Narration for La Vie En Rose, a Slide Presentation

An Honors Thesis (ID 499)

By

Sharon S. Bellamy

Thesis Director

Dr. Donald Gilman

Donald Gilman

Ball State University

Muncie, Indiana

December, 1978

Winter Quarter, 1978
(Opening music: "In Vico Iste," sung by Heather Kelder. Establish for 2-3 seconds, then quiet and fade out as narration starts.)

The culture of a people has many facets, some of which have become even more developed than others. In particular, from a position on the new, the different, the bold, in a new, often contentious artistic, reflective role, join us now for a look at those of the new solving and out of which culture; architecture, fashion and food.

(Familiar "Bachian Imitations," establish, then fade under narration.)

Architecture is an art of organizing space. It's Baurus construction that the expression is, the art of organizing space, architecture imposes in this sense the needs of man on the section. As is true of music, it is not a work of thought, since the architect, and is also a work of imagination, since the looks for harmony. But this work of the imagination is subject to the handling of the materials. In order to translate himself into the materials, the artist must have both practical sense and technical skill and the skill of the work of the materials. The artist-creator, the artist himself, is the subject of this work, the space, of the human strength and emotion.
During the twelfth through the fifteenth centuries, Gothic architecture is one of the most grandioses styles ever achieved, and also one of the most beautiful. "Gothic architecture can be described as structural poetry. To appreciate a Gothic cathedral, one should try to feel the structure, just as, in a way, one appreciates the structural pattern of a sound or a form in music."

The heart of honor of the Hospices of Beaune has kept its medieval form. With its high roof of glazed multi-colored tiles and its attic windows to the embellished weather-vanes, with the gallery on the second floor made of wooden ribs and the small, light-weight columns of rock which form a cloister on the first floor, this is a place rich and refined, and signified, twirled by the magic Burgundian cities in fourteenth-century.

Beautiful, while essentially Gothic, in some ways a unique picture of the elaborate and the simple, a French masterpiece, a monument to fifteenth-century French culture, the Hospices of Beaune is one of the few works of art that has survived, the Italian Renaissance influence. French Renaissance architecture were even lived and worked in France, among them Leonardo da Vinci, who lived at Amboise. Le Breton, in
'Studying Fontainebleau, at the start of the eighteenth century, it seems as though the revolution in France, in architecture, in the arts, was in the making.

Then, the revolution in France: it was a revolution in the arts, in architecture, in the arts. From the
classicism, neoclassicism, in the eighteenth century, to the

Château de Fontainebleau is

buttressed by a fluted cornice, surmounted by a
architectural feature. It is

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It

It
Musical design clash with the notional structure and ascending stage of the Gothic functional and constructive conception. The main lines are parallel to the earth. This horizontal conception is punctuated by vertical columns and window openings.

For the universal exhibition of 1886, which was to consume seven years, Paris showed her visitors the genius of her architects in gallic iron construction, which iron tamed more and more to Fabric in France. The Eiffel Tower, built from 1887 to 1889, shows off the pride of the nation chosen by her builders. This tower, which weighs 12,500,000 tons, is composed of 15,550 metal pieces that 2,500,000 iron rivets hold together. All this work rests on four massive blocks of granite of 254 square feet of surface, only 10 feet varying between 53 feet and 46 feet, four and a half away from this inch tower. From the lightning of the 1887 Tower was freed they don't come now of gallic cement. Actually, the architectural movement that tried to create, be rested to technical problems; the building was the result of an entire new profile and controlled solution of the problem itself.

The Opera, Charles Garnier had, to the contrary, the ambition to
create a style in the fashion of Napoleon III. Starting in 1852, Garnier wanted to make the opera an admirable monument and a grandiose theater (total surface area is 1,211,639 square feet). There was no economy in the luxurious decorations and furniture. It was necessary to see that the ponderous exterior of the edifice corresponded to its rich interior.

Running along the Louvre the Rue de Rivoli (built by Percier and Fontaine) expresses the spirit of order that Emperor Napoleon III imposed on the country.

The quality of French culture was such that an academic influence remained strong. Ingrained habits of taste and the tendency of educated people to have decided views about what was good and bad in art made the progress of modern architecture very slow. The period of modern architectural history with small architects would have been a disaster for architecture. Garnier, a thoughtful, closely related modernist, was a deeply poetic... His is now to be seen everywhere.
why are the French great dressmakers?

Taste, finesse, and the

of a French birthright where art and culture are taken for granted are responsible... also the respect for and acceptance of the necessity for hard work, the standard of values, which are different from our own, and the realistic recognition that mass fashion, more than any other, can be classified as an art form. An essential part of the rich, historic heritage and touchable assets of the French nation.

