



Hiver 2020 TOME XIV No. 4

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Chers amis,

As the holiday season comes upon us, let us take a moment to appreciate who we have around us. If there is anything I have learned in the many months that this virus has surrounded us, it is that people are the most important part of my life. Communication whether by telephone, skype, zoom, Facetime, or a glass door, keeping in touch with friends and family has helped many of us get through these isolating times. I found myself playing games through zoom with my nieces, having



happy hour with friends also through zoom and having group chats with my college friends.

Creativity has taken on a new meaning. In our teaching, in our communications, and in our everyday lives, we have had to change the way we do our usual routines to keep ourselves and others safe. As numbers increase around us, please stay committed to wearing your mask, maintaining social distance and staying home if you are feeling ill. We don't know how long we will need to follow these guidelines and we all just want to get back to "normal".

I wish you all a safe and healthy holiday season with family and friends near and far and a new year filled with new adventures.

Stay well my friends,

Jennifer Kostolecki Présidente **AATF of CNY**







NEW WEBMASTER & SOCIAL MEDIA Coordinator: I would like to welcome **Kimberley Harter** to our Board of Directors as our new webmaster & social media coordinator. Kimberley comes to us as a retired French teacher from the Mexico Central School District, read more about her in *Visages*. We are excited to have her on our team and the new ideas that she will bring. If you have any suggestions for our webpage or something to add, please contact Kim at webmasteraatfcny@gmail.com

We also want to thank **Roseann Lorefice** for her many years of dedication as the webmaster for AATF of CNY. She started our webpage and has helped with the transition to our new webmaster. We cannot thank Roseann enough for all her hard work. Merci mille fois.

Looking for Webinars and Professional Development opportunities. Check out our sister organizations:

NYSAFLT

LECNY

AATF





Visages

To meet some of the great teachers in our area AATF chapter, we like to feature members in this newsletter to introduce them and to highlight their accomplishments to our members. In this issue, we have asked Kimberley Harter, our new Webmaster/Social Media Coordinator, to highlight herself to our readers.



My background - I am originally from the area. I attended APW High School, SUNY Potsdam, La Sorbonne in Paris, France and SUNY Oswego. I was a French instructor for 33 years, teaching all levels: 8th grade and French 1-5, French 4/201 and French 5/202 through SUNY Oswego. Among my numerous accomplishments, I was the French Club and French Honor Society Advisor for 30 years, travelling many times with students to Quebec and Europe, and the World Language Department Coordinator for Mexico Academy and Central Schools District. In addition, I was a Public Advocacy Member for NYSAFLT and Coordinator of the Seal of Biliteracy. I'm also very excited to be the newly elected AATF SHF Teacher Representative for 2021-2023. My favorite part about teaching French - I loved speaking French every day, singing and interacting with the students! I also loved

dressing up in costume frequently and celebrating National French Week and practicing French traditions in class.

My favorite club activity was designing our annual semi-formal dance (French themed). My favorite SHF activity was Mardi Gras Magic theme night (fundraiser for the local animal shelter)





My favorite French city - Paris, I lived there during my Junior Year of college while I attended La Sorboone. I lived in "Le Quartier Latin." While studying abroad, I traveled to 10 countries!

My favorite dessert - Crème Brûlée, pastry - La religieuse

Some of my favorite movies - Julie and Julia, Le Fantome de l'Opera, French Kiss

My favorite singer: Celine Dion (I've shook her hand twice!!)

My favorite French word - any FUN words to say such as "Je suis tout *raplapla!"*

My favorite author: Danielle Steele (I collect her books)

Leisure time activities: I love to read, scrapbook, walk and swim, listen to music, attend live theater productions, and travel to French speaking places.





Le Grand Concours 2021 - ordering available soon!

Like all of us, the National French Contest organizers hope that 2021 will be a better year than 2020. While we all hope that teaching and learning can be more "normal" in the spring, the Grand Concours is prepared for the unexpected. This year, the contest will once again be 100% online, with a virtual proctoring option that can be done in a fully remote model. There is no paper/pencil option this year.

The price remains unchanged, at \$4.00 per test for AATF members. Fifty cents of that price is returned to our AATF of CNY chapter and is used to purchase chapter prizes for the highest scorers at each level and to ship prizes to each teacher. In addition, the AATF of CNY provides certificates to each participant. There is no need to order paper certificates, as there is an extra cost associated with that at the national level. AATF of CNY will provide your certificates.

