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IT'S HERE: FRENCH MARKET 2024—This Saturday, April 20, 8am—3pm at the Yorktown riverfront. Enjoy a little food, art, and maybe some wine! Our silent auction items include an Asheville NC vacation home stay, art and jewelry, wine, gift cards, scallops, blueberries, baskets, golf and more!

President's Corner

Bonjour!

I hope this memo finds you well. As your New President of Sister Cities Yorktown, I am writing to express my gratitude for your ongoing commitment to fostering strong relationships within our community. It is through the collaboration and support of each of you that we continue to thrive as a vibrant and interconnected community. Our sister cities program has been instrumental in promoting cultural exchange, economic development, and mutual understanding among our diverse populations. In the spirit of furthering these goals, I would like to review several initiatives aimed at strengthening our bonds and enhancing community engagement:

Cultural Exchange Programs: Let us continue to organize cultural exchange programs that allow residents from our sister cities to visit and experience the rich heritage and traditions of Yorktown. These programs not only promote cultural understanding but also foster lifelong friendships and connections.

Educational Partnerships: Collaborating with educational institutions in our sister cities can provide valuable opportunities for students and educators alike. By sharing resources, expertise, and best practices, we can enrich learning experiences and prepare our youth for a globalized world.

Community Outreach Events: Hosting joint community events and celebrations can help us celebrate our shared values and promote inclusivity. Whether it's a cultural festival or charity drive, these events provide valuable opportunities for residents to come together and build meaningful connections.

I encourage each of you to actively participate in these initiatives and contribute your ideas and expertise to help shape the future of our community. Together, we can continue to strengthen the bonds of friendship and cooperation that unite us as Sister Cities Yorktown.

Thank you for your continued support and dedication.

I hope to see you at a Sister Cities Yorktown activity soon. Au revoir!

Debra Paulus, President
Sister Cities Yorktown

Culture

Easter in France

According to the Alpine French School (<https://alpinefrenchschool.com/blog/french-easter-traditions/?cn-reloaded=1>), Easter is one of the main religious celebrations in France after Christmas. Easter marks the resurrection of Christ and the end of the 40 days of lent so this is an important Christian religious festival.

In France, Easter Monday is a public holiday. Easter in France is called 'Pâques' with a capital 'P' and an 's' at the end. This comes from the Latin word 'Pasqua' which means food. French people wish each other "Joyeuses Pâques".

Easter traditions in France include chocolate, bells, eggs, rabbits, chicken and lamb!

French people traditionally eat lamb at Easter, the most traditional dish is a leg of lamb cooked in the oven with provençal herbs, cumin, garlic and olive oil. The lamb is usually served with potatoes cooked in the oven, green beans or flageolet beans. French people nowadays still often eat lamb at Easter but often a variety of cuts and dishes. Since asparagus comes into season around Easter, this is a common starter or side dish. And of course, the lamb is accompanied by a good bottle of red wine.

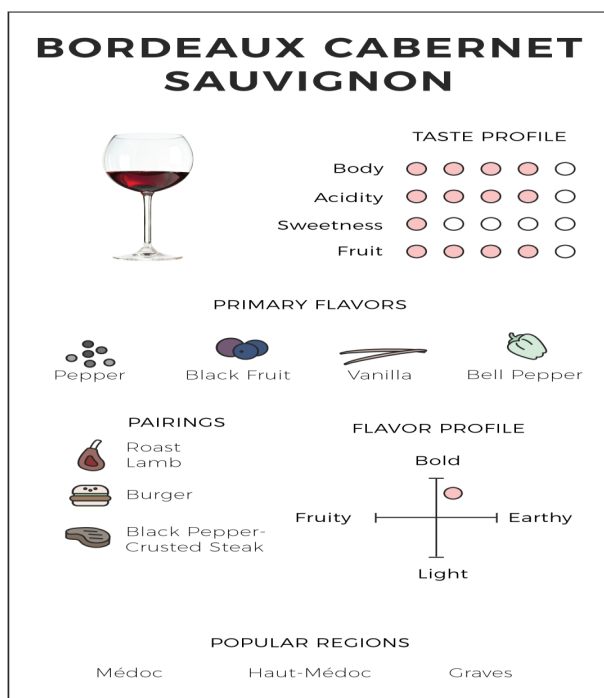
According to Collider (<https://collider.com/best-french-movies-all-time/>), a list of the 25 best French movies of all time include the following:

