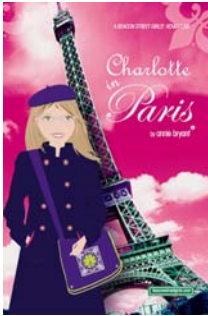


☀ Art Activity 1: Design a French Recipe Card



“After the entrée—beef bourguignon—came the cheese tray. Monsieur Morel was a cheese exporter. He explained to me that a proper cheese tray has a variety of milks (cow’s, goat’s, and sheep’s) as well as a variety of textures (soft, medium, and hard) ... the variety makes the whole experience pleasing for the taste buds and the palate. He carefully carved tiny slices of cheese for me to sample. My favorite was the Doux de Montagne. It was delicious ... creamy, nutty, and buttery all at once.”

~Charlotte in Paris p. 63-64

During her adventure in Paris, Charlotte is lucky enough to sample homemade French cooking from Madame Morel’s kitchen, as well as fancy gourmet food at an elegant restaurant. Many up-and-coming chefs study in France in order to learn from the very best.

Take a virtual food tour of Paris ... do some research on French recipes and choose one to test out. Design a recipe card and compile a French recipe book with the class. If you’re brave, present your class with some samples of your French cooking! **(Check out Charlotte’s French Recipes on www.beaconstreetgirls.com)**

My French Recipe: