Le Cercle Littéraire

A sa réunion du 16 avril le cercle littéraire va discuter Jacques le Fataliste de Denis Diderot.

Jacques est un Candide picaresque qui se moque de tout le monde, aussi bien de ses camarades et de son maître que des lecteurs. Qu’il vive dans le meilleur des mondes ou non, cela n’a aucune importance puisqu’il n’y peut rien. Tout est décidé d’avance là-haut. Evidemment Diderot se cache derrière son personnage principal pour annihiler le dogme du Christianisme que la liberté d’esprit puisse coexister côté à côté avec la prédiction divine. L’homme, tout en se défendant du mieux qu’il peut, se bâtie à jamais contre le mur de la prédestination. Heureusement que Diderot est bon essayé et sait que, pour faire valoir cette doctrine, il faut amuser le lecteur, lui faire avaler un émétique par une préparation savante. Toutefois, à mon avis, il aurait pu faire plus vite en raccourcissant le roman par une centaine de pages. Raymond Lemieux

French Chat

There is another Table d’Hôte Dinner chez Chloë’s Café on April 3. The monthly French chat “regulars” really want to try and attend this dinner so we will not meet at Sassafras in April.

Anyone wishing to attend the Provencal dinner at Chloë’s should call to reserve your spot asap: 707-528-3095.

For more details, please visit www.chloesco.com.

Hope to see you there!

Evelyn

Coming in May…

An evening with Cara Black

May 1, 2008

G好吃的

Ici L’Alliance

Le Journal de L’Alliance Française de Santa Rosa

Language School and Cultural Center

a non-profit corporation, member of the Fédération of Alliances Françaises USA, Inc.

Volume 8, Issue 3  Avril 2009

www.afsantarosa.org- info@afsantarosa.org

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 regrettably stop sending you our newsletter and your membership benefits will expire. Call the Alliance 707.543.8151 for address changes.

Please Check One:

□ New member □ Renewal □

Name______________________________________________ Date_______________

Address____________________________________________________________________

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

Amount of enclosed check:_________________________ Type: □ Visa □ MasterCard □ Discover □ Other:

Mail to: Alliance Française de Santa Rosa, 4525 Montgomery Drive, Suite 2A, Santa Rosa, CA 95409-5358

☐ 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.

Amount of enclosed check:_________________________

☐ Gifts are tax deductible

☐ This issue was mailed on 03.27.09

☐ French conversation

☐ Join us at the Foyer of the Alliance

☐ 4pm to 5pm

☐ avec Daphne Smith et Marina Velichinsky

French Touch, with Joelle and Florianne, a radio program once a month - a great show celebrating la francophonie - on a station that can be listened to online http://www.kzyx.org/joomla/ first Friday of every month, so April 3rd from 2pm to 4pm.

An amazing thing - French radio in Booneville! Incroyable, mais vrai!

Ce sera un programme spécial des Classes de Conversation de l’école de Santa Rosa. Les élèves de l’Alliance Française de Santa Rosa feront une présentation à l’audience.

Merci!
Remembering Ruth Brown
By Daphne Smith

The Alliance Française de Santa Rosa lost a founding member and longtime supporter with the sudden passing of Ruth Brown on March 14, 2009.

A number of our current members may well remember her role in the beginnings of the Alliance. Ruth and 15 others who attended a first meeting on November 10, 1987 (following an exploratory event at La Gare Restaurant in October) signed on as the first Board of Directors. They drafted bylaws to be accepted as a chapter of the Alliance Française and planned a "launching event," a very elegant and well-attended evening at Piper Sonoma Winery in February of 1988.

Ruth was the media chair who documented these events; she co-edited the very first newsletter and served as editor until 1990 of what quickly became named Ici l'Alliance. After that she retired as editor, but continued to write a regular column, entitled first "Personality Corner" and later "Personnalité du Mois," each resulting from an interview with an active Alliance member in order to tell about their life and how they came to be francophiles or francophones. She continued to write this column through the spring of 1997.

Ruth had taken French classes at Santa Rosa Junior College in the 1980s with a very popular longtime French instructor, Ruth Parlé Craig. She was an enthusiastic student–fellow student Pat Iles remembers that Ruth Brown's class reports were particularly lively and amusing. Ironically, one of her first columns was an appreciation of the teaching of Ruth Craig, who died in April of 1988.

Many of us whom she interviewed, myself included, remember her fondly. She had a gift for drawing out her subjects, a ready smile and a sparkle in her eyes. Her columns were colorful and generous with detail.
They were a valuable contribution to the organization, introducing new Board members or presenting members with a special story to tell.

She was never late in renewing her membership and she maintained ties to friends from her time with the Alliance. One of these friends, Michel Rousselin, remembers that in spite of many requests, Ruth herself steadfastly refused to be interviewed for the newsletter. We would have liked that.

