

# Hors Centre

## Outside the Center

French/Francophone Guide to Queens,  
Brooklyn, the Bronx, Staten Island, and  
Manhattan above 96th Street

In 2015-2016, the Queens College French Club won first prize in the France on Campus Award competition. The France on Campus Award was developed by the Cultural Services of the French Embassy in partnership with Kickstarter and OrgSync and under the patronage of film director Wes Anderson.



# Table of Contents

## Introduction

Bienvenue à Hors Centre! 4-5

## Queens

Cannelle Pâtisserie 8-15  
La Boulangerie 16-19  
Ideal Foreign Books 20-21  
La Baraka 22-25  
La Baguette Shop 26-27  
QC French Club Crêpe Party 28-31  
Amazigh/Berber Film Festival at LaGuardia Community College 32-33

## Brooklyn

Pâtes et traditions 36-41  
Pierre Thiam Catering 42-43  
Barbès 44-45

## The Bronx

Fanta's Hairdressing Salon 54-55  
Burkina Business Center 52-53  
New Bronx Halal Market 54-59

## Staten Island

Reformed Church of Huguenot Park 62-67  
French Tart 68-69  
Billiou-Stillwell-Perine House 70-73

## Upper Manhattan

Les Ambassades 76-77  
BK 78-79  
Malcolm Shabazz Harlem Market 80-81

**About the Team** 82-85

**Acknowledgments** 86

# Bienvenue à Hors Centre!

Welcome to Hors Centre/Outside the Center,  
a French and Francophone guidebook to NYC!

## **What is Hors Centre?**

Hors Centre is a guidebook that presents a unique collection of reviews of French and Francophone cultural venues in New York City's "outer" boroughs of Queens, Brooklyn, Staten Island and the Bronx, and in Manhattan above 96th Street. These reports were assembled by students at Queens College/City University of New York.

## **Why Hors Centre?**

Hors Centre aims to raise awareness of French and Francophone cultures in NYC in its entirety.

## **Who should take a look at the Hors Centre guidebook?**

Anyone in love with the French language and Francophone cultures will find something of interest in our guidebook: students of French will be able to find a place to practice speaking, taste food, and experience Francophone ways of living in their own neighborhoods, while Manhattanites might wish to venture beyond their center and discover French and Francophone venues a short taxi or subway ride away.

## **How did Hors Centre come about?**

Hors Centre is an initiative of the French Club at Queens College, City University of New York. In December 2015, the Queens College French Club's "Hors Centre/Outside the Center" proposal won first prize in the "France on Campus" Award competition. The France on Campus Award was developed by the Cultural Services of the French Embassy (<http://frenchculture.org>) in partnership with Kickstarter and OrgSync. The support we received from the French Cultural Services and especially the expert guidance of our Faculty Advisor, Dr. Karen Sullivan, allowed us to launch this project and produce this guidebook. You may learn more about the "France on Campus" award here: <http://highereducation.frenchculture.org/grants-and-fellowships/france-campus-award>

## **What is The French Club at Queens College, City University of New York?**

The French Club/The French/Francophone Club (FFC) at Queens College/City University of New York, is a student-led organization that brings students and faculty together to learn about and experience

Francophone cultures across the globe. The FFC at Queens College celebrates the Francophone world from the vantage point of Queens, NY (the most ethnically diverse county in the US.) The FFC hosts on-campus events such as film screenings, conversation hours, cooking events, meetings with alumni. The FFC also organizes field trips focusing on French and Francophone cultures in New York City. The FFC works hand-in-hand with student associations at Queens College as well as at other CUNY campuses such as LaGuardia Community College in order to increase awareness of French and Francophone cultures.

## **Who are the members of the FFC?**

The FFC counts approximately 100 student members, some of whom (but not all) are majoring or minoring in French. Many members are learning the French language, whereas others are native speakers of French (from France, Haiti, Francophone Africa, or Canada.) A number of club members major in business, political science, anthropology, computer science or other areas. Many club members participate in the CUNY/Université de Paris exchange program, the CUNY/Institut catholique de

Paris Summer program, or the English language Teaching Assistant Program in France (TAPIF).

*Editors' Note: One of the goals of this project is the promotion of emerging voices of French learners and new Francophone communities from "Outside the Center." In that spirit, the faculty editors of Hors Centre/Outside the Center edited with a light hand, intervening only when errors interfered with understanding. Note de la rédaction: Un des objectifs de ce projet est la promotion des voix d'apprenants de langue française —des nouveaux francophones, "Hors Centre." Nous avons donc limité notre travail de rédacteur à l'élimination des erreurs qui faisaient obstacle à la communication.*



Photo by Global Jet on Flickr

# Queens

# Exploring the Art of Precision (or) A Visit to Cannelle Patisserie

by Chu Paing

It was two winters ago when I was first introduced to a small charming French bakery called “Cannelle Pâtisserie” located at the corner of 5th St. and 47th Ave. in Long Island City. It is quite phenomenal to find an authentic French bakery with the feel of modern Paris in the heart of Queens. Cannelle L.I.C. is a little oasis -- not only for L.I.C. locals who can't say no to a freshly made croissant for breakfast, but also for those like me who yearn for a bite of “Espresso 31” (chocolate almond cake, espresso brûlée, chocolate crunchy pearl) and a sip of Café Latte after strolling alongside the East River on late evenings.

So I was very pleased to find out about the first branch of Cannelle in Jackson Heights. Living in Flushing, I could enjoy Cannelle's recreation of “Chai Latte” Indian tea and “Black Forest” cake (my favorites) without having to spend almost an hour commuting. Cannelle Jackson Heights is located inside the mall off 77th Street and 30th Ave and there are plenty of parking spots available right in front of the pâtisserie. The atmosphere at the Jackson Heights location is more crowded than at the L.I.C bakery and it gives me the thrill and chill of being in the most culturally diverse neighborhood in the world. The author of Jackson Heights: A Garden in the City describes the neighborhood as a “city within the city.” It is usually recognized as an “authentic South Asian neighborhood” in New York City. Cannelle adds to the acclaimed diversity in Jackson Heights. Being immigrants themselves, no wonder M. Jean- Claude Perennou and his partner Mr. Gnanasampanthan Sabaratnam (Samba) decided to let New Yorkers try a taste of French pastries in this neighborhood. Cannelle completes the colorful picture



of Jackson Heights as a diverse neighborhood. Graduating from culinary school in Paris, M. Perennou found his lifelong passion in pastry making rather than in cookery. To loosely quote M. Perennou: “Making pastries is more like engaging in a scientific project: it requires precise time, focus and you have to know exactly how much flour and how much egg should go into producing a perfect pastry at the end.” And perfect they are. I'd say that the pastries at Cannelle truly do represent the chef's art of precision.

continued...



The breakfast menu at Cannelle ranges from \$2.25 for a freshly baked “Chocolate Croissant” to a “Pain Viennois” for \$2.00 and \$2.75 for a small cup of warm hot chocolate topped with whipped cream. For individual pastries, you could get a creamy fluffy “Choux Chantilly” for \$3.50 and a “St. Honoré” cake filled with crème chiboust for \$4.25. If you are in the mood for a slightly more substantial meal, there is a wide array of sandwiches ranging from “Croque Monsieur” for \$4.50 to “Jambon Beurre” for \$4.75. In addition to offering a wide range of pastries, from the famous “Pecan Pie” to the “Gâteau Breton,” a traditional cake from the hometown of Chef Jean Claude, Cannelle also accepts special orders for cakes with varying serving sizes from 6-8 servings for \$20-\$22 to 60-65 servings for \$160. Find out more about special orders and gift certificates from Cannelle Pâtisserie. Your virtual visit to Cannelle at Jackson Heights is one click away!



Cannelle Pâtisserie  
5-11 47th Ave.,  
Long Island City, NY 11101  
N train to Broadway (LIC) or F train to  
21st St/Queensbridge/41st Ave, then  
Q69 bus to 21 St/31 Rd  
718- 937-8500  
[www.cannellepatisserie.com](http://www.cannellepatisserie.com)

# Perspectives gourmandes sur Cannelle, Jackson Heights

by Lillian Rodriguez

**T**out le monde apprécie la pâtisserie française. Lors de ma visite à Cannelle à Jackson Heights, j'ai commandé un cappuccino, un saint-honoré, un palmier et un millefeuille – les premiers à consommer sur place, les deux derniers pour partager avec ma mère à la maison. Le cappuccino était comme cela se doit mais pas assez sucré à mon goût. Quant au millefeuille, ma pâtisserie favorite, la pâte feuilletée était parfaitement croustillante et la crème pâtissière onctueuse à souhait. J'adore le millefeuille qui me rappelle mon enfance et toutes les fois où ma mère m'en achetait près de son travail. Le saint-honoré qui était très bon, mais la qualité n'égalait pas celle du millefeuille, était fourré de crème à la vanille, de

caramel, d'amandes coupées finement et le tout couronné de crème chantilly. L'extérieur était de pâte feuilletée comme le millefeuille mais moins croustillante.

Le palmier était doré et la consistance était un peu dure parce que c'est comme ça. La forme du palmier me ramène à Cuba où ma mère m'en achetait pendant mon enfance; le palmier avait de la cannelle. Exquis!

Les pâtisseries étaient très bonnes, mais les prix étaient élevés. Je reviendrai pour acheter des pâtisseries, mais je n'achèterai pas de cappuccino. Ca vaut la peine d'essayer d'autres pâtisseries chez Cannelle.



# Une Bonne Pâtisserie française en ville!

by Jazlyn Nathalie

**J**e pense avoir trouvé ma pâtisserie française préférée à New York! Un jeudi ensoleillé, pendant les vacances de printemps, j'ai eu envie de desserts français (et, bien entendu, je devais faire mon devoir de français aussi). D'abord, je suis allée à «La Boulangerie» parce que ce n'est pas trop loin de chez moi. Malheureusement, elle était fermée pour travaux donc je suis allée à «Cannelle Pâtisserie.»

Cannelle offre un large choix de pâtisseries. J'ai choisi les classiques de la pâtisserie française: des canelés, des gâteaux bretons, le Paris-Brest, et le saint-honoré.

Les canelés, parfumés à la vanille et au rhum, sont caramélisés à l'extérieur, mais l'intérieur est tendre et sucré. Les canelés de Cannelle se sont révélés meilleurs que ceux que j'avais eus ailleurs. Les gâteaux bretons sont dorés à l'extérieur avec un

léger goût de fromage et de beurre. Le Paris-Brest, en forme de "donut," est composé d'une pâte à choux fourrée d'une crème noisette avec une garniture d'amandes dessus. J'adore l'équilibre parfait entre le croustillant aérien de la pâte et le goût sucré de la noisette. La pâte n'est pas sèche et la crème est juste assez sucrée. Le Saint Honoré se compose d'un fond de pâte feuilletée recouvert de pâte à choux rempli de crème à la vanille et garni de petits choux glacés au caramel. Le goût salé de la pâte feuilletée fait équilibre à la crème. En bouche, la pâte fond dans la crème et, de plus, avec les morceaux des glacés au caramel, c'est un vrai délice. Mon frère, qui étudie le français au lycée, a goûté aux pâtisseries aussi, et il m'a dit que le Paris-Brest et le Saint-Honoré étaient particulièrement savoureux. J'y retournerai sans doute pour essayer les autres délices et j'irai également à «La Boulangerie. »





# La Boulangerie: Une Perle à Forest Hills

by Milkica Brecak

**A**côté de la rue animée qu'est Austin Street à Forest Hills, vous trouverez un petit bijou caché au coin de la rue 72 Street. C'est une petite pâtisserie artisanale.

