

Concours Oral 2009

Every year, in August, hundreds of Auckland high-school French language students from years 11, 12, and 13 descend on the Arts Department at the University of Auckland and are put through their paces in a national French-speaking competition, the ‘Concours Oral’.

The result, to the casual onlooker is chaos, as 200 students, times three tests, means 600 encounters, and the use of twenty examination rooms, on different floors, creates a great flurry of activity as the excited participants collect, disperse, and are directed up and down the stairs, and back and forth along the corridors. However, this is an annual event and our President, Dr. Arnoux, has run this competition for a number of years so, thanks to the considerable work put in by the administrative staff of the Alliance Française d’Auckland, and with the support of all the volunteers on the day, somehow the milling about is organised and purposeful!



At the local level, the Concours Oral consists of two rounds of three separate oral tests; dictation, listening comprehension, and a presentation-discussion, with prizes for the top three winners at each level. The top two Year 12 winners
(Continued on page 8)



Proust wins the Prix Goncourt - from his bed

Page 4



Sweet Life: ‘Coussins’ of Lyon

Page 6

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



Le Mot de la Présidente – Octobre 2009

The end of the third semester is upon us, but the learning continues at the Alliance! The one week option for the Intensive Classes which proved popular at the last break, is once again available. In addition, we have introduced preparatory classes for school students planning to sit NCEA French. The classes are designed with the new 2009 examination format in mind. Compared to previous years, the new French examination rates communication skills more highly; questions will test comprehension at a deeper level. The one-week courses cover the whole curriculum. Past examination papers will be studied in the framework of the new format, and students will be shown how answers may be formulated, how they will be assessed and what will help them get the best mark. This is supplemented with personalised grammar tuition, and pronunciation and listening exercises. At the end of the Intensive Class, the students will be armed with a good individual assessment of what they will need to keep improving and how to prepare themselves for THE day.

New in the Library!

From Jacques Demy:

- ◆ *The Umbrellas of Cherbourg (Les parapluies de Cherbourg)* - Catherine Deneuve's big break and unforgettable score by Michel Legrand.
- ◆ *The Young Girls of Rochefort (Les demoiselles de Rochefort)* - Deneuve and real-life sister Françoise Dorleac with a unique take on the musical genre
- ◆ *Donkey Skin (Peau d'âne)*

From Louis Malle: *Au Revoir les enfants*

...and a music CD: Carla Bruni, *Quelqu'un m'a dit*.



Bonjour à toutes et à tous,

L'équipe d'Amuse-Gueule, le programme radiophonique hebdomadaire en français sur 104.6 FM, fait appel à votre générosité! Nous voudrions avoir un stand au prochain festival de Grey Lynn (qui se tiendra le samedi 28 novembre) afin de collecter des fonds pour pouvoir émettre et célébrer notre 10ème anniversaire. Nous recherchons des vêtements, livres, cd, dvd et bric-à-brac. Vous pouvez déposer vos dons à l'Alliance Française des maintenant.

Merci!

L'équipe d'Amuse-Gueule.

PS: ce qui ne sera pas vendu sera donné aux différents « opshops » d'Auckland.



Pay for your term four tuition fees before **Friday 9 October** and be in the draw to win a bottle of **Champagne!**

Nous souhaitons à William Cairns, membre et étudiant à l'Alliance, nos meilleurs vœux de succès pour les élections pour « the Auckland Energy Consumer Trust Board » qui aura lieu le 15 octobre.

L'Équipe des Nouvelles



Les Nouvelles de l'Alliance Française d'Auckland

Contributors: Mary McKendrick, Elisabeth Degremont, Marie Jordan, John Martins (photos) . Translations: Rosemary Arnoux, Gilbert Barruel, . Editor: David Elliott.



Alliance Calendar - Calendrier de l'Alliance

Event	Date	Time	Location
Mums' Coffee Group - Note: New Venue.	Friday 9 October	1:30 to 2:30	New Venue Contact AFA for details
Start of Term 4.	Monday 12 October		AFA
Concours Oral prize-giving ceremony	Friday 16 October	5:00pm	AFA
DELFD/DALF examinations (NB: No Petit Déjeuner this Saturday.)	Saturday 17 October	Contact Aude at the Alliance for details	AFA
Ciné Club: <i>L'Emmerdeur.</i>	Monday 19 October	8:30pm	Bridgeway Cinema
Les Trappeurs tramping club (see www.lestrempeurs.blogspot.com).	Sunday 1 November	10:00am	Rendezvous: parking area by the North Piha Surf Club.
Waiheke Pétanque Tournament. Contact Aude at the AFA for details	Sunday 1 November	10:00am	Oneroa Beach, Waiheke

AFA = Alliance Française d'Auckland

★ Ciné Club ★

AFA members - come along to the **Bridgeway Cinema** and take advantage of the special price of \$7.50* per person! Afterwards, enjoy a drink and share your thoughts about the film at Sausalito next door.

Next movie: **L'EMMERDEUR**

Date: **Monday 19 October.**

*On presentation of your current membership card.



Congratulations to the Winners of the AFA 'L'Emmerdeur' Find the Hidden Word Competition!

The first four correct entries were received from:

Pamela Martinez
Dennis Scott
Justine Wheatley
Karen Aw Yong

Each received two free passes to the movie *L'Emmerdeur*

Petanque - Waiheke

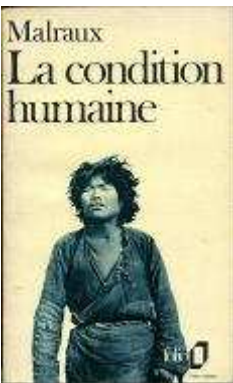
Join the Waiheke French Club and the North Shore Alliance Française for the **2009 Coq Kiwi Cup petanque tournament**, to be held on Sunday 1 November on **Oneroa Beach, Waiheke**, at **10.00am**. Bring a picnic lunch, and petanque balls, please!

There will be cars waiting at the Matiatia wharf to meet the 9.00am ferry for those who don't want to walk to the beach...

...and of course, we expect Waiheke's famous sunshine!

Le Prix Goncourt

Par *Mary McKendrick et Elisabeth Degrement*



C'est, de nouveau, ce moment-là de l'année en France: l'attente de la décision publique, des gagnants des prix littéraires français. Le public, ainsi que le monde littéraire, attend surtout de connaître le gagnant du Prix Goncourt, la récompense la plus prestigieuse. L'anticipation monte, ainsi que la conjecture, et les critiques se préparent à nous faire entendre leur approbation ou leur désapprobation quant aux décisions des juges: Les catégories comprennent le Prix de la Nouvelle, de la Poésie, de la Biographie, ainsi que le Prix du Récit et celui de la Jeunesse.

Le Prix Goncourt, créé en 1925, selon le testament de l'historien écrivain Edmond de Goncourt en mémoire de son frère Jules, récompense, chaque année, « le meilleur ouvrage d'imagination en prose, paru dans l'année » ce qui s'avère être presque exclusivement un roman d'auteur français. Le but de l'Académie Goncourt est « d'encourager les lettres, d'assurer la vie matérielle à un certain nombre d'écrivains et de renforcer leurs rapports de confraternité ».

Depuis 1903, le lauréat reçoit un chèque de 50 francs. Aujourd'hui, du fait de l'inflation, ce n'est plus qu'un prix symbolique - actualisé à 10 euros - mais le prestige du Prix est tel qu'il provoque une immense augmentation d'achats du livre primé - de 300.000 à un million d'exemplaires - et assure immédiatement la notoriété de son auteur.

Le prix est attribué début novembre, et ne peut être décerné qu'une seule fois au même écrivain. À une exception près : Romain Gary qui l'a reçu en 1956 pour son roman *les Racines du ciel*, puis en 1975, sous le pseudonyme d'Émile Ajar, pour *La Vie devant soi*.

Le jury est composé de dix membres, et en février 2008 les jurés du Goncourt ont modifié certaines règles: ils ont en effet décidé à l'unanimité qu'il était incompatible d'être à la fois juré et rémunéré par une maison d'édition. En marge du Prix Goncourt, l'Académie décerne en outre les Prix Goncourt de la Poésie, de la Nouvelle, de la Biographie, de la Jeunesse et du Premier Roman.

Le Prix Goncourt

In France it's that time of the year again: the wait for the public announcement of the winners of the annual French literary prizes. The public and the literary world wait, particularly, to know the winner of the 'Prix Goncourt', the most prestigious of almost sixty recognised prizes. Anticipation and speculation mount and the critics are ready to give their approval or disapproval of the judges' choices. Categories include *le Prix de la Nouvelle, de la Poésie, de la Biographie, du Récit, and le Prix Jeunesse*.

Le Prix Goncourt was set up in 1925 in accordance with the will of the historian and writer, Edmond de Goncourt, in memory of his brother Jules. Each year this prize rewards 'the best work of fiction prose which has appeared during

(Continued on page 5)

...à la Bibliothèque de l' Alliance

1919 : **Marcel Proust** *A l'ombre des jeunes filles en fleur* Gallimard

1933 : **André Malraux** *La Condition humaine* Gallimard

1938 : **Henri Troyat** *L'Araigne* Plon

1957 : **Roger Vailland** *La Loi* Gallimard

1959 : **André Schwartz-Bart** *Le dernier des Justes* Seuil

1983 : **Frédéric Tristan** *Les Égarés* Baland. •

1984 : **Marguerite Duras** *L'Amant* Minuit. •

1985 : **Yann Queffélec** *Les Noces barbares* Gallimard. •

1986 : **Michel Host** *Valet de nuit* Grasset.

