

SEMESTER AT SEA COURSE SYLLABUS

Voyage: Summer 2013

Discipline: Anthropology

ANTH 3240: Anthropology of Food

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 context of the challenges of globalization; report on food cultures in a variety of contexts.

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%)

ATTENDANCE:

Students are expected to attend all class sessions unless they have a valid excuse, and to come prepared to discuss all required readings for each class session. Students will lose one half grade (5%) from their final grade for each class missed after the 3rd unexcused absence, up to 1 whole grade (i.e., missing 4 classes means 1/2 a grade lower; missing 5 classes means 1 grade lower).

WRITING:

In addition to field lab assignments, students will write short exploratory and informal essays in class after each port visit where they do not have a field lab for this class (see the class schedule below). These essays will help generate discussion, hone students' ethnographic skills, and will be considered part of class participation grade.

Writing Center:

There is an on-board Writing Center. The hours are 12:45-14:00 and 18:10-19:25 daily. Please make use of the Writing Center for assistance with all writing assignments. I may organize a

brief introduction and Orientation to the Writing Center by their staff for the first few days of the semester.

TASTING:

Although we will have limited opportunities onboard to partake in Mediterranean cuisines, students are encourage when possible to taste a variety of cuisines from each port, and to avoid foods they normally consume at home (unless they follow a varied Mediterranean diet!).

FIELD LAB: Visit to the Mercat La Boqueria market in Barcelona

- learn about a traditional and global food market
- taste a variety of foods
- write a 5 page report

Students will visit the traditional Barcelona market *Mercat La Boqueria* and take notes on their findings. Afterwards students will join Prof. Shannon on a tour of various restaurants and possibly attend a cooking class (subject to confirmation) to get a sense of the variety of foods produced and consumed in Barcelona today. Students will convene for a group discussion onboard with Prof. Shannon. Finally, students will write a 5 page report of their experiences.

Note: please dress appropriately for this event: no shorts, no sandals, and respectful outerwear please. Remember that you are representing your university and the ship when traveling.

FIELD LAB ASSIGNMENTS

- Students will take field notes on the visit
- Students will write a short (4-5) page report on their experiences
- Students will report in class on their results in small groups.
- Evaluation will be 80% written report, 20% group presentation for a total of 10 points.

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]."

REQUIRED TEXTBOOKS

AUTHOR: Carole Counihan and Penny Van Esterik, eds.

TITLE: *Food and Culture: A Reader.*

PUBLISHER: Routledge

ISBN #: 0415977770

DATE/EDITION: 2nd edition.

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 19: 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 20: 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)
 2. Opt.: Mintz & DuBois, “The Anthropology of Food and Eating.” (web)
- Film: *The Meaning of Food* (PBS).

C3- June 21: 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, “The Abominations of Leviticus.” (F&C)
 3. Opt.: Sahlins, “La Pensée Bourgeoise.” (web).

C4- June 22: 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)
 2. Mintz, “Time, Sugar, and Sweetness.” (F&C)

June 23-June 26: Casablanca

- Writing: *Pause Gourmande au Maroc*. Write 2-3 page analysis of a meal in Morocco. Due 6/26

C5- June 27: 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)
 3. Opt.: de Pina-Cabral, “The Mediterranean as a Category...” (web)
- Discussion: *Pause Gourmande au Maroc* analysis (Groups 1-4)

C6- June 28: 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)
 2. Opt.: Tabak, *The Waning of the Mediterranean* (web)

C7- June 29: The Mediterranean and Mediterranean Cuisine III

- Questions: How have Mediterranean foodways developed historically?
- Readings:
 1. Blondel, “The ‘Design’ of Mediterranean Landscapes.” (web)
 2. Morilla Critz et al., “Horns of Plenty.” (web)

C8- July 1: 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/>)
 3. Drouard. “Crispy in the French Breakfast” (web)
 4. Opt.: Foster, “Making National Cultures.” (web)
- Discussion: Recipe Card - Analysis of a Mediterranean Food Item (Groups 1-2)

