

CLIN D'ŒIL

ALLIANCE FRANÇAISE DE HOBART INC

mai/juin/juillet 2018

Chers amis

As the new president I would like to acknowledge the valuable work done by our former president Dave Shelley who stood aside at the AGM in February. I represented Alliance Française recently at an event to farewell Di Bye as the Honorary Consul for France and Germany and to welcome Dave Shelley into the role. Di held the position with great professionalism and dignity for twelve years but Dave is an excellent choice as her replacement. Both are members of Alliance and we look forward to seeing them at our events in the future.

The committee has been busy organising classes and activities since the AGM. Special thanks must go to Caroline Jackson for the important work she does in setting up classes. Currently eight classes are running for groups ranging from beginners to French for Travellers and French Conversation and all are well supported.

The Alliance French Film Festival in March was very successful, with a sell out for the opening film and big audiences for the entire program. Thanks go to our Treasurer, Gerald Morford-Waite for his work in facilitating our involvement.

Our café croissant conversation meet ups at the French House on the last Saturday of each month have been popular this year and it has been good to see newcomers, including French native speakers in attendance.

Gerry Freed's presentation on family connections to Vichy France and the activities of the French Resistance in April was well received and there was a good turnout. People also enjoyed mixing over a drink and nibbles after the event and chatting with Gerry and Yolande about their fascinating story.

Alliance Française participated in Hobart Language Day recently and co-operated with Hobart Accueil in promoting the French language to the public. Considerable interest was shown and a good number of French people who now live in Hobart dropped by. Thanks to our Vice-President, Wendy Chapman for her work on the day.

Our next mid-monthly event will be a panel discussion on Friday May 11th with four of our 'expert' members sharing their knowledge of authentic French experiences available to visitors to Paris.

The French House, 30 Church St, North Hobart, is open every Thursday from 2-4 pm. Take advantage of the opportunity to have a chat with a French speaking member and/or borrow a French book from our library. I ask you all to make the most of what Alliance has to offer by participating in our classes and/or events and by encouraging your friends to become involved. Details are available on the website – www.afhobart.org.au I look forward to catching up with you all soon.

Bien cordialement,
Guy Nicholson (Président)

A NE PAS MANQUER

conversation, café & croissants
à partir de 10.30h
26 mai/30 juin/28/juillet
La Maison française
30 Church St, Nth Hobart
\$6 café + croissant - \$8 for
non-members

TRAVEL EVENING

an expert panel on authentic French
visitor opportunities in Paris
at THE FRENCH HOUSE at 7.30 pm
Friday May 11th.

Film and Soup evening at the French House

Friday June 15th
at 7 for 7.30 pm.
(film details later)

OPEN HOUSE

at the French House from 2-4 pm
each Thursday (for members to have
a chat in French or borrow a book)

COCKTAIL PARTY vendredi le 13 juillet

Royal Tennis Club
details later.

EUROPEAN CHRISTMAS FAIR

dimanche le 2 décembre
Polish Hall

further details closer to the event.

WELCOME TO NEW/FORMER MEMBERS

Sophie Gibson, Craig Adams, Gabriel Kinzler,
Debra Moores, Liz McQuilkin, Colleen Jones.



SUBSCRIPTIONS ARE
OVER DUE
(see page 6)

**AGM
SATURDAY 24
FEBRUARY 2018
AT
THE FRENCH
HOUSE**



**GUY NICHOLSON
newly elected
President
2018-19**

Dave Shelley, former President of the AF, is the new French (and German) Hon Consul for Tasmania. He replaces Dianne Bye who has retired.



