

Liste d'épicerie

- | | | |
|------------------------|------------------|--------------------|
| - du beurre d'arachide | - des biscuits | - des céréales |
| - de la confiture | - des cornichons | - des craquelins |
| - du ketchup | - de la moutarde | - de la mayonnaise |
| - du pouding | - des œufs | - des pâtes |
| - du pain | - du poisson | - du riz |

- | | | |
|----------------|---------------|--------------|
| - des abricots | - des ananas | - des pêches |
| - des poires | - des tomates | |

- | | | |
|-------------------|-----------------------|----------------|
| - des champignons | - des haricots | - du maïs |
| - des petits pois | - des pommes de terre | - des épinards |



- | | |
|-------------------------|-------------------|
| - du chocolat | - des croustilles |
| - du maïs soufflé | - des noix |
| - du café | - du jus |
| - de l'eau en bouteille | - de la limonade |
| - du chocolat chaud | - du thé |

PARTENAIRE A

des biscuits

de la confiture

de la moutarde

des œufs

du pain

du yogourt

des champignons

du maïs

des pâtes

PARTENAIRE B

des céréales

des cornichons

des oranges

du pouding

de la limonade

du poisson

du riz

des petits pois

des abricots

du beurre
d'arachide

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des biscuits

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des céréales

©Alberta Education, 2007

de la confiture

©Alberta Education, 2007

des cornichons

©Alberta Education, 2007

des craquelins

©Alberta Education, 2007

du ketchup

©Alberta Education, 2007

de la moutarde

©Alberta Education, 2007

de la mayonnaise

©Alberta Education, 2007

du pouding

©Alberta Education, 2007

des œufs

©Alberta Education, 2007

des pâtes

©Alberta Education, 2007

du pain

©Alberta Education, 2007

du poisson

©Alberta Education, 2007

du riz

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des abricots

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des ananas

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des pêches

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des poires

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des tomates

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des champignons

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des haricots

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du maïs

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des petits pois

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du chocolat

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des croustilles

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du maïs soufflé

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des noix

©Alberta Education, 2007

du café

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du jus

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du chocolat chaud

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du thé

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de l'eau en
bouteille

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de la limonade

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des pommes
de terre

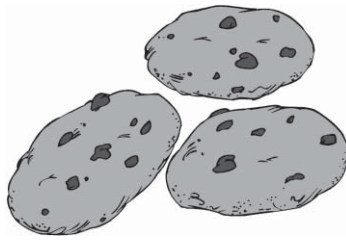
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des épinards

