Course FA-25 LITERATURE AND CUISINE: READING, WRITING, COOKING, EATING (45 class hours)

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OBJECTIVES

This Course is designed as a way of approaching the world of cuisine and food through literature in different periods and throughout history. It is not intended to be either exhaustive nor all-embracing, but rather a humble *hors d'oeuvre* that aims to whet the appetite for the great banquet of literature in its relations with food, cuisine, eating habits, and gastronomy.

METHODOLOGY

The Course is made up of two distinct parts. A theoretical part wherein literary texts in which cuisine and food play a relevant role will be read and analyzed. The other part will be practical, and consists of preparing dishes from a range of recipes related to a series of texts, as well as to Spanish culture as such

SYLLABUS

Introduction: Why literature and cuisine?

Antiquity

Topic 1: The Dawn of Cuisine

- -Cuisine in Sumer (bread and beer in the poem of Gilgamesh).
- -Bread in Ancient Egypt (hieroglyphics).
- -Food and symbol: The Bible (Old and New Testaments).

Gastronomic activity to be undertaken: Bread making.

Topic 2: Notes on the Classical World

- Homer's *Odyssey*: The first barbeque?
- Marcus Gavius Apicius, the first gourmet.
- Petronius' Satyricon; those Romans!
- Lucius Junius Moderatus "Columela", the agriculture correspondent from Cádiz.
- Marcus Valerius Martialis (Martial) and his Epigrams.

A screening of sequences from Francis Ford Coppola's Apocalypse Now.

A screening of scenes from Federico Fellini's "Satyricon".

Gastronomic activity to be undertaken: A pickles and salted fish tasting. Cuisine inspired by the *Apicius* recipe collection. How to prepare marinade and French toast ('torrijas').

The Middle Ages

Topic 3: From the Eulogizing of Vegetable Stew ("alboronía") to the nostalgia for fried eggs

- The legacy of Abu l-Hasan Ali ibn Nafi "Zyriab".
- Al-Yahiