

Activity Guide

Paris Week – April 27 – May 1

Monday April 27

- Expedia Video of Paris: <https://www.youtube.com/watch?v=AQ6GmpMu5L8>
- BBC Art of the Louvre Documentary: <https://www.youtube.com/watch?v=CdoCBXpIQOk>

Tuesday April 28

- Movie!

Wednesday April 29

- Crepe Baking (copy of a Crepe recipe at bottom of page):
<https://www.allrecipes.com/recipe/16383/basic-crepes/>

Thursday April 30

- Movie!

Friday May 1

- Short Eifel Tower Documentary: <https://www.youtube.com/watch?v=NCeqyNY9osw>
- Draw the Eifel Tower:
https://www.youtube.com/watch?v=Vs_WTigyT24

Movie Suggestions:

- A Monster in Paris
- Ratatouille
- Madeline
- A Cat in Paris
- The Hunchback of Notre Dame
- Ballerina
- The Aristocats
- Hugo
- The Red Balloon
- Rugrats in Paris
- Anastasia
- Ernest & Celestine

The above suggestions are just that, suggestions. Feel free to mix it up! Our Committee came up with tons of other ideas; read on to learn more! Regardless of what you get up to, send your pictures to dormsby@clsm.on.ca for us to share!

Other Ideas

Meet a Famous Author: Charles Perrault

Before the invention of the printing press, folk tales were passed down by word of mouth by parents and storytellers. Once books became more accessible, authors began to collect these folk tales or fairy tales into collections of stories.

Charles Perrault lived from January 12, 1628 to May 16, 1703. He was a French author and is thought to be the first to begin the trend of collecting pre-existing folk tales into fairy tale storybooks. I think you'll be surprised by how familiar his stories are -- I sure was!

In 1695, he published a collection of fairy tales best known under its subtitle, "Contes de ma mère l'Oye" or "Tales of my Mother Goose". It included the stories of Sleeping Beauty, Little Red Riding Hood, Puss in Boots and Cinderella!

Science Ideas:

Make your own flag based on the colours of the France Flag! Flag Colours: Red, Blue and White. Paint with these colours and see what happens when they mix together. (watercolours or tempera paints or water and food colouring).

Social Ideas:

Host a Madeline Café party at the end of the week. Set up the tables with tablecloths, etc. and perhaps some twinkle lights (for the "city of lights". Serve croissants, pastries, baguettes, cheeses, fresh fruit, café au lait, cranberry juice (wine) as if you were at a cafe. Play French music!

Traditional French songs:

- Sur le pont D'avignon
 - Frere Jacques
 - Allouette, Gentile Allouette
 - Au Claire de la Lune
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Learn some new phrases in French:

- “Hello” = Bonjour
 - “How are you?” = Comment ca va?
 - “I’m fine, thank you” = Ca va bien, merci
 - “Please” = S’il vous plait
 - “Thank you” = Merci
 - “You’re welcome” = De rien
 - “My name is...” = Je m’appelle
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Puzzles:

Free pictures from around France and Paris that are virtual puzzles (can be adjusted from 12 – 1000 pieces)

<https://www.havetravelfun.com/puzzlepages/puzzles-paris>

Food:

Try eating or making some of the following French foods:

- Poutine
- Crepes
- Baguettes
- Brie, Camembert cheeses, Munster or Blue Cheese
- Croissants
- Puff Pastries

Crepe Recipe:

- 1 c. all-purpose flour
- 2 large eggs
- 1 tbsp. granulated sugar
- 1/4 tsp. kosher salt
- 1 1/2 c. whole milk
- 1 tbsp. butter
- Fresh fruit, for serving
- Powdered sugar, for serving

Directions:

1. In a large mixing bowl, create a well with flour then add eggs, slowly whisking them into flour. Add sugar and salt and stir until combined. Gradually add in milk, whisking to combine after each addition. Let batter stand at room temperature until slightly bubbly on top, 15 to 20 minutes.
2. In a small skillet over medium heat, melt butter. About 1/4 cup at a time, drop batter evenly onto pan, swirling it to evenly coat.
3. Cook 2 minutes, then flip and cook 1 minute more. Repeat with remaining batter.
4. Serve crêpes warm with fresh fruit and powdered sugar.

Mime Time:

Learn how to Mime:

<https://www.youtube.com/watch?v=R41EBilxdU8>

More Mime Techniques:

<https://www.youtube.com/watch?v=R41EBilxdU8>

Kids Meet a Mime:

<https://www.youtube.com/watch?v=U7d5rZ944Vs>

ENJOY!

(And remember to send pics to dormsby@clsm.on.ca!)