

MAXIM CYR & KARINE GOTTOT

THE  
**DRAGOUILLES**

THE YELLOWS OF PARIS

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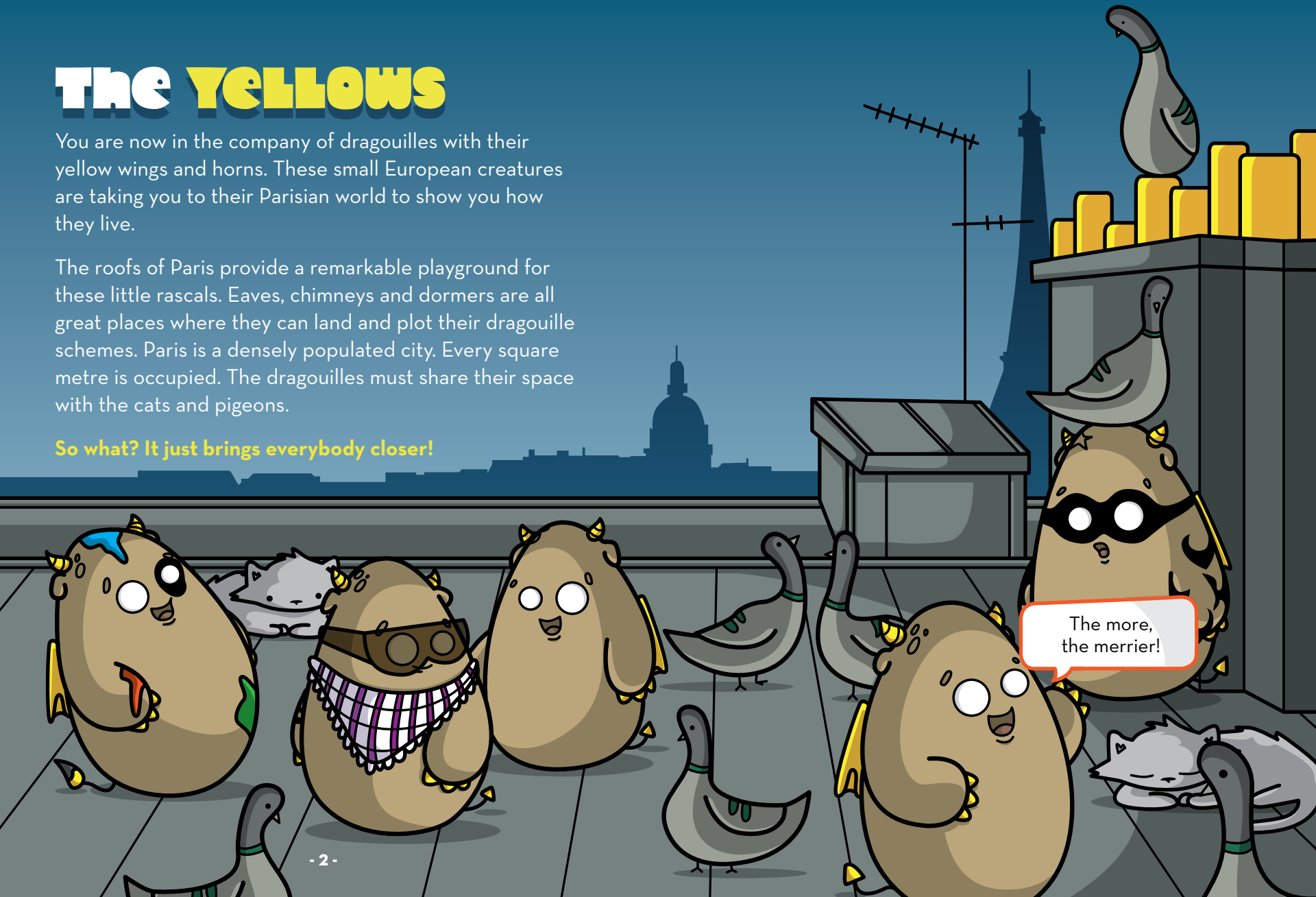
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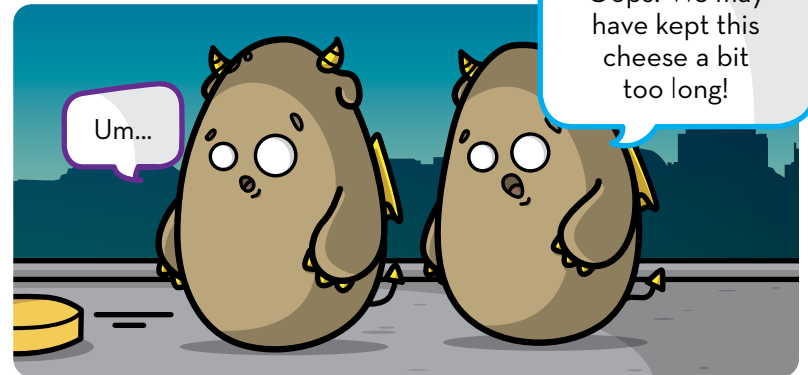
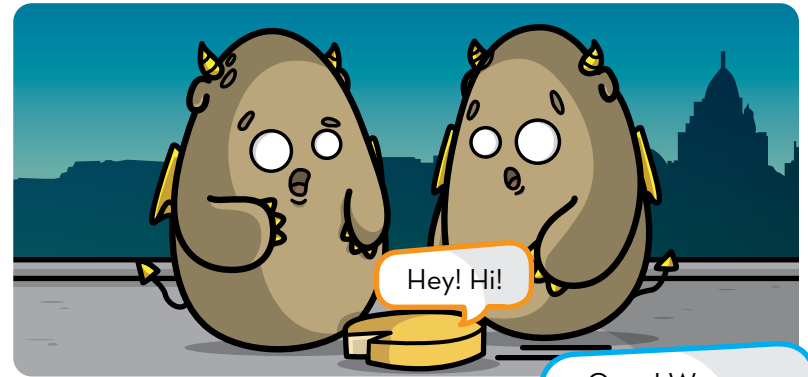
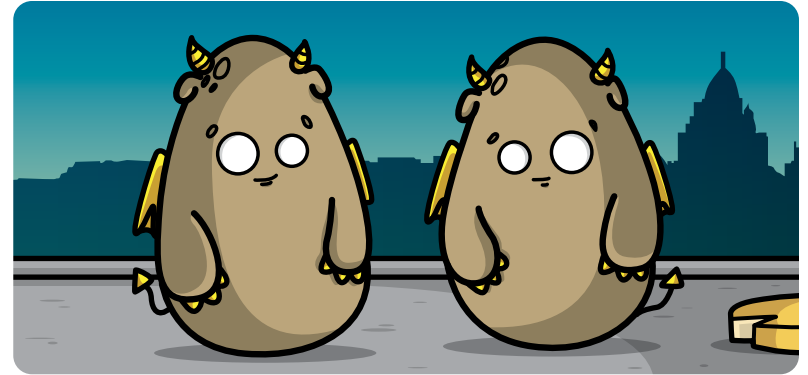
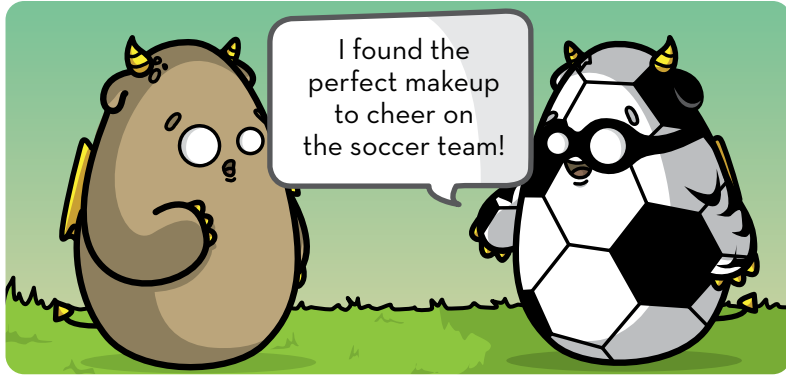
# The YELLOWS

