

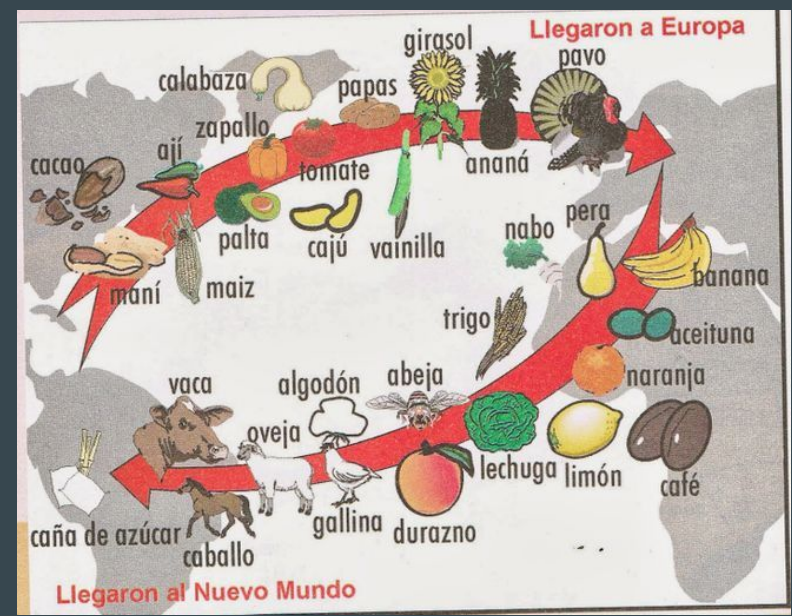
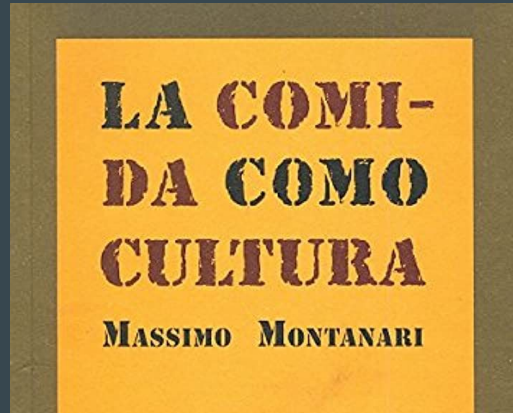
January 2024 in Spain (SPAN 270)



Food, Migration, and Identity in Spain.

