

The Brida Journal

Email: daily@brida.eu

www.journal.brida.eu

Week 07/2021

Ideas and Conversations, for and by learners of English.

Blowing in the Wind

Jean-Yves Ragot explains the background to one of his songs.

*Retired French Literature teacher and musician, Jean-Yves Ragot, raises the curtain on some of his songs. As his thoughts go "**Blowing in the wind**", they land on my desk. However, I quickly discover that you need to do more than just "**Listen to the music**" to understand about "**The way we were**".*

In these gloomy times and context, a bit of lightness and a big step back with my first guitar chords.

I was 14 years old, and every time my big brother Claude was away, I hurried to go and play on his superb jazz guitar like the one:



I strummed my first chords. MI RE LA. The simplest ones. So many songs have been made with these three chords!

I remember perfectly to have, for example, strummed for hours the MI LA RE of "*La poupée qui fait non*" by [Michel Polnareff](#), or the MI RE LA of "*Gloria*" by [Van Morrison](#) and his band "Them".

Souvenirs, memories...guitarists have to recognise each other...

But at the same time, from these chords, quickly enriched by others, I started to compose my first songs. And I can't say why. The guitar, so practical to animate the singing as an instructor in the airy centre, to set the atmosphere with friends. And sometimes I slide one of my compositions.

In 1968, inspired by my muse of the time, and while everyone still had in mind the Beatles' song which had won the Grammy Award for "[Song of the Year](#)" the previous year (although it had been released at the end of 1965).

I composed what was soon to become a "tube" in our little band.

By the way, you should know that the word 'tube' was invented by [Boris Vian](#) in 1957, then artistic director at Philips.

"Tube" refers to the expensive cylinders of our old phonographs, and therefore reserved for future successes. But also, for Vian, "tube" was for those songs with hollow lyrics like a "hit". But he himself, a gifted writer and [musician](#), wrote several of them.

Before this word "tube", people in musical circles used to talk about... "sausage" to designate these melodies composed by the kilometre to be cut into slices.

So, with my lover and the title of the Beatles in mind, I composed the song you are about to discover. In 2016, I had fun orchestrating and recording it, and Raymond Scheu, a childhood friend, surprised me by having fun putting it into pictures.

Good discovery under this link: <https://youtu.be/IbgHLj8bPg> (un petit oiseau)

Wishing you form, energy, and good morale.

Jean-Yves

Tour de France, Stage 10

Clermont Ferrand

As we continue the 2020 Tour de France, Geneviève describes France's volcanic region.

On your way to Clermont Ferrand, do stop off in Sarran to look at the museum. On display are different items given to the former French President, Jacques Chirac. His wife, Bernadette, was the Mayor of this village, hence the museum in such a small hamlet.

The whole region of the Auvergne is known for outdoor activities, including cycling, horse & donkey treks, waterboarding.

About 15 km from Clermont Ferrand is something called Vulcania Park. It is a site that is dedicated to learning all about volcanos. The exhibits help you understand the function of earthquakes and volcanos all over the world. The museum is constructed like a volcano and is in an old lava bed which is 30,000 years old. If you have the soul of an explorer, go, and discover this family-friendly place.

Clermont Ferrand is the capital of the Auvergne. The Romanesque Basilica, Notre Dame du Port, is a UNESCO World Heritage site. The town has a cathedral and fountains made from lava stones. In the surrounding area of Clermont are many castles. The region is known for its chain of extinct volcanos, the Chaîne de Puy.

The region also has quite a few lakes worth exploring. Le lac Chambon, Lac d'Aydat, Lac Pavin. Worth visiting is the Queuille bend of the Sioule river, with plenty of photography opportunities.

Clermont Ferrand is also the birthplace of Blaise Pascal, a French philosopher and mathematician, born 1623 and died 1662. He was a child prodigy and greatly contributed to the theory of probability. He also invented an early version of the calculator called the Pascaline.

Just to the north of Clermont is the town of Volvic which lends its name to the world-famous mineral water. It has still water not sparkling carbonated. Thick lava rocks filter the water. There is a museum dedicated to the history of the town. Fill your water bottle and cycle onwards.

The town of Mont Dore is picturesque – good for the eyes and health. It is a spa town with plenty of fresh air and sports activities.

In the middle of the "Parc Naturel regional des Volcans d'Auvergne" is the thermal station of Châtel-Guyon. The buildings are from the Belle Epoch period including the casino, theatre, and a beautiful park to wander around in.