1993 : **Amin Maalouf** *Le Rocher de Tanios* Grasset

1995 : **Andrei Makine** *Le Testament français* Mercure de France.

1999 : **Jean Echenoz** *Je m'en vais* Minuit. •

2000 : **Jean-Jacques Schuhl** *Ingrid Caven* Gallimard. •

2001 : **Jean-Christophe Rufin** *Rouge Brésil* Gallimard.

Le Prix Renaudot

En 1925, dix journalistes et critiques littéraires qui attendaient la proclamation faite par le Président de l'Académie, ont créé, Le Prix Renaudot. Sans dotation, il se veut une sorte d'anti-Goncourt et porte le nom de Théophraste Renaudot, fondateur de la première *Gazette de France* sous Louis XIII. Aujourd'hui, indissociable du Prix Goncourt, le Prix Renaudot récompense, le même jour que le Goncourt, un roman ou récit de ton et style nouveau, attribué uniquement à un auteur n'ayant pas obtenu d'autres prix littéraires au cours des années précédentes. Sans être formellement lié au Prix Goncourt, l'on considère que le Prix Renaudot joue un rôle complémentaire au Prix Goncourt dont il corrige ce que certains estiment de mauvais choix ou des injustices.

Le prix Goncourt <http://www.republique-des-lettres.fr/10545-prix-goncourt.php>

Le Prix Renaudot <http://www.republique-des-lettres.fr/10549-prix-renaudot.php>

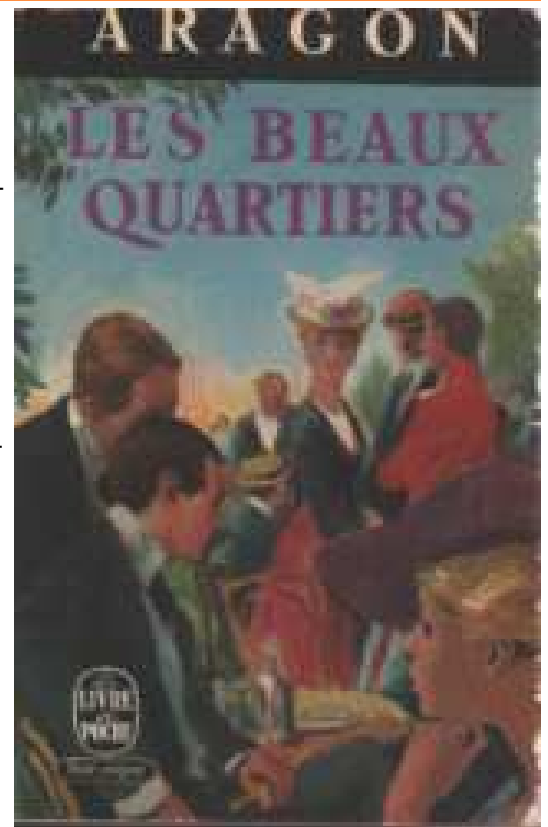
...à la Bibliothèque de l' Alliance

1932 : **Louis-Ferdinand Céline** *Voyage au bout de la nuit* Denoël.

1936 : **Louis Aragon** *Les Beaux Quartiers* Denoël

1944 : **Roger Peyrefitte** *Les Amitiés particulières* La Table ronde

2004 : **Irène Némirovsky** *Suite française* Denoël



Le Prix Goncourt (Continued from page 4)

the year', which is almost exclusively a novel by a French author. The aim of the Goncourt Academy is 'to encourage literature, to ensure some material gain for a number of writers and to strengthen their relationship, one with the other'.

Since 1903, the winner of the Prix Goncourt has received a cheque for 50 Francs. Today, thanks to inflation, it is no more than a symbolic gesture, worth about 10 Euros, but the prestige attached to the prize is such that it results in a huge increase in the sales of the winning book - 300,000 to 1.000.000 copies - and immediately ensures the fame of the author. The prize, awarded at the beginning of November, can be given only once to any author. There has been only one exception; Romain Gary, who received it in 1956 for his novel *Les Racines du ciel* and in 1975, under the pseudonym Emile Ajar, for *La Vie devant soi*.

The jury has ten members and from February 2008 the jurors have modified some of the rules. They made a unanimous decision that being a juror and having any remuneration from a publishing firm would be unacceptable.

