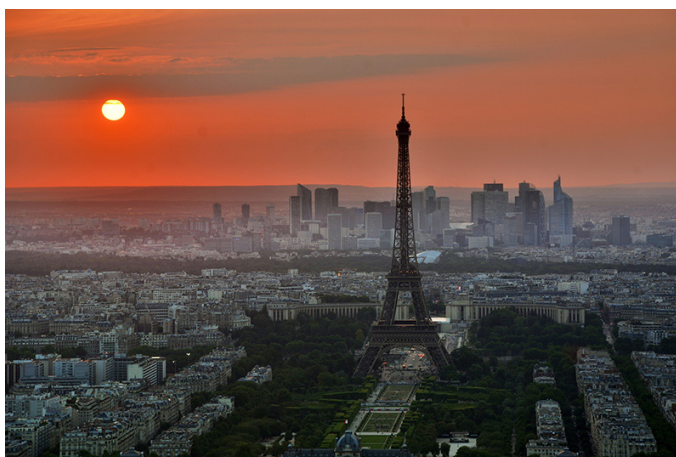


# Welcome to FRANCE



## FRANCE PRINTABLE PACK

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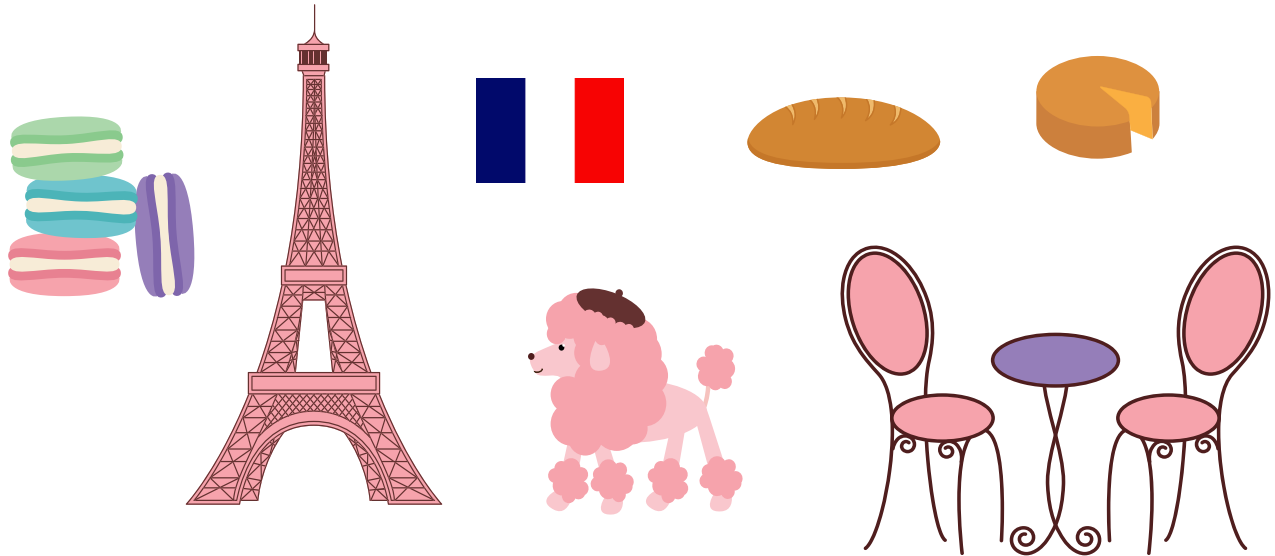
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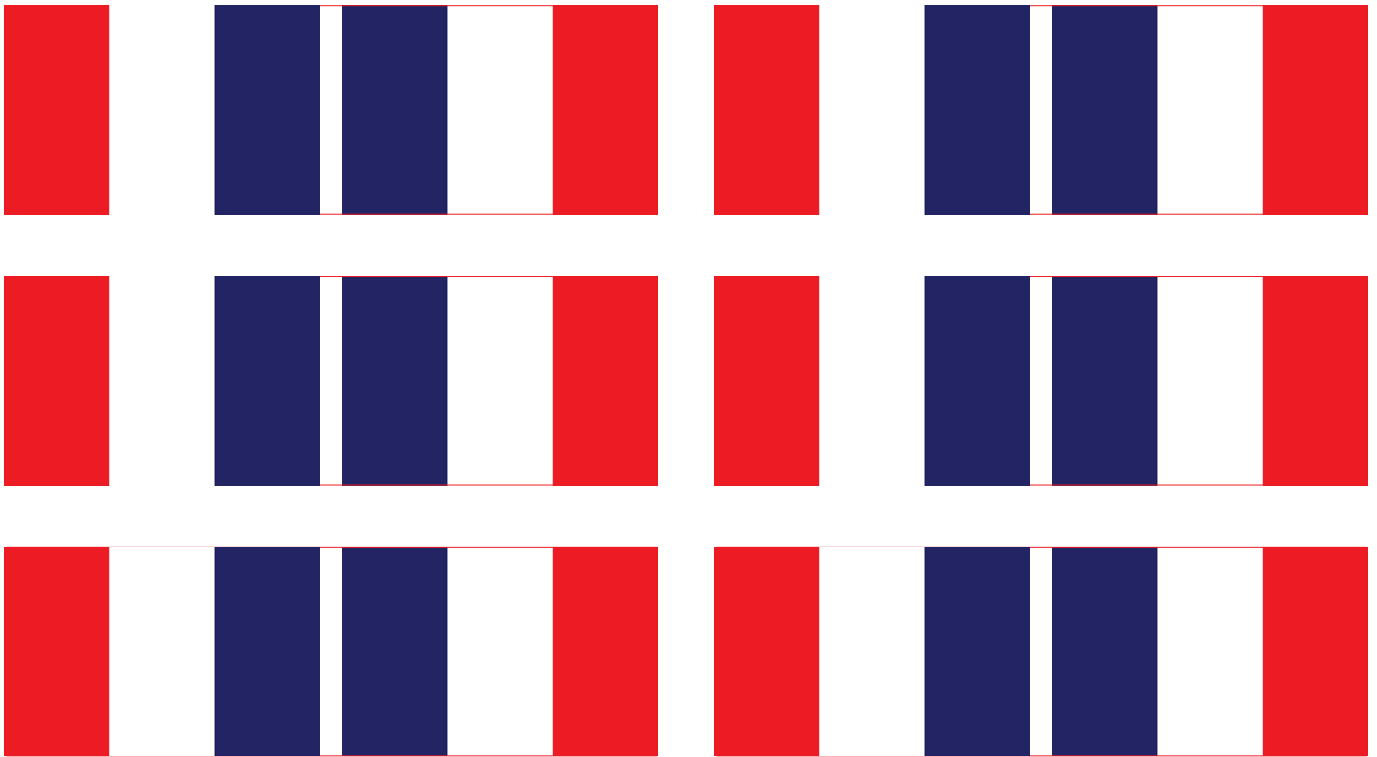
ENJOY!

# Bienvenue en France



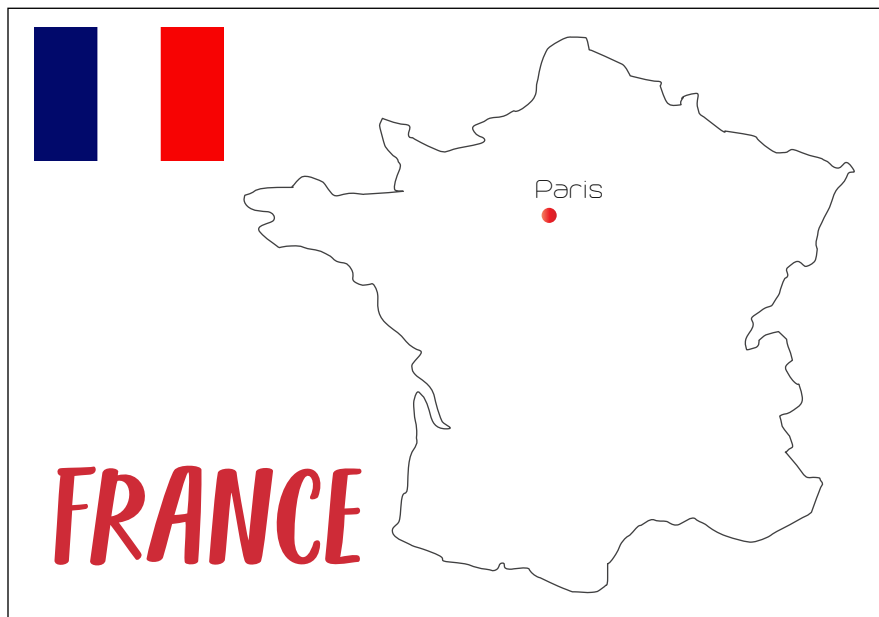
# Welcome to France

## DECORATIVE FLAGS FOR YOUR FRENCH MEAL



cut around each double flag set and glue around a toothpick

Cut around each set of two flags - fold over toothpicks to make a flags



## FRANCE FUN FACTS

France is the most visited country in the world! It has over 80 million visitors every year.

Louis XIX was the king of France for just 20 minutes! He became king in July 1830 after his father, Charles X abdicated. Louis abdicated 20 minutes later!

The French army invented camouflage.

If you travel to France on April 1st, children might try to stick paper fish to your back and call you an April Fish.

Until 2012, there was only one stop sign in the whole city of Paris.

In France, it is against the law to name your pig Napoleon! Not sure about your dog, though.

In WWII, when the Germans took over France, the French cut the elevator cables in the Eiffel Tower, so that if Hitler wanted to go up, he would have to climb all 1,710 stairs.

About one third of France is covered in forest.

France covers more timezones than any other country in the world - 12! This includes the French territories and islands like French Polynesia.

