

BZH NEW YORK



NEWSLETTER

NUMERO 1 - May 2008

A GALON!



Dear Bretons and friends of Brittany,

Winter is now over, but we could not end the season without organizing a snow event. In March, we enjoyed a beautiful ski weekend stay at La Duchesse Anne Inn situated in the heart of the Catskills.

There are still numerous occasions to get together this spring and summer. Most notably are the events planned in May around an important Breton tradition: la Saint Yves. We have invited 5 professional musicians who are coming from Brittany to play during the week end of May 16.

Included in this newsletter is a calendar of our upcoming events for you to reserve the dates, as well as information about our new membership rewards program.

We hope to continue developing our partnerships to enhance these offers, and count on your involvement and networking to help all of our BZH New York members benefit from our endeavors.

Finally, we are happy to announce our newest partnership with FC Lorient who will be providing jerseys with their team colors for the BZH New York soccer team.

The FC Lorient is now an official sponsor of the association and will help us to get a team in an existing league where, like New York itself, we will play against all different nationalities.

Kenavo and hope to see you soon,

Laurent CORBEL
President of BZH New York

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EDITORS

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Starts in Brittany

In 2008, the Tour de France will be launched from Brest, starting from Brittany for the sixth time.

History of Starts in Brittany:

- 1952: Brest (1st start from Brittany).
- 1964: Rennes.
- 1974: Brest.
- 1985: Plumelec (Prologue). Vannes, start of the first stage.
- 1995: Saint-Brieuc (Prologue). Dinan, start of the first stage.
- 2008: Brest (Third Start).

Towns crossed

Brest, Cancale, Châteaulin, Concarneau, Dinan, Dinard, Fougères, La Guerche, Lamballe, Lanester, Lannion, Lorient, Morlaix, Perros-Guirec, Plouay, Plumelec, Quimper, Rennes, Roscoff, Saint-Brieuc, Saint-Grégoire, Saint-Malo, Saint-Méen le Grand, Saint-Pol de Léon, Vannes, Vitré.

In total, more than 120 towns in the Finistère, the Côtes-d'Armor, the Morbihan and the Ille-et-Vilaine counties.

The yellow jersey for stage towns goes to Brest, which will be visited for the 29th time in 2008.

The Breton stages

Saturday 5th July

1st stage: Brest (Finistère) > Plumelec (Morbihan)

Sunday 6th July

2nd stage: Auray (Morbihan) > Saint-Brieuc (Côtes-d'Armor)

Monday 7th July

3rd stage : Saint-Malo (Ille-et-Vilaine)



TOUR DE FRANCE 2008

Breton winners

Lucien Petit-Breton: two victoires in 1907 and 1908 (the centenary of his second victory will be celebrated in 2008), 4th in 1906, 5th in 1905.

Bernard Hinault: five victories between 1978 and 1985, and two second places (1984, 2nd behind Fignon - 1986, 2nd behind LeMond), i.e. 7 places on the podium in Paris.

Hinault, who abandoned in 1980 following a knee injury and whilst wearing the yellow jersey, remains the best Tour winner in terms of performance ratings.

Louison Bobet: three wins in a row between 1953 and 1955 (the first rider to achieve this feat). 3rd in 1950, 4th in 1948, 7th in 1958.

Jean Robic: a victory in 1947 (without having worn the yellow jersey during the race).

Breton stages

Rennes was the first Breton stage on the Tour de France, in 1905. The following year, Brest entered the history of the Tour. The Finistère port was the scene of a marathon stage, which began in Nantes (321 km), and the start of an exceptionally long stage (Brest - Caen: 415 km).

The organizers surpassed themselves from 1911 with the two stages: La Rochelle - Brest (470 km) and Brest - Cherbourg (405 km).

“LA BRETAGNE EN FETE”



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JULY

11 - 17 juillet
BREST 2008

12 - 15 juillet
Fête des Brodeuses
PONT-L'ABBE (29)

17 - 20 juillet
Vieilles Charrues 2008

Du 19 au 27 juillet 2008
85 e Festival de
Cornouaille
Quimper (29)

The Festival de Cornouaille is the largest Breton cultural event, with nearly 300,000 visitors each year. Held in Quimper, Brittany (France), on July 16-24, it includes 200 shows and concerts during one week. The festival presents traditional musicians and dancers as well as international world music artists such as Chico & The Gypsies, Rokia Traoré and Yuri Buenaventura.

