SEMESTER AT SEA COURSE SYLLABUS

Voyage: Summer 2013
Discipline: Anthropology
ANTH 3240: The Anthropology of Food: Food and Culture in the Mediterranean.
Division: Upper Division
Faculty: Jonathan H. Shannon

Pre-requisites: None

COURSE DESCRIPTION
This class will focus on the rich culinary cultures of the Mediterranean region, with a special focus on the cultural history of spices and markets in North Africa, the Levant, and southern Europe. Through a mixture of readings, films, and field excursions in Mediterranean markets, students will gain appreciation of the ways in which traditions are created and recreated in a globalized Mediterranean.

COURSE OBJECTIVES
Learn anthropological approaches to the study of food and culture; analyze and experience Mediterranean foodways in the of context of the challenges of globalization; report on food cultures in a variety of contexts.

REQUIRED TEXTBOOKS
AUTHOR: Carole Counihan and Penny Van Esterik, eds.
TITLE: Food and Culture: A Reader.
PUBLISHER: Routledge
ISBN #: 0415977770

AUTHOR: David Sutton
TITLE: Sutton, Remembrance of Repasts. An Anthropology of Food and Memory.
PUBLISHER: Berg
ISBN #: 185973474X
DATE/EDITION: 2001

Readings from Food and Culture are marked “F&C” whereas others available as electronic resources are marked “Web”.

SCHEDULE OF CLASSES

C1- June 18: Introduction: Food and Culture in the Mediterranean
• Questions: Overview of the class, class requirements, opening questions.
• Writing: initial writing: food memories.
• Readings: get started!
• Form Research Groups 1-4

C2- June 19: Food and Culture: Anthropological Approaches I
• Questions: How have anthropologists studied food? What are the relationships between food and culture?
• Readings:
  1. Counihan and van Esterik, “Introduction” (F&C)
• Film: The Meaning of Food (PBS).

C3- June 20: Food and Culture: Anthropological Approaches II
• Questions: How have anthropologists studied food and culture as a symbolic system? What are structuralist approaches to the study of food and social organization? What are some problems with this approach?
• Readings:
  1. Levi-Strauss, “The Culinary Triangle.” (F&C)
  2. Douglas, “Deciphering a Meal.” (F&C)

C4- June 21: Food and Culture: Anthropological Approaches III
• Questions: What are materialist and political economic approaches to the study of food and social organization? What are some problems with this approach?
• Readings:
  1. Harris, “The Abominable Pig.” (F&C)

June 22-June 25: Casablanca
• Writing: Pause Gourmande au Maroc. Write 2-3 page analysis of a meal in Morocco. Due 6/26

C5- June 26: The Mediterranean and Mediterranean Cuisine I
• Questions: How has the Mediterranean been studied by anthropologists? What is the Mediterranean diet? How have anthropologists and other scholars approached the study of the Mediterranean diet? How can we understand the “Mediterranean diet” semiotically, structurally, and politically?
• Readings:
  1. Albera and Blok, “The Mediterranean as a Field of Ethnological Study.” (Web).
  2. Herzfeld, “The Horns of the Mediterraneanist Dilemma.” (Web)
• Discussion: Pause Gourmande au Maroc analysis (Groups 1-4)

C6- June 27: The Mediterranean and Mediterranean Cuisine II
Questions: What are the basic systems of production that characterize the Mediterranean region historically? How are Mediterranean foodways conditioned by these systems?

Readings:
1. Braudel, *The Mediterranean* ... (Web)

**C7- June 28: The Mediterranean and Mediterranean Cuisine III**
Questions: How have Mediterranean foodways developed historically?
Readings:

**June 29- July 2: Tunis**
Writing: Write 2-3 page analysis of a Mediterranean Spice, Food Item, or Recipe. Due 7/3

**June 29- July 2: Tunis**
Writing: Write 2-3 page analysis of a Mediterranean Spice, Food Item, or Recipe. Due 7/3

**C8- July 3: Food, Culture, and Identity I: Food and National Identity.**
Questions: How are food cultures and national cultures related? What can we learn about a society through the cookbooks it produces and reads?
Readings:
1. Appadurai, “How to Make a National Cuisine.” (Web)
2. Goldstein, “Reading between the Lines.” (online at http://www.gastronomica.org/reading-lines/)
Discussion: Recipe Card - Analysis of a Mediterranean Food Item (Groups 1-2)

**C9- July 4: Food, Culture, and Identity II: Food, Gender, and Sexuality**
Questions: How are food and gender linked in the Mediterranean?
Readings:
1. Allison, “The Lunch Box as Ideological State Apparatus.” (F&C)
2. Massara, “Que Gordita.” (F&C)
Discussion: Recipe Card - Analysis of a Mediterranean Food Item (Groups 3-4)

