p.m. at Sassafras Restaurant for our fun and casual monthly French chat. We’ll meet in the lounge area where you can order food and beverages. All levels of French are welcome. Sassafras is open until 9 and is located at 1229 North Dutton Avenue, Santa Rosa (College Avenue heading west, right onto Dutton, left into large parking lot of Santa Rosa Business Park; www.sassafrasrestaurant.com). Email sonprov@sbcglobal.net for more information

Causeries in Sebastopol
Tuesdays, 6 to 8 pm, at 176 Main N. Street.
For information, call Madeleine at 526-5257.
Advanced conversation.

Causeries in Healdsburg
Wednesdays at 5:30 pm. Wine and cheese and a lots of talk en français! Call Myrna Greene for the latest location at (707) 433-3677

Our newsletter Ici L’Alliance
appears monthly along with our calendar of events. This newsletter is mailed to about 400 local addresses, and is given out to anyone who might be interested in the activities of the Alliance and in the classes offered by our French Language School.

Get in touch! Merci.
Ici l’Alliance is published monthly by Alliance Française de Santa Rosa
Editor: Upi Struzak
Send all correspondence regarding the newsletter, advertising and the website to:
Alliance Française de Santa Rosa,
Upi Struzak
613 Fourth Street, Suite 200
Santa Rosa, CA 95404
newsletter@afsantarosa.org

Coming in June
Tuesday June, 7 2005 at 7 p.m.
Au Restaurant La Gare, 208 Wilson Street in Santa Rosa

ASSEMBLEE GENERALE DE L’ALLIANCE FRANCAISE DE SANTA ROSA
Suivi par un Dîner-Conférence

Nous avons le plaisir de vous faire-part de nos invités :

Christine Frin, Présidente et CEO d’Elycee, journaliste à France Amérique qui nous parlera d’un projet d’enseignement interactif sur Internet pour les enfants francophones aux USA.

Jean Claude Zambelli, Président de l’UFE (Union des Français à l’étranger) qui nous parlera du fonctionnement et de l’animation des associations francophones aux USA.

We will also officially install our officers and Board members for the 2005-2006 year.

Menu

Soupé aux légumes
Boeuf - Tournedos, Sauce aux champignons
or
Poisson - Flétan (halibut), Sauce fine au beurre
Salade composée
Fromage
Domes au chocolat

The price for this special dinner is $23 ($26 for non-members), wine not included. Reservations are due by Friday, May 30.

Please send your check to the Alliance address, 613 Fourth Street, Suite 200, Santa Rosa, 95404, and please do not forget to indicate your entrée selection: beef, fish, or vegetarian on your check.
We need You!

In order to keep the Alliance open during office hours we need your help and expertise!

If you have a few hours of free time, even if it is 1-2 hours a week, please give us a call and come and join us!

We need volunteers for Office Presence

- Mondays 2-6 pm
- Tuesdays 10am -12pm
- Thursdays 2-6pm

Un grand merci pour votre soutien!

Call us at (707) 829.7708 or 543.8151
Join us in investing in the future of l’Alliance Française de Santa Rosa

Thank you for your support!

Déjeuners Mensuels
Meet us at Culinary Café
at the SRJC Arts Center in the Brickyard

Wednesday May 11 2005 at noon

Join us in tasting the fabulous organic and delicious foods prepared by professionals just for us!
The price includes soup, choice of three entrées (including vegetarian) and dessert, $15 (non-members $20)

Space is limited to 30 people only.
Please reserve by calling 829.7708 by Sunday May 9 at the latest.

Please, DO NOT SEND YOUR CHECK, we will collect it at the door

The Culinary Arts Center is located 458 B Street in Santa Rosa. Parking is available in the 7th Street parking garage.

Nous nous réjouissons de vous voir!

PICTURESQUE ALSACE!