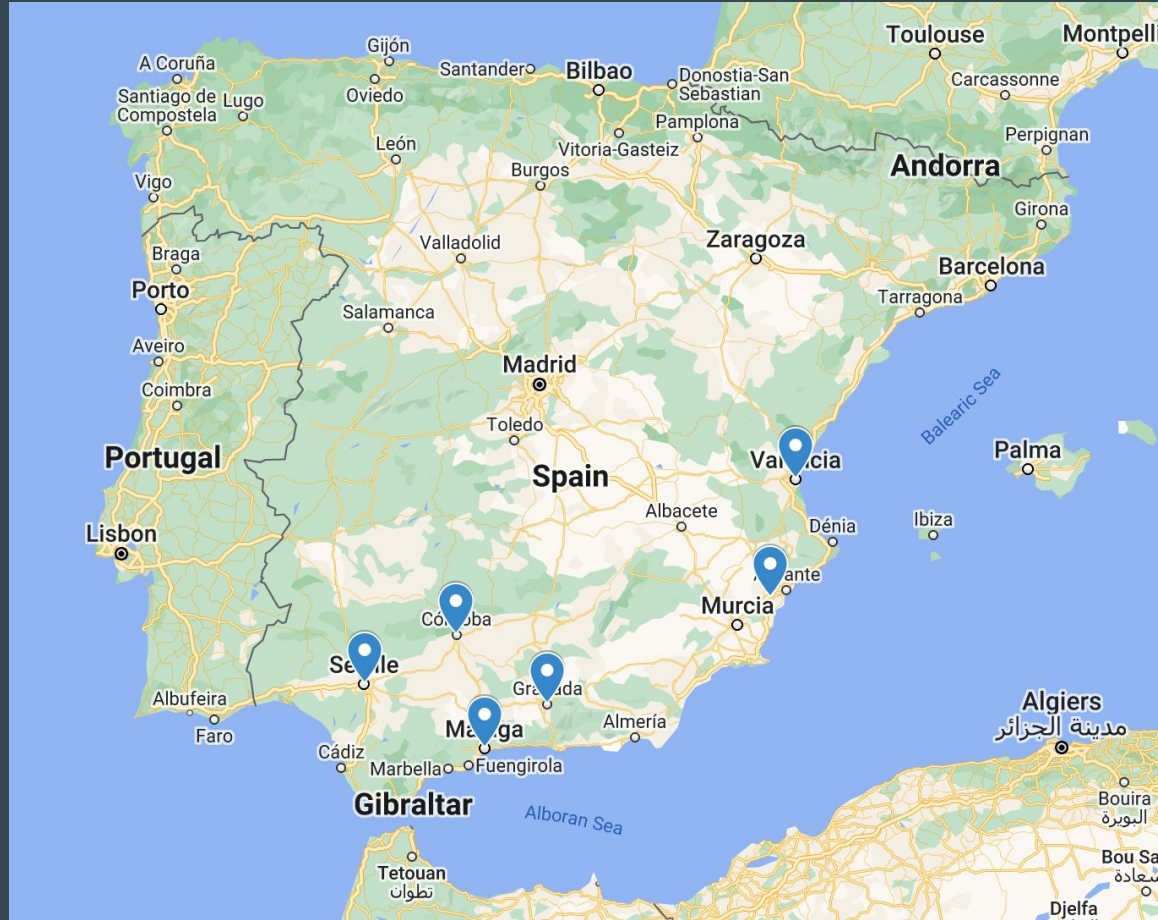
Among the topics this course will explore:

- Multiculturalism
- Religion
- Environment
- Tourism
- Gastronomy
- Agriculture
- Globalization



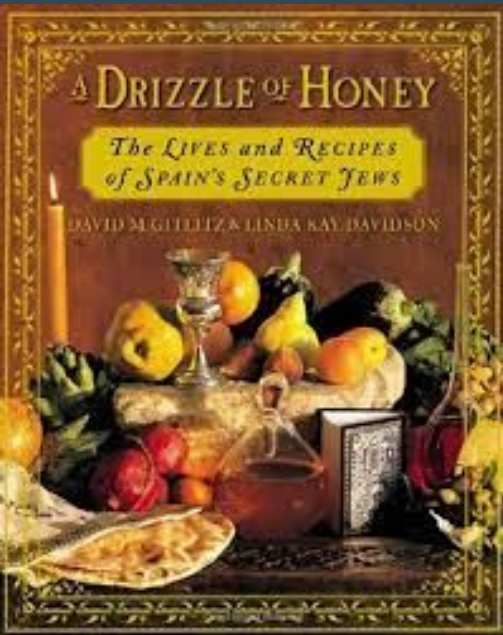
Course Itinerary

The course will start in Valencia, the home of paella, and then move on via a UNESCO World Heritage date palm grove in Elche to Andalucía in southern Spain. In Andalucía, our home base will be Granada, with excursions to Sevilla, Córdoba, and Málaga.



History of the “Tres culturas”

Muslims, Christians, and Jews
in the Iberian Peninsula



DE COZINA.