Le Prix Renaudot

In 1925, ten journalists and literary critics, while waiting for the announcement by the President of the Academy, created the Prix Renaudot. With no prize money attached, it aims to be a sort of anti-Goncourt and is named after Theophraste Renaudot, the founder of the first *Gazette de France* in Louis XIII's reign. Now inseparable from the Prix Goncourt, the Prix Renaudot gives an award, on the same day, to a novel or piece of writing in a new style and form, and attributed to an author who has not already received other literary prizes during recent years. Though not directly linked to the Prix Goncourt, it is accepted that the Prix Renaudot plays a complementary role as it corrects any perceived bad choices or injustices of the Goncourt.

Les Bonbons français, c'est si bon!

Par Mary McKendrick

La grande majorité de ceux qui visitent la France aiment vivre l'histoire et la culture françaises. La première est facilement accessible dans la plupart des villes, petites ou grandes, - châteaux, cathédrales, bâtiments médiévaux, présentations de son et lumière, ainsi que des objets impressionnants dans d'innombrables musées.

Quant à la deuxième, la culture française, comprend les arts, le vin et la nourriture/les mets. La cuisine française est connue partout dans le

monde et il existe une quantité sans fin de livres, de programmes, ainsi que des informations trouvables sur internet en ce qui concerne les recettes et leurs ingrédients. Des tours s'arrangent pour couvrir, ou pour inclure, des spécialités régionales en passant des additions récentes telles que le caviar d'escargot aux plats irréductibles tels que le Bœuf Bourguignon et le Coq au Vin.

Pourtant, à ce que je sache, personne n'a vraiment parlé des bonbons français, ou confiseries. Ceci en

dépit du fait que beaucoup de villes françaises sont très fières de leurs bonbons du coin, en passant du nougat de Montélimar, fabriqué du miel local de lavande, jusqu'aux 'Fossiers' roses de Reims, moins connus, une friandise qui s'améliore si on la trempe dans du champagne. L'on dit que ces petits biscuits rose (qu'on trouve chez *C'est Fromage* à Auckland) ont été inventés au dix-septième siècle et,



quand on a découvert qu'ils avaient un goût encore meilleur quand on les laissait au four jusqu'à devenir croquants, le 'biscuit' est né. Les touristes gourmands pourraient planifier un itinéraire 'chemin du sucre' à travers les villes du pays intérieur français, et continuer jusqu'en Corse à la recherche des spécialités du coin, bien que les villes de la côte aient rarement un bonbon local. Peut-être bien que leurs habitants n'avaient pas besoin d'une dose de sucre après leur poisson frais !

Les ingrédients des bonbons varient, à l'exception du sucre ou du miel. En Corse, bon nombre des recettes locales utilisent la farine de châtaignes et en particulier, le bonbon, Faliculli, se fait cuire au four sur des feuilles de châtaignes. Au-Puy-en-Velay, en Auvergne, leurs bonbons se font à base de lentilles vertes, qui se trouvent à

longueur d'année et, bien sûr, sont exhibés au mois d'août, pendant le Festival de Lentilles vertes.

Le goût d'amande imprègne la plupart de ces bonbons, mais il se cache sous des formes diverses.

Lyons a ses 'Coussins', des bonbons durs bleu pâle remplis de pâte d'amande. Le nom décrit, en fait, la forme du bonbon qui ressemble à celle d'un coussin, afin de rendre honneur à l'industrie de la soie qui a fleuri à Lyons, ou bien pour commémorer la fin de la Peste – selon la personne à qui on parle ! Vichy a ses lozanges, autrefois tenus d'avoir des qualités médicinales et de contenir des extraits des eaux minérales de la région. De nos jours, au goût d'anise, de menthe ou de citron, ils

(Suite à la page 8)

Les Bonbons français (oh so good!)

By Mary McKendrick

Most visitors to France go to experience French history and culture. The former is easily accessible in most towns, large or small - chateaux, cathedrals, medieval buildings, *son et lumière* presentations, and impressive memorabilia in ump-teen museums.

The latter, French culture, includes the arts, wine and food. French cuisine is world renowned and there is an endless variety of books, programmes, and internet information on recipes and ingredients. Tours can be ar-

ranged to cover or to include local specialties, from the recent arrivals like snail caviar to the old faithfuls like *Boeuf Bourignon* and *Coq au Vin*.

But, to the best of my knowledge, no one has talked much about French sweets or sweetmeats. This, in spite of the fact that many French towns take great pride in their local specialty sweets, from the nougat of Montelimar, made from local lavender honey, to the less well-known pink 'Fossiers' of Reims, a delicacy which improves if dipped in champagne. It is said that these little petal-pink biscuits (available at 'C'est Fromage' in Auckland) were invented in the 17th century and when it was discovered that they were even tastier



when allowed to stay in the oven until crisp, the 'biscuit' was born. A sweet-toothed tourist could plan an itinerary, a 'sugar trail' through the towns in the French interior, and continue as far as Corsica in search of the local delicacies, although the coastal towns rarely have a local sweet that they can call their own. Presumably the locals did not feel the need to have a sugar fix after their fresh fish!