Charles Brewer, Co-director DFATT, Dianne Bye, Dave Shelley



Dave Shelley, Dianne Bye & Guy Nicholson, President AF de Hobart

TABLEAU D'HONNEUR

SPONSORS OF THE ALLIANCE FRANÇAISE DE HOBART*

- MONTY EAST • KAREN BELBIN • LISA SINGH •
- THE NEASEY FAMILY • IAN K. SMITH •
- HONORARY FRENCH CONSUL MRS DIANNE BYE •
- ATTILA URMENYHAZI • GERADA MUIR •
- DAVID SHELLEY • GERRY & YOLANDE FREED •

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design ●

EAST



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(03) 6223 1250
senator.singh@aph.
gov.au

*Le Tableau d'Honneur records the names of those who have kindly donated \$500+ to support the on-going activities of the Alliance Française de Hobart. We hope for further generous support.

The Tableau d'Honneur was inaugurated several years ago when the AF de Hobart first established its own headquarters in North Hobart. We sought members of the community who were willing to be patrons of our organisation, and we have received generous donations from Monty East; Senator Lisa Singh; Dianne Bye, Honorary Consul in Hobart for France and Germany; Karen Belbin, manageress of Chez Moi; Ian K. Smith; the Neasey family – Kate, Frank, Kit and Patrick, Attila Ürményházi and recently from David Shelley, Gerada Muir, and Gerry & Yolande Freed.



State
CINEMA

www.statecinema.com.au
Ph 03 6234 6318
check cinema for session times.

Les expressions utilisant la nourriture

À la bonne franquette
informal, simple, unfussy
Arriver comme un cheveu sur la soupe
turn up at a bad time
Avoir le beurre et l'argent du beurre
to have one's cake and eat it too
Avoir une faim de loup
to be very hungry
Avoir un petit creux
to be a little hungry/peckish, to have the munchies
C'est pas tes oignons
None of your business
En faire tout un fromage
to make a big fuss
En robe des champs
unpeeled
Faire du lard
to laze around, twiddle your thumbs
Faire une frite
to flick someone lightly on the bottom
Haute comme trois pommes
knee high to a grass hopper, very young
Mettre son gain de sel
to butt in, stick one's nose in it
Raconteur des salades
to tell stories
Rouler dans la farine
to swindle
Tomber dans les pommes
to faint

- <https://www.lawlessfrench.com/expressions/>



ADVERTISE YOUR
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CLIN D'OEIL
contact the Editor
clindoeil@afhobart.org.au

**WHY NOT
SHARE YOUR BEST
FRENCH
TRAVEL PHOTO WITH OUR
MEMBERS?**
(high res images with details)
always welcome



French conversation
La Maison Française
North Hobart
last Saturday of the month
The French House
30 Church St,
Nth Hobart
10.30-12 noon

ALLIANCE FRANCAISE DE
HOBART Inc.
PO Box 70 South Hobart 7004
<http://www.afhobart.org.au>

Office Use Only

Processed

Card/s Issued

YEAR



Alliance Française de Hobart Inc.

MEMBERSHIP FORM

Annual AF Membership is current from 1st January.

Is this a Renewal?

Tick ☐

OR

A New Membership?

Tick ☐

PLEASE

Name 1:

OFFICE USE ONLY

If this is a Family/Partners Membership, please use the box below to enter additional names:

2.	OFFICE USE ONLY
3.	
4.	
5.	

Address:

Suburb:

State:

Postcode:

Telephone:

Mobile:

Email address: (please carefully print your email address)

Membership Type	Fees	Tick <input type="checkbox"/>
Single Membership	\$40.00	<input type="checkbox"/>
Seniors Membership	\$30.00	<input type="checkbox"/>
Family/Partners Membership	\$60.00	<input type="checkbox"/>
Student Membership	\$25.00	<input type="checkbox"/>

This Membership form, together with a cheque or money order (made payable to "Alliance Française de Hobart") should be sent to:

The Treasurer,
Alliance Française de Hobart
PO Box 70, South Hobart TAS 7004

Or EFT ⇒

Name: Alliance Française de Hobart Inc.

BANK : MYSTATE

BSB: 807-009

ACCOUNT NO. 12122945

Please use your surname to allow acknowledgment of payment

Signature:

Date:

After payment by EFT you must return the completed membership form to the above address to complete the enrolment process.