Chanel achieved an internationally wide, so in her own lifetime, a longer-lasting fame than any other figure in fashion history so far. Her influence was for a special kind of simplicity. She found a formula for making women look extraordinarily elegant, not at the expense of comfort, therefore easy and relaxed. She left a tradition of
simplicity and understated elegance that many of the best designers today cannot equal. She was more than a clothes designer -- she was an artist.

This chart -Cling dress in cold crumpled cotton on a navy blue background. Here is the classic Chanel suit in a knitted jacket, or the, square-cut coat, straight skirt. The accessories and shoes are also from Chanel.

Anne Carvin, more than any other couturier, is the merchant extraordinair. He symbolizes the modern approach to couture. He designs clothes the way an architect designs a building. He has created everything from menswear to coffee machines -- and successfully. He is to be regarded as the number one figure in haute couture. He is future-oriented in his designs.

Anne Carvin has just created the "ready fashion," his new formula, half-way between the great fashion and refined mid-season clothes called "ready-to-wear." A new angle of "ready fashion" next season to '50.

This sophisticated design is in black silk dupion, or red in black, with the sleeves held tight at the elbows to the hips.

The set of the dress -- borrowed from "Pavane," this title was a favorite theme in haute couture collections of '20 and '30, used as an out of fashion, bent in
The provinces of France cover more than thirty regions, each having a different kind of food and culture. Certain regions are identified with certain tastes. There is a great deal of tradition and history in each region, brought down and passed on.

In the Île-de-France, where fresh bread is still eaten every day at 6 am, there is a live omelet for every French breakfast. The best is the one made with poached eggs and vegetables. It is a rich, savory dish that satisfies the taste buds. It can be anything from cheese to olives to an elaborate sauce. It is typically eaten for breakfast, but it is also a great dish for any time of day.
A very classic meal.

Supper, with fresh fruit, and as you wander through France, the chef who specializes in regional cuisine, would have off property served here by the terraced river.

For dessert, a specialty of the season, one of the most famous restaurants.

Dessert. In provincial France or prepared desserts are served. Instead, fresh fruit or a dessert cheese such as Brie or Camembert is preferred. However, in the classic cuisine, the elaborateness of a dessert is limited only by the chef's inspiration.

Sorbet, a creamy dessert.

Marjolaine cake—a rich cake full of almond and marzipan.

An innovative dish, suitable for its the picturesque surroundings by glazed fruits and other little confections.

After the dessert comes the coffee, and of course, the bread is present throughout the meal.

Soup is just about all the French will eat for dinner, after this hearty meal. Here are three light soups that could serve as the first course of a formal dinner.

From the sea, soup of sardines, fish and potato, and soup of oyster.

The French love wine as a cultural activity, not only as something one must to
due to the health.

Socially, culturally, and religiously, the people are more united than in the past.

In homes, fashion, and food -- three factors define the culture, but since her voice that her own,

new rules: "He who rules,"

If wrong, then fail out.
FOOTNOTES

ARCHITECTURE


5. Allsopp and Clark, p. 16.

6. Ibid., p. 62.


9. Ibid., p. 68.

10. Ibid., p. 68.


12. Ibid., p. 324.

13. Ibid., p. 326.


15. Allsopp and Clark, p. 86.


17. Ibid., p. 179.

FASHION


3. Ibid., p. 214.

4. Ibid., p. 217.
5. Ibid., p. 233.

FOOD


BIBLIOGRAPHY

ARCHITECTURE


FASHION

Francke and Peer, "Rags to Riches," Newsweek, August 9, 1976, p. 66.


L'Officiel (de la Couture et de la Mode de Paris), September and November, 1977, Paris.


FOOD


Holiday, September, 1979, "Hail to the Chef."

Time, April 9, 1972, "The Simple Lion."
La Vie en Rose — Fashion and Food

by

Sharon Bellamy

Winter, 1978
La Chambre Syndicale

taken from Couture, edited by Ruth Lyman, pp. 40-42

This powerful couture organization in Paris could be described as half union and half guild. It's simultaneously a judicial and legislative body intended to represent, advise, and defend its members, who include the vast majority of great names in French couture. Since World War II, the social sector dealing with labor relations in the house has become important. It concerns itself with social security, pensions, salaries, paid holidays, maternity benefits, housing, labor disputes, unemployment, and all relations between labor and management in the high fashion industry.

Also, this multi-faceted organization coops with statec and runs a couture school, founded in 1929, to train young people in every phase of dressmaking.

