

# Tips on Paris' Little Gems

## Some of the Gems

Rodin Museum  
Museum of the Opera  
Cluny Museum  
Musee de Chantilly  
Marmottan-Monet Museum  
Louis Vitton Foundation  
Picasso Museum  
Orangerie Museum  
Musee du Quai Branly  
Pompidou Center  
Museum of Delacroix  
Museum of the Army  
Invalides  
Museum of the Liberation  
Musee Cognacq- Jay  
Jacquemart-Andre Museum  
Conciergerie  
Cite of Architecture & Patrimony  
Museum of Victor Hugo  
Museum of Montmartre

## Movies- YouTubes

### Atelier des Lumieres

<https://youtu.be/BbgrHnbgoDU>

Midnight in Paris  
Funny Face  
Amelie  
From Paris With Love  
Jules and Jim  
Ronin  
Claudin Claudel  
Breathless  
Charade  
The 400 Blows

## Books

Paris – Edward Rutherfurd  
The Greater Journey – McCullough  
The Bridal Chair – (on Chagall)  
Rodin's Lover – Webb  
The Lady & the Unicorn – Chevalier  
Life with Picasso – Gilod  
Claude and Camille – Cowell  
Mad Enchantment -Ross King  
I Always Loved You – (about Mary Cassatt)  
With Violets – (about Berthe Marisot)  
Museums & Galleries of Paris –Insight Guide  
Picasso – Gertrude Stein  
Quiet Corners of Paris – Napias  
Phantom of the Opera – Leroux  
Tres Riches Heures of Jean, Duke de Berry  
Paris Was Ours – Rowlands  
Paris in Fiction – Hephaestus Books

## Buckwheat Crepes Recipe

1/2 cup flour  
1 cup buckwheat flour  
½ tsp. salt  
3 cups milk – room temp.  
4 large eggs – room temp.  
1 tsp. salt  
¼ tsp. pepper  
3 Tbs. melted butter  
Plus more butter to brush on skillet

Blend all above in blender just till smooth.  
Heat 10" non-stick skillet. Brush with butter.  
Fill ¼ cup measure three-fourths full, pour  
Into skillet, tilting and rotating skillet to coat  
the bottom. Cook just until underside is set  
& light brown – 10-15 seconds. Flip over  
with fork or your fingers. Cook other side of  
crepe 15 seconds more. Proceed with rest of  
the batter. Let cool. Fill with soft cheese, chopp  
ham, scrambled egg, crumbled bacon or  
whatever and roll up or fold in ½ and in  
½ again to make a quadrant.