



Paris Encore Trip Notes February 11-24, 2020

Did we really go on another Paris trip? After so many, it seems silly to do another trip report. Have we been 50 times? 100 times? Probably close to the 100 (remembering that we lived nearby for 5 years). So I'll be brief and if you want to learn how we travel in Paris with newbies, turn to my website at www.LibertyLadies.weebly.com and check out either March 2013 with Marie and/or December 2016 with Steve and Nola.

Summary of this trip from Tom: I had a gout flare-up a couple of days before Paris which was unfortunate because it slowed my walking even further than usual. I was able to walk some but the two gals took pity on me so I got to see a lot anyway. Some good meals and some neat new/old passage walk-throughs. Nice apartment in our usual Palais Royal. Our American friend and professional guide that's lived there for some time stayed with us a couple of nights and that was enjoyable and our walks were very informative.

Summary from Diana: We mostly lounged and at a memorable (to us) restaurant each day.

Comment from Marie: I recognize this expression! This is the expression Tom always makes when he's making important food or drink decisions. (Notice that important decisions include 'drink' decisions! Whatever have we taught her....)



The Scientific Reason You Love to Travel - <https://www.travelandleisure.com/travel-tips/offbeat/science-love-of-travel>

From the very few emails sent to friends while we lazed around Paris:

Paris for 2 weeks

Paris is always a good idea.
So says Audrey Hepburn.
So says Diana Burton.

The following and the above are from my Paris trip notes a year ago: Just being on the airplane hearing French makes my heart flutter. Sometimes even goosebumps. But to have been French in a past life probably wasn't desirable. They not only strike a lot but they war a lot too. "Let them eat cake" might have been untrue but it kept them slim and trim.

A year ago was a solo trip encouraged by Tom — I think he wanted me to get all my miles in and out of my system. Apparently only the former worked because here I am again and this time with Tom. There will be less miles walked this trip and lots more eating. Upon landing, I went right off for French cheese and pate, Sauterne and Calvados.

For that year ago trip I stayed in a sweet little one bedroom on rue Dominic just down from the Eiffel Tower and near to the famous food area of rue Cler.

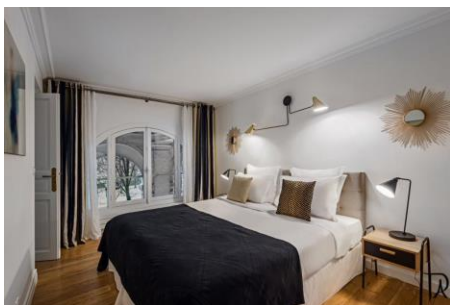
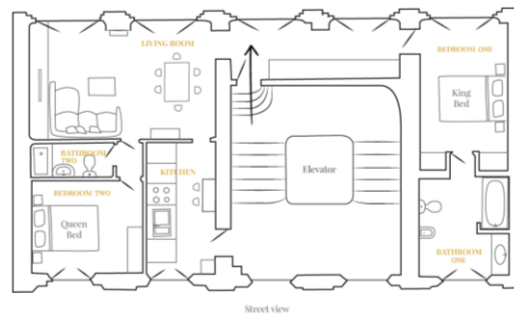
This time we return to the Palais Royale which was known to history as the home of Cardinal Richelieu and across the street from the Louvre. We return to an apartment that was our first stay in the Palais but since refurbished. We like the rental agency a lot and also because they are legal renters.

Description from www.parisvacationapartments.com - *MODERN ELEGANCE IN A HISTORICAL MONUMENT (85 m² – 915 sq ft) - A truly unique experience. This very modern and elegant apartment within the Palais Royal is a real treat. The Palais Royal is a palace located opposite the Louvre and a few steps from Opera. A prime location in the very heart of historical Paris. Through time, it's inhabitants include prominent figures such as Cardinal Richelieu, King Louis XIII, Louis XIV and the Bonaparte family.*

An extraordinary place to stay with its arcade view from the apartment windows overlooking the charming gardens and fountain of Palais Royal. This superb apartment has a perfect layout comprised of two bedrooms with split-able king size and queen size beds and two ensuite bathrooms, a large modern living room and dining area and a fully equipped kitchen. The apartment has been modernized to give maximum comfort and to make your stay so very elegant. End.