C9- July 2: 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. Bynum, “Fast, Feast, Flesh.”(F&C)
 3. Meneley, “Like an Extra Virgin.” (web)
- Discussion: Recipe Card - Analysis of a Mediterranean Food Item (Groups 3-4)

July 3-5: Antalya

- Writing: Write 2-3 page analysis of a meal in Antalya. Due 7/6

C10- July 6: Markets and Globalization I

1. Harvey, “Neoliberalism as Creative Destruction.” (web)
 2. Bestor, “Supply-Side Sushi” (web)
 3. Fernea, “The Business of Markets.” (web)
- Discussion: *A meal in Antalya* (Groups 1-2)

C11- July 7: Markets and Globalization II

- Questions: What are traditional markets in the Mediterranean? How have they been transformed under globalization? How have Turkish markets been transformed under globalization?
- Readings:
 1. Kaldjian, “Istanbul’s Bostans.” (web)
 2. Knudsen, “Between Life Giver and Leisure.” (web)
- Discussion: *A meal in Antalya* (Groups 3-4)

July 8-9: Iraklion, Crete

NB Ramadan projected to begin July 9th - Aug 8th

C12- July 10: Food and Memory in the Mediterranean I

- Questions: How has globalization influenced foodways in the Mediterranean region?
- Readings:
 1. Finn, “*Gâteaux Algériens*.” (web)
 2. Neyzi, “Remembering Smyrna/Izmir.” (web).

July 11-12: Kusadasi, Turkey

C13- July 13: Food and Memory in the Mediterranean II

- Questions: How has globalization influenced foodways in the Mediterranean region?
- Readings:
 1. Seremetakis, “The Memory of the Senses.” (web).
- Discussion: *A meal in Iraklion and/or Kusadasi* (Groups 1-4)

July 14-17: Piraeus

- Writing: 2-3 page analysis of food and memory in the Mediterranean.

C14- July 18: 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” (web)
 2. Grasseni, “Reinventing Food.” (web)
 3. Mintz, “Food at moderate speeds.” (web)
 4. Paxson, “Slow Food in a Fat Society.” (web)

C15- July 19: 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:
 1. Black, “The Porta Palazzo Farmers’ Market.” (web)
 2. Cavanaugh, “Making Salami, Producing Bergamo.” (web)
 3. Leitch, “Slow Food and the Politics of Pork Fat.” (web)

C16- July 20: Midterm Exam

July 21-23: Livorno

July 24-26: Civitavecchia

- Writing: “Slow Food, Fast Food: Culinary Adventures in Italy” (4 pages, due 7/28)

C17- July 27: Food and Memory in the Mediterranean III

- Questions: How are food and memory linked in the Mediterranean?
- Readings:
 1. Sutton, *Remembrance of Repasts*. Ch. 1-3
- Discussion: Food and memory in the Mediterranean (Groups 3-4)

C18- July 28: Food and Memory in the Mediterranean IV

- Questions: How are food and memory linked for students (and faculty) for the Semester at Sea Mediterranean excursion?
- Readings:
 2. Sutton, *Remembrance of Repasts*. Ch. 4-5 + Conclusion
- Discussion: Food and memory in the Mediterranean (Groups 1-2)

July 29-31: Malta

- Writing: “Maltese Cuisine: Between Local and Global” (2-3 pages, due 8/2)

C19- August 1: Food and Migration I

- Questions: How have anthropologists studied migration? What are the interrelationships of transnational migration and culinary cultures?
- Readings:
 3. Codesal, “Eating Abroad, Remembering (at) Home.” (web)
 4. Monzini, “Sea Border Crossings.” (web)
 5. Zammit, “Migration in the Mediterranean.” (web)
 6. Opt.: Laurent Gaudé. 2007. *Eldorado*. English translation, Macadam/Cage 2008.
 7. Opt.: Crenn et al, “Migrants’ Food Habits” (web) [French]
 8. Opt.: Hassoun, “Two Restaurants in NY.” (web) [French]
- Discussion: Slow Food, Fast Food: Culinary Adventures in Italy (Groups 3-4)

