



# Le coq Knoxvilleien

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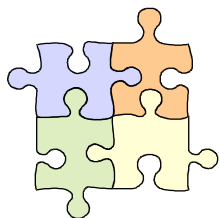
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**Ce mois-ci,  
30 juin, visite de  
l'exposition  
Rembrandt au  
musée d'art de  
Knoxville.**



Bonjour,

Après un mois de mai bien chargé, notamment avec la fin du semestre à l'université et un agréable voyage touristique dans le Périgord et en Gironde, me voici de retour à Knoxville pour vous proposer avant notre rendez-vous traditionnel du 14 juillet, une réunion culturelle au musée d'art de Knoxville. Au programme, une exposition très intéressante sur un maître du clair-obscur, le peintre Rembrandt (1606-1669). 50 gravures qui devrait plaire aux amateurs d'art aussi bien qu'à ceux qui souhaitent découvrir l'Amsterdam du 17<sup>ème</sup> siècle. L'exposition s'intitule : « Sordid and Sacred : The Beggars in Rembrandt's Etchings ». Une visite guidée en anglais nous sera proposée. Le tarif d'entrée est de 5 \$ par personne. Pour plus d'informations, lire la page 5.

Également au programme de ce numéro, la première allocution du nouveau Président de la République, Nicolas Sarkozy ; puis un sujet qui tient à cœur à beaucoup de Français, l'alimentation biologique et après le flash infos, une recette fraîche et sympa. J'espère vous retrouver tous le samedi 30 juin. À bientôt.

Laurent

Hello,

After a busy month of May, particularly with the end of the semester at U.T. and an agreeable tour in Périgord and Gironde, I am back in Knoxville. Before our traditional 14<sup>th</sup> of July meeting I would like to propose a cultural visit to the Knoxville Museum of Art. Currently there is a very interesting exhibit on the master of "chiaroscuro", Rembrandt (1606-1669) one of the greatest painters in history. 50 etchings (out of the some 300 he created) are on display until August 5. On Saturday, June 30<sup>th</sup>, we will have a guided visit of the exhibit called: "Sordid and Sacred: The Beggars in Rembrandt's Etchings," showing the ordinary street life in 17<sup>th</sup> century Amsterdam. Admission is \$5.00. See page 5 for more details.

In this newsletter you will find also the inaugural address on May 16 of the newly elected President of France Nicolas Sarkozy; an article on bio-food, a topic close to the heart of many French people; and after the Flash Infos, a cool fresh recipe. I hope to see you all on Saturday June 30<sup>th</sup>.

Laurent

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**ELECTIONS 2007**

Vous savez maintenant que le nouveau Président de la République Française est Nicolas Sarkozy. Élu à 53,06 % des voix, il se déclare le candidat de la « rupture ». Voici le discours de sa cérémonie d'investiture.

**2007 ELECTION**

You know by now that the new President of France is Nicolas Sarkozy. Elected with 53.06 % of the votes, he sees himself as the candidate of “change.” Here is his inaugural speech.

Paris, 16 May 2007

Ladies and gentlemen,

On this day when I officially take up my duties as President of the French Republic, I'm thinking of France, this venerable country which has gone through so many ordeals and always picked itself up, which has always spoken for all mankind and which I now have the weighty task of representing in the eyes of the world.

I'm thinking of all the presidents of the Fifth Republic who have preceded me. I'm thinking of General de Gaulle who twice saved the Republic, who gave France back her sovereignty and the State its dignity and authority. I'm thinking of Georges Pompidou and Valéry Giscard d'Estaing who, each in his own way, did so much to take France into the modern era.

I'm thinking of François Mitterrand, who found the way to safeguard the institutions and embody the changeover of political power at a time when it was becoming necessary for the Republic to belong to all the French.

I'm thinking of Jacques Chirac who, for 12 years, worked for peace and projected France's universal values throughout the world. I'm thinking of his role in making mankind aware of the imminence of the ecological disaster and of everyone's responsibility to the coming generations.

But at such a solemn moment, my thoughts go first to the French people, a great people with a great history and who stood up and declared their faith in democracy, said they no longer wanted to have no say. I'm thinking of the French people who have always been able to overcome ordeals courageously and find in themselves the strength to transform the world.

I'm thinking, with emotion, about this expectation, this hope, this need to believe in a better future which were voiced so strongly during the campaign which has just ended. I'm thinking solemnly about the mandate the French people have entrusted to me and the extremely high imperative expressed by them – I have no right to disappoint them.