We have two weeks and a comfort zone of not needing to hurry to see any of the main sites. We have a mental list of places to see and to eat again. We wonder if our numbers of trips to Paris might even near 100. Remember that we lived within about two hours of Paris in the 70s. A couple years ago we had five trips to Paris in one year with four of them with lengthy stays. Every time I wonder if I will get satiated and not need to return.

Traveling and coronavirus? I basically say I'm not much worried but I was pleased to be in business class with less close proximity. Fortunately, it was on upgrade coupons though maybe I'm reconsidering this waitlist mode that comes with upgrade coupons.



The simplest to the most luxurious. This a happy in-between.



Remember this really was a Palace – Cardinal Richelieu built it -- kings grew up here. Fresh flowers, wine, bottled water, and croissants greet us. We feel sort of like royalty.



Having the United Polaris Lounge is a treat. We go to the airport early.

Still in Paris - how lucky can one be?

Me? I'm so very happy to be here. Tom? He is always happy. Despite a pickpocket mess on the metro.

Crime? I was given an article about special Parisian restaurants compliments of neighbor Randy (who generously checks the pond and house daily). Coincidentally the cover picture was of the train bleu restaurant. We used to always go there, as it's dramatically gorgeous, but the last couple of times here we did not because we heard that the area got iffy.

So I asked our driver from the airport what he thought. He was a bit amused and the more I thought about it I realized that crime is nonexistent in Paris as compared to our country. Gads but we live in 9-11 territory with our town losing the most. How silly I was!

From an article entitled "Is It Safe?"

*The U.S. Embassy [puts out alerts](#), as it is obligated to do, but don't let these warnings frighten you into thinking that you aren't safe. Just stay away from protest routes if you live in fear, but if you like the action and want to see what the blazes their unhappiness is all about...then dive right in like I might! One thing for sure — it shouldn't stop you from visiting France, as regardless of a demonstration or two, it's still a whole lot safer living in Europe than it is in the U.S.**

**[How much safer \(or not\) is the U.S.](#) versus various European countries for the average resident?*

Homicides:

UNODC Intentional Homicide statistics for 2013:

USA: 5.0 murders per 100,000 population, down from 8.1 in 1995.

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Life expectancy:

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Potential years of life lost due to health issues, per 100,000 people aged 0-69 years:

USA: 3447 years for females, 5814 years for males.

France: 2284 years for females, 4753 for males.

End.

However — There's a different type of crime here: I got pickpocketed on the metro. Not mugged at least. I was not being alert nor cautious and paid the price. Cash, credit card and ID. I felt stupid despite knowing I had company — even Rick Steves suffered the same.

It didn't spoil our day and we continued onto a renewal of tourist spots and a delightful meal in a sweet traditional restaurant near to George V. Chez Andre.

We did wash our hands often as Paris is now home to the first COVID-19 death.



A walk around the Palais arcades in a treat in itself. We took in the art, antiques and fashion until Tom needed a nap. I went onto the Opera Garnier, Galleries Lafayette rooftop, lush grocery store, floor of gourmet eateries and a lot of what the French call window licking.



This neighborhood restaurant has always been a favorite and filled in quite nicely for our first choice that was booked up ALL WEEK!



Nice story here. A table of Brazilian guys had Tom do the initial tasting of a Châteaux Talbot. Full of memories for us.



Did I like it? Then one of us always has room for dessert.



Whatever could this be? It was in Hermes and looked like a glove until one accounts for the long fingers.

Abercrombie & Fitch took over a huge villa and it's worth a visit. Apple did the same. We visited the Apple Store to make calls canceling our pickpocketed credit card.



The Abercrombie entry way, then part of our courtyard in the Palais.

Home again - with the last of Paris - for now

I felt a little silly sending more pictures of Paris since you all know what it looks like anyway and I've sent so many pictures in the past

We had a slow and lazy trip without a lot of energy expended. We generally had a big meal out mid-day and Tom typically chose a repeat or favorite restaurant from our past.