In 1848 A French Commune Built an Interconnected Treehouse Cabaret Based on Swiss Family Robinson

In the suburbs of Paris, what started as open air dancehalls called “guinguettes,” turned into treehouse cabarets after restaurant proprietor Joseph Gueusquin built Le Grand Robinson in 1848.

Inspired by the treehouse described in *The Swiss Family Robinson*, the unique establishment hoisted visitors to the top branches of a thick chestnut tree to dine dozens of feet above their fellow revelers. Over the next few decades copy-cat restaurants began popping up in trees across town, hosting donkey races and building tall tree swings to persuade diners away from their numerous competitors. This crop of new treetop guinguettes forced Gueusquin to rename his lounge “Le Vrai de Arbre Robinson” (The Real Robinson Tree) in 1888, which ensured customers knew they were dining at the original treehouse of Le Plessis-Piquet.

In 1909, after 60 years of booming success with the popular treehouses, the town changed its name to Le Plessis-Robinson. Today none of the Parisian suburb’s treetop bars remain (the last shut its doors in 1976), however the memory of treetop revelry remains in the few forgotten boards tacked to the town’s tall trees. (via Jeroen Apers)

<http://www.thisiscolossal.com/2018/02/treehouse-cabaret-based-on-swiss-family-robinson/>



CHECK OUT OUR WEBSITE
<http://www.afhobart.org.au>



Di Bye, Honorary
French Consul in
Tasmania
& Guy Nicholson,
President AF de
Hobart.



PARIS EN HIVER 2018





Guy Nicholson,
our President and committee
members represented the AF at
this fun, well attended annual
language promotion.
Visitors were treated to a French
reading during the day by Claire
Mozziconacci who read from
Victor Hugo's *"Demain dès
l'aube"*.



photo by Alex
Mozziconacci

Bonne dégustation!

Viande chevaline (Horse meat)

Deux produits d'alimentation sembleront bizarres, même impensables pour certains touristes-visiteurs en France. L'un de ces produits est la viande de cheval vendue aux boucheries chevalines appelées aussi boucheries hippophagiques. Au dessus de l'entrée de ces boucheries-magasins il y a toujours une tête de cheval sur écu, indiquant pas seulement la vente de cette nature de viande spéciale, mais aussi de la charcuterie chevaline, comme saucissons, saucisses crues, cuites ou fumées.

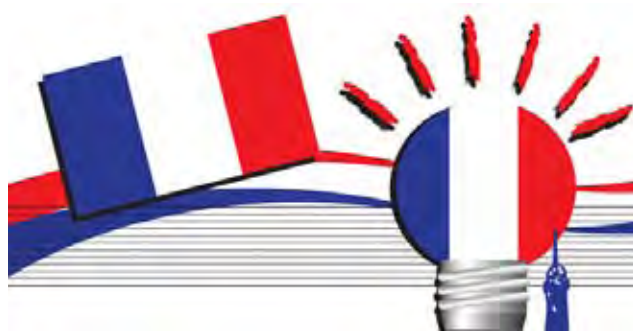
Les professionnels de la santé et de l'alimentation défendent la valeur de la viande chevaline française bien contrôlée. Elle est toujours tendre, particulièrement maigre et riche en fer. Bien recommandé aux cardiaques et aussi aux mamans pour préparer de cette viande sous forme hachée à leurs enfants à raison d'avoir un goût un petit peu sucré. En général, le prix de cette viande est presque comme celui du boeuf. Malgré les effets positifs bien prouvés par science, selon les statistiques les Français mangent de moins en moins de cheval et les boucheries chevalines se déclinent en nombre à travers la France.

Cuisses de grenouille (Frog's legs)

Une partie importante de la gastronomie française est la consommation de cuisses de grenouille. Cette spécialité populaire avait causé leur surconsommation, donc avait mis l'espèce de grenouille culinaire en danger depuis longtemps. A nos années, la source d'importation supplémentaire bien nécessaire est de Pologne, Turquie et Albanie, comptant annuellement entre 3,000 et 4,000 tonnes de cuisses surgelées selon statistiques.