Imperative of bringing the French together because France is strong only when she is united, and today she needs to be strong to take up the challenges confronting her.

Imperative of keeping promises and honouring commitments because trust has never been as shaken, as fragile. A moral imperative because never has the crisis of values been as deep, because never has the need for people to regain their bearings been as strong.

Imperative of restoring the value of work, of effort, of merit, of respect, because these values underpin human dignity and requirement for social progress.

Imperative of tolerance and opening-up because never have intolerance and sectarianism been so destructive, because never has it been so necessary for all women and all men of goodwill to pool their talents, their intellectual skill, their ideas for conceiving the future.

Imperative of tolerance and opening-up because never have intolerance and sectarianism been so destructive, because never has it been so necessary for all women and all men of goodwill to pool their talents, their intellectual skill, their ideas for conceiving the future.

Imperative of change because never has inertia been so dangerous for France as in this world in flux where everyone strives to change faster than the others, where any delay can be fatal and quickly becomes irretrievable.

Imperative of security and protection because it has never been so necessary to fight the fear of the future and feeling of vulnerability which discourage initiative and risk-taking.

Imperative for order and authority because we have too often given in to disorder and violence from which those who suffer the greatest are the most vulnerable and humble.

Imperative to deliver results because the French have had enough of nothing in their daily lives ever improving, because the French have had enough of their lives becoming ever tougher, ever harder, because the French have had enough of sacrifices being imposed on them with no result.

Imperative of justice because for a very long time so many French have not felt such a strong sense of injustice, and had the feeling that the sacrifices weren't fairly shared, that everyone did not have equal rights.

Imperative of breaking with past behaviours, ways of thinking and intellectual conformism because never have the problems to be resolved been so completely new.

The people have entrusted me with a mandate. I shall fulfil it. I shall fulfil it scrupulously, with the determination to be worthy of the trust the French have placed in me.

I shall defend France's independence and identity.

I shall ensure respect for the State's authority and its impartiality.

I shall strive to build a Republic founded on genuine rights and an irreproachable democracy.

I shall fight for a Europe which protects, for the unity of the Mediterranean and for the development of Africa.

I shall make the defence of human rights and battle against climate warming the priorities of France's diplomatic action in the world.

The task will be difficult and will have to be long-term. Every one of you in your official position in the State and all citizens in their positions in society are destined to contribute to it.

I want to express my conviction that in the service of France there are no sides. There is only the goodwill of those who love their country. There are only the skills, ideas and convictions of those fired by their passion for serving the general interest.

To all those who want to serve their country, I say that I am ready to work with you and that I shall not ask them to renounce their beliefs, betray their friendships or forget their history. It is for them to decide, in all conscience as free men and women, how they want to serve France.

On 6 May there was only one victory, that of the France who doesn't want to die, who wants order but also movement, who wants progress, but wants fraternity, who wants efficiency, but wants justice, who wants identity, but wants an opening-up.

On 6 May there was only one victor, the French people who don't want to give up, who don't want to be confined to inertia and conservatism, who no longer want others to decide for them, think for them.

Well, to this France who wants to go on living, to this people who don't want to give up, who deserve our love and our respect, I want to express my determination not to disappoint them.

Long live the Republic!

Long live France!./.

*Nous regrettons de ne pas avoir le texte du discours en français.*

## LES FROMAGES BIO

À l'origine des fromages, il y a la difficile conservation du lait, qui a obligé les hommes à trouver des moyens de le transformer. C'est au Moyen-Age que l'on a découvert la présure, un enzyme permettant de cailler le lait plus rapidement, et c'est dans les monastères que se sont développées les techniques de fabrication et d'affinage des fromages. Le premier texte réglementant la fabrication d'un fromage en France date du XVII<sup>e</sup> siècle. Il concernait le Roquefort, qui fut aussi le premier à se voir gratifier d'une appellation d'origine contrôlée (AOC), en 1925. L'AOC protège et réglemente les savoir-faire traditionnels, garantissant ainsi le bouquet inimitable de 43 fromages issus d'un terroir spécifique.

Le goût de la tradition a poussé également à la création du label AB (Agriculture Biologique), qui s'intéresse particulièrement à l'origine même du fromage, c'est à dire à la qualité du lait. Comme pour les œufs, les pratiques d'élevage des animaux sont essentielles. Provenant d'un animal nourri de façon biologique et variée (plus de pâtures et de foin), un lait biologique n'a pas le même goût qu'un lait conventionnel.

