

Bonjour everyone,

Welcome back from the holidays! I hope you all enjoyed your break. For week 1, let's get cooking/creating/making. This week choose just one of the three activities below to do or you can do more than one if you'd like to. Remember to upload a photo of your activity onto our French Google Classroom. I can't wait to see it!

ONLINE FRENCH FUN DAY

1. French Cooking Class

- Watch this story called 'Crêpes by Suzette':
https://www.youtube.com/watch?v=f846Jq2CvT8&ab_channel=JenniferParker
- Follow the recipe to create your very own crêpes along with an adult at home (there's a recipe at the end of the video at 3:57 and at the end of this document). Choose your own favourite filling for your crêpe.
- You can also make a different French recipe- have a look at this website for inspiration: <https://www.kids-cooking-activities.com/cooking-French-lesson.html>

**If you're not able to cook anything, that's alright!* Instead, you can find something at home or the supermarket that's French related. For example, croissants, baguettes, cheese, butter, quiche or macarons are found at the supermarkets or you may already have it at home. Think of it as a French item scavenger hunt. See how many French items you can find and simply take a photo of it. Bonus point if it's actually 'Made in France'.



2. French Fashion Show

- Create a French look by finding clothing items that could relate to France. For example, a beret or mime costume. Or you can simply find clothes in the French colours in your wardrobe to wear altogether i.e. blue, white and red clothes. You can also choose to draw your French outfit idea on paper or online.



3. French Make and Create

- Create a piece of artwork using French colours or relating to French culture. For example, you could create the French flag using crepe paper, balloons or streamers. Get creative with what you've got at home or can find at school. It doesn't have to be the French flag either. For inspiration, you can google some famous monuments or artwork related to France like the Mona Lisa. You can also create your artwork online as well.



We'll be sharing our fun stories, work, or pictures of it, during our first Zoom session for Term 4 on Monday 11th October. Any changes will be announced on the French Google Classroom.

À bientôt,

Madame Seav

Suzette's CRÊPE RECIPE

(Makes about 8 crêpes)

2 eggs	1 tablespoon melted butter
1 cup milk	1 tablespoon sugar
1 cup flour	1/4 teaspoon salt

UTENSILS: a big bowl, whisk, ladle, spatula, and a large frying pan

In the bowl, beat the eggs with a whisk. Beat in the milk. Then add the flour and mix well until very smooth. Add the melted butter, sugar, and salt to the batter and blend well. It should be the consistency of very heavy cream. Add slightly more milk if necessary. (Alternatively, the mixing can be done in a blender or food processor.) The batter can be used immediately, but even better, cover and chill 1 hour or overnight.

Heat the pan and brush lightly with melted butter. Pour in a ladleful of batter (about 3 tablespoons). Quickly swirl the pan around so the batter spreads out thin. Cook over medium-high heat until the crêpe is set and the edges are lightly browned and lift up easily, about 2 minutes. Flip it, spread it with your favorite filling, and cook for about another minute. Fold it in half, and then in half again, creating a triangle, then serve!

Bon appétit!

