



Fête du Pain

by Sue Burgess

The twentieth edition of *La Fête du Pain* (bread festival) will be held between the 11th and 17th May 2015. *La Fête du Pain* is the opportunity throughout France to meet bakers and discover their profession and their produce in a festival atmosphere. The theme of this year's festival is *Le Pain et les Enfants* (Bread and Children) and it aims to encourage people to understand the importance of *le petit déjeuner* (breakfast) and *le goûter* (a sort of elevenses that children have when they get home after school).

The word *boulangier* can be a noun referring to 'the baker'. It can also be a verb meaning 'to bake'. Bread used to be round (*une boule*) not long and thin as the baguettes that we now know. Hence the origin of the word *boulangier*. *La Boulangère* is the baker's wife or a female baker.

La panification is bread making. In a lot of villages you will find *impasse de la Panique* or *rue de la Panique*. The names of these streets have nothing to do with the English word panic. They simply indicate the part of the town where all the activities connected with baking used to be found. There was probably a village oven (*un four banal*). And the baker probably had his workshop or shop here.

Breadmaking is highly regulated in France: *le pain normal* (everyday bread) must be made from soft wheat flour (*Farine de blé tendre (froment)*). Bakeries must be closed one day a week which is why supermarkets generally have one day when there is no fresh baking. (Although they can sell products such as sliced and bagged bread and packets of bread that have been prepared the day before).

Different loaves have different names according to their weights.

- A *miche* weighs about 1 kilo.
- A *pain* or *pain long* is 400g.
- A *baguette* is 250g and a *ficelle* is about 100g.

There are lots of different varieties of bread in different areas and regions and lots of different words to describe these different sorts of bread.



Vocabulary / Vocabulaire:

avoir du pain sur la planche ...	to have a lot on your plate
c'est pain bénit	it's a blessing
ça ne mange pas de pain	it can't hurt/it can't do any harm
une corbeille de pain	bread basket
un couteau à pain	bread knife
un dépôt de pain	fresh bread delivery (in a grocer's or a tabac)
un four à pain	bread oven
un gagne-pain	A breadwinner/a way of making money
Pétrir	to knead
Un robot boulanger	a breadmaking machine
Une machine à pain	a breadmaker
Une hûche à pain	breadbin
La mie de pain	soft white part of the bread
Une miette de pain	breadcrumb

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