

January 2026 Edition

# FASRI TIMES

Opening Minds

**SCHOOL  
NEWSPAPER**

## New format

**Feature story**

**French in Newport**

**Interview**

**Anthony, a  
francophile student  
from Brown**

**Profile**

**Our Head of School**

**Survey**

**The usage of French  
among the FASRI  
Families**



# EDITO!



Welcome to the new edition of FASRI Times! We wis to present the French culture and all the other cultures of the world. We are excited to share our news, as well as the values in our school. I am so happy I get to distribute all of the news of FASRI with you!

This year there are two returning students in the Newspaper Club: Lucas the editor in chief, and Adrian. The rest of us are new in the Newspaper Club: Juliette, Radwan, Abraham and me, Lucia. And we are proud to share this paper of news with you!



*Bienvenue à notre nouvelle édition de FASRI Times! Nous allons présenter la culture française et toutes les cultures du monde. Nous aimerions partager avec vous toutes nos nouvelles , ainsi que les valeurs de notre école. Je suis très heureuse de vous apporter toutes les nouvelles de FASRI !*

*Cette année, deux élèves sont de retour au club journal : Lucas, le rédacteur en chef, et Adrian. Les autres sont nouveaux au club journal : Juliette, Radwan, Abraham et moi, Lucia. Et nous sommes fiers de partager ce journal avec vous !*

Lucia

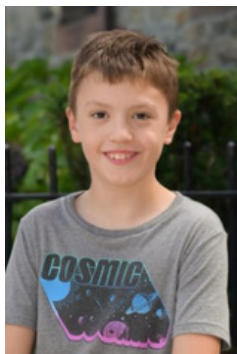
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# L'équipe de l'Édition #5

*Meet our journalists for this semester  
(their positions and the languages they speak).*

**Rédacteur en chef**



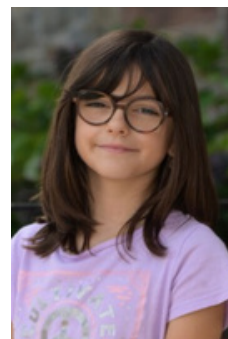
**Lucas**  
(français,  
anglais)

**Journaliste**



**Adrian**  
(français,  
anglais,  
serbe)

**Journaliste  
Grand reporter**



**Juliette**  
(français,  
anglais)

**Journaliste  
Editorialiste**



**Lucia**  
(français,  
anglais)

**Journaliste  
Ecrivain-dessinateur**



**Radwan**  
(français,  
anglais,  
espagnol)

**Journaliste culturel  
Chroniqueur**



**Abraham**  
(français,  
anglais,  
amharique)

# WHEN FRANCE COMES TO NEWPORT

*Every summer, the city of Newport, Rhode Island, takes a step back in time with the event “French in Newport”. I got the opportunity of interviewing someone from “French In Newport” - Jenny Sullivan- a community event to learn about the history of France.*

## What is French in Newport?

French in Newport is a living history event, held every year for more than 15 years. It usually takes place in Washington Square, near the Colony House. Everyone is invited to participate.

Visitors might be walking the city when they suddenly find themselves surrounded by 18th-century soldiers, musicians, and artisans. According to the organizer, this surprise element is part of what makes the event so special.



## History of Newport

The United States was in a big battle during the Revolutionary War against the English and the American colonies were in need of support. Then, they asked the king of France - Louis XVI - to help them and he said yes. It was in Newport that the boat of French Comte de Rochambeau landed on July 11, 1780.

Newport continues to honor this historic alliance between France and the United States.

## A Massive Community Effort

Organizing *French in Newport* is no small task. Each year, 40 to 50 people are involved, including full-time staff, volunteers, interns, reenactors, performers, and partner organizations.

Many reenactors return year after year because of their specialized historical knowledge. Volunteers, however, are always welcome, and the event continues to grow thanks to community involvement and collaboration with institutions across the United States—and now, increasingly, in France.



## Activities That Bring the 18th Century to Life

The event offers a wide range of experiences for all ages:

- Reenactors in authentic military uniforms
- Bread baking and cider pressing using historical methods
- Historic toys and games
- Silhouette portrait artists
- Fife and drum performances
- Author talks and historical interviews
- A “try-on” station where visitors can wear historical uniforms.



