



The Christmas Fête

Christmas came early for children this year, at least for those who attended the Alliance Française d'Auckland Christmas Fête. All of them had evidently been very good, as they all got a present from Père Noël (who bore an uncanny resemblance to Dominique). Not a lump of coal to be seen!

Nor did the grown-ups miss out. For the Fête, held on Saturday the 12th December, two 'salles' were transformed into a market place; a half dozen stalls with an eclectic and interesting selection of wares on offer, from original design cards, to children's clothing, hand-painted porcelain, mosaic tableaux – and not forgetting John and Ben's famous Tui-feeders! The market was open not just to AFA members, but anyone on the look-out for quality,

hand-made original items. Preparations for the Fête started weeks before. Along with organising the whole event, the

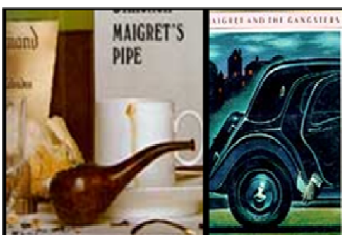


Alliance's Audrey Dobbie and Aude Shortland recruited a cheerful and hard-working team of helpers (Berthe, Rosemary, Emma, Florence, Sharonna, Mary, Elsa, Charlotte, Cecilia, Benedict, Brian and Gilbert), who, over several days, cooked up a delectable feast of

truffles, roses des sables, orangettes, cœurs à l'orange, croquants aux amandes, étoiles de Noël and *langues de chat* for sale on The Day (proceeds to the AFA).

Whilst adults were able to browse the stalls – the usual Saturday coffee was supplemented this time with a slice of yummy *bûche de Noël*, expertly served by Jennifer and Christopher – children were kept busy, with a Christmas-themed drawing competition. Winners were selected by popular vote (see page 2 for results). Following that, children were entertained in the Bibliothèque, with stories most charmingly read – in English or French, as befitted the audience – by Sigrid.

¹ see pages 8 and 9.



Investigate what's new in the library

Page 4



Christmas in France and the Thrashing Father

Page 8

Please Note: EFTPOS payments are now accepted at the Alliance Française d'Auckland



Mot de la Présidente

In 2009, we have been very fortunate to work with a committee with a wide range of practical skills who demonstrate commitment to the Alliance. It has been wonderful to know that there are people we can rely on to go the extra 'kilomètre'. I would like to particularly thank Ian Goodall for all the practical problems he solved, David Elliott for his ongoing work on the *Lettre du Mois*, Mary McKendrick, John Martins and Farrell Cleary for their consistent support, practical input and ideas.

I wish also to express special recognition for the two people in the office who cop all the problems. Merci mille fois Aude for all your work, often involving a huge number of hours spent at the Alliance, your eye for detail and your friendly smile. They are all appreciated. Audrey Boyer, our newest member of staff has also made her stamp, in particular recently, with the sweets and delicacies for the Marché de Noël. The library, which is in constant development, could not exist without long-term volunteers such as Michèle Buckland, Elisabeth Degremont and others more recently who keep it in running order, and are now planning improvements. Saturday morning 'petits déjeuners' are made more cheerful by the dedicated volunteers who serve the coffee, and others who help out with information and advice to newcomers. Our thanks go also to them.

Finally, the heart of the Alliance - our teachers. We are fortunate to have such a dedicated group of experienced teachers who so ably promote the language and culture of France. Merci à tous.

The Alliance Française d'Auckland wishes you all 'Joyeux Noël et Bonnes Vacances', and look forward to seeing you again in the New Year.

Rosemary Arnoux

Winners of the children's' Christmas drawing competition

Age category:

3-4years: Natasha Lioussé

5-6 years: Maria Lee

6+ years: Michele Bryan



Christmas Fête Stall-holders: Jan Robertson - botanical cards-original designs; Tania Pearse - sterling silver jewellery; Donna Hudson, 'Chouette' - designer clothing; Nelly Vanaud, 'La Libellule' - hand-painted porcelain; John and Ben - bird-feeders; Charlotte - T-shirts; Denise - jewellery, mosaics, beach accessories.



