



More interesting videos, research and suggestions for your trip to France





Paris: History of its development into a world-class city

How did history shape the city of *Paris*? Explore the iconic streets and landmarks and understand its unique architectural styles and the brilliance of its urban design. If you enjoy history, culture, art and architecture you will enjoy this 22-minute video by this researcher.

<https://www.youtube.com/watch?v=DOH-HNotTaE>





The best Steak Tartare in Paris?

Let's start with the funny stories. Often, students explain that when they arrive in a little bistro for lunch the server was shy about speaking English. Equally, the student was shy about speaking French. Glancing at the menu the student sees a main course: "*Steak Tartare*" and orders it **medium-well**.

As most of you know, *Steak Tartare* is raw beef. While the recipes vary, generally in better restaurants steak tartare is hand-chopped beef, mixed with a variety of flavorings that might include mustard, capers, chopped shallots, Worcestershire, raw egg yolk and always salt and pepper. Some restaurants will add small amount of finely minced anchovies, hot sauce, Scotch whiskey, brandy, minced cornichons, celery leaves, chopped parsley, etc.





Jean-François Piège

Back to the shy student and the shy server. The *Steak Tartare* arrives raw, NOT medium well. The few times that this occurred there have been a variety of next steps. The student ate the *Steak Tartare* and enjoyed it. Or, the student could not eat the *Steak Tartare* raw, and the kitchen staff cooked it – presumably to a medium-well.

In this 22-minute video, this British photographer and food blogger shares his experience with an elegant, tableside presentation of classic *Steak Tartare* at one of the best bistros in Paris: *La Poule au Pot*. This bistro is part of the restaurant empire of renowned chef *Jean-François Piège*. I highly recommend his eleven restaurants and his nineteen cookbooks.

<https://xn--jeanfranoispiège-jpb.com/>



The legend of *Steak Tartare*

There are many folkloric stories about the origin and history of *Steak Tartare*. Some researchers believe that its origins can be traced back to the 13th century and ancient warriors referred to as *Tatars*. However, there are many variations of folkloric stories that have come and gone over the centuries.





Maybe *Steak Tartare* is not for you. Or maybe....

Whether *Steak Tartare* is something that you would like to try, or perhaps not, as students of culinary and pastry arts we all want to learn. If you wish to create a classic *Steak Tartare* at home, or one day in your restaurant, here is a great video featuring renowned *Chef Pierre Koffmann*. He is a French chef who established a very successful career in *Great Britain*. He opened *La Tante Claire*, and earned three *Michelin* stars. He is the author of four of the best cookbooks on classic French cooking.

During his 26 years at *La Tante Claire*, he nurtured the careers of a galaxy of superstars who worked for him, including: *Gordon Ramsay, Marco Pierre White, Marcus Wareing, Tom Kitchin, Tom Aikens, Bruno Loubet, Jason Atherton, and Helena Puolakka.*

The location for *Chef Koffman's 3-Michelin star restaurant La Tante Claire* continues with celebrity and fame. It is now the location of the *3-Michelin star restaurant, Restaurant Gordon Ramsay*, by the renowned *Chef Gordon Ramsay.*

During your *Hospitality Tour of England*, you will visit *Restaurant Gordon Ramsay* with a privileged behind-the-scenes visit to the dining room and kitchen to observe how a "*Michelin-star restaurant wakes up*". That evening, you will have the option to enjoy a memorable meal as one of only forty customers.

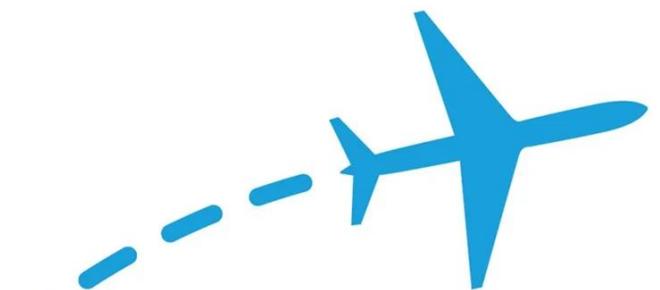
Semi-retired *Chef Koffman* continues to be very active and inspiring with a food product line, a *YouTube* channel, an online restaurant review service, and public appearances.

Here is a great nine-minute video by *Chef Pierre Koffmann on the foundations of great Steak Tartare*

