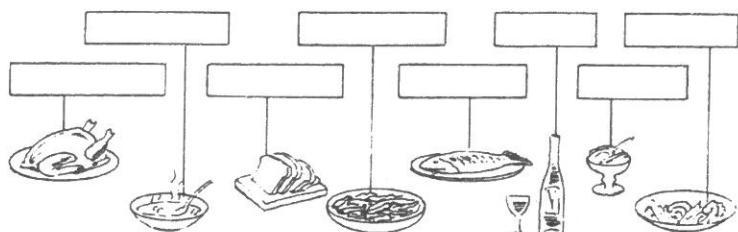


ACTIVITÉS

D. And here is our dinner menu. Label the pictures:

le dîner

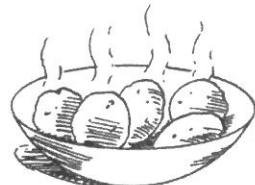


E. Your mother asks you what you would like for dinner tonight. Using the pictures below, tell her what you like:

EXAMPLE:

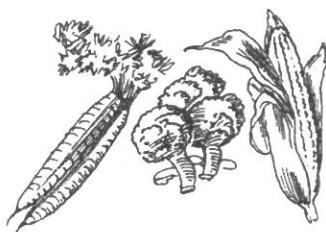


J'aime le poulet.



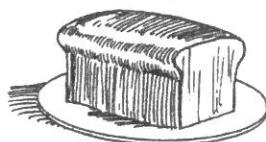
1. _____

2. _____



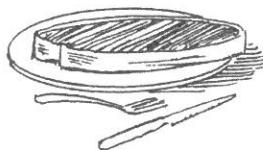
3. _____

4. _____



5. _____

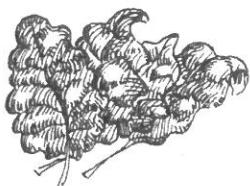
6. _____



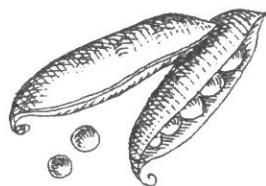
7. _____



8. _____



9. _____



10. _____

2

Now read this story and look for the phrases in bold type beginning with **du**, **de la**, **de l'**, and **des**. In this story, all of these words mean *some*:

La classe de français prépare un dîner. Les élèves apportent **des spécialités françaises**.

apportent bring

Alain apporte **de la bouillabaisse**. La bouillabaisse est une soupe faite avec **du poisson**. C'est la spécialité de Marseille.

faite made

Suzette apporte une quiche. La quiche est faite avec **du jambon, du fromage, du lait, des œufs et des épices**. La quiche est le plat typique de la Lorraine.

les épices the spices

Marie apporte **de la viande (du bifteck et du porc), des tomates et de la laitue**. Elle apporte aussi une salade niçoise. Cette salade est faite avec **du thon, des radis et des légumes**. C'est la spécialité de Nice, une ville dans le Midi de la France.

le thon the tuna (fish)

le radis the radish

le Midi the South

Hervé apporte le dessert. C'est **de la mousse au chocolat**. Tous les élèves adorent la mousse parce qu'elle est faite avec **du chocolat, de la crème et des œufs**. C'est la spécialité du professeur de la classe de français.

la crème the cream

ACTIVITÉS

F. Complete the sentences:

1. Les élèves préparent _____ françaises.

2. La bouillabaisse est _____ faite avec _____.

3. La bouillabaisse est la spécialité de _____.

4. La quiche est faite avec _____.

5. La quiche est la spécialité de _____.

6. Marie fait une salade niçoise avec _____.

7. Une salade niçoise est la spécialité de _____.

8. Le professeur fait la mousse avec _____.

G. Répondez aux questions:

1. Que fait la classe?

2. Qu'est-ce qu'Alain apporte au dîner?

3. Quel est le plat typique de la Lorraine?

4. Qui apporte la quiche?

5. Qu'est-ce que Marie apporte au dîner?

6. Quelle sorte de viande apporte-t-elle?

7. Qu'est-ce que c'est que Nice?

8. Qui apporte le dessert?

9. Quel dessert apporte-t-il?

10. Pourquoi les élèves aiment-ils beaucoup la mousse?

3

Let's take a closer look at the partitive. Study the following groups of phrases:

I

de la viande
de la salade
de la soupe

II

de l'eau
de l'orangeade
de l'argent

III

du café
du lait
du fromage

IV

des sandwiches
des pommes
des fruits

In Group I, what is the gender of all of the nouns? _____

How do you know? _____

Which little word did we put before *la*? _____

What does *de la* mean? _____

In Group II, is the gender of the nouns important? _____ If you answered "No," you were correct. If the gender is not important in Group II, then something else must be important. Look at all of the nouns in Group II. They all have something in common. Look carefully at their beginnings. How are the nouns similar?