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du beurre d'arachide



des biscuits



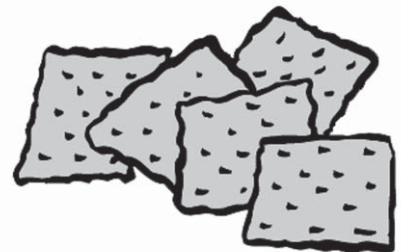
des céréales



de la confiture



des cornichons



des craquelins



du ketchup



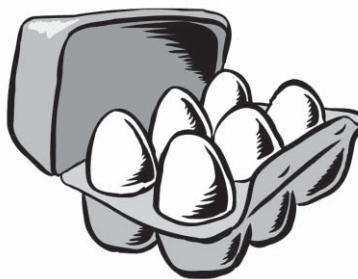
de la moutarde



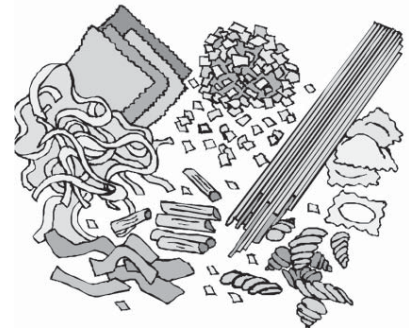
de la mayonnaise



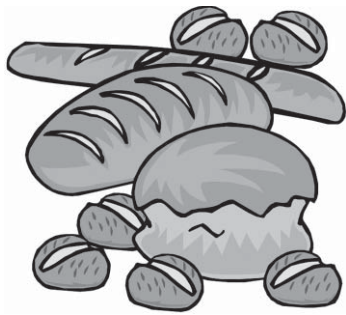
du pouding



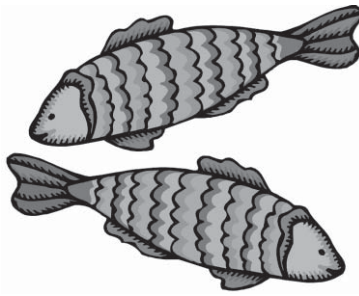
des œufs



des pâtes



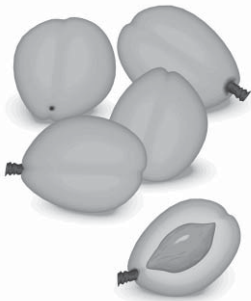
du pain



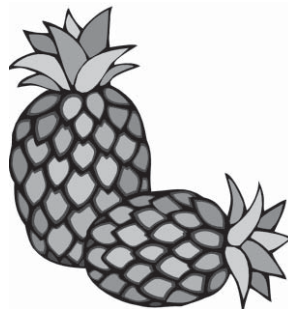
du poisson



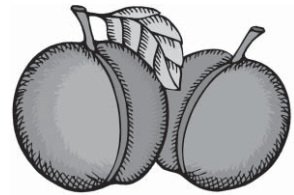
du riz



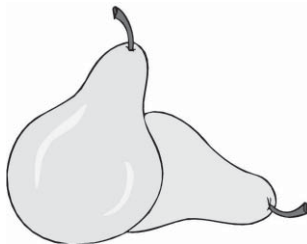
des abricots



des ananas



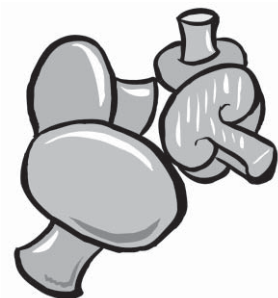
des pêches



des poires



des tomates



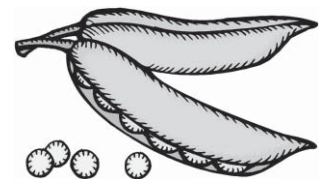
des champignons



des haricots



du maïs



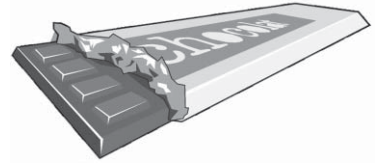
des petits pois



des pommes de terre



des épinards



du chocolat



des croustilles



du maïs soufflé



des noix



du café



du jus



du chocolat chaud



du thé



de l'eau



de la limonade

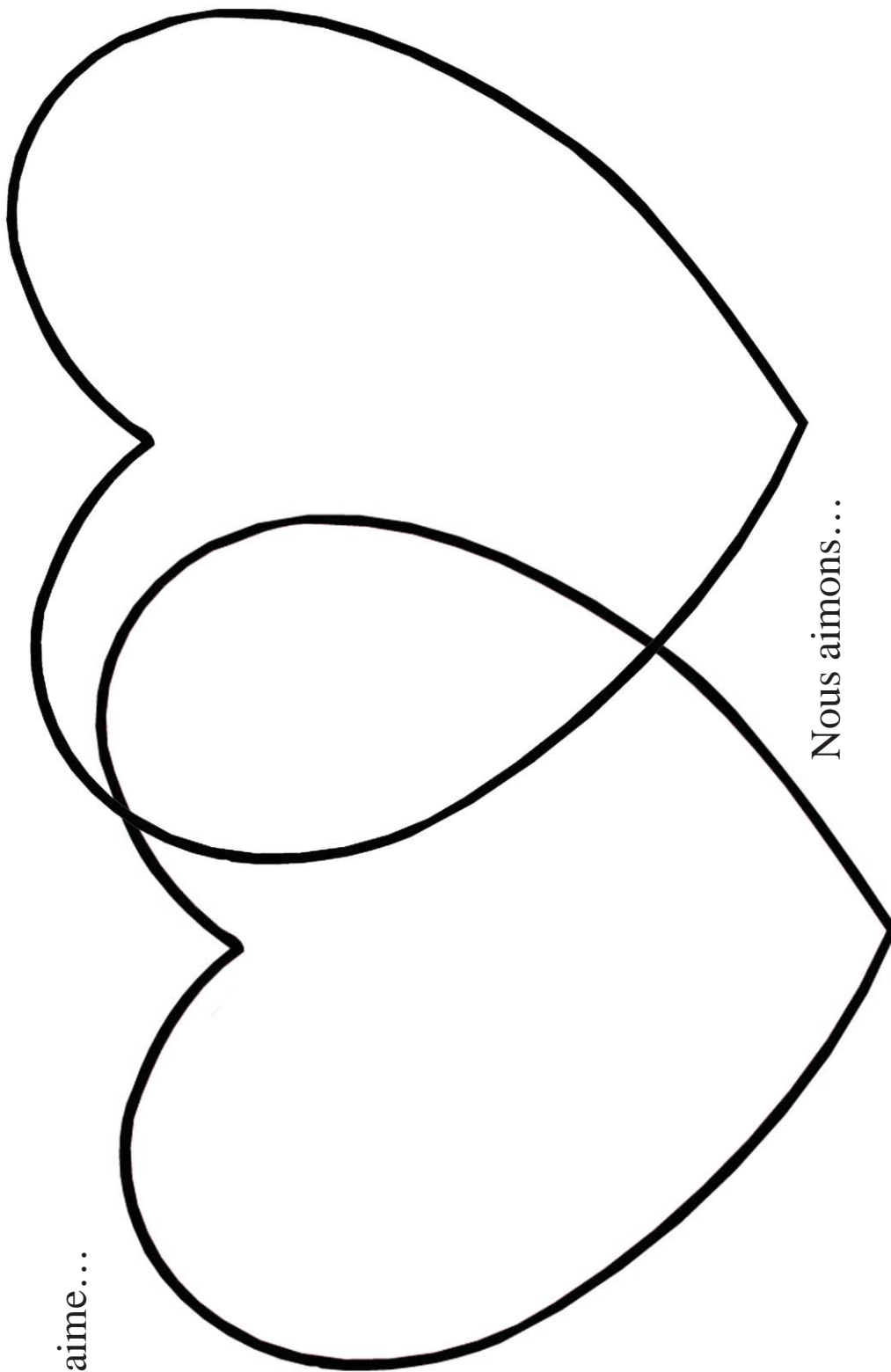
Think Pad



Mon partenaire aime...

Moi, j'aime...

Nous aimons...



Ma famille aime...



_____, mon père, aime

_____.

_____.

_____.

_____, ma mère, aime

_____.

_____.

_____.

_____, mon frère, aime

_____.

_____.

_____.

_____, ma sœur, aime

_____.

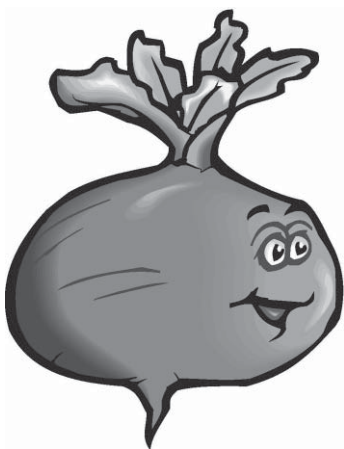
_____.

_____.

_____.

_____.

_____.



Moi, j'aime



Baguette

La baguette is the most common type of French bread known to the world. However, for the French, it is only one of many types of breads available and was only introduced to French cuisine in the 1920s. *La baguette* received its name for its shape that is in a form of a stick, which is what the word literally means when translated into English.

