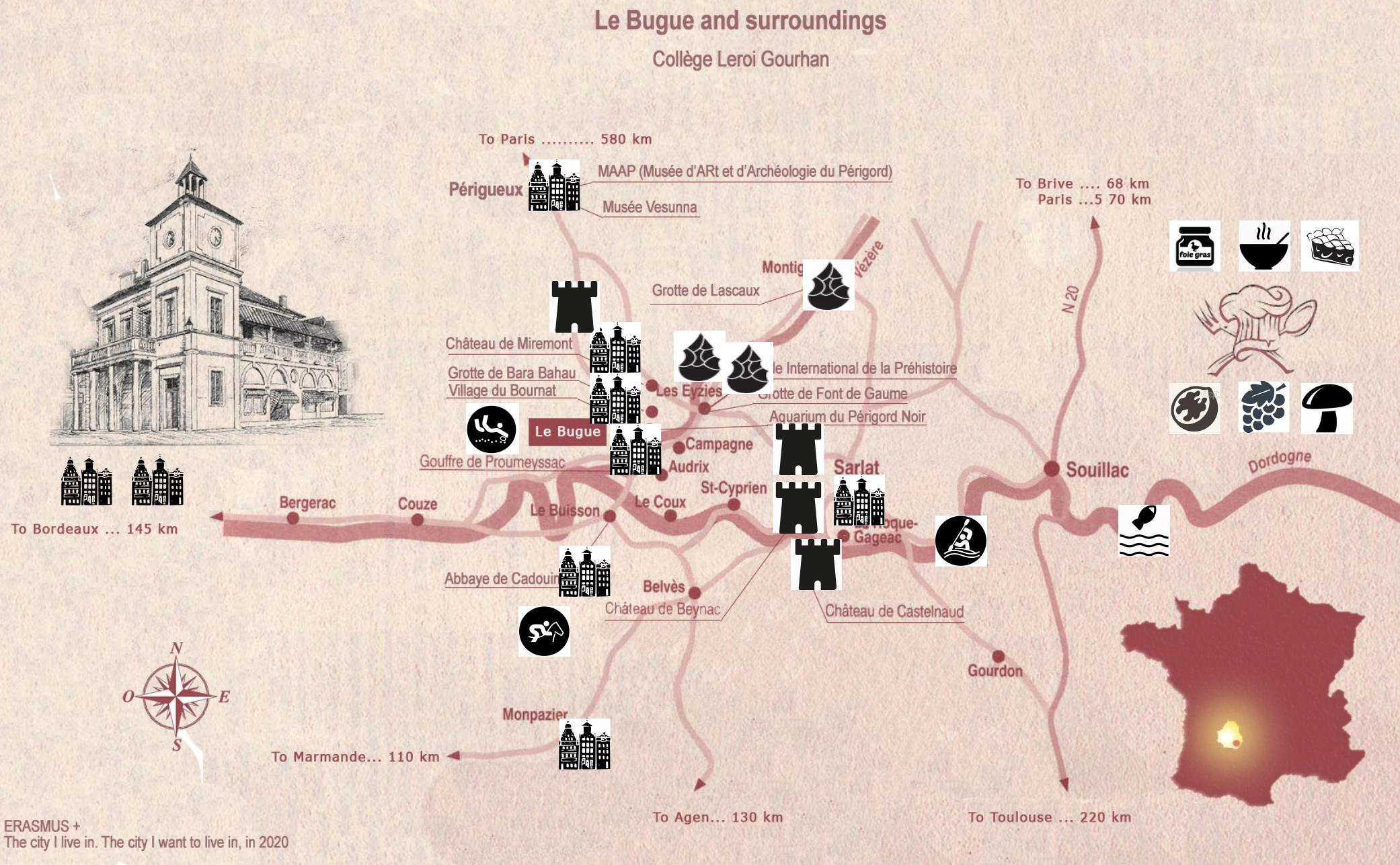


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# Le Bournat

*The Bournat is a French museum founded in 1992.  
It is located in Le Bugue, next to the Aquarium.*

*In the Bournat, we can find :*

- craftsmen,
- merry-go-rounds,
- a park,
- various activities,
- restaurants,
- nocturnals (every Wednesday in July and August, the park stays open until midnight)

*I recommend this place to visit because it is very interesting and informative about life in the 19th and early 20th century.*