# MAP OF FRANCE



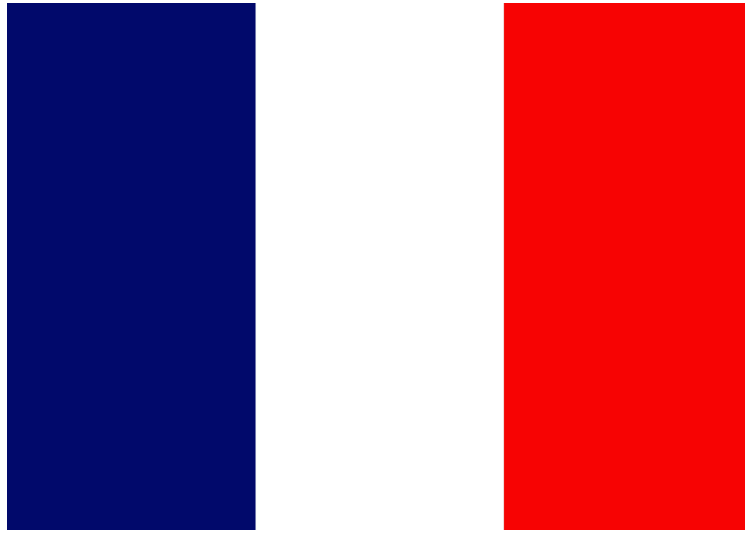
## FILL IN THE PLACES ON THE MAP



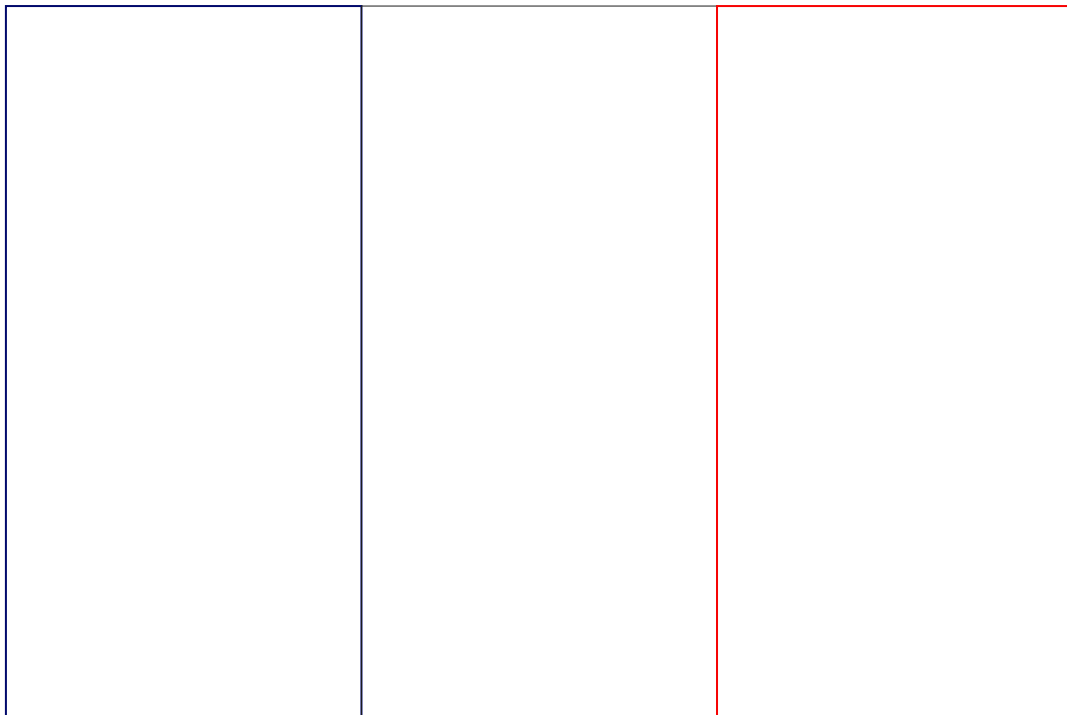
SWITZERLAND  
ITALY  
MEDITERRANEAN SEA  
BELGIUM  
ENGLISH CHANNEL  
LYON  
MONTPELLIER  
BORDEAUX  
NANTES  
BREST  
TOURS

PARIS  
ORLEANS  
DIJON  
CALAIS  
STRASBOURG  
NICE  
CANNES  
ST TROPEX  
MARSEILLE  
CORSICA

# FRENCH FLAG - THE TRICOLOUR



The French government website states that the white section of the flag was the color of the king, while blue and red were the colors of Paris. The three colors of the tricolor flag have also been said to represent liberté (freedom: blue), égalité (equality: white), fraternité (brotherhood: red).





# FRENCH PHRASES TO LEARN

## ENGLISH

Yes

No

Yes, please

Thank you

No, thank you

Please

Thank you Madam / Sir

You're welcome

Hello

Good evening

Goodbye

Excuse me

Do you speak English?