The ingredients of the sweets vary, with the exception of sugar or honey. In Corsica, chestnut flour is used in many of the local recipes and the local sweetmeat, *Faliculli*, is baked on chestnut leaves. In Le-Puy-en-Velay, Auvergne, their local treat has a base of green lentils, is available all year round and is, of course, on display during the Green Lentil Festival in August.

Many of the sweets have almonds as the main flavouring but it comes in many guises. Lyons has its 'Coussins', pale-blue sugared hard sweets filled with an almond paste. The name describes the shape of the sweet, which is indeed the shape of a cushion, just to honour the silk industry that flourished in Lyon, or to commemorate the end of the plague - depending on who you are talking to! Vichy has its lozenge, originally claimed to have medicinal properties and to include salts extracted from the local mineral waters. Now flavoured with anise, peppermint or lemon they are sold in little boxes and the older boxes are collectors' items.

Aix-en Provence has its 'Calissons', filled with almond paste and candied fruit and with a sugar glaze. Amboise

(Continued on page 9)

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Les Bonbons français

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se vendent dans de petites boîtes, et les plus anciennes intéressent toujours les collectionneurs.

Aix-en Provence a ses 'Calissons', remplis de pâte d'amande et de fruits confits glacés. Amboise a ses truffes à la vodka. Bourges se vante de ses 'Forestines' et insiste que c'étaient les premiers bonbons au centre mou jamais produits. Verdun a ses amandes sucrées, Amiens ses macarons et Cambrai ses 'Bêtises'. Celles-ci s'appellent ainsi parce que le fils du chocolatier s'est trompé en les préparant, poussant sa mère à s'écrier 'tu as fait des bêtises'. Ce nom est resté et les bonbons se sont avérés un grand succès. Les 'Bêtises' se trouvent aussi ailleurs mais les citoyens de Cambrai défendent fortement leur produit local, en tant que

produit originel, ainsi que le meilleur.

Un bonbon moins connu, au moins parmi Anglophones, est le 'Sucre d'orge' du Moret-sur-Loing. Ce bonbon au sucre d'orge a son propre musée où l'on raconte que, dans le passé, le bonbon se vendait par les moines comme médicament. Après la Révolution française, la recette a disparu, sans se perdre. Néanmoins, ce n'est que dans les années mille-neuf cent soixante-dix que la recette a été vendue à un confiseur qui fabrique ces bonbons selon la recette originelle, qui inclut le sucre de rave, importé d'Espagne comme au dix-septième siècle.

Partout en France, le choix des bonbons et/ou des sucreries n'en finit plus, et chacun a sa propre histoire souvent liée à des événe-

ments historiques d'un passé lointain. Nous suggérons un 'chemin du sucre' soigneusement planifié à travers la France. Sinon, nous suggérons que lorsque les touristes en ont assez des Châteaux, ou qu'ils sont fatigués après une journée de marche à pied autour des monuments historiques, qu'ils fassent la connaissance des pâtisseries, qu'ils rentrent dans leur chambre pour se détendre avec un livre et un paquet de bonbons du coin.



The Concours Oral (Continued from page 1)

from each local Alliance go into a national draw, with five chances of a trip to New Caledonia, courtesy of **Air Calin**. The top two Year 13 winners at the local level go on to the national final, with the top two winners each receiving a trip to France, also sponsored by **Air Calin**. A great deal of preparation is needed over the previous months and on the day there are forty volunteers who give their time to this event, including examiners, an army of marshals, and two stalwart ladies in the staff room kitchen who prepare light lunch for the volunteers, who are required to be on the job from 8 a.m. until approximately 1 p.m., after which the examiners gather to co-ordinate the marks.

Although the event is an important one for the Alliance and the students, for the volunteers it is a pleasure. It is not often one has the privilege of watching 200 young people rushing back and forth, chattering all the time, looking for the orange drink and biscuits set out for them, being momentarily lost, and, on fortunately very rare occasions, needing a shoulder to cry on! The Alliance would like to acknowledge the hours of work put in by the office staff, the time freely given by many volunteers on the day and particularly the work done by Judy Day who somehow, in a tiny kitchen, manages to provide just the right amount of food for forty hungry people.

The prize-giving for the Auckland prize-winners is at the Alliance on the 16 October. Watch this space for the winners - and a big thanks to **Air Calin** for the terrific prizes!