Board of Directors – Alliance Française de Santa Rosa

General election, ‘l’Assemblée générale’, will take place September 2009. For this election we need candidates for Board of Members and Officers for one-year terms. This includes separate nominations for each of the Officers: President, Treasurer, two Vice-Presidents, Recording Secretary and Corresponding Secretary, plus five regular Members. Our Nominating Committee is ready to receive written nominations. Please include related information concerning your interests, professional activities, etc. Indicate also in what capacity you wish to help the Board of Directors of l’Alliance Française de Santa Rosa.

Positions and Duties of Officers:

President: The President shall perform all duties incident to the office of President such as: preside at Board meetings, set the Agenda, assume all responsibilities pertaining to the position of President as well as other responsibilities entrusted to him/her by the Board of Directors.
First Vice-President: The First Vice-President shall perform such duties as the President of the Board of Directors may prescribe and shall preside at Board meetings in the absence of the President.
Second Vice-President: Shall act as Program Chairman and perform such duties as planning and coordinating programs of the various committees of the Alliance as may be prescribed by the Board of Directors.
Recording Secretary: The Recording Secretary shall keep the minutes of meetings of the Board of Directors, the Annual Meeting and any special meetings of the membership and shall perform other duties as may be assigned by the President or the Board of Directors.

Treasurer: The Treasurer shall receive all dues and income and deposit the same in such a bank or depository institutions as the Board of Directors shall designate. The Treasurer is in charge of bookkeeping, membership dues, fiscal returns and bank relations. The Treasurer shall submit a report of all receipts and expenditures at each regular meeting of the Board of Directors and at the Annual Meeting of the entire membership.

French Language School www.afsantarosa.org
For registration please contact the Director at herve@afsantarosa.org or call 707.543.8151

School Sessions 2008-2009

May 11 - July 10 (9 weeks)

BEGINNERS – Complete beginners, no diagnostic interview. 2 hours/week for 9 weeks - 18 hours of instruction. Tuition $252

MONDAY  | 6:00 p.m.- 8:00 p.m.

ADVANCED BEGINNERS – Beginners with little knowledge of French, no diagnostic interview required. 2 hours/week for 9 weeks – 18 hours of instruction. Tuition: $252

MONDAY  | 1:00 p.m.- 3:00 p.m.
WEDNESDAY | 8:00 a.m.- 10:00 a.m.

INTERMEDIATE – 2 hours/week for 9 weeks 18 hours of instruction. Tuition $252

THURSDAY | 6:00 p.m.- 8:00 p.m.
FRIDAY  | 10:00 a.m.- 12:00 p.m.

ADVANCED – 2 hours/week for 9 weeks – 18 hours of instruction. Tuition $252

TUESDAY | 6:00 p.m.- 8:00 p.m.

ADVANCED Theme Class – Fluent level - 2 hours/week for 9 weeks – 18 hours of instruction. Tuition $252

Discussion of various texts on French language, culture and society.

MONDAY | 4 p.m.- 6 p.m.
MONDAY | 6:30 p.m.- 8:30 p.m.

Dans la Cuisine avec Christine
(Creating your own sourdough)
This starter uses grapes or raisins, whose skins harbor natural yeasts that makes great sourdough. It can be used in bread, pancakes, even chocolate cake!
• 1 cup grapes or raisins (organic)
• 10 cups bread flour (plus more for eventual bread making)
• 2 tsp. honey

In a 2-quart bowl, soak a cup of grapes or raisins in a cup of warm water for 15 minutes. Strain, reserving liquid. Whisk 1 cup of bread flour and a teaspoon of honey into the liquid. Let it stand at room temperature (65-70 degrees).

The next day (Day 2), feed the mixture a cup of flour, 3/4 cup water, and 1/2 teaspoon honey, mixing well. Small lumps are okay; the yeasts will consume them.

On Day 3, mix in 2 cups flour and 1-1/2 cups water. After two or three days, small bubbles will appear, indicating yeast activity.

On Day 4, discard half the sourdough or share it with a friend. To the remaining half, mix in 2 cups flour and 1-1/2 cups water. Move the sourdough to a larger container if necessary.

On Day 5, stir in 4 cups of flour and 3 cups of water and let stand until bubbly. Once your starter is actively bubbling again, it’s ready to use in a recipe. Don’t forget to save out a cup or two of starter for the next batch.

Now you can make any recipe calling for sourdough starter!

If you leave it at room temperature, feed and use your sourdough to make bread, pancakes, etc., every couple days to keep it bubbling. If you use it less often, refrigerate it. Stable cultures should survive at least six months without feeding, if refrigerated (*see below).

At least six hours before using unrefrigerated starter (or the night before), feed your starter again and make sure it is bubbly and active. Don’t forget to set aside some for the next batch!

♦ To rejuvenate refrigerated starter for use
Take it out a day early, pour off any gray liquid (the alcoholic byproduct of fermentation) and for every 2 cups of refrigerated starter, mix in 1 cup flour and 3/4 cup water. Let stand covered at room temperature for 6 hours. If it has been more than a week since you’ve used the sourdough, repeat.

- Upcoming Class at the Finley Center -
- Chop Like a Chef on April 28
- Quick Simple Sauces on June 24

Please email me for more info: christine@picoin.com, or check www.SantaRosaRec.com.