

**Alliance Française de Santa Rosa
French Language School**

4525 Montgomery Drive, Suite 2A
Santa Rosa, CA 95409-5358
Tel. (707) 543-8151



La Maison de L'Alliance is open:
Tues 10am – 12pm and 6pm – 8 pm
Wed 6pm – 8 pm
Thursdays : 4pm - 8pm

www.afsantarosa.org- info@afsantarosa.org

ADDRESS SERVICE REQUESTED

Non-profit Org.
U.S. Postage
PAID
Santa Rosa, CA
Permit N° 274

Private Used Book Sale in Sonoma

AFSR Santa Rosa member is selling his French books and DVDs at his home.

DVD.....\$5

Books.....\$1

Call Jean-Marie Deschamps
for more information.

707-935-7655

This issue was mailed on 03.27.09

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 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: _____

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.

Type: Visa MasterCard Discover Other: _____

Number: _____ Exp. Date: _____ Security Code _____

Signature: _____ Date: _____

| Annual Fee (12 month period) Please circle your membership level | |
|--|----------|
| HS Student | \$25 |
| French Teacher | \$30 |
| Individual Member | \$40 |
| Family | \$50 |
| Friend of AFSR | \$75 |
| Sponsor | \$100 |
| Life Membership | \$500 |
| Additional Donations: | |
| School Program | \$ _____ |
| Cultural Program | \$ _____ |
| <i>Merci!</i> | |
| <i>Gifts are tax deductible</i> | |



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.

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Avril 2009

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 côte à côte avec la préséance divine. L'homme, tout en se défendant du mieux qu'il peut, se bute à jamais contre le mur de la prédestination. Heureusement que Diderot est bon écrivain et sait que, pour faire vomir 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 Chloe's Cafe 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 Chloe'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
 Details in May's Newsletter...

*Déjeuner Mensuel de l'Alliance
Sassafras Restaurant*

Wednesday April 8 at noon
 Choices to be made from menu distributed before lunch. Bar service extra
 Members \$20 -- Non-Members \$22
 1229 North Dutton Ave, Santa Rosa.

Please reserve by calling **Adrena** at **823-5539** by **Monday 96**

A Moteur...



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!*

KZYX&Z, 90.7, 91.5, and 88.1 FM, is the community non-commercial radio station of Mendocino County

Causeries du jeudi
 French conversation
 Join us at the Foyer of the Alliance
 4pm to 5pm
 avec Daphne Smith et Marina Velichinsky

HONORARY MEMBERS

Rosemary McElmurry
Ned Small

PRESIDENT

Upi Struzak

VICE-PRESIDENT

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VICE-PRESIDENT

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FRENCH LANGUAGE
SCHOOL DIRECTOR

Hervé Boblet

Our newsletter *Ici L'Alliance* appears monthly along with our calendar of events. This newsletter is mailed to over 250 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,
4525 Montgomery Drive, Suite 2A,
Santa Rosa, CA 95409
info@afsantarosa.org

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 lles 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

Our 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 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

Mai 11 - July 10 (9 weeks)

Besides group classes, the AFSR also offers private one on one classes / tutoring at a time to accommodate your schedule. The cost is \$55 an hour. Just email our School Director for more information.



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 11:00 a.m. - 1:00 p.m.
WEDNESDAY 6:00 p.m.- 8:00 p.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.

Special interest Classes:

CHILDREN Classes

CONVERSATION Classes

One on One Classes available

Call for more information

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@piccin.com, or check www.SantaRosaRec.com.