I don't understand

I love you

## FRENCH

Oui

Non

Oui, s'il vous plait

Merci

Non, merci

S'il vous plait

Merci Madame / Monsieur

Je vous en prie

Bonjour

Bonsoir

Au revoir

Excusez-moi

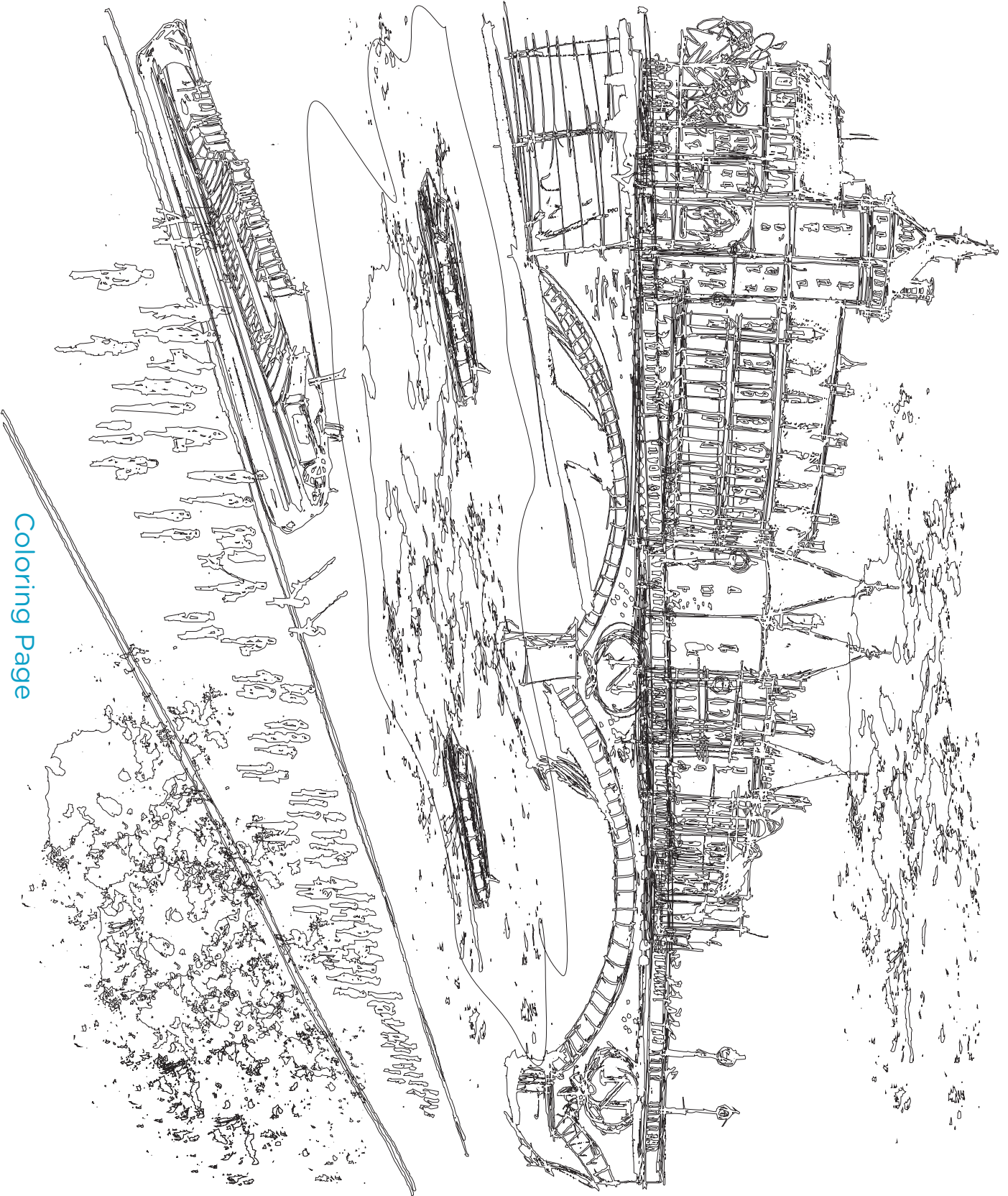
Parlez vous anglais?

Je ne comprends pas.