Cette viande blanche à saveur unique est très réputée et aussi bien cherchée par chefs de cuisine pour préparer grenouille panée, à la crème, aux fines herbes, en persillade etc. On peut trouver le produit surgelé en tous centres commerciaux étalé dans poches alimentaires, tandis que le produit frais provient des fermes d'élevage en France. Ce dernier est coûteux et n'est pas pour ceux qui se disposent d'un budget modeste. Pour l'achat du produit frais il faut aller aux marchés de poissonnerie où ils sont placés parmi poissons, fruits-de-mer, huîtres et crustacées. A nos jours, éleveurs de grenouilles sont eux-mêmes les fournisseurs de leurs cuisses en gros. Ils sont prêts à recevoir des ordres d'achats (désossés au couteau, jambonnette, etc.) sur ligne par vendeurs.





Want to travel for free on the Metro in Paris???

One way to stop people jumping the barriers at Metro stations around Paris is to remove the barriers altogether. It sounds outlandish for a capital city to make public transport free but Paris mayor Anne Hidalgo recently announced that she had commissioned a study to look into the possibility.

These are the towns in France where you can already travel for free:

1. Compiègne
2. Noyon
3. Pont-Sainte-Maxence
4. Crépy-en-Valois
5. Chantilly
6. Carhaix
7. Mayenne
8. Senlis
9. Vitré
10. Châteaudun
11. Neuves-Maisons
12. Saint-Brevin-les-Pins
13. Issoudun
14. Niort
15. Châteauroux
16. Gap
17. Libourne
18. Figeac
19. Nyons
20. Gaillac
21. Manosque
22. Castres
23. Muret
24. Aubagne

What would happen if all Metro Tasmania buses were free 24/7?

• QUELQUES VIRELANGES

Si ces saucissons sont bons, ces saucissons-ci sont aussi bons.

If those sausages are good, these sausages here are also good.

Les chaussettes de l'archiduchesse sont-elles sèches ou archi sèches ?

Are the archduchess's socks dry or very dry?

Si mon tonton tond ton tonton, ton tonton sera tondu.

If my uncle shaves your uncle, your uncle will be shaved.

Je veux et j'exige du jasmin et des jonquilles.

I want and demand jasmin and daffodils.



DID YOU KNOW?

There is precisely one baguette vending machine in Paris
If you head to Rue Paul-Barruel in the 15th arrondissement,
you will find the only street in town with a baguette
vending machine. The bread is partially cooked before it's put
in the machine. You put one euro in the coin slot and you get
a warm, freshly-cooked baguette.



MEMBERS ARE ENCOURAGED TO SEND ANY
INTERESTING FRENCH RELATED ARTICLES,
COMMENTS, PICTURES, TRAVEL TALES, IN
EITHER FRENCH OR ENGLISH FOR
CONSIDERATION IN THE NEXT
EDITION OF CLIN D'OEIL.

I receive very little feedback re the content of Clin D'Oeil.

Hopefully you are all enjoying the articles.

cantycd@bigpond.com

next deadline 23 July 2018

**BORROW THESE MAGAZINES
FROM LA MAISON FRANCAISE
30 Church St., North Hobart.**



Foodie Excursions from Paris

With so many incredible day trip options to choose from, it can be quite hard deciding where to go and what to do. Follow your noses and palates! When you are in the culinary capital of the world, the only problem you will have is deciding what to eat, taste and feast on next.