You are now in the company of dragouilles with their yellow wings and horns. These small European creatures are taking you to their Parisian world to show you how they live.

The roofs of Paris provide a remarkable playground for these little rascals. Eaves, chimneys and dormers are all great places where they can land and plot their dragouille schemes. Paris is a densely populated city. Every square metre is occupied. The dragouilles must share their space with the cats and pigeons.

**So what? It just brings everybody closer!**





# HOW TO BUILD YOUR OWN SNOW GLOBE

## TO MAKE A SNOW GLOBE, YOU NEED:



A glass jar (*baby food jars are ideal*)

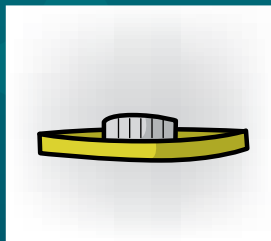
A water bottle cap

Strong glue

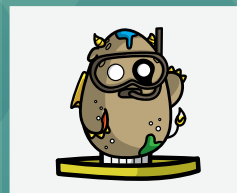
A figurine or small plastic decorative objects

Glitter (*the glitter must be tiny or it will float on the water*)

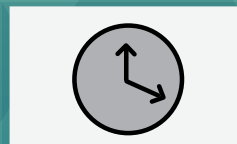
Hot water



1. With the help of an adult, put some glue on the underside of the cap. Use a Q-tip to spread it around. Then, glue the cap to the centre of the jar's lid.



2. Glue your figurine onto the top of the cap. If you have other decorations, you can glue them inside the cover.



3. Allow everything to dry properly (*about twenty minutes*).



4. Put the glitter in the jar (*about one tablespoon*).

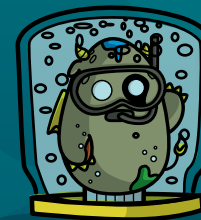


5. Fill the jar with hot water; when you screw on the lid, that creates suction.



6. Put the lid on the jar and tighten it really hard.

**THERE! YOU NOW HAVE A READY-TO-SHAKE SNOW GLOBE!**



# THE IRON LADY

When we think of Paris, the Eiffel Tower naturally comes to mind. This “300 metre tower,” a real symbol of the city, has reigned over Paris for more than one hundred years.