**C10- July 5: Food, Culture, and Identity III: Food and Religion**
Questions: What are the relationships among foodways, spirituality, and the organization of everyday life in the Mediterranean region?
Readings:
1. Bynum, “Fast, Feast, and Flesh.” (F&C)
2. Bahloul, “Food Practices among Sephardic Immigrants in France.” (Web)

**July 6-10: Alexandria**  
NB Ramadan projected to begin July 9th - Aug 8th
Writing: Write 2-3 page analysis of a meal in Alexandria. Due 7/11
C11- July 11: Markets and Globalization I
• Questions: What are traditional markets in the Mediterranean? How have they been transformed under globalization?
• Readings:
  1. Harvey, “Neoliberalism as Creative Destruction.” (Web)
  2. Bestor, “Supply-Side Sushi” (Web)
• Discussion: *A meal in Alexandria* (Groups 1-4)

C12- July 12: Markets and Globalization II: Turkey
• Questions: How have Turkish markets been transformed under globalization?
• Readings:

July 13-27: Istanbul
Field Lab Project 1: *Visit to Istanbul Food Market w/anthropologist Nafiz Aksehrlioglu*

C13- July 18: Food and Memory in the Mediterranean I
• Questions: How has globalization influenced foodways in the Mediterranean region?
• Readings:
  1. Finn, “*Gâteaux Algériens*.” (Web)
• Class Presentation of Istanbul Reports Groups 1-4

C14- July 19: Food and Memory in the Mediterranean II
• Questions: How are food and memory linked in the Mediterranean?
• Readings:
  1. Sutton, *Remembrance of Repasts*. Ch. 1-3

July 20-23: Piraeus
• Writing: 2-3 page analysis of food and memory in the Mediterranean.

C15- July 24: Food and Memory in the Mediterranean III
• Questions: How are food and memory linked for students (and faculty) for the Semester at Sea Mediterranean excursion?
• Readings:
  1. Sutton, *Remembrance of Repasts*. Ch. 4-5 + Conclusion
• Discussion: Food and memory in the Mediterranean (Groups 1-4)
July 25: Study Day and Sea Olympics

C16- July 26: Midterm Exam

July 27-31: Marseilles

C17- August 1: Slow Food and its Responses: From Fast to Slow to Moderate
• Questions: What is the Slow Food movement? How can we study it anthropologically?
• Readings:
  1. Portinari, “Slow Food Manifesto” (online: http://tinyurl.com/8zcmt8o & SlowFood.com)
  2. Grasseni, “Reinventing Food.” (online at http://aof.revues.org/6819)
  3. Mintz, “Food at moderate speeds.” (Web)
  4. Paxson, “Slow Food in a Fat Society.” (Web)

C18- August 2: Markets and Globalization II: Italy
• Questions: How have markets been traditionally organized in the Mediterranean region, and how have they been reorganized in an era of globalization?
• Readings:
  2. Cavanaugh, “Making Salami, Producing Bergamo.” (Web)
  3. Leitch, “Slow Food and the Politics of Pork Fat.” (Web)

August 3-5: Livorno
[Optional Field Lab Project: Visit to Mercato Centrale di Livorno.]

August 6-9: Civitavecchia
Writing: “Slow Food, Fast Food: Culinary Adventures in Italy” (4 pages, due 8/10)

C19- August 10: Food and Migration I
• Questions: How have anthropologists studied migration? What are the interrelationships of transnational migration and culinary cultures?
• Readings:
  5. Opt.: Crenn et al, “Migrants’ Food Habits” (online at http://aof.revues.org/6672) [French]
Discussion: Slow Food, Fast Food: Culinary Adventures in Italy (Groups 3-4)

C20- August 11: Food and Migration II: The Mediterranean Region
• Questions: How has migration influenced the culinary cultures of Spain?
• Readings:
   • Discussion: Slow Food, Fast Food: Culinary Adventures in Italy (Groups 1-2)

**August 12-15: Barcelona**
   • Field Lab Project 2: Visit to Mercat La Boqueria

C21- August 16: The Future of Food I: Food Regimes in Global Perspective
   • Questions: What is a food regime? What are today’s food regimes like?
   • Readings:
     2. Holt-Giménez and Shattuck, “Food crises, food regimes and food movements.” (Web)

C22- August 17: The Future of Food II: Food, Development, and Security
   • Questions: What are some of the ways food security is guaranteed and threatened in contemporary food regimes?
   • Readings:
     1. al-Hajj, “Mediterranean Blues.” (Web)
     2. Sen, “The Food Problem.” (Web)
   • Discussion: Presentation of Barcelona Reports (Groups 3-4)

C23- August 18: Wrap it Up to Go! Final Review
   • Questions: What are the major findings of the semester?
   • Readings: Catch up!
   • Discussion: Presentation of Barcelona Reports (Groups 1-2)

August 19: Study Day

C24-August 20: Final Exam!