On our last day I was all hot to book another Paris trip for November or December but Tom thought maybe he was for waiting a little longer. Besides my favorite apartments were already booked so now I am seeking another idea. (Tom would like to go to Israel.)

Following our pickpocket experience and loss of identification, credit cards, and a lot of American dollars, we had two reasons to revert to taxis. Negotiating the metro was no longer fun for me nor was it easy for Tom.

We added to our good experiences with the company of Richelle who has joined us on other trips before. Richelle is an American living in Paris for about 25 years and she is a Tour Guide. Since our apartment had two wings with separate bedroom and bathroom on each wing, she stayed with us from Saturday night until Tuesday. She and I took in the Picasso museum in the Marais district and also another of my favorite food tours guided by Paris By Mouth.

It was with Richelle that we found a couple new restaurants that will hopefully be experienced again on a future trip.

The chaotic habit behind Picasso's genius work - I frankly lean toward the opinion that Picasso was a prolific con artist. Maybe that exposes my lack of art education.

[http://www.bbc.com/culture/story/20200214-the-genius-of-picassos-hoarding-habit?ocid=global_culture_rss&xtor=ES-213-\[BBC%20News%20Newsletter\]-2020February18-\[culture\]](http://www.bbc.com/culture/story/20200214-the-genius-of-picassos-hoarding-habit?ocid=global_culture_rss&xtor=ES-213-[BBC%20News%20Newsletter]-2020February18-[culture])

Here is a write up and pictures of our newfound brasserie and the choice for Tom of his "last supper". ***The brasserie for our "last supper" (in Paris!)*** -Second time there on this trip.

<https://images.app.goo.gl/Y4qMtL3ozmdVuqGh>

Spending Money on Experiences Makes You a Better Person - if this article is true, I have sure been given a broad education and should be a saint.

<https://www.travelandleisure.com/travel-tips/budgeting-currency/buying-experiences-encourages-gratitude>

Now we are thinking about upcoming trips and the new Covid-19 challenges. While I am not worried about Covid-19 I am concerned about getting quarantined in another country or on a cruise ship. Our next destination is the Veneto area where pretty much everything has been canceled and closed down. Well, as they say, we shall see.

PS I might send my Food Tour pictures in a separate email.





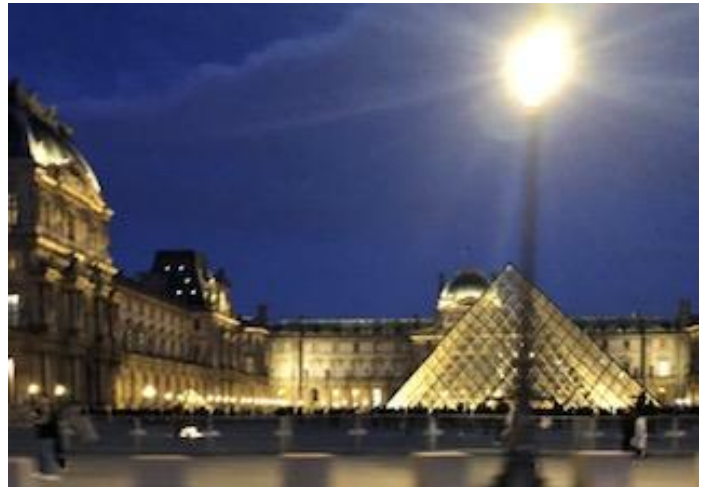
A fashion tour around The galleries of the Palais Royale. And another day a trip up to Montmartre and another favorite restaurant.



The area of Les Hales is super and totally different.



The best part about the Picasso museum was the house.



And on that, good night.

***The last report on our February Paris adventure.
ParisByMouth.com food tour***

I have done this Food Tour before as well as the other offerings. I might have chosen either The Latin Quarter which takes you down the famous rue Mouffetard or the St Germain de Pres but both are solidly booked way ahead. So, it's always interesting to see an area with a new guide so Richelle and I toured the Marais foodies. Here are the notes from our guide Aurélien from [Paris by Mouth](#).