(Continued from page 7)

has its vodka truffles. Bourges boasts of its 'Forestines' and claims that they were the first soft centred sweets ever made. Verdun has its sugared almonds, Amiens its macaroons and Cambrai its 'Bêtises'. The last named are so-called because the son of the original *chocolatier* made a mistake with the recipe causing his mother to shout 'tu a fait des bêtises.' The name stuck and the sweets were a great success. 'Bêtises' may be found elsewhere but the citizens of Cambrai stoutly defend their local product as

the original, and the best.

A lesser known sweet, at least to Anglophones is the 'Sucre d'orge' of Moret-sur-Loing. This barley sugar sweet has its own museum where the story is told of the sweet being originally sold by the monks as medication. After the French revolution the recipe disappeared but was not lost. However it wasn't until the 1970s that the recipe was sold to a confectioner who now produces the sweets to the original recipe, which includes beet sugar imported from Spain, as it was in the 17th century.

Throughout France, the range of sweets and/or sweetmeats is endless, and each has its own history that is very often linked with historical events in the distant past. We would suggest a carefully planned 'sugar trail' around France. Failing that, could we suggest that when tourists are 'Châteaux-ed out', or weary after a day's tramping around historic sights they investigate the patisseries, go back to their place of residence and relax with a book and a packet of the local speciality sweets.



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L'Emmerdeur

Director: Francis Veber

Cast: Patrick Timsit, Richard Berry, Michel Aumont, Virginie Ledoyen, Pascal Elbe

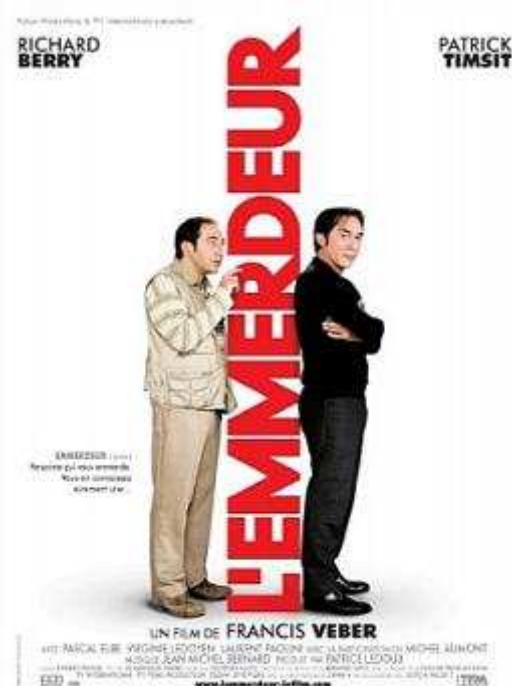
Runtime: 80 minutes

Francois Pignon (Patrick Timsit) whose wife (Virginie Ledoyen) has just left him for her shrink, checks into the same Nice hotel as a hitman (Richard Berry), there to stake out a key witness in a major corruption trial in the law courts opposite the hotel. Setting himself up with his high-powered rifle in



in a hotel room overlooking the court-house, he is well prepared – until the arrival in the next room of the suicidal Francois. Their adjoining rooms bring them together; the perfect killer and the perfect pest, and riotous complications cement their relationship as Pignon's fondness for the cold-as-ice assassin grows stronger.

Francis Veber earned his reputation with two successful, long-running plays, *L'Emmerdeur* and *La Cage aux folles*, both of which were filmed in the 1970s by Eduardo Molinaro.



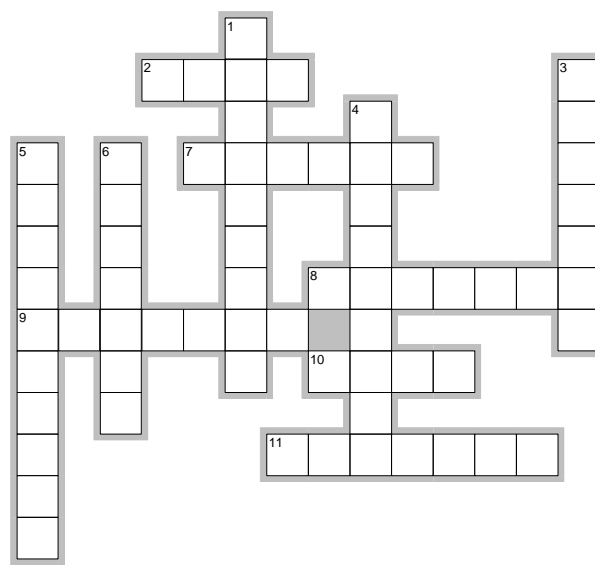
Les Nouvelles mots croisés - septembre-octobre

Across

- Famous Belgian singer (initials J B) who played the part of François Pignon in the 1973 version of *L'Emmerdeur*.
- Veber achieved fame in Hollywood by writing the screenplay of *La Cage aux _____*.
- 2003 film directed by Veber starring Gérard Depardieu and Jean Reno translates as "Shut Up!".
- Walter _____ was one half of a famous American acting duo in the 1981 film *Buddy Buddy*.
- J _____ Lemmon was the other "Buddy".
- What profession did Veber initially consider?