Here are our top three-day trips you can easily embark on when in Paris. The Champagne Region No visit to France is complete without a visit to the champagne region of Reims and Epernay. Home to the likes of Tattinger, Mumm, Pommery, Veuve Cliquot, Moët & Chandon and many more, our tip is be sure you keep nibbling on food in between and during your tastings. With so many cellar doors to pick from, it's best to map out the top three or four brands you'd like to visit the most so you stay on track. And while you're in the region, you'll also enjoy the Art Deco buildings, so be sure to look up while walking through the town centres or when visiting the churches and restaurants. When planning, know that Reims is only 46mins by train from Paris, while Épernay is 1:22hrs away.

Dijon The capital of Burgundy, Dijon is one of the most beautiful cities in France. Its beauty not only lies in the medieval and Renaissance architecture, but for us, it is mostly in the food. One of the world's most important culinary hotspots famed for its mustard and dishes like the coq au vin and boeuf bourguignon, once here, you may just decide to extend your day trip to a week's stay! And let's not forget that surrounding Dijon is endless vineyards. You should know that Burgundy has the highest Appellations of any French region, and the traditional Dijonnaise cocktail is the "Kir", which becomes the oh-so delicious "Kir Royale" when mixed with champagne. To treat your tastebuds to some gourmet Dijon treats, take the train south-east and you'll be there in 1:35hrs. Strasbourg A picture-perfect town that looks like something out of a children's storybook, Strasbourg is located close to the German border and in the historic Alsace region. With such a great location, comes the marriage of two distinct flavours, giving rise to popular dishes like the tarte flambée, civet (preserved rabbit marinated in wine sauce) and the baeckeoffe (a hearty meat and potato casserole). The Alsace region is also known for its wine, specifically its dry Rieslings, and beer, of which notable brands include, Schnapps, Kronenbourg and Fischer so be sure to wash your meals down with one of their local drops. Strasbourg is 1:46hrs east of Paris. Not only is it a fantastic day excursion, it's also an ideal transit into Germany or even Switzerland. For more travel inspiration and information on France Rail Passes and tickets, head to www.raileurope.com. au, where you can use our interactive map to help with the trip planning.

Read more at: <http://au.france.fr/en/information/foodie-excursions-paris?>

LETTERS TO
THE
EDITOR

SHARE YOUR
THOUGHTS
WITH OTHER
READERS

clindoeil@afhobart.org.au

Our horror bureaucratic bungle!

It's a bungle that has floored botanists around the globe and embarrassed the Australian government. How did 105 priceless and irreplaceable historical plant specimens, sent here by the French, end up being destroyed by biosecurity officers?

Director of the world's largest and oldest herbarium, Marc Jeanson had received a message from the director of the Queensland Herbarium in Australia that was abrupt to the point of being blunt. It told him that a package of 105 botanical specimens of Australian plants owned by the Jardin des Plantes – and gathered by an intrepid French botanist more than 200 years earlier – had been destroyed by Australian biosecurity officials.

The specimens were both priceless and irreplaceable.

The Jardin des Plantes' mission is not only to preserve its collection but to share it with the world, and to that end it lends about 10,000 specimens a year without incident.

In 1635, King Louis XIII founded the Jardin Royal des Plantes Médicinales, now the Jardin des Plantes. This was the birthplace of the modern science of botany and it became the most important botanical collection on earth. There are some eight million specimens painstakingly pinned onto cardboard backing, treated for protection from the ravages of insects and moulds, digitised and recorded, stored in shiny yellow metal slots in endless compression shelves over four floors of a humidity- and temperature-controlled, pressurised building on the site of the original royal garden.

In 1785, Louis XVI directed Jean-François de Galaup, comte de Lapérouse, to lead a voyage around the world. Its mission was to complete the discoveries of James Cook, to correct and complete maps, to establish trade contacts, open new maritime routes and to enrich French science and scientific collections.

After visiting parts of America, Japan and Russia, Lapérouse arrived at Botany Bay on January 24, 1788 and Lapérouse spent six weeks among the British colonialists before he departed for New Caledonia, leaving journals and maps to be returned to France with the British supply ship Sirius. His two ships were never seen again. When nothing had been heard of Lapérouse after two years, French public sentiment demanded a response. A rescue mission was finally ordered by the French national assembly in February 1791.