Places we visited during our Taste of the Marais food tour:

- Tout Autour du Pain at 134 rue de Turenne, 75003 (no website) - owned by Benjamin Turquier (baguette de tradition, croissants, white chocolate specialty bread, chouquettes),
- [Jacques Genin chocolate shop](#) at 133 rue de Turenne, 75003 (pâtes de fruits, tonka bean dark ganache chocolate, mint dark ganache chocolate, and caramels)
- [Pierre Hermé](#) at 4 Rue de Bretagne, 75003 (macaron of your choice)
- [Maison Vérot](#) at 38 rue de Bretagne, 75003 (saucisson de campagne, pâté de perdreaux aux figues, rillettes d'oie)
- [Jouannault cheese shop](#) at 39 rue de Bretagne, 75003 (cheeses listed below)
- [La Cave de Turenne](#) at 80 rue de Turenne, 75003. (wines listed below)

French wines tasted during our tour:

Bourgogne Aligoté (dry white) 2017 from Domaine Chevrot (Aligoté grapes from Burgundy)

Vin de France (red) from Domaine Marc Soyard (Pinot Noir from Burgundy)

French cheeses tasted during our tour:

Beaufort AOP (cow, Rhône-Alpes, aged 5-18 months): made in the French Alps since the 14th century when local landowners instigated a program to remove much of the woodlands and create mountain pastures. These are unplowed and unfenced and contain thousands of different species of wild herbs, meadow flowers and grasses. The resulting milk is sweet, nutty, aromatic and complex. It takes the milk of about 35 cows to make Beaufort, so herdsman have since ancient times combined their milk, forming cooperatives and shared the tasks of herding, milking, cheesemaking and maturing. Historically the curds were cooked in large cauldrons, which would dry and concentrate them, creating a more complex flavor profile. Cooked milk flavors reminiscent of the steamy froth on a cappuccino. Beaufort d'été is produced using only summer milk, and Beaufort d'Alpage (or Beaufort Chalet d'Alpage) is produced using only summer milk from cows grazing above 1500m altitude (where grass gives way to a carpet of mountain flowers).

Rouelle du Tarn (goat, Midi-Pyrénées, aged 4 weeks): a cindered or ash-covered chèvre that's shaped like a donut with a hole in the center. It's mild with a milky flavor and hazelnut note.

Mimolette Extra -Vieille (cow, Nord, aged at least 24 months): fairly pedestrian when young, this cheese becomes brittle in texture and more caramel in flavor as it ages. Recommend tasting by holding the cheese in the mouth, sucking on it like candy, rather than just biting. The pocked surface is the result of microscopic cheese mites which are brushed onto the cheese to encourage the burrowing of tiny holes which allows the cheese to breathe.

Brie de Meaux AOP (cow, Île-de-France, aged 6-8 weeks): a complex raw milk cheese that can taste of mushrooms, earth, wet leaves, cauliflower, beef stock, or oysters. Some longer-aged versions have a strong ammonia smell which a few connoisseurs like. Hand-ladled using a perforated ladle (dates back to 12th century) that allows the curds to be transported to the mold unbroken in order to achieve the smooth, voluptuous custard-like interior.

Fourme d'Ambert AOP (cow, Auvergne, aged 2-3 months) one of the mildest of all blue cheeses, commonly used in cooking, and found widely all over France.



One can only be a boulangerie if all aspects of the croissants and baguettes are made on site. This one has either been number one or in the top five of the boulangerie competitors for the last few years.



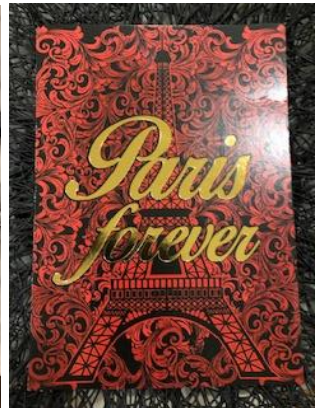
This chocolate maker redefines himself as being a chocolate melter. He was self taught which is quite unique in France and probably one of the top chocolatiers in Paris. If nothing more, note the pictures and see he has the most luxurious facility - with prices to match.



This patisserie is owned by the man who developed a macaroon for the famous Lauderie (so?). He left and due to a noncompete clause it took him a few years of litigation to get back into business and be able to use his own recipe for this famous raspberry concoction.



When the cheese shop took over an old dairy shop and did renovation the false ceiling revealed these beautiful tiles.



Little mites or spiders eat into the shell of this cheese in order to create aeration. Yes, plenty of French cheeses are alive (and well) And generally are not allowed into our country and less they are pasteurized and over 90 days old. These are the leftovers that the kind tour guide sent me home with where Tom had a full pictorial tour as well as a tasting. And hopefully not just Paris forever but Paris again sooner rather than later.

Itinerary

Tue Feb 11

3:00pm Depart home
6:25pm Depart Newark EWR via UA#57

Wed Feb 12

7:25am Arrive Charles de Gaulle CDG Paris

Taxi to apartment – currently no one in apartment night before but week before is open to reserve.

Apartment 30 rue de Montpensier, 75001 Paris – 12 nights
Tele in apartment: 01 49 27 94 44 or pva2rent@gmail.com

<https://www.parisvacationapartments.com/en/home/shop/all/our-apartments/two-bedroom/louvre-palais-royal-elegant-two-bedroom/> - 2 bedroom, 2 bath in Palais Royal (same as our first stay in the Palais but newly renovated)

Greeter: Daria +337 60 69 16 52 Others: Fanny +336 24 41 22 84; Fred +336 11 23 29 98; Clara +336 63 60 67 14; Pierre-Louis +336 26 53 06 20

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Sat Feb 15

Richelle arrives in afternoon for 2 nights – departing late Monday

Mon Feb 24

6:00am Depart apartment via taxi – PVA will arrange taxi
9:25am Depart Charles de Gaulle CDG via UA#56
11:45am Arrive Newark EWR

Use Uber

Emergencies

Point of Contact - Carl Greeson, central point of contact if emergency: 573 999 2119

Emergency Assistance Plus Program – 24/7 – card in file and in Diana's wallet
United Mileage Plus family membership #0186014 – ID#04-7500132793
Tele: 866 816 2073 or 603 328 1752 collect or questions 877 815 5567

Sue Ann Martinez	732 236 7651	Has Pandora
Randy Fritts	732 671 5510	Neighbor to the west – has key
Adam Basile	732 673 2582	Helper – knows house and pond

Kathy/Gary Kestler 732 671 5311
More numbers on kitchen counter.

Neighbor to the east – has key

U.S. Embassy Paris

2 avenue Gabriel, 75008 Paris Tele: +33 1 43 12 22 22

Signed up at travel.state.gov

Is it safe? You bet!

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New Eiffel Tower Park - Paris Announces Plans for a Major New Park at the Eiffel Tower - The park, which is set to open in 2024, will be the largest public green space in the city.

<https://apple.news/AQtBiW4UbRoSaT9UXp549mQ>

Download new Google Map and Translate

What to do? From Tom:

Procope, Grand Cobert (where "Something's Got to Give" was filmed, restaurant in Montmartre
Musée d'Orsay Museum and restaurant

Go up the Arch d'Triomphe

Hire Joseph (from Veneto tour) for a half day?

What to do? From Diana:

Marmottan Monet Museum

Brasserie Alsace on Champs Elysee

Galleries Lafayette rooftop

La Defense

La Chapelle if sunshine

See Richelle – 2 days private tour at least – she's holding Sat, Sun and Mon, Feb 15, 16 and 17

Picasso Museum special until Feb 23 on Picasso Tableaux Magiques

www.ParisByMouth.com food tour

Buy ballet flats at Clarke's Shoes

Ideas:

Apple Store on Champs Elysee

Abercrombie & Fitch on Champs Elysee

Special door at 29 Avenue Rapp, 1901 year door, near Eiffel Tower and Rue St Dominick

Can check out restaurant from my Rue St Dominick apartment stay – near to Eiffel Tower

Links

From Parler Paris – Viva La Difference!

After spending 10 days in California and going through a reverse culture shock having to acclimate to life in the U.S. (even if for only 10 days), now that I'm back and into the swing of life in France, I have reflected on the differences of the two lifestyles. There are plusses and minuses to both, naturally, but the question is: which is preferable?

First and foremost, there is the obvious difference of riding in a car vs using one's own feet or public transportation. In a perfect world, the public transportation would be exemplary as would the ability to travel by car freely, easily, inexpensively, making any of the choices good ones, but that's not the reality.

Los Angeles would be a very different place to live if the public transportation was better and the traffic lighter. Even so, with the city so sprawling, having a car (or motorbike) is the only logical form of transportation. With everyone's need to have a car, more cars are on the roads than the roads can handle, making driving a nightmare (except I discovered during holiday time). On top of that, what bothers me most about living in a car culture, is having to drive, park, pay to park, return to the car, drive, park, pay to park, return to the car, and so on and so forth until the day is said and done and your last trip is to home. This renders you in a kind of bubble, with no opportunity to "commune" with the public...you go from your house to your car, to your destination, back to your car and back to your house, perhaps never needing to rub elbows with anyone except sales people or waiters. And worst of all, you can't go from Point A to Point B to Point C, etc., without going back to Point A to retrieve the car. It's like a ball and chain disguised as "freedom."

Life in Paris (or Nice and most cities in France) is a whole lot different thanks to great public transportation and rarely needing a car. (Except during transportation strikes like this one rendering us all a bit helpless. Even having a car wouldn't be much help since the traffic is unbearable. This is why the transportation strikes are so effective!) Not owning and operating a car is not only freedom from the responsibility and the danger of driving on the roads, but it frees up an average of about \$8,500 a year in costs. "AAA has been tracking vehicle ownership costs for decades, and motorists are often surprised when they learn the full scope of the costs involved. In 2016, owning and operating an average sedan costs \$8,558 per year, which is equal to \$713 per month or 57 cents per mile." (aaa.com/)

What I like most about being carless is the ability to go from Point A to Point B to Point C, etc., without going back to Point A to retrieve the car. And one major change is that without that car, I am no longer living in that bubble. When you're on the street or in public transportation, you are surrounded physically by other human beings of all kinds and capable of interaction. That's a whole lot more interesting than spending hours on Facebook or cursing other drivers from the inside of your car because they've done something to annoy your or slow down your trip.

Customer service is perhaps the biggest difference between the lifestyles/cultures which apply countrywide. In fact, this might be the number one challenge to overcome when coming from La La Land (or anywhere in the U.S.) where every service person is so happy, friendly, accommodating, etc. No one ever says "no" to anything...they just behave as if they're having a blast doing their jobs, love their customers to bits and feel rewarded when they can make you, the customer, happy. It can be a very different experience here in France, but that is not to say you can't achieve the same level of service...you just have to understand that you are 50 percent of the equation, so you get back what you give out. Let me explain...

In the U.S., customers get treated pretty much equally — with courteousness and respect, since the customer is the one holding the money. The relationship is in place even if you've never encountered that salesperson before. There's no effort to it and it doesn't matter how you behave — they are trained to treat you well, regardless of how you treat them. It can really spoil you by expecting to be treated this way wherever you go. It was a shock for me in L.A. when they just couldn't be nice enough. It was almost effusive. One waiter apologized so many times for something very unimportant

that I finally had to say, "Okay you can stop now!" That would never happen in France, at least not from a waitperson who has no real relationship with you other than as a server. The truth is you're more likely to get blamed for having caused the problem to begin with! In France, money isn't what it's about — it's about mutual respect, appreciation and the relationship you build with the establishment, its proprietors and staff. If you start with the attitude that you are walking into someone else's domain as the stranger, and behave humbly with respect, you will be treated with mutual respect, if not with a friendly attitude. Be demanding thinking that you, the customer, "is king" and I can assure you, you will be treated with disdain. This is not the way to win friends, but to make enemies.

One trick I always use is that I never, never, never take a seat in a café without first saying "Bonjour" and then asking politely if I can take the seat I want. You would not believe how that improves my status immediately in their eyes, even when they hear my obvious American accent and smile jokingly to themselves. Take this a step further and become a loyal patron. That will gain you queen or king status that will carry you a long, long way. (One of my friends here calls it getting the "badge of honor" to be accepted as one of them.)

As many know, my habit is to lunch at Café Charlot almost daily. One reason, besides the fact that the food is pretty much unbeatable, and besides the fact that there is a "plat du jour" every day that makes every meal a different experience, is how they treat me...like royalty. The waitstaff secretly call me "Madame Plat du Jour" (my daughter discovered this), try to reserve the same table for me everyday and allow me to substitute things to suit my crazy diet without question. The chef knows I love his food (because I often send my "compliments to the chef" via a waitperson) so in turn he often sends over an additional something special for me, like what we call in New Orleans, "lagniappe" — "a small gift given to a customer by a merchant at the time of a purchase (such as a 13th doughnut on purchase of a dozen), or more broadly, something given or obtained gratuitously or by way of good measure." (Wikipedia.org) (The word is from the Louisiana French brought in to New Orleans by the Spanish Creoles.)

This past week, I ordered up the "onglet aux échalotes" plat du jour without substituting the "pommes de terres sautés" and what arrived was all that plus a big honker plate of "salade des haricots verts" (that he knows I love). This special treatment is a sign of how customer service in France can go beyond the norm once you've established the relationship. (BTW, I'm going to get fat if I keep having lunch there and they keep treating me so well!)

I have also become quite loyal to an optical shop which has kept me in great-looking specs for 15 years: Optique des Vosges. From the first moment I stepped into the shop in 2005 and the owner, Sabine, asked "Are you just looking or are you serious?" and I answered, "Well, I suppose I am serious," I have been treated beyond the norm. Just before Christmas, Eric, Sabine's brother, called me up and said, "Adrian, nous avons a petit cadeau pour toi." (Adrian, we have a small gift for you.) Hmm...I had ordered up two new pairs of eyeglasses this past summer, so what could it be? He and Sabine both got on the phone and explained that the lens manufacturer had made a mistake and made two pairs of my lenses (value: €850!). Normally they would have tossed them, but in this case, they made a point to call to give me the good news. Eric went on to say, "You don't have to get the frames here. This is not for me to make a sale. Go find some really wild frames...like at L.A. Eyeworks or wherever you like and we'll make them for you free because we love you." And now you see why I am loyal to them, too. Did I go to L.A. Eyeworks? No! I went to Optique des Vosges and I chose new frames. Of course I did. This mutual respect and loyalty has paid off time and again...and it feels very different from the way we do business in the U.S. where every customer is treated equally.

Now, I know you're going to argue that these relationships can be built in the U.S., too. And you would be right. If I were to behave the same way in the U.S., by taking the attitude that I am the intruder in their domain, showing respect for their authority, and loyalty, I'd get back what I was giving. But, I contend that because we get treated so well from the outset without having to earn it, we as customers don't make the same kind of effort as we make in France.

We all have stories to tell and we all have our little moments with French merchants and suppliers that fuel our affection for this culture, as tough as it might seem from the beginning. The point is, not to simply believe that customer service in France is bad and that it's good in the U.S., but to fully understand that you can't expect to be treated well if you aren't giving the level of respect you expect to receive. It's actually easy in France to achieve once you develop a relationship! It's all about the relationship you build with these people, not about how much money you spend. And I'm not convinced you can do that as well in the U.S. as you can here in France.

Viva la difference

2/06/2020 so very professional -- from Macron of France to the Brits: President Emmanuel Macron, who must see that it's good for France to inherit the fall-out from the U.K. doesn't want to see them go. He published a letter (in English) to the British people this past week:

Dear British friends,

Your country has just left the European Union, after 47 years of life together.

It is the result of the sovereign decision the British people expressed in the referendum of June 2016, a democratic choice France has always respected.

Yet I must also tell you, as an ally and, even more, as a friend and true European, how deeply sad I am at this departure. And I am thinking, today, of the millions of Britons – from England, Scotland, Wales and Northern Ireland – who still feel deeply attached to the European Union. I am thinking of the hundreds of thousands of French citizens in the UK and British citizens in France who are wondering about their rights and their future: I assure them that we will protect them.

