Dîner-Conférence
la Gare Restaurant, 208 Wilson Street, Santa Rosa
Tuesday June 12 2007
Drinks: 6pm  Dinner: 6:30pm  Conference: 8:00pm

The Small, Independent French Bookstore: Endangered but still Culturally Engage
By Jonah Raskin

The small, independent bookstore plays a crucial role today in French society - from Paris to Provence - as a cultural and a literary center, as well as a place to buy books and, on a two-week book tour there, I had the opportunity to see them first hand, and to take the pulse of French society, at large. Though the French booksellers that I met often spoke about “Le Marketing” as though the marketing of books was something imported from the English-speaking world, French booksellers are in fact as innovative and creative, on their own, without outside influence. Still, at a time when reading is in sharp decline, among the young, and when young people turn to the Internet, to Ipods, and chain stores like FNAC, the small independent bookstore is an endangered species.

Jonah Raskin was born in New York and raised on Long Island. He attended Columbia College, and the University of Manchester, England where he received his Ph.D. He has taught at Winston-Salem State College, The State University of New York at Stony Brook, and Sonoma State University (SSU). He moved to California in 1975, and since 1988 he has been the chair of the communication studies department at SSU, where he teaches media law, reporting and media marketing. As a Fulbright Professor, he taught American literature at the University of Antwerp and the University of Ghent. From 1985-2005 he was the book critic for the Santa Rosa Press Democrat. He is the author of eight books, including The Mythology of Imperialism, Out of the Whale, My Search for B. Traven, Natives, Newcomers, Exiles, Fugitives: Northern California Writers and Their Work, For the Hell of It: The Life and Times of Abbie Hoffman, and American Scream; Allen Ginsberg’s “Howl” and the Making of the Beat Generation. He has published three poetry chapbooks: Jonah Raskin's Greatest Hits, More Poems, Better Poems and Bone Love.

You can attend the dinner and conference, or the conference only. Please reserve by Friday June 8, 2007 at the latest for dinner/conference by sending your check for $35 to AFSR, 613 Fourth Street, suite 200, CA 95404. Please do not forget to indicate your entrée selection: beef, fish, chicken or vegetarian on your check. Dinner begins promptly at 6:30. For the conference only, tickets are $12 and no reservation is required. Conference begins promptly at 8 pm, and you may pay at the door.

The Alliance Française de Santa Rosa invites its members to join a welcome party in honor of

Bruno Ferrandis
Music Director of the Santa Rosa Symphony
He will be looking forward to meeting everyone.

Bienvenue Bruno!
at DeLoach Winery
May 18th - 5 to 7pm
Space is limited, please RSVP by May 4 by calling us at 707.543.8151
Free admission
DeLoach Vineyards • 1791 Olivet Road • Santa Rosa, CA 95401

New Class for Kids
We finally have a class for young children!
Mondays at 2 pm
(Starting 4/30/07)
For 3 - 5 years old
With Evelyne Whitman, French native teacher
For registration please contact our Director Hervé at
herve@afsantarosa.org
Call 707.543.8151
**Voulez-vous parler français?**

**Causeries in Sebastopol**
Tuesdays, 6 to 7:30 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 lot of talk en français! Call Myrna Greene for the latest location at (707) 433-3677.

**Le Cercle littéraire**
Mercredi soir le 9 mai
Les Ames grises de Philippe Claudel
D’après Joséphine, une bonne amie du narrateur, nous sommes tous des âmes grises, ni tout-à-fait bons ni tout-à-fait mauvais, et l’on aurait qu’à vivre dans ce village sans nom pour s’en rendre compte. A quelques vingt kilomètres du front, il y a la lointaine canonade pour rappeler aux habitants que la guerre va son train quoiqu’eux-mêmes demeurent saufs durant presque tout ce temps. Il y a aussi tout de même ces défilés interminables qui traversent le village pour aller se faire casser la gueule ou mutiler; ces derniers, “les chanceux”, reviendront hanter les rues. En plus, cette population, en apparence bien à l’abri de la grande tuerie tout à côté, aura à faire face à des drames personnels et guère plus édifiants. Rien de surprenant que plusieurs villages portent des noms plutôt d’après nature que d’après naissance: Fracassé, le Triste, le Grave, la Peau, le Croûteux, Dadais, Belle de jour....

Certes, nous avons de quoi faire bouillir la marmite.

Raymond Lemieux

**Images d’autrefois**
Dès les dernières années du 19ième siècle jusqu’aux premiers jours de la Guerre de 1914, des photographes capturèrent les images de la vie quotidienne de lieux dits, de villages et de grandes villes dans toute la France. Leurs photos, converties en gravures sur métal, puis imprimées et promulguées comme cartes postales, ont créé un dossier historique sur la vie d’autrefois.

Avant la guerre, une majeure partie des Français s’occupait de la production de nourriture, et ces métiers sont représentés aujourd’hui sur les cartes postales de l’époque. La nourriture, c’est à dire la cuisine française, commença à s’épanouir alors même que la bourgeoisie commençait à gagner de l’importance suite à la Révolution. Donc la nouvelle classe de citoyens eut accès aux plaisirs jadis réservés aux tables de la royauté. Parmi ces luxes, jusqu’alors non disponible, se trouvait la truffe.

Cette carte postale d’environ 1910 présente une scène typique de la recherche des truffes dans le Périgord. On voit un monsieur mieux habillé qu’un paysan, un grand cochon qui sert à trouver les trésors enterrés, la baguette pour contrôler le gros animal, et la corbeille qui va se remplir de fungi noirs. Notez bien le paysage et le porc. Il n’y a que des jeunes chênes et de l’herbe clairsemée ; la terre était débarrassée de broussailles pour encourager la production de truffes et pour les rendre plus faciles à trouver. L’animal a des têtes: c’est une truie. Etant dociles, contrairement aux verrats, les femelles étaient utilisées de façon exclusive pour ce travail.

Lewis Baer

---

**French Chat**
A monthly French Chat takes place at Sassafras on the first Friday of each month. Please join us for convivial conversation in French beginning at 6:15 p.m. at Sassafras restaurant (1229 North Dutton Avenue, Santa Rosa; dinner and beverages are available for purchase all evening. Each person is responsible for their own order. It is always helpful to the restaurant if we know approximately how many will attend. Please let Evelyn Anderson (sonprov@sbcglobal.net, 576-1124) know if you can, but don’t worry if you decide at the last minute.

Lewis Baer
The spotlight was on “les truffes du Périgord” at La Gare Restaurant on March 28 as visiting chef and truffle farmer Danièle Mazet-Delpeuch told the story of this very special fungus (you weren’t really thinking chocolate, were you?) to about 70 members and friends of the Alliance Française.

Her talk at this latest “diner-conférence” of the Alliance was a prelude to several local culinary events where she prepared, or supervised the preparation, of Perigordine specialties. She was to conclude her visit in the United States with a speaking engagement at the International Association of Culinary Professionals conference in Chicago.

At La Gare she traced for us the history of the truffle in France from Roman times to the present. We often know truffles as small black bits flavoring a pâté, whereas she could share her close-up experience of this rare “black diamond”; that is, the experience of finding, holding, biting into a fresh truffle, and building a meal with family or friends around its magical flavor.

Mme Mazet-Delpeuch has deep roots in the area known as the Périgord Noir, or the Dordogne, where she operates a cooking school in her old family farmhouse, La Borderie. Early on, she recognized the value of showcasing the local, regional specialties and garnered a number of agricultural prizes for her efforts. Her career has not been limited to southwest France, however. It has included wide-ranging posts such as several years of cooking for French President François Mitterand (who also had roots in Périgord) and one year for a team of French researchers in the Antarctic, where local produce was a distant dream.

Le monde est petit! Mme Mazet-Delpeuch has many friends and acquaintances in Sonoma County. SRJC Culinary Arts program instructor Cathy Burgett, who did some cooking classes for the Alliance Française of San Francisco gave us “Le Grand Guignol.” Many members may remember some of the dramatic and musical events: the performance of the French theatre group “La Pie rouge”, the Parisian cabaret program by the late Sylvie Braitman, and Raquel Bitton singing the songs of Edith Piaf.

Consistently the Alliance has planned gatherings and celebrations, from casual winery picnics to Christmas parties, Mardi Gras dinner-dances (the AFdeSR inaugural event was a Mardi Gras celebration in February of 1988, where all attendees became charter members) and the elegant Beaujolais Nouveau of the last three years.

A major addition to the program of the Alliance has been the language school, first started in 2002. French classes at all levels are now held at the Foyer on 4th Street in Santa Rosa. The school has presently six teachers and 50-60 students enrolled at each session. This spring’s events will continue with a special reception for Alliance members to welcome the Santa Rosa Symphony’s new conductor, Bruno Ferrandis (see announcement in this bulletin), who just happens to be from Paris.

Last, but definitely not least, the Alliance has never failed since its founding to celebrate Bastille Day with a memorable picnic. This year it will be held again at Ragle Park in Sebastopol on Saturday, July 14. Vive la France and vive l’Alliance!

---

**Bravo Layla!**

Nous tenons à féliciter notre charmante professeur Layla Musselwhite pour son superbe concert qui a eu lieu samedi 14 avril.