Autant dire que l'association des labels AOC et AB sur un fromage est la promesse d'une qualité et d'un goût incomparables.

Le saviez-vous ?

Le calcium laitier est plus présent dans le lait de brebis que dans le lait de vache (+8%). Il en va d'ailleurs de même pour le phosphore, les protéines, les vitamines D, C, B2 et B6. Quant au lait de chèvre, il contient des protéines faciles à digérer, comparables à celles du lait maternel. Qui plus est, une petite biquette dans votre jardin vous évitera la pénible tonte estivale de votre pelouse !



*We welcome volunteers*

*To translate this article*

*Into English*

..Flash infos.. Flash infos.. Flash infos..**Prochaine réunion**

Notre prochaine rencontre aura lieu le samedi 30 juin à 14 heures au musée d'art de Knoxville pour une visite guidée de l'exposition consacrée au célèbre peintre hollandais Rembrandt. Le tarif d'entrée est de 5 \$ par personne, 4 \$ pour les seniors et gratuite pour les membres de l'association KMA.

L'adresse du musée est 1050 Worlds Fair Park Drive. (accès direct depuis Clinch Avenue au sud et Western Avenue au nord). Parking gratuit à 50 m. près de Fort Kid.

**Fête du 14 juillet**

Nous espérons pouvoir nous retrouver au restaurant Le Parigo comme l'année dernière.

**Un bon film français à Downtown West**

Si vous n'avez pas encore vu le film de Francis Veber « The Valet (la doublure in French) », n'attendez pas trop. Vous rirez des mésaventures d'un chef d'entreprise (Daniel Auteuil) qui veut cumuler les plaisirs d'une splendide maîtresse (Alice Tiglioni) et les avantages d'une riche épouse (Kristin Scott Thomas). Il doit engager les services d'un très prolétaire voiturier (the Valet : Gad Elmaleh) pour jouer la comédie, mais la farce se retourne contre lui.

**La soupe de fraises, jasmin et poivre**

Une bonne recette fraîche, facile à préparer et qui va épater vos amis au moment du dessert.

Laver, équeuter 150 g. de fraises.

Porter à ébullition 5 cl. d'eau, une cuillère à café de sucre, une cuillère à café de jasmin séché.

Laisser infuser 10 mn.

Verser le sirop sur 75 g. de fraises.

Mixer avec un grain de poivre.

Poêler 75 g. de fraises en quartiers.

Les verser sur la coupe mixée.

Ajouter une cuillère à café de crème fraîche et 1 brochette de fruits (3 fraises et ¼ de kiwi).

**Next Meeting**

Our next meeting will take place on Saturday June 30<sup>th</sup> at 2:00 pm, at the Knoxville Museum of Art for a guided visit of the exhibit showing 50 etchings by the famous Dutch painter Rembrandt. Admission is \$5 per person, \$4 for seniors and free for members of the KMA.

The address is 1050 Worlds Fair Park Dr. (it can be accessed directly from Clinch Ave. and Western Ave. There is a free parking for the museum next to Fort Kid.

**Fête du 14 juillet**

We hope to be able to have a dinner at Le Parigo restaurant as we did last year.

**A good French film français at D.T.W**

If you have not yet seen the film of Francis Veber "The Valet", don't wait too long. You will laugh at the misfortunes of a CEO (Daniel Auteuil) who wants to enjoy both a gorgeous mistress (Alice Tiglioni) and a rich wife (Kristin Scott Thomas). This leads him to hire a very unsophisticated valet (Gad Elmaleh) to pretend to be the mistress' boyfriend. But in the end, the whole thing turns upside down. In French, with English subtitles.

**La soupe de fraises, jasmin et poivre**

A good, easy to prepare fresh recipe which will surprise your friends at dessert time.

Clean 1/3 lb. strawberries.

Boil 1/8 cup of water with a teaspoon of sugar and a teaspoon of dried jasmine.

Let steep 10 minutes.

Pour the syrup on half of the strawberries.

Stir with a pinch of pepper.

Sauté the other half of quartered strawberries.

Pour on the blended cup.

Add a teaspoon of fresh cream and a brochette of fruits (3 strawberries and ¼ kiwi)