

FRENCH IN FRANCE & AFRICA

February Edition 2023



A Unique Program

Seattle University's French in France and Africa (FiFaA) program is special, providing students with a one-of-a-kind opportunity to learn about French language and culture beyond the Parisien lens. Students explore themes involving identity, colonialism, and community by visiting special exhibits and meeting with talented artists and educators from around the world.

The FiFaA program lasts two-quarters and is led by SU faculty. Students spend winter quarter in Paris and Morocco, followed by spring quarter in Senegal. There are two SU faculty serving as on-site directors this year: Dr. Victor Reinking (Paris and Morocco) and Dr. Malick Ndiaye (Senegal).



This year, the cohort spent two weeks taking intensive French language classes at the Sorbonne campus in Clignancourt, located in northern Paris.

Afterwards, students continue with normal courses on a few of the Sorbonne's many campuses, such as the Maison de la Recherche, the Sorbonne Latin Quarter, or the Etudes Catalanes in the Marais. SU guest lectures are also held at the Eglise Notre Dame d'Espérance, located in the Bastille area.

**"Students
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During the first month that they have spent in Paris, students have heard from two guest lecturers: Dr. Erica Feild-Marchello, who will accompany the group on the Moroccan leg of the trip, and Dr. Ali Benmakhlouf, who spoke about his career as a philosopher and gave an introductory lecture on Moroccan culture.

Students explore Paris just by going to and from class. Each person lives in a different neighborhood, or *arrondissement*, and learn to navigate the city by doing day-to-day things in addition to attending class.

Read more about our guest lecturers on pages 3 and 4

Bienvenue à Paris

Paris, France. The city of light, the city of love, and for us, the city of life. Where bustling streets rarely quiet, cozy cafes welcome a short reprieve from the cold winter afternoons, and lively restaurants provide some of the finest cuisines from all around the globe.

What has our cohort been up to during our first month here? Aside from getting lost on the metro and listening to lots and lots of French, that is. *C'est la vie*, and we're here to share it with you: some our most enlightening, captivating, and exciting moments signed, sealed, and delivered.



Pictured above: Courtyard at the Musée Carnavalet (Carnavalet Museum)
Photo by Hannah Sutherland



Exploring Paris by Kevin Ruiz

We had the opportunity to visit La Grande Mosquée de Paris (courtyard and garden pictured left). Lina, our guide for the day, gave us an insight on the rich history of the first ever mosque built in Paris. It was a challenge for me to keep up with her speaking, but it was an enlightening experience to try to understand the importance of the mosque through French.



The architecture of the mosque is what had me the most intrigued; the mosque itself was very beautiful. As you walked through the buildings, you could see the amazing attention to detail, especially on the Minaret (a tall tower used to project the Muslim call to prayer) and wall-carvings, all of which were imbued with symbolism and scripture. My experience with La Grande Mosquée was a great introduction into the history and religion of Islam.

"Shabbat Shalom!"

by Schuyler Dull

In my host family, celebrating Shabbat every Friday night is important. My host-mom prepares a three course meal and my host-dad leads us in prayer. Being Jewish, it is important for them to maintain their cultural and religious connection. Even though I don't come from a Jewish background, they enthusiastically welcome me into any celebration, and they love answering my questions about their customs.

The meal, which is prepared over the course of the day, consists of a starter—usually a salad or marinated white asparagus—followed by the main course: couscous and rich, beef stew. Following Jewish tradition, we eat clementines and pears or a dairy-free homemade chocolate mousse for dessert. I help clean up and we retire to the living room where we talk about music and culture, usually leading to an impromptu dance party.

I am beyond thankful for my host family and their openness and acceptance of me in their home. Being able to converse

with them about American and French movies, music, food, culture, and history has done wonders for my comprehension and speaking abilities in French. And you can only imagine the vocabulary! Again, I am grateful for my experience with my host family, and now look forward to every Friday night. Shabbat shalom!

Bonjour, Ali Benmakhlouf



Dr. Ali Benmakhlouf is a Moroccan philosopher and professor of the philosophy of logic and medieval Arab philosophy at the University of Paris and the University Mohammed VI in Morocco. He has also been a Visiting Professor at NYU and a number of universities in Europe. He is a philosopher in the analytic tradition and his many books include monographs on Frege, Russell and Whitehead, as well as works on Al-Farabi, Averroes and Montaigne. Much of his recent work focuses on the field of bioethics, his most recent book being *Bioéthique et droits humains / Bioethics and Human Rights*. He serves as Vice-President of the Comité Consultatif National d'Éthique (National Consultative Committee on Ethics) in France, an advisory body to the French National Assembly and Ministry of Health.



Erica Feild-Marchello not only graduated from Seattle University with her degree in French and Spanish, but she participated in the French in France and Africa program during her time at SU, and has continued to further her research in topics relating to the Spanish and Arabic world. Inspired by the African leg of the FiFaA program, Feild-Marchello has gone on to obtain her PhD at NYU, specializing in the cultures and literatures of sixteenth and seventeenth century Iberia. She is currently the Sir John Elliott Fellow in Early Modern Spanish studies at Exeter College, Oxford University. We're excited to welcome Erica on the France and Moroccan portions of our trip, and can't wait to learn more from her!



Bonjour, Erica Feild-Marchello

Eating Vegan in Paris

by Sadie Halvorsen

I never thought I'd be able to be vegan in Paris. Surprisingly, it's been a lot easier than I thought. Veganism has gained popularity here in the past few years. Almost every restaurant that I've been to, except maybe one or two, has had vegan options. This is thanks to the diverse availability of different types of cuisines in Paris such as Syrian or Thai restaurants, so I'm not always limited to salads and fries. There aren't as many choices for me as there are in the U.S., and it's most challenging to find vegan versions of traditional French foods.

Luckily, there are vegan options at grocery stores. My biggest concern coming to Paris was getting an adequate amount of protein. I eat marinated tofu every day, and it's amazing! Paris has definitely come a long way in terms of increasing the amount of vegan products, but it's less than the U.S. It's uncommon to find meat substitutes, like Beyond Meat or Impossible Burgers, in stores.

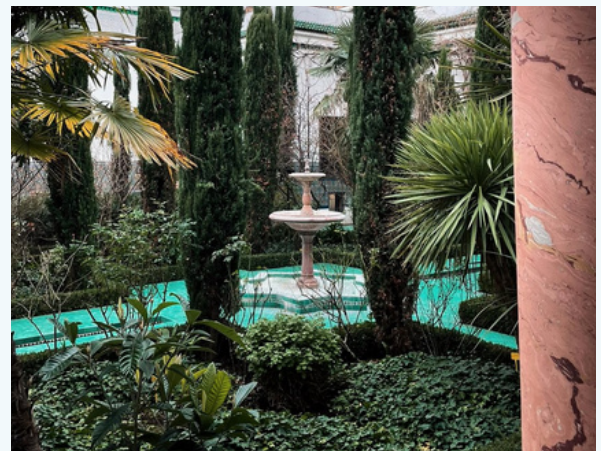
Most importantly, I can still enjoy pastries. There are some vegan bakeries throughout the city and the one I go to is called Land & Monkeys. There's one that's pretty close to me, but they have a few different locations. So far, their almond croissant is my favorite pastry. I also plan on checking out a couple other vegan cafes that my host-mom recommended to me. It's really nice to have different options.



Moments from Students

Pictured Left (top to bottom): Le Musée d'Orsay, The Eiffel Tower from the streets of the 7th arrondissement, and a view from inside the Sainte-Chapelle

Pictured Below (top to bottom): A variety of pastries and treats from the Arabic world, and a view from inside the gardens of La Grande Mosquée de Paris



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