

FRENCHPODCLASS

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Introduction

Bienvenue pour le podcast 97.

Et voilà la deuxième partie du podcast sur le thème des mots tendres, des termes affectueux. Cette semaine nous voyons plus de mots de vocabulaire, mais aussi que dire et que faire si l'on doit rencontrer sa belle famille.

Le commentaire audio de cette semaine à pour sujet « la bise ». Je voulais remercier Ian, qui a écrit ce post sur son blog, pour l'avoir également enregistré pour ce podcast.

Il explique à qui et quand faire la bise pour dire bonjour.

Le point grammatical de cette semaine est assez informel – je vous donne les quelques trucs que nous apprenons à l'école primaire. Cette semaine, les « trucs » (tips) sont là pour vous aider à reconnaître et utiliser a ou à, et ou est ainsi que ou et où.

The movie review of this week is made by Sarah. Elle va nous parler du film « La Môme » (*La Vie en Rose*), sorti en 2007 et réalisé par Olivier Dahan.

Et pour les breaks musicaux de cette semaine c'est un spécial Jean Jacques Goldman avec trois de ses chansons connues. We heard him in a previous podcast, with different songs; he is also very well known !

So without further delay (!), commençons tout de suite ce FrenchPodClass!

Enjoy,
Sebastien

News and Updates

Peut être ne le saviez-vous pas, mais il y a des t-shirt et d'autres produits for the French Pod Class. Dulce, who is a member of the [Podtourage team](#), just made a new fun t-shirt.

You can take a look at her new designs or [browse the others here](#).

Et je vous rappelle que vous pouvez devenir member and get all of the extras plus more from the podcast by visiting the [French Learning Center](#).

My friends from the links section

Cette semaine, I wanted to give a plug to Ian and his blog. He made the audio comment this week. I stumbled on his blog (je suis tombé sur son blog) par hasard and I had a great time reading some of his articles. He is French and emigrated to Quebec. He is narrating his adventure.

Vous pouvez y jeter [un coup d'œil ici](#).

And do not forget to use le [forum](#), et de voter sur [podcastalley](#) , [yahoo podcast](#), et [iTunes](#).

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Grammar Point

« Grammar Tips »

Tips on **et – est**; and the homographs **ou – où** ; **a – à**.

Tips on identifying and choosing the correct “word”

Homographs

French accents have a purpose: they indicate the correct pronunciation of the letter they modify but they also help to avoid confusion between word pairs which are spelled (though not always pronounced) the same other than some have accents (or different accents).

In this podcast we will not see the list of those words (check the link), but I am giving you just a few tips on how to recognize some of them (it is a tip taught in primary school to distinguish some of the words).

1/ **et** - coordinating conjunction (and ,...)

est – verbe to be (être)

et and **est** are not homographs. They are incorporated in this grammar point because, just like some of other homographs, they sound similar.

To distinguish **et** (as in “and”) from **est** (verbe être), add “puis” (“then”) to recognize that it is a coordinating conjunction; the sentence will not make sense with “puis” added with the verb “être”.

Il est (~~puis~~) allé au marché. *He went (~~then~~) to the market.*

Il est allé au marché et (puis) chez sa mère. *He went to the market and (then) to his mother’s place.*

J’ai skié et (puis) j’ai fait de la luge. *I skied and (then) I made some luge (sledge) runs.*

2/ **a** - third person singular of *avoir* (to have)

à - (preposition) to, at, in

a and **à** are homographs. Conjugate the verb “avoir” in the imperfect (l’imparfait) to distinguish the preposition from the verb.

Il y a de l’eau dans le gaz *can become* « il y avait de l’eau dans le gaz ».

Smells like trouble (litt. There is water in the gas).

Un gâteau à la banane *can not become* (makes no sense) « un gâteau avait la banane ». *A banana cake.*

Je vais à la boulangerie *can not become* « je vais avait la boulangerie ». *I am going to the bakery*

3/ **ou** - (conjunction) or

où - (adverb) where

ou and **où** are homographs. Add “bien” (“or”) to the conjunction “ou” to differentiate the adverb (le lieu) from a choice (or = ou, ou bien ...)

Tu vas chez ton père ou (bien) chez ta mère ? *You are going to your father’s place or your mother’s place ?*

Où (~~bien~~) est ce que tu vas ce week end ? *Where do you go this week end ?*

Je vais où (~~bien~~) je veux (attention : the expression « je vais où bon me semble » may seem similar but is very different.