Les Nouvelles de l'Alliance Française d'Auckland

Contributors: Elisabeth Degremont. Translations: Rosemary Arnoux, Sophie Théophile. Photos: Audrey Dobbie, John Martins. Editor: David Elliott.



Alliance Calendar - Calendrier de l'Alliance

Event	Date	Time	Location
Petit Déjeuner (last one for 2009)	Saturday 19 December, 2009	10am to 12pm	AFA
Alliance Closed for 2009	From 19 December, 2009	Midday	
Alliance Opens	Monday 11 January, 2010		
Petit Déjeuner - first for 2010 - Galette des Rois	Saturday 16 January, 2010	10am to 12pm	AFA
Intensive classes	18 January to 29 January 2010	Contact AFA for details	AFA
Poetry for breakfast	Saturday 23 January	10am to 12pm	AFA
Term One starts	Tuesday 2 February 2010		

AFA = Alliance Française d'Auckland

The winners for the November 'Hidden Words' competition are:

- Pamela Martinez
- Paul Bond
- George Penlington
- Philip Allen
- Jackie Pahl
- Anna Duplex
- Pierre Spandre
- Martin Luk
- Anna Hickey

Each receives a movie double pass to

Le Premier jour du reste de ta vie

(The First Day of the Rest of Your Life)

-Thanks to Rialto Distribution-



Competitors enjoy the sun at the annual Waiheke petanque competition

Ciné Club

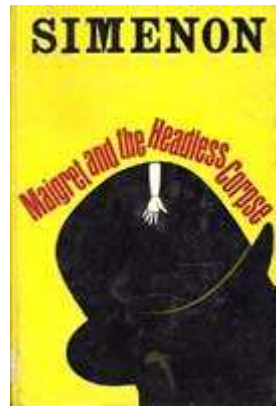
Next movie: Watch this space—next Ciné Club outing early next year.



A sneak preview of songs from the musical *Amour Fantastique* was performed live at the Alliance Française d'Auckland on Saturday 21 November.

Book Donations

Chris Spragg, who is not an Alliance member but has been involved in French all his life has recently donated a number of books to the Alliance Française library. Whilst most are emblematic of French fiction over the centuries, one set is of particular interest to some of our avid readers. This is the set of detective novels that you will now find in the library halfway down the shelves to the right on entering. There is even a clue on the shelf to guide you to them. So, hopefully you will find them easily and enjoy reading them.— *Rosemary Arnoux*

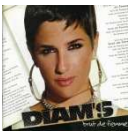


We would also like to thank the family of William Trussell for their kind donation of books (see obituary for William Trussell, page 7).

MUSIC

Paroles de clips No9 - Duos

Thirteen tracks, including Kamnouze, Jango Jack et Diam's 'Promise'



NEW - DVDs For Children:

- ◆ L'Apprenti Père Noël - Vol 1
- ◆ Iznogoud - Le Tapis magique
- ◆ La Reine Soleil
- ◆ Asterix et les Vikings
- ◆ Aglae et Sidonie

NEW DVD TITLES:

	Title	Year	Genre	Audio	Subtitles	Director	Cast
	<i>Bienvenue chez les Ch'tis Édition préch'tisge</i> 2DVD	2008	Comedy	French	French (for the deaf), English, Ch'timi	Dany Boon	Kad Merad♦Dany Boon♦Zoé Félix
	<i>The Pact of Silence (Le Pacte du silence)</i>	2003	Drama	French, Italian, Spanish, Russian	English (plus 21 others). No French subtitles.	Graham Guit	Gérard Depardieu♦Élodie Bouchez
	<i>L'Enfer (Hell)</i>	2005	Drama	French	English	Danis Tanovic	Emmanuelle Béart♦Karin Viard♦Marie Gillain
	<i>Home</i>	2009	Documentary	French	None	Yann Arthus-Bertrand	The World

Le Prix Fémina

Des recherches faites par Elisabeth Degremont

Le prix *Fémina* est un prix littéraire français, créé en 1904 par vingt-deux collaboratrices du magazine *La Vie heureuse* soutenu aussi par le magazine *Femina*, sous la direction de la poétesse Anna de Noailles afin de constituer une alternative au prix *Goncourt* qui consacrait *de facto* des hommes. Le prix est attribué chaque année par un jury exclusivement féminin, le premier mercredi de novembre à l'hôtel de Crillon, Paris. Il récompense chaque année la meilleure œuvre française écrite en prose, ou en poésie.