Pendant que je m'asseyais à une table, j'ai pu jeter un coup d'oeil sur la salle. Tout le mobilier est fait d'un bois très clair – ce qui prête un aspect ancien à la boutique. Au centre de la salle se trouve une grande table en bois, autour de laquelle tous les clients s'asseyent comme dans une grande famille. J'ai aimé cela. Le banc où j'étais assise était paré d'un coussin noir et blanc, et décoré de dessins de poules, de cochons, de vaches dans une ferme et des mots "volailles, oeufs, gibier." Les murs sont beige clair avec une teinte jaune et l'énorme devanture laisse entrer le soleil. La lumière discrète des lampes suspendues complète l'éclairage intérieur. A travers une vitrine on peut observer les pâtisseries qui travaillent avec diligence sur de différents genres de pain, de pâtisseries, et de confiseries que propose la boulangerie. Tout cela crée une impression familiale.

Enfin, je me lance. Mon pudding de pain est arrivé accompagné d'une sauce au caramel et j'ai été agréablement surprise lors de ma première bouchée. Il était si doux et savoureux! Le pudding de pain avait un soupçon de sel qui se mêlait aux raisins secs. La sauce au caramel ajoutait à cette saveur faite à la fois de sucré

et de salé. Mon seul regret était que le pudding n'avait pas été rechauffé avant d'être servi.

Les gâteaux étaient placés sur de petites assiettes blanches. Alors, j'ai essayé la tarte aux poires acidulée. Elle était exquisite! Des deux pâtisseries, celle-ci était la meilleure. Elle était légèrement croustillante et feuilletée, mais les poires étaient très fraîches et légèrement sucrées. Enfin, j'ai essayé mon cappuccino. Cela m'a étonnée de boire un café qui ressemblait à celui que je prenais pendant mes études en Italie – bien fort – avec une saveur robuste. Il était sans doute le meilleur café que j'aie bu à New York.

La Boulangerie mérite son nom de pâtisserie traditionnelle. Lorsque j'ai posé des questions sur les ingrédients aux chefs pâtisseries, ils étaient bien informés et m'ont donné des réponses détaillées. J'ai été contente d'apprendre que tous les ingrédients étaient bio et faits maison dans la mesure du possible. Quant au café, ils n'ont pas révélé trop de détails, à part le fait qu'ils le commandaient d'un fournisseur privé. Mon expérience à La Boulangerie était super – à part un inconvénient – trop de monde. Un panneau indique que l'on ne peut occuper les places assises au-delà de quinze minutes -- ce qui ne laisse pas assez de temps pour se reposer et apprécier son choix de plat ou de dessert. Je pense que la prochaine fois je prendrai le temps de savourer mon repas.

# La Boulangerie

by Victor Hillergren

A few weeks ago I ate lunch with my mother at a small shop called “La Boulangerie” in Forest Hills, Queens. My mom was a city person in her youth but now resides in Suffolk County, Long Island, so I played tour guide during this adventure. As we were walking down Austin Street in Forest Hills and began to turn the corner onto 72nd Road the scent of fresh bread hit us. It was around noon so the lunch crowd was beginning to pour in. The building was under some minor construction but the American and French flags placed parallel to the main entrance stood out right away.

Before we headed in for lunch, we noticed to the right was the “Artisan Bakery” that gave a nice view of the workers rolling dough and preparing the bread we were about to indulge in. We walked in and our scent senses were in a sort of utopia with the combination of fresh French bread and espressos being made and coffee beans being roasted. The setup of the dining room inside was very casual. Business people hung out and did work on their laptops completely ignoring the time

limit sign posted. During lunch on a busy Friday, it was a wait before we were able to sit down, but once we did we hit jackpot with seats facing the Artisan Bakery and had front row entertainment viewing the dough rolling workers in their Toques (French style chef hats) hard at work and covered in flour.

Once the food came out the conversation turned into talking only about how good it was. We ordered warm French bread paired with a butternut squash soup with sunflower seeds sprinkled on top: we couldn't go wrong. This wasn't enough for my appetite and I added a duck sandwich with tomato and mozzarella on perfectly toasted bread. For dessert: a chocolate croissant along with a cappuccino was the right way to cap off a tasty lunch.

What is the French origin of La Boulangerie in Forest Hills? The day I visited with my mother, the owner was not in. I hope to learn more on the next visit.

La Boulangerie  
109-01 72nd Rd,  
Forest Hills, NY 11375  
E or F train to Forest Hills/71st St.  
347-644-5606  
<https://www.facebook.com/LaBoulangerie.fh/>

# What Could be More Ideal than Ordering Books from Ideal Foreign Books?

by Chu Paing

On a rainy evening, after a roughly 30-minute Q44 bus ride from Queens College to Jamaica Center, then one train ride to Jamaica Van Wyck station, I got to Ideal Foreign Books. I'd heard about it from classmates and professors here and there, but it was my first time visiting Ideal Foreign Books to check out a few French language books. Fronting the wide Hillside Ave, Ideal Foreign Books was hard to miss. I tried to open what seemed to be the front door when a gentleman asked me if I needed any help. That gentleman, I soon found out, was Eddie Durosier who had worked at Ideal Foreign Books for nearly three decades. With Eddie's help, I was able to enter from a side door. The bookstore has a warehouse feel with bookshelves filled with books of French, Spanish, German and Italian. These books were imported directly from foreign publishing houses such as the French Editions Didier or Editions Nathan. Paulie Berladone, the manager, got me oriented in the "warehouse" so I could find my way to the French books I was interested in. The French corner has books from France as well as from Quebec.

Paulie and Mr. Alain Fetaya, the owner of the bookstore, emphasized that the business is solely wholesale. They are interested in attracting language educators from various colleges and institutions across the U.S. But students are welcome too: if you are a student and in New York City, you can walk in and purchase the books that are required for your French or German or Spanish or Italian language classes.

Ideal Foreign Books also offers discounts for students and instructors with valid student ID.



After two hours browsing the warehouse, I left there with "C'est Pas Complique L'amour! with the CD" (\$26.95) and "La Grammaire Française" (\$17.90). Ideal Foreign Books will celebrate its 40th anniversary in 2017. The business was established by Mr. André Fetaya in 1977. In 1982 it moved to the current location on Hillside Ave. Mr. Alain Fetaya, the son, has been involved in the business since he was 13 years old. He now successfully maintains his father's legacy and the family's tradition of promoting multiculturalism and multilingualism within the household and through the family business: "Ideal Foreign Books." Just as its motto, "For efficient, and personal care, the choice is yours," the people of Ideal Foreign Books are well-prepared and willing to tailor their service around your needs.

Even if you can't commute to Jamaica, Queens and already know which book(s) you want, just call the office number or send an e-mail and they are willing to assist you with your wholesale book order. You will not regret having found out about this bookstore!

Ideal Foreign Books, Inc.  
132-10 Hillside Ave.  
Richmond Hill, NY  
E train to Jamaica-Van Wyck  
718- 297-7677

idealforeignbooks@worldnet.att.net

<https://www.facebook.com/pages/Ideal-Foreign-Books-Inc/140721029299967>

# La Baraka Restaurant

by Frances Claer Raybaud

J'ai visité le restaurant La Baraka un lundi pendant l'après-midi. La Baraka est loin de Queens College, à Little Neck, mais je ne regrette pas le trajet. C'est un restaurant énorme, élégant, mais accueillant aussi. Les propriétaires sont très contents de parler avec leurs clients. La cuisine est nord-africaine et française, ce qui reflète l'histoire parfois mouvementée que la France partage avec les pays africains. Mais au restaurant Baraka, on peut oublier tout cela et apprécier l'atmosphère conviviale.

Au début, j'étais timide. Je ne savais pas comment parler aux propriétaires qui me semblaient trop occupés de toute façon. Aussi, toute seule j'avais peur d'avoir l'air pathétique. J'ai lu le menu avec intérêt; il y avait la soupe à l'oignon, les escargots (oui, les français ont leurs fringales étranges), la sole almandine, le canard à l'orange... Le canard à l'orange ? Un peu trop recherché pour moi et, n'aimant pas le poisson, la sole ne m'intéressait pas. La soupe à l'oignon est trop stéréotypée, et de toute façon j'avais le choix de tant d'autres plats.

J'ai commandé une quiche lorraine en entrée. Pendant que je l'attendais, j'ai étudié le décor. À la table à côté de moi, des gens venaient de commander des moules provençales. Jalouse qu'ils soient en compagnie alors que j'étais seule et que j'avais oublié un livre, je les ai regardés pendant quelque temps. Oui, je les espionnais. J'ai entendu que c'était leur anniversaire. Ah, je pensais, c'est un restaurant pour ça aussi. Et là, moi, toute seule!

Mais comme ma prof allait me dire après, j'étais en mission, je faisais de la recherche! La table était mise quand je suis arrivée. Elle était magnifique, mais pas trop luxueuse. À mon avis, le restaurant était joli mais il y avait trop de rose. Les fleurs sur les tables? Roses! Les serviettes? Roses! Je me suis demandé si ce n'était le jour de la Saint-Valentin, mais non, c'était bien le 25 avril...bizarre. J'ai dit au serveur : «Pourquoi tout ce rose?» et il a ri un peu. «Vous n'aimez pas la couleur?» Non, monsieur. J'aime le rose, mais c'est trop!

Quand mon repas est arrivé, j'avais très faim. La quiche me semblait belle, mais je me suis pas donné le temps de la prendre en photo. J'ai mangé très vite. La quiche? Savoureuse! Le fromage était parfait, et les oignons parfaitement caramélisés. J'ai consulté le menu une deuxième fois pour commander le couscous, mais le serveur m'a dit que le couscous était seulement pour le dîner. J'étais déçue, mais c'est la vie. Je lui ai promis que je retournerais.

Il n'y avait pas trop de monde, donc j'ai décidé que c'était peut-être un bon moment pour parler un peu avec le serveur. Parce que je ne connais pas bien la cuisine nord-africaine (je suis malgache, et le Madagascar se trouve au sud de l'Afrique), j'avais beaucoup de questions pour lui. Quels types d'épices? Qu'est-ce qui distingue la cuisine de la Baraka des autres? Il me signale au début que la fusion africano-française n'est pas nouvelle; après tout, les deux

## continued...

cultures nord-africaine et française partagent une histoire vieille de plusieurs siècles. Mais l'Afrique du nord n'est pas qu'un pays. C'est une région diverse qui comprend la culture algérienne, la culture marocaine, et la culture libyenne. L'Egypte joue un rôle aussi, mais selon mon serveur il n'y a pas beaucoup d'influences égyptiennes dans ce restaurant.