*We can learn and discover new things while having a great time.*



# *Black Périgord Aquarium*



*Fun and educational place, the Black Périgord AQUARIUM Park invites you to discover the fascinating world of 3 million liters of water, which is observed in natural light, with more than 6,000 fish in their natural element. You will also be able to see incredible reptiles like pythons, anacondas or iguanas.*

*Visiting the Black Périgord Aquarium is a wonderful way to understand and to love nature.*

*I think that if you visit the aquarium, you will have a nice time . It is really something you should do at least once*

*by Ambre, 3<sup>o</sup>B*





*«Beynac et Cazenac» is a magnificent village which has managed to keep all of its medieval charm. It's classified among the most beautiful villages in France. Once you are at the top of the village, walk up again, the castle is waiting to welcome you.*

*by Margaux, 3°C*





# The Commarque castle



*The Castle of Commarque is a castle located between Sarlat and Les Eyzies, in Les Eyzies-de-Tayac-Sireuil in Dordogne.*

*It stands on a rocky hill in the valley of the river La Beune, in the Vezere valley area. The castle was founded in the 12th century, upon the request of the abbots of Sarlat.*

*At that time the Castle of Commarque was only a wooden tower, and its primary concerns were to discourage the ambitions of the Beynac family and to insure the safety of the valley. It was placed at the crossing of two important commercial roads: the road from Périgueux to Cahors and the road from Brive-la-Gaillarde to Bergerac.*

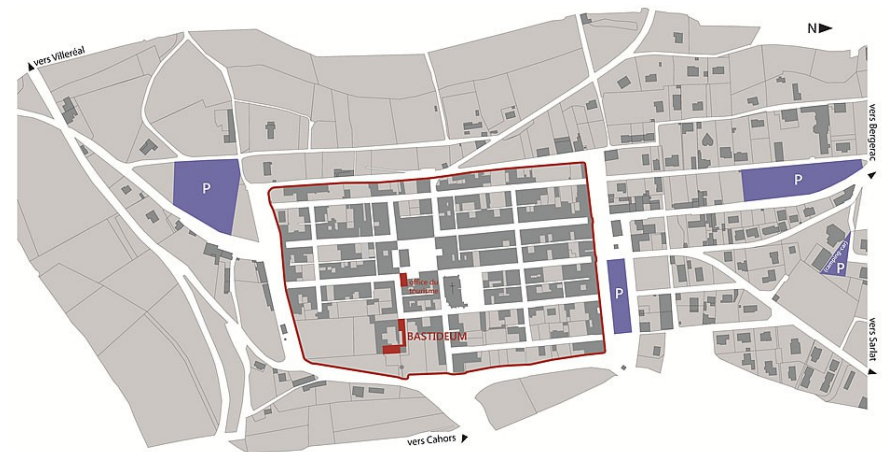
*By Margaux et Pascal 3°C et 3°B*



# La Bastide de Monpazier

Monpazier is located in the south of Périgord, between Bergerac and Sarlat, about 45km from each city. It was created in 1284 by a land donation from Biron Stone, Lord of the king of England Edward the first. A walled city, it has a perfect rectangular plan that develops around the square angles. Some houses were modified until the eighteenth century. From the original fortifications still remain three doors, a tower and the rampart remnants.

Eight hundred years old, the walled town of Monpazier has kept its charm and its medieval character despite the wars it has known and the passage of time. His plan grid of main roads and “carreyrous” or little lanes has little changed until today.







*Major theater of the Hundred Years War, the authentic character of Monpazier has also attracted several filmmakers who chose it as scenery for historical movies (The Capitan, Fanfan la Tulipe, D'Artagnan ...). Eugene Roy located several scenes of his novel "Jacquou le Croquant" in Monpazier. Many craftspeople have opened their workshops in Monpazier. You can see pottery ceramic, paintings, egg lights, framing, watches, glass blowers*

*By Périne, 4<sup>o</sup>A*

# Castelnaud castle

*It is a medieval fortress located on the heights « Castelnaud la chapelle », a village 10 km away from Sarlat.*

*Castelnaud Castle was founded in the 12<sup>th</sup> century by Bernard De Casnac.*



*There we can see weapons, armours, furniture and cooking utensiles as well as the architecture of the time.*

