

A LITTLE BIT OF FRENCH, ANYONE?

By Marilyn Renner

GRADE LEVEL: Elementary

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An introductory course
in basic conversational French, basic
geography of France, simple French
cooking, and an overview of French culture.

The course

LESSON I

Materials needed:

Learning Curve Beginning Conversational French Program, Lessons 5 & 6,
tape, 1 sheet each per student
Teach Me French Program, Page 5, tape, 1 sheet per student

LESSON I, CONT.

- V. Pass out outline map of European countries. Students highlight country of France, and label all countries in Europe or at least those surrounding France.
- VI. Assign students to construct name collage as homework. Student looks through magazines and other printed materials for letters contained in his or her French name. They also look for pictures of things they eat.

LESSON 2

TMT, Pages 1-5, 1 per student
BCF, Lessons 1 & 5, 1 per student
Outline map of France
Drawing paper 1 sheet per student
Ingredients and serving dishes for Pears Helene
Tape Player

I. Put nametags on.

LESSON 3

Materials needed:

TMT, pages 1-8, 1 per student
BCG, Lesson 2, 1 per student
Soundstrip "Life in France"
Filmstrip projector
Tape player

- I. Oral review of all questions and responses learned in previous lessons. Check on mastery of assigned responses for today.
- II. Play TMT, pages 1-8, making sure all students participate.
- III. Show soundstrip "Life in France"

LESSON 5

Materials needed: TMT, pgs. 1-8, one per student; Soundstrip "Land Features and Cities of France"; Outline map of Indiana, 1 per student; Tape player, Filmstrip Proj.

- I. Review for spelling test on Numbers 1-10 and days of week.
Give test.
- II. Play TMT, pgs. 1-8.
- III. Show soundstrip "Land Features and Cities of France".

LESSON 7

Materials needed: BCF Tape, lessons 3 & 4. 1 per student. drawing

tape player; ingredients and service for mousse

- I. Practice and recitation of assigned questions and responses.
- II. Play BCF Lessons 3 & 4; children participate.
- III. Introduce vocabulary for mousse ingredients; children draw illustrations and label.
- IV. Cook and eat mousse.
- V. Teach and practice question and response for next lesson.

"Comment-allez-vous?"
(How are you?)

"Tres bien, merci. Et Vous?"
(Fine, thank you. And you?)

Spelling test on seasons and months of year

- VI. Play TMT, pgs. 1-12.

LESSON 8

Materials needed: BCF, Lessons 7 & 9, 1 per student; TMT, pgs. 1-13,
1 per student; tape player

LESSON 9

Materials needed: Outline map of France, 1 copy per student:

- I. Pass back tests from previous lesson; discuss.
- II. Practice conversational French; check on mastery of previous lesson's assignment.
- III. Pass out copies of French flag outline; students color.
- IV. Pass out drawing paper.
Introduce vocabulary to ingredients for crepes. Children, illustrate and label.
- V. Announce vocabulary test on color words and numbers 11-20

French vocabulary for ingredients used in cooking:

Les crêpes: The Crepes

Poires Hélène; Pears Helen

la farine - the flour
le lait - the milk
les oeufs - the eggs
le beurre - the butter
le sucre - the sugar
la creme - the cream
le sel - the salt
les fraises - the strawberries

les poires - the pears
la glace - the ice-cream
le chocolat - the chocolate
la confiture - the jam

Mousse au Chocolat - Chocolate Mousse

les oeufs - the eggs

L'omelette: Omelet

les oeufs - the eggs

le sucre - the sugar
le lait - the milk
le sel - the salt
les biscuits - the cookies

le jambon - the ham
le fromage - the cheese
le sel - the salt
le poivre - the pepper
les oignons - the onions