Le prix qui s'appelle à ses débuts *prix Vie heureuse*, est décerné pour la première fois par un jury de vingt femmes (deux fois plus que les hommes, membres du jury du prix *Goncourt*). Dans les années 1920, il s'appellera ensuite *prix Femina*, du nom du magazine créé par Pierre Lafitte et le jury passera à douze membres. Edmée Frisch de Fels, Duchesse de La Rochefoucauld qui a, durant des décennies, reçu le Tout-Paris des lettres et de la pensée dans les salons de son hôtel particulier, 8 place des États-Unis, réputé être l'antichambre de l'Académie française, fut pendant des années présidente du jury du prix *Femina*.

Non doté financièrement, mais très vendeur - il peut faire vendre de 100.000 à 250.000 exemplaires du livre élu - le *Fémina* est proclamé généralement le premier mercredi de novembre, à l'Hôtel Crillon de Paris, quelques jours avant le Prix Goncourt. On note qu'il n'a pas été attribué pendant les deux guerres mondiales. La compétition étant grande pour l'annonce des résultats entre les jurys du *Femina* et du *Goncourt*, un accord pour une alternance a donc eu lieu.

...à la Bibliothèque de l' Alliance

1967 : **Claire Etcherelli** *Élise ou la Vraie Vie*. Denoël.

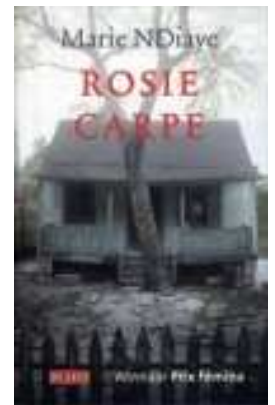
1993 : **Marc Lambron** *L'Oeil du silence*. Grasset.

1994 : **Olivier Rolin** *Port Soudan*. Seuil.

1995 : **Emmanuel Carrère** *La Classe de neige*. POL.

2001 : **Marie Ndiaye**¹ *Rosie Carpe*. Minuit.

2004 : **Jean-Paul Dubois** *Une vie française*. L'Olivier.



¹ voir la page suivante pour les dernières infos sur cette écrivaine.

Le Prix Fémina

The *Fémina Prize* is a French literary prize set up in 1904 by twenty-two contributors to the magazine *La Vie heureuse* and the magazine *Femina*, under the auspices of the poet Anna de Noailles to provide an alternative to the *Goncourt* prize which was really a prize for male writers. This prize is awarded each year on the first Wednesday in November at the Crillon Hotel in Paris, by a jury composed solely of women. Each year, it rewards the best French work written in prose or poetry.

This prize, originally called the *Happy Life*, was awarded for the first time by a jury of twenty women (twice as many as the male members of the Prix Goncourt jury). Later, in the 1920s, it was renamed the *Fémina*, from the title of the magazine created by Pierre Lafitte, and the jury expanded to twelve members. Edmée Frisch de Fels, Duchess of La Rochefoucauld, who for many years welcomed the elite writers and thinkers in the rooms of her private hotel, 8 Place des États-Unis, held to be the antechamber of the *Académie française*, was for many years President of the *Fémina Prize* jury.

There is no money prize, but it is worth a lot as it can mean that 100,000 to 250,000 copies of the winning book are sold. The *Fémina* prize is usually announced on the first Wednesday in November, at the Hôtel Crillon de Paris, several days before the Prix Goncourt. It should be noted that it was not awarded during the two World Wars. As there was a lot of competition between the jury of the *Fémina* and the *Goncourt* relative to the announcing of the results, an agreement was made to alternate them.

