



**THE FRENCH CONNECTION**  
WRINGTON TWINNING ASSOCIATION  
The John Locke Room, Silver Street, Wrington BS40 5QE

**NEWSLETTER June 2022**

**Website:** <https://www.wringtontwinning.co.uk>  
email: editor@wringtontwinning.co.uk

**Welcome to your June newsletter**

**Le mois des cerises**



HOCQUEL A - VPA

June is the month of cherries in France, and we have some interesting information about those below. We are planning celebrations for Bastille Day on July 14<sup>th</sup>, with thanks to Shail and Sally Patel for their great offer of hospitality. It will be excellent to see everyone again and to share in things French. Please do come along in numbers. A taster paragraph follows.

## **Bastille Day Party!!!**

Thurs July 14, 4pm, in Sally & Shail's garden! A good opportunity to meet and get to know each other again after a long period of lockdown. Please bring a bottle, a dish and **something French**



We will have boules here but do bring some too. Please do RSVP if you're thinking of coming, as it would greatly help to know numbers to sort out tables, chairs and so on. Once we know who is coming, Jane will coordinate the dishes. We are planning to have this outdoors on a nice



sunny day, so if you could bring good weather ... but will shift inside if necessary. If your attendance is weather dependent, let us know that as we can also adjust accordingly. It's open to all members and close family. If you're not a member, or a lapsed member, that's easy to rectify: simply (re)join!



**The French Connection & Wrington Twinning Assoc**  
**Invites you to : Bastille Day Bash Thursday 14 July 16:00+**  
**Sally & Shail's Garden, RSVP [chair@wringtontwinning.co.uk](mailto:chair@wringtontwinning.co.uk)**  
**Bring a Bottle, a Dish and Something French :-)**  
**Boules, Baguettes, Bonfire, Bon vin et Bonheur !**



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## News from France

**A young French journalist** has been killed while reporting in Ukraine. With his colleague Maxime Brandstaetter, Frédéric Leclerc-Imhoff had just sent in a report about evacuated civilians from Luhansk, their last before returning to Paris. Fully trained to work in a war zone, he was wearing a helmet and bullet-proof vest, but on Monday 30<sup>th</sup> May he was hit in the throat by shrapnel. BFM-TV, for whom he had worked for six years, described him as ‘joyful, enthusiastic, caring, courageous and a wonderful journalist’. He was 32.

**An Orca whale** was spotted on 16 May, by a Norwegian cargo ship, swimming in the Seine between Le Havre and Rouen. She has been under observation by the French Office for Biodiversity (OFB), supervised by marine mammal specialist Sophie Poncet. She is between four and five meters long and weighs more than a ton. A rescue attempt was made, but it didn’t work, and she dies. She seems to have been suffering from an unidentified skin disease, probably not helped by the contact with fresh water. The carcass will be examined by the Pelagis observatory in La Rochelle, a coordinator of the Réseau National Échouages (a national network that monitors stranded cetaceans), which has a state mandate to intervene in this type of situation. There are many questions to be answered as to why she was so far upstream and whether pollutants are responsible for her condition.

### **Cultural news**

On 24<sup>th</sup> May, Sothebys, Paris, held a sale of Important Design. The stars of the show were a group of works by artist-designer couple Les Lalanne, François-Xavier Lalanne (1927–2008) and Claude Lalanne (1924–2019). These pieces were sold by French curator Daniel Marchesseau to fund the renovation of parts of the Musée d’Orsay’s collection, now housed in a new extension. Marchessau was a lifelong friend of the couple and owned some spectacular pieces, homages to Surrealism and Art Nouveau. A couple of examples are shown below.



Claude Lalanne, ‘Butterflies and mice plant structure’, 2004. (Lot 120, estimate €700,000-1,000,000)  
COURTESY: Claude Lalanne & Sotheby’s



Claude Lalanne, 'Pomme Bouche', 1980. (Lot 117, estimate €24,000-36,000)  
COURTESY: Claude Lalanne & Sotheby's

**Plus des Cérises ...** my top French novel recommendation for the summer is *Le Dit du Mistral* by Olivier Mak-Bouchard, his first novel and only available in French. It's a wonderful evocation of the Lubéron area of Provence, and at the heart of the main narrative (which is interspersed with episodes from Provençal mythology) is the need of the narrator's neighbour, Monsieur Sécaillat, for water for his cherry trees. There is something of Pagnol, something of Jean Giono, but mostly this is a style of Mak-Bouchard's own, and a stunning first novel. Enjoy!



