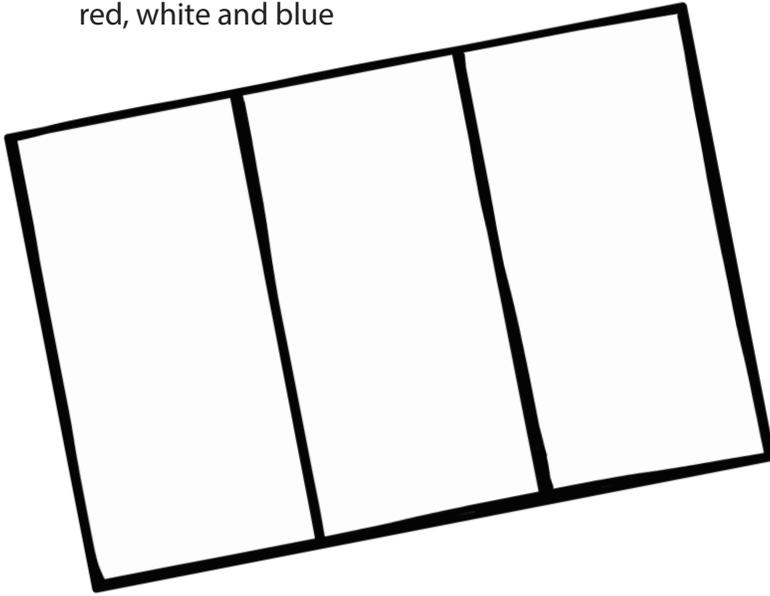


All About FRANCE

Color the French flag
red, white and blue



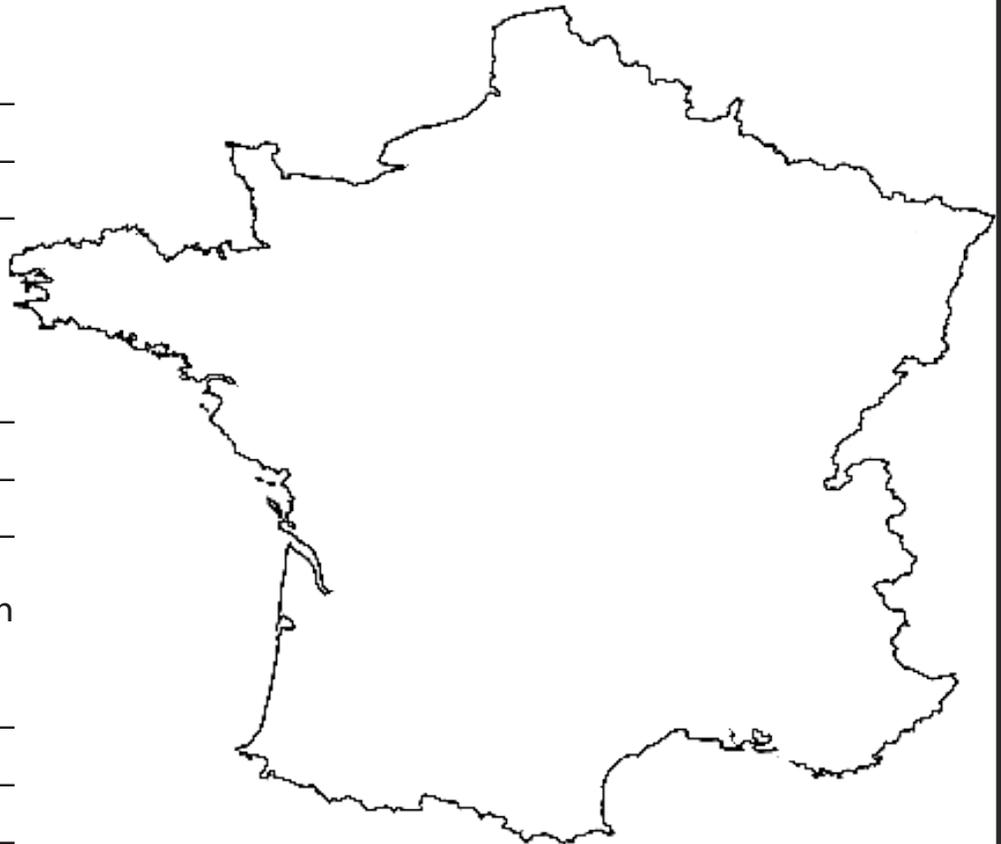
France is a country located in Europe. Use an atlas to help you answer the questions. When you are done, color the map, and mark the capital with a star.

The capital of France is:

Which languages are spoken in France?

Which religions are common in France?

How many people live in France?



Christmas in France

Yule Logs made out of cherry wood are often burned in French homes at Christmas time. Families bring the log home on Christmas Eve. They sprinkle it with red wine to make the log smell really nice while it is burning. There is a custom that the log and candles are left burning all night with some food and drinks left out in case Mary and the baby Jesus come past during the night. The main Christmas meal, called Réveillon, is eaten on Christmas Eve in the middle of the night after families have returned from the midnight church service.

The meal typically includes roast turkey with chestnuts or roast goose, oysters, "foie gras," lobster, venison and cheeses.

For dessert, families often have a chocolate sponge cake log called a "bûche de Noël." In some parts of France, 13 different desserts are served for Christmas. All the desserts are made from different types of fruits and nuts.