Le Prix Interallié

Ce prix, décerné chaque année depuis 1930, récompense un roman écrit par un journaliste.

Il a été fondé le 3 décembre 1930 par une trentaine de journalistes désœuvrés, qui déjeunèrent au *Cercle de l'Union interalliée*, à Paris, en attendant les délibérations des dames du *Femina*. Pour passer le temps ils décidèrent de créer ce prix littéraire qui consacrerait un roman d'un de leurs confrères. Ce premier fut *La Voie royale* d'André Malraux, publié par Bernard Grasset. Ce qui n'était au départ qu'un jeu, l'éditeur décida désormais d'exploiter.

Le jury actuel est composé de dix journalistes - masculins - auxquels se joint le lauréat de l'année précédente. Le Prix est remis au début du mois de novembre, après le prix *Goncourt*, au restaurant parisien *Lasserre*. Uniquement honorifique, et bien qu'il fasse sans aucun doute grimper les ventes, ce prix ne s'accompagne d'aucune récompense pécuniaire.

...à la Bibliothèque de l' Alliance

1930 : **André Malraux** *La Voie royale*. Grasset.

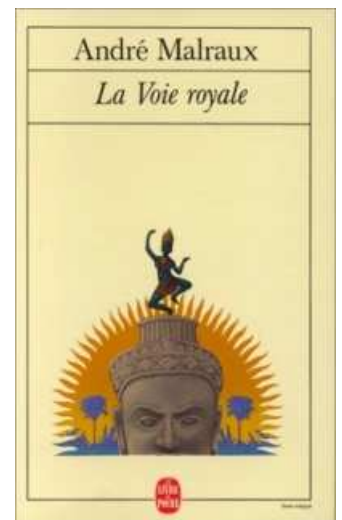
1991 : **Sébastien Japrisot** *Un long dimanche de fiançailles*. Denoël.

2001 : **Stéphane Denis** *Sisters*. Fayard

2005 : **Michel Houellebecq** *La possibilité d'une île*. Fayard

Le Prix Femina, <http://www.republique-des-lettres.fr/10561-prix-femina.php>

Le prix Interallié, <http://www.republique-des-lettres.fr/10562-prix-interallie.php>



The 'Interallié' Prize

This prize, awarded annually since 1930, honours a novel written by a journalist. It was set up on the 3rd of December 1930 when thirty or so journalists, at a loose end, were having lunch at the *Cercle de l'Union interalliée* in Paris, whilst awaiting the results of the *Femina*. As a way of passing the time, they decided to create this literary prize which would give recognition to a novel by one of their own. The first was *La Voie royale* by André Malraux, published by Bernard Grasset. What began as a game, the editor decided to exploit.

The current jury is made up of ten male journalists, plus the winner from the previous year. The Prize is awarded at the beginning of November, after the Goncourt Prize, at the French restaurant *Lasserre*. Although it undoubtedly raises sales, this honorary title does not include any money.



Marie Ndiaye was awarded this year's Prix Goncourt, 2 November at 12:45 at the Drouant restaurant, Paris. She is distinguished by being only the tenth female ever to receive the prize and the first this century. The book is *Trois femmes puissantes*.

William Trussell 1920—2009 *In memoriam*

With the passing of Bill Trussell in July, French musical culture lost one of its most eloquent advocates in New Zealand.

Bill graduated in music from Canterbury University. In the early 1950s he received a French government scholarship to study piano in France.

At the Paris Conservatoire, Bill was taught piano by Marcel Ciampi and composition by Arthur Honneger. He stayed on for several years after the scholarship expired, supporting himself through his music. He played regularly at the New Zealand Embassy in Paris. As a pianist, Bill was a specialist in French music, interpreting composers such as César Franck, Debussy, Ravel and Fauré.

While living in France Bill met the renowned Catalan cellist, Pau (Pablo) Casals. Through Casals, he became involved with the community of Spaniards living in exile in France after the Spanish Civil War. Bill provided practical help and even went on clandestine missions into Franco's Spain¹.

