

# **Grundtvig Partnership: “The Traditional Village for A Future Life”**

(Reference No.: 2012-1-LT1-GRU06-07157)

## **Deliverable No. 4: “This is My Village and These are My Customs”**

### **Part 1: Belleville – Our “Parisian Village”**

*This part is based on our Google Map Itinerary,*

**Our “Parisian Village”** ([click for Google map](#)):

*“Cultural tourism circuit in the Belleville neighborhood of Paris plus guinguettes\* and goguettes\*\* in Paris and the surrounding area.”*

\*<http://en.wikipedia.org/wiki/Guinguette>

\*\*<http://en.wikipedia.org/wiki/Goguette>





The Java was a new type of waltz which was easier, faster and more sensual.

This monument of the rue du Faubourg du Temple was erected in 1924. The “Palace of Commerce” contained 50 stores and workshops, small ballrooms and the union of Parisian hairdressers; Édith Piaf, Fréhel and Django Reinhardt all performed here – a whirling hotspot of humanity!



Today, La Java club experience still provides a throwback to this period in French music history, coupled with a contemporary mix of international sounds.



## 2. La Java

105, rue du Faubourg du Temple 75010 Paris

+33 (0)1 42 02 20 52

<http://www.la-java.fr/>

Live Music Venue





Colorful and animated, the open-air, Belleville Market extends along the Boulevard de Belleville between metro stations Belleville and Ménilmontant for approximately 1.5 km. Immerse yourself in its friendly, multicultural atmosphere, amidst the sounds of Arabic, Chinese, French, English, etc.

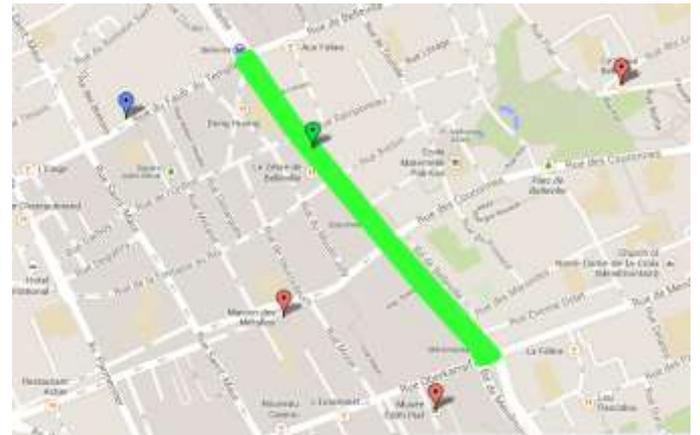
### 3. Le Marché de Belleville

When: Every Tuesday and Friday

Time: From 7 AM to 2:30 PM

Access: metros Belleville, Couronnes or Ménilmontant

"Traditional" Open-Air Market



Legend has it that Édith Piaf was born on the steps of no. 72, rue de Belleville, the main street of the Belleville neighborhood. In reality, Edith Giovanna Gassion was born on December 19, 1915, in Tenon Hospital on the rue de Chine.

### 4. The Mythological Birthplace of Édith Piaf

72, rue de Belleville, 75020 Paris

"Historical" Place



Close-up of plaque commemorating this "historical" event.





The musical soul of Belleville: this is the place to discover or re-discover the traditional and popular songs of Paris, forever linked to the accordeon and of course, to Édith Piaf!

## 5. Le Vieux Belleville

12, rue des Envierges 75020 Paris

+33 (0)1 44 62 92 66

[www.le-vieux-belleville.com](http://www.le-vieux-belleville.com)

Music Bar/Restaurant





La Maroquinerie's former life as a leather factory is little in evidence these days. It's now a bright café and bar in competition with La Bellevilloise, with a coveted downstairs concert venue that hosts the odd literary debate and a wealth of cool music acts.

## 6. La Maroquinerie

[23, rue Boyer 75020 Paris](https://www.lamaroquinerie.fr)

+33 (0)1 40 33 35 05

[www.lamaroquinerie.fr](http://www.lamaroquinerie.fr)

Live Music Venue



Founded in 1877 in the aftermath of the Commune, the Bellevilloise is the latest incarnation of a building that once housed the capital's first workers' co-operative.

## 7. La Bellevilloise

[19-21, Rue Boyer 75020 Paris](https://www.labellevilloise.com)

+33 (0)1 46 36 07 07

[labellevilloise.com](http://labellevilloise.com)

Live Music Venue



Now it serves as a bar, restaurant, club and exhibition space, hosting regular film and music festivals.



Located in a private apartment where Édith Piaf lived when she was 18 and sang on the streets of Belleville, this tiny museum consists of two rooms filled with letters, pictures and other memorabilia.

## 8. Édith Piaf Museum

[5, Rue Crespin du Gast 75011 Paris](#)

+33 (0)1 43 55 52 72

Opening Hours: By appointment only, Mon.-Wed., 1-6 PM.

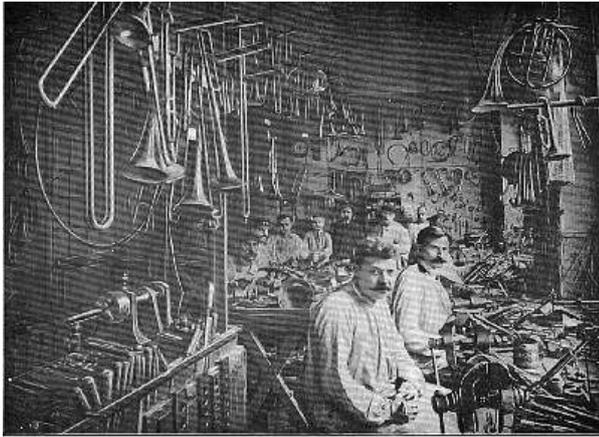
Price: Free (donations welcome).