Je t'aime

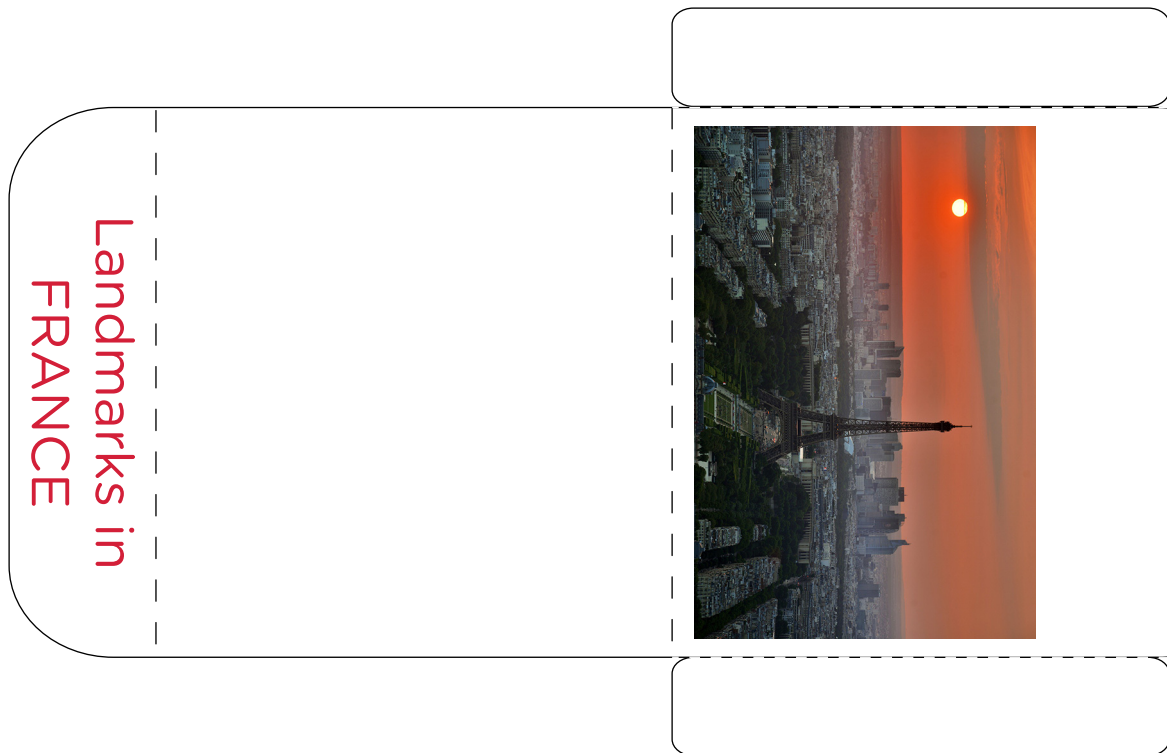


# A BRIDGE IN PARIS

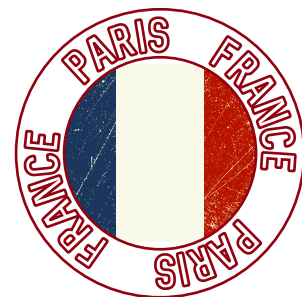
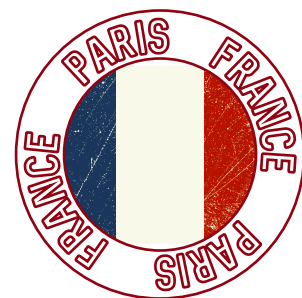


Coloring Page

# FRANCE



Cut out pocket on solid lines. Fold up and flap behind to form pocket. Fold title flap down over pocket. Wrap sides over back and glue.





The Louvre is the world's largest art museum. It is found in Paris near the River Seine. In it you can view the Mona Lisa, the crown of Louis XV and all kinds of historic pieces of art.



The Eiffel Tower is a wrought-iron tower on the Champ de Mars in Paris, France. It is named after the engineer Gustave Eiffel, whose company designed and built the tower.



Notre-Dame de Paris, also known simply as Notre-Dame is a medieval Catholic cathedral on the Ile de la Cité in Paris. It is a fine example of French Gothic architecture.



The Palace of Versailles was the royal residence of France from 1682, under Louis XIV, until the start of the French Revolution in 1789, under Louis XVI. It is elegant and luxurious to the extreme!



The Arc de Triomphe de l'Étoile is one of the most famous monuments in Paris. It was ordered in 1806 by Napoleon, the French Emperor at the time, who wanted to honor the French army. He never saw the completed arc as it was only completed 15 years after his death.



Cut between sections then fold and glue so information is on the back of each castle picture. Place in folder.

