



## Where in the World Is France?

*Bonjour* (bon-JOOR) from France! That's how we say "hello." I'm Hugo (YOO-goh), and this is my *amie* (ah-MEE), or friend, Chloë. We welcome you to our beautiful and fashionable country. France is



located in western Europe. Our country is sometimes called "the Hexagon" because of its unique six-sided shape. France is divided into 13 regions. There are a lot of interesting places to see. Ready? Let's get going!

### Fast Facts:

- France covers 212,935 square miles (551,500 square kilometers) in Europe.
- Spain, Andorra, and Monaco lie south of France. Italy and Switzerland are to the east. Germany, Luxembourg, and Belgium are to the northeast. The United Kingdom lies across the English Channel.
- The island of Corsica in the Mediterranean Sea is part of France.
- France's main rivers are the Loire, Seine, Garonne, and Rhône.
- Mountain ranges include the French Alps and the Pyrenees.





Nearly everyone in Paris lives in an apartment.

## Home Sweet Home

We are from Paris, France. Families here are usually small and close-knit. We both come from families with two kids, and each of us has a sister. We both live in the same apartment building, along with some of our other friends from school.



Some villages have buildings that are centuries old.

We often spend holidays and weekends in a village outside Paris. There, each of our families shares a house with grandparents, aunts, uncles, and cousins. It's always fun when we get to see them! It's a full house when we are all there at the same time.



Boucherie



Pastries in a patisserie

Ours is just one of the villages that dot France's countryside. Each town is organized around a village square. A church or town hall usually stands in the square. It is fun for us to roam the narrow village streets when we visit. We love to see all the old stone homes.

Patisserie Stohrer, Paris's oldest bakery, opened in 1730.



Whether in Paris or our village, we buy most groceries at little shops. The *patisserie* (pah-tis-REE) sells cakes and pastries. We visit a *boulangerie* (boo-LON-zhuh-ree) for breads and a *boucherie* (BOOSH-ree) for meat. A *cr merie* (KREM-uh-ree) sells milk, cheese, yogurt, and butter.



Sunday lunch

## Let's Eat!

When it comes to food, each of our 13 regions has its own cooking style. For example, cooks in Provence, in the south, use lots of garlic, olive oil, and herbs. To the north, cooks in Normandy use a lot of seafood, apples, and butter or cream. Every style offers something delicious. It is all worth a taste!

Most families, including both of ours, always eat together. Sunday

lunch is our biggest and most special meal. It consists of soup, roasted meat, and a delicious dessert. During the week, however, lunch is usually smaller than dinner. For breakfast, we have an assortment of breads and drinks. We like to munch on flaky croissants or toast with chocolate-hazelnut spread. Yum! We usually wash it down with a glass of milk or juice.



Baguette

Pain au chocolat

Croissant

It is said that we eat more cheese than any other country. We make more than 300 kinds, such as Brie, Camembert, and Roquefort. Try eating cheese with some yummy *baguettes* (bag-EHTS), or "little sticks." These bread loaves can be 3 feet (1 meter) long. In the morning, you might spot people on motor scooters delivering them. But the word "baguettes" doesn't only refer to bread. It is our word for chopsticks and even drumsticks, too!

One dish Chloë and I love is *ratatouille* (rat-ah-TOO-ee). It's a vegetable



Cheese



Escargots



Profiteroles



Crème brûlée

stew. And you can't go wrong with a pile of *pommes frites* (PAHM FREETS). Those are french fries. For a rare delicacy, try *escargots* (ehs-kar-GOH), which are snails. You can also taste *steak tartare* (STAYK tar-TAR), raw ground beef. There are a lot of options for dessert. Try *tarte tatin* (TAHRT tah-TAN), an upside-down apple pie. Another tasty pastry is the *profiterole* (proh-feet-eh-ROHL). This is a small, round cream puff. If you enjoy custard and caramel, order a delicious *crème brûlée* (KREHM broo-LAY).