Which little word did we put before *l'*? _____

What does *de l'* mean? _____

In Group III, what is the gender of all of the nouns? _____

How do you know? _____

Which little word did we put before all of the nouns? _____

Which two little words did we combine to get **du**? _____

What does **du** mean? _____

In Group IV, is the gender of the nouns important? _____ If the gender is not important in Group IV, then something else must be important. Look at all of the nouns in Group IV. They all have something in common. Look carefully at their endings. How are the nouns similar?

Which little word did we put before all of the nouns? _____

Which two little words did we combine to get **des**? _____

What does **des** mean? _____

Let's summarize: **de la**, **du**, **de l'**, and **des** express the partitive. Why do you think they are called "partitive"? _____

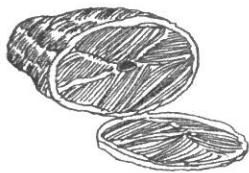
ACTIVITÉS

- H. Jean-Philippe's brother Laurent comes home hungry and asks what there is in the house to eat. Tell him:



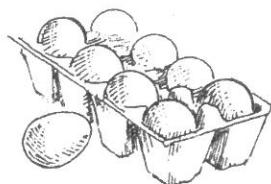
EXAMPLE:

Il y a de la soupe.



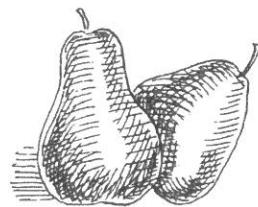
1. _____

2. _____





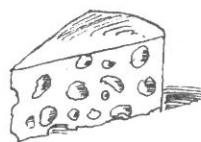
3. _____



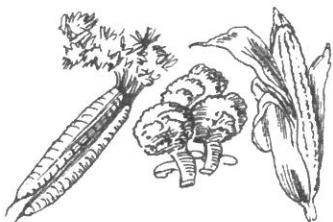
4. _____



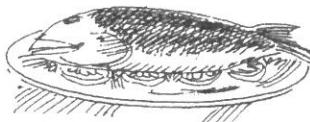
5. _____



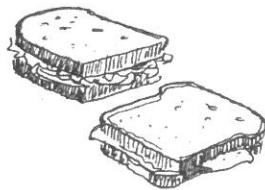
6. _____



7. _____



8. _____

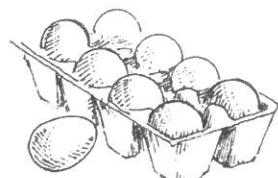


9. _____



10. _____

- I. M. Larouche is going to the supermarket. What is he going to buy?



EXAMPLE:

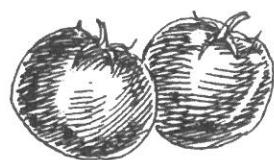
Il va acheter des œufs.



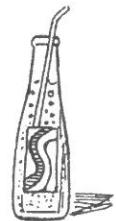
1. _____



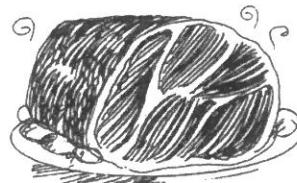
2. _____



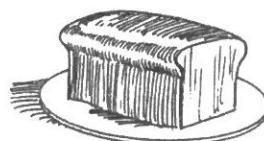
3. _____



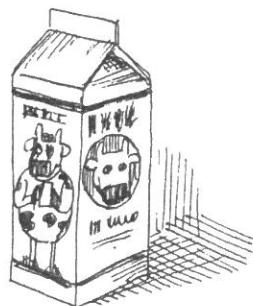
4. _____



5. _____



6. _____



7. _____

8. _____



9. _____



10. _____

J. Qu'est-ce-que vous apportez à l'école pour votre déjeuner?

1. J'apporte _____
2. _____
3. _____
4. _____
5. _____

4

Now look carefully at the following sentences:

Je n'apporte pas de sandwiches.

Elle n'a pas de salade.

Vous ne mangez pas de jambon.

Nous ne préparons pas d'orangeade.