Savor village life in Ribeauvillé, medieval jewel of the Wine Road. Well-appointed apartment in renovated 17th-century building, surrounded by wineries, hiking trails, castles.... Perfect for a couple, maximum 3 adults. Available by the week.

Call Chantal Vogel at (707) 829-8457 or chantalv@comcast.net

Horizontalement :

Verticalement :

Solution page 6

Mots croisés
Let’s get acquainted with Heidi Chrétien

Before settling down in our area five years ago, Heidi Chrétien was a Californian “by accident”: born in the Los Angeles area, she actually grew up and got her early education in a small town near Buffalo in the state of New York. After completing her secondary education, which included four years of French, she went to Buffalo State College and majored in Arts. Although her dream had been to go to France for her Junior Year Abroad, she ended up going to Italy in order to join a one-semester Arts program in Siena. Her first contact with France at the end of that semester was somewhat unexpected: she and fellow students from the Siena program arrived in Paris (and were housed in the Latin Quarter) just as the May 1968 mini-revolution was beginning to happen, with barricades at the Sorbonne, etc.

Back in the Buffalo area after this 6-month stay in Europe, Heidi completed her undergraduate education and worked in advertising for a year. Then she went to graduate school and earned a Master’s degree in History and Art History, while teaching as an Adjunct at SUNY-Buffalo and Canisius College, among other institutions. Her summers were always spent in Europe through the Experiments in International Living organization.

Shortly after the birth of her first child in 1984, Heidi returned to graduate school and earned a Ph.D. in Art and History in record time (5 years) while teaching and raising her daughter. Her dissertation—which was later published as a book—dealt with imagery and political power in Renaissance Florence. This topic was enough of a reason for our insatiable traveler to go and live in Florence from 1987 to 1990, teaching in California State University programs partly through a Fulbright scholarship.

Heidi then returned to Buffalo where her second daughter was born, and obtained a full-time teaching position at the University of North Carolina, which she kept for one year. From 1992 to 2000 the family lived in Florence, where Heidi taught in Syracuse University and New York University programs. Needless to say, all members of the family are fluent in Italian, the two daughters (Gabrielle and Ariana) being completely bilingual.

They came to Santa Rosa in 2000 due to a job opportunity for Heidi. She has been teaching various courses in History, Art History and Graduate Humanities as an Adjunct at Dominican College. She also taught a course at Sonoma State University's Lifelong Learning Institute in Spring 2003, and will be teaching one entitled Women Painters and Women who Paint in Fall 2005.

Before coming to Santa Rosa, Heidi had never been a member of the Alliance Française. She joined our chapter and started taking classes in our Ecole in January 2004 in order to revive her French. One incentive is that she owns a little house in Provence and the family goes there (and to Italy) every summer. Elected as a member of the Board in June 2004 for a “fresh perspective” from someone who is particularly interested in our Ecole, Heidi also hopes to use her expertise in the Arts to organize some activities in that field, possibly in cooperation with Dominican College.

We welcome her and her daughters as “new Californians” who, like so many of us, have lived in other places and can share with us some of their travel experiences.

Jacqueline Lindenfeld

---

Merci à Toutes et à Tous!

Many thanks to all our members for all their commitment to activities of the Alliance Française de Santa Rosa.

---

Full Service
Pet pampering
Boarding
Facility
707.659.1294
Online Reservation and Information
www.mycountrykennel.com

---

For Special Occasions Like Today!
Extraordinary desserts, baked goods and casual food
575-1214
www.michellemaries.com
Description
This short class is designed specifically for beginners who know little or nothing about knitting. Come and enjoy the ancient art of knitting at the Alliance Française. In this step-by-step workshop, you will learn how to cast on stitches, do the knit and purl stitch, and how to finish off a project such as a scarf, and leave with plenty of ideas to create more projects.