### French in Newport 2026

Mark your agenda!

**July 11, 2026**

Those are the events that are **coming soon** at French in Newport!

An unforgettable celebration is coming to Newport! For the next edition of French in Newport, the **French Navy Band** and the **French Ambassador** will join us for a historic day of music, remembrance, and celebration.

More than **6,000 French flags** will surround the Rochambeau statue in King Park.

Even more special, July 11 is the exact day that Rochambeau disembarked.

As Jenny Sullivan says: “*Rhode Island is cooler than people give it credit for—and its French history proves it.*”

**Juliette**

# THE USAGE OF FRENCH AMONG THE FASRI FAMILIES

*In this second survey, we were interested in the usage of French in the FASRI families. We got 41 responses and we are presenting the results here.*

Six questions were asked to the FASRI families about French.

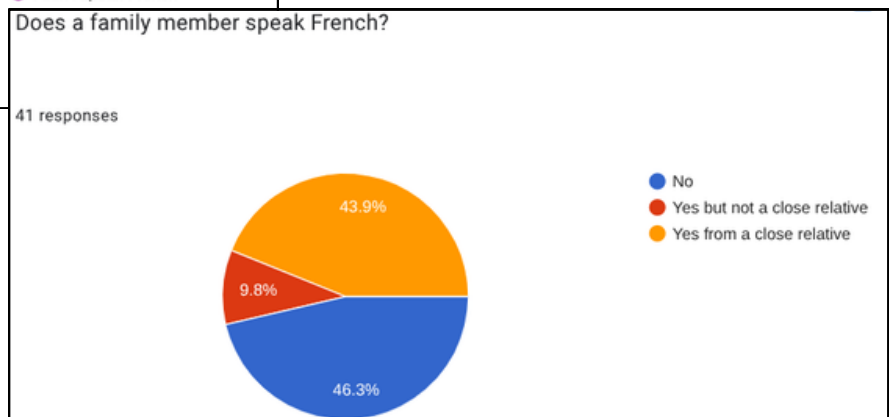
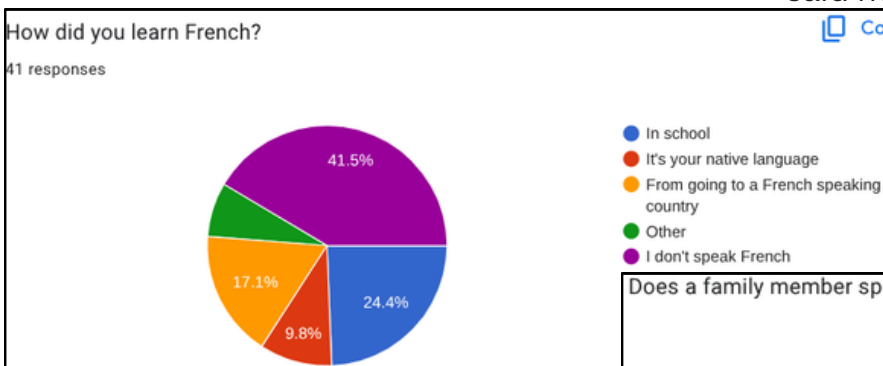
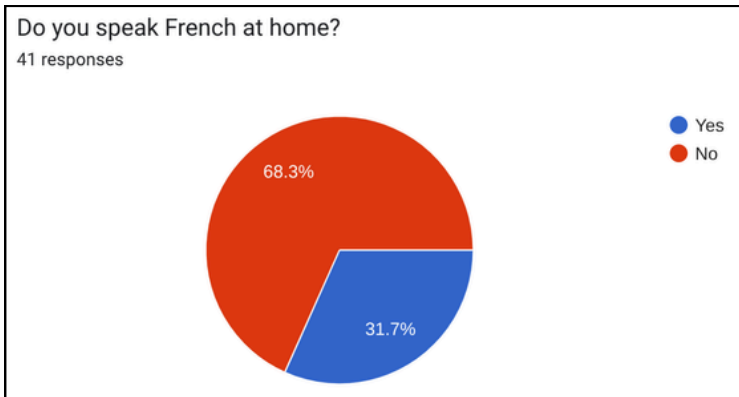
We wondered **how many people spoke French**. 68.3% said that they don't speak French even though their kid is going to FASRI and 31.7% said that they speak French. A lot of parents that don't speak French still take their kid to FASRI to learn French. It's good that so many parents want their kid to learn another language.

We asked about the **level of proficiency** of the parents who spoke French. 22% answered beginner, 17.1% said intermediate, 14.6% said they were fluent, 9.8% said it was their native language, and the rest said that they didn't speak French.

We also wondered **how parents learned French**. 24.4% of parents learned it in school, 17.1% said that it was from going to a French speaking country, 9.8% said that it was their native language, 7.3% said other.

The next question we asked was if **a family member spoke French**, and gave three answers. 46.3% said no, 43.9% said yes from a close relative, and 9.8% said yes but not from a close relative.

We were interested in travel experiences and wanted to know if **families visited a French speaking country**. 70.7% said yes and 29.3% said no.





# WHY FRENCH?

## ANTHONY, A BROWN STUDENT EXPLAINS

*I have interviewed- in French- Anthony who is studying French and I wanted to know why he chose this language!*

### **Why do you learn French?**

What attracted me to French were the teachers, they are fun, and also the classes, there is less pressure, the teacher was so incredible, as were the students and the environment.

I started to learn French in college. I had to choose a foreign language. Options were Spanish, Italian and French. And I chose French. I am completing my bachelor's degree.

At Brown University, I study French in the French and Francophone Studies Department, so it's more of a Francophone focus. I have 2 teachers in my French class. One teaches a course on refugees and the other on the history of the French language.

### **What is your level in French?**

I am comfortable with conversations.

### **Can you read in French?**

I just read *L'élégance du hérisson* [Muriel Barbery, 416 pages].

### **Have you ever been to France? Where would you like to go?**

No. I haven't been to France. I'd like to see the theaters.

I think there are some good theaters in France. If you know the musical *Dear Evan Hansen*, it's in a theater. And I think it starts next week, actually. In France.

### **Does your family speak French?**

No, not at all. My family only speaks English. My family is from Italy, but they have been American for several generations.

### **What is your favorite word in French?**

Saperlipopette.

### **Can you write in French too?**

Yes. I can write too. The word *appear*, I never know how to spell the word *appear* with the conjugations.

### **Do you write in cursive?**

When I write in French, I use cursive, but I don't use it in English.



Lucia

## LA PAROLE A MADAME BROUDER

*Pour la nouvelle formule du journal, j'ai voulu interviewer notre cheffe d'établissement.*

### **Pourquoi travaillez-vous à FASRI ?**



J'ai été embauchée pour être la cheffe d'établissement de l'école en 2019. Donc, à un moment donné, j'ai donné ma candidature. FASRI avait alors besoin d'une directrice ou d'un directeur. L'école cherchait une personne avec de l'expérience, quelqu'un qui parlait français, quelqu'un qui avait enseigné dans la classe, quelqu'un qui avait des qualités de management. J'avais envie de venir faire ce travail ici à Providence parce que je connaissais Providence et je connaissais déjà l'école. Je suis venue et l'école m'a beaucoup plu. Je suis rentrée dans l'école et j'ai vu les couleurs de l'école, le beau corridor. J'ai vu l'atmosphère de l'école. Et je me suis dit «waouh, ça, c'est pour moi, ça m'intéresse ». Parce qu'elle n'est pas trop grande, elle n'est pas trop petite. Les valeurs de gentillesse, les valeurs de curiosité, les valeurs de compassion, les valeurs d'excellence à être multilingue, cela m'intéressait. Voilà pourquoi je travaille ici.

