

Dictionaries find the *mot juste* to add to language

ONLINE search engines are being used more often, but France's leading dictionaries still give a snapshot of the current state of the language.

Both *Le Petit Larousse* (€29.90) and *Le Petit Robert Illustré* (€32.90) have lists of new words.

The VW scandal has inspired *dédiésélisation* for the switch from polluting fuels, the aftermath of the Syrian war and rising internet attacks bring fears of *cyberdjihadisme*, while new business methods have given *ubériser* and *coworking*.

As in coworking, English words may be used as they are more concise than French, but "spoiler" has now become the unwieldy *divulgâcher* (from divulge and *gâcher* to spoil).

New lifestyles give new words, with *Ramen* noodles, *boboisier* to gentrify an area, *locavorisme* for eating local food, and *monoroue* for one-wheeled scooters.

And, as 60 is the new 40, *adulescence* is for those *séniors* who behave like adolescents.

Although sales are slowing, dictionaries still sell hundreds of thousands of copies a year, with *Petit Larousse* number one.

You could be first British king of the grill

by BRIAN McCULLOCH

ORGANISERS of the French barbecue championships have challenged British cooks who see themselves as king of the grill to have a go.

All the foreign winners of the event so far have been Belgian or German, with no Brits, Americans or Aussies.

The Championnat de France de Barbecue is held each year at Saintes-Maries-de-la-Mer on the Camargue coast. Chairman Jean-François Dupont



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said: "The only entry qualification is for at least half of the team to be resident in France. We would love to see some Brits take part."

This year's national finals for *Grill Master de l'Année* are on June 29-30 and there will be more than 100 smoking grills in use.

Teams of between one and four members, plus a coach – more than that and it gets a bit crowded around the grill – have two-and-a-half hours to prepare a meal for the tasting committee.

Categories are beef, pork, chicken, lamb, Camargue bull, burgers, fish, vegetables and dessert, with the burger and vegetable categories to be cooked in separate sessions.

Fees are €50 a team for one category, rising to €80 for two and €105 for three

Barbecue brilliance – five top tips for cooking in France

FRANCE and Britain have key differences in the way they cook barbecues, says championship committee chairman Jean-François Dupont.

"In France, the tradition is to cook hot and fast, not slow and cool. US/UK-style long cooking and smoking barbecues gives interesting results, but for me the basics should be a hot or very hot grill, meat cooked so it is crispy and caramelised on the outside, and still bloody but hot inside."

He shared his key advice for barbecue success:



"First, and most importantly, barbecue with people you like and have a good time with. Barbecues are about the only meal hardly ever eaten alone, or just with those close to you. They are moments of good humour and sharing. Remember that."



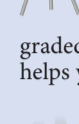
"Choose what to cook carefully. The food must be adapted to your style of barbecue. For hot and fast, use food which can support that, mainly fatty meat so the fat melts into the piece and gives juice and flavour. I go for *entrecôte* or a *côte de boeuf*."



"Aim for taste. You are eating outside, possibly with your fingers, so it is an ideal time to experiment with spices or marinades to uplift the taste buds and mix with the smoke and crispy goodness of the grill. It is a special occasion, worth making an effort."



"Get your fire right before you start to cook. If you are cooking hot and fast or slow and cool, make sure you have mastered the fire and it is exactly how you want it before you start to cook."



"I have moved more and more into using charcoal graded into size and now use briquettes, precisely because it helps you get a good even fire."



"Aim for variety and even think of cooking a three-course meal on the barbecue. Once you have the confidence, you can cook all sorts of meat, fish, shellfish, vegetables and fruit. Take time to experiment and think beyond some sorry supermarket *merguez*. Desserts cooked on the fire can be wonderful."

Mr Dupont also emphasised safety. "You are outside with a fire – never, ever leave it alone. The worst thing you can do is to light the fire and then go off and have a *sieste*, it is a recipe for disaster."

Safety thinking extends to the wood or charcoal and although he loves the flavour of vine cuttings, as used in the south west, he "would not use any from a vineyard which uses lots of pesticides and fungicides. Residues in the wood are transformed into gas and go right into the food."

"It is the same with fruit wood. You can get wonderful flavours but if the wood comes from a commercial orchard, you get what the tree was sprayed with too."

categories. Sponsored teams pay €450 for one category, €550 for two and €650 for three categories.

Meat and fish are supplied by the organisers and all cooking has to be done on the Weber charcoal barbecues provided by the organisers.

Cooking utensils (tongs, spatula and brush), are also provided, along with 5kg

of charcoal, firelighters, an apron and an official plate to present the efforts to the judges, who visit each stand at a pre-set time. All other ingredients must be provided by the teams.