# FRENCH CUISINE



Crème brûlée



Macaron



Quiche Lorraine



Soufflé



Éclair



Ratatouille



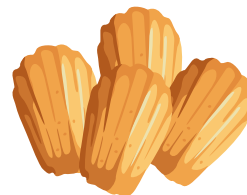
Escargot



Crêpe

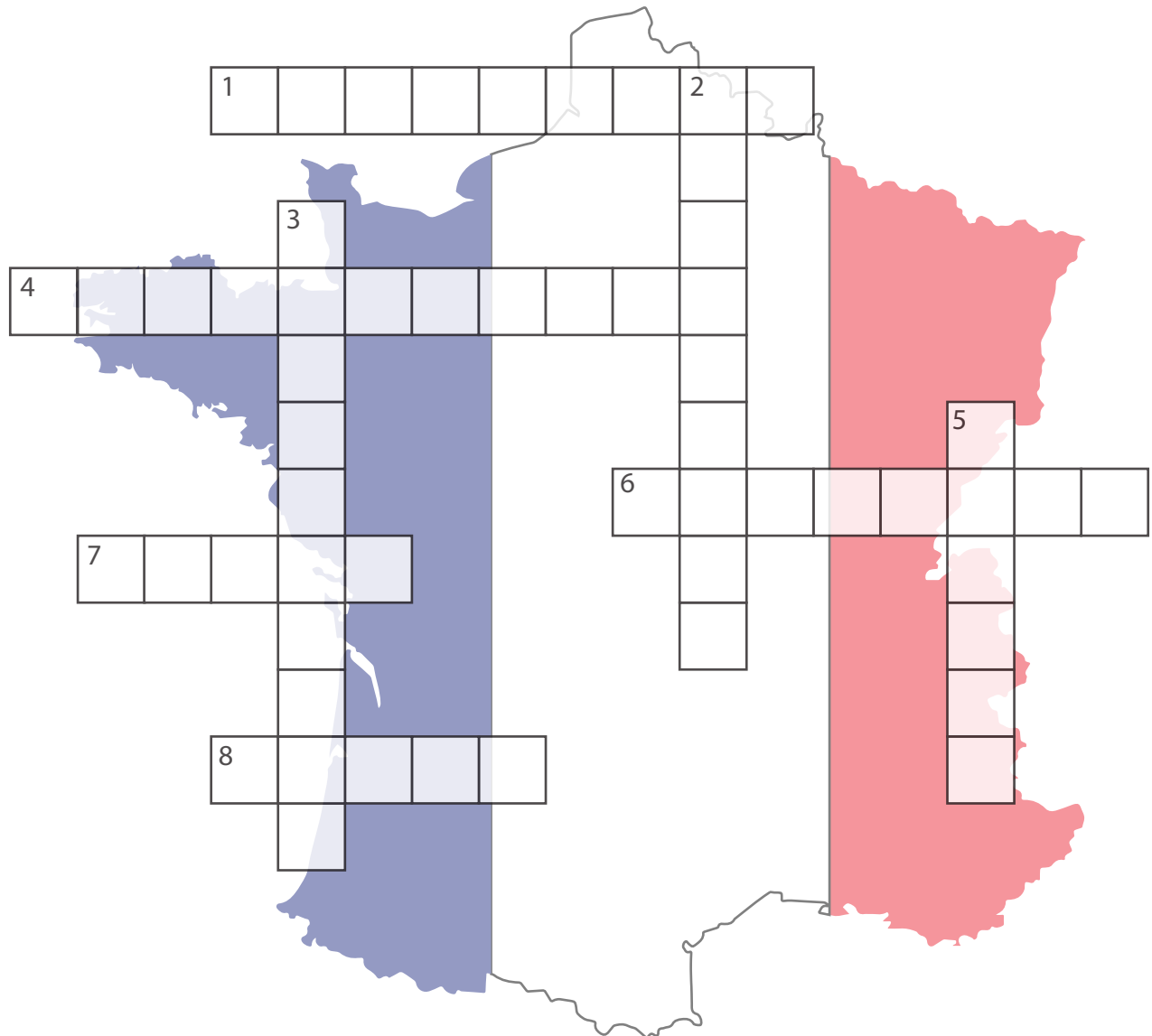


Tartiflette



Madeleine

# FRANCE CROSSWORD



## Across:

1. Crescent-shaped French pastry
4. Famous iron tower in Paris
6. Colorful confectionary made from almond flour
7. Capital of France
8. Thank you in French

