

Summer School 2011

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

Tours – August 28 to September 4, 2011

WINE: ENOMY AND SOCIAL NORMS

➤ **Scientific objectives**

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.

For the September 2010 Summer School, the scientific coordinators have chosen to examine the key: "Wine: economy and social norms". In most cultures, alcoholic beverages have a symbolic function. For various reasons, the place of wine is quite special. Consumed regularly, wine has profound economic and cultural connotations. The choice of a wine defines the nature of an occasion (solemn, official, convivial or intimate) and the relationship between drinkers. Whatever the occasion, the social and cultural meanings of various wines and "crus" are quite complex, following subtle rules (connected to ordering and context, etc.), such that the drinking of wine has given rise to its own vocabulary and related discourse. As a powerful marker of social status, wine choice and consumption may also be used as a means to identify oneself with a community, or nation. Drinking wine is therefore a means of affirming one's identity, as well as communicating, associating, and sharing with others.

Following on the proliferation of historical, anthropological and sociological works on the production, trade and consumption of wine, this Summer School will view wine through the lens of the long-term, exploring a range of methods and concepts while encouraging interdisciplinary approaches.

➤ **Scientific team:**

Thibaut Boulay, Professor of ancient history, University François-Rabelais, Tours, France

Allen J. Grieco, Senior Research Associate, Harvard University Center for Italian Renaissance Studies, Villa I Tatti, Florence, Italy

Marc Jacobs, Director FARO, Flemish interface centre for cultural heritage, Brussels, Belgium,

Peter Scholliers, Professor of History, Vrije Universiteit Brussel, Brussels, Belgium

Harry West, Professor of Anthropology, Chair Food Studies Centre, SOAS, University of London.

➤ **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**

August 28 (welcoming of the students) to September 4, 2011 (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 April 25th, 2011.

The list of the selected students will be published in mid-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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Peter Scholliers : pscholli@vub.ac.be
Allen J. Grieco : agrieco@itatti.it
Harry West : hw16@soas.ac.uk

For any information concerning the administrative organization and logistics:

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