### **Pourquoi vous aimez FASRI ?**

J'aime FASRI parce que c'est une très belle communauté. Nous sommes tous des gens très différents. Nous venons de traditions et de cultures différentes. Nous parlons tous et toutes beaucoup de

langues différentes. Il y a plus de 30 nationalités à l'école. Cela nous apprend à être respectueux des autres, à être intéressé par les autres et à avoir des perspectives différentes sur les choses. C'est aussi une communauté dans laquelle l'école travaille très bien avec les parents. Et vous, les élèves, vous avez l'air heureux d'apprendre. Je le vois tous les matins à la porte.

**Depuis combien d'années vous travaillez à FASRI ?** C'est ma septième année.

**C'est quoi ta ville préférée en France?** Paris.

**Ton plat préféré ?** Le soufflé au fromage .

**Quel pays francophone aimerais-tu visiter?**

La Roumanie .

**Où viviez-vous en France avant de venir à FASRI ?** A Lyon et à Paris.

**Dans quelle école avez-vous travaillé avant FASRI?** J'ai travaillé à Lyon, Paris, New York, Denver et San Diego .

**A quoi voulez-vous que FASRI ressemble dans le futur ?**

La même belle école, en un peu plus grosse et encore meilleure et plus solide.

# ROSQUILLAS

*I chose this recipe because it comes from Nicaragua and I am originally from this country.*



## English

- 1 cup (175g) masa harina
- 1 cup (175g) e, grated hard cheese such as queso seco (or substitute with aged parmesan or ricotta)
- 1/2 stick (60g) unsalted butter, melted
- 1/2 cup (125ml) water
- 1/2 cup (75g) granulated sugar
- 1/2 teaspoon baking powder
- 1/2 egg, lightly beaten (optional, adds extra binding)
- Pinch of salt (optional, depends on the saltiness of the cheese)

**Prepare the dough.** In a large bowl, mix the masa harina, grated cheese, sugar, baking powder, and salt (if using).

Combine the melted butter, beaten egg (if using), and water. Add the wet mixture to the dry ingredients and knead until a smooth, uniform dough forms. The dough should have a play-dough-like consistency. If it's too crumbly, add a little more water.

**Shape the rosquillas.** Take small pieces of dough (about 20g each) and roll them into 4–5 inch long ropes. Join the ends of each rope to form a ring shape, pinching them together firmly.

Arrange the rings on a baking sheet lined with parchment paper, leaving some space between each one.

**Bake** in an oven preheated to 350°F (180°C) for 20–25 minutes, until lightly golden brown.

**Crisp the rosquillas.** Reduce the oven temperature to 200°F (93°C). Put the rosquillas back in the oven and bake for another 30–60 minutes, or until they are completely dry and crispy. This second, low-temperature bake is key for achieving the signature texture. Cool and serve. Allow the rosquillas to cool completely before serving.



## Français

- 1 tasse de farine de maïs
- 1 tasse de fromage à pâte dure râpé (ricotta ou cheddar)
- 60 g de beurre doux fondu
- 125 ml d'eau
- 75 g de sucre en poudre
- 1/2 cuillère à café de levure chimique
- 1/2 œuf légèrement battu (facultatif)
- Une pincée de sel (facultatif, selon la teneur en sel du fromage)

**Préparation de la pâte :** Dans un grand bol, mélanger la farine de maïs , le fromage râpé, le sucre, la levure chimique et le sel (si désiré).

Mélanger le beurre fondu, l'œuf battu (si désiré) et l'eau. Ajouter ce mélange liquide aux ingrédients secs et pétrir jusqu'à obtenir une pâte lisse et homogène. La pâte doit avoir la consistance de la pâte à modeler. Si elle est trop friable, ajouter un peu d'eau.

**Façonner les rosquillas :** Prélever de petites portions de pâte (environ 20 g chacune) et les rouler en boudins de 10 à 12 cm de long. Joignez les extrémités de chaque corde pour former un anneau, en les pinçant fermement.

**Cuisson.** Disposez les anneaux sur une plaque de cuisson recouverte de papier sulfurisé, en les espaçant. Enfourez dans un four préchauffé à 180 °C (350 °F) pendant 20 à 25 minutes, jusqu'à ce qu'ils soient légèrement dorés.