What do the underlined words tell you about each sentence? _____

Circle the word in each sentence that stands for "any" or "some." What happens to the partitive article (**du, de la, de l', des**) in a negative sentence?

What happens to **de** before a vowel? _____

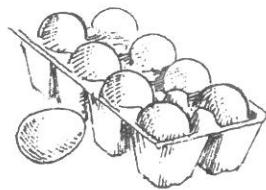
— ACTIVITÉS —

K. You are planning a party. You look into the refrigerator and find that it's practically empty. You say to your mother:

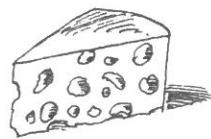


EXAMPLE:

Il n'y a pas de salade.



1. _____



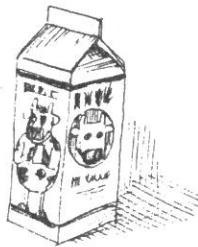
2. _____



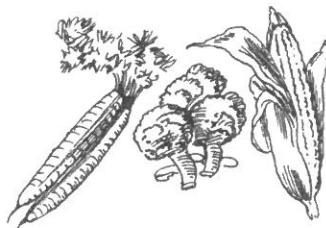
3. _____



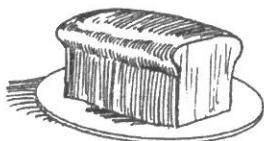
4. _____



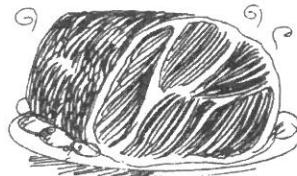
5. _____



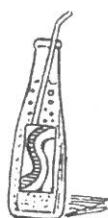
6. _____



7. _____



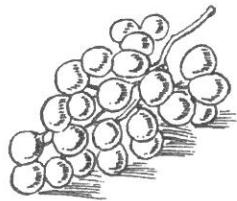
8. _____



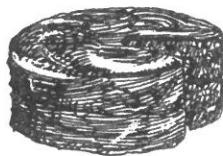
9. _____



10. _____



11. _____



12. _____

L. Make the sentences negative:

EXAMPLE: Elle prépare des sandwiches.
Elle ne prépare pas de sandwiches.

1. Tu as de l'eau.

2. Ils apportent des légumes.

3. Je mange de la viande.

4. Vous préparez du jambon.

5. Elle demande de la glace.

6. Nous écoutons des chansons françaises.

7. Il entend des bruits.

8. Les supermarchés vendent du jus d'orange.

INTERVALLE CULTUREL

Les spécialités françaises

Many regions in France are noted for their specialty dishes. Look at the map to see what to order in different parts of France.



Bretagne: This province on the English Channel is known for its seafood, particularly lobster (*le homard*) and mussels (*les moules*), apple cider (*le cidre*), and crêpes, thin pancakes made with a variety of meat, vegetables, or dessert fillings. (1)

Normandie: The products for which this province is famous are cheese, butter, fish, apples, and a special meat dish made from leg of mutton, called *gigot*. (2)

From the **Champagne** region, we get the famous French sparkling wine, **champagne**.
(3)

The provinces of **Alsace-Lorraine** are on the border of France and Germany. Specialties here include **choucroute garnie**, a mixture of sauerkraut, sausage, and pork; and **quiche lorraine**, a mixture of egg, milk, cheese, and bacon or ham baked in a pie crust. (4)

The city of **Paris** has a special dish called **bœuf à la mode**, made with boiled beef and vegetables. Brie cheese is also popular, as are the specialties from other regions. (5)

The **Bourgogne** region is known for its wine, beef, and snails (**les escargots**). (6)

Savoie is on the border of France and Switzerland. Here **fondues** are popular. **Gruyère** cheese is melted in a special **fondue** pot and bread is dipped into the cheese before it is eaten. Certain meat and dessert dishes may also be prepared as **fondues**. (7)

Aquitaine: This province in southwestern France is famous for **pâté de foie gras**, a paste made from chopped goose liver. Its principal city, **Bordeaux**, is noted for its wine, for a dish made with potted goose called **confit d'oie**, and for seafood dishes made with oysters. (8)

Provence is famous for its **bouillabaisse**, a thick soup made with various types of fish. **Salade niçoise** is popular in the city of Nice. It is made with lettuce, tuna, hard-boiled eggs, olives, and anchovies. **Pissaladière** is a type of pizza made with onions, anchovies and no tomatoes. (9)