Etant donné cette diversité, le chef a beaucoup de possibilités! Le chef connaissait bien les différents plats. Les traditions associées avec les plats étaient variées. --Et j'ai fait une découverte importante. Il faut qu'on fasse cuire le couscous à la vapeur et non pas le faire bouillir. Si on fait bouillir le couscous, la consistance n'est plus celle d'un plat nord-africain. Quand j'ai entendu ça, j'ai ri pendant une minute. «Parfois,» j'ai chuchoté, «je mets mon couscous dans le micro-onde.» Il a ri avec moi.

La Baraka existe depuis les années soixante-dix, toujours avec les mêmes propriétaires. Pendant ma visite, j'ai profité de l'occasion pour parler français avec mon serveur. Malheureusement, les propriétaires étaient trop occupés pour me parler. Mon serveur m'a dit qu'ils sont sympas, mais j'étais arrivée pendant leur pause déjeuner et ils avaient

beaucoup de travail. Pour mon dessert, j'ai choisi une tarte aux fruits. Mon serveur m'a dit que d'habitude il n'y avait pas de dessert au déjeuner (l'horreur!), mais il allait faire une exception pour moi. La plupart des clients que j'ai vus parlaient beaucoup français! J'étais surprise, parce que Little Neck n'est pas ce qui me vient à l'esprit quand je pense à des communautés francophones de New York. Le couple que j'espionnais allait bientôt finir leur dessert -- une mousse au chocolat. Ils me regardaient comme si j'étais folle, peut-être parce que c'était la troisième ou quatrième fois qu'ils m'ont aperçue en train de les dévisager. La mousse avait l'air formidable.

La tarte aux fruits? Magnifique aussi, bien que j'aie trouvé la pâte trop dure. Malgré ça, j'ai adoré la tarte. Le service était rapide et accueillant. J'ai bu du thé aussi, le thé rooibos. J'adore ce type de thé, et le serveur m'a dit qu'il était fait là, sur place! Magnifique pour les propriétaires et pour les clients!

Enfin, je suis partie avec un sourire. Après tout, c'était un repas merveilleux.

La Baraka  
25509 Northern Blvd,  
Little Neck, NY  
LIRR to Port Washington, then walk to  
Northern Blvd.  
718-428-1461  
<http://labarakarest.com/>

# Au Restaurant La Baguette Shop

by Jean-Joseph Lebrun

**J**e suis allé à La Baguette Shop, une pâtisserie haïtienne située dans le quartier de Jamaica à Queens, NY. Cette boîte qui a ouvert ses portes en 1991 est connue pour les pâtés haïtiens (on dirait “tourtes” en France.) Quand je suis entré dans le restaurant, j’ai vu qu’il n’y avait personne. J’étais un peu surpris, mais étant donné que c’était l’après-midi, je me suis dit que les clients étaient au travail. Un homme m’a demandé en anglais ce que je voulais commander. L’utilisation de l’anglais m’a également surpris car le menu était rédigé en français. Je lui ai répondu en anglais aussi, mais il a pu identifier mon accent et il a commencé à me parler en créole.

Nous avons donc continué à communiquer en créole. Le créole est avec le français l’une des deux langues officielles du pays et celle que les Haïtiens parlent dès le berceau. Le français s’apprend à l’école et tient plutôt lieu de langue administrative alors que le créole est la langue parlée d’habitude.

Il y avait beaucoup de choix sur le menu. Donc je ne savais quoi commander. Je lui ai demandé le prix des pâtés et il m’a répondu que chaque pâté coûtait \$1.25, mais si j’en achetais une douzaine, je paierais \$12.00. J’ai décidé d’en

acheter douze. Il y avait plusieurs options; le poulet, le boeuf, la morue, et le hareng saur.

J’ai décidé de prendre trois de chaque type. Je les ai tous appréciés, mais j’avais des préférences. Le hareng saur était mon préféré. Le hareng saur est très connu en Haïti. Il s’agit du hareng desséché préparé avec des épices. Mon deuxième choix était le poulet. Celui-ci n’était pas aussi épicé que le hareng saur, mais il était très bon. Finalement mon dernier choix était la morue. La morue, comme le hareng saur, devrait être bien épicé, mais ce n’était pas le cas. C’est la raison pour laquelle c’était mon plat le moins préféré.

Comme dessert, j’ai acheté un sachet de bonbon-amidon (biscuits à l’amidon) pour un dollar. Ils sont très bons et très appréciés en Haïti. Enfin, j’ai acheté du jus d’acassin, une boisson à base de maïs, qu’on apprécie également en Haïti.

En somme ma visite au restaurant “La Baguette” était agréable. Le restaurant était facile à trouver et bien situé. Je recommanderais ce restaurant aux gens qui voudraient essayer les friandises haïtiennes. Maintenant que je connais ce restaurant, je vais y retourner parce que, étant haïtien, j’estime que c’est la meilleure pâtisserie haïtienne que je connaisse à New York.

La Baguette Shop  
109-09 Jamaica Ave.,  
Jamaica, NY  
F train to Jamaica/179th St., then Q76 bus  
to 191 St  
718-468-2525  
<http://www.labaguetteshop.com>

# Crêpe Day at the Queens College French Club

by Paul Fadoul

For the last few years, I have looked forward to attending the “Crêpe Party,” an event that the Queens College French Club holds every Fall and Spring semester. Crêpes, the famed flat pancake with a distinctive French je ne sais quoi, are humble fare in France’s vast culinary repertoire but it is a dish that is consumed all over the country. Crêpes even have their own holiday in France where every February 2 is known as “Crêpe day” or La Chandeleur (Candlemas). As can be expected, an age-old custom accompanies crêpe making on “Crêpe day.” Traditionally, the French hold two gold coins in the left hand as they flip their first crêpe with the right hand[1] and, according to traditional belief, a crêpe perfectly flipped under such conditions ensures prosperity for the rest of the year.

The Queens College French Club has demonstrated much creativity in adopting and adapting the Crêpe day tradition from France. Unfortunately, the unavailability of gold coins in America prevents their use as our students gather around to learn from Mame Faye[2], our student from Marseille on the French Riviera, the art of mixing and expertly flipping authentic French crêpes and then filling them with a wide variety of condiments. The Club benefits from the initiative of Dr. Karen Sullivan, Associate Professor of French, who secures for the event a suite of formal parlor, dining room and kitchen located in Remsen Hall. On Queens College Crêpe days, the well-equipped and furnished rooms allow participating students and faculty to enjoy their crêpes and cider, the drink that accompanies crêpes in France, in an elegant setting, around a well arranged table that further links the Queens College crêpe tradition to the Gallic one.



In addition, it has become a custom for the Club to invite alumni who participated in its activities to join the event. On QC Crêpe Day in Fall 2015, Charmaine Browne (Class of 2014) entertained us with her adventures and experiences as an American teacher of English at a French lycée (high school) during her time as a CUNY/Paris exchange student. Charmaine, who majored in Food, Nutrition and Exercise Sciences, mentioned that her minor in French led her to teach English in the suburbs of Paris as part of the Teaching Assistants Program in France (TAPIF). Learning French at Queens and teaching in France are two wonderful experiences that helped Charmaine secure the position that she currently holds at a New York elementary school. And at the crêpe party in Spring 2016, we all enjoyed

continued...

listening to Damian Aspiros (Class of 2015), also a former member of the Club. Damian, a double major in Economics and French, told us about his professional activities at the Mexican Consulate in New York. Damian, who also speaks English and Spanish, enjoys his position and believes that his French Club activities and his major in French gave him a

definite lead over other candidates for the job. The French Club at Queens College is a model of initiative, diversity and collaboration that provides its members the opportunities to practice and demonstrate the various skills that they will use throughout their careers.



[1] In line with our American democratic tradition and the rights guaranteed by the U.S. Constitution, I have contacted both the French Foreign and Cultural Ministries to protest on behalf of left handed French people everywhere and demand that the 'Crêpe day' tradition be amended and French lefties be allowed to hold their two gold coins in their right hand as they flip their crêpe with their left hand. Unfortunately, no answer on this urgent matter has been forthcoming from either ministry at the time of publication. I find it puzzling that it has not occurred to the French who love political demonstrations to organize one that would en-

sure that left handed French people everywhere enjoy the same access to prosperity that flipping a crêpe with the right hand affords to right handed French people. [2] Club members assure me that, although he is French, Mame Faye does not discriminate against left handed students especially when it comes to flipping the French crêpe. I witnessed for myself and heard it from reliable sources who wish to remain anonymous that Mame Faye even encourages participating students to consider Crêpe day at Queens College an opportunity to come out as members of the left handed community.

Queens College  
65-30 Kissena Blvd,  
Queens, NY 11367  
7 to Flushing-Main Street, then Q44,  
Q34, Q25  
QCFrenchClub@gmail.com  
www.facebook.com/  
queenscollegefrenchclub



# Breaking Borders and Bias at LaGuardia Community College/CUNY

by Chu Paing

**2016** marked the second year of the North African (Berber/ Amazigh) Film Festival at LaGuardia Performing Arts Center (LPAC) at LaGuardia Community College in Long Island City, Queens. Dr. Habiba Boumlik, Professor of French and Arabic at LaGuardia Community College, began the film festival in 2015 in order to raise awareness of Berber cultures through films. The festival is part of LPAC's "Beyond Sacred: Unthinking Muslim Identity," a year-long multidisciplinary project of over 50 performances and community discussions to promote awareness and to cultivate a more nuanced understanding of Muslim culture and identity in post 9/11 New York City.

This year, the two-day film festival explored the theme of "Breaking the Borders and Bias" and featured films ranging from shorts to documentaries that capture North African cultures and identities. The selected films featured Berbers/Imazighen from Morocco, Algeria, Tunisia, Mali, Niger and Egypt.

At 6 pm on June 2nd, the festival started off its opening ceremony with a rap concert via Skype from Tunisia followed by a discussion on "Activism, Minority Rights and Human Rights" by international experts on human rights Jean-Philippe Morange, Mustapha Akhoullou, and Hassen Bettaieb. Then, the selected shorts and documentaries were presented along with Q&A sessions after each film. The festival resumed at 11 am on June 3rd with a short "Faces of Egypt: Siwa, Abdel Rahman Gabr" that portrays Siwa's Architecture and male dwellers through the eyes of a young photographer. The festival ended at 5 pm on June 3rd. The Q&A sessions were led by scholars whose academic interests focus on North African cultures and their existence in a global world. The festival's curators, Dr. Habiba Boumlik and Dr. Lucy McNair, Associate Professor and the translator of Mouloud Feraoun's novel, *The Poor Man's Son* (translated from the French, 2005) were also a part of those sessions. Closely situated near the 7 train's 33 St Rawson Station. LPAC is easily accessible to all New Yorkers. The festival is free and open to anyone who is interested in North African cultures, identities and their diversity. Learn more about LPAC's "Beyond Sacred" project and next year's Berber Film Festival at <http://www.lpac.nyc/beyond-sacred-unthinking-muslim-identity>.