**Poursuivre la cuisson.** Baissez la température du four à 93 °C (200 °F). Remettez les rosquillas au four et poursuivez la cuisson pendant 30 à 60 minutes, ou jusqu'à ce qu'elles soient bien sèches et croustillantes. Cette seconde cuisson à basse température est essentielle pour obtenir leur texture caractéristique.

Laissez refroidir et servez. Laissez les rosquillas refroidir complètement avant de servir.



## Español

- 1 taza (175 g) de queso duro rallado, como queso seco (o parmesano curado o ricotta)
- 1/2 barra (60 g) de mantequilla sin sal derretida
- 1/2 taza (125 ml) de agua
- 1/2 taza (75 g) de azúcar granulada
- 1/2 cucharadita de polvo de hornear
- 1/2 huevo ligeramente batido (opcional, aporta mayor consistencia)
- Una pizca de sal (opcional, depende de lo salado que esté el queso)

**Prepara la masa.** En un tazón grande, mezcla la harina de maíz, el queso rallado, el azúcar, el polvo de hornear y la sal (si la usas).

Combina la mantequilla derretida, el huevo batido (si lo usas) y el agua. Incorpora la mezcla líquida a los ingredientes secos y amasa hasta obtener una masa suave y homogénea. La masa debe tener una consistencia similar a la de la plastilina. Si está demasiado seca, añade un poco más de agua.

**Forma las rosquillas.** Toma pequeñas porciones de masa (de unos 20 g cada una) y forma cilindros de 10-12 cm de largo. Une los extremos de cada cilindro para formar un anillo, presionándolos firmemente.

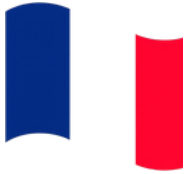
**Hornea.** Coloca los anillos en una bandeja para hornear forrada con papel vegetal, dejando espacio entre ellos. Hornea en un horno precalentado a 180 °C (350 °F) durante 20-25 minutos, hasta que estén ligeramente dorados.

**Cruje las rosquillas.** Reduce la temperatura del horno a 93 °C (200 °F). Hornea las rosquillas durante otros 30-60 minutos, o hasta que estén completamente secas y crujientes. Esta segunda cocción a baja temperatura es clave para lograr la textura característica.

Enfría y sirve. Deja que las rosquillas se enfríen por completo antes de servir.