Ordering will be online at frenchcontest.org. Expect ordering information early in the new year. The 2021 dates of the National French Contest are as follows:

FLES Contest: February 14-March 1, 2021

(Please make note of February break when scheduling testing.)

Levels 01-5 Contest: February 17-March 31, 2021

(The AATF of CNY recommends testing during the first two weeks of March.)

The National French Contest is a test of students' listening, reading and grammar skills in French. The 2020 Contest is available for practice without ordering exams. Once an order is placed, students have access to all the previous online tests to practice. Feedback is instantaneous, as the previous tests are auto-graded.





Testing typically takes one hour and can be split into two sections on different days. In 2021, Levels 4 and 5 will have 75 minutes total to complete the test.

Additional time has been allotted to account for the more advanced listening selections.

Make sure that you have already renewed your AATF membership to take advantage of member pricing when ordering. Please contact grandconcoursaatfcny@gmail.com with any questions, and be on the look-out for more information in the weeks and months to come.





December Movie and Recipe

Bûche de Noël

Adapted from allrecipes.com.

This is a flourless, very chocolatey version of the classic French Yule log cake. The filling is enough to fill two bûches -- or to eat with a spoon after making the cake, as it is essentially chocolate whipped cream.

<u>Ingredients</u>

For the filling:

2 cups heavy cream

½ cup confectioners' sugar

½ cup unsweetened cocoa powder

1 teaspoon vanilla extract

For the cake:

6 eggs, separated

½ cup and ¼ cup white sugar (added separately)

1/₃ cup unsweetened cocoa powder

1 ½ teaspoons vanilla extract

Chocolate frosting; confectioners' sugar for dusting; marzipan mushrooms optional

- 1.) Preheat the oven to 375 degrees F (190 C). Line a 10x15 inch jellyroll pan with parchment paper.
- 2.) Make the filling: In a large bowl, whip cream, ½ cup confectioners' sugar, ½ cup cocoa and 1 teaspoon vanilla until thick and stiff. Refrigerate.
- 3.) In a large bowl, use an electric mixer to beat egg yolks with $\frac{1}{2}$ cup sugar until thick and pale. Add $\frac{1}{3}$ cup cocoa and 1 $\frac{1}{2}$ teaspoons vanilla and mix until combined.



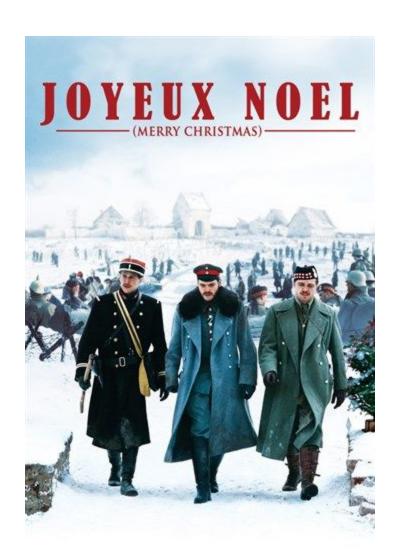


- 4.) In another bowl, with clean beaters, whip egg whites to soft peaks. Gradually add ¼ cup of sugar, and beat until whites form stiff peaks.
- 5.) Immediately fold the yolk mixture into the egg whites.
- 6.) Spread the batter evenly in the prepared pan.
- 7.) Bake for 12-15 minutes, or until the cake springs back when lightly touched.
- 8.) Dust a clean cloth or dish towel with confectioners' sugar. Place on counter. Flip the jellyroll pan to turn the warm cake out onto the towel. Remove and discard parchment paper.
- 9.) Starting at the short edge of the cake, roll the cake up with the towel. Cool for 30 minutes.
- 10.) Unroll the cake and spread the filling to within one inch of the edge. Roll the cake back up with the filling inside. Place seam side down onto a serving plate. Frost with chocolate frosting to resemble bark or dust with confectioners' sugar "snow." Refrigerate before serving.





Joyeux Noël



Here's a link to watch Joyeux Noël for free with ads: https://www.crackle.com/watch/1418/2486887