The spa treats rheumatism and digestive ailments. It is also known for its sophrology treatments which are very popular in France. It is one of many programmes available to “get back into shape” both physically and spiritually. To complete the package, there are many walks and cycling possibilities.

You can plan your health rejuvenation to coincide with one of the many festivals that take place throughout the year. From April to December, you will always find something to celebrate. In early June, Jazz lovers flock to the Festival Jazz aux Sources which is like New Orleans jazz festivals. Why not dance in the streets to the rhythm of the blues?

Time to head further east, because now we are only 167 km away from France’s second city, Lyon.

When I went to school.

Sylvie, Schleithal, France

I went to school from 1980 to 1997. I spent 8 years in the primary school in Roppenheim, then I went to “collège” (Middle School) for four years in Soufflenheim and then to the Lycée (High School) in Haguenau, about 25km away from home.

Our school days were from 8 am – 11.30 am and then again from 1.30 pm to 4 pm. We didn't have school on Wednesdays but on Saturday mornings. In the collège and in the Lycée, school started at 8am and I was back home by about 6pm. Mondays to Fridays. Our class sizes were around 20 in the primary school and later we were about 30 per class.

Subjects were taught about 2 hours per subject, and in primary school we had French, German, Sports, Maths, Religion, Geography and Physics. In middle and high school, we also had Economics, Biology, Chemistry, English, French literature and during the last year of school, Philosophy.

Our teachers did the lesson on the black board and then asked the class questions to check if somebody didn't understand anything. On some days we were given a surprise task which was graded for our overall results. Naturally, we hated this because we couldn't prepare and often the results were bad.

Education here in France is very theoretical and I don't think this is a good preparation for the future. I think the system in Germany is better. Whilst most of our teachers were humane and OK, there were some who didn't simply understand our problems. We had different teachers for different subjects. I remember, our Economics teacher was like a friend to us. He often met the class outside the classroom and that made the lessons easier.

The kids of today are much more connected, and I think teachers demand much more from them than when we went to school. The subjects have become more difficult. I cannot help my daughter with her schoolwork, and I wouldn't have the patience to go back to school I am happy that I learn every day.



Minestrone

Ingredients (for 4)	Method
<p>1 leek 2 peppers, red 300 g celery stalks 1 large courgette 2 large tomatoes 1 chilli pepper, dried 1 tbsp tomato purée 1 litre vegetable stock</p>	<p>Preparation time approx. 30 minutes Cooking time approx. 30 minutes Total time approx. 1 hour</p> <p>Slice the leeks, put them in a pot of oil and fry them. Remove the seeds from the pepper and chop the pods, add to the leek. Also chop the celery, add to the pot, stir the vegetables again and again.</p> <p>Cut the courgettes in half lengthways and then into quarters, slice everything and add to the vegetables. Dice the tomatoes, add to the pot and pour in the vegetable stock, add the dried chilli and cook everything on a low heat for 15 minutes. Finally, stir in the tomato paste and serve on warmed plates.</p> <p>Serve as a starter with a small blob of crème fraîche with herbs or as a main course with bread or baguette.</p>



Declutter your home

Whether you are moving in or out of Brida our team can help!
Or maybe you'd like to offer a gift certificate to someone you care about.....

We assist you with:

- * Deciding what to keep, donate, recycle, haul away to the dump
- * Packing everything for the moving company, storage pod, even smaller local move
- * Connecting you with the right moving company for the job
- * Unpacking in your new Brida Home
- * A team who can completely unpack you in a day or two so you can walk into your home and resume living instead of taking weeks to unpack
- * A team that not only unpacks but does easy furniture assembly, hanging pictures, creating the best garage storage.

We provide a TEAM APPROACH to handling the items described above.

We will call you now if you leave:

Your name

Your phone number

Your location

A brief description of what you need and you will be contacted within 24 hours.

Please note: No quotes will be given via email without a discussion. This is a highly personalized business, so we need to speak with you first!

Phone us 04.xx.52.96.11

Email: declutter.me@brida.eu



Our special offers for this week.