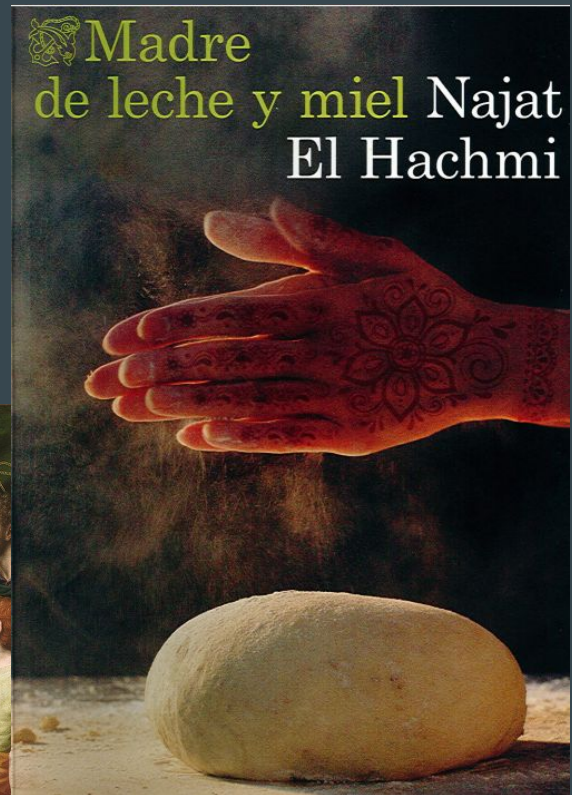
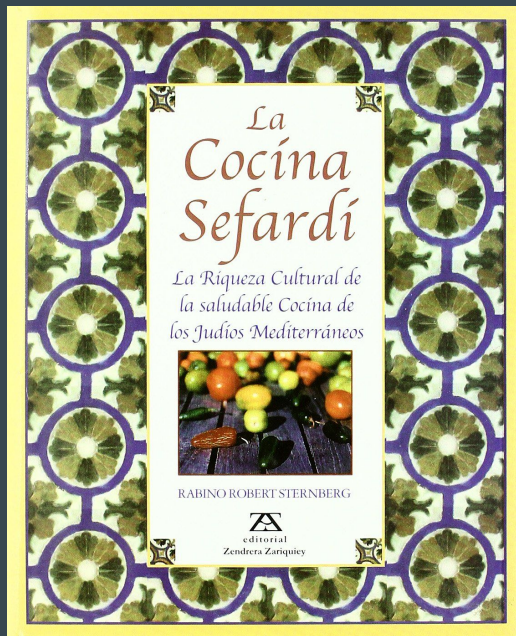
hecha, se ha de hazer vna massa de esto junto, y vn par de huevos, y agrazes, o vinagre, todo muy bié a fado, luego meterlo en el pecho.

Cap. V I. Como se ha de hazer otro guisado llamado Albujuanas.

HA se de tomar el carnero de la pier-na, dos ò tres libras, cóforme los cõbidados, para cada vno media libra de carne, y ha se de tomar la carne y picarla muy bien con tocino gordo, perexil, y yerua buena: y despues de picada con todo esto se ha de echar en vna caçuela, y tomar quatro, o seys marauedis de especias, y para cada libra vn huevo, y se han de tomar estos huevos, y las especias, y sal molida, y vinagre, y echarlo todo en la carne: y ha se de amassar muy bien, y



Deep cultural and religious significance of food



Agriculture, Environment, Migration



SPANISH 270: JANUARY TERM IN SPAIN

Topic for Interim 2024:

"Food, Migration, and Identity in Spain"

Instructor: Jonathan O'Conner



Course Overview:

From tourists to Spaniards, many people associate “Spanish” cuisine with stereotypical, iconic dishes like *paella*. As you might expect with stereotypes, the reality is far more complex. How do ingredients like rice, saffron, and tomatoes--plants native to Eastern Asia, Southwest Asia, and South America, respectively--become key components of what many consider to be Spain’s national dish?

In this course, we will take an in-depth look at the multiple culinary influences and traditions that have shaped Spain’s complex cultural heritage. Through this lens, we will consider the influences of human migration on agricultural practices, of religious identity on eating habits, of climate and globalization on commercial agricultural production. More specifically, we will engage with topics that include Roman farming techniques; the arrival of Muslim rulers in the Iberian Peninsula along with new irrigation methods and new crops; the culinary culture and influence of Sephardic Jewish communities; the arrival of Spaniards in the Americas and the revolutionary changes in European eating habits and colonial exploitation that result; contemporary Spain’s Mediterranean coast as the “orchard of Europe;” immigration; and climate change. Analysis of selected historical, literary, and cultural texts will be supplemented by guest lectures, site visits to museums, cultural institutions, artistic monuments, and cultural observation and field research activities.