## Down:

2. 850 year old cathedral in Paris
3. Palace of King Louis XVI
5. The world's largest art museum

# QUICHE LORRAINE

## FOR THE CRUST

1 ¼ cup all-purpose flour  
½ tsp. salt  
½ cup  
(1 stick) cold butter, cubed  
3 T ice water

## FOR THE FILLING

8 slices bacon  
1 ½ cups shredded Gruyère  
1 shallot, minced  
6 large eggs  
1 ½ cups heavy cream  
Pinch of cayenne, Pinch of nutmeg  
Salt & Pepper

1. Make the crust: In a large bowl whisk together flour and salt until combined. Using your hands, add butter, working it into the flour until the mixture resembles pea-size crumbs. Add ice water by the tablespoon until the mixture forms into a crust. Form into a disc, wrap in plastic wrap, and refrigerate until firm, 30 minutes.
2. Preheat oven to 375°. On a lightly floured surface, roll out crust until ¼" thick. Loosely drape over a 9" pie plate and crimp edges. Refrigerate until ready to use.
3. In a large skillet over medium heat, cook bacon until crispy, 8 minutes. Transfer to a paper towel-lined plate to drain.
4. Scatter cooked bacon on pie crust with 1 cup Gruyère and shallot. In a large bowl, whisk together eggs, cream, cayenne, and nutmeg and season with salt. Pour mixture over bacon and cheese. Sprinkle with remaining 1/2 cup cheese.
5. Bake until crust is golden and eggs cooked through, 40 minutes. Let cool 15 minutes before slicing and serving.

recipe from <https://www.delish.com/cooking/recipe-ideas/recipes/a58388/easy-quiche-lorraine-recipe/>

# CRÈME CARAMEL

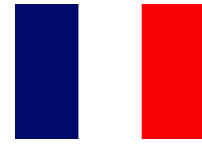
¾ cups fine sugar  
½ cups water  
6 eggs  
1 tsp. vanilla extract

½ cup fine sugar  
1 ¼ cups cream  
1 ¾ cups milk

1. Preheat oven to 350 F / 325 F fan / 180 C
2. Combine sugar and the water in heavy-based saucepan; stir over heat, without boiling, until sugar dissolves. Bring to a boil; boil, uncovered, without stirring, until mixture is a deep caramel color. Remove from heat; allow bubbles to subside. Pour caramel into a deep 8-inch round cake pan; cool completely.
3. Whisk eggs, extract, and extra sugar in large bowl.
4. Combine cream and milk in medium saucepan; bring to a boil. Whisking constantly, pour hot milk mixture into egg mixture. Strain mixture into cake pan.
5. Place pan in baking dish; add enough boiling water to come halfway up side of pan. Bake, in oven, about 40 minutes or until set. Remove custard from baking dish, let stand until cool, cover; refrigerate overnight.
6. Gently ease crème caramel from side of pan; invert into deep-sided serving plate.

recipe from <https://www.delish.com/cooking/recipe-ideas/recipes/a19443/creme-caramel-recipe-del0312/>

# FRANCE



What landmark would you like to visit in France and why?

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Draw your favorite French food



Write a sentence or two in French

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Write an interesting or unusual fact you have learned about France.

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Color in the picture.



The beautiful and historic Notre Dame Cathedral has stood proudly over the city of Paris for more than 850 years. It caught fire on Monday 15th April 2019 and suffered massive damage. Thankfully the structure of the building and the two front towers are intact and plans to rebuild are in progress.

PRINT ON CARDSTOCK



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Postcard - Carte Postale

Cut around the outside of both sides as one. Fold over and glue back to back.

# FRANCE QUIZ

Name five countries that border on France. \_\_\_\_\_

\_\_\_\_\_

What is the closest ocean to France. \_\_\_\_\_

What separates France and the UK? \_\_\_\_\_

What is the capital of France? \_\_\_\_\_

Find out what the second largest city in France is and write it here.

\_\_\_\_\_

