

## French

La fête que j'ai choisie de parler aujourd'hui est la fête des rois. Cette fête de roi peut aussi être appelée l'Épiphanie. Elle est fêtée le 6 janvier d'habitude ou sinon le premier dimanche après le jour de l'an. Cette fête est fêtée pour rendre hommage aux trois rois mages, qui ont apporté des cadeaux à Jésus après sa naissance. Pour cette fête, d'habitude, il y a la galette de rois que tout le monde mange sur le 6 janvier. Dans cette fête de roi, d'habitude, la plupart de la France mange un type de galettes de rois qui est fait par une pâte feuilletée avec de la crème frangipane qui est le type de galettes de rois traditionnelles. Mais maintenant, il y a beaucoup de variations différentes, avec des fruits différents ou avec du chocolat. Au sud de la France, en Provence, à la place de manger des galettes de rois, ils ont plutôt des gâteaux de rois qui sont faits par des brioches, et des fruits d'habitude. Dans ces galettes ou gâteaux de rois, on met une fève au milieu.

Maintenant, les fèves sont plutôt fait en plastique. Celui qui a une fève dans leur part de galette ou de gâteau est nommé le roi ou la reine pour le jour. Et ils ont le droit de choisir une autre reine et roi pour les accompagner.

## English

So the festival that I will be talking about is the King's festival, which is also the Epiphany, also called the Epiphany, which is a Christian festival, I believe that's usually is celebrated in France. And so it's to commemorate the three wise men bringing gifts to Jesus after his birth. And usually it's celebrated on the 6 of January or it can be celebrated on the first Sunday after New Year's. So it might not always fall on the 6 of January, but some people celebrate it on different days. And so on this festival, usually there's this cake that they have that is called the, some sort of tart.

Not really a tart, but in French it's called galettes of the Kings. And essentially it's a flaky crust pastry sort of cake that has some almond paste in it traditionally. But now there's a lot of different variations of it. And in the middle we'll put a sort of maybe plastic figurines these days. And so when you cut the cake and give it to everyone, whoever finds that figurine inside their piece of cake gets crowned the King or the Queen of the day.

And then they get to choose their King and Queen as well. So then there's two crowns that come with the cake and there's a few different cakes. Usually in the north or in most of France we'll eat this like flaky crust kind of cake pastry. But then in the south in Provence, where I used to live in actually, they'll eat a more sort of bread sort of brioche cake. That's different, but I really enjoy both of them.

And we used to celebrate this holiday back in France. Unfortunately, we didn't celebrate it as much after we left. But I remember there was always a really fun kind of time where we got to celebrate with friends and maybe because we were younger back then, but the anticipation of getting the little plastic figurine and being crowned the King or Queen was really exciting at that time.