LaGuardia Performing Arts Center  
31-10 Thomson Ave, E241,  
Long Island City, NY  
(718) 482-5151  
[www.lpac.nyc/berber-film-festival-2016](http://www.lpac.nyc/berber-film-festival-2016)  
7 train to 33 St., E, M, R train to Queens Plaza



# Brooklyn

Photo by josh madison on Flickr

# Pâtes et traditions

by Blanche Zahran

“**E**n français ou en anglais?” the French waiter, Mo, asked. (Upon entering Pâtes et Traditions, I had started a conversation with him in French, by asking: “Vous êtes français?”—how could I resist?) “En français!” we replied. I was happy that he understood that we wanted to practice our French, and grateful for the patience which was bestowed upon us when we made little mistakes or took too long to get out what we wanted to say. He took our order and told us that our food would be out soon.

I contemplated the setting: the space was very small, yet not too cramped. There were three rows of tables—either single tables with two chairs or tables in groups of two, and one table in front of each of the two windows. The customers were of different ethnicities and ages: at one table, there was a group of young adults having a lively conversation in Chinese, at another, there sat a group of young Americans; in front of us, sat a couple with their adorable two-year-old son, and a group of 30-40 year-olds waiting for their friend. The decor caught my eye: The light green walls were covered in postcards and trinkets from Nice. The whole restaurant gave off a nice ambiance. With this decor and the muffled French in the background, I really felt like I was in France. A blond waiter brought us our drinks. “Sucre?” he asked.

“Oui,” I replied. When he placed the tiny jar on the table, I was surprised: I was expecting for there to be tiny cubes of

sugar inside, just like in France; however, there were only paper envelopes of American sugar on the inside. We were not in France after all!

We were excited when Mo came back with three big savory crêpes. “Enjoy your meal!” said our friendly waitress. “Merci!” I answered. “Ah, bon appétit!” she said, after realizing that I spoke French. I found it funny that she did not say “bon appétit” until I said thank you in French. After all, this is an expression that most—if not all—Americans know. The crêpes looked and tasted delicious. At one point, the lights were dimmed to make the restaurant feel more intimate. From time to time, Mo would stop by to make sure everything was okay. When this happened, I made sure to strike up little conversations. “Vous venez d’où?” I asked. “De Marseille. Mais ça fait 6 ans que je suis pas rentré.” I gasped at his response: “Six ans?! Je pourrais pas faire ça!” I replied. Other topics came up as well. It was very interesting to me that Mo spoke with me in the “tu” (informal) form in French.

This revealed how laid-back the restaurant was and also revealed a certain proximity between him and his customers—or perhaps it was because I am younger than him? Later on, I remembered that I had my Pass Navigo in my purse, so I decided to show it to him. “Regardez,” I said holding up the French equivalent of a Metro Card. “Waow, fais voir. Ça fait longtemps!! Hé, regarde,” he called over the blond waiter and they both talked about the card.

continued...

When we finished our crêpes, I was reluctant to leave. I had had a little taste of France—not only literally, but figuratively as well. People who come back from a semester/year abroad in Paris find themselves missing things that are typically French. For example, Michelle, our friend and colleague from Queens College who visited the restaurant a few times, points out that they have an impressive French wine selection which they bring from different regions of France. Going to restaurants like this one helps to ease the nostalgia that some may feel upon returning. It's like having a discovering a hidden Francophone village in New York City!



# Pâtes et traditions

by Jewell Jaccobs

Aud'hui j'ai fait une visite à Pâtes et Traditions, un petit restaurant français situé à Williamsburg, un quartier chic de Brooklyn. J'ai trouvé le restaurant petit, mais le personnel entièrement français était très accueillant et l'ambiance chaleureuse. Aux murs, on voit des photos de villes de diverses régions de la France, telles Nice, Marseille, etc. A l'extérieur se trouvent des bancs et un espace fumeur. Au début on m'a proposé une table dehors mais malgré le beau temps, j'ai préféré rester à l'intérieur. Aussitôt assis, un serveur nous a pris en charge. La table, immaculée, avec un menu dessus, était déjà mise lorsqu'on y est arrivée. Le menu est divisé en plusieurs parties: viande, poulet, pâtes, poissons et fruits de mer.

J'ai choisi comme entrée un assortiment de tranches de pain de mie à l'ail, une sauce de tomates et de poivrons et du socca (fait à base de farine de pois chiches avec des olives) -- très appétissant! Les clients avaient l'air de s'amuser, certains étaient français, d'autres américains ou même italiens. La musique était plutôt américaine. La serveuse nous a dit que d'habitude ils mettent de la musique française. Elle était très gentille et prête à répondre à toutes mes questions. Pâtes et Traditions est un restaurant dont le menu comprend surtout des plats typiques du Sud de la France. Comme plat principal, j'ai commandé "l'océane": une crêpe au fromage et aux épinards avec des tranches de saumon fumé, le tout accompagné d'une salade. Comme boisson, j'ai commandé une limonade gazeuse, ce qui me paraissait typiquement français. Tout était raffiné -- préparé et présenté avec délicatesse. Les serveurs étaient très touchés de mes compliments et

attentifs aux clients. Dans l'ensemble tout était bien, et les repas étaient à bon prix. Par contre, ils n'offrent qu'un seul mode de paiement. On ne peut payer qu'en liquide, et si on n'en a pas, un distributeur automatique situé sur place est à la disposition des clients pour retirer de l'argent.

Notre serveuse Soraya est l'épouse du propriétaire. Elle m'a dit que l'établissement existe depuis sept ans. Elle m'a aussi dit que son mari et elle ont décidé de lancer ce projet ensemble. Son époux habite à Brooklyn depuis longtemps et connaît très bien les environs. Soraya aime ce quartier calme, élégant avec beaucoup de jeunes. Pour elle, la langue française est très importante parce qu'elle représente ses origines. C'est aussi important pour les clients parce que ça rend le restaurant authentique. Les aspects français de l'établissement sont les plats et son décor typiques de divers coins de France. Ce qui est encore plus intéressant, c'est qu'il n'y existe aucun compromis pour plaire aux goûts et aux habitudes américains bien que certains Américains le désirent. Par exemple, Soraya m'a dit qu'il arrive que certaines personnes demandent à ce qu'on leur mette du ketchup sur leurs crêpes. Elle trouve ça bizarre. Elle aimerait que les gens sachent que leur restaurant sert des repas faits avec amour et des ingrédients frais et cela est bon pour la santé.

Enfin, j'ai passé un moment très agréable à Pâtes et Traditions. Tout était magnifique et j'ai l'intention d'y retourner.

Pâtes et traditions  
52 Havemeyer St,  
Brooklyn, NY 11211  
G train to Metropolitan Ave. or L train to Lorimer St.  
(718) 302-1878  
Patesetraditions.com

# “Food Ambassador”

Pierre Thiam brings Senegal’s Cuisine to New York

by Michelle Hernandez and Paul Fadoul

**O**n May 11, the Queens College French Club welcomed Chef Pierre Thiam who was born and grew up in Senegal, and is now an internationally-renowned restaurateur specializing in Senegalese and West African cuisine in New York City. Chef Thiam’s presentation focused on the culture and lifestyle of his country of origin, which determined his approach to cooking and helped shape the menus that he proposes to his New York clientele. The venue for Chef Thiam’s visit was the lounge in the QC Student Union that descriptive-minded students have named the “fish bowl.”

Companionship and “Teranga” (welcome) are constant features of Senegalese eating habits. Chef Thiam includes a Senegalese dinner scene in a short documentary he shared. Adults and children gather around a large dish to share the national dish (tieboujen, a fish stew with vegetables over rice. They take small morcels of this dish with their right hand only and do not use utensils. After the documentary, the chef explained that the Senegalese table manners teach patience and consideration to youngsters. Each person can only eat from his own section of the dish and must not touch the food that is in someone else’s part of the common dish.

Chef Thiam showed a short autobiographical documentary that illustrated certain cultural aspects of Senegalese life that contribute to his culinary approach. To me, a crucial moment in the documentary occurs when people from all walks of life, dressed in Western or African fashion, sit side by side



on long, rudimentary wooden benches that line the walls of a minuscule, sparsely furnished restaurant in downtown Dakar to enjoy simple but quality fare. Later, during his talk, Chef Thiam returned to that segment as an example of a restaurant where you may find yourself sitting between a wealthy banker and a mason because, in Senegal, cooking and eating are occasions for togetherness, sharing, and discussions. At that humble restaurant, people gather for breakfast, coffee or tea, and fresh-baked baguette sandwiches filled with succulent local recipes and served wrapped in a newspaper. The local bistro’s atmosphere is convivial in spite of its spartan furnishings.

Chef Thiam also explained that French, Maghreb and West African culinary traditions come together to create a very authentic Senegalese cuisine. The country’s openness to other traditions makes it welcome recipes and cooking techniques from France and Lebanon but also spices from North Africa and Asia, rice from the Far East and an abundance of fresh vegetables and condiments from West Africa to complete the classic Senegalese menu that Chef Thiam’s clients now enjoy in New York.

Chef Pierre Thiam, the author of two cookbooks, *Senegal and Yolele!*, now directs a catering business based in Brooklyn, New York. You can also visit his website <http://www.pierrethiam.com> to learn more about his exquisite cuisine, Senegal and the chef himself!

Chef Pierre Thiam Catering  
88 Lexington Ave  
Brooklyn, NY 11238  
G to Classon Ave  
(646) 335-2468  
<http://pierrethiamcatering.com/>  
<https://www.facebook.com/pierrethiam/>

# Barbès

by Maria Katija Grbic

**Y**ou are walking on the sidewalk when you spot it. It really is a hole in the wall, but it's one that you can't miss. You see some people smoking cigarettes outside and can hear the music and chatter roaring inside. They seem eager to return inside, but only after they finish their outdoor conversations. You wait for the light to turn green and cross the street. You're feeling something. Is it nervousness? Excitement? Definitely excitement. You venture in.

Barbès is a small, but lively place, filled with twenty-somethings through sixty-somethings, most of whom are New Yorkers. English words reach your ears but French ones soon follow. How can so many people fit in such a tiny venue, you wonder. The atmosphere is relaxed and friendly; you realize you're speaking in French and English with the regulars who feel like old friends you haven't seen in years.

When someone mentions the band, you suddenly remember that you came here for the music. You decide to go see the band, gently pushing your way through the bar until you reach the entryway that leads into the performance space, feeling the music in your chest the closer you get. The band is playing some sort of jazz, but you can't quite put your finger on it. Whatever it is, it sounds divine. You bob your head in tune with the other patrons until the song finishes. The performers do a brief introduction of their next song and everyone starts dancing as soon as they hear the beat. The intensity of the song mirrors the intensity of the dancing; everyone and everything is in tune.

You accidentally knock over someone's glass as you get up off the side seating to go dance. You quickly apologize but the man smiles and cracks a joke instead. You laugh and introduce yourself; you're feeling more relaxed than you were a few hours ago despite not drinking any alcohol.

As the evening continues, the back room where the band performs becomes more cramped and hotter. You didn't even notice all these new people who came in over the course of the hour; you didn't notice an hour had passed. You were too busy sweating and dancing with everyone around you while the live music played. The waitress comes around, bringing drinks to those who requested them. You call her over and just ask for some water to cool yourself down. It's winter, but all the energy here makes it seem like a summer night. When you have the glass in your hands, you chug the ice-cold water and it feels like the refreshing but striking atmosphere you have found yourself in.

As two am approaches, you decide to call it a night; you promised your aunt that you'd have lunch with her and don't want to disappoint. As you walk to catch the train, you catch yourself planning your next night out. There is so much more left to explore of Francophone New York. Where will you go next?

The bar and small-scale music venue, Barbès, features both Francophone and non-Francophone performers across various musical genres as well as film screenings.

**Barbès**  
376 9th St,  
Brooklyn, NY 11215  
F, G to 7 Avenue  
(347) 422-0248  
[www.barbesbrooklyn.com](http://www.barbesbrooklyn.com)



# The Bronx



# Fanta African Hair Braiding

by Jewell Jaccobs

**F**anta's African Hair Braiding is located at 149st and Grand Concourse. It is easily reached on the 2, 4 or 5 trains and local buses. The area is surrounded by fast food restaurants, clothing stores, and different variety stores. Beside Fanta's hair salon, just down the block there is a Francophone convenience store which carries such products as African scented oil, shea butter, or African dresses. Fanta African Hair Braiding is an easy 5-minute walk from the train station. Look for the sign outside the salon.

On April 28 I arrived at 10am because I wanted to get an early start. I have had my hair braided before and I knew it takes a long time. The salon was empty, walls painted in pale orange and decorated with photos of different hairstyles such as Senegalese braiding, Mali twist, crochet braids and weaves. Before my visit, I researched the history of hair braiding and its origins in Africa. In some regions it is a means of communication. It could indicate a person's age, social position, religion, or familial circumstances (such as mourning or an engagement.)The hairdresser learned about braiding from her mother when still a young girl. She loved the art of braiding so much that she continued doing it over the years. When she moved to the United States she opened her own salon.



One of her favorite hairstyles is the Senegalese twist because it doesn't require a lot of time. On the other hand, the long box braids which I chose, took 4 hours to finish. My hair extension was part of Fanta's services, so there was no need to purchase it beforehand. Most of Fanta's clientèle are Africans and African-Americans. But all are welcome!

# De la tresse traditionnelle à la coiffure moderne

by Biliamine Domingo

La tresse en Afrique est une activité que la petite fille dans une famille modeste apprend en imitant la mère ou les femmes de la maison. Elle s'exerce dans un premier temps sur sa poupée. Avec le temps, lorsqu'elle développe dans ses pratiques les réflexes nécessaires, elle commence par essayer avec ses amies ou ses soeurs, des tresses les plus simples aux plus complexes. A l'âge adulte, avec la maîtrise et la perfection acquise dans ses pratiques, si elle n'a pas eu la chance de faire des études scolaires, elle peut en faire un métier qu'elle va exercer et qui lui permet de vivre. Telle est l'histoire de Fanta, une coiffeuse que nous avons rencontrée dans le Bronx.

Fanta est arrivée à New York il y a une vingtaine d'années. Coiffeuse professionnelle, elle a ouvert son premier salon à Brooklyn où elle a exercé ce métier qu'elle aime. Elle aurait appris à tresser très jeune avec sa mère en Côte d'Ivoire, son pays natal. Elle s'est spécialisée par la suite et en a fait son métier.

Après avoir fermé son premier salon à la suite d'une longue période de maladie, Fanta a ouvert un second salon dans le Bronx où elle habite. Selon elle, les affaires ne sont plus

comme avant mais elle ne se plaint pas pour autant. Elle m'a confié qu'elle venait de s'y installer il y a deux mois. Elle pratique différents types de coiffures: micro braids, kinky twist, Senegalese twist, corn rows, goddess, extension weaves, etc.

La clientèle de Fanta est africaine et afro-américaine. Les prix varient selon les modèles de coiffure. Pour attirer la clientèle, elle fait une remise de \$20 pour les modèles de plus de \$100.

Au cours de notre entretien, Fanta m'a appris que la tresse est une pratique culturelle qui varie d'un groupe ethnique à l'autre. Elle est généralement pratiquée par les femmes mais certains hommes l'apprennent aussi et l'exercent comme métier.

Les modèles de coiffures dépendent de la nature des cheveux de la cliente. Les femmes noires, par exemple, ont des cheveux crépus qu'elles peuvent défriser à l'aide de produits chimiques pour avoir des cheveux lisses. D'une manière générale en dehors des modèles simples où les cheveux sont nattés, la plupart des tresses nécessitent un ajout de mèches.

Fanta African Hair Braiding  
306-308 E149 St.,  
Bronx, NY  
2, 4 or 5 to 149th St. and Grand  
Concourse or 2 or 5 to 149th St.  
and 3rd Avenue  
(347) 208-0477  
[www.fantahairbraiding.net](http://www.fantahairbraiding.net)

# Burkina Business Center

by Biliamine Domingo

**B**urkina Business Center est un magasin situé dans le Bronx dans la 149<sup>ème</sup> rue. Il ne se situe pas très loin de là où j'habite mais j'avoue que je n'ai pas eu l'occasion de m'y rendre alors que je passais par là de temps à autre. Jour où par curiosité, par curiosité, j'ai décidé d'y faire une visite...

Le jour de ma visite, j'ai rencontré le responsable, Monsieur Tahirou Sawadogo à qui j'ai eu à poser quelques questions. Je lui ai demandé depuis combien de temps il a son commerce. Il m'a fait savoir qu'il qu'il l'a débuté dans la 125<sup>ème</sup> rue à Manhattan il y a dix-sept ans. Ensuite j'ai cherché à savoir s'il a deux magasins. Il répond en me faisant savoir qu'il ne dispose que d'un seul et qu'il a perdu le premier dans les incendies qui ont eu lieu en 2003 dans cette partie de la ville de New York City. Monsieur Sawadogo ajoute que c'est sous ces conditions qu'il a été obligé de trouver un autre emplacement pour reprendre son commerce -- d'où son installation dans le Bronx.

Quand je lui ai demandé quels étaient les produits qu'il vendait, il m'a montré certains de ses articles sur des étagères fixées aux murs. Au milieu et vers le bas des étagères, il m'a montré des gammes de produits de beauté des femmes, des crèmes pour cheveux, et une grande variété d'encens à brûler. Au bas des étagères, il y a le savon noir pour les peaux sensibles, des boîtes en bois et des pots en céramique dans lesquels on peut brûler l'encens. Sur une table en face des étagères il m'a montré des pots contenant du beurre de karité. Quand je lui ai demandé à quoi cela sert, il m'a fait savoir que c'est un produit naturel qui peut être utilisé comme pommade pour les peaux sensibles ou peut être consommé dans l'alimentation.



A la question de savoir s'il se procure ces produits ici à New York, il a répondu qu'il les fait venir du Burkina Faso et de l'Afrique de l'Ouest.

Après sa présentation de ces produits, Monsieur Sawadogo m'a fait savoir qu'il vend un peu de tout, même des habits modèle africain, des bijoux en cauris, en perles et en métaux dorés. La particularité de cette boutique, c'est qu'ils ont des produits authentiques à des prix très abordables. La clientèle est variée et constituée d'africains et d'américains. En dehors de l'anglais on y parle le français et des langues locales burkinabées. L'ambiance y est cordiale. Monsieur Sawadogo n'a pas caché sa reconnaissance. Il m'a fait savoir que c'est la première fois qu'il a eu à présenter son magasin.

Burkina Business Center  
296 E 149th St  
Bronx, NY 10451  
Number 2, 4 or 5 train to  
149th St. & Grand Concourse  
347-597-5160  
tahirsaw149@yahoo.com  
[https://www.facebook.com/  
Burkinabusinesscenter/](https://www.facebook.com/Burkinabusinesscenter/)

# Le Halal dans le Bronx:

by Biliamine Domingo

**N**ous sommes tous intéressés par tout ce qui est halal. Le halal, c'est le licite -- tout ce qui est permis par les règles d'hygiène sanitaire dans l'alimentation. Mais comment reconnaître une vraie alimentation halal ? C'est ce qui nous a amené ce jour à visiter New Bronx Halal Market, un supermarché situé sur la troisième avenue entre la 166ème et la 167ème rue au sein d'une communauté ouest africaine. Le propriétaire du New Bronx Halal est de la Guinée.

De l'entrée de la boutique, on entend en fond sonore une émission sur la Radio France Internationale. La clientèle présente est africaine et la communication se fait en partie en français. L'ambiance à l'intérieur est cordiale. A notre arrivée, nous avons rencontré le gérant du jour, Monsieur Diallo qui allait nous servir de guide.

Il nous a amenés dehors pour nous parler du voisinage de sa boutique. Nous avons noté qu'il y avait deux mosquées. La première était située à l'opposé du supermarché et appartenait à la communauté guinéenne, à côté d'un garage mécanique, et d'un restaurant familial guinéen et d'une boutique. Sur le même alignement que le supermarché, il y avait la deuxième mosquée pour les nigériens, et un peu plus loin deux autres églises l'une pour servir la population ghanéenne et l'autre les hispaniques. Revenus à l'intérieur, le

gérant nous demande de nous mettre à l'aise et nous a dit qu'il était à notre disposition et prêt à répondre à nos questions.

**Biliamine:** Depuis quand est-ce que le supermarché est ouvert et pourquoi avez-vous choisi le Bronx ?

**Diallo:** Le supermarché a ouvert il y a trois ans. Nous avons choisi le Bronx parce que la zone est en développement et il y a une croissance de la population.

**Biliamine:** D'où proviennent les produits que vous vendez?

**Diallo:** La majeure partie de nos produits arrive d'Afrique sous notre label. Comme vous le voyez les produits sont labélisés 'New Harlem' c'est notre branche de Manhattan et ici c'est le 'New Bronx'. Nous avons aussi des commandes qui arrivent d'Asie et de la Jamaïque mais en général les commandes dépendent des besoins de la clientèle.

