



# alliance française

of Greater Orlando



CORDIALLY INVITES YOU TO A JOINT CELEBRATION OF

**AMERICA'S INDEPENDENCE (JULY 4<sup>TH</sup>)**

**FRANCE'S BASTILLE DAY (14 JUILLET)**



**Samedi 16 Juillet 2016 - Saturday July 16, 2016**  
 1516 E. Colonial Dr, Suite 120, Orlando FL 32803  
 A partir de 19h - Starting at 7:00 pm

- Amuse-bouche / Assorted nibbles**
- Paella. (Scroll down to see description)**
- vegetarian option**
- Pâtisserie française / french pastry**
- Bread**
- Water, soft drinks and coffee**
- One glass of wine with meal (adults only)**



**Special Joint Celebration Raffle with exciting new prizes**

**Live concert by French crooner Tangi Colombel : A new repertoire: "Pardon My French"**



Please send your reservation slip together with your check or money order payable to: **A F G O**  
 1516 E. Colonial Drive, Suite 120 Orlando, FL 32803  
**Due to limited seating, all guests must pre-register AND pay by July 13th.**  
**NO PHONE OR E-MAIL RESERVATION WILL BE ACCEPTED**

Name: \_\_\_\_\_

\*Vegetarian Special Menu: # \_\_\_\_\_

Members: \_\_\_\_\_ @ \$35.00 = \_\_\_\_\_ Children Members under 13: \_\_\_\_\_ @\$17.00 =

Non-Members: \_\_\_\_\_ @ \$38.00 = \_\_\_\_\_ Children under 13: \_\_\_\_\_ @\$19.00 =

Total Included = \$ \_\_\_\_\_

QUESTIONS? Call 407-895-1300



There are many variations of Paella due to regional available ingredients. Paella is a [Valencian rice](#) dish that its modern form in the mid-19th century near lake [lagoon](#) in Valencia, on the east coast of [Spain](#). Many non-view paella as Spain's [national dish](#), but most Spaniards to be a regional Valencian dish. Valencians, in turn, regard of their identifying symbols. Due to the ease of travel and cross-cultural influences, it is no longer strictly a Spanish dish and has become very popular in France. In fact, Paella is a [Catalan](#) word which derives from the [Old French](#) word *paelle* for pan which in turn comes from the Latin word *patella* for pan as well. *Patella* is also akin to the [modern French](#) *poêle*, the [Welsh](#) *padell*, the [Italian](#) *padella*, the [Old Spanish](#) *padilla*, the [Polish](#) *patelnia*, and the [New Mexican Spanish](#) *puela*.



tastes and originated in [Albufera](#), a Spaniards consider it paella as one international



There are three widely known types of paella: Valencian paella, seafood paella and mixed paella, but there are many others as well. Valencian paella consists of [white rice](#), [green vegetables](#), meat ([rabbit](#), [chicken](#), [duck](#)), [land snails](#), [beans](#) and seasoning. Seafood paella replaces meat and snails with seafood and omits beans and green vegetables. Mixed paella is a free-style combination of meat, seafood, vegetables, and sometimes beans. Most paella chefs use [calasparra](#) or bomba rices for this dish. Other key ingredients include [saffron](#) and [olive oil](#).

Valencians use the word paella for all [pans](#), including the shallow pan used for cooking paellas. However, in most of Spain throughout Latin America, the term *paellera* is more commonly this pan, though both terms are correct, as stated by the [Royal Academy](#), the body responsible for regulating the Spanish *Paelleras* are traditionally round, shallow and made of polished two handles.



specialized and used for [Spanish](#) language. steel with

A popular but inaccurate belief in [Arabic-speaking countries](#) is that the word paella derives from the [Arabic](#) word for leftovers, *baqiyah*, because it was customary among Arab sailors to combine leftovers of previous meals which purportedly led to a paella-like creation in [Moorish Spain](#).



The paella that Journeys Catering will prepare for us is a "mixed paella" consisting of rice with clams, mussels, shrimp, chicken, chorizo, peppers, onions, peas, garlic and saffron. The Vegetarian version will have no chicken or chorizo sausage.