The origins of La Chambre Syndicale date back to 1867, when France had many trade unions protecting a variety of industries, from ice fishing to dressmaking. Emmanuel Gleston, son of Charles Worth, and great-grandson of the Worth dynasty, was in charge of the Worth house after his father died. To prevent cutthroat rivalry among the various houses, Gustave Worth organized the Chambre Syndicale de la Couture Francaise. It has controlled the industry ever since.
Definitions of some terms important in the trade:

Collection - the group of models shown by a couturier. A collection is shown daily during the season, except during a very busy period.

La Maison de Couture - a dressmaking house.

Each house has two divisions of work:

1. Atelier - dressmaking department
2. Faîtière - tailoring department, where coats and suits are made

Baraquequin - a young woman who wears models in a collection

Local - a person shown in a collection

Faucon or faîtière - the head of a workroom

Voile - material which is used to duplicate the original model

Vendeuse - each private customer has her own personal saleswoman, taking her from the moment she walks in until the article is fitted and delivered. The vendeuse attends to the details of the garments, making sure that everything is in perfect condition in each area, from the fitting to the delivery. The vendeuse, because she builds a clientele, comes to know her customers quite intimately - all the facets of their private, public and financial lives. Often a genuine, lasting friendship occurs between the vendeuse and a customer.

Bureaux - manufacturers and retailers

Many people today are a substantial part of a house's business, and January and July are times to see the collections, getting inspiration from the models for their own ready-to-wear lines. Each buyer is usually welcomed, and pays an entrance fee for the show. They are usually voted on their favorite models, but
no sketching is allowed. This prevents, as much as possible, the violation of a designer's idea (called style piracy). During this period, the serenity of a house becomes chaos — buyers, vandals, explosives all pushing, shoving, shouting, and crowding to inspect their favorite models more closely. The outfits made with such pain-things, loving care, are thrown about, turned inside out, and generally neglected. Through it all, however, a house can come to respect, even appreciate, its buyers, if they act in a manner befitting the refinement of haute couture.
TIPS ON CHEAP CHIC

TAKEN FROM CHEAP CHIC, BY CATHARINE BILSON AND CAROL TROY, P. 129.

If you're going to France in the near future and want to bring back clothing souvenirs, check the local weekly markets. They carry things not sold in stores, such as peasant blouses, long cotton undergarments, and scarves, and wooden clogs with straw outside and sheepskin inside. Brittany has lots of rain, plus it's a fishing region, so you'll want to find sailor's raincoats and navy sweaters. The Riviera has the tiniest, best-made bikinis anywhere as well as light cotton dresses in a rainbow of colors.

Everyone carries "L'escadrille," the straw shoe that's been popular for the last few seasons. It originated as a peasant shoe with a thick canvas top and a light, flexible straw from Algeria, ideal for walking into a most comfortable sole. They're cheap, functional, and on all fashionable.

This is my find: A jeweler's smock (blouse d'orfèvre -- joyeuse) available from La Samaritaine, one of the largest department stores in Paris. It's 100% linen, 32% cotton, with a stand-up collar and long, gathered sleeves buttoned at the wrist. It costs $20.00 for the normal ecru color, or about $24.00 for one in a variety of colors. For more information, and a cloth sample, write to:

La Service Commercial
Gérant Magasins de la Samaritaine
19, rue de la Boëtie 75008
Paris, FRANCE

Good luck, and enjoy!
1. Cypress - Cypress trees are the southernmost coniferous tree. They are native to the southeastern United States and are known for their dense, evergreen foliage. Cypress trees are often found in wetlands and coastal areas, and their wood is used in construction and as timber.

2. Maple - Maple trees are deciduous and are native to the eastern United States and Canada. They are known for their vibrant fall colors and are often used in the production of maple syrup. Maples are also important for wildlife habitat and erosion control.

3. Pine - Pine trees are coniferous and are found throughout the world. They are known for their long needles and durable wood, which is used in construction and furniture. Pines are also important for soil stabilization and as a source of timber.

4. Oak - Oak trees are deciduous and are found in a variety of habitats across North America. They are known for their strong wood, which is used in furniture, flooring, and cabinetry. Oaks are also important for wildlife habitat and as a source of food and shelter for many species.

5. Ash - Ash trees are deciduous and are found in the eastern United States. They are known for their symmetrical, graceful form and are often planted as ornamentals. Ashes are important for wildlife habitat and as a source of timber.
LADY'S SUNDAY AFTERNOON

Acme Pudding Company, Inc.

May 10, 1945

Dear Mrs. Black,

I was fortunate enough to visit your establishment a few weeks ago and was very impressed with the elegance and efficiency of your operation. The Acme Pudding Company, Inc. has a reputation for excellence and I must say that your staff lived up to my expectations.