All course materials will be in Spanish, and all course activities will be conducted in Spanish.

- **Prerequisite: Spanish 250 or 251**
- **Counts for the Spanish major (a "focus on Spain" course and 270-level elective)**
- **Counts for the Latin American Studies major (culture course on Spain)**
- **GE: ORC / OLE Core: OEP**

Tentative Itinerary (January 3-29, 2024)

Week One (Tuesday, Jan.3 – Tuesday, Jan. 9)

- Travel from Minneapolis to Valencia, Spain (Monday, Jan. 3)
- Classes and cultural excursions in Valencia and Elche (accommodations in hotels)

Week Two (Tuesday, Jan. 9 – Tuesday, Jan. 16)

- Classes and cultural excursions in Granada (homestays)
- Free weekend

Week Three (Tuesday, Jan. 16 – Tuesday, Jan. 23)

- Classes and cultural excursions in Granada, with a weekend excursion with guided visits and classes in Sevilla (homestays in Granada/accommodations in hotels in Sevilla)

Week Four (Tuesday, Jan. 23 – Sunday, Jan. 29)

- Classes and cultural excursions in Granada (homestays)
- Guided visits to a small-scale organic olive oil producer and Córdoba

- Córdoba to Málaga and return to Minneapolis (accommodations in hotels in Córdoba and Málaga)

Typical Daily Schedule (in Granada):

You can anticipate a daily schedule organized as follows on weekdays when we are in Granada. Notice that class and meal times follow the Spanish schedule. Schedules in other cities will vary to accommodate site visits.

9:30 a.m.-12:30 p.m.	Morning Block: three hours of class with St. Olaf instructor, with breaks
2 p.m. - 4 p.m.	Lunch (homestay)
4:30- 7:30 p.m.	Afternoon Block*: time for guest lectures / visits to museums or cultural sites or time for individual study / experiential or field research activities (on-site interviews, cultural observation/analysis activities, work in archives or libraries, evening cultural events such as a flamenco performance, etc.)
10 p.m.	Dinner (homestay)

Tentative Course Materials:

- Excerpts from novels and short stories, for example: El Hachmi, Najat. *Madre de leche y miel*. (Originally published in Catalan.) Barcelona: Destino, 2018. (Novel about a Muslim woman from Northern Africa who emigrates to Catalunya in the hopes of providing a better life for her daughter.)
- Packet of readings prepared by instructor for purchase before departure (tentatively includes excerpts from the following texts)
 - *A Drizzle of Honey: The Lives and Recipes of Spain's Secret Jews* by David M. Gitlitz and Linda Kay Davidson
 - *La cocina del sultán* by Carlos Ballesta
 - *La cocina mediterránea tradicional* by L. Benavides-Barajas
 - *Nuevo arte de la cocina española* by Juan Altamiras
 - *Comer es una historia* by Oscar Caballero
 - *Las especias: Historia de una tentación* by Jack Turner
- Packet of photocopied materials prepared by instructor for purchase before departure.
- Videos, Internet resources, newspapers, and other materials available on site.

Course Activities and Criteria for Evaluation:

Daily classes will normally have three components, with the format altered while on excursion or when we have guest lecturers: analysis and discussion of daily reading assignment from *Madre de leche y miel* and/or other course materials; analysis and discussion of guest lectures, site visits, cultural observation projects, cultural artifacts; and speaking activities including mini-presentations (individual or group), “extemporaneous” speeches, round tables, etc.

Grades for the course will tentatively be based on the following activities:

20%	Class Participation / Oral Activities
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20%	Journal Assignments: Cultural Observations and/or Communication
Strategies	
20%	Exam I
20%	Exam II
20%	Individual Project & Presentation

***Estimated Cost: for 2024**

\$4,185 estimated program fee billed to student account (includes housing, program events, group transportation, 3 meals/day)

\$1,200 estimated airfare/transportation to program site (paid out of pocket)

\$180 estimated passport/photos (paid out of pocket, based on U.S. citizenship)

\$50 estimated books, course materials** (paid out of pocket)

\$5,615 Total Estimated Cost

*All costs are estimates.