新年快乐 (Happy Chinese New Year)

Silk Road Fortune Cookies Individually wrapped, 12 cookies, 70 g €1.38	Rice Vermicelli Noodles 1.2mm 400 g, €1.76	Gluten Free Oyster Sauce 500 g €2.15
New World Red Envelopes 6 pieces €1.31	Hong Kong Fried Noodle Mee Goreng, 200 g. €1.98	Surasang Seasoned Seaweed 60 g. €2.85
Red Paper Lanterns 2 pieces €3.90	Dollee Sambal with Shrimps 230 g. €2.97	Rolin Black Fungus Strip 2 mm, 80 g €1.38
Lucky Fish Sweetened Lotus Nuts 120 g €1.63	Hoi Sin BBQ Sauce 480 g. €1.60	Bamboo Shoots in Water 300 g, €2.59
Lucky Fish Sweetened Ginger Slice 120 g €1.63	Chinese Fried Rice Seasoning 150 ml. €1.71	Dried Fish with peanuts 80 g, €2.45

Offers while stocks last. Valid from Feb. 15 to Feb. 21

Brida
Bazaar



LIBBY'S
WIFE-SAVER MEALS

You can fix these two
with little "to-do"!

No need to get ruffled... no matter how close it is to dinner time... IF you keep Libby's canned meats in the house. They're real wife-savers--so good and so versatile you can build tempting main dishes around them in minutes. With little fuss... and little expense, too! Start off with the two tasty dishes you see here--you'll think of dozens of your own!
Libby, McNeill & Libby, Chicago 9, Illinois

Try this budget dinner with Libby's Corned Beef Hash! Remove both ends from chilled can of Libby's Corned Beef Hash. (It's the meaty, rich kind. Full of lean, superiorly cured corned beef... juicy, tender, nutritious.) Push out contents and slice. Place on broiler rack with Libby's Peach Halves that have been brushed with butter. Broil 3 inches from source of heat for 8 minutes. Serve with creamed Libby's Mixed Garden Vegetables on toast.

Quick, economy meat meal with Libby's Vienna Sausage. Pan-brown Libby's Vienna Sausages in hot shortening. Serve on freshly cooked rice to which chopped pimento and green peppers have been added. Surround with Libby's Peas, heated and drained. You'll find Libby's Vienna Sausage a wonderful way to keep your meat budget in line. They're all meat... selected, seasoned beef and pork. And so tender! Hot or cold.

IN CANNED MEATS LOOK TO **Libby's** FOR PERFECTION!

You can fix these two with little "to do"!

No need to get ruffled...no matter how close it is to dinner time...IF you keep Libby's canned meats in the house. They're real Wife-Savers, so good and so versatile you can build tempting main dishes around them in minutes. With little fuss...and *little expense* too. Start off with the two tasty dishes you see here. You'll think of dozens of your own.

Libby, McNeill and Libby, Chicago 9, Illinois

Try this budget dinner with Libby's Corned Beef hash.

Remove both ends from chilled can of *Libby's Corned Beef Hash* (It's the meaty rich kind. Full of lean, expertly cured corned beef...juicy, tender, nutritious.) Push out contents and slice. Place on broiler rack with *Libby's Peach Halves* that have been brushed with butter. Broil 3 inches from source of heat for 8 minutes. Serve with creamed *Libby's Mixed Garden Vegetables* on toast.

