



# FRENCH SECTION

## juin-juillet-août 2004

### Sexy ?

French and American ideas of attractiveness differ greatly. If one asked a French woman, "Who is sexy?" she would most likely not say, "Justin Timberlake!" Instead, the French film actor, Gérard Depardieu, who has been seen in many English-language films as well, has been the country's leading heartthrob for decades, as well as the undisputed heavyweight of European *cinéma*. Whether he is a hunchback pulling weeds (Jean de Florette), an overprotective father on a beach (My Father the Hero), or a lovesick poet with *un très grand nez* (Cyrano de Bergerac), women are still falling for the charm of Gérard Depardieu, a man with that certain *je ne sais quoi!*

### French and European Art near Tallahassee

The Appleton Museum of Art has a significant collection of European paintings, sculptures, and decorative arts. Among the works are those by painters Bouguereau, Gérôme, and Cot and sculptors Carrier-Belleuse and Carpeaux. There are landscapes by Barbizon painters Rousseau, Dupre, and Diaz de la Peña as well as romantic sculptures by Rodin (of "The Thinker") and Barye. It is located in Ocala, seven miles east of I-75 (Exit 69) and 62 miles west of I-95 on SR 40 (exit 88). Worth the trip!

[www.appletonmuseum.org](http://www.appletonmuseum.org)

### La Recette du Mois

#### Mousse au Chocolat

1. Separate the egg yolks from whites. In a large salad bowl, whisk together the yolks and the sugar until the mixture becomes clear and smooth.
  2. Cut *le chocolat* and butter into small squares and put them in a small heavy saucepan with 2 teaspoons of Cointreau (must be 21 to purchase!) and 2 teaspoons of water. Melt everything over low heat, stirring non stop with a wooden spoon until smooth. The chocolate must not stick to the pan.
  3. Pour the melted chocolate into the egg and sugar mixture and stir; add the left over teaspoon of liquor, mix, add the cream and stir.
  4. Beat the egg whites with an electric mixer until frothy. They must become firm (the real test is to turn the bowl upside down and the whites should not fall down!!!).
  5. Spoonful by spoonful, gently incorporate the egg whites to the chocolate mixture; you can do it simply with a whisk.
  6. Evenly pour the mousse into the 4 *soufflé* dishes (you can also use 6 to 8 smaller ramekins to serve more guests). Leave in fridge for at least 3 hours before serving.
  7. Decorate with *orangettes* (thin slices of orange peel), or strawberries and.....
- Voilà! C'est bon!**

### Parlons Français !

Épicé (e) - *Spicy*

Il fait chaud- *It's hot out.*

Un nouveauté - *A hot new release*

Elle/Il est très sexy!

*S/he is hot !*

C'est cool! *That's cool!*

### A` la mode....



**Ooh là là!** French *haute couture* (high fashion) swimwear is very popular whether the tiny bits of material appear on the semi-nude beaches of St. Tropez or as real fashion items on Paris catwalks. This season the house of Chloe is showing both bikini and one-piece suits strategically adorned with pineapples, suggestive but not too *risqué*, while Christian Dior is taking the "biker babe" approach with leather-thong bikinis for beauty queens. Look for *très chic* knock-offs at a mall near you!