Its leader, Rear Admiral Bruni d'Entrecasteaux, was not only to search for Lapérouse – his efforts should be “useful and advantageous for navigation, geography, arts and sciences”. D'Entrecasteaux departed France in September. Among the crew aboard two ships, *La Recherche* and *L'Espérance*, was an ambitious botanist named Jacques-Julien Houtou de Labillardière, who had worked with the most famous botanist of the era, Joseph Banks, whose work with James Cook on the *Endeavour* between 1768 and 1771 had made Cook and Banks celebrities. Now Labillardière had the opportunity to make his own name. During the voyage, which entailed the circumnavigation of mainland Australia and Van Diemen's Land, Labillardière gathered 4000 specimens, 3000 of them new to science, and wrote the first general description of Australian flora, *Novae Hollandiae Plantarum Specimen*.

Labillardière's Australian collection eventually found its home to safety in the Jardin des Plantes. Just 89 of the crew of 209 who had set out on the voyage survived.

Later the collection would survive the violence of the French Revolution and the horrors of the 20th century.

In more recent years, the budget cuts that ripped through similar institutions around the world were less marked in France, where the fruits of the Enlightenment have always been considered part of the fabric of the nation; infrastructure rather than indulgence. Labillardière's collection was folded lovingly away into this gigantic

national machine of arts and sciences, of relics and statues, of paintings, maps and songs, of pressed flowers, and there it lived other than when requests, such as the one from Queensland, came through.

To a botanist, the story of Labillardière's collection is extraordinary, but the samples carry a more intrinsic importance. The value of each specimen lies not only in the organic matter, but in the work of the botanist who collected it. Because scientists know precisely where and when a given specimen was collected and under what conditions, they can study how environments change over time, the impact of human development, of climate change. It is the act of scientific collection, linked to the collected material, that makes the specimens so important.

Among the 105 specimens destroyed in Brisbane were six known as “type specimens”. These were the first examples of a new species ever collected and recorded, and against which all other new specimens must be compared if we are to be certain that a new species has or has not been discovered. It appears this is what Bean, the scientist who had requested the loan of specimens in the first place, had hoped to do in Queensland.

“Everything we understand about these plants after that type is identified relates back to that type specimen,” says Jeanson. “It is a base for us taxonomists to work on, describing the world of plants. But it's a base for pharmacy, for agriculture, for any kind of science based on plants.” They are, as he once put it to *Le Monde*, “the memory of the planet”.

It gets worse. The museum believes that two or three of the specimens might have been species that were unidentified and new to science. The field of botany is huge. There are more than 391,000 species of vascular plants so far known to science. Career botanists can expect to become the leading experts in the plant species they choose to specialise in, and they can expect to find new species among the existing vast collections of herbaria that were gathered years ago, but never adequately studied.

Suite.....Tony Bean in this case is the world expert in those plants. He is basically the only one in the world you can show the specimen to and he's going to tell you this is a new species, this is a good name, this is a wrong name." This is why, says Jeanson, the constant sharing of specimens among scientists is so crucial. Jeanson does not blame Bean or the Queensland Herbarium. "Mistakes happen. Sometimes we send specimens without the required form. Usually the people just get back to us and they just ship it back to the person who sent it.

Unfortunately the loan was sent without customs declaration. A glitch. An oversight.

This was the flaw that had crept in at the start. A follow-up request was not made or was lost in transit Jeanson says the museum has still not received a full explanation from Australian authorities as to why the specimens were destroyed. Until that happens – and until it can be reassured it won't happen again – the museum will maintain its suspension of loans to Australia. The ban includes not only botanical specimens, but those from across the museum's vast holdings in areas such as mineralogy, geology, palaeontology and comparative anatomy.

Quelle dommage!