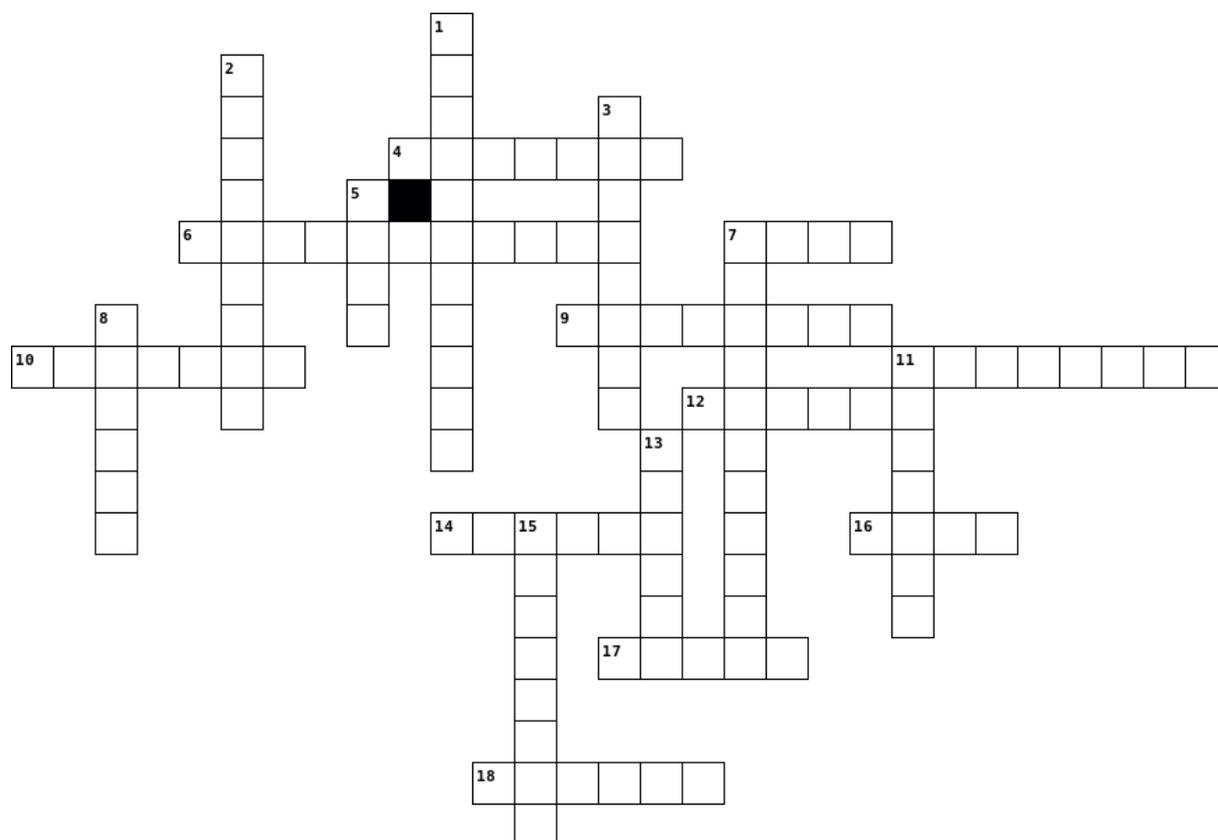
Quick economy meat meal with Libby's Vienna Sausage.

Pan-brown *Libby's Vienna Sausages* in hot shortening. Serve on freshly cooked rice to which chopped pimento and green peppers have been added. Surround with *Libby's Peas*, heated and drained. You'll find *Libby's Vienna Sausage* a wonderful way to keep your meat budget in line. They're *all meat*...selected, seasoned beef and pork. And so *tender*. Grand hot or cold.

In canned meats, look to Libby's for perfection!



The Crossword



Across

4. A mountain that spits lava.
6. A pretty geographical area.
7. Do you a musical instrument?
9. To proceed.
10. Light shades often made from paper.
11. Invisible ice on roads (two words).
12. To give something away freely.
14. Now largely replaced by email.
16. When wind moves.
17. To gain knowledge and experience.
18. Where you can easily lose money.

Down

1. The opposite of practical.
2. The contents of your home.
3. Where you put the letter before you send it.
5. A romantic, female inspirer.
7. A person who thinks professionally.
8. When you return from a trip, you your suitcase.
11. Famous group of musicians from Liverpool.
13. The house for your car.
15. Fourth day of the week.

Solution 06.21**Across**

2. Fish.
3. Phone
5. Aroma
8. Typewriter
9. Touch.
14. Spoke
15. Import.
18. Enjoy.
20. Questions.

Down

1. Wholesaler.
4. Photographer.
6. Retailer.
7. Originally.
10. Customer.
11. Box.
12. Oil.
13. Found.
16. Wedding.
17. Boils
19. Pub.

Brida Journal, Ideas & Conversation, for and by learners of English

Improve your English with the Brida Journal

All the texts come with lessons. Whilst the Journal is free of charge, the lessons do come with a low fee to cover the cost of my time and work.

Journal & Online Lessons: You have access to the entire archive. You can arrange to have online lessons with me for €55 per month.

Go to: <https://journal.brida.eu/membership-account/membership-levels/>

Secure subscription payment via PayPal / Credit & Debit Cards



The Brida Journal,
a journal
for learners of English
by learners of English.

Editor in Chief,
Frank Peters,
3 rue des Vignes,
67160 Cleebourg,
France.

Email: frank@peters-langues.fr

The journal's website is www.journal.brida.eu.

The journal's email address is daily@brida.eu

The Brida Journal is an educational tool with the purpose of helping learners to improve their knowledge of English. Educators wishing to participate in the programme should contact me via email.

Third Party Inspirational Sources

classifieds: gumtree.ie or gumtree.co.uk,
the supermarket: various supermarket websites in the United Kingdom