



Alliance Française de Cairns

VOLUME 1, ISSUE 4

DECEMBER 2009

Welcome to the Alliance Française de Cairns.

This has been an exciting year for the Alliance Française in Cairns! From the moment we had the go ahead from the Fédération des Alliances Françaises in Australia, a lot of groundwork had to be done: getting all the paperwork organized and approved, raising interest in the community, bringing together a group of people dedicated to having a go at this exciting venture.

Then, at the urging of Bruno Duparc, Délégué Général des Alliances Française in Australia at the time, we started our French language classes. The big question was: Will anybody come?

9 months and 50 students later, we know we are on the right track!

We now have 4 levels and 2 very dedicated and passionate teachers, and many students are choosing to return term after term.

Our website, generously created by Ken Iversen, from Viking Bear Studio and sponsored by Rendez Vous Futé, is where you will find all the info on our events, classes, and more.

Our regular activities, Café Blah Blah, every Saturday mornings, and Pétanque sundays on the last Sunday of every month, attract various number of people regularly.

Learn French with the French

Below are the term dates for 2010. Each term is 8 weeks. Classes are for 2 hours, from 6.15 pm to 8.15 pm (*current students please note the new hours*).

Term 1— Week starting 8 February

Term 2—week starting 19 April

Term 3—Week starting 26 July

Term 4 - Week starting 11 October

Location: classes are held at:

Cairns State High School
Cnr Grafton & Upward Street
Cairns

Catherine Brewster has left us for Botswana, where she will be Director of Studies at the Alliance Française in Gabarone. Cécile and Margot will share the classes between themselves.

Both have extensive experience teaching French at various levels, and are eager to share their passion for the French language

Our Christmas Cruise on December 4th was fully booked and a great success.

So, the foundations are now set for us to surge ahead with more exciting activities in 2010.

I am extremely happy to announce that we will be part of the 2010 Touring French Film Festival. This is being organised by the Fédération des Alliances Françaises in Australia, with the support of the French cultural Attaché in Sydney. 4 French films not released in Australia will be shown over the week-end of 16,17 & 18 July. As this falls at the same time as our Bastille Day celebrations, this will definitely be "Le French week-end" in Cairns!

So write those dates in your diary!

Another big project is our library: we need a venue to keep our books, CD's and DVD's. Hopefully this will be possible this year.

We will also be bringing you French cooking classes, trivia nights, and much, much more.....

I wish you all a very Happy Christmas and a great New Year, and look forward to share many great moments with you in 2010.

Joyeux Noel et Bonne Année à tous!

Annette



Beginners 1 (total beginners) - Monday nights with Margot

Beginners 2 : Wednesday nights with Margot

Beginners 3: Tuesday nights with Cécile

Intermediates and Advanced: Thursday nights with Cécile.

Not sure of your level? Take our placement test on our website: www.afcairns.org.au

Cost:

New students: \$220 / 8 weeks + \$20 compulsory membership of the Alliance Française + cost of books

Continuing students: \$200 / 8 weeks

Need more information? all the details are on our website, where you can also download your Enrolment Form: www.afcairns.org.au

Or call the course coordinator, May Morin, on :
0488 756 550

INSIDE THIS ISSUE:

Welcome 1

Classes for next year 1

May's chicken liver paté recipe 2

A French Christmas in Cairns 2

Our activities in December / January 2

Annual General Meeting 2

Contact Details 2

Interested in contributing ?

We welcome contributions or suggestions for this newsletter.

Please email to:
info@afcairns.org.au



Contact Us

Tel:
0488 756 550

Email:
info@afcairns.org.au

Website:
www.afcairns.org.au



May's Chicken liver Pat recipe

Here is May's recipe for her very popular Chicken Liver Pate, which many have tried (and loved) during our Christmas Cruise.

Ingredients

500g chicken livers
6 rashers bacon, finely chopped
125g butter
1 large onion, finely sliced
2 cloves garlic
½ teaspoon mixed Italian herbs
1 bay leaf
Few sprigs of fresh thyme
1 red capsicum
½ cup cream
6 tablespoons of port, whisky, or brandy (or 2 tablespoons of each)
Salt & pepper
60g butter, extra
Extra bay leaves

Clean the livers and soak them in salted water for an hour. Drain.

Heat butter in pan, add finely sliced onion, capsicum, garlic, bacon, mixed herbs, thyme and bay leaf. Saute slowly until very tender but not brown. Add drained livers, simmer for 7 minutes or until cooked.

Put port (whisky or brandy), cream, salt and pepper in a pan. Stir to combine, bring to boil, simmer gently uncovered until sauce has reduced by half. Pour sauce over livers mixture and stir to combine. Let it cool down, then pour into blender, blend until smooth. Place in a bowl and refrigerate until firm.

Put extra butter in saucepan, melt over gentle heat until white sediment comes to top, skim off white sediment only. Arrange extra bay leaves on top of pate, pour the clarified butter over to cover top of pate, refrigerate until set.

Serve with biscuits or crusty bread.

What's happening in December January?

Café Blah Blah: will continue throughout December & January, except on Saturday 26 December.

Pétanque Sunday has stopped and will resume in March, after the wet season.

A French Christmas in Cairns:



Café Lumière will be closed on December 25 & 26 and January 1st.

C' Est Bon has a special Christmas menu—see : www.cestbon.com.au

The French Corner Café will be opened throughout the Christmas and New Year period. Check opening hours on : 4059 0455

Order your Bûche de Noel from The French Corner Café.

The Bûche de Noël (Christmas Log) is the traditional cake served at Christmas in France.

A Bûche de Noël (also known as a Yule log) had its origin almost 1000 years ago in Europe. It started as a pagan tradition celebrating the winter solstice, but Christians have continued it as a Christmas eve tradition that was thought to bring good luck and protect against evil in the coming year.

On Christmas eve, a family would burn the largest log they could find in their fireplace, using ambers from the prior year's log to help light it. It had to burn until the New Year to protect the family.

Order now on : 4059 0455



1 size serves 4 people and is \$45

Choice of Flavours: Chocolate, Grand Marnier or coffee.

Annual General Meeting of the Alliance Française de Cairns

Our AGM will be held on February 25th at 6pm at Cominos House (Greenslopes street).

We invite all our members to attend: this is an important opportunity to elect the committee members who will represent you and organise various events during the year.

If you are interested in joining our committee, or simply help with a specific project, please let Annette know on: info@afcairns.org.au