By Nick O'Malley <https://www.smh.com.au/> February 2018

THE NEW COMMITTEE 2018-2019

President	Guy Nicholson
VicePresident	Wendy Chapman
Secretary	Marilyn Pinkard
Treasurer/ Publicity Officer	Gerald Morford-Waite
Class Coordinator	Caroline Jackson

Committee	Françoise Clarke
	Rinda Burgess
	Justin Bowman-Shaw
	Meri Rowlands

Carolyn Canty (ex officio) Editor Clin D'œil
Thanks to Jean-Yves for managing the website.

A la radio!
<http://www.sbs.com.au/guide/channel/SBSRadio1/location/TAS>
1pm Saturday, Tuesday, Thursday



ALLIANCE FRANÇAISE DE HOBART

30 CHURCH ST NORTH HOBART

GOOD STREET PARKING
ALSO CARPARK AT SIDE
EASY ACCESS THROUGH THE GARAGE
(with notice)

GERRY FREED

“Un nomade mondial et intellectuel qui vit dans le surlendemain”

The title of Gerry's April presentation 'Une Vignette de la Résistance - Coïncidences et Compatriotes.' gave us some insights into the dangerous nature of life in Vichy France and the part played by his father in law, Jean Bovis in the evacuation of allied airmen and in the activities of the Maquis.



Gerry Freed



Yolande Freed





Les chemins de vie de Yolande et moi ont commencé dans deux mondes à part. Nous sommes nés dans un pays différent de l'Europe, élevés dans une autre culture exprimée dans une autre langue et évidemment sans la moindre connaissance de l'un à l'autre.

Telle est la liberté au cœur de l'Australie que nous avons trouvé notre vie ensemble au bout du monde. Toutefois, il y a eu un carrefour dans nos chemins, une coïncidence avec une probabilité d'un sur quelques dizaines de millions, que nous n'avons deviné que cinq ans après notre mariage.

Avec le décès du père de Yolande, qui je n'ai jamais rencontré, nous avons découvert un lien fort entre lui et mes liens français.

Pendant la guerre de '39 lui, Jean Bovis (bosiflora), était membre de la ligne d'évasion Pat O'Leary. Il était responsable pour la maison sécurisée à Toulouse où les aviateurs étaient réunis en préparation de la traversée des Pyrénées. La ligne était pénétrée et détruite par Klaus Barbie en 1943. Il s'est échappé et il a continué sa résistance avec le maquis de Vabres jusqu'à la Libération.

A cette époque d'ombres, tous étaient cachés derrière les pseudonymes, les collabos et les résistants en cohabitation et dénonciations par torture, il a eu une forte amitié avec un de mes propres amis, forgée dans le danger.

On raconte l'histoire de la découverte de ce lien et l'atmosphère d'aventure et risque de sale mort pendant cette période d'une sombre histoire.