Down

- This play by Francis Veber is the basis for *L'Emmerdeur*.
- The Closet* starred Daniel _____?
- The Closet* goes by what French title?
- What material does the dinner guest in *The Dinner Game* use to make his models?
- K _____ Scott Thomas is the bilingual English actress in *La Doublure*.



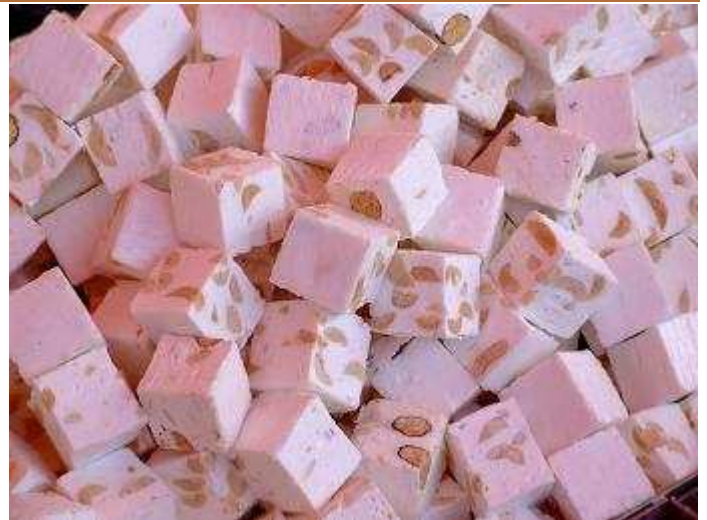
Le Nougat

Préparation : 5 min

Cuisson : 1 h

Ingrédients (pour 6 personnes) :

- ◆ 160 g de sucre semoule
- ◆ 160 g de miel de lavande (impératif pour le temps)
- ◆ 2 blancs d'œuf
- ◆ 250 g d'amandes avec la peau
- ◆ feuille de papier azyme



Préparation :

Battre les oeufs en neige ferme et ne pas les mettre au frais. Dans une casserole, faire fondre le miel et mettre dedans le sucre semoule. Dès que cela frémit ralentir le feu et faire cuire jusqu'à ce que ce sirop déposé à l'aide d'une cuillère sur un glaçon se durcisse. (5 à 6 minutes de petit bouillon). Hors du feu, mélanger le sirop et les blancs en neige, puis mettre l'appareil au bain marie et battre sans cesse par exemple avec un batteur électrique jusqu'à ce que cela devienne difficile à travailler. (tout dépend du matériel mais en gros 30 minutes à prévoir). Entre temps mettre les amandes à griller au four 2 à 3 minutes. Mélanger les amandes chaudes à la préparation. On peut déposer du pain azyme sur les bord d'un moule à manquer avec bord amovibles (ou sur un marbre) mais la consistance n'a rien à voir avec le nougat noir : la préparation ne doit pas être liquide. Laisser refroidir et durcir.

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Come along to our 'Petit déjeuner' on Saturday mornings

from 10.00 to midday.

We speak French and a number of those attending are French.

These are fun mornings, so do come along.

Coffee and patisseries \$2.00

Office now open Saturday mornings for course enquiries and registration.



NOTE: NO PETIT DÉJEUNER SATURDAY 17 OCTOBER - Alliance closed for DELF/DALF Examinations

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enquiries@pourvous.co.nz / 09 833 4641

www.pourvous.co.nz

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 second Friday, 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: Friday 9 October

***NB: NEW VENUE - contact Alliance for details.**



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

**Bébés - Enfants
Adultes - Adolescents**

**Cours Particuliers
Cours en Entreprise**



**Babies - Children
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**Private Lessons
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**COURS À TOUS NIVEAUX
APPRENEZ À PARLER FRANÇAIS AVEC NOUS !**

Le Mot de la Présidente – Octobre 2009

The end of the third semester is upon us, but the learning continues at the Alliance! The one week option for the Intensive Classes which proved popular at the last break, is once again available. In addition, we have introduced preparatory classes for school students planning to sit NCEA French. The classes are designed with the new 2009 examination format in mind. Compared to previous years, the new French examination rates communication skills more highly; questions will test comprehension at a deeper level. The one-week courses cover the whole curriculum. Past examination papers will be studied in the framework of the new format, and students will be shown how answers may be formulated, how they will be assessed and what will help them get the best mark. This is supplemented with personalised grammar tuition, and pronunciation and listening exercises. At the end of the Intensive Class, the students will be armed with a good individual assessment of what they will need to keep improving and how to prepare themselves for THE day.