C20- August 2: Food and Migration II: The Mediterranean Region

- Questions: How has migration influenced the culinary cultures of Spain?
- Readings:
 9. Jacinthe Bessière, “Local Development...” (web)
 10. F. Xavier Medina et al. “Food and Migration.” (web).
- Discussion: Slow Food, Fast Food: Culinary Adventures in Italy (Groups 1-2)

August 3-5: Marseille

August 6-8: Barcelona

Field Lab: Visit to Mercat La Boqueria

C21- August 9: The Future of Food I: Food Regimes in Global Perspective

- Questions: What is a food regime? What are today’s food regimes like?
- Readings:
 11. Bush, “Food Riots: Poverty, Power and Protest.” (web)
 12. Holt-Giménez and Shattuck, “Food crises, food regimes and food movements.” (web)
 13. McMichael, “A food regime genealogy.” (web)

C22- August 10: 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:
 14. al-Hajj, “Mediterranean Blues.” (web)
 15. Sen, “The Food Problem.” (web)
 16. Patel, “What does food sovereignty look like?” (web)
- Discussion: Presentation of Barcelona Reports (Groups 3-4)

August 11-13: Cadiz

August 14-16: Lisbon

- Writing: “Tastes of Empire: Cuisine in Cadiz and/or Lisbon.” (2-3 pages, due 8/18)

C23- August 17: 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 18: Study Day

C24-August 19: Final Exam!

August 20-21: Packing and Reflection

August 22: Southampton

RESERVE LIBRARY LIST

AUTHOR: Braudel, Fernand

TITLE: *The Mediterranean and the Mediterranean World in the Age of Philip II, Vol 1.*

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

TITLE: *The Waning of the Mediterranean, 1550-1870.*

PUBLISHER: The Johns Hopkins University Press

ISBN #: 0801887208

DATE/EDITION: 2008

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: 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
ARTICLE/CHAPTER TITLE: "The 'Design' of Mediterranean Landscapes: A Millennial Story of Humans and Ecological Systems during the Historic Period."
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.
JOURNAL/BOOK TITLE: *The Mediterranean and the Mediterranean World in the Age of Philip II, Vol. 1.*
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*
VOLUME: 7
DATE: 2010
PAGES: N/A online at <http://aof.revues.org/6629>

AUTHOR: Codesal, Diana M.
ARTICLE/CHAPTER TITLE: Eating Abroad, Remembering (at) Home: Three Foodscapes of Ecuadorian Migration in New York, London and Santander."
JOURNAL/BOOK TITLE: *Anthropology of Food*
VOLUME: 7
DATE: 2010
PAGES: N/A online at <http://aof.revues.org/6642>

AUTHOR: Morilla Critz, José, Alan L. Olmstead, and Paul W. Rhode
ARTICLE/CHAPTER TITLE: "'Horn of Plenty': The Globalization of Mediterranean Horticulture and the Economic Development of Southern Europe, 1880-1930."
JOURNAL/BOOK TITLE: *The Journal of Economic History*
VOLUME: Vol. 59, No. 2
DATE: 1999
PAGES: 316-352

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."
JOURNAL/BOOK TITLE: *The Annals of the American Academy of Political and Social Science*.
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
DATE: 2010

PAGES: N/A online at <http://aof.revues.org/6730>

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*

VOLUME: 36(1)

DATE: 2009
PAGES: 139-169

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."
JOURNAL/BOOK TITLE: *Fast Food/Slow Food*. Richard Wilk, ed.
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*
VOLUME: 36(3)

DATE: 2009
PAGES: 663-673.

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
ARTICLE/CHAPTER TITLE: "The Food Problem: Theory and Policy."
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."
JOURNAL/BOOK TITLE: *The Senses Still*. Chicago: U Chicago Press
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