I must tell you, too, that this departure is a shock for Europeans. It is the first time a country has left the European community. The UK was not there when it took its first steps in 1950, but we owe it so much – Winston Churchill's historic foresight, for a start. And since 1973, while our European relationships may at times have been turbulent, the UK has been a central player in the European project – particularly in building the single market, a more influential player than the British have often themselves imagined.

This departure has to be a shock, because there is nothing trivial about it. We must understand the reasons for it and learn lessons from it. The rejection of a Europe which political leaders, in the UK and elsewhere, have too often blamed for all evils, to avoid having to deal with their own failures – that's one reason. Another is, let's acknowledge this, the consequence of a Europe seen as not effective enough, not protective enough, distant from the realities of daily life.

I am convinced therefore that Europe needs new momentum, in a world where the need for control, security and protection is stronger than ever. Perhaps you'll tell me it is no longer your problem? I do not believe that for a minute, because the UK has no interest in a weak European Union. I fight every day, and will continue to do so, for this united, sovereign and democratic Europe, whose strength will make our continent strong.

In this respect, I know the feeling – however you voted in 2016 – that France was “tough” from the start of the Brexit negotiation. I wanted to defend the existential principles of the way the European Union functions: compliance with our rules within the single market, European unity, and stability in Ireland. These are not bureaucratic inflexibilities but the very foundations of the European edifice. But never has France or the French people – or, I think it is fair to say, any European people – been driven by a desire for revenge or punishment.

It is in this spirit of mutual respect and commitment to the European Union and with such powerful ties between our two countries that we must look to the future and build our new relationship.

The British government wishes to move swiftly forward; we are ready for this. It is in our common interest to define as close and deep a partnership as possible in defence and security, and in police, judicial, environmental, scientific and cultural cooperation. At the same time let me be honest, as I have always been: ease of access to the European market will depend on the degree to which the European Union's rules are accepted, because we cannot allow any harmful competition to develop between us.

More directly, I would like to begin a new chapter between our two countries, based on the strength of our unrivalled ties. This year we will celebrate the 80th anniversary of General de Gaulle's 18 June Appeal: the French know what they owe the British, who allowed our Republic to live. I am coming to London in June to award the city the Légion d'Honneur, in tribute to the immense courage of a whole country and people. Ten years on from the Lancaster House Agreement, we must deepen our defence, security and intelligence cooperation. I would also like Prime Minister Boris Johnson and I to draw on history to boldly build new, ambitious projects, as when the Channel Tunnel finally – physically – connected our two countries.

Dear British friends, you are leaving the European Union but you are not leaving Europe. Nor are you becoming detached from France or the friendship of its people. The Channel has never managed to separate our destinies; Brexit will not do so, either.

At 11.00 p.m. last night we did not say "goodbye", but an early "good morning."

25 Places to Visit in Paris You Really Shouldn't Miss -

<https://www.jetsetter.com/magazine/best-places-to-visit-in-paris-now/>

Why It's Illegal to Take Photos of the Eiffel Tower at Night -

<https://www.travelandleisure.com/photography/illegal-to-take-eiffel-tower-photos-at-night>

In Paris, the rebuilding of Notre Dame is being shaped by history, myth and Emmanuel Macron

<https://www.washingtonpost.com/graphics/2020/entertainment/notre-dame-history/>

Maybe the strike is over? As of 1/29/20:

<https://www.forbes.com/sites/tamarathiessen/2020/01/29/paris-transport-returns-to-normal-thursday-as-strike-ends/#1d4e71c5664d>

For pockets

30 rue de Montpensier, 75001 Paris

Tele in apartment: 01 49 27 94 44

Tele of Daria of PVA: +337 60 69 16 52

pva2rent@gmail.com

Tele of Carl Greeson if emergency: 573 999 2119

U.S. Embassy - Signed up at travel.state.gov

2 avenue Gabriel, 75008 Paris Tele: +33 1 43 12 22 22

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