

Leçon 1: Ma Classe de Français

I. Compare Formal and Informal French

Note: words inside [] indicate pronunciations.

Comment vous appelez-vous? [Co-mohn voos ah-play voo]
What is your name?

Comment tu t'appelles? [Co-mohn tu ta pell]
What is your name?

- Vous= you (formal); appelez= call, name (conjugation of vous)
- Tu= you (informal); appelles= call, name (conjugation of tu)

When speaking formally to colleagues, teachers, and elders, use the first form. Otherwise, the second form will suffice. Formal and informal speaking/writing applies to other common greeting phrases as well, such as:

Comment allez-vous? [Co-mohn tell-lay voo]
How are you? (Formal)

Comment ça va? [Co-mohn sa-va]
How are you? (Informal)



Source: <http://www.wikihow.com/>

II. Conjugations (Present Tense)

In French, verbs usually end with -er, -ir, or -re. **Different endings correspond to different conjugations.** In this lesson, we will go over “-er” verbs.

Jouer: to play [shoe-ay]

Je	joue	[shay shoe]	Nous	jouons	[noo shoe-own]
Tu	joues	[tu shoe]	Vous	jouez	[voo shoe-ay]
Il/Elle	joue	[ill/L shoe]	ils/elles	jouent	[ill/L shoe]

Translation:

I	play	We	play
You	play	You	play
He/She	plays	They	play

III. Conjugations Q&A

1.) What is the rule of conjugating -er verbs?

For regular -er verbs, replace -er with “e” for je (I), il (he), and elle (she); replace -er with “es” for tu (you); replace -er with “ons” for nous (we); replace -er with “ez” for vous (you); replace -er with “ent” for ils (they) and elles (they). Notice that in jouer, “jou” doesn’t change. This rule applies to all -er verbs; **when conjugating, only the ending changes.**

2.) How to pronounce different conjugations?

Pronunciations for pronouns and verbs are explained in the bracket pairs []. **Note that while some conjugations are spelt differently, such as joue, joues, and jouent, they are pronounced the same.**

3.) When should I use ils (they) and elles (they)?

Ils	Elles
When the subjects discussed are all males	When the subjects discussed are all females.
When the subjects discussed are both males and females	_____

4.) When should I use tu (you) and vous (you)?

Tu	Vous
For informal use	For formal use
When describing 1 person	When describing multiple people

IV. Food! Making Ratatouille

Have you watched *Ratatouille*? In the movie, Remy the rat made a traditional French dish, ratatouille, which brought back childhood memories for Ego, one of the finest food critics in the film. In this lesson's cultural section, we will learn how to make this dish in eight simple steps.



Source: <https://images.google.com/>

Ingredients:

- 1 onion, sliced thin
- 2 garlic cloves, minced
- 5 tablespoons olive oil
- a 3/4-pound eggplant, cut into 1/2-inch pieces (about 3 cups)
- 1 small zucchini, scrubbed, quartered lengthwise, and cut into thin slices
- 1 red bell pepper, chopped
- 3/4 pound small ripe tomatoes, chopped coarse (about 1 1/4 cups)
- 1/4 teaspoon dried oregano, crumbled
- 1/4 teaspoon dried thyme, crumbled
- 1/8 teaspoon ground coriander
- 1/4 teaspoon fennel seeds
- 3/4 teaspoon salt
- 1/2 cup shredded fresh basil leaves

Steps:

- 1.) In a large skillet cook the onion and the garlic in 2 tablespoons of the oil over moderately low heat, stirring occasionally, until the onion is softened.
- 2.) Add the remaining 3 tablespoons oil and heat it over moderately high heat until it is hot but not smoking.
- 3.) Add the eggplant and cook the mixture, stirring occasionally, for 8 minutes, or until the eggplant is softened.

- 4.) Stir in the zucchini and the bell pepper and cook the mixture over the moderate heat, stirring occasionally, for 12 minutes.
- 5.) Stir in the tomatoes and cook the mixture, stirring occasionally, for 5 to 7 minutes, or until the vegetables are tender.
- 6.) Stir in the oregano, the thyme, the coriander, the fennel seeds, the salt, and pepper to taste and cook the mixture, stirring, for 1 minute.
- 7.) Stir in the basil and combine the mixture well.
- 8.) The ratatouille may be made 1 day in advance, kept covered and chilled, and reheated before serving.

Source of recipe and image: <http://www.epicurious.com/recipes/food/views/ratatouille-12164>