28 - 29 juillet
Fête de la Crêpe
GOURIN (56)

AUGUST

31 août - 2 septembre Championnat
de Bretagne de Musique
Traditionnelle -GOURIN (56)

11 - 19 août
50ème anniversaire du Festival de la
Danse Bretonne et de la Saint Loup
GUINGAMP (22)

Du 1er au 10 août
Le 38ème Festival
Interceltique de Lorient

*Cette édition recevra en invité
d'honneur
le Pays de Galles.*

Each year over 650,000 visitors attend this lively festival that celebrates Celtic creative arts. During the 10-day event, over 4,500 artists travel to Lorient from all over the world to perform music, theatre and dance for the amassed crowds. Established in 1971, Celtic men and women continue to flock to the Breton harbour town of Lorient to express and celebrate their heritage.

8 - 9 - 10 août
Festival du Bout du Monde
Presqu'île DE CROZON (29)

Le Bernardin—20th best restaurant in the world!

Le Bernardin, New York, USA, was voted 20th best in the world in the *Restaurant* magazine Top 50 for 2008. *Restaurant* magazine produces an annual list of the 50 best restaurants in the world based on a poll of international chefs and critics.

The restaurant was started in 1972 in Paris by sister and brother team Maguy and Gilbert Le Coze and moved to New York in 1986. It specializes in seafood. Gilbert passed away in 1995 and Eric Ripert succeeded him as the head chef. Le Bernardin is one of only three restaurants in New York awarded three Michelin stars.

It is also the restaurant which has held four stars from the New York Times for the longest period of time. Le Bernardin gained the superior ranking less than three months after opening in early 1986.

MAGUY LE COZE



Photo: Brigitte Lacombe

LE BERNARDIN

155 West 51st Street
 The Equitable Building
 787 7th Avenue
 New York, NY 10019
 Between 6th and 7th Avenue
 New York, New York 10019
 Telephone: (212) 554-1515

<http://www.le-bernardin.com/>

MTV'S Artist of the Week 3/24/08 Yelle

Every week MTV chooses one artist as its artist of the week. Yelle, from les Cotes d'Armor in Bretagne, known for her electro-pop sound was in concert at the Highline Ballroom in NYC on May 3rd.





Cecile Corbel, Songbook (RSCD 279-Keltia Musique)

Sometimes an artist comes along with such a terrific style that they not only bring new life to a tradition and a new way of hearing or looking but leave an indelible mark that is deeper than the superficially skilled.

So it is with Cecile Corbel in Songbook. And she does this not only with the music of her native Brittany, but also with time honored standards of Scottish and Irish Celtic music. Sometimes it is an "outsider" who brings a new vitality to the stage (but who says she is an "outsider," she's a Celt is she not?).

Throughout this CD there is an innovation with respect for the tradition that both rivals and surpasses many others. The outstanding case in point here is what Cecile does with "Red Rose" that classic of Robbie Burns. This is poetry on top of poetry.

For superb expositions, instrumentally and in song, of the range of the eerie to the horrible (the Bretons probably do eerie and horrible the best of all the Celts) you have first "She Moved Through The Fair" which skillfully creeps you out, as do "Three Ravens" that gory song of the Scots Borders. Both are performed in an ironic upbeat approach that will get you.

And for the just plain sanguine there is "Dellum Down." In the right context listening to any of these you won't want to go into the woods, or into an old deserted house. In addition to the above I also found her "Stor mo chroi" wonderful, injecting a new modern energy into an Irish classic. From the Breton repertoire there is a beautiful "C'hoant dimein" and "Bemnoz." The one strictly instrumental piece here is "Valse des ondines" and it makes for a perfect ending to the whole proceedings.

With her ethereal voice, at turns gentle, winsome, also subtly frightening, and superb harp, Cecile Corbel has advanced even further in the realm of an innovation in the tradition than when we last saw her several years ago in Virginia.

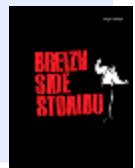
www.cecilecorbel.com
Reviewed by Celtic Beat Magazine

Eostiged ar Stangala, www.eostiged.com



In the world of Breton culture, few groups have been as innovative as eight time dance champions of Brittany the Eostiged ar Stangala. A creative spirit which is exhibited in their latest endeavor, Breizh Side Storiou. Recorded on September 21, 2007 at the Theatre de Cornouaille in Quimper, Breizh Side Storiou retraces three distinct periods in Breton history and culture: the age of legends and mysticism, the birth of breton distinctiveness in the 19th century, and finally, la Belle Epoque when breton culture is gradually swayed by outside influences.

The DVD of the concert is accompanied by a bonus dvd on the history and genesis of Breizh Side Storiou, the behind the scenes, and the dance, music and dress from the Pays Glazig.