Zach Evans, Ben, Sam and Hannah Kemble, along with Lily Foote, from Charlotte's class for eight to ten-year-olds, cook up a feast of crepes.



Nous souhaitons à William Cairns, membre et étudiant à l'Alliance, nos meilleurs vœux de succès pour les élections pour « the Auckland Energy Consumer Trust Board » qui aura lieu le 15 octobre.

L'Équipe des Nouvelles

Bonjour à toutes et à tous,

L'équipe d'Amuse-Gueule, le programme radiophonique hebdomadaire en français sur 104.6 FM, fait appel à votre générosité! Nous voudrions avoir un stand au prochain festival de Grey Lynn (qui se tiendra le samedi 28 novembre) afin de collecter des fonds pour pouvoir émettre et célébrer notre 10ème anniversaire. Nous recherchons des vêtements, livres, cd, dvd et bric-à-brac. Vous pouvez déposer vos dons à l'Alliance Française des maintenant.

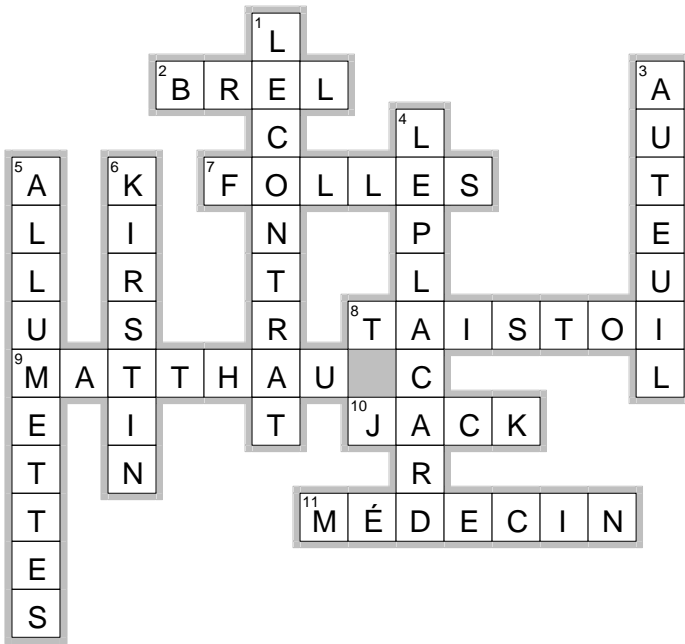
Merci!

L'équipe d'Amuse-Gueule.

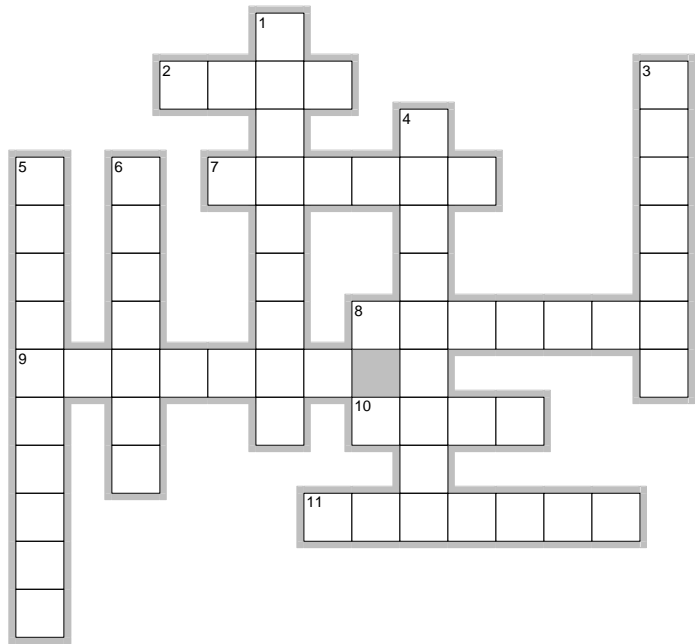
PS: ce qui ne sera pas vendu sera donné aux différents « opshops » d'Auckland.

Les Nouvelles de l'Alliance Française d'Auckland

Contributors: Mary McKendrick, Elisabeth Degremont, Marie Jordan, John Martins (photos) . Translations: Rosemary Arnoux, Gilbert Barruel, . Editor: David Elliott.



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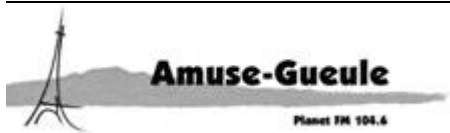
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