La baguette was invented for French citizens living close to a bakery so that they could come by twice a day to obtain fresh bread. The bread, known for its crunchy crust and soft inside (known as *mie* in French) is baked so that it can be eaten immediately. Other characteristics of this delectable bread are: a golden-brown crust; large, irregular air holes on the inside; and a moist and slightly chewy texture.

La baguette does not really have a standardized size but the dough is most often rolled out to be long and thin, measuring 70 cm long by 6 cm wide. It is cut into five separate baguettes before placed in the oven. The traditional ingredients of *la baguette* are flour, yeast, salt and water, following the French law for what constitutes the definition of bread.

Today in France, bakeries are offering all sorts of varieties of baguettes to meet the varying taste buds of the French people. Baguettes can be made with different ingredients such as multigrain, olives or lard bits, or baked differently following either the traditional method or using more modern techniques, such as adding a leavening agent that does not ferment the bread the way commercial yeast does. The bread also comes in different sizes, such as a shorter baguette which is often used for sandwiches and is called a *demi-baguette*. A *ficelle* refers to a very thin baguette measuring less than 2 cm in diameter.

Baguettes are often sliced into smaller pieces and served at breakfast time with jam or are dunked in bowls of café au lait or hot chocolate. At other meal times, baguettes are served with cheese, butter or pâté.

The word baguette is also used to refer to other objects that are stick-like, such as *une baguette magique* (wand) or *les baguettes chinoises* (chopsticks).

