



HELP IN FRANCE

Assistance for British people moving to or living in France

help.in.france@orange.fr

0033 (0)5 61 49 15 05

<http://www.help-in-france.co.uk>

The FROG's NEWSLETTER #8

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Health Care.

Making things clearer ?

The French authorities have clarified, to a degree, the situation regarding those 'inactive' residents eligible for health care in France.

Those eligible :

- People who are currently in the CMU (Couverture Maladie Universelle) can continue to contribute to it and benefit from it.
- People who can prove they have lived in France for 5 years can join the CMU and have the same benefits as French residents in the same position.

Those who can also apply :

- People with chronic or pre existing medical conditions who are unable to get private health insurance can now appeal for entry into the French health care system. (The situation here is still to be fully resolved.)

'French Health Issues', the lobby group set up to contest the recent measures is carrying on the fight until there is justice, in healthcare terms, for all citizens throughout the union.

Licensed to drive in France ?



Those of you now living in France may like to know whether you'll need to change your UK driving license for a French one. The answer is no. It is perfectly legal to use a British driving license in France as long as you do not commit an offence that means points being taken away. If this happens, you will be obliged to change you UK license for a French one. You should also

know that, if you inform the DVLA of your new address in France, they will send you a form for you to change to a French license, as for some reason they don't accept foreign addresses on a British license.

If you need any more information, do please let us know. help.in.france@orange.fr

French Bank Holidays 2008

Date des jours fériés 2008 en France. Dates for 'Bank Holidays' in France 2008.

Nouvel an : mardi 1er janvier
New year. 1st January

Lundi de Pâques : lundi 24 mars
Easter Monday : Monday 24th March

Fête du travail : jeudi 1er mai
Labour day : Thursday 1st May.

Ascension : jeudi 1er mai
Ascension Day : Thursday 1st May

Victoire 1945 : jeudi 8 mai
Victory in Europe day (V.E. day) Thursday 8th May

Fête nationale : lundi 14 juillet
Bastille Day : Monday 14th July

Assomption : vendredi 15 août
Assumption day : Friday 5th August

Toussaint : samedi 1er novembre
All Saints Day : Saturday 1st November

Armistice 1918 : mardi 11 novembre
Armistice Day : Tuesday 11th November

Noël : jeudi 25 décembre
Christmas Day : Thursday 25th December

The observant amongst you will immediately notice that there are 10 Bank Holidays in France whereas England and Wales have only 8, Scotland 9 and Northern Ireland 10.

The French have no understanding of Boxing Day, (actually, neither do we!) They also do not celebrate Good Friday. They do however celebrate VE day and Armistice Day, which we don't as bank holidays in Britain.

The day of the week that the holidays fall on each year are of great interest to the French. It can make the difference between whether or not they can 'faire le pont', (make the bridge), which means that if a holiday falls on a Tuesday or a Thursday they will very often be given the Monday or Friday off.



GALETTE DES ROIS

The Galette des Rois, the Three King's Cake, is so-called because it is traditionally enjoyed on Epiphany, the day when the three wise men arrived in Bethlehem after Jesus's birth is celebrated. There is a 'fève' inside. If you find the feve in your portion, you are the King (or Queen) for the day. Traditionally, the youngest in the group goes under the table and names the person each portion of the galette is given to.

Ingredients

2 circles puff pastry 30 cm diameter
125gm butter

2 or 3 eggs (one to glaze the top, the rest defines how rich and nourishing the marzipan filling will be)

125gm sugar

125gm powdered almonds

2 tsp rum, kirsch or other spirit (Optional)

1 dried haricot bean, metal charm, or antique porcelain figurine. (The feve !)

Preparation

Take the puff pastry out of the fridge and let it warm up to room temperature before using it. Butter a suitable round baking tin and lay one circle of puff pastry in it.

Cream the butter and sugar, then add the eggs - leaving one for the glaze. Add the powdered almonds (and the optional liquor) and mix the paste thoroughly. Lay it on the pastry base, leaving 2cm all round. Bury one or more beans or charms in the paste.

Lay the second circle of puff pastry on a work surface and cut decorative patterns into it using a sharp knife.

Brush egg over the outer rim of the base, then place the decorated puff pastry on top, pressing down the edges gently to seal them.

Place the cake in a pre-heated oven, 230 Celsius and bake for 25 to 30 minutes

The galette tastes delicious warm but can also be eaten cold.

THE HELP IN FRANCE NEWSLETTER

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