Painting by Julian Merrow-Smith, one of his Postcards from Provence. [www.shiftinglight.com](http://www.shiftinglight.com)

## News from VLB

June seems to be very quiet in Villeneuve. Needless to explain, celebrations of British monarchy, even an amazing 70 years, don't hold much sway in France, and perhaps everyone is focussed on the amazing cherry harvest and on getting to the cherries before the birds.

## Conversations with our friends in VLB

Next conversation is on **September 19<sup>th</sup>, 6pm**, and the topic is 'your favourite film'. For us in Wrington this must be a French film, for those in Villeneuve, a British one.

## French Conversation

is also on hold until late summer.

## Cinéphiles de Wrington

**Tuesday 6 September**, we discuss *400 coups* (1959), the directorial début of François Truffaut, starring Jean-Pierre Léaud, Albert Rémy and Claire Maurier. Léaud's character, the rebellious adolescent Antoine Doinel, is semi-autobiographical (Truffaut co-wrote the film with Marcel Moussy), and the actor went on to star in four subsequent films in the same role. It is shot in Dyaliscope, on location in Paris and Honfleur, and is one of the defining films of the French New Wave. It was Truffaut's most successful film in France, and he won Best Director at Cannes and a Palme d'Or nomination. It was also recognized by the Academy with a nomination for Best Original Screenplay in 1960.

**Your editor** is also taking a break during July and August, back to the desk in time for a September newsletter. Enjoy your summer!

**Please note the universal log-in for all French Connection and Wrington Twinning Association Zoom meetings, whether committee, conversation or Cinéphiles:**

<https://zoom.us/j/4933115546?pwd=bmhLSnZrSkIPRHZhRjhQaFFNczJHZz09>

Meeting ID: 493 311 5546

Passcode: 610359

One tap mobile

+442080806592,,4933115546#,,,,\*610359# United Kingdom

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## Recipe of the month

### Raymond Blanc's **Cherry Clafoutis**

1lb/450g of the best cherries you can find, stoned, Montmorency or Morello by choice

3–4 tbsps caster sugar

2–3 tbsps kirsch

10g melted butter

30g caster sugar

2 free range eggs

45g caster sugar

½ tsp vanilla extract

20g butter

20g flour

50ml whole milk

75ml single or whipping cream

Pinch of sea salt

1. Gently mix together the cherries, sugar and kirsch and leave to macerate for two hours so that the flavour develops.
2. Heat the oven to 180/gas 4
3. Prepare the baking dish by putting in the melted butter and swirling it around, then coat with the caster sugar, more swirling and tapping, so that the inside is coated in a fine layer.
4. The batter can be prepared in advance: whisk together the eggs, caster sugar and vanilla.
5. Melt the butter to a foaming *beurre noisette* (150–155 degrees)
6. Whisk in the flour to the eggs, then slowly incorporate the milk, cream, salt and *beurre noisette*.
7. Fold in the cherries and pour the mixture into the prepared baking dish.
8. Bake at 180 for 30–35 minutes until risen and a knife inserted into the centre comes out clean. The centre cooks last, so it's important to test it.
9. Leave to stand for 10 minutes, drift with a little more caster sugar, if you like, and serve warm.



## Wine of the Month

This has to be rosé! In recent years I've developed a preference for the Tavel type of rosé, over the pale Provençal ones, and I think it's hard to beat Richard Maby's delicious Domaine Maby, widely available at £12.95 per bottle (Wine Society) or £15.50 (yapp.com).



If you can't quite make the leap into this new territory and prefer your rosé pale, why not try a Lubéron rosé, with its more piquant, citrus flavours? This one by Famille Perrin is widely available at around £7.95.



### **Le mot juste**

One of those tantalizing oppositionals this month. **La licence** is the word used for a university degree in France. *Licence des lettres* is an arts degree, *licence des sciences* a science degree. It is also, as you might expect, the word used for a permit or authorization, and for a licensed product. The French also talk about *licence poétique*. However, the transitive verb *licencier* means, by contrast, to make redundant, or to dismiss, and its associated noun for dismissal is *licenciement*. So, what starts well, linguistically, can turn on a sixpence. A word for our times.

*Lindsey Shaw-Miller, Newsletter Editor, Wrington Twinning Association and The French Connection.*