August 21: Packing and Reflection

August 22: Southampton

**FIELD WORK:** (At least 20 percent of the contact hours for each course, to be led by the instructor.)

**FIELD LAB 1**
   • Visit to a traditional food market in Istanbul.

**FIELD ASSIGNMENTS**
• Students will record ethnographic observations of food market activities in a journal.
• Students will take notes on presentations by Prof. Aksehirlioglu.
• Students will present their field observations and notes as a 5 page written report.
• Students are expected to incorporate class readings and lecture materials into field report.
• Students will report in class on their results.
• Evaluation will be 80% written report, 20% group presentation for a total of 10 points.

FIELD LAB 2
• Visit to the Mercat La Boqueria market in Barcelona, led by Professor Shannon.

FIELD ASSIGNMENTS
• Students will record ethnographic observations of food market activities in a journal.
• Students will present their field observations and notes as a 5 page written report.
• Students are expected to incorporate class readings and lecture materials into field report.
• Students will report in class on their results.
• Evaluation will be 80% written report, 20% group presentation for a total of 10 points.

[Alternative Field Lab: Visit to central food market, Livorno, and discussion with Slow Food representative. Subject to scheduling]

METHODS OF EVALUATION / GRADING RUBRIC
• Midterm Examination: 25 points (25%)
• Final Examination: 25 points (25%)
• Writing/Participation: 20 points (20%)
• Field Assignments: 20 points (20%)
• Attendance: 10 points (10%)

RESERVE LIBRARY LIST

AUTHOR: Braudel, Fernand
PUBLISHER: University of California Press
ISBN #: 0520203089
DATE/EDITION: 1996

AUTHOR: Gaudé, Laurent
TITLE: *Eldorado*
PUBLISHER: Macadam/Cage
ISBN #: 1596922974
DATE/EDITION: English trans. 2008

AUTHOR: Tabak, Faruk
ELECTRONIC COURSE MATERIALS

AUTHOR: Albera, Dionigi, and Anton Blok
ARTICLE/CHAPTER TITLE: “Introduction The Mediterranean as a Field of Ethnological Study: A Retrospective”
BOOK TITLE: L’anthropologie de la Méditerranée Anthropology of the Mediterranean.
DATE: 2001
PAGES: 15-37

AUTHOR: Appadurai, Arjun
ARTICLE/CHAPTER TITLE: “How to Make a National Cuisine: Cookbooks in Contemporary India.”
JOURNAL/BOOK TITLE: Comparative Studies in Society and History
VOLUME: 30(1)
DATE: 1988
PAGES: 3-24

AUTHOR: Bahloul, Joelle
ARTICLE/CHAPTER TITLE: “Food Practices among Sephardic Immigrants in France.”
JOURNAL/BOOK TITLE: Journal of the American Academy of Religion
VOLUME: 63(3)
DATE: 1995
PAGES: 485-496

AUTHOR: Bessière, Jacinthe
ARTICLE/CHAPTER TITLE: “Local Development and Heritage: Traditional Food and Cuisine as Tourist Attractions in Rural Areas.”
JOURNAL/BOOK TITLE: Sociologica Ruralis
VOLUME: 38(1)
DATE: 1998
PAGES: 21-34

AUTHOR: Bestor, Theodore
ARTICLE/CHAPTER TITLE: “Supply-Side Sushi: Commodity, Market, and the Global City.”
JOURNAL/BOOK TITLE: American Anthropologist
VOLUME: 103(1)
DATE: 2001
PAGES: 76-95.
AUTHOR: Black, Rachael
ARTICLE/CHAPTER TITLE: “The Porta Palazzo Farmers’ Market: Local food, regulations and changing traditions.”
JOURNAL/BOOK TITLE: *Anthropology of Food*  
VOLUME: 4  
DATE: 2004  
PAGES: N/A online at http://aof.revues.org/157

AUTHOR: Blondel, Jacques
JOURNAL/BOOK TITLE: *Human Ecology*  
VOLUME: Vol. 34, No. 5  
DATE: Oct., 2006  
PAGES: 713-729

AUTHOR: Braudel, Fernand
ARTICLE/CHAPTER TITLE: The Peninsulas; The Heart of the Mediterranean; Boundaries; The Mediterranean as a Human Unit.
DATE: 1996  
PAGES: 25-102

AUTHOR: Bush, Ray
ARTICLE/CHAPTER TITLE: “Food Riots: Poverty, Power and Protest.”
JOURNAL/BOOK TITLE: *Journal of Agrarian Change*  
VOLUME: 10(1)  
DATE: 2010  
PAGES: 119-129.