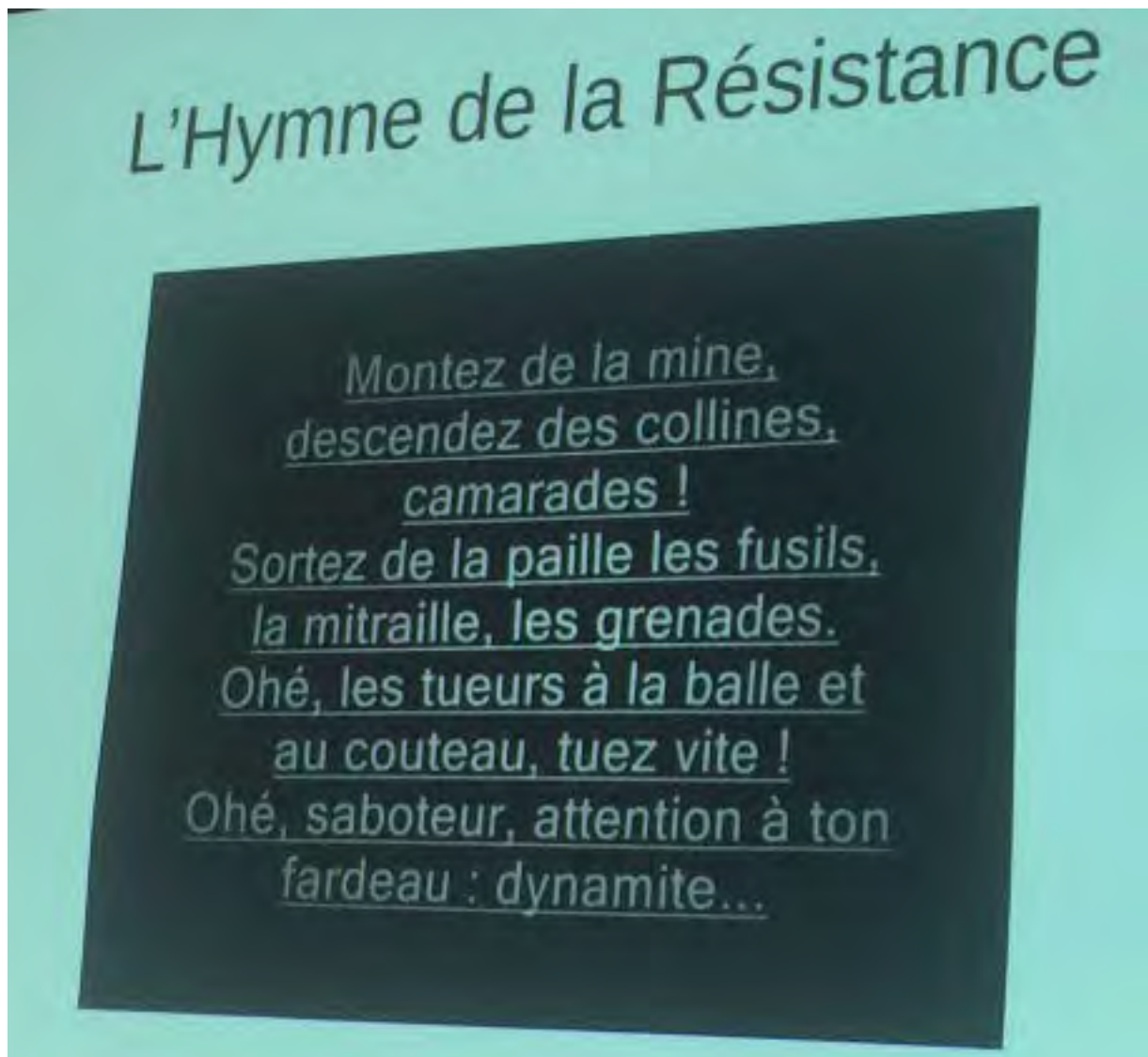
Avant la guerre Yo était une visiteuse de sa famille paternelle, producteurs de mimosas, à Pégomas entre Cannes et Grasse. Pendant la guerre son père était occupé avec la résistance, ligne marguerite à Toulouse est après le dénouement avec le Maquis de Varbres. Pendant la guerre Yo a habité Cannes avec sa mère, d'origine anglaise, toujours en peur d'arrestation et de faim. Yolande avait 12 ans et malade de malnutrition était évacuée en Suisse. Après six mois les Allemands ont pris contrôle de toute la France et son retour était verboten. Après six mois de plus elle a pu rentrer chez elle. En automne 1944, Cannes (avec des allemands assiégés) était coincé entre le Maquis au Nord et la Marine Britannique au Sud. Pendant quelque temps il n'y a rien à manger, les routes et les ferroviaires étaient détruites. Yo et sa mère avaient faim mais elle a des souvenirs de visiter ensemble un bâtiment de guerre HMS Lookout après la libération de la ville où elles ont mangé du pain, du chocolat et tout ce qu'on leur offrait.

[illegible]

E.M. Gestoro



The Print shop where false identity papers were secretly produced.



Propaganda posters which were widely distributed.

