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A LETTER FROM THE EDITOR OF THIS MONTH'S ISSUE: JI SIDER

Welcome to our very first monthly newsletter, Lynx Love Languages. We are so excited to take this opportunity to engage with our Lincoln High School Community. The primary goal of our newsletter is to invite our community to learn about what's happening in the World Language classes at LHS, share cultural features, and get to know us, the people who are teaching your students world languages and cultures.

My name is Ji Sider. I am teaching French 1 and 2 this year. This is my 17th year as a French teacher. I didn't start learning French until I was a sophomore in high school. I went to France for the first time as a 17 year old for a one month summer homestay...and I was hooked. I also studied in Montpellier, France during my junior year at UW. I've been to France about 15 more times since. I LOVE the French language and enjoy spreading my knowledge of the language as well as Francophone cultures to my students!

This school year is going to be a challenge, but I always rise to the occasion. The hardest part is not being able to interact face to face with my students which is especially crucial in teaching and learning a language. I still have high expectations of my students and myself. We will persevere and learn as much as possible while keeping in mind we are all new to this territory of virtual education. It's another adventure on our journey to learning and appreciating languages and people from around the world.
**THE FRANCOPHONE WORLD**

Did you know French is the official language of 29 countries and in all French overseas regions and departments?

French is the fifth most widely spoken language in the world, with 274,000,000 speakers. Your student is among 125,000,000 students who are learning French.

French is also the primary or secondary language of many international organizations including the United Nations, the European Union, the International Olympics Committee, and the International Committee of the Red Cross.

**MOBILE REVIEW:**

Seyolo Zantoko, a recent medical graduate of Congolese descent in France, struggles to integrate in a rural village, but winds up one of the most respected doctors in the region. *IMDb*

This movie is based on true events. The characters and story tug at your heart and warm it as well. I strongly recommend this film. I showed it to my students last spring.

**LA RECETTE DU MOIS: RECIPE OF THE MONTH**

This recipe is inspired by flavors in Moroccan cooking. It's easy to make, and my family loves it! I only use half the prunes otherwise I find it too sweet. It's delicious served over couscous. Bon appetit!

**moroccan braised chicken**

SERVES 6 PREP TIME: 35 MINUTES TOTAL TIME: 1 HOUR 20 MINUTES

**WHAT YOU'LL NEED**

- 4 tablespoons olive oil
- 6 whole chicken legs (about 12 ounces each), drumsticks and thighs attached, skin removed
- Coarse salt and ground pepper
- 1 large onion, halved and thinly sliced
- 1 teaspoon turmeric
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 1/4 cups large pitted prunes (dried plums)

**WHAT TO DO**

1. In a large (5-quart) heavy pot, heat 2 tablespoons oil over medium-high. Season chicken generously on all sides with salt and pepper. Place 3 chicken legs in pot; cook, turning once, until browned, about 10 minutes total. Transfer to a plate. Repeat with remaining chicken and oil.

2. Add onion and 1/4 cup water to pot; cover, stirring to loosen browned bits on bottom. Add turmeric, ginger, and cinnamon; cook, stirring occasionally, until onion has softened, about 5 minutes. Return chicken to pot. Add 2 cups water and half the prunes; bring to a boil. Reduce heat, partially cover, and simmer until chicken is cooked through and very tender, about 45 minutes.

3. Transfer chicken to a platter; cover tightly with aluminum foil to keep warm. Add remaining prunes to pot; raise heat to high. Continue to cook, stirring occasionally, until sauce has thickened, about 10 minutes more. If not serving immediately, top chicken with sauce, cover and refrigerate up to 1 day in an airtight container. Otherwise, divide chicken among serving plates, and top with sauce.