After returning to New Zealand, Bill taught Spanish and French literature to several generations of students at the Ardmore and Auckland Teachers' Training Colleges. After retiring, Bill continued to teach piano and to play for appreciative audiences.

- Farrell Cleary—with thanks for contributions from Bill's partner, Riemke Ensing, and his son Denys.

¹See the recently published *Kiwi Companeros: New Zealand in the Spanish Civil War* (Canterbury University Press, ed. Mark Derby).



Trussell family collection



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Noël en France

En France, Noël c'est le moment de la générosité, des réunions de famille, des cadeaux, de la Messe de minuit et du Réveillon de Noël. Les enfants mettent leurs chaussures devant la cheminée dans l'espoir que le Père Noël (ou Papa Noël) voudra bien les remplir de cadeaux. Des bonbons, des fruits, des noix, ainsi que de petits jouets sont suspendus au sapin.

Les enfants désobéissants, en particulier ceux qui ont la « malchance » de vivre dans l'Est de la France, auront déjà reçu ce qu'ils méritaient le jour de la Saint Nicolas (le 6 décembre) : le Père Fouettard accompagne en effet Saint Nicolas pendant sa tournée, dans un duo comique où il joue le rôle du méchant policier, et il distribue des morceaux de charbon et/ou des coups de fouet aux vilains garnements, tandis que Saint Nicolas offre des cadeaux aux enfants sages.

Les enfants seront cependant contents de savoir qu'en 1962, le Père Noël a réussi à influencer le Parlement français pour faire passer une loi encore en vigueur aujourd'hui. Cette loi stipule que tous les enfants qui envoient une lettre au Père Noël doivent recevoir une réponse par carte postale. Quand une classe entière envoie une lettre, le Père Noël répond personnellement à chaque élève. (Pour être à la page, les e-mails sont maintenant aussi acceptés, mais les réponses se font alors également par courrier électronique - www.laposte.fr/pere-noel).

En général, on fête Noël le 25 décembre, qui est un jour férié. Dans certaines régions, c'est la Fête des Rois qui est considérée comme l'un des moments les plus importants des Fêtes de Noël. À

Lyon, le 8 décembre, on célèbre la Fête des lumières, durant laquelle les Lyonnais font hommage à la Vierge Marie en mettant des bougies à leurs fenêtres pour illuminer la ville.

Le Réveillon

Même si de moins en moins de Français assistent à la Messe de Minuit la veille de Noël, ce jour



reste important pour beaucoup de familles. La messe est suivie d'un grand dîner festif, qu'on appelle le Réveillon (du verbe « réveiller »). Le Réveillon symbolise à l'origine « l'éveil » ou la naissance du Christ, et s'avère aussi être le haut point culinaire de cette saison. Il est fêté à la maison, ou dans un restaurant ou un café, qui reste ouvert toute la nuit. Chaque région possède son menu traditionnel, qui comprend des plats comme la dinde, l'oie, le poulet, ainsi que le boudin blanc (un peu comme le « white pudding » anglais).

Il existe aussi, bien sûr, des desserts traditionnels :

La bûche de Noël est un gâteau en forme de bûche, confectionné avec du chocolat et des châtaignes. Elle représente la bûche de bois spéciale que l'on brûle dans le Périgord entre la Veille de Noël et le Jour de l'An, en souvenir d'une fête païenne.

Dans le Sud de la France, on partage le pain calendeau avec un pauvre.

La [galette des Rois](#) (Épiphanie) est un gâteau rond que l'on coupe en tranches et que l'on distribue en suivant les indications d'un enfant (appelé « le petit roi » ou « l'enfant soleil »), caché sous la table. La personne qui trouve la fève est déclarée Roi ou Reine et doit choisir son ou sa partenaire.

Les décorations

Le sapin de Noël est la décoration principale dans les maisons, les rues, les magasins, les bureaux et dans les usines. Il est apparu en Alsace au quatorzième siècle, décoré de pommes, de fleurs en papier et de rubans, et s'est répandu dans le reste de la France in 1837.

