FUSION EXPERIENCE – ABRUZZO

COMPARATIVE ITALIAN CULTURES THROUGH FOOD, WINE AND PHOTOGRAPHY

- FNAR 115 – Digital Photography in Rome and Abruzzo.
  Instructor: Tom Denlinger, DePaul University, Chicago.

- LITR 268R – Italian Cultural History: Foods and Wines of Italy.
  Instructor: Elizabeth Simari, John Felice Rome Center, Rome.

The John Felice Rome Center of Loyola University Chicago invites you to join in a unique adventure this summer. In a brand new programme you will learn everything you have always wanted to know about the city of Rome, as well as one of Italy’s most beautiful and most famous regions: the Abruzzo. You will learn about the history, the culture, the customs, the cuisine, and the wines of the City and of Italy, and you are invited to explore and to see it all through a different lens – in the literal sense of the word. This “Fusion Experience” of two courses will bring culture and digital photography together in one package. You will learn to observe and to record both the past and the present, and to appreciate the widest variety of flavors and tastes, to grasp culture and nature, and to understand how it has formed a city, a country, and its peoples throughout the centuries – until the present day!

After two weeks in Rome, at the campus of the John Felice Rome Center, you will transfer to the breathtakingly beautiful region of Abruzzo, to the old, mediaeval Borgo of Carunchio. From there you will explore this spectacular part of Italy, and you will learn about many aspects of life in this country, which is so rich in history and traditions. You will be staying in a beautiful, old, converted castle, with all the comforts that you could possibly wish for after a day of exploring and studying!*

FNAR 115 – Digital Photography in Rome and Abruzzo
This class is an introduction to the digital camera (and its accompanying online and computer software interface) as a documentary machine, an expressive device, and a useful instrument for examining the fusion experience in contemporary Italian culture. You will learn the proper and most effective use of the camera as an imaging device, and as an apparatus for surveying the historical and urban milieu of Rome, as well as its relationship to a medieval Borgo, and its surroundings, in Abruzzo.

As crossroads of cultural, socio/historical and contemporary environments, Rome and Abruzzo will provide a rich territory of living and archival material with which to trace the networks of exchange that define these adjacent, ancient landscapes. Toward this end you will learn to frame, record, and compose photographic images, while exploring the documentary possibilities of the digital environment, including recording of historical and contemporary forms, and using images to convey content through visual narrative.
In this class you will become familiar with how photographs are manufactured and processed in the camera, in the digital environment and in our culture and that of others, as well as how images are created and/or assembled to frame and present concepts and ideas. In addition, you will examine images and visual culture as framed by the Eternal City, and through its historical relationships to a mediaeval town in Abruzzo. Information will be witnessed LIVE through viewing and recording of historical architecture and artifacts, relevant exhibitions, readings, discussions, and presentations.

Although this class uses the online environment, and you will be trained in the use of some computer software, the emphasis is on the camera and the use of it to record situations and generate ideas, your ideas. Your challenge is to learn to control and direct the conceptual structure of your photographs, as well as to foster your own intellectual development as a media artist.

**LITR 268R – Italian Cultural History: Foods and Wines of Italy**
What can you learn about Italian culture through an exploration of the history of food in Italy? By examining the radical changes that have occurred in Italian food-ways, the pronounced differences in eating habits of different socio-economic classes, and the important role played by food in shaping Italian national and regional identities, you will uncover various trends in Italian history and society. These include the gradual process of political unification, the role of public policy in the agricultural sphere, and the dramatic effect that industrialization has had on Italian food culture.

The purpose of this course is to use food and wine as a means for exploring the dramatic political, social, and economic changes that have taken place in Italy since the Renaissance. By the end of the course you will have acquired a more sophisticated understanding of food history as an interdisciplinary approach to studying Italian culture and society and as a framework for analyzing important aspects of Italian history.

In the last twenty years historians have turned with ever more urgency to food as a key for understanding the past. Italy is particularly interesting in this respect. Modern Italian identity is based, in large part, on food. And many Italian ‘staples’ from pasta to olive oil, from ice-cream to wine, from pizza to risotto, have back-stories that give insights into Italian culture and Italian history. Through a series of class visits, tasting experiences and more conventional power-point based lectures we will look at Italian food in prehistory, antiquity, the Renaissance, and more recent times: while also giving a strong grounding in contemporary Italian food culture.

*Some details subject to change.*