

Alliance Française de Santa Rosa
 French Language School
 4525 Montgomery Drive, Suite 2A
 Santa Rosa, CA 95409-5358
 Tel. (707) 543-8151.



ADDRESS SERVICE REQUESTED

www.afsantarosa.org
 info@afsantarosa.org

Le Foyer de l'Alliance is open Wednesday
 4-6pm and by appointment at other times.



Is your Membership Renewal Due?

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 at 707.543.8151
 for address changes. Merci!

Please Check One: New member Renewal

Name _____ Date _____

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City _____ State _____ Zip _____

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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 - American Express is not accepted

Number: _____ Exp. Date: _____ Security Code _____

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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Mardi Gras

A feast of crêpes for Mardi-Gras

with Christine Piccin and Julia Fornage

on Thursday February 23 at 7pm at Vista del Lago Clubhouse, 3150 Lakeview Drive, Santa Rosa

\$5 to be paid at the door

The evening will begin with a short talk by Julia Fornage on the celebration of Mardi-Gras, which in France traditionally involves making crêpes. They are fun to make, once you have learned how and flipped a few yourself. If you wish, you can try your hand at making your own crêpe, and then everyone will taste everything we make, bien sûr! Light refreshments will accompany the crêpes. This relaxed event will be presented in French and in English, making it appropriate also for guests who do not speak French. So please bring a friend!

Julia Fornage team-teaches a French conversation/cuisine class in the SRJC Community Education program. Her fascination with the French language and culture began at SRJC and led to a Master's degree in French from UCSB. She is also a former pastry chef with restaurant experience in San Francisco and the Napa Valley.

Award-winning chef Christine Piccin, who writes a recipe every month in the AFSR newsletter, is currently training student chefs in the Culinary Arts program at SRJC. She also team-teaches with Steve Rabinowitsh a travel, food and wine class entitled "Why We Love Paris" in the SRJC Community Education program.

Le mot de la présidente

Bonne Année à tous, et rendez-vous à AFSR pour un programme 2012 riche en activités culturelles de toutes sortes ! Nous nous remettons tout juste de la période des fêtes de fin d'année (à propos, avez-vous vu à notre site web la photo emblématique de notre Fête de Noël ?), et voilà que janvier a déjà « filé », avec une conférence passionnante de Marie Galanti sur l'évolution du code Napoléon, et que février arrive avec ses propres fêtes. En France on célèbre traditionnellement la Chandeleur et Mardi-Gras en faisant des crêpes accompagnées de cidre – ce que nous allons faire le jeudi 23 février au cours d'une soirée gourmande animée par Christine Piccin et Julia Fornage. En mars nous aurons le plaisir d'entendre Anne Prah-Perochon nous parler des « frasques » de Picasso et de ses amis artistes. (Voir les annonces en page 1 de ce bulletin).

Venez donc vous joindre à nous pour ces soirées de détente marquées par l'amitié francophile et des conversations animées, c'est une bonne façon de commencer l'année !

Jacqueline Lindenfeld

One night in Paris

at the Sebastiani Theater in Sonoma,
 Monday February 13th at 7.30pm.
 A real trip to Paris with amazing Gypsy
 Jazz musicians and French singers from
 the band "Rue Manouche" Ticket availa-
 ble now at the Sebastiani theater (100 %
 of the benefits of the bar and 50 % of the
 entrance benefit are going to support the
 Sebastiani Theatre Foundation)

Causeries du jeudi

French conversation
 at 4pm at the Foyer
 avec Daphne Smith et
 Marina Velichinsky

Mark your calendar

Le jeudi 15 mars à 19:00 (7 p.m.) à
 Vista Del Lago,
 le Dr Anne Prah-Perochon
 présentera une conférence en
 français sur le thème:
 Picasso et les Mauvais Garçons de
 Montmartre: Comment de Jeunes
 Artistes Trouvent leur Voie
 (1904-1909).

More next month

Every Monday at 1.00pm -2.00pm PT
 "French Touch",
 the French music spot in Sonoma is on
Sun FM 91.3
 And to listen on live on your computer
 go on www.sonomasunfm.com



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ADMIN ASSISTANT

Marcelle Milochau



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.

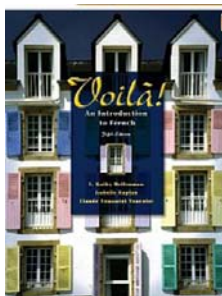
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Send all correspondence regarding the newsletter, advertising and the website to:

Alliance Française de Santa Rosa,
4525 Montgomery Drive, Suite 2A,
Santa Rosa, CA 95409
info@afsantarosa.org

Coin Ecole

Our school has reached a new threshold with over eighty students enrolled this session, and we are happy to introduce two new teachers to our team: Corinne Naro who is teaching A1.7, and Maguy Palluel who is teaching A2.7. Also this session, a lot of laughter is being heard coming out of Evelyne Whitman's class "Travel with Evelyne"!



We are introducing a new method at the beginning levels. The text book "Voilà! An Introduction to French" has been used successfully in many American colleges including the Santa Rosa Junior College. We are also considering new methods for the intermediate and advanced levels.