AUTHOR: Cavanaugh, Jillian
ARTICLE/CHAPTER TITLE: “Making Salami, Producing Bergamo: The Transformation of Value.”
JOURNAL/BOOK TITLE: *Ethnos*  
VOLUME: 72(2)  
DATE: 2007  
PAGES: 149-72

AUTHOR: Crenn, Chantal, Anne-Elène Delavigne, and Isabelle Techoueyres
ARTICLE/CHAPTER TITLE: “Migrants’ food habits when returning home (in Bamako, Mali, and Dakar, Senegal).”
JOURNAL/BOOK TITLE: *Anthropology of Food*
AUTHOR: Codesal, Diana M.
JOURNAL/BOOK TITLE: Anthropology of Food
VOLUME: 7
DATE: 2010
PAGES:N/A online at http://aof.revues.org/6629

AUTHOR: Morilla Critz, José, Alan L. Olmstead, and Paul W. Rhode
JOURNAL/BOOK TITLE: The Journal of Economic History
VOLUME: Vol. 59, No. 2
DATE: 1999
PAGES: 316-352

AUTHOR: Diouri, Abdelhai
ARTICLE/CHAPTER TITLE: “Of Leaven Foods. Ramadan in Morocco.”
VOLUME:
DATE: 1994
PAGES: 233-256

AUTHOR: Drouard, Alain
ARTICLE/CHAPTER TITLE: “Crispy in the french breakfast.”
JOURNAL/BOOK TITLE: Anthropology of Food (online at http://aof.revues.org/1367)
VOLUME: 1
DATE: 2003
PAGES: N/A

AUTHOR: Fernea, Robert
ARTICLE/CHAPTER TITLE: “Comment: The Business of Markets.”
JOURNAL/BOOK TITLE: The Arab World, Elizabeth W. Fernea and Robert Fernea
VOLUME:
DATE: 1997
PAGES: Chapter 3, Section 5.

AUTHOR: Finn, Rachel
ARTICLE/CHAPTER TITLE: “Gâteaux Algériens: A Love Affair.”
JOURNAL/BOOK TITLE: Gastronomica
VOLUME: 7(2)
DATE: 2007
PAGES: 78-82

AUTHOR: Foster, Robert
ARTICLE/CHAPTER TITLE: “Making National Cultures in the Global Ecumene.”
JOURNAL/BOOK TITLE: Annual Review of Anthropology
VOLUME: 20
DATE: 1991
PAGES: 235-260

AUTHOR: Goldstein, Darra
ARTICLE/CHAPTER TITLE: “Reading between the Lines”
JOURNAL/BOOK TITLE: Gastronomica
VOLUME: 10(3)
DATE: 2010
PAGES: N/A online at http://www.gastronomica.org/reading-lines

AUTHOR: Grasseni, Cristina
ARTICLE/CHAPTER TITLE: “Re-inventing food: Alpine cheese in the age of global heritage.”
JOURNAL/BOOK TITLE: Anthropology of Food
VOLUME: 8
DATE: 2011
PAGES: N/A online at http://aof.revues.org/6819

AUTHOR: al-Hajj, Zeina
ARTICLE/CHAPTER TITLE: “Mediterranean Blues: Facing Environmental Crises.”
JOURNAL/BOOK TITLE: Middle East Report
VOLUME: 216
DATE: 2000
PAGES: 26-27

AUTHOR: Harvey, David
ARTICLE/CHAPTER TITLE: 2007. “Neoliberalism as Creative Destruction.”
VOLUME: Vol. 610 no. 1
DATE: 2007
PAGES: 21-44

AUTHOR: Hassoun, Jean-Pierre
ARTICLE/CHAPTER TITLE: “Deux Restaurants à New York.”
JOURNAL/BOOK TITLE: Anthropology of Food
VOLUME: 7
AUTHOR: Herzfeld, Michael
ARTICLE/CHAPTER TITLE: “The Horns of the Mediterraneanist Dilemma.”
JOURNAL/BOOK TITLE: American Ethnologist
VOLUME: 11(3)
DATE: 1984
PAGES: 439-454

