

Christmas in France

In France, a Nativity crib is often used to help decorate the house. French cribs have clay figures in them, not wooden ones. During December, some towns and cities such as Marseilles have fairs that sell Nativity figures. As well as having the normal Nativity figures in them, French scenes also have figures such as a Butcher, a Baker, a Policeman and a Priest.



In French Happy/Merry Christmas is 'Joyeux Noël'.

Yule Logs made out of Cherry Wood are often burned in French homes. The log is carried into the home on Christmas Eve and is sprinkled with red wine to make the log smell nice when it is burning.

The main Christmas meal, called Réveillon, is eaten on Christmas Eve/early Christmas morning after people have returned from the midnight Church Service. Dishes might include roast turkey with chestnuts or roast goose, oysters, foie gras, lobster, venison and cheeses. For dessert, a chocolate sponge cake log called a bûche de Noël is normally eaten.

Read the information above and answer the questions.

1. What are the figures in French cribs made out of? _____
2. What is 'Merry Christmas' in French? _____
3. As well as having nativity figures in the cribs, what other figures are used?

4. What is the main Christmas meal called in France? _____
5. When is this meal eaten? _____
6. Write down **three** dishes that might be served at this Christmas meal.

7. What is normally eaten for dessert?
