

Summer School 2013

organised by François-Rabelais University, Tours and
the European Institute for the History and Culture of Food

Tours – September 1st to 8th, 2013

The “stuff” in foodstuffs. Things and spaces

➤ **Scientific objectives**

The "cultural turn" of the 1990s has greatly influenced the study of food both in past and present. This is made manifest by the attention that is paid to the studies of food heritage and identity, which currently enjoy a striking success. The material aspects of the question, however, have never been neglected: food prices, quantities consumed or even the kitchen tools have attracted the attention of historians, sociologists, anthropologists and researchers from yet other fields. Currently, these approaches seem to be gaining ground as evidenced by the interest in hunger yesterday, today and tomorrow. After two decades, might the pendulum be swinging to the economic, the material, and to things? This eleventh Summer Campus explicitly poses this question, considering the materiality of our food in the past and the present, without neglecting its intangible dimension. We shall, therefore, examine the relationship between material and immaterial food, i.e., the way people, places and times give significance to foodstuffs, as well as the other way around.

The IEHCA Summer School is developing in European, and even worldwide, importance in terms of the presentation of scientific and academic research. In particular, it enables students to equip themselves with the necessary scientific tools for research work, giving them the opportunity to participate in the exchange of information, both between themselves and with the teachers/lecturers.

The information thus exchanged may principally be theoretical and bibliographical, but it may also concern the results of experiments which have been carried out in the field. Participants can also perfect and polish the methodology used to analyse and resolve problems as well as being able to gain access to different points of view in the disciplines represented.

➤ **The Summer School Conveners:**

- **Allen J. Grieco**, Senior Research Associate, Harvard University Center for Italian Renaissance Studies, Villa I Tatti, Florence, Italy
- **Peter Scholliers**, Professor of History, Vrije Universiteit Brussel, Brussels, Belgium

➤ **Team:**

- **Thibaut Boulay**, Professor of ancient history, University François-Rabelais, Tours, France
- **Antonella Campanini**, Researcher, medieval history, University of Gastronomic Sciences, Pollenzo, Italy
- **Harry West**, Professor of Anthropology, Chair Food Studies Centre, SOAS, University of London, Great Britain.

➤ **Teaching team:**

Training by specialists in the field of the history and cultures of food.

➤ **Time allocated:** about 35 hours (not including cultural activities)

1) Seven **discussion seminars**, each with a recognised expert who will give an introductory presentation on a specific topic, e.g. method, theory, approach or subject, for a maximum of 90 minutes. Each presentation will be followed by a discussion.

- 2) Students will give a 10-minute **presentation of their research** to the guest speakers and to the other students. This presentation will be followed by a general discussion (maximum 20 minutes). In order to increase interest in the students' presentations of their research work, each of them will be requested to write a text (5,000 words maximum) which will present (an aspect of) their research, taking into consideration the stage that this work has reached. Subjects of these presentations could include, for example, a critical survey of the literature, a presentation of the main research results, research method design, or the examination of a specific subject. This text will be distributed a month before the beginning of the Summer School. During the week of the Summer School, one or two students will comment on the text with a view to starting up a discussion.
- 3) **Individual tuition** for those students who want it. At least two of these sessions are planned, but the friendly atmosphere of the Summer School will provide other opportunities for this form of teaching.
- 4) Two **practical classes** are to be organised and jointly led by professionals.

➤ **Welcoming of the students**

September 1st (welcoming of the students) to 8th (10 AM)

Accommodation: Domaine de la Croix Montoire,
8 bis, place Choiseul, Tours, France

➤ **Registration conditions**

Aimed at: European and international students of Masters or Doctoral degree level.

Course languages: French and English. Fluency in these two languages is essential.

Applications to attend the course must be sent before May 15th, 2013.

The list of the selected students will be published by the end of May.

➤ **Registration fee:** 350 Euros

- 100 € deposit (non refundable) payable upon acceptance to hold a place, either by check (French accounts only) or by bank transfer, and
- 250 € on the first day of the European Summer School either by check (French accounts only) or by bank transfer or cash. The student's journey to Tours will be at their own cost.

The registration fee covers:

seminars and teaching sessions, cultural visits and activities.

meals and full-board accommodation in single room.

The student's journey to Tours will be at their own cost.

➤ **Contact:**

For any information concerning the scientific and teaching program:

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Antonella Campanini: antonella.campanini@unibo.it
Peter Scholliers : pscholli@vub.ac.be
Allen J. Grieco : agrieco@itatti.harvard.edu
Harry West : hw16@soas.ac.uk

For any information concerning the administrative organization and logistics:

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