SAINT YVES

Advocate of the Poor

Saint Ivo of Kermartin (17 October 1253 at Kermartin, a manor near Tréguier, Brittany, France - 19 May 1303 at Louannec, Brittany), also known as Yves (in France), Yvo, Ives, or Ivo. He is a saint and patron of lawyers and abandoned children. Saint Ives is also the patron saint of Brittany. His feast day is on May 19.

His first name is often associated with his family name, Yves Helory (also : *Helori* or *Heloury*, the orthography was not fixed at this time).

Life

He was the son of Helori, lord of Kermartin, and Azo du Kenquis.

In 1267 Ivo was sent to the University of Paris, where he graduated in civil law. He went to Orléans in 1277 to study Canon law. On his return to Brittany having received minor orders he was appointed "official", the title given to an ecclesiastical judge, of the archdeanery of Rennes (1280); meanwhile he studied Scripture, and there are strong reasons for believing that he joined the Franciscan Tertiaries sometime later at Guingamp. He was soon invited by the Bishop of Tréguier to become his official, and accepted the offer in 1284. He displayed great zeal and rectitude in the discharge of his duty and did not hesitate to resist the unjust taxation of the king, which he considered an encroachment on the rights of the Church; by his charity he gained the title of advocate and patron of the poor. Having been ordained he was appointed to the parish of Tredrez in 1285 and eight years later to Louannec, where he died of natural causes, after a life of hard work and constant fast .

Veneration

The relics of St Ivo and St Tugdual in a procession at the gate of Tréguier's cathedral in 2005. In the reliquary, the skull of St Ivo
He was buried in Tréguier, and was canonized in June 1347 by Clement VI, his feast being kept on 19 May. He is the patron saint of lawyers. On his tomb was supposedly inscribed in Latin: *Sanctus Ivo erat Brito/ Advocatus et non latro/ Res miranda populo*. Roughly translated, this means: "St Ives was Breton/ A lawyer and not a thief/ Marvelous thing to the people." Literally translated, it is a quip that refers to the fact that lawyers have a reputation for thievery. The church of Sant'Ivo alla Sapienza in Rome is dedicated to him. Poetically, he is referred to as "Advocate of the Poor."



Iconography

He is often presented with a purse in his right hand (for all the money he gave to the poor during his life) and a rolled paper in the other hand (for his charge as a judge). Another popular representation of is Ivo between a rich man and a poor one.

Identity Card

Born

17 October 1253, Kermartin near Tréguier, Brittany

Died

19 May 1303, Louannec, Brittany

Canonized

June 1347 by Pope Clement VI

Feast

19 May

Attributes

Depicted as a lawyer; with a purse in his right hand, a rolled paper in the other hand; between a rich man and a poor man

Patronage

Brittany, lawyers, orphans

Anthem of Brittany

Bro gozh ma zadoù

Le Bro gozh ma zadoù, Old Land of My Fathers, is the national anthem of Brittany. The Breton lyrics are the creation of François Jaffrenou in 1897, and the music was that composed by the Welsh James James for Hen Wlad Fy Nhadau.

Bro gozh ma zadou

Ni, Breizhiz a galon, karomp hon gwir Vro !
Brudet eo an Arvor dre ar bed tro-do.
Dispont kreiz ar brezel, hon tadoù ken mat,
A skuilhas eviti o gwad.

Chorus

O Breizh ! ma Bro ! Me 'gar ma Bro.
(Oh Brittany, my country! I love my country.)
Tra ma vo 'r mor 'vel mur 'n he zro.
(As long as the sea will be a wall around her.)
Ra vezo digabestr ma Bro ! *(Be free my country!)*

Breizh, douar ar sent kozh, douar ar varzhed,
N'eus Bro all a garan kement 'barzh ar bed.
Pep menez, pep traoñienn, d'am c'halon zo kaer,
Enno 'kousk meur a Vreizhad taer !

Chorus

Ar Vretoned zo tud kalet ha kreñv;
N'eus pobl ken kalonek a-zindan an neñv,
Gwerz trist, son dudioz a ziwan eno,
O ! pegen kaer ec'h out, ma Bro !

Chorus

Mar d'eo bet trec'het Breizh er brezelioù bras,
He Yezh a zo bepred ken beo ha bizkoazh.
He c'halon birvidik a lamm c'hoazh 'n he c'heiz,
Dihunet out bremañ, ma Breizh !