On the occasion of the 1889 Universal Exhibition, which was held to celebrate the 100th anniversary of the French Revolution, Paris wanted to attract the attention of the entire world by building a spectacular monument. From among the 700 projects presented, officials chose the design of Gustave Eiffel, an engineer specialized in metal structures. His ambitious project was to build the highest tower in the world at the time.

Eiffel and his team drafted more than 5,000 drawings before starting construction. Although Eiffel had planned to finish the construction of his tower within 12 months, it took almost double that to put together the 18,000 pieces of iron with 2.5 million rivets.

The tower, which is named after its inventor, is today's most visited monument in Europe and the most photographed in Paris. To look good in front of all these admirers, the Iron Lady has to be a tiny bit coquette! So, it gets a makeover approximately every seven years. This facelift requires seven tons of paint and ten tons of rust inhibitor!

The Eiffel tower's four huge pillars align with the four cardinal points. When looking at the tower, you would not think that it hides an entire underground world. As a matter of fact, the pulleys, pistons, electronic stations and elevator repair shop are all under the West pillar.

What can be higher and lighter than the Eiffel Tower?

ANSWER: ITS SHADOW.

# BY WAVING A BAGUETTE!

**IN FRANCE, TEN BILLION BAGUETTES ARE SOLD EVERY YEAR.**

Since France's population is 65 million people, we can conclude that each inhabitant eats on average 153 baguettes per year! In Paris alone 500,000 baguettes are sold daily. No wonder this stick of bread is the culinary symbol of France and more especially of Paris, its place of origin.

The design of this bread goes way back. Some say that Napoleon asked bread makers to create a bread that would be easier for soldiers to carry. Others say that the baguette is a variation of a Viennese bread introduced in France in 1830. To lower the cost, milk was removed from its list of ingredients. It was given its stick shape so that it could be inserted more easily into a wicker basket. Over time, this long bread, the only one in the world to have this kind of shape, became what we know today as the "baguette."

Whatever its origin, baguette making is a serious art! It must weigh between 240 and 340 grams and measure between 50 and 70 cm. In 1993, the French baguette was officially patented thanks to the famous "Bread Decree." According to this resolution, a baguette must only be made with the following ingredients: flour, water, salt, yeast or sour dough.

## THE GOLDEN BAGUETTE!


Every year, Paris organizes the French Baguette Grand Prix to reward the best bread makers in the capital city.

## TIPS FROM A PRO

A good baguette has a thin, crunchy, golden crust. The inside must be moist. If you press the inside of the bread between your fingers and then release it, it should go back to its initial shape.

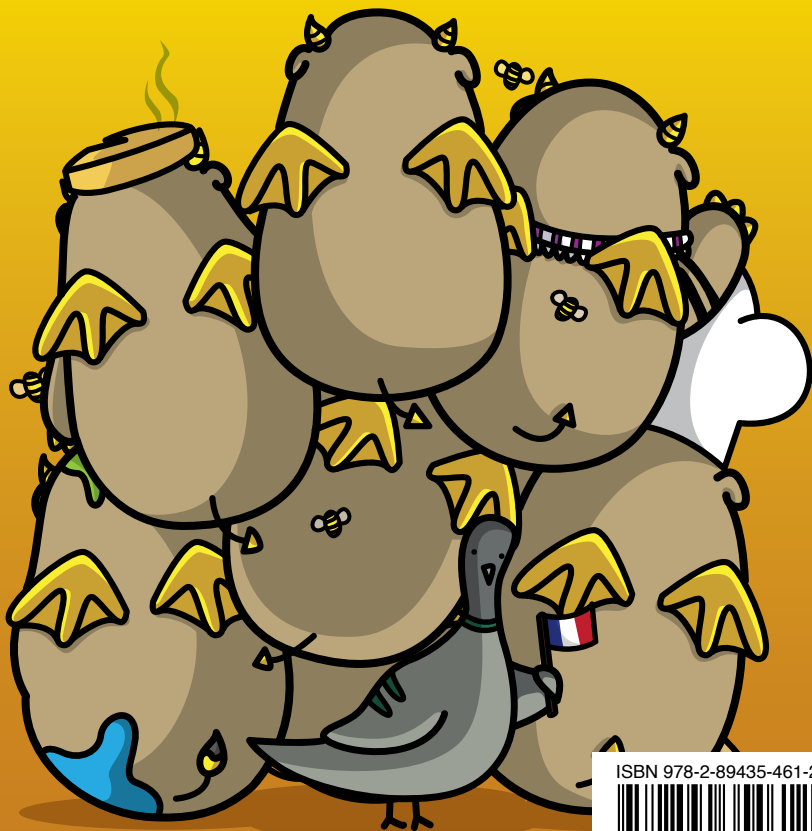
## A CLASSIC

A piece of baguette spread with butter and jam, and then soaked in a bowl of chocolate milk. Yummy!



As for me, I'm a gold medallist in baguette consumption!

# THE DRAGOUILLES



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