La plus célèbre décoration française est la crèche remplie de santons, qu'on voit dans les églises, ainsi que dans beaucoup de maisons. Des crèches vivantes mettant en scène la Naissance du Christ, et interprétées par des acteurs ou par des marionnettes, sont organisées partout pour transmettre les grands principes du Christianisme et l'origine de la célébration de Noël. Pendant les Fêtes de Noël, on suspend aussi du gui au dessus des portes afin de porter bonheur pour l'année à venir.

Après le Réveillon, la coutume veut qu'on laisse brûler une chandelle au cas où la Vierge Marie passerait.

Christmas in France

Christmas in France is a time marked by generosity, family reunions, presents and the Midnight Mass as well as the 'Night before Christmas'. Children put their shoes in front of the chimney hoping that Father Christmas will fill them with presents. Sweets, fruit, nuts, as well as little toys are hung on the tree.

Naughty children, especially those with the misfortune to live in eastern regions of France will have already received their come-uppance, on St. Nicholas' Day (6th December). *Le Père Fouettard* ('Thrashing Father') is a character who performs the Bad Cop in a double act with St. Nicholas on his rounds, dispensing lumps of coal and/or floggings to the miscreants while St. Nick gives gifts to the well-behaved.

Children will be cheered, however, that, in 1962, Father Christmas managed to exert his influence on the French parliament and had a law passed that continues to this day. It decrees that those who send a letter to Father Christmas would receive a postcard in reply. When a whole class sends a letter, each student is responded to personally. (In keeping with the times, emails are accepted, but replies are electronic only - www.laposte.fr/pere-noel).

Christmas is usually celebrated on the 25th of December, which is a public holiday. In some provinces *la Fête des Rois* is one of the most important parts of the Christmas celebrations. In Lyon, the 8th of December is the celebration of the Feast of Lights when the people of Lyon pay their

respects to the Virgin Mary by putting candles in their windows to light up the town.

Le Réveillon

Even if fewer French people attend the Midnight Mass on Christmas Eve, this day is still important for many families. The Mass is followed by a big feast called the *Réveillon* (from the



verb to wake up or revive). The *Réveillon* symbolises the symbolic awakening to the deeper sense of the birth of Christ and is also the culinary high point of this season, celebrated either at home or else in a restaurant or café which stays open all night. Each region holds onto its traditional menu, with dishes such as turkey, goose, chicken as well as *boudin blanc* (a bit like the English 'white pudding').

There are, of course, also traditional desserts:

La bûche de Noël (Yule log) – A cake in the form of a log, made of chocolate and chestnuts. It represents the special wooden log burned in the Périgord from

Christmas Eve until New Year's Day, which is a reminder of a Gallic pagan celebration—the *calendeau* bread from the south of France, some of which was offered to a poor person.

La Galette des Rois (Epiphany) – a round cake that is cut in slices and handed out according to the choices of a child (known as the 'Little King' or 'Sun Child') hidden under the table. He, or she, who finds the 'favour' will be the King or Queen, and will choose his/her partner.

Decorations

The Christmas tree is the main decoration in households, streets, shops, and offices, as well as factories. It first appeared in Alsace, in the fourteenth century, decorated with apples, paper flowers and ribbons. It became widely known in France in 1837. The most well-known French celebration is the cradle full of *santons*, seen both in churches and in many houses. Living *crèches* with acted scenes, or puppet scenes, based on the Nativity of Christ are to be found everywhere, to transmit the main ideas of Christianity and the Christmas celebration. During the festive season, mistletoe is hung above doors to bring good luck for the year to come.

Once the *Réveillon* is over, custom requires that a candle be left burning in case the Virgin Mary should pass by.



Quelques nouveautés du dictionnaires

Le Petit Robert:

blogospère *nf.* Ensemble de blogs ou l'ensemble de ses rédacteurs. On utilise aussi les termes *une blogobulle, une carnetospère* ou *la blogeoisie*.

haka *nm.* Danse rituelle du peuple Maori, interprétée à l'occasion de cérémonies, de fêtes de bienvenue ou avant de partir à la guerre. Cette danse est devenue célèbre grâce à l'équipe néo-zélandaise de rugby, les All Blacks.

chichon *nm.* Diminutif argotique du haschisch.