When?
Tuesday May 3 and May 10 from 4:30 - 6:00pm

Where?
at the Alliance Française of Santa Rosa

How much?
$60 non-members $75 (4 people minimum)

What?
Supply list will be mailed upon registration

To enroll, call Anne or email her at 707-280-1833, anneplaj@yahoo.com

Presenter
Anne Goldstone is a native of France. She learned to knit as a young girl. She creates her own patterns. She has been teaching knitting in this community for the past 4 years with Knit or Knot.

Visit the site http://home.comcast.net/~petergoldstone/knitorsknot/mailleenvers.html

je tricote
tu tricotes
elle tricote
nous tricotons
vous tricotez
ils tricotent

L’ALLIANCE FRANÇAISE EN CHIFFRES
La création de l’Alliance française remonte à 1883 à Paris.
Il existe 1081 Alliances françaises dans 135 pays.
Environ 400 000 étudiants fréquentent les cours de l’Alliance française dans le monde.
En France, on compte 29 Alliances françaises dont 13 Alliances enseignantes : Bordeaux, Dijon, Grasse, Grenoble, Lyon, Marseille, Montpellier, Nice, Rouen, Strasbourg, Toulouse, Vendôme et Paris.
C’est également un budget d’environ 13 millions d’euros, autofinancé à 95%, 120 professeurs hautement qualifiés et 1 centre de ressources multimédia.

En 2004, 4 nouveaux pays on rejoint le réseau des Alliances françaises : la Birmanie ; le Kazakhstan ; le Malawi et la Mongolie.
En 2003, les effectifs de l’Alliance française dans le monde ont progressé de 6% par rapport à 2002 (qui enregistrait déjà une hausse de 10%). La tendance est toujours à la hausse, sauf en Europe où les chiffres sont stables (+1%). La plus forte croissance d’effectifs a lieu au Pérou, où les effectifs ont doublé en 3 ans.

Les pays qui comptent le plus d’Alliances françaises, par continent, se trouvent :

- En Afrique et dans l’Océan indien : Madagascar (30 Alliances et 18 400 étudiants) ;
- En Amérique du Nord : U.S.A. (61 Alliances françaises et 20 000 étudiants) ;
- En Amérique du Sud : l’Argentine (78 Alliances et 12 000 étudiants), suivie du Mexique (45 Alliances et 32 000 étudiants) ;
- En Asie : l’Inde (16 Alliances et 22 800 étudiants) ;
- En Europe : les Pays Bas (34 Alliances et 7 500 étudiants), suivis de l’Espagne (16 Alliances et 9 400 étudiants) ;
- En Océanie : l’Australie (28 Alliances et 6 276 étudiants).

Un heure de cours de français coûte, par équivalence, moins de 50 centimes d’euros en Moldavie, 8,6 euros à Lyon et 45 euros à New York.

1Statistiques réalisées en 2003 à partir d’un questionnaire envoyé à l’ensemble des Alliances française

Une double mission : au-delà de la langue, la culture.

Au sein des Alliances françaises, la mission pédagogique liée à l’apprentissage de la langue française est prolongée par une politique culturelle ambitieuse qui prend des formes diverses selon les communautés : conférences, expositions ou encore créations artistiques et spectacles vivants.

Partout dans le monde, les Alliances sont un trait d’union entre les cultures locales et les cultures francophones.
Dans la cuisine avec Christine Piccin

Tourte Forestière -- A Meat Pie
makes 10-12 appetizer servings

Once, to pair with deep red wine, I made this meat tourte with ground wild venison and a little pork fat. Any other lean ground meat can be used separately or in combination, such as veal, pork, or lamb (pork sausage, for example, is too fatty). Serve the tourte warm, for lunch or dinner. Bon appétit!