I am writing to inquire about the possibility of placing an advertisement in your newspaper. We are currently running a promotion on our new line of desserts and believe that your audience would be interested in our products. Attached is a copy of our press release and a proposal for the ad campaign.

I look forward to hearing from you and I hope that we can collaborate on this exciting opportunity.

Sincerely,

[Signature]

Acme Pudding Company, Inc.
Auguste Becartier

Escaped from Shadow Island, handbook by Otto Williams, and
Barbara Hopper

Becartier was born in 1943 in a small village called Gironde. His father was a blacksmith and his mother a farmer, and when he was 12, his father sent him out of school and apprenticed him to his uncle's blacksmith shop. During the 1950s, he left the village and moved to a small town on the coast near the border with Spain. He worked in the mines and learned the trade of blacksmithing.

When the Spanish-French war ended in 1954, Becartier escaped his war.
In June 1893 Hilt and Becotier opened the Hôtel Renaissance in Nice. The hotel was named after the famous hotel of the same name in Paris. Here the establishment, most beautiful and most suitable to the age statured, and with their lifelike to a new sort a style, which is still in use today.

The team separated in 1901 after Hilt suffered a nervous breakdown. Becotier retired in 1908 at age 77, but even after his retirement he kept active. He agreed to consult for numerous hotels and launched the world was furthering the cause of classic cuisine. He died in Nice in January 1925.

Becotier simplified the grands cuisines of France, his pupils and their descendants in the world, and many of the great chefs of today are influenced by his style. He also influenced the taste of Admirable men and women that could be sent out to new hotels, restaurants and even homes.

For a generation after Becotier died, the highest recommendations came from one of his pupils who said that he had been trained under the master, and the highest recommendation a chef could receive was that he had been trained from one of his recipes.
The French scene turned to diners in various restaurants as to the purposes. Firstly, they list the available dishes and their prices and second, they subtly inform the diner that this is no ordinary restaurant in a French restaurant, and because of that fact there is little need to maneuver critical arbitrary against such firmly established excellent, in other or because of, a active imagine discomfort in confronting a menu that there is no real need for diners to be either nervous or hostile in this confrontation. French menus are really not terribly complicated and if they require any measurable knowledge of the French language is not even a language student, none of this should be too hard for you. So half the items are standard — at least 60% of them deal with beef and fish and a variety of meats — and a little study should bring in a more French sense under control.

The vast majority of any menu in steel, and on French, are either "steaks" or "rare" referred to as "entrecote", "filet mi-cuit", "farandole", "chateaubriand", "poularde", and, surprisingly enough, "poulet", a little bit of duck, but even that is known on an otherwise said as "steak" in terms — without which French chefs would be helpless — but a variety of confusing names, but these can be summarized. There are grilled, grilling, and beef are all tenders of the kind or an "entrecôt", which is known (the most commonly encountered) of all, the red meat or Espagnole, a strong tendency, and chicken or poulet (the most common), "coq (or coq)," "chicken," or "poule (very common)". It is, in general, a possible. A "assiette" is a platter of several food items together is a platter of cold cuts, "assiette froide," but has a smother pepper and "assiette chaude." Anything in "poulet" is safe and anything in "chicken," and "chicken," and anything in "poulet" is safe and anything in "poulet," and anything in "poulet," and anything in "poulet," and anything in "poulet," and anything in "poulet," and anything in "poulet," and anything in "poulet," and anything in "poulet."
spinards, spinach, betteraves, beets; asperges, asparagus; and chou, cabbage. Rice (riz) is often encountered as riz sauvage, which means wild rice.

To recapitulate:

Agneau ........ Lamb
Caissou .... Fish
Canard ........ Duck
Carotene .... Duckling
Coulant .... Chicken
Valaille ...... Cultry
Torci .... Stuffed
Fumé ........ Smoked
Flambé .... Flaming
Urée ........ Cashed
Frappé .... Iced
Carrosses ... Chestnuts
Maricots .. String beans
Petit pois .. Green peas
Spinards ...... Spinach
Betteraves ... Beets
Asperges ...... Asparagus
Chou .... Cabbage
Riz .... Rice

ALL-TIERS:

Consomme, boulles and crepe ........ cups, of which juice of

Carmin is added on all soups.

It's cream of the soup.

Quiche Lorraine ......................... Cheese pie with chopped ham or

bacon.

Chichaupte Miniature .................. Artichokes in a unique sauce.

Langots à la Bourguignonne .......... Snails with garlic and butter sauce.

Cepilles marinette ..................... Creamed shellfish served in a

shell.
Gigot d'Agneau aux Alcaroles. .......... Leg of Lamb with Alcaroles.

