

BON APPÉTIT

Stuff about Food and French and French Food (and some vocabulary thrown in as well)

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Fact: The French people have great pride in their food.

Fact: **Bon Appétit** is pronounced kind of like BOHN APP – uh – TEE and means “Enjoy your meal.”

“Sor-r-r-y!” Delia whined sarcastically.

Fact: In this case, Delia wasn’t sorry at all. When you are **sarcastic**, it usually means what you’re saying is NOT AT ALL what you mean.

[Vance was] engrossed in the video game he was playing on his phone.

Fact: When you are **engrossed** in something, it means you’re very involved in it.

[The elevator] was plushly carpeted.

Fact: When something is **plush**, it’s fancy and luxurious, like velvet or silk sheets.

*“Whatever it is,” Mr. Campbell said, “it’s way more **posh** than we’re used to, isn’t it?”*

Fact: When something is **posh**, it’s smart and fashionable and fancy. Therefore, **plush** things can be **posh**. (Just for your information, **posh** is a British term. You’d hear it used often in Britain.)

*“They specialize in international **cuisine**.”*

Fact: **Cuisine** is a type of cooking, such as French cuisine, or Italian cuisine. I wonder, is there an American cuisine? Would it be pizza and french fries? (But didn’t both of those come from Europe?)

*Mr. Campbell gave a **wry** smile [in response to his mother’s complaints].*

Fact: A **wry** smile is sort of a phony smile. You’re smiling, but you don’t really mean it. It’s an ironic smile.

*“Could you explain your **Plats du Jour** for me please?”*

Fact: **Plats du Jour** means “dishes of the day” in French and it’s used fairly commonly in this country. It’s pronounced PLAH du ZHUR (well, at least that’s as close as I can get it).

*“Then we take out the muscle meats, the heart, and the liver, and **purée** them into a fine paste...”*

Fact: To **purée** something is to rub it through a strainer or to make it very fine and pure. It comes from the French word for “to purify.” Baby food is something that’s often **puréed** for safety’s sake.

*“This we **parboil** gently in the intestinal sack...”*

Fact: To **parboil** is to boil for a short time.

*“... they have a certain **je ne sais quoi** that will make you remember this night for a long time.”*

Fact: **Je ne sais quoi** is French for “I don’t know what.” It means you can’t really put your finger on it, but it’s very special. You could say, “I don’t know what it is about her, but she has a **je ne sais quoi** that really gets to me.” (It’s pronounced, sort of, ZH’ n’ say KWAH.)

*“... a French delicacy. that would be our **Rat en Fruits de Mer**. Rat organs... combined with some of the most flavorsome specimens from our seafood selections...”*

Fact: “**en fruits de mer**” is French for “in the fruits of the sea,” which really means “with seafood.” (The closest I can come to the pronunciation in English is RAH aw FWEE d’ MEH.)

Are you hungry yet? Well, that’s all for your French cuisine lesson for today (or maybe for this lifetime).