- 2 lbs. ground venison, veal, pork, or lamb, or a combination
- 2-4 Tbl. brandy
- 1/2 cup dry white wine
- 2 bay leaves
- 6 juniper berries, crushed
- a handful of minced herbs
- 2 slices bread torn into small pieces and soaked in 1/2 cup milk for 15 minutes
- salt and pepper to taste
- 2 small potatoes, pieced all over and microwaved until half done, peeled, then finely diced
- 1/3 cup dried Zante currants
- 1/4 cup toasted pine nuts
- 1 sheet regular pie dough rolled 1/4" thick to line bottom of tart pan
- 1 sheet Pepperidge Farms puff pastry, thawed
- 1 egg, beaten

Combine first 6 ingredients. Cover, refrigerate, and marinate several hours or overnight.

Remove bay leaf from meat. Squeeze out bread and mix into marinated meat mixture along with salt and pepper. I used a generous 1/4 teaspoon black pepper and perhaps 1-1/2 teaspoons salt. Cook a test spoonful of the meat mixture for a few seconds in the microwave and taste before proceeding. Adjust seasoning as necessary and mix well. Gently stir in potatoes, currants, and pine nuts.

Preheat oven to 450 degrees.

Fit pie dough into 11" tart pan with removable bottom. Fill evenly with meat mixture, pressing gently to make sure there are no hollow pockets. Roll out puff pastry and cut a circle large enough to cover top of tart with about 1/2" overhang on all sides. Cut a 2" round vent hole in the center of the puff pastry with a small biscuit cutter. Brush the 1/2" puff pastry overhang all the way around lightly with beaten egg, as if moistening the flap of an envelope. With egg side down, center puff pastry circle atop tart. Carefully tuck those egg-brushed edges down between bottom crust and tart pan, pressing well to seal. Brush top lightly all over with beaten egg, cut and affix dough trimmings if desired, and brush them lightly with egg.

Bake on the second-lowest shelf position in the preheated oven for 15 minutes, then reduce oven heat to 350 degrees and bake until dark golden brown all over, about 50 minutes more. Turn tart front-to-back halfway through cooking time to encourage even baking.

Cooking classes coming up:
- ♦ Super Salads, Dressings and Summer Sauces, May 4 -- Finley Center
- ♦ Special Pasta Sauces, May 17 -- Finley Center
- ♦ Flavors of Provence, May 24 -- Sur la Table

Email me at christine@piccin.com for more info. For Finley classes, register by calling 543-3737, or use the online Adventure Guide at www.santarosarec.com. For Sur la Table, visit www.surlatable.com.

Connaissez-vous… ?

L’origine de la fête du travail

La tradition du brin de muguet
Elle semble venir de l’antique coutume païenne consistant à déposer cette fleur au temps d’Hermès, dieu du commerce (Mercure chez les Romains), fils de Maïa à qui ce mois était consacré. Le mois de mai est depuis le XVIIIe siècle dédié à la Vierge Marie, mère de Jésus. Une autre explication voudrait que le nom de ce mois vit la célébration des “Majores”, des anciens dont le culte était fort suivi à Rome.
BEGINNERS – Level I (A) Complete beginners, no placement test required.
2 hours/week for 8 weeks – 16 hours of instruction. Tuition: $180

<table>
<thead>
<tr>
<th>Level</th>
<th>Days</th>
<th>Times</th>
<th>Level</th>
<th>Days</th>
<th>Times</th>
</tr>
</thead>
<tbody>
<tr>
<td>A1</td>
<td>WEDNESDAY</td>
<td>12:00 p.m. - 2:00 p.m.</td>
<td>A3</td>
<td>THURSDAY</td>
<td>6:00 p.m. - 8:00 p.m.</td>
</tr>
<tr>
<td>A1</td>
<td>WEDNESDAY</td>
<td>6:00 p.m. - 8:00 p.m.</td>
<td>A3</td>
<td>SATURDAY</td>
<td>2:00 p.m. - 4:00 p.m.</td>
</tr>
<tr>
<td>A1</td>
<td>SATURDAY</td>
<td>10:00 a.m. - 12:00 p.m.</td>
<td>A6</td>
<td>TUESDAY</td>
<td>9:00 a.m. - 11:00 a.m.</td>
</tr>
<tr>
<td>A2</td>
<td>SATURDAY</td>
<td>12:00 p.m. - 2:00 p.m.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