Petit Larousse 2009:

téléassistance *nf.* Système de télécommunication permettant une assistance à distance.

écoparticipation *nf.* Contribution obligatoire lorsqu'un consommateur achète un nouvel appareil électrique. Son montant correspond aux coûts de la collecte et du traitement du produit lorsqu'il sera hors d'usage et est affiché et distinct du prix du produit.

biopiraterie *nf.* Appropriation du vivant et la limitation de son exploitation par le dépôt de brevets sur les gènes, sur le génome humain, les plantes ou tout ce qui est vivant.



Zach , Ben, Sam, Hannah and Lily from Charlotte's children's

Remerciements de la part d'Amuse-gueule

L'équipe d'Amuse-gueule tient à remercier toutes les personnes de l'Alliance Française pour leurs dons pour le festival de Grey Lynn. Grâce à vous, nous allons pouvoir faire d'autres émissions. Bonnes Fêtes, de la part de toute l'équipe d'Amuse-gueule.- *Charlotte*

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Galette des Rois

Préparation : 15 min

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- 1 œuf
- 50 g de beurre mou
- quelques gouttes d'extrait d'amande amère
- 1 jaune d'œuf pour dorer
- 1 fève !



Préparation :

Disposer une pâte dans un moule à tarte, la piquer avec une fourchette. Mélanger dans un saladier tous les ingrédients (poudre d'amande, sucre, œuf, beurre mou, extrait d'amande amère). Etaler le contenu du saladier sur la pâte, y mettre la fève (sur un bord, pour minimiser les chances de tomber dessus en coupant la galette!). Refermer la galette avec la 2ème pâte, et bien coller les bords. Dessiner au couteau dessus et dorer au jaune d'œuf (dilué dans un peu d'eau). Percer le dessus de petits trous pour laisser l'air s'échapper, sinon elle risque de gonfler et de se dessécher. Enfourner à 210°C pendant 30 min environ (surveiller la cuisson dès 25 min, mais ne pas hésiter à laisser jusqu'à 40 min si nécessaire).



Une fève

Torchon
french crêperie
Soiree raclette every thursday

Elliott stables
39 Elliott street, Auckland city
tel; 09 368 7917

 **French restaurants**
Friendly atmosphere !

PASTIS

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Apéritif en Musique - with piano accordéon
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Saturday mornings = 'Petit déjeuner'

From 10.00 to midday - coffee and patisseries \$2.00

Office now open Saturday mornings for course enquiries and registration.

Note: First *Petit déjeuner* for 2010 is 16 January (with *Galette des Rois*).



Intensive Conversation Courses Enrol for 1 week or 2 weeks



Beginner, Intermediate and Advanced levels.

Improve your listening and speaking skills quickly.

Become more confident and have fun speaking
French!

Choose a 10 or 20 hour course

From 18.01.2010 to 22.01.2010

OR/AND

From 25.01.2010 to 29.01.2010

1 week / 5 sessions of 2h00, \$155.00
2 weeks / 10 sessions of 2h00, \$310.00
10.00am to 12.00pm or 6.00pm to 8.00pm

Better pronunciation, better communication!

Join our mum's coffee group

If you have a baby or a toddler, why not come along*, meet other mums and speak French? You'll need a good level of fluency but it's very informal. Just turn up every day, grab a coffee and have a chat. Bring a couple of toys if you can, to keep your little one entertained and to share.



\$2 contribution each session for coffee, tea and biscuits.

***Next date:** Restarts February 2010 Details available from Alliance Française d'Auckland in the New Year.

SPEAK FRENCH WITH US! WE OFFER COURSES AT ALL LEVELS:

Bébés - Enfants
Adultes - Adolescents

Cours Particuliers
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Babies - Children
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COURS À TOUS NIVEAUX
APPRENEZ À PARLER FRANÇAIS AVEC NOUS !