Does your family eat a special Christmas meal? When do you eat it and what do you have?



The Church at Notre Dame

Use the word bank to fill in the blanks

bell, Paris, church, stained, Nativity, Advent, medieval, Notre,
Roman, restored, gargoyles

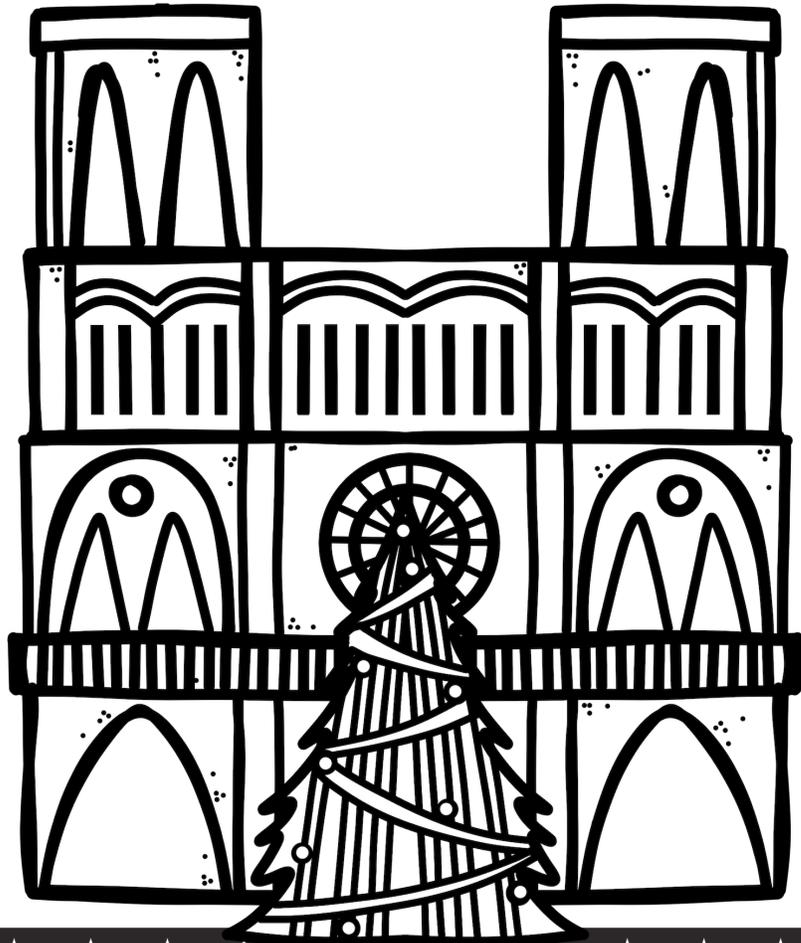
In Paris, you'll find a giant stone _____ in the center of town. This church is called _____ Dame, and is one of the most famous churches in the whole world. It is a _____ catholic church, and it took over 200 years to build! It was finally completed in the year 1345.

Notre Dame Cathedral is still in use today by the _____ Catholic Church for Sunday mass, and many people visit it every day to see the artwork and _____ glass windows inside.

Notre Dame also has a famous _____ but there is no bell ringer. The church has been modernized so it now rings automatically. Visitors can climb the 140-step staircase to see the historical bell, visit the _____, or have a glimpse of the city of _____!

Many people don't know that the gargoyles are "new" and were added to the church in the late 1800's when the church was _____.

Notre Dame is decorated each _____ Christmas season with a giant Christmas tree outside. Inside, you'll find _____ scenes, the star of Bethlehem and an _____ wreath.



Make Galette des Rois

Ingredients:

1/4 cup almond paste
1/4 cup white sugar
3 tablespoons butter, softened
1 egg
1/4 teaspoon vanilla extract
1/4 teaspoon almond extract

2 tablespoons all-purpose flour
1 pinch salt
1 package frozen puff pastry, thawed
1 dry kidney bean
1 egg, beaten
1 tablespoon confectioners' sugar for dusting

Directions:

1. Place the almond paste into a food processor or blender with about half of the sugar, and mix until well blended.
2. Add the butter and remaining sugar, egg, vanilla, almond extract, flour and salt. Set aside.
3. Preheat the oven to 425 degrees. Grease a baking sheet.
4. Roll out one sheet of the puff pastry into an 11-inch square. Use a large plate to trace an 11 inch circle onto the dough using the tip of a small knife. Place the circle of pastry onto the prepared baking sheet. Repeat with the second sheet of pastry. Refrigerate both sheets.
5. Mound the almond filling onto the center of the pastry that is on the baking sheet. Leave about 1 1/2-inch margin at the edges. Press the bean down into the filling.
6. Place the second sheet of pastry on top, and press down the edges to seal. Beat the remaining egg with a fork, and lightly brush onto the top of the galette. Use a knife to make a crisscross pattern in the egg wash, and then prick several small slits in the top to vent steam while baking.
7. Bake for 15 minutes in the preheated oven. Remove from the oven, and dust with confectioners' sugar. Return to the oven, and cook for an additional 12 to 15 minutes, or until the top is a deep golden brown. Transfer to a wire rack to cool.
8. Lay a golden paper crown gently on top of the cake. This will be used to crown the person who finds the bean. Serve warm or cold. Make sure to tell everyone about the bean!