AUTHOR: Holt-Giménez, Eric, and Annie Shattuck
ARTICLE/CHAPTER TITLE: “Food crises, food regimes and food movements: rumblings of reform or tides of transformation?”
JOURNAL/BOOK TITLE: Journal of Peasant Studies
VOLUME: 38(1)
DATE: 2011
PAGES: 109-144

AUTHOR: Kaldjian, Paul J.
ARTICLE/CHAPTER TITLE: “Istanbul's Bostans: A Millennium of Market Gardens.”
JOURNAL/BOOK TITLE: Geographical Review
VOLUME: Vol. 94, No. 3
DATE: 2004
PAGES: 284-304

AUTHOR: Knudsen, Ståle
ARTICLE/CHAPTER TITLE: “Between Life Giver and Leisure: Identity Negotiation through Seafood in Turkey.”
JOURNAL/BOOK TITLE: International Journal of Middle East Studies
VOLUME: Vol. 38, No. 3
DATE: 2006
PAGES: 395-415

AUTHOR: Leitch, Alison
ARTICLE/CHAPTER TITLE: “Slow Food and the Politics of Pork Fat: Italian Food and European Identity.”
JOURNAL/BOOK TITLE: Ethnos
VOLUME: 68(4)
DATE: 2003
PAGES: 437-462

AUTHOR: McMichael, Philip
ARTICLE/CHAPTER TITLE: “A food regime genealogy.”
JOURNAL/BOOK TITLE: Journal of Peasant Studies
Author: Medina, F. Xavier, Danielle Provansal, and Cecilia Montero
Article/Chapter Title: “Food and Migration: the Abacería Central Market of Gràcia: A place to taste ethnic mixing and food.”
Journal/Book Title: Anthropology of Food
Volume: 7
Date: 2010
Pages: online at http://aof.revues.org/6595

Author: Meneley, Anne
Article/Chapter Title: “Like an Extra Virgin.”
Journal/Book Title: American Anthropologist
Volume: 109(4)
Date: 2008
Pages: 678-687.

Author: Mintz, Sidney
Article/Chapter Title: “Food at moderate speeds.”
Volume:
Date: 2006
Pages: 3-11.

Author: Monzini, Paola
Article/Chapter Title: “Sea Border Crossings: The Organization of Irregular Migration to Italy.”
Journal/Book Title: Mediterranean Politics
Volume: 12(2)
Date: 2007
Pages: 163-184.

Author: Neyzi, Leyla
Article/Chapter Title: “Remembering Smyrna/Izmir: Shared History, Shared Trauma.”
Journal/Book Title: History and Memory
Volume: 20(2)
Date: 2008
Pages: 106-127.

Author: Patel, Raj
Article/Chapter Title: “What does food sovereignty look like?”
Journal/Book Title: Journal of Peasant Studies
AUTHOR: Paxson, Heather
ARTICLE/CHAPTER TITLE: “Slow Food in a Fat Society: Satisfying Ethical Appetites.”
JOURNAL/BOOK TITLE: Gastronomica: The Journal of Food and Culture
VOLUME: 5(1)
DATE: 2005
PAGES: 14-18

AUTHOR: de Pina-Cabral, Joao
ARTICLE/CHAPTER TITLE: “The Mediterranean as a Category of Regional Comparison.”
JOURNAL/BOOK TITLE: Current Anthropology
VOLUME: 30(3)
DATE: 1989
PAGES: 399-406.

AUTHOR: Sen, Amartya
JOURNAL/BOOK TITLE: Third World Quarterly
VOLUME: 4(3)
DATE: 1982
PAGES: 447-459

AUTHOR: Seremetakis, Nadia
ARTICLE/CHAPTER TITLE: “The Memory of the Senses: Part I.”
VOLUME:
DATE: 1994
PAGES: 1-18

AUTHOR: Zammit, David
ARTICLE/CHAPTER TITLE: “Migration in the Mediterranean: Equalising Strategies and Social Hierarchies in Migrant Integration.”
JOURNAL/BOOK TITLE: Journal of Mediterranean Studies
VOLUME: 17 (2)
DATE: 2007
PAGES: 169-84

HONOR CODE
Semester at Sea students enroll in an academic program administered by the University of Virginia, and thus bind themselves to the University’s honor code. The code prohibits all acts of
lying, cheating, and stealing. Please consult the Voyager’s Handbook for further explanation of what constitutes an honor offense.

Each written assignment for this course must be pledged by the student as follows: “On my honor as a student, I pledge that I have neither given nor received aid on this assignment.” The pledge must be signed, or, in the case of an electronic file, signed “[signed].”