*It was brought back to life throught a series of restoration programs beetween 1966 and 2012.*

*It was classified as « historical monument » in 1980.*

*It's a beautiful Castle ! Many films were shot here.*

*By Lucas, 3<sup>o</sup>B*





# Sarlat-la-Canéda

*Sarlat-la-Canéda, or simply Sarlat, is a town in Dordogne department in Aquitaine in southwestern France.*

*The town of Sarlat is in a region known in France as the Périgord Noir (the Black Périgord, as opposed to the Green Périgord, the White Périgord, and the Purple Périgord). Sarlat is a medieval town that developed around a large Benedictine abbey of Carolingian origin. The medieval Sarlat Cathedral is dedicated to Saint Sacerdos.*

*[Click here to know more.](#)*

*By Margaux, 3°C*



# Cadouin



*Cadouin is a beautiful medieval village*

*There are not many inhabitants but it is very popular with tourists. It is a good place for a visit.*

*There is a beautiful abbey with much history.*

*In the Middle Ages, the Cadouin pilgrimage was very famous. Pilgrims came there to venerate the Christ Shroud.*

*In 1934, this relic was taken back because it was proved to be in fact a muslim relic for an Egyptian caliph. That was the end of Cadouin pilgrimage.*



*The abbey was founded in 1115 and the town was developed after. Cadouin is a dynamic village, there is a market every week in the old square.*

*The association « Au fil du temps » works to revive the glorious past of the abbey (animations, visits, concerts ...).*

*By Ferréol, 3<sup>o</sup>B*



# Périgueux

By Adèle, 3°C

*Périgueux is the chief town of Dordogne, which is in the south-west of France. There are around 29 900 inhabitants.*

*The town was founded in the first century BC. It was a gallo-roman city in the Antiquity. There are a lot of antiquity vestige, like the Vesone tower, the Vesuna Domus...*

*Downtown, there is a beautiful cathedral called Saint-Front, built in the 12th century, a lot of shops, restaurants...*



*Cathédrale Saint-Front*



*Tour de Vésonne*





*An interview with M. Muhlech,  
the director of the "P·I·P",  
the International Prehistory Centre, in Les Eyzies de Tayac*

- *What studies did you do to become director of the P·I·P ?*
- *I didn't do my studies just to be director of the P·I·P, but I studied Public Law- Sciences, Political and Social Sciences and Communication.*
- *What is your job like, what do you have to do everyday ?*
- *It's very, diverse : I am in charge of the budget and the finances, I manage the staff, I work on new projects ...that's a lot of work !*
- *What is the difference between the Prehistory museum in Les Eyzies and the P·I·P ?*
- *The P·I·P brings many things more. In the museum there are relics and archeological remains that are presented to the public and a research department, whereas in the PIP we explain how archeologists and scientists work and we inform the public about scientific research.*
- *What do you like most in your job ?*
- *Everything ! I am very surprised at the cultural background here in Périgord. You can feel the continuity of History, Prehistory is really here. I find it great !*

*by Julie, 4<sup>o</sup>A*

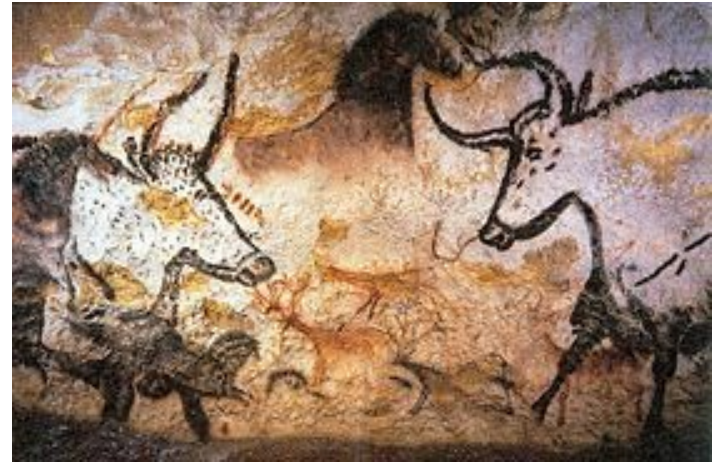


# Lascaux Cave

*Lascaux Cave is in Dordogne, in the Vezere Valley,  
next to Montignac.*

*It is 18,000 years old.*

*It was discovered in 1940 by four teenagers.*



*This cave is decorated with a lot of prehistoric paintings representing  
animals : horses, deers, bears and buffaloes.*