le pain - the bread
la confiture - the jam

le jus de fruit - the fruit juice

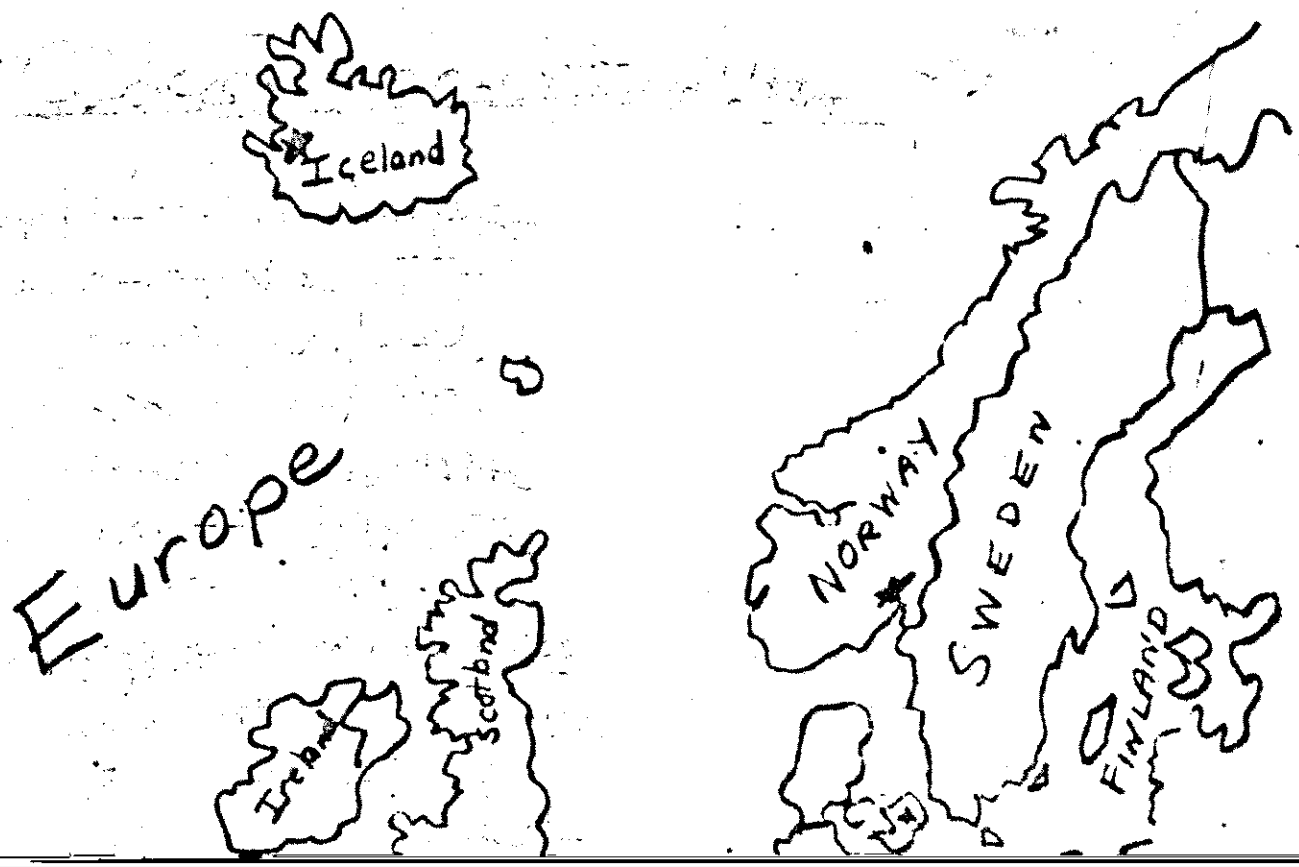
COLORS

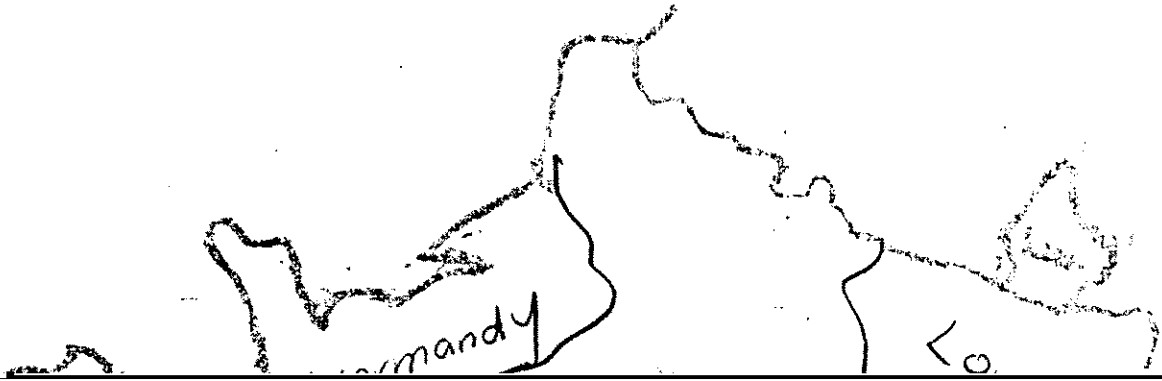
rouge - red
vert - green
bleu - blue
noir - black
blanc - white
jaune - yellow

NUMBERS 11-20

onze - 11
douze - 12
treize - 13
quatorze - 14
quinze - 15
seize - 16





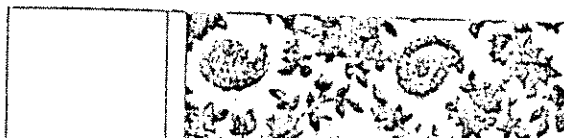




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Pears Helen/
Piores Hélène

¼ cup chocolate syrup



Chocolate Mousse/ Mousse au Chocolat

Chocolate mousse is often made with unsweetened chocolate and has a bitter, strong flavor. This recipe, however, is for a light, sweet-tasting mousse that is sure to appeal to all chocolate-lovers