ADVANCED BEGINNERS – Level II
2 hours/week for 8 weeks – 16 hours of instruction. Tuition $180

<table>
<thead>
<tr>
<th>Level</th>
<th>Days</th>
<th>Times</th>
</tr>
</thead>
<tbody>
<tr>
<td>B1</td>
<td>THURSDAY</td>
<td>6:30 p.m. - 8:30 p.m.</td>
</tr>
<tr>
<td>B2</td>
<td>MONDAY</td>
<td>10:00 a.m. - 12:00 p.m.</td>
</tr>
</tbody>
</table>

INTERMEDIATE – Level III
2 hours/week for 8 weeks – 16 hours of instruction. Tuition $180

<table>
<thead>
<tr>
<th>Level</th>
<th>Days</th>
<th>Times</th>
</tr>
</thead>
<tbody>
<tr>
<td>C</td>
<td>MONDAY</td>
<td>12:00 p.m. - 2:00 p.m.</td>
</tr>
<tr>
<td>C</td>
<td>TUESDAY</td>
<td>6:00 p.m. - 8:00 p.m.</td>
</tr>
</tbody>
</table>

ADVANCED – Level IV – 2 hours/week for 8 weeks – 16 hours of instruction. Tuition $180

<table>
<thead>
<tr>
<th>Level</th>
<th>Days</th>
<th>Times</th>
</tr>
</thead>
<tbody>
<tr>
<td>D</td>
<td>MONDAY</td>
<td>4:00 p.m. - 6:00 p.m.</td>
</tr>
<tr>
<td>D</td>
<td>MONDAY</td>
<td>6:30 p.m. - 8:30 p.m.</td>
</tr>
</tbody>
</table>

Classes Location:
Alliance Française de Santa Rosa, Fourth St., Kress Building (2nd Floor), Santa Rosa. Public Parking available on 5th St. and at 3rd St. & D Street.

Registration & Placement:
All former students may send their registration at anytime.
New students must come in for a placement interview.

Complete beginners do not have to take a placement test.
Please be aware that class sizes are limited to eight students and some classes fill quickly.
To assure your place, register early. If you have any questions, or wonder which class is best for you, please call 543-8151.

Check out our website and print the Registration Form at www.afsantarosa.org.

STUDENT INFO
Name
Address
City
State
Zip
Home Phone
Work Phone
E-mail

FEES
Please include membership fee for non-members (Individual $32, Student $22, Family $42)

Tuition: $

Membership: $

Total: $

I wish to enroll in:

I have read and understood - Signature:
Is your Membership Renewal Due?

IS YOUR MAILING ADDRESS CIRCLED IN RED? TIME TO RENEW!

If you do not renew within 2 months, we will regretfully stop sending you our newsletter and your membership benefits will expire. Call the Alliance 707.543.8151 for address changes. Please note: Bulk mail is not forwarded.

Please Check One: New member □ Renewal □
Name__________________________________________Date__________________________
Adress_______________________________________________________________________
City____________________________State_____ Zip______________
Phone_____________________Email______________________________________________

Level of Proficiency: □ None □ Beginner □ Intermediate □ Advanced □ Native
How did you find about the Alliance? □ Relative □ Friend □ School □ Phone Book
Other____________

I would like to volunteer: □ Yes □ No

Areas of interest □ Conversation Group □ Literary Group □ Classes □ Children’s Activities
Amount of enclosed check:__________________________________
Mail to: Alliance Française de Santa Rosa, 613 4th Street, Suite 200, Santa Rosa, CA 95404

Annual Fee
(12 month period)
Please circle the right amount
Student                   22
French Teacher          25
Individual Member           32
Family                              42
Sponsor                           55
Sustaining Member        100

Gifts are tax deductible

Merci!