# RÉBUS



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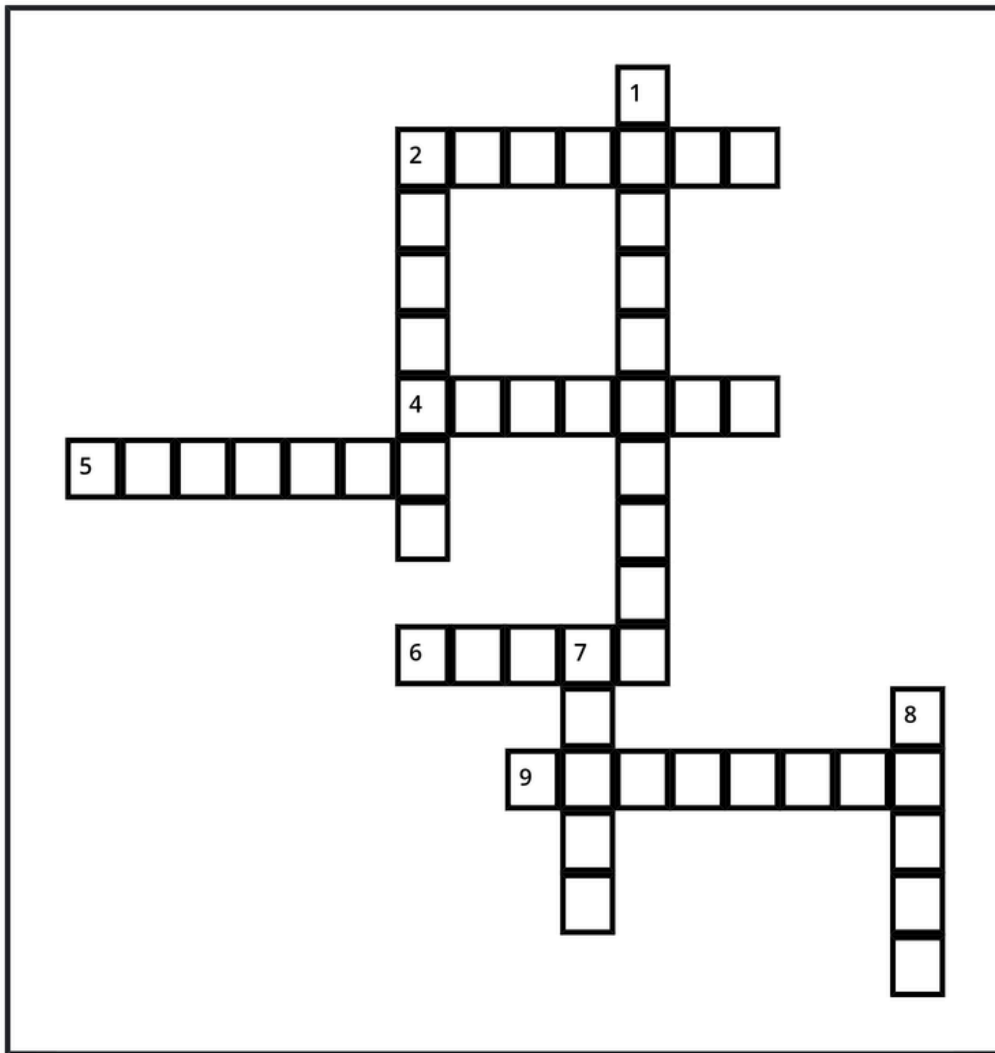
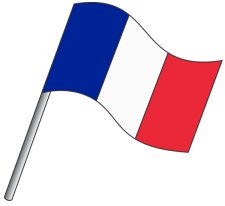
Y

Adrian

1- Chateau fort  
2- Statue of Liberty  
chat-t-eau-f-or  
s-tattoo-oval-i-bird-y

# Des mots du monde

## Words from around the world



### Horizontal

- 2. A city in Rhode Island where France is celebrated in July 11th
- 4. It's one word of Fasri Times slogan.
- 5. Hello in French
- 6. It's the capital of France
- 9. Very famous bread in France

### Vertical

- 1. Name of a recipe from Nicaragua
- 2. A city in the United States where all French people want to go.
- 7. It's the country were we eat pizza and pasta
- 8. Bonjour in English

## FILM

### Les douze travaux d'Asterix

Je vous conseille de regarder le dessin animé *Les douze travaux d'Asterix*. Cela vient d'une BD très célèbre en France, *Asterix* de René Goscinny et Albert Uderzo. Vous pouvez la trouver en français en ligne sur Youtube, sur la chaîne CartoonSparkZ1 en tapant le titre du dessin animé. Ce film est très rigolo et je l'aime!



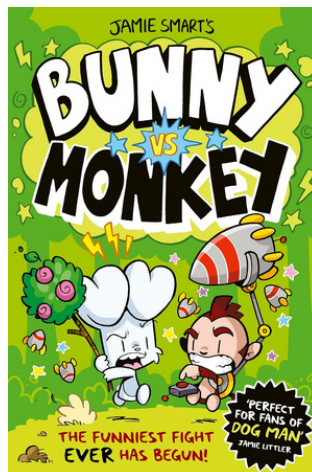
## LIVRE

### HARRY POTTER

Harry Potter est un roman qui parle d'un magicien. Son nom est Harry Potter. Il a des amis comme Ronald Weasley et Hermione Granger. Il est à la bibliothèque de FASRI en anglais et en français. J'aime lire ce livre. Ce que j'aime, c'est le mystère. Et il est bien pour les personnes qui aiment ça et la science de fiction.



### BUNNY vs MONKEY (1)



**MAIN IDEA**—One day, in the woods, Bunny and his friends were trying to protect the woods from Monkey who thinks he is in a far away planet.

**WHY I LIKED THE BOOK**—I liked the book because it is funny and it has some very hilarious characters!

This book makes you want to read!

Lucas, Abraham, Radwan