*The historian Henri Breuil was the first  
to authenticate the cave.*

*Now, we can't visit the original but a replica.*

*This cave is one of the most beautiful in the world.*

*Click here to visit the cave.*



*by Pierre, 4<sup>o</sup>A*



*An interview with Mme Tyssandier C,  
guide in Font de Gaume*

*[Click here to visit the cave.](#)*

- *What is the Font de Gaume history of discovery ?*
- *Everybody knew the cave because it's was near the village . One day a teacher :Denis Peroni discovered the prehistoric paintings on 8 september 1901*
- *What is your job ?*
- *My job is to welcome people , make sure everything is all right in the cave, security, and show the paintings.*
- *What do you like most in font de Gaume ?*
- *There are 2 things : meeting people and sharing with them. Only 78 persons can visit the cave a day so I can watch nobody damages the paintings and I can explain better .*
- *What differentiates Font de Gaume other caves ?*
- *It's an original cave. The paintings are very colourful, the people who did them were real artists there's so lot of differents things in this cave that we can think it was a spécial place for the prehistoric men.*

*by Julie, 4<sup>o</sup>A*





# *River Dordogne*

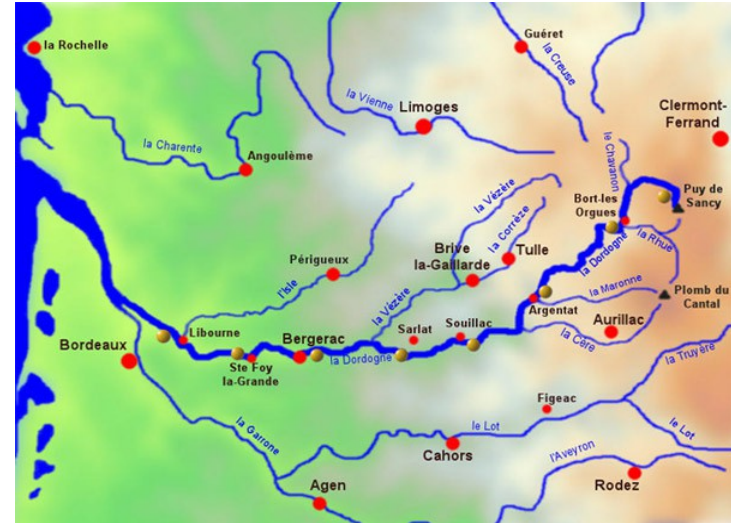
*The Dordogne is the river that gives its name to our county (département).*





*It is 483km long.*

*Two streams, the Dore and the Dogne come together to make up the Dordogne in « Puy de Sancy », the highest mountain in central France.*



*The Dore*



*The Dogne*

*There are many castles along the river Dordogne.*

*It is navigable. The Dordogne meets the Garonne  
in the Gironde estuary.*



*by Yohan, 5°B*



# VINEYARDS

*Wine is a very important part of the gastronomy of the Perigord and of its Culture.*

*The vineyards of Bergerac lie in the department of Dordogne (south-west of France) 1200 wine producers cultivate an area of 12,000 hectares. They produce 13 “AOC” (controlled origin certification) red wines, dry white wines, soft and sweet white and rosé wines.*

*by Camille, 3<sup>o</sup>B*



# WALNUTS



*The Périgord walnut is a term that refers to fresh or early walnuts, dry walnuts and walnut kernels produced in several towns of the departments of Aveyron, Charente, Corrèze, in the Dordogne, Lot and Lot-et-Garonne.*

*They obtained the designation of origin (AOC) in May 2002 and since August 2004, the name "Noix du Périgord" is recognized by the protected designation of origin (PDO).*

*We found traces of nut shells dating back 17,000 years in the dwelling places of the Cro-Magnon in Périgord. Formerly, nuts were used for the production of oil for cooking, lighting and soap. Today they are intended for consumption as mouth fruit, used for cooking and baking.*

*by Camille, 3<sup>o</sup>B*

# *The “foie gras”*

*Foie gras is a food product made of the liver of a duck or goose that has been specially fattened (gavage).*