'La Jetée' (1962): This timeless short film is constructed almost entirely from still photos and tells the story of a man who is forced to look back on his memories in the wake of the Second World War devastation.

'The 400 Blows' (1959): This memorable coming-of-age film follows the thought-provoking story of 14-year-old Antoine Doinel (Jean-Pierre L  aud), who is unfairly punished in school by his French literature teacher and lives an unhappy and unfulfilled life, returning home every day to a mother he doesn't believe loves him.

'Grand Illusion' (1937): Set during WWI, 1937's war drama Grand Illusion sees two French soldiers, the patrician Captain de Boeldieu (Pierre Fresnay) and the working-class Lieutenant Mar  chal (Jean Gabin), who are captured and imprisoned in a German P.O.W. camp.

'Diabolique' (1955): Among the best French horror films is Diabolique, a suspenseful Henri-Georges Clouzot feature that stands the test of time as one of the country's most poignant and groundbreaking films.



Wine Selection

Cabernet Sauvignon

<https://www.foodandwine.com/wine/cabernet-sauvignon-wine-guide>

According to Brian Freedman, "In Bordeaux, especially on its Left Bank, Cab is often used as the main component in blends, typically alongside some combination of Merlot, Cabernet Franc, Petit Verdot, and Malbec. Ch  teau Lafite-Rothschild, Ch  teau Mouton-Rothschild, and more are dominated by the grape variety.

In general, the Cab-based blends of Bordeaux tend to be less ripe and powerful than their Napa Valley counterparts, with more cedar, graphite, and occasionally herbal notes thanks to the cooler and more maritime climate. In other countries around the world, producers leverage their unique growing conditions to craft Cabernet Sauvignon-based wines that express their particular patch of the planet."

Upcoming Events and Activities

April 20: French Market on the York River in Yorktown. Many volunteers are needed, since this is one of our major fund-raising events every year. Being a volunteer gains you free entry to one of the best events in the area every year.

May 4: Blues, Brews and BBQ, Yorktown Waterfront. Again, many volunteers are needed.

July 14: Bastille Day and Soiree en Blanc

October 19: Yorktown Day and Victory Market

(send email to contact@sistercitiesyorktown.org to sign up or for questions)

Past Events and Activities

December 13, 2023: Sister Cities Yorktown hosted a very festive Holiday party for the entire membership at the Hornsby House.

February 20, 2024: Annual general membership meeting was held at the Hornsby House in Yorktown village. New officers were elected, and wonderful hors d'oeuvres were highlights.

Sister Cities Needs You

We have new officers, some changeover in members at large, and an ambitious agenda and need volunteers Blues, Brews and BBQ in May and the Wine festival in October. We will need lots of support from the SCY membership. Sign up now!

Contact@sistercitiesyorktown.org
debtatscg@gmail.com

Recipe of the Month—Crème Brûlée!

(by Chef Andrew Zimmern, <https://www.foodandwine.com/recipes/creme-brulee>)

Active Time: 15 minutes mins

Total Time: 2 hours

Yield: 6

Ingredients

Unsalted butter, for greasing

6 large egg yolks

6 tablespoons sugar, plus more for browning

1 1/2 cups heavy cream

Instructions

1. Preheat the oven to 275°. Line a 9-by-13-inch glass baking dish with a kitchen towel. Butter six 4-ounce ramekins and place in the dish.