<https://www.youtube.com/watch?v=8ovyRQeNgkk>



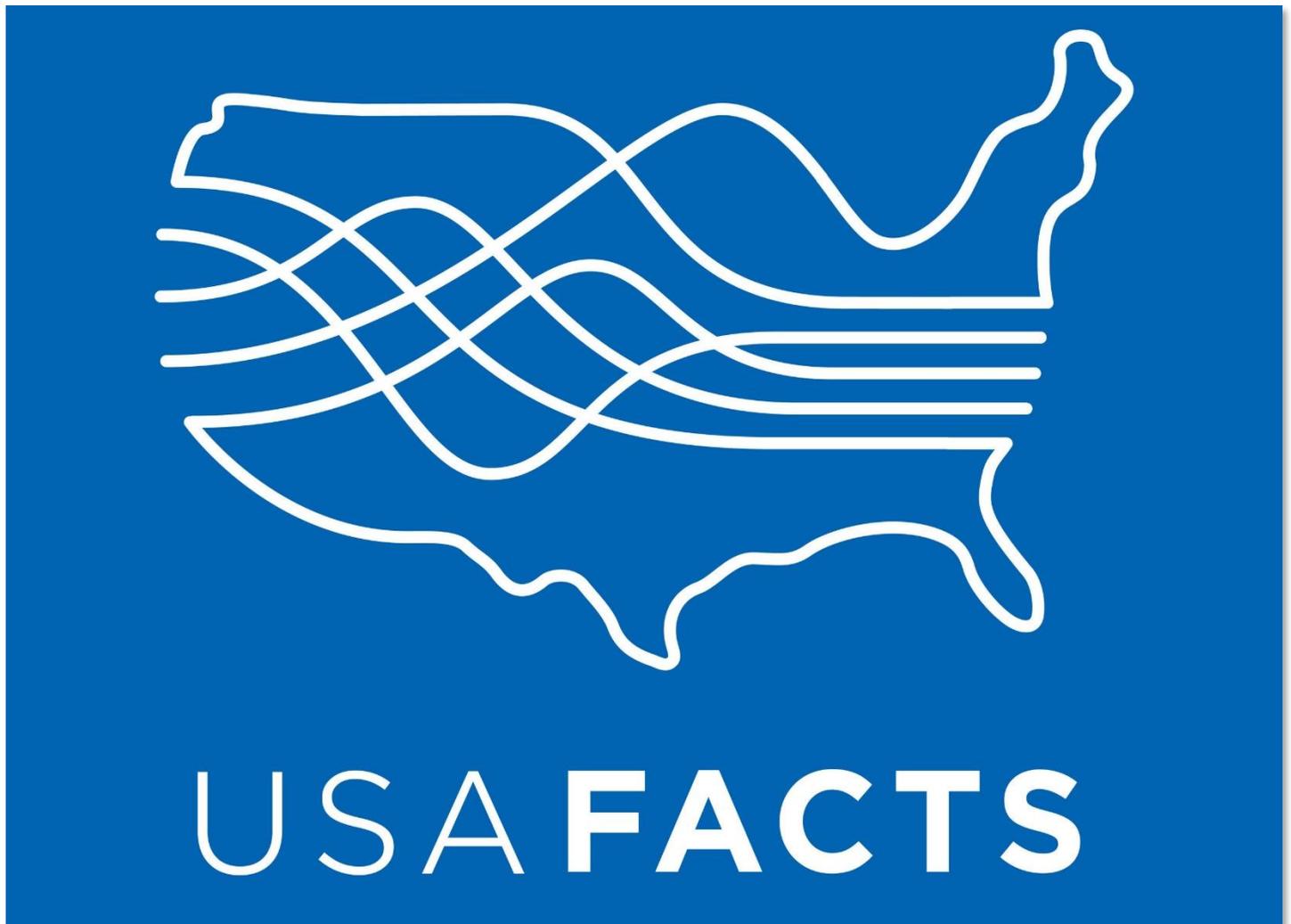
Restaurant Gordon Ramsay



FlightAware

- ▄ About FlightAware: *“FlightAware provides accurate real-time, historical and predictive flight insights to all segments of the aviation industry. With global connectivity to every segment of aviation, FlightAware provides over 10,000 aircraft operators and service providers as well as over 13,000,000 passengers with global flight tracking solutions, predictive technology, analytics, and decision-making tools. FlightAware receives data from air traffic control systems in over 45 countries. FlightAware has a network of ground stations in 195 countries and tracks nearly 200,000 flights each day”*
- ▄ Download the *FlightAware* app to check for updates on departure times, arrival times and flight status.
- ▄ Or to check the status of *French Bee* flights, go to:
<https://www.flightaware.com/>
- ▄ The *French Bee* flight number for flights from Newark, New Jersey in Paris Orly Airport is FB721.
- ▄ The average flight time for *Newark, New Jersey* to *Paris Orly Airport* is approximately 7 hours and 15 minutes.
- ▄ The *French Bee* flight numbers for flights returning from *Paris Orly Airport* back to *Newark, New Jersey* in is FB720.
- ▄ The average flight time for the **return flight** from *Paris Orly Airport* back to *Newark New Jersey* is approximately 8 hours and 20 minutes.
- ▄ Remember: *Paris* time is six hours ahead of time on the east coast of the USA

Example: when it is 12 noon in Philadelphia it is 6:00 PM in Paris



Do you have some concerns about flying?

There is safety in numbers!

Flying is considerably safer than driving

- This information is culled from *USA Facts*
- About *USA Facts*: “*USA Facts exists to make government data easier to access and understand. We don’t tell you what to think. We give you what you need to make informed decisions.*”
- <https://usafacts.org/articles/is-flying-safer-than-driving/>
- Air travel is the nation’s safest form of transit.

- Injury and death rates in US air travel have been almost zero per 100 million passenger miles traveled since 2002.
- The number of aviation accidents declined from 2000 to 2022.
- There was a total of 689 injuries in US air travel from in the ten years from 2002 to 2022.
- That is an average of 33 injuries per year.
- There are approximately 2.3 million injuries per year in automobile accidents.
- Realize this: in one year, there are 33 injuries in plane accidents vs. 2.3 million injuries in automobile accidents

33 vs. 2.3 million

There is safety in numbers!





The Fork or La Forchette

For making restaurant reservations



Le Fooding

For making restaurant reservations



ZenChef

For making restaurant reservations



OpenTable

For making restaurant reservations



XE for exchange rates from Euros to dollars



Météo France for weather reports for the full country



Citymapper

Citymapper is one of many apps for directions in larger cities such as Paris



duolingo

Duolingo is a foreign language learning app



Michelin Guide App



France24 – news reports for France and the world



Tourist office of Reims



Tourist office of Dijon



THE BEST THINGS TO DO IN
BEAUNE, FRANCE



Beaune App'

Beaune tourism



Auxerre et Moi – Auxerre and Me

Auxerre tourism



The essential guide
for a successful visit
of the **Eiffel tower**

La Tour Eiffel

The official guide for the Eiffel Tower



Galleries Lafayette

Department store chain in France



Printemps

Department store chain in France