*Ducks are hights in parks until sixteen weeks.*

*They enter by gavage in boxs while eleven days.*

*They are sleeping then electrocuted and plucks.*

*Liver are remove the same day.*



*Foie gras is a popular and well-known delicacy in French cuisine.*

*In France,foie gras exists in different, legally defined presentations : whole foie gras, cooked, semi-cooked or fresh.*

*In the 21<sup>st</sup> century, France is by far the largest producer and consumer of foie gras.*



# *A recipe for “foie gras”*

*Preparation time : 25 minutes*

*Cooking time : 40 minutes*

## *Ingredients :*

- *600g fresh duck livers*
- *16g salt and 3g white pepper*
- *1 pinch of nutmeg*
- *spices*
- *1 teaspoon of caster sugar*
- *2 cl of Port*



Preparation :

Put 2 fresh duck livers (300g each) in warm water.

After one hour take them out, separate the lobes, open each lobe into two so as to remove the veins that supply them, so scrape the traces of gall.

Put the lobes in an earthenware dish, season them 16g. fine salt, 3g. white pepper, nutmeg 1pointe, 1 advanced allspice, 1 teaspoon of caster sugar.

Moisten with 2 cl Porto and let rest in refrigerator for 12 hours, turning from time to time.

Take them out, let them rest for an hour.

Then place them in a medium sized bowl (16cm x 11cm x 7cm).

Place the large lobe at the bottom of the bowl and the small ones above the big.  
Bake the terrine (th.4) in a water bath 2cm of water at 70 ° for 40 minutes.

Remove them from the oven and let stand at room temperature for an hour or two and then place the bowl in the refrigerator.

by Julien, 4°B



# *A recipe for “Tourin blanchi” or garlic soup*

*Preparation time : 10 minutes*

*Cooking time : 15 minutes*

*Ingredients (for 4 persons) :*

- 1 big head of garlic*
- 1egg*
- 1liter of water*
- 1 tablespoon of duckfat*
- 1 tablespoon of flour*
- 1 teaspoon of vinegar*





### Preparation :

*Peel the head of garlic and fry the pods gently in duckfat or hot oil.*

*Quickly add the flour, mix well and add the water.*

*When the mixture boils, break the egg keeping the white aside.*

*Mix the egg yolk with a few drops of vinegar and put it in the pan, constantly stirring so as not to let the egg yolk coagulate.*

*Add the egg white, still stirring.*

*Add salt, pepper, then serve.*

*You can also serve it with pieces of stale bread.*

*by Périne, 4<sup>o</sup>A*



# *A recipe for the Milla cake :*

*Preparation time : 15 minutes*

*Cooking time : 45 minutes*

*Ingredients (for 6 persons) :*

- *850g pumpkin*
- *125g sugar*
- *125g flour*
- *3 eggs*
- *optional: cinnamon or water of orange flower*



### Preparation :

*Put the peeled pumpkin pieces in the pressure cooker (10 minutes after rotation of the valve).*

*Crush the pumpkin and mix with the sugar, the flour and the eggs until you get a smooth dough.*

*Pour in a buttered cake tin, bake in the oven at 210°C for 45minutes.*

*Put a little of sugar on the cake who founded slightly to the heat and humidity of the cake cools.*





# *Dordogne mushrooms*



*They are many in our woods of Dordogne.*

# *Cepes (Cèpes)*



# *Morels (Morilles)*





# *Chanterelles (Girolles)*



# *Truffles (Truffes)*



# *Black Trumpets*

## *(Trompettes de la mort)*



*by Florian and Logan, 5<sup>o</sup>A*



# Canoeing

*You can go canoeing on the rivers Vezere and the Dordogne, in the shadow of castles and picturesque villages · Between two meanders of the river, discover the best places in this region full of charm·*

*by Julien, 4°B*



# Horse riding

*There are many horse farms and horseriding clubs in Dordogne. Riding there is very pleasant because nature is preserved and the landscapes are beautiful.*

*by Julien, 4°B*



# Rugby

*is a very popular sport in the south west of France.*

*Le Bugue Rugby Club was founded in 1902. Le Bugue has evolved in the Championship of France 1st federal division since the 2008-2009 season, after winning the Championship of France 3rd Federal division in 2006-2007 and have reached the quarter finals of the Championship of France 2nd Federal division in 2007-2008.*

*by Julien, 4<sup>o</sup>B*