The Federation of Alliances Françaises USA and Middlebury College have launched, as partners, to bring E-Learning to the member chapters of the Alliances Françaises. As a result of these efforts, AFSR will soon be offering E-Learning to our members. You may find out more here: federation@afusa.org

Lise Melin

Directrice de l'Ecole AFSR—lise@afsantarosa.org — tel: 707-543-8151

Class Schedule

Our classes are scheduled by reservation with the School Director. Three or more students are needed to constitute a class, with a maximum of 8 students per class. We offer the following classes, based upon sufficient enrollment, first come: first served. To reserve a seat, please contact the School Director, lise@afsantarosa.org — tel: 707-543-8151

Schedule: January 2nd to March 2nd 2012

DAY	TIME	CLASS	LEVELS	LOCATION	DURATION
Monday	4:00 to 6:00	Cours à thème	Fluent	Foyer	9 weeks
Monday	5:00 to 7:00	A1.3	Beginner	Petaluma	8 weeks
Monday	6:00 to 8:00	A1.7	Beginner	Foyer	8 weeks
Monday	6:30 to 8:30	Cours à thème	Fluent	Foyer	9 weeks
Tuesday	3:00 to 5:00	For travelers	Intermediate	Foyer	9 weeks
Tuesday	5:30 to 7:30	A2.3	Intermediate	Petaluma	9 weeks
Tuesday	6:00 to 8:00	A1.3	Beginner	Foyer	9 weeks
Wednesday	3:30 to 5:00	Grenadine	Grades 5, 6, 7	SRACS	8 weeks
Wednesday	6:00 to 8:00	A2.7	Intermediate	Foyer	9 weeks
Thursday	10:00 to 12:00	Conversation	Adv/impromptu	Foyer	9 weeks
Thursday	3:30 to 4:30	Grands Matous	Children ages 5 to 7	Foyer	8 weeks
Thursday	6:00 to 8:00	Conversation	Adv/impromptu	Foyer	9 weeks
Thursday	6:00 to 8:00	A1.5	Beginner	Petaluma	9 weeks

Our group classes are **\$14.00 / hour** for 2 consecutive hours per week. **Materials** available for purchase from instructor.

Our schedule is affected by enrollment and may change accordingly. We offer the following classes, based upon sufficient enrollment. To reserve a seat, please contact Lise Melin: School Director

SRACS:

Santa Rosa Accelerated Charter School
(Next to the Middle School)
4650 Badger Road
Santa Rosa, CA 95409

PETALUMA:

Conference room
at P.O.S.T.-
Wellness by Design
224A Weller St
Petaluma, CA 94952

Dans la cuisine avec Christine Piccin

It is always memorable to gather a few friends -- along with some good crusty bread and fruity white wine -- around a pot of fondue. Now's the time to indulge in this cozy tradition. I learned from our Swiss friend, Denise Chassot (who inherited a fail-proof fondue-making gene!) that one must not try to cook too much fondue in one pot. Larger quantities lead to overheating the mixture which causes cheese to "seize up" like a rubber ball. Tradition says if someone loses their bread cube into the fondue, they have to provide the next bottle of wine! Hint: always skewer through the crust of the bread.

Fondue for 4

- a clove of garlic
- dry white wine, about 1 cup
- 1-1/2 teaspoons of cornstarch
- 1-1/2 pounds grated cheese, approximately (good quality gruyere, appenzeller, emmenthal, or a combination.)
- lemon juice, a splash -- optional
- kirsch, several tablespoons
- ground nutmeg, a pinch
- 1 long baguette, cubed bite-sized

Rub the fondue pot all over inside with the clove of garlic, and drop the clove in. Add the wine and the cornstarch, stir to dissolve, then heat over medium to medium high heat. When the wine is hot, add the cheese by the handfuls, stirring constantly with a wooden spoon. Continue stirring until the cheese is melted and the mixture comes together smoothly. This usually takes 15 minutes or so, so you might want to enlist someone to help. When the fondue is smooth, fish out the garlic clove if you want, season the fondue with lemon juice, kirsch, and nutmeg and heat through. Serve with baguette cubes. Keep warm over sterno (a candle isn't hot enough) and adjust heat on the sterno by covering it partially, so the fondue doesn't boil. Stir the fondue often with your skewers, too.



Upcoming classes through SRJC's Community Education

⇒ Why We Love Paris! 3 Wed., Feb. 15-29, 7-9 p.m.

Please email me for more details: Christine@piccin.com or visit www.santarosa.edu/communityed.



Déjeuner Mensuel de l'Alliance

Chloés French Café

Wednesday February 8th

Landmark Executive Center, 3883 Airway Dr.
Come Early (11:30) to avoid the rush.
Please call Christiane at 542-5411 by Monday
February 6th to confirm.

Causeries à Sebastopol

Lundi de 5pm à 6pm chez Berkeley Malm
Tel: 823-3794 or berkelea@sbcglobal.net

Causeries à Healdsburg

2e et 4e mercredi du mois
Please call 433-8074 for details

Cercle littéraire

Voici les trois premier romans que nous allons lire cette année:

- le 17 janvier - Soeurs Chocolat de Catherine Velle
- le 21 février - Au Bon Roman de Laurence Cossé
- Le 20 mars - Le garçon aux yeux gris de Gilles Perrault

Raymond Lemieux

Pour les enfants francophones — CNED offert par PAFEA

Représentantes locales:

- **Corinne Naro:** inkpainting2002@yahoo.com (Corinne est une de nos enseignantes)
- **Ghislaine Géry:** guilou@pacbell.net

PAFEA donne des cours de français aux *enfants francophones* ayant comme base pédagogique les cours du CNED (Organisme français de cours à distance). Les enfants bénéficiant de cet enseignement, avec seulement 4 heures par semaine, suivent le même niveau que les enfants scolarisés en France. Les cours de toutes les classes PAFEA sont enseignés par des instructeurs qualifiés de langue française.
Cette information vous est fournie à titre gracieux. Il n'y a aucun lien entre la PAFEA et l'AFSR.