This one will mean « I go where it pleases me ») *I go where I want*

C’est Paris ou (bien) rien ! *It is Paris or nothing !*

4/ **la** - (definite article) the; (direct object pronoun) her, it

là - (adverb) there

Same goes for **la** and **là**. Add “bas” (“over”) to the adverb “là” (là-bas = over there)

Tu viens ici ou là (bas) ? *Are you coming here or (over) there ?*

Tu viens de chez la (~~bas~~) coiffeuse ? *Are you coming from the hairdresser ?*

Next time we will see another grammar tip taught in primary school!

Links to more

<http://french.about.com/od/vocabulary/a/accenthomograph.htm>

http://en.wikipedia.org/wiki/Use_of_the_circumflex_in_French#Distinguishing_homographs

« A table! »

Recettes de France (*"Dinner time!" Recipes from France*)

This is a new section in the French Pod Class. With each odd numbered podcast you will find a new recipe, from a different author; in French and in English, bien sur!

Aujourd'hui, **la ratatouille** de Marie-Josée

The recipe will be available in an audio form (and soon in a video format) in the member section (the French Learning Center).

La ratatouille (pour 4 personnes)

Les ingrédients

- 1 oignon émincé
 - 2 poivrons rouges, coupés en carré
 - 1 petite aubergine, coupée en morceau
 - 3 ou 4 courgettes, coupées en morceaux
 - 4 tomates, pelées, épépinées, coupées en morceaux
 - ou 1 boîte de tomates concassées
 - Bouquet garni (thym, laurier)
 - Du sel et du poivre
- o Faire revenir à l'huile d'olives tous les ingrédients dans l'ordre.
 - o Couvrir et laisser cuire feu doux 45 minutes environ.

La ratatouille

What you need:

- 1 onion, sliced thin
 - 2 red bell peppers, cut in cubes
 - 1 small eggplant, cut in pieces
 - 3 or 4 zucchinis, cut in pieces
 - 4 tomatoes, peeled, cored (stoned i.e: remove the pits), cut in pieces
 - or 1 can crushed tomatoes
 - Furnished Bouquet (thyme, laurel ; i.e bay-leave)
 - Salt and pepper
- o Cook in olive oil all ingredients in the above order.
 - o Cover and let cook over low heat for approximately 45 minutes.

Links to the same recipe (with more pictures)

<http://www.epicurious.com/recipes/food/views/101629>

<http://www.epicurious.com/recipes/food/views/108350>

<http://www.cookingforengineers.com/recipe/227/Ratatouille>

<http://en.wikipedia.org/wiki/Ratatouille>

Pourquoi cette recette ?

Et voila une recette qui vient du sud !

Ce plat est facile et rapide à préparer qui fait plaisir à tout le monde.

Personnellement ce plat me rappelle la France et plein de souvenirs d'enfance.

Il y a des variantes dans la recette : on peut y ajouter des poivrons vert (pour la couleur) ou la modifier- par exemple un des sites ne cuit pas les légumes avant de les mélanger dans la casserole ; un autre y rajoute des poivrons jaunes, ou préfère quand le plat est servi froid (moi j'ai une préférence pour ce plat chaud ou bien tiède).

Cette recette est simple. A vous de choisir ce que vous préférez. L'objectif reste le même : c'est un plat composé de légumes.

Le meilleur moment c'est à la fin : choisissez un bon morceau de pain, et quand vous avez fini, vous pouvez « saucer » votre assiette avec le pain et l'huile d'olive qui reste (c'est gras mais c'est bon !) J'ai moi-même la main un peu large/lourde sur l'huile d'olive !

Why this recipe ?

And here is a recipe which comes from the south!

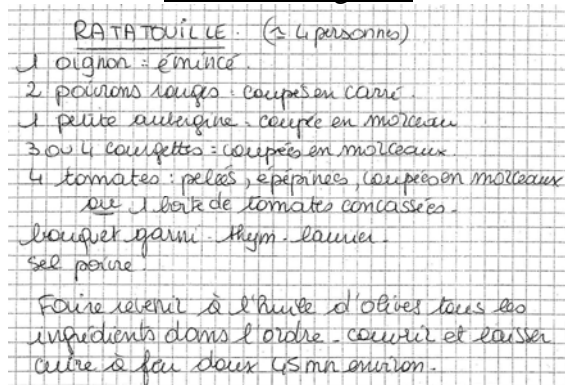
This dish is easy and fast to prepare and everyone is pleased with it.