Details of the event are at bbqfestival.fr but the judging criteria are particular, with the top one being "*esprit barbecue*".

The others include taste, cooking skill,

presentation of the dish, originality of the recipe, cleanliness of the workspace and team turnout, with all cooking or smoking to be done on the grill.

Warm-up events have already been held in Montpellier and Alpe d'Huez but there is also the Corse BBQ Camp in Corsica from May 30-June 2 and the Ch'ti BBQ Festival in Lille on June 15-16.

News in brief

3 more regions to get unmarked speed cars

UNMARKED cars equipped with hidden speed cameras are to be rolled out to three more regions of France from January 2020, the government has said.

Sixty vehicles will operate across Brittany, Centre-Val de Loire and Pays de la Loire after a year-long trial in Normandy was deemed a success.

Westeros wine is a win-win for vineyard

CASHING in on the *Games of Thrones* TV series has landed a Gironde vineyard a slap on the wrist and free publicity.

Vignobles Bardet took tasting details of the wines from TV's *Westeros* to create *The Dornish Wine* and *The Imp's Delight* and buyers loved them.

Series maker HBO praised their efforts but asked them to halt production as it breached copyright. They did allow Bardet to sell remaining stocks.

Flyaway eagle is found 600km away

A BALD eagle that escaped from a Brittany show site has been recovered safe 600km away near Montargis, in Loiret.

Dana, with a wingspan of more than 2m, flew from Aquashow in Finistère and had apparently survived on road-kill. It was trapped by *pompier*s, and picked up by a falconer.

Parents force ice-dance show to drop caged lion



Parents were appalled to discover that a caged lion was used in the Bordeaux ice show

AN ice-dance show has been forced to stop using a caged lion in its *Magic on Ice* after protests from parents at rehearsals.

The lion had little room to move and parents complained to Bordeaux Sports de Glace club.

It is the latest sign of anger at the use of animals, with a Fondation 30 Millions d'Amis poll showing 67% of people want a ban, as in 26 European countries. In the UK, Scotland has a ban and Wales will follow this year, then England in 2020.

Across France, more than 350 communes and cities, such as Grenoble, Lille, Montpellier and Strasbourg, have restrictions but rights group Peta said people wanted a national law "to stop circuses being a place where animals suffer, passing the vast part of their lives in cages".

Some circuses are turning to alternatives, such

as Bouglione's *éco-cirque*, Roncalli's holograms or fire-eaters at Cirque du Soleil – but animals are still a significant draw.

If bans do come into force, the animals face an uncertain fate – possibly being sold to taxidermists or slaughtered for meat.

Ecology Minister François de Rugy has asked a group of circus owners and rights groups to work on proposals.

Peta hailed the development of Elephant Haven in Haute-Vienne but said there was an urgent need for measures to help big cats, starting with a ban on reproduction.

Amandine Sanvisens, of rights group Paris Animaux Zoopolis, said: "The government must create sanctuaries or refuges. It does not even know how many animals are involved."

Throwaway paper cup is blooming good idea

JOBLESS young people have designed a paper cup that degrades in damp soil, releasing hidden wild plant seeds which then start to grow.

The group, aged 22-26, came up with the idea while brainstorming at a business centre.

One suggested a way to cut the number of plastic cups thrown away – four billion a year worldwide – and others suggested adding clover and poppy seeds, plus making it organic and biodegradable.

The prototype was a simple paper cup with baking paper stuck on the base for the seeds.

Kristele Collignon, their technical adviser, said they used bought-in cups but did all the rest by hand. "They found suppliers, inks, seeds and cupcake cases for the base, then tested



prototypes at a nursery". The cups disintegrate in a few months. The group now hopes to launch a real business.

"They won €500 in a regional contest and go to the next round in July, but to start properly they need proper funding," said Mrs Collignon.

Calling themselves Arden Bee O, they are selling the cups at €5 for 10. You can subscribe to a help fund via the Mission Locale centre in Charleville-Mézières in Ardennes, Grand Est, for €4.

New *contrôle technique* gives diesels a hard time

A NEW version of the *contrôle technique* MOT test is being brought in from the start of July despite being delayed twice due to fears of reaction from *gilets jaunes* protesters.

The main target is vehicles putting out a cloud of dark smoke and industry analysts say it will be difficult for diesels more than 15 years old unless

they have been well maintained and regularly decoked.

Changes last year saw the number of recalled vehicles rise by 5% to 24% as a number of new criteria were applied.

The new test sees testers pressing harder and longer on the accelerator and vehicles must be within 25% of the factory pollution settings.