Group Reservations (8 days in advance): € 4.

Closed in June and September.



In 1881, at 94, rue d'Angoulême (now 94, rue Jean-Pierre Timbaud), a factory manufacturing brass musical instruments was born.



*Vue d'une partie de l'atelier des Facteurs*



## 9. La Maison des Métallos

94, Rue Jean-Pierre Timbaud, 75011 Paris

+33 (0)1 48 05 88 27

[www.maisondesmetallos.org](http://www.maisondesmetallos.org)

Cultural Center



Later the headquarters of the French steelworkers' union, "La Maison des Métallos" is now a well-known cultural center.

## Part 2: “These are My Customs”

### Traditional Household Items, Food and Drink in France:

#### Snails

In France, three main species are commonly consumed under the name “snail” (escargot). The “petit gris” (*Helix aspersa aspersa*), with diverse and often local recipes, size 28 to 35 mm for an adult weight of 7-15 g. Present in the Mediterranean countries (Europe and North Africa) and the French Atlantic coast. The “gros gris” (*Helix aspersa maxima*), size 40 to 45 mm for an adult weight of 20 to 30 g. The real Burgundy snail (*Helix pomatia*), traditionally prepared with herb butter (parsley and garlic). Size of 40 to 55 mm for an adult weighing 25 to 45 g.

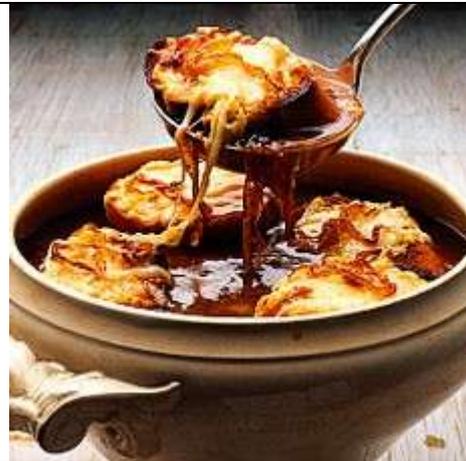


#### The Croissant

A croissant is a buttery flaky viennoiserie pastry named for its well-known crescent shape. Croissants and other viennoiserie are made of a layered yeast-leavened dough. The dough is layered with butter, rolled and folded several times in succession, then rolled into a sheet, in a technique called laminating. The process results in a layered, flaky texture, similar to a puff pastry.

#### French Onion Soup

There are few things more comforting than making a real French onion soup - slowly cooked, caramelised onions that turn mellow and sweet in a broth laced with white wine and Cognac. The whole thing is finished off with crunchy baked croutons of crusty bread topped with melted, toasted cheese. If ever there was a winter stomach warmer, this is surely it!



#### The Baguette

A baguette is "a long thin loaf of French bread" that is commonly made from basic lean dough (the dough, though not the shape, is defined by French law). It is distinguishable by its length and crisp crust.

**MOST POPULAR FRENCH CHEESES:**

- Camembert
- Brie de Meaux
- Roquefort
- Boursin
- Reblochon
- Munster
- Pont l'Évêque
- Chèvre
- Tomme de Savoie
- Brie de Bourgogne



**The FRITES**

On the French side, it is sometimes argued that the « frites » were born on the bridges of Paris in 1789 during the French Revolution under the name « Pont-Neuf potatoes » a few years after Antoine Parmentier made the promotion of the potato in 1771. Belgium does not agree. The chips are made from selected potatoes. They are washed, sorted, peeled, cut, bleached and dried, and then cooked in oil two times.

A **garlic press** is used to crush garlic cloves by forcing them through a grid of small holes, usually with some type of piston. Many garlic presses also have a device with a matching grid of blunt pins to clean out the holes.

The peel remains in the press while the garlic is extruded out.

Pressed garlic has a more delicate flavour because it excludes the bitter green center stem



**The Bouillabaisse, a dish from Marseille**

Prepare the vegetables: Peel, seed and chop the tomatoes. Chop the onion, crush the garlic (with the garlic press) Slice the leeks. Put all the vegetables in a large pot. Drain fish, set aside the livers which will be hashed .Cut off the heads and tails, the legs of the sea cicadas (a very big shrimp). Add fish waste (heads and tails) and sea cicadas into the pot, add 25 cl of olive oil. Also put in the fennel, bay leaf, parsley, peppercorns and dried orange peel. Cover and cook 15 minutes over medium heat, stirring occasionally.

## French Digestive Drinks

In France, the traditional "digestif" is a real gourmet ritual. Sweet equivalents of the Apéritifs, digestive drinks are served at the end of a rich meal, to - supposedly! - help the digestion process. This convivial moment after dinner gives you the opportunity to taste some gems of the French food and gastronomy, including liqueurs, eaux de vie, brandies and other fruity alcohols.

Among others: COINTREAU COGNAC ARMAGNAC



## The Fondue Pot

The fondue pot (or caquelon) is the most important piece of fondue equipment. You may have one that's been gathering dust in your cupboards since the 1970s, but that doesn't mean that it's the one you need for the type of fondue you like!