Personally this dish reminds me of France along with many childhood memories.

There are alternatives in the recipe; one can add to it green peppers (for the color) or modify it-for example one place does not cook vegetables before mixing them in the pan; another adds yellow peppers, or prefers to serve the dish cold (I have a preference for this when it is hot or tepid).

This recipe is simple. It is of your choosing to see what you prefer. The objective remains the same: it is a dish made of vegetables.

The best moment it is at the end; choose a good piece of bread, and when you finish, you can “saucer” (soak the juice – soak the sauce) your plate with the bread and the olive oil that remains (this is fatty but good!). I have a tendency to put too much olive oil!

La recette originaleLes ingrédientsLa préparationLe résultat!

Next recipe (la prochaine recette) « surprise » !

Pictures: credit to the author. Story/translation: Sébastien.

This recipe is **read** and available on the French Learning Center. A **video version** will come soon.

Do you want to know more? Contact us. Conversion made with the help of <http://www.onlineconversion.com/cooking.htm> (US measurements)

Movie Review ...

«La Môme»

2007

Directed by Olivier Dahan

Links [Wiki](#) (English) / [Allocine](#) / [Imdb](#)

Available in DVD (and VOD*), Netflix and others...

Avec:

Marion Cotillard ... Edith Piaf

Sylvie Testud ... Mômone

Emmanuelle Seigner ... Titine

Jean-Paul Rouve ... Louis Gassion

Gérard Depardieu ... Louis Leplée



Synopsis in French

La vie d'Edith Piaf

The plot in English

The life story of singer Edith Piaf.

Review from Sarah

"La Vie en Rose", Edith Piaf's signature song and title of the movie that came out in 2007. It is said that her voice speaks to all, even if you do not know French. In the movie her fragility, artistic passion and drive endear the viewer to her as well. It is being said that Marion Cotillard's performance is as if she had channeled Ms. Piaf in an astonishing immersion of one artist into another.

The Director, Olivier Dahan's task was to show how an artist functions in the world. "What lies at the heart of the film... is beyond Edith Piaf. I am trying to see in this film how someone so fragile and someone who was abandoned several times as a child, can overcome all that and become strong and loved around the world."

"La Vie en Rose" is the story of Ms. Piaf's rise to fame and the toll it plays on her body, her soul but it lets us peer into her soul. It is a soul that can only be nourished by her art. Her art sustains her public and the public accolades sustain her. She lives to sing ---"Non, Je ne regrette rien", and sings to live-- to survive corporeally and spiritually. Her first promoter- Louis Leplée- played by Gérard Depardieu, of course (isn't he in every French film??) dubs her the "The Sparrow".

To us Americans, she is France's Judy Garland perhaps..... Edith Piaf died young at the age of 47, a flame that burned fast but bright.

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En Français (traduit de l'anglais)

"La Vie en Rose", la signature d'Edith Piaf est aussi le titre du film qui est sorti en 2007. On dit que sa voix parle à tous, même si vous ne connaissez ou ne parlez pas français. Dans le film, sa fragilité, sa passion artistique et sa volonté fait qu'elle est aimée du public. Il est dit que la performance de Marion Cotillard était telle qu'il semblait qu'elle ait suivi Mme Piaf dans une immersion étonnante d'un artiste vers l'autre.

La tâche du directeur, Olivier Dahan, était de montrer comment un artiste fonctionne dans le monde. "Ce qui est au cœur de ce film est au delà d'Edith Piaf. J'essaye de voir dans ce film comment quelqu'un de si fragile et abandonné plusieurs fois, enfant, peut surmonter tout cela et devenir fort et aimé dans le monde"

Le film "La Vie en Rose " c'est l'histoire de l'accession à la célébrité (de la réussite) d'Edith Piaf et le prix payé physiquement et moralement par la chanteuse, pour cette renommée ; mais cela nous permet de pouvoir scruter son âme, sa vie. C'est une âme d'artiste qui peut seulement être nourrie par son art. Son art entretient le public et les acclamations reçues nourrissent l'artiste. Elle vit pour chanter ---"Non Je ne regrette rien", et chante pour vivre-- pour survivre physiquement et spirituellement. Le rôle de son premier promoteur (organisateur)- Louis Leplée- est interprété par l'acteur Gérard Depardieu, et naturellement (n'est il pas dans chaque film français ??) la surnomme "The Sparrow" (en Français son surnom est « La Môme »-the kid- comme le titre du film en Français-un Piaf is a slang for a Sparrow in french-La Môme « Piaf »).

