



August 1, 2025

Summertime

There are two major kinds of French people when it comes to how they spend their summer vacation: the traditionally *aoûtiens* (August vacationers), the *juillestistes* who leave in July. Perhaps there is a third group, those who are on vacation between the 15th of each month...*les ponteurs* (bridgemen)?

We hope you are staying cool and enjoying the summer. Next month we are planning to get together for a membership meeting. Stay tuned for more information about that.

Below is information about registering for our fall language classes, and a recipe for *soupe au pistou*, which can be served either hot or cold.

Thank You for Celebrating Bastille Day with Us

We enjoyed another excellent celebration of the Fête Nationale de France or, as we like to call it, Bastille Day. We had a wonderful turnout for our Picnic July 13th. Pétanque was played, door prizes were awarded and everyone enjoyed themselves immensely.



Conversation Groups

Our conversation groups continue throughout the summer.

On the first and third Tuesdays of each month at 11 am (this month on August 5th and 19th) conversation groups meet with Gayle via Zoom. RSVP to her at grf1029@gmail.com for the link and other details.

In-person conversations continue to take place at McCaffrey's Princeton in their upstairs room on the second and fourth Monday. This month we will be meeting on Monday, August 11th and 25th from 10 to 11:30 a.m. RSVP to gailbruno7@gmail.com.

The evening Zoom conversation group with John Penrod will be taking the month of August off. We hope to meet again in September.

Participants can be at any level of French conversation.

Fall Classes

Registration for our fall trimester French classes is open and in full swing. We now offer five levels of classes, the details of which can be found on our [website](#).

Reci pe: Soupe au Pistou

Soupe au pistou is a hearty summer soup that is a *proven ale* mainstay. It can be eaten hot or cold, and can be modified based on the ingredients on hand. Try out this simple recipe to see how you like it.



Ingredients

- 6 tablespoons olive oil
- 1 large onion, chopped
- 2 carrots, chopped
- 1 zucchini (about 1/2 pound), quartered lengthwise, cut crosswise into thin slices
- 1/4 pound green beans, cut into 1-inch lengths
- 2 teaspoons salt
- 1/4 teaspoon fresh-ground black pepper
- 1 pound boiling potatoes, peeled and cut into 1/2-inch dice
- 1 1/2 cups drained canned diced tomatoes (one 15-ounce

- can)
- 1 quart canned low-sodium chicken broth or homemade stock
 - 3 cups water
 - 1 cup drained and rinsed canned white beans, preferably cannellini (also known as white kidney beans)
 - 1/2 cup elbow macaroni or other small pasta
 - 3 small cloves garlic, peeled
 - 1 cup loosely packed basil leaves

Directions

1. In a large pot, heat 2 tablespoons of the oil over moderately low heat. Add the onion and carrots and cook, stirring occasionally, until the onions are translucent, about 5 minutes. Add the zucchini, green beans, 3/4 teaspoon of the salt, and the pepper and cook, stirring occasionally, until the vegetables start to soften, about 5 minutes longer.
2. Add the potatoes, tomatoes, broth, and water and bring to a boil. Reduce the heat and simmer 15 minutes. Add the beans, pasta, and 1 teaspoon of the salt. Continue simmering until the vegetables are tender and the pasta is cooked through, about 10 minutes longer. Remove from the heat.
3. Meanwhile, in a blender or food processor, puree the garlic, basil, and the remaining 4 tablespoons oil and 1/4 teaspoon salt. Stir 1/4 cup of this *pistou* into the soup. Serve the soup topped with the remaining *pistou*.

Photo from cuisineculinaire.com

Recipe from foodandwine.com

À Bientôt

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