**Biliamine:** Comme vous avez deux magasins, comment trouvez-vous les affaires dans le Bronx?

**Diallo:** On ne se plaint pas.

**Biliamine:** Quels sont les types de produits que vous vendez?

**Diallo :** Je peux dire que nous avons différentes catégories:

- Les produits alimentaires comme les pâtes alimentaires au rayon 2, du couscous, de l'attiéké au rayon 8, des produits laitiers, des conserves comme les sardines aux rayons 3 et 4, les tomates en boîte, les huiles situées aux rayons 5 et 6 etc.
- Nous vendons aussi des légumes, de l'igname, le manioc, la patate douce, les pommes de terre, du gombo, des tomates, des aubergines, le tout disposé dans des cartons sur des tables. Des feuilles d'épinard, des poissons frais, fumés et séchés que l'on trouve dans les réfrigérateurs.
- Nous proposons aussi plusieurs variétés de riz.
- Nous vendons aussi les céréales, des farines à base de maïs et de petit mil aux rayons 7 et 8.
- Nous avons également une boucherie où on vend des viandes halal de mouton, de boeuf, de poulet et de dindon. A la différence des autres boutiques alimentaires, ici la viande est sortie du frigo, coupée et pesée en présence du client. Elle n'est pas emballée et placée sur les étagères. Cette pratique met le client en confiance car il a vu la qualité de ce qu'il a acheté

**Nous:** A l'entrée nous avons vu des pains. Vous est-ce vous les fabriquez?

**Diallo:** Non, nous avons des fournisseurs qui nous les apportent et comme vous le voyez nous vendons la baguette française, le pain de mil, et le pain au beurre.

**Nous:** Pouvez-vous nous dire ce qui fait la particularité de votre supermarché ?

**Diallo:** D'abord je tiens à vous remercier de cette visite. Pour votre question, je peux vous dire que ce qui fait la particularité de ce supermarché c'est d'abord l'authenticité de nos produits, le prix abordable, à la portée de toutes les bourses, notre disponibilité à servir la clientèle. Nous acceptons de différents modes de paiement.

Je n'ai pas eu l'occasion de faire une comparaison de prix avec les boutiques du voisinage, mais le nombre des clients en disait long. Nous avons acheté du fonio, du yongon, du piment pour la brochette et des feuilles d'hibiscus.

Nous pouvons dire à partir de ce qu'on a vu et entendu et après avoir essayé les produits que nous nous sommes procurés, que le 'New Bronx Halal' vend des aliments qui sont de bonne qualité. Je vous invite à faire un tour pour apprécier de vous-même.

# New Bronx Halal

by Jewell Jaccobs

**T**he Bronx Halal Market is vital for people in this Bronx community and provides people from Francophone countries with products from home that they would not otherwise have. Most of the products sold are imported from Africa and a few items are from the Caribbean. The owner and workers are from Guinea and other West African countries.

Among the products sold are Liberian potato leaves, sardines from Morocco, Maggi seasoning and dried sorrel from Senegal, and couscous from Côte d'Ivoire. They also sell meat.

This food market does not only sell food, but they also have herbs and seasonings. The products are authentic, natural, and contain very rich ingredients, which is a reason why people in this neighborhood are drawn to shop at the Bronx Halal Market.

Some of the products were very intriguing to me, so I decided to try the sardines from Morocco which I prepared at home with onions and peppers. They were very tasty. The products are also very affordable. The workers at the Bronx Halal market are very knowledgeable and quite helpful in explaining the nature of their products and ways to prepare meals.

The New Bronx Halal Market is a source of authentic food for many Africans in the Bronx community. As I observed the clientele that entered the Halal Market, I noticed that a majority of the customers were African. It is widely known that many Africans speak multiple languages. This was clearly demonstrated when all the customers greeted each other either in Arabic, or in an African language, nevertheless French was also used and Radio France International news in French was playing over the loudspeakers. The products are very affordable and all major credit cards are accepted. Business hours are from 9am to 10pm.

New Bronx Halal Market  
3387 Third Ave  
Bronx, NY 10457  
2 or 5 train to 149th & Third  
Ave, then  
Bx15 bus to 166th St.



# Staten Island

# Staten Island en français

by Victor Hillergren

I got the call from my travel buddies, Steven and Maria around 6:00AM. The sun was barely up, but we were, and it was time to rock and roll. Maria was even more amped up than we were, and was on her high-horse early and beat us to the ferry. It wouldn't be a New York City rise-and-grind-type morning without some snacks prepared to go along with a Cup O'Joe from Dunkin Donuts. Steven and I opted for that route as we waited for our Uber to roll up near exit 24 of the Long Island Expressway at our very own Queens College.

We hopped in around 7:10 and set off on that Friday morning adventure for NYC's distant yet unforgotten borough, Staten Island. It also wouldn't be a typical New York City morning without a heck of a lot of traffic that helped delay our excursion. After over an hour in traffic we made it to Lower

Manhattan to catch the 8:30 ferry to Staten Island.

We had a New York Times-travel-section-worthy agenda planned ahead for us, plus this was my first time going to the borough – so I was extra excited. The misty fog and light rain on the ferry ride minimized the city skyline in the distance as we passed by the Statue of Liberty. The ferry ride is free – I don't think many people are aware of this and certainly not enough people take advantage of it. The ride alone was special even on a rainy day.

But the ride was not all we came for. Our mission was to explore the French and Francophone cultures of Staten Island – which was inhabited by French settlers back in the 17th and 18th centuries when new arrivals first came over from Europe.





# Reformed Huguenot Church of Huguenot Park

by Maria Katija Grbic

**W**alking into the Reformed Church of Huguenot Park on Staten Island, you instantly look around to see all the stained-glass windows. Your eyes dart from the walls to the ceiling, as you try to absorb every little detail. On the surface, you might think this church is just another random church you have stumbled upon. Sure it's pretty, you think, but where is the story? As you look deeper into the interior, you come across remnants of the past that haunt the present. On the church pillars, there are old, broken stones that tell of people who once walked the ground where you currently stand. Your intrigue grows as you search for other clues to add to the story. You notice that the portraits on the stained-glass windows are of individuals, each with their own history. You see Lafayette, the French general who fought alongside the American revolutionaries. It seems logical for a Huguenot church to acknowledge a French supporter of American independence. But what is George Washington, the American founding father, doing here?



*“To honor the noble life and Christian faith of George Washington. He was a son of the Huguenots through his descent from Nicolas Martiau, his earliest American ancestor.”*

# Reformed Church of Huguenot Park

by Steven Jeltsch

**A**t first, the visit to Staten Island visit seemed unimpressive--small stores, small plots of privately owned land, and the local infrastructure. The people were friendly, and the train ride there was comfortable enough. None of it was rushed, and reminded me of life back upstate where taking it easy was encouraged, and people didn't mind stopping to smell the roses.

When arriving at the Huguenot Church, two blocks down from the Huguenot stop on the Staten Island railroad, you discover a little more about French and Walloon history on Staten Island. The Reformed Church of Huguenot Park consists of two one-story buildings flanking a larger two-story brick tower. This building sits nicely on a neatly kept lawn, flanked by an aged, blooming tree and a small parking lot. As you get closer, you can see that the church is simpler than most churches you find in New York City. The entrance doors are large and entirely made of wood with metal door knockers and large metal locks. The windows are also fairly plainly patterned, and are fairly small; All of these things suggest a testimony to the role of the church as a contemporary meditative space, and the humility of the protestant religion.

On entering the church, pews, stained glass windows, an altar, and other common church items are found. However, after studying the area with scrutiny, you'll find traces of

the past on the pillars and walls where, instead of the bible verses or references to saints, there are inscriptions with names, origins, and family members of deceased Huguenot and Walloon ancestors who lived here when the island was sometimes referred to as "French Island." Stained-glass windows remind us of historical figures (in large part, French Huguenots and Walloons). As we know, the Huguenots were persecuted and exiled from France because of their different beliefs and practices.

Aside from these informative decorations, the church hall was simple. The colour scheme of the room has a balance of brown wood, brick and grey stone and the church is rather small -- again, testaments to the humility of the Huguenot religion. Our guide, a nice, simply dressed woman (Rose Proscia, the church docent), showed us around and talked about the Huguenot journey. Not only was she informative, she was passionate about this church and was eager to teach us about it.

As our session ended, she left us with a heartfelt goodbye and plenty of knowledge about the Huguenot lifestyle. We signed our names in the church guest book, and left the neighborhood of Huguenot Park, having gained a new appreciation for the history of the Huguenots who fled to many parts of the world, including Staten Island and Upstate New York many years ago.

The Reformed Huguenot Church  
5475 Amboy Rd,  
Staten Island, NY 10312  
Huguenot station on the Staten Island Railroad  
(718) 356-3737  
huguenotparkchurch.org

# French Tart (Chez Laurent) Restaurant

by Victor Hillergren

Steven and I made it just in time for lunch – at the French-owned French Tart (Chez Laurent) on North Railroad Avenue. After the damp, foggy ride to get to our French lunch spot, it was only appropriate to warm up with a bowl of French Onion Soup. I was never too crazy about French Onion Soup, but this felt right. And boy, was it a good call! “Magnifique!” The cheese was melted oh so perfectly and was an excellent warm up to my duck panini lunch meal. The French love their duck – especially foie gras (duck liver) - so I also felt it to be necessary again to go with the traditional food. I couldn’t have recommended a better sandwich to hit the spot after our long trek. Following that up with a Nutella and banana crepe for dessert, with the Eiffel tower silhouette adorning the wall, we were practically in Paris.

Everything was reasonably priced and the setting had a casual feel to it. Locals probably stop by French Tart for a late lunch on the weekends or for a bite to eat mid-shift at work. Located in a small shopping center not far from the Grant City stop on the Staten Island Railroad, it wasn’t hard to find. When I am in Staten Island once again – I know that I’ll go to French Tart...and for whoever may be reading this –I’d advise that you do the same.



French Tart (chez Laurent)  
1141 N Railroad Ave.  
Grant City station the Staten Island Railroad  
(718) 442-0007

<https://www.facebook.com/pages/FrenchTARTchezLaurent/174334345921317>

# Billiou-Stillwell-Perine House

by Maria Katija Grbic

**W**hen you enter the house, you wonder how it still stands. It looks like it could fall apart at any second with its creaky wood floors that make you nervous as you walk over them. You continue on, however, because you came here to explore. You want to see where people once lived, the house that provided them with safety, the first permanent European habitation on Staten Island.

The Billiou-Stillwell-Perine House was built in the seventeenth century (1661); over three hundred years ago. You marvel at how much has changed since then. You notice that the doorways are so short that you have to lower your head to go through them despite not being tall. The people who lived back then must have been shorter than the people who live today, maybe because they were malnourished.

You enter another room and see the giant fireplace which was used to warm up the house, cook food, and boil water. You can really see the signs of use; it must have been made to last since it has lasted all these years. You can just imagine how during a cold New York winter people would gather around the fire to keep themselves warm.

You notice how dark it seems inside the house when you almost trip over something you didn't see. There was no

electricity at the time, of course, but it is the afternoon and you cringe thinking about what you'd do without artificial light if it's already hard to see at 3 PM. But if you lived at the time, you would not know of electricity and thus wouldn't feel its absence. There would be nothing to compare it to. As you go up the staircase, you become a bit fearful. What if the wind blows too hard or you step too hard and the house indeed falls down, you wonder. But if it has lasted this long, it surely will last for you. You finally reach the top after carefully climbing the steps. You didn't want to fall on the small steps, suited for the smaller people who lived here, not you.

While you take a look around, you see the giant loom they used to make their clothing. You think about the time and effort it must have taken to just make a shirt and the money needed to purchase the raw materials. They must have had much less clothing back then, you think to yourself. A shirt was not just a shirt, but a completed piece of work someone labored over.