For more information about Layla and her music, please visit her website: www.laylamusselwhite.com

---

**Déjeuner Mensuel de l’Alliance**

**at**

Sassafras Restaurant & Bar

Wednesday May 9 at noon

Join us for food, conversation, and fun!

Choices to be made from menu distributed before lunch.

Some changes may be made periodically.

Bar service extra

Members $20  --  non-members $22

1229 North Dutton Ave, Santa Rosa, CA 95401

Please reserve by calling Adrena at 823-5539 by Monday 7 May at the latest. We will collect at the door.

---

**Ici L’Alliance**

The History of the Truffle… and a Mini-history of our Alliance

*By Daphne Smith*

As the Alliance Française de Santa Rosa reaches a milestone—its 20th year of existence—we can look back with some pride on a “history” of events such as this one that have brought French, francophone and francophile speakers, writers, artists and musicians to Sonoma County.

Here are few of the highlights of the cultural programs of the past 20 years. Anne Prah-Perochon and Marie Galanti, founders of the monthly *Journal Français* that was first published in San Francisco in 1978, have given generously of their talents with presentations on French culture and art history. Visiting lecturer Jean Clottes came to show us with magnificent photos the prehistoric art of the recently discovered Chauvet Cave, and Paul Fournier of the Alliance Française of San Francisco gave us “Le Grand Guignol.” Many members may remember some of the dramatic and musical events: the performance of the French theatre group “La Pie rouge”, the Parisian cabaret program by the late Sylvie Braitman, and Raquel Bitton singing the songs of Edith Piaf.

Consistently the Alliance has planned gatherings and celebrations, from casual winery picnics to Christmas parties, Mardi Gras dinner-dances (the AFdeSR inaugural event was a Mardi Gras celebration in February of 1988, where all attendees became charter members) and the elegant Beaujolais Nouveau of the last three years.

A major addition to the program of the Alliance has been the language school, first started in 2002. French classes at all levels are now held at the Foyer on 4th Street in Santa Rosa. The school has presently six teachers and 50-60 students enrolled at each session. This spring’s events will continue with a special reception for Alliance members to welcome the Santa Rosa Symphony’s new conductor, Bruno Ferrandis (see announcement in this bulletin), who just happens to be from Paris.

Last, but definitely not least, the Alliance has never failed since its founding to celebrate Bastille Day with a memorable picnic. This year it will be held again at Ragle Park in Sebastopol on Saturday, July 14. Vive la France and vive l’Alliance!
Dans la cuisine avec Christine Piccin

**Gougères**

*Gougères makes approximately 50 small*

*Gougères are made from choux paste, the same dough used for cream puffs and éclairs, except made savory with the addition of cheese. They are delicious with apéros, especially Champagne!*

1/3 cup butter
1 cup water, stock and or wine, or a mixture, or half water, half milk
1/4 tsp. salt
1 cup flour
4 large eggs
1 cup finely grated gruyère (or a mixture of gruyère and parmesan or other cheeses)
2 tsp. finely chopped chives

Preheat oven to 375 degrees.

Combine butter, salt and liquid in a sauce pan over medium heat. Bring to a boil, remove from heat.

Add flour all at one, using a wooden spoon to stir vigorously until a ball forms. Place over medium heat again to dry the mixture out a bit—spreading it gently around the sides of the pan with the wooden spoon until a crust appears, about 2-3 minutes.

Remove pan from heat and remove dough to a mixing bowl. While dough is still hot, beat in eggs, one at a time, beating until each egg is completely incorporated before adding another. Use a hand mixer for this task if you wish! Finish by beating for 2 minutes. The dough should be very moist but not sticky.

Beat cheese and chives into choux paste. Place in a pastry bag fitted with a 1/2 inch round tip and pipe onto lightly buttered or parchment-covered sheet pan, forming mounds 1/2 to 3/4 inch in diameter and 3/4 inch high, and spacing them an inch apart. Alternatively, you may shape them with the aid of two small spoons, scooping with one and scraping with the other.

Bake gougères 25-30 minutes, until firm and browned, and the inside is not sticky. Break one open to see.

Serve at room temperature or slightly warm. Gougères made ahead may be crisped in a hot oven for a few minutes.