BRO GOZ MA ZADOU

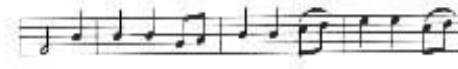
Hymne national Breton



Ni Breizhiz a galon, karomp hon gwir



Vrô! Bru-det eo an Ar-vor dre ar bed tro-



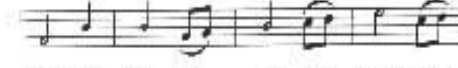
do. Dispont' Kreiz ar bre-zel, hon ta dou ken



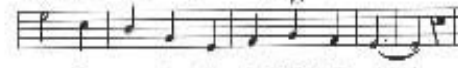
mad, A shuil-laz u-vi-ti o gwad



Diskan: O Breiz! ma bro, me gar ma



Bro. Tra ma vo mor 'vel mur 'n he.



zro. Ra ve zo di-ga-estr va Bro!

Preparation

Position rack in center of oven and preheat to 325°F. Butter and flour 9-inch-diameter springform pan. Combine 2 tablespoons vanilla sugar and hazelnuts in processor; blend until nuts are finely ground but not pasty. Combine 6 egg yolks and remaining 1 cup plus 2 tablespoons vanilla sugar in large bowl; whisk until well blended and slightly thicker, about 2 minutes (do not use electric mixer). Whisk in hazelnut mixture. Gradually whisk in melted butter. Sift flour over batter; stir just until blended (batter will be thick; do not overmix or cake may be tough). Transfer batter to prepared pan; smooth top with offset spatula (layer will be thin). Brush top generously with egg glaze. Using back of tines of fork, deeply mark crisscross pattern atop cake, marking 3 times across in 1 direction and 3 times in opposite direction. Bake cake until deep golden on top and tester inserted into center comes out clean, about 1 hour. Cool in pan on rack 15 minutes, then remove pan sides and cool cake completely. Cut cake into wedges and serve with whole strawberries or with warm strawberry jam

Hazelnut gâteau Breton

Ingredients

- 1 1/4 cups vanilla sugar, divided
- 1/2 cup hazelnuts, lightly toasted, husked
- 6 large egg yolks (preferably organic)
- 1 cup (2 sticks) salted butter, melted
- 2 cups unbleached all purpose flour
- 1 large egg yolk beaten with 2 teaspoons water (for glaze)
- Whole Strawberries with stems attached or warm strawberry jam



BZH New York EVENTS



May, 1st 2008

TOURNOI DE BELOTE

Restaurant: Le Tout va Bien

311 W 51ST St
New York, NY 10019



May, 17 2008

3:30 pm—NO COVER

CONCERT

@

BOHEMIAN HALL
& BEER GARDEN

29-19 24th Av. ASTORIA
Between 29 & 31 St.



May, 19 2008

doors @ 7 pm—NO COVER

CONCERT

@

SHRINE HARLEM

2271 Adam Clayton Powell Blvd.
Between 133 & 134 St.
2, 3 & C trains @ 135 St



JUNE 2008

SOCCER

The Merlus of New York, composed of BZH-NY members and sponsored by the Football Club of Lorient will kick off play in June 2008.

For reservation:
www.bzh-ny.org

May, 16 2008
Saint Yves Fest Noz

With Ag Ar Choej Quintet
From Brittany France

Special Guests

Mike Mac Nintch, Sory & Yoann

CONNOLLY'S, Times Square

121W 45th

between Broadway and 6th av.

— 3rd floor

May, 18 2008

Montauk Century Bike Tour

We are partnering with the Five Borough Bicycle Club to help sponsor the [Montauk Century 2008](#) bike tour. Cyclists can choose to ride 145, 100, or 65 miles from NYC to Montauk, Long Island. BZH New York will have a Breton stand at the finish and the musicians will be performing as well. One lucky rider will win a trip for 2 to Brittany.

You are cordially invited to ride the routes on Long Island's beautiful South Shore and [as a BZH New York member you can benefit of the 5BBC member discounted price.](#)



JULY 2008

BASTILLE DAY

Join us for a taste of Bretagne on Bastille Day. BZH-NY will sponsor a Breton stand on 60th street and Park Avenue.

BZH New York Partners

MEMBERS

Partners	Rewards
Auberge La Duchesse Anne Corner Route 212 and Wittenberg Road Mount Tremper, NY 12457 (845) 688 5260 www.laduchesseanne.com	Discount 15 %
Restaurant le TOUT VA BIEN 311 W 51ST St New York, NY 10019 (212) 974-9051 www.letoutvabien.com	Discount 10 %
Brittany Visit “ Featured on passport to Europe on the Travel Channel” www.brittanyvisits.com	Discount
GROUPE CRYSTAL Couverture médicale – assurance santé www.groupe-crystal.com	Discount 5 %
Café Triskell – Creperie Bretonne 33-04 36th Avenue Astoria, New York, 11105 Phone: 718-472-0612 www.cafetriskell.com	

Members announcements

Taylor Marie Le Bourhis
born 4/5/08



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