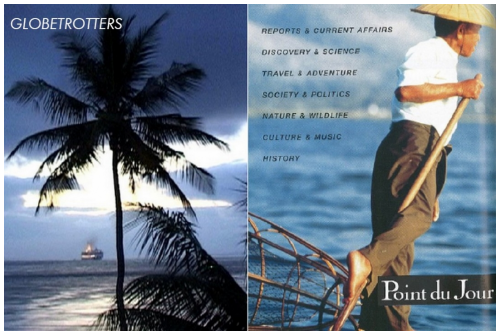


FRANCE: THE APPLES OF NORMANDY (Globetrotters)

Director(s): Patrice GERARD

Once the cider apple harvest is over, the inhabitants of Bazouge, in Normandy always leave 500 kilograms of apples to ripen on the ground for two weeks. Then, they are being crushed and made to simmer for three days. The end result is the famous "pommé", a jam which would replace butter in lean times.

Categorie(s): Collections - Series
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