Pour nous Américains, elle est peut-être la Judy Garland française..... Edith Piaf est morte très jeune à l'âge de 47 ans, une flamme lumineuse qui a brûlé trop rapidement.



L'affiche du film en France

*VOD: Video on Demand. On [Allocine.com](#) (if located in France).

Merchandise

T-shirts are now available, along with plenty of other new products. For women's, men's ... and everyone's! And everything is **affordable!** <http://www.cafepress.com/frenchiestore>



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To access the members' area, [please see here](#).

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Links–Référence

Music

If you liked the songs played in this podcast, you can purchase them from **Amazon.FR (France)**, **.COM (USA)** and **.CA (Canada)**, **iTunes Store (USA)** or even on eBay. *Compare prices with the shipment (around 10-12 euros), sometimes it is better to order it from France (for music and books).* Here are the links to purchase them:

Amazon.FR:

[JJ Goldman \(fr\)](#)

Amazon.COM:

[JJ Goldman \(us\)](#)

Amazon.CA:

[JJ Goldman \(ca\)](#)

iTunes Store (USA) :

[Goldman](#) *One song only!*

Movie

Amazon.FR:

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Amazon.COM:

[La Vie en Rose \(us\)](#)

Amazon.CA:

[La Vie en Rose \(ca\)](#)

This movie is maybe available on Netflix and very certainly at your local video store!

Official Website

<http://www.edithpiafmovie.com/>

Others

The band's official web site:

<http://www.sonymusic.fr/jeanjacquesgoldman/> and on [Wikipedia](#) (English)

Lyrics at <http://www.paroles.net> (videos available)

Links on the topic:

n/a this week. Most of the vocabulary was researched by group of friends!

Credits: Thanks to Barry& Martin for checking the English. Thanks to Cedric & Christophe for checking the French

Note Fr: Les textes et chansons qui sont présents dans ce podcast ne le sont qu'à des fins d'illustrations. Ils permettent de faire découvrir une partie de la culture musicale et littéraire française. Ils n'ont pas pour objectif de blesser quelqu'un. Si vous souhaitez ne pas voir apparaître ces musiques ou textes dans le podcast, j'enlèverai l'épisode dans son entier à votre demande.

Ce podcast est fait dans un but éducatif. Tous les extraits audio, vidéo, textuel et d'art graphique sont donnés à titre d'exemple et ne peuvent en aucun cas faire l'objet d'une compensation financière. De plus, ils restent la propriété de leur auteurs respectifs.

Note Eng: Please accept our sincere apologies if the songs and/or text in the podcast were offensive. The intent was strictly educational (They help make discoveries of the French culture and literacy). They are not intended to offend anybody. If you do not wish to these songs or text to appear in the podcast, I will remove the episode in its entirety upon your request.

This podcast has an educational objective. All audio, video, text and pictures are given as example. All media used are the respective property of their creators.

Le prochain sujet

Next topic

Avec le prochain podcast nous verrons un nouveau sujet. It was also a request from a listener, and a topic that I wanted to do for a bit now: la religion en France.

Nous verrons les traditions en France, le vocabulaire relative à la religion et beaucoup plus!



Vous voulez participer ?

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You will also be included in the Podtourage mailing list and be able to contact me directly (Skype, cell, etc.). Even better, you will get Christmas cards and gifts ! Paid positions will be made available later.

If you want to know what is needed as of today, please see the [volunteer page](#).

If you want to join the Podtourage and help out, for the time being, drop me a message at frenchieproductions@gmail.com. Let me know a bit about yourself and how you think you could help out.

Join the Podtourage team

Kim B.-Master Boss!
Kim A.-Press relations and outside contact,
Patricia-Design and product creation
Dulce-Product design
Eric-Web design boss!
Barry-Transcript checking (English language)
Cedric-Transcript checking (French language)
Martin-Language cop
Sara-Contact with the licensing agencies
Ian-Forum moderator
Josh-Flash-card creator
 And many others

Thanks to everyone for making the podcast what it is today!

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“Pardon my French!
 I’m learning from
 Sébastien.”