As you reflect on what you have seen while you go down the stairs, you think about the families who have lived here, and what languages they might have spoken. French was one of the languages spoken by Huguenots and Wallons during the seventeenth century and it's very likely that the people who once lived in this house you are walking through spoke it.

continued...

As you finish exploring the house, you imagine yourself conversing with those who once lived here. Perhaps you would ask them questions like why they came here or why they stayed. Maybe you'd just want to chat. The house looks so barren, but when you add the people who once lived here into your sight you can see how great a home this house was.

During the visit to Billiou-Stillwell-Perine House, the group was joined by Professor Lori Weintrob from Wagner College and Richmondtown Historical Village historian Felicity Beil. In their presentations, they drew parallels between the immigrants who are settling on Staten Island nowadays and their European predecessors. Although today's immigrants hail mainly from Africa, Latin America, and the Middle East, they, like the seventeenth century Huguenots, often leave their homelands for similar reasons and make important contributions to the ethnic and religious diversity of Staten Island.

The Billiou-Stillwell-Perine House, originally built by the Huguenot Pierre Billiou in the 1660s, is currently part of Staten Island's Historic Richmond Town. Visits to Billiou- Stillwell-Perine House must be scheduled in advance. (\$60 fee for guided visit with a Richmond Historic Village historian.)



Billiou-Stillwell-Perine  
1476 Richmond Rd,  
Staten Island, NY 10304  
(718) 351-1611

<https://www.historicrichmondtown.org/treasures/structures/billioustillwellperinehouse>  
S76 Bus from Grant City Station on the Staten Island Railroad.



# Upper Manhattan

Photo by CPWView on Flickr

# Pâtisserie des Ambassades

by Blanche Zahran

Open the door and immediately get hit with aromas of all sorts, coming from the various breads and pastries on display: baguettes, croissants, pain au chocolat, tartes aux framboises, éclairs, madeleines—how long had it been since I'd seen one of those? Seeing the madeleines takes me back to France, to the first time I was in Paris. I had finally arrived at the Cité Universitaire, after breaking the wheels of my suitcase and wandering around for close to an hour or two, trying to find the meeting spot for Summer students. When I arrived, I received my orientation packet and a madeleine. I was too tired to even think about eating, but it was the first time I had ever seen a madeleine. The people entering the pâtisserie snap me out of my reverie. It's funny how much of an effect a scent can have on a person, so much so that she can be transported to a different time in her life. Everything here looks so tempting, but I committed to go to the restaurant adjoining the pastry shop. I like the combination of the two; after eating brunch, lunch, or dinner, you could treat yourself to a little something for later.

Walking into the restaurant area, I am once again transported to a different world, with unfamiliar scents. While the pâtisserie reminded me of Paris, this side of the establishment is a mixture of France and Senegal. The waitress seats me. Hearing her French accent, I start up a conversation with her in French. She moved to New York from Paris. We talk for a little bit and then she attends to her other customers. I look around as I wait for my companions to arrive: there are a good amount of people, all having lively conversations: to my right, two young men chat away in French, I eavesdrop. The clientele is varied: Americans, tourists, Africans. The African music playing in the background creates an interesting ambiance. There is one thing in particular that catches my eye: an orange painting hangs on the wall with a group of Africans playing different instruments. I wonder what this painting represents for the owner.

My friends arrive and before I know it, the two men sitting next to us start a conversation with us. One is from Guadeloupe and the other, from France. The man from Guadeloupe jokes around with my classmate Drucilla, saying that they could be cousins and they would not even know it (Drucilla's parents are from Guadeloupe). Our conversation is quite long and they even interject with comments after we order our food. I cannot remember the last time I went to a restaurant and the people sitting next to me started a conversation with me; in fact, I am not sure that that has ever happened to me in New York. That is what is great about going to Francophone places: the French language unites everyone; there is a sort of fraternity that comes along with speaking the language and it opens the door to so many different cultures and to conversations that might not occur in English.

When the food arrives, I am pleasantly surprised by the size of my Croque Madame. I had been scared that it would be too small, but the size is just right, and there are fries and a salad on the side; just enough to fill my empty stomach. The Senegalese owner added his own touch to the sandwich by replacing the ham with turkey, since most Senegalese people are Muslim and do not eat ham. The waitress brings us a basket of bread with homemade mayonnaise on the side. It looks like a weird mixture to me—one that would never be seen in an American diner—but my classmate Mame assures me that their mayonnaise is one of the best in New York. After trying it, I cannot believe that it is mayonnaise; it is not the greasy kind you would buy in a supermarket, but rather natural and healthy-tasting. I have several slices of bread with my new favorite dipping sauce. Not only is the food delicious, but the environment in itself is very welcoming. While we eat, the waitress stops by from time to time and jokes around with us, and the men next to us continue to talk to us.

Les Ambassades  
2200 Frederick Douglass Blvd  
New York, NY 10026  
(212) 666-0078  
[patisseriedesambassades.com/](http://patisseriedesambassades.com/)

# BK French Cuisine: A French Take-Out Place

by Blanche Zahran

**BK** is a cute little French take-out restaurant. In France, French and take out are two words that would never be seen next to each other, since it is against the French culture to eat meals on the go. There is a culture where people enjoy sitting down to eat their meals. There is a time for work and a time for dining, whether at home, in a restaurant, or in a café with friends. BK is very small; barely six people can fit inside. There are multiple chalkboards with colorful writing hanging on the walls, serving as the menu. Mame greets the owner, who is happy to see him again. Both the owner and the woman working there are more than happy to speak with us in French, and the owner, who is half French and half Senegalese explains his idea to us. He wanted to try something that had never been done before. His place had only opened a couple of months prior to our visit. The options on the menu are varied and numerous. You can order anything from a crêpe, to a croque madame, to a pain au chocolat to a slice of pie and all for a reasonable price.

If you are looking to experience a mix of Senegalese culture mixed with French culture, Harlem is the place to be.



BK French Cuisine  
Takeout Place  
2167 Adam Clayton Powell Jr Blvd  
New York, NY 10027  
2 or 3 train to 125th St.  
212- 678-8600  
bkfrenchcuisine.com



# Malcolm Shabazz Harlem Market

## The Thinking Man

by Victor Hillergren

**D**uring our visit to Harlem with Domingo I picked up a souvenir from the Malcolm Shabazz Harlem Market on W 116th street: a 12” “Thinking Man” Statue. The statue is carved out of wood and resembles a man with his elbow on his knee, thinking. In African culture, the ability to think instead of reacting is essential for the role of kingship and is a sign of nobility. In the pose of deep thinking and sober meditation, the figure stands out in its essence to anyone who takes a gander (including those like myself who did not know the history and symbolism behind it before picking it up). The statue can be found in Ghana, Kenya, and other West African cultures. Ranging on prices from \$40-\$120 on eBay and other online shopping pages, I was able to catch a bargain at the local market and snag it for \$20 (thanks to my partner Domingo doing a bit of negotiating). The Thinking Man sits on my desk where I study near my lamp. It sets the tone to get work done, be relaxed and peaceful while doing so, and reminds me not to stress too much as it gives off a therapeutic and meditative vibe. The Thinking Man is a memory from our trip to Harlem and of this French guidebook. On my desk is where he'll stay -motivating me to get work done and reminding me that there is a big world out there to explore with a variety of different cultures both inside New York City and hundreds of miles across the globe.



Malcolm Shabazz Harlem Market  
2 W 116th St,  
New York, NY 10026  
2 or 3 train to 116th St.  
212-987-8131  
<https://www.facebook.com/malcolmsbabazzharlem/>

# The Team

## **Core Members** **“Team Euro 398”**

**Drucilla Calore** a participé au programme d'échange universitaire entre la City University of New York et l'Université de Paris en 2015. En juin 2016, elle est retournée à L'Université de Paris où elle poursuit des études d'allemand.

**Biliamine Domingo** est francophone et originaire du Bénin. Il est étudiant à Queens College et prépare un diplôme (B.A.) de langue française option enseignement avec l'espoir de contribuer à l'éducation de la prochaine génération partout où besoin sera.

**Mame A. Faye** lives in Queens, New York City. He is a French/Secondary Education major at Queens College who completed an associates degree in Liberal Arts (math and sciences.) He intends to become a French teacher and has worked recently in the social entrepreneurship field. The French language is very important to him as it was his first medium of communication and later in life, he fell in love with its cultural and literary impact in the world. This is a major reason why he decided to continue his studies of the language.

**Maria Katija Grbic** is the daughter of Croatian immigrants and has lived in Flushing, Queens her entire life. She originally became interested in the French language when she met her French great-aunt and currently enjoys speaking with people both in and out of the francophone world. As a French and Anthropology double major interested in studying health care systems and cultural perceptions of health and illness, Maria wishes to continue

her studies by conducting ethnographic fieldwork in Québec, Canada.

**Victor Hillergren** is from Sweden but grew up mostly in Suffolk County, Long Island. He is in the midst of transforming into a city dweller and now lives in Fresh Meadows, Queens. He studies Business, Journalism and Environmental Studies at Queens College and hopes to combine the three to travel the world and make a positive difference in it. The French language is important to him because it is a beautiful language with an abundance of culture throughout the world. France and other Francophone cultures have made significant impacts throughout history which is why Victor is passionate in learning more about them as well as spreading the knowledge.

**Michelle Hernandez**, who is of Guatemalan and Salvadoran descent, currently lives on Long Island, NY. She decided to take French language courses in Middle School and has loved it ever since. Michelle just completed her BA in Textiles and Apparel and French from Queens College. Her passion for fashion is also a big reason she pursued her minor in French so she could have the chance to study abroad in another major fashion capital, Paris. She wishes to continue her education in Fashion Studies, hopefully in Paris.

**Jewell Jacobs** is from Jamaica and now lives in the Bronx. She is a French and Communication Sciences and Disorders major at Queens College and hopes to be

a bilingual speech therapist. The French language is important to her because she would like to work with French-speaking children who have communication disorders.

**Steven Jeltsch** is from Carmel, NY and now lives in Fresh Meadows, Queens. He is a dance and French major at Queens College and hopes to combine the two to create a program that helps people learn language, as well as many forms of dance. The French language is important to him because French reaches out to people in many different areas of the world, and opens doors to communication and cultural understanding.

**Claire Kostova**, a Bulgaro-Haitian-American, spent her childhood in Port-au-Prince, Haiti where she studied in French. She moved to New York in 2010 as the earthquake left the country in turmoil and has been a resident of Long Island since. The following year, Claire graduated from Elmont Memorial High School. She is currently studying at Queens College, pursuing a major in Drama and Theatre. Although interested in both acting and lighting design, she plans on studying acting in a graduate program. A native French and Haitian Creole speaker and a member of the French/Francophone Club at QC, she aspires to promote Haitian culture through her work, especially in theatre.

**Oluwakemi Ogunlade** is from Trinidad and Tobago, and now lives in Bayside, Queens. She is a French and Political Science major at Queens College and intends to become a diplomat in order to work towards the realization of a sustainable

future. The French Language is important to her because she has studied French since high school, she has recently realized her dreams of studying abroad in Paris, and because she wants to create further dialogue within the Francophone world as well as dialogue between Francophone and non-French speakers.

**Chu Paing** is originally from Myanmar (Burma) and resides in Whitestone, Queens. Chu is a Linguistics major and French minor. As a devotee to her passion for exploring the intertwinement of language and culture, she finds herself working on comparative linguistics in English and French. French is important for her in such a way that it is a gateway for her to explore the colorful and diverse cultures of French-speaking nations around the world.

**Blanche Zahran** is a passionate language learner of Palestinian descent, who completed a Bachelor's in French and Spanish at Queens College/CUNY and is now a student in Queens College's M.A. program in French. She is an alumna of the CUNY/Paris Exchange program and of the CUNY/Institut Catholique de Paris Summer program, through which she fostered long-lasting, meaningful friendships with the aid of the French language. Her desire to learn the French language first started when she was a child and grew with time, leading her to gain fluency in the language. Blanche yearns to inspire others to learn languages and to help them see how languages open the door to a plethora of opportunities and allows one to foster relationships with people whom he/she might not have had the opportunity to interact with otherwise.

# Contributing Members

**Milkica Brecak** est originaire de New York et habite à Ridgewood, Queens. Elle fait des études de la science et les troubles de communication en vue de devenir orthophoniste. La langue française est importante pour elle parce qu'elle peut mieux communiquer avec les autres et qu'elle espère aider les locuteurs français ainsi que les anglophones.

**Neophytos Ioannou** is from Queens, NY and lives in Richmond Hill. He is a music performance major at Queens College and hopes to become a well-distinguished performer and vocal professor. The French language is important to him because it is a very beautiful and unique language that exemplifies a wonderful culture.

**Jean-Joseph Lebrun** vient d'Haïti. Il fait des études de sciences économiques et de français à Queens College.

**Jazlyn Nathalie** est originaire de New York et habite à Queens, New York. Elle fait des études de géologie et des sciences de l'environnement en vue de devenir géologue environnementaliste. Elle veut aussi continuer à apprendre le français. Elle est tombée amoureuse de la langue, des chansons, des films, et de la littérature

française quand elle a commencé à l'étudier au lycée. Elle trouve que le français est une très belle langue, et elle espère le parler couramment à l'avenir.

**Frances Raybaud** is French- and Irish-American living on the Lower East Side. She is a Political Science and English major at Queens College and hopes to write novels and someday change the world. The French language allows her to connect with her French heritage and further her dreams of traveling all over the globe as a diplomat.

**Lilian Rodriguez** is from Cuba. She is a Queens College student majoring in computer science. Since she is interested in learning new languages, she is now studying French.

**Yireh Trimarchi** is from New York City and now lives in the Bronx. She is a Travel, Tourism, and Hospitality major at LaGuardia Community College and hopes to start her own tour company. The French language is important to her because of the rich culture, food, and architecture of France.

## *Faculty coaches*

**Paul Fadoul** enjoys teaching French language and literatures at Queens College and St John's University. Professor Fadoul is from Haiti and has worked and lived in France, Lebanon, West Africa and has visited many countries on the African continent, in Europe and in the Middle East.

**Karen Sullivan** has taught at Queens College for the past 17 years. She now lives in lower Manhattan, but has fond memories of growing up in the Bronx where her elementary school was named after a woman from France, Jeanne Françoise de Chantal. The French language is important to her because Francophone creative traditions have opened her eyes to much beauty and depth, making her a (slightly) wiser person.

**Greet Van Belle's** favorite course to teach at Queens College has been "Cuisine, the French Connection to Food." How lucky I am to be able to contribute to this project! Manhattanites always want to get out of the city. While guiding students, I'm learning more about yet another venue of NYC's Francophone world. I feel I am teaching and planning my weekend exploratory outings at the same time!

# Acknowledgments

**The Queens College French Club would like to thank the following people and organizations for their support for this project:**

The French Cultural Services of the French Embassy  
Louis LeMasne, Léa Futschik, and Mathilde Landier

The Selection Committee for the France on Campus Award  
(developed by the Cultural Services of the French Embassy in partnership with  
Kickstarter and OrgSync)

Queens College President  
Felix Matos Rodriguez

The Division of Arts and Humanities at Queens College  
William Mc Clure and Christopher Coleman

The Department of European Languages and Literatures  
David Andrew Jones

The Queens College Office of Student Activities  
Judith Krinitz and Charolette Nicholson

The Queens College Association Queens College's Digital Media Services Brian  
Yoo and Casey Williams

Queens College's Media Office  
Maria Matteo, Maria Terrone, Adrian Partridge, and Steven Whalen

Queens College's Creative Services Office  
Georgine Ingber

Queens College's Legal Office  
Judith Massis-Sanchez and Glenda Grace

Advisors from other institutions  
Prof. Lori Weintrob, Prof. Habiba Boumlik as well as Rose Proscia and Felicity Beil

Videographers & Editors  
Brian Yoo, Si Thu Kyaw, Shofiyaa Abdul, Airagha Aldefri

Queens College's Print Shop  
William Najarro

Guidebook Graphic Designer  
[www.EstefanyMarlen.com](http://www.EstefanyMarlen.com)



## Earn a Master's Degree in French at Queens College

Queens College's Department of European Languages & Literatures offers two programs of study at the graduate level. Students may choose between the Master of Arts in French (MA) or the Master of Science in Education with a specialization in French (MSEd). These degrees can lead to teaching careers in secondary education in public or private high schools and middle schools, as well as to admission to doctoral programs in French. Some students completing the MA degree have pursued careers in businesses where knowledge of the language and Francophone cultures is useful.

Courses cover numerous aspects of French and Francophone literatures and cultures as well as the history of the language and translation.

**For more information about the MA in French, contact**

Professor David Andrew Jones | [david.jones@qc.cuny.edu](mailto:david.jones@qc.cuny.edu); or Professor Royal Brown | [royal.brown@qc.cuny.edu](mailto:royal.brown@qc.cuny.edu)

**For more information about the MSEd with a specialization in French, contact**

Professor Jacqueline Davis | [jacqueline.davis@qc.cuny.edu](mailto:jacqueline.davis@qc.cuny.edu)

**To apply to a graduate program in French or Secondary Education (French), consult**

the Office of Graduate Admissions webpage | [www.qc.cuny.edu/admissions/graduate/Pages/Welcome.aspx](http://www.qc.cuny.edu/admissions/graduate/Pages/Welcome.aspx)





## Major or Minor in French at Queens College

A major or minor in French can open the door to careers in international business, diplomacy, journalism, the art and fashion worlds, and teaching.

The French language, spoken by over 200 million people in over 40 countries, plays a major role in global business, diplomacy, and culture. Moreover, French and Francophone literary and philosophical traditions have had a profound influence on American society and its institutions.

Language courses offered in the Queens College French curriculum help students develop proficiency in the French language, while upper-level courses in literature and culture introduce students to French and Francophone traditions. Through advanced instruction in literature and language, students are encouraged to develop critical approaches to literature and the arts in French, the French language, and French and Francophone cultures. The program hosts a chapter of Pi Delta Phi, the national French honor society. The Queens College French/Francophone Club is a student-run organization that gathers for on-campus events and cultural excursions in and sometimes beyond the New York City area.

Queens College hosts the CUNY/University of Paris exchange program and a French Language in Paris Summer program.

**For more information about the French major or minor at Queens College, please visit:**  
[www.qc.cuny.edu/Academics/Degrees/DAH/ell/French/Pages/Undergraduate-Programs.aspx](http://www.qc.cuny.edu/Academics/Degrees/DAH/ell/French/Pages/Undergraduate-Programs.aspx)



# NEW YORK / PARIS Exchange Program

CITY UNIVERSITY OF NEW YORK AND THE UNIVERSITIES OF PARIS

The New York/Paris Exchange Program offers all full-time CUNY students—undergraduates and graduates of all disciplines—the opportunity to study at one of the Universities of Paris for one semester or a full academic year. Depending upon students' proficiency in French, class standing, and the subjects they wish to study, they are placed at one of the participating French schools. Credits earned for courses taken there are applicable toward a CUNY degree.

Art and art history, business and management, cinema and theatre, computer science, dance, economics, engineering and technology, history, linguistics, literature, political science, psychology, sociology, translation, urban studies, and women's studies are among the courses that will be offered.

### PARTICIPATING PARIS UNIVERSITIES

Paris III (Sorbonne Nouvelle)	Paris IX (Dauphine)
Paris IV (La Sorbonne)	Paris X (Nanterre)
Paris V (René Descartes)	Paris XI (Orsay)
Paris VI (Pierre et Marie Curie)	Paris XII (Créteil)
Paris VII (Denis Diderot)	Paris XIII (Villetaneuse)
Paris VIII (Saint Denis)	

### REQUIREMENTS

Students should have a 2.65 GPA or better, three semesters of college-level French (or an equivalent proficiency), and a letter of recommendation from a CUNY professor of French.

### COSTS

Students pay their tuition to CUNY before leaving. No additional tuition is charged by the Parisian university. Those eligible for TAP and PELL tuition assistance grants continue to receive this aid while abroad. Students must pay their own airfare, housing costs, insurance, and a \$400 application fee.

### LODGINGS

MICEFA, the organization that administers the program on the Paris side, helps students to find housing of two varieties: au pair positions, in which a student lives with a Parisian family and provides 15 hours of service to that family each week (in the

form of child care or tutoring and/or English conversation) in exchange for a room and two meals a day; or furnished apartments that can be shared with other students with a cost per student of approximately \$700 per month.

### EXCURSIONS

Students will go on a number of excursions outside Paris to sites of cultural interest, such as Chartres, Giverny, and Mont-Saint-Michel. These trips are free to CUNY students.

### DEADLINES FOR APPLICATIONS

The program's Fall semester runs September 1–January 30; the Spring semester runs February 1–June 20. The deadline to apply to the Fall program is April 1; for those applying to go in the Spring, the deadline is October 15.

### HOW TO APPLY

For an application, visit the CUNY Paris Exchange link at <http://www.qc.cuny.edu/Academics/GlobalEd/StudyAbroad>.

### FOR MORE INFORMATION

Questions? Contact the New York/Paris Exchange Program office via email to [mohamed.tabrani@qc.cuny.edu](mailto:mohamed.tabrani@qc.cuny.edu) or by phone at 718-997-5125. You also may visit the program's Paris website at [www.micefa.org](http://www.micefa.org).

Visit [www.qc.cuny.edu/studyabroad](http://www.qc.cuny.edu/studyabroad)  
for complete program information.





Produced by the Queens College French  
Club with the support of the French  
Cultural Services of the French Embassy and  
Queens College/CUNY

[www.qc.cuny.edu/horscentre](http://www.qc.cuny.edu/horscentre)

[QCFrenchClub@gmail.com](mailto:QCFrenchClub@gmail.com)

Facebook: [QueensCollegeFrenchClub](https://www.facebook.com/QueensCollegeFrenchClub)

[www.frenchculture.org](http://www.frenchculture.org)