- My Upcoming Classes -

♦ **Pizza Pronto -- Hand-on! -- Tues., May 22 , 6-9:00 p.m. ♦

♦ **Simple Sushi -- Hand-on! -- Mon., June 4 , 6-9:00 p.m. ♦

Visit www.SantaRosaRec.com to enroll or please email me for more info: christine@piccin.com
**French Language School**
613 Fourth Street, Suite 200, Santa Rosa, CA 95404
www.afsantarosa.org - herve@afsantarosa.org

**Monday 16 April – Friday 25 May (6 weeks)**

**BEGINNERS** – Complete beginners, no diagnostic interview. 2 hours/week for 6 weeks - 12 hours of instruction. Tuition $168

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>TUESDAY</td>
<td>6:00 p.m.- 8:00 p.m.</td>
</tr>
<tr>
<td>WEDNESDAY</td>
<td>12:30 p.m. - 2:30 p.m.</td>
</tr>
<tr>
<td>WEDNESDAY</td>
<td>3:00 p.m. - 5:00 p.m.</td>
</tr>
<tr>
<td>THURSDAY</td>
<td>6:00 p.m. - 8:00 p.m.</td>
</tr>
</tbody>
</table>

**ADVANCED BEGINNERS** – Beginners with little knowledge of French, no diagnostic interview required. 2 hours/week for 6 weeks – 12 hours of instruction. Tuition: $168

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEDNESDAY</td>
<td>9:00 a.m. - 11:00 a.m.</td>
</tr>
<tr>
<td>WEDNESDAY</td>
<td>11:30 a.m. - 1:30 p.m.</td>
</tr>
<tr>
<td>THURSDAY</td>
<td>11:00 a.m. - 1:00 p.m.</td>
</tr>
<tr>
<td>THURSDAY</td>
<td>12:00 p.m. - 2:00 p.m.</td>
</tr>
</tbody>
</table>

**INTERMEDIATE** – 2 hours/week for 6 weeks 12 hours of instruction. Tuition $168

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEDNESDAY</td>
<td>6:00 p.m. - 8:00 p.m.</td>
</tr>
<tr>
<td>THURSDAY</td>
<td>6:00 p.m. - 8:00 p.m.</td>
</tr>
<tr>
<td>FRIDAY</td>
<td>10:00 a.m. - 12:00 p.m.</td>
</tr>
</tbody>
</table>

**CONVERSATION Class** - 2 hours/week for 6 weeks – 12 hours of instruction. Tuition $168

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEDNESDAY</td>
<td>10:00 a.m. - 12:00 p.m.</td>
</tr>
</tbody>
</table>

**ADVANCED** – 2 hours/week for 6 weeks – 12 hours of instruction. Tuition $168

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>TUESDAY</td>
<td>6:00 p.m.- 8:00 p.m.</td>
</tr>
</tbody>
</table>

**ADVANCED Theme Class** – Fluent level - 2 hours/week for 6 weeks – 12 hours of instruction. Tuition $168

The class is a discussion of various aspects of life in France such as France and the European Union, Immigration in France, Work and Leisure in France.

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>MONDAY</td>
<td>4:00 p.m. - 6:00 p.m.</td>
</tr>
<tr>
<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.

---

**Volunteer Committee**

We need your help and expertise to organize upcoming events, find speakers for the monthly luncheons, organize our library, welcome members, and much more!

Please contact us by phone at 707.543.8151 or email at info@afsantarosa.org  
We look forward to meeting you!

---

**Full Service**
Pet pampering - Boarding Facility 707.659.1294
Online Reservation and Information www.mycountrykennel.com
Please volunteer to keep the Alliance open to its members!

www.afsantarosa.org
info@afsantarosa.org
school@afsantarosa.org

Is your Membership Renewal Due?

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________________________________________

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

Mail to: Alliance Française de Santa Rosa, 613 4th Street, Suite 200, Santa Rosa, CA 95404
□ I hereby authorize the Alliance Française de Santa Rosa to charge the following credit card for the amount of $__________
□ I also authorize the Alliance Française de Santa Rosa to charge the same card for the same amount every year at time of renewal.

A receipt will be sent to you in the mail as proof of your payment.

Type: □ Visa □ Mastercard □ American Express □ Other:__________________

Number:_________________________________________ Exp. Date:__________________

Signature:_________________________________________ Date:__________________

Annual Fee
(12 month period)
Please circle your membership level

<table>
<thead>
<tr>
<th>Level</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>HS Student</td>
<td>$25</td>
</tr>
<tr>
<td>French Teacher</td>
<td>$28</td>
</tr>
<tr>
<td>Individual Member</td>
<td>$40</td>
</tr>
<tr>
<td>Family</td>
<td>$45</td>
</tr>
<tr>
<td>Friend of AFSR</td>
<td>$75</td>
</tr>
<tr>
<td>Sponsor</td>
<td>$100</td>
</tr>
<tr>
<td>Life Membership</td>
<td>$500</td>
</tr>
</tbody>
</table>

Additional Donations:

<table>
<thead>
<tr>
<th>Program</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>School Program</td>
<td>$_____</td>
</tr>
<tr>
<td>Cultural Program</td>
<td>$_____</td>
</tr>
</tbody>
</table>

Merci!
Gifts are tax deductible