Brand Chasseur. ........................ Chicken with a sauce of brandy, mushrooms and truffles.

Gigot Rôti. ................................ Roast leg of lamb.

Cannoulet Poiloumain. ................. White bean stew with cased gross sausage.

Cassoulet Bigarade. ....................... Stew with beans and sausage.

Legon de Boeuf en Croûte. .......... Individual fillet of beef in a crust.

Macilles de Veche. ........................ Burhungs cake filled with ground chicken.

CREPES ET SABRES:

Glace .................................. Ice cream

Glace .................................. Ice cream

Prunes .................................. Strawberries

Prunes .................................. Raspberries

Prunes .................................. Pineapple

Prunes .................................. Pears

Prunes .................................. Grapefruit

Prunes .................................. Grapes

Prunes .................................. Cherries

Prunes .................................. Apricots

Prunes .................................. Peaches

Prunes .................................. Nectarines

Prunes .................................. Apples

Prunes .................................. Most pancakes, usually filled with fruit jam or a jelly.

Liqueur de Fruits ....................... Bowl of mixed fruits over which espresso with or some other liqueur.

Liqueur Glacé .......................... Liqueur served with ice cream, with the liqueur added. It is covered with whipped cream.

That's about it except for one thing. Some French words have been written in pink or purple ink. It's not very clear, almost as a random note. I can't be sure.
Les Desserts.

Here are two recipes that I've made many times. They are absolutely foolproof, no way can you mess them up, even if you can't boil water. Try them and you'll see. They'll become two of your favorite desserts.

Verdine's Pears

Note: This is the quickie American version. Tastes the same as the original.

Canned pears in heavy syrup.
1 can Hershey's chocolate syrup
1/2 gallon vanilla ice cream

Serves 6

Heat the chocolate syrup until good and hot. Beat 2 scoops of ice cream per person, along with two pear halves placed on top. Spoon the hot chocolate sauce over the mixture and eat. REALLY GOOD!!

Lemon Flambea

Note: These cookies look like Mexican Wedding Cakes. But don't taste the same at all. They have a subtle, rich flavor that is truly French.

3 Tbs. margarine
3/4 cup sugar
2 eggs and 2 yolks
3 Tbs. almond extract
4 Tbs. apricot preserves (use slightly more if you want them chewier)
3 cups flour
3 pinches salt
1 package slivered almonds (optional)

1) Melt margarine over low heat.
2) Mix well the sugar, eggs and yolk. Add the melted margarine. Mix.
3) Add the rest of the ingredients and mix well.
4) Preheat oven to 350.
5) Put 3 Tbs. flour in a bowl and roll well-rounded teaspoons of dough in it.
6) Bake for 15 minutes.
7) While still warm, roll each ball in powdered sugar.

Takes about 4 1/2 dozen depending on how big you make the balls.

Oxtail Pâté en Vichysoise

Note: This recipe is taken from the Time-Life Book: The Cooking of Provincial France, by Paul Bocuse, p. 94. It's available in any good bookstore, or a library.

4 cups peeled and coarsely chopped potatoes
3 cups thinly sliced leeks (white part plus 2" of green) or substitute
3 cups thinly sliced onions
2 quarts chicken stock, fresh or canned, or substitute water, or use a
combination of chicken stock and water.
1 tsp salt
Freshly ground black pepper
1/2 cup heavy cream
3 Tbsp chives or parsley

1) In a heavy 6-quart saucepan or a soup kettle, simmer the potatoes, leeks, chicken stock and salt partially covered for 40-50 minutes or until the vegetables are tender.

2) Force the soup through a food mill or sieve into a mixing bowl and then pour back into the pan.

3) Season the soup with salt and a few grindings of pepper, and stir in the cream.

4) Before serving, return the soup to low heat and bring it to a simmer.

5) Serve garnished with fresh chives or finely chopped fresh parsley.

Vichyssoise: When Louis Diat was chef at the Ritz-Carlton Hotel in New York City half a century ago, he devised Vichyssoise—a cold version of Borsage Parmesane. To make it, force the soup through a food mill or sieve, then through a fine sieve back into the pan. Season and stir 1 1/2 cups heavy cream into the soup. Chill the soup until it is very cold. Serve garnished with finely cut fresh chives.

I'm not including any recipes of classical French foods, because they are very complicated and most of them can't even be explained on one page. I hope you'll try making these recipes and enjoy them. French food is, to me, one of the best parts of the whole culture. Just don't go overboard, or you won't be able to fit into the newest fashion: the skinny, French-cut jeans, and that would be a shame.