2. In a medium bowl, whisk the egg yolks with the sugar until the sugar dissolves, about 2 minutes. Whisk in the cream. Divide the custard among the ramekins. Place the dish in the oven and pour enough hot water into the dish to reach halfway up the sides of the ramekins. Bake for about 1 hour, until the custard is just set but still slightly jiggly in the center. Let the custards cool in the hot water bath at room temperature for 30 minutes.

3. Remove the custards from the water bath and let cool completely. Wrap the ramekins in plastic and refrigerate for at least 2 hours.

4. To serve, sprinkle the tops of the crème brûlées with an even layer of sugar and use a blowtorch to caramelize the sugar. Serve immediately.

Make Ahead:

The recipe can be prepared through step 3 and refrigerated for up to 2 days.

Opportunities to Volunteer—we need you!

Sister Cities Yorktown is an organization comprised entirely of volunteers, and we're always looking for individuals that are able and willing to contribute their time and talents to help us accomplish our mission. We are currently ramping up our committees for this year, and have opportunities for you to help us with the following:

Event/activity coordination/execution: Soiree' en Blanc, French Market, Bastille Day, Wine Tastings, social events, etc. This committee will help with the planning and executing of events throughout the year, for fundraising as well as purely social events. We have several planned events, but we're always on the lookout for fresh ideas.

Exchanges: We support student and adult exchanges to/from our sister city, and with travel restrictions easing soon (we hope), we anticipate getting back to exchanges. This committee will help with the coordination of the exchanges between the two cities - both for the adults and high school students.

Public Relations/Communications: This committee focuses on developing partnerships with community organizations (public and private), educating and advocating our organization and its mission to the community.

Business Support: Website maintenance, social media, writing/publishing. This committee will identify areas for improvement and advise solutions to allow us to continue our mission, using current technology and methods.

We work as a team and have fun doing so! If you have the interest, skills and knowledge that you can contribute to help our organization, let us know. Please contact contact@sistercitiesyorktown.org, or contact any one of the Board of Directors individually. **We look forward to working with you.**

Membership

Sister Cities Yorktown (SCY) membership is open to anyone residing in or working in Yorktown or York County, or anyone with a sustained interest in Sister Cities Yorktown.

Benefits - Participation in “member only” socials and small events (e.g., wine tastings, cooking lessons, history lectures, etc.); first priority for exchange trips; receipt of SCY newsletters and information on local “things French”.

Annual dues - \$25 per individual; \$40 per family. Dues for French language teachers in York County are \$12.50. Membership for high school students in York County is free. While you can join at any time of the year, dues are not prorated. SCY receives no funding from government sources, so donations are always welcome and appreciated. SCY is a 501(c)(3) organization, so all dues payments and donations are tax deductible. Applications are available on our website at www.sistercitiesyorktown.org.

Please mail your check to: Sister Cities Yorktown, P.O. Box 735, Yorktown, VA 23692.

NOTE: Membership dues may only be paid by credit card at February’s Annual Meeting. If you have any questions or need additional information, please contact one of our board members or email us at contact@sistercitiesyorktown.org.



Leadership—Board of Directors

Debra Paulus,	President:
Jim Stoecker	Vice President:
Royce Hart:	Treasurer
Margaret Mack-Yaroch	Secretary
Tony Alford:	Board Member
Terry Mock:	Board Member
Randy Tabor:	Board Member
Tommy West:	Board Member
Don Willis	Past President

In 1990, Yorktown, Va., entered into a sister-city relationship with Port-Vendres, a small French Mediterranean village. The relationship was formalized on April 19 in Yorktown and July 13 in Port-Vendres by the Yorktown Trustees with the mayor of Port-Vendres and other dignitaries. In 2010, Sister Cities Yorktown celebrated the 20th anniversary of the relationship with citizen exchanges between both countries. In December 2011, the York County Board of Supervisors formally recognized the relationship for York County. Sister Cities Yorktown is chartered by Sister Cities International.