

## Vive La France! Presenters

### Fall 2017

**Michael Batterman** is an américain by birth and français by marriage. His education into the secrets of French culture began in earnest when his father-in-law presented him with the Guide du Vin of France and told him to study up. French cheese became his next passion. A career educator with a doctorate in the history of art, Michael loves sharing his knowledge and passion with others. Other than inducting others into his world of cheese, Michael enjoys introducing visitors to New Orleans to all that's wonderful and beguiling about this 300-year-old city. He does this as owner and chief tour guide for NOLA Doubloon, the New Orleans history and heritage tours.

**Jean Xavier Brager**- Prior to joining the faculty of the Department of Languages and Cultures at Loyola University New Orleans, Dr. Brager served as a cultural attaché at the Consulat Général of France in New Orleans, from 2001 to 2005. His research interests include post-colonial and gender studies, fashion history, translation and film. His most recent book - an interdisciplinary study entitled *De l'autre côté de la mer: Représentations littéraires, visuelles et cinématographiques de l'identité pied-noir* - was recently published by L'Harmattan, Paris.

A graduate from an acting school in Marseilles, France, Jean Xavier is an actor and director. While his last film credits include his role as François Chalais in *Faith of my Fathers*, he directed the US stage premiere of *Couples*, a comedy translated from a play by Académie Française Danièle Sallenave. In addition to working as a free-lance translator, he volunteers as the artistic director of Francophilia Foundation, a not-for-profit organization the mission of which is to introduce American audiences to French and Francophone language and culture. Dr. Brager is currently working on the Jeanne d'Arc fundraising campaign towards a long-overdue Francophone cultural center in New Orleans.

**Véronique Day** earned her Ph.D. in Medieval and Modern Art History from Northwestern University in Chicago. A native of France, she completed a degree at the Ecole Nationale Supérieure des Beaux Arts in Paris. After a career as an art historian, teaching in several universities in the US, she taught French in many schools in New Orleans including Ben Franklin, St. Mary's Academy, International High School and Ecole Bilingue. Currently, she teaches French grammar, conversation and culture at L'Union Française. Her favorite occupation is conducting exemplary tours in France during the summer. Her extensive knowledge of art, architecture and history, complemented by her youthful experiences in France, make Véronique an exceptional guide. Véronique currently teaches French at Destrehan High School. In addition, Véronique teaches yoga at Freret Street Yoga and is learning ceramics at Hands in Clay.

**Philippe Goudail** completed a doctoral dissertation in Economics which focused on biotechnology in North Africa. While living in France, he had the opportunity to attend several wine seminars organized by the Club Français du Vin and was an active participant in the Salon des Vignerons Independants. After moving from Paris to New Orleans in September of 2002, he began working as a wine consultant for a local wine importer and a local distributor. He is a certified Sommelier (Master of Sommelier Course level I and II). He regularly presents seminars on French wines at cultural centers in the area. He currently teaches French and Economics at Mount Carmel Academy.

**Nora Wetzel** is a registered nurse and a certified chef. She blended her professions when she accepted a corporate position as a field and safety manager for an offshore catering company supervising catering operations on oil platforms in the Gulf of Mexico for ten years. She was a founding board member of the New Orleans Chapter of the American Institute of Wine and Food. She has been assigned to various special projects with Julia Child, Robert Mondavi, Chris Keragiorgou, Emeril Lagasse and John Folse. Nora is also a founding board member of the Museum of Southern Food and Beverage in New Orleans. She has been trained in 19<sup>th</sup> century open hearth Creole cooking & Garde Manger, considered the most demanding station/job in any kitchen. Nora is an American Culinary Federation Lifetime Certified Chef de Cuisine. She is chef/owner of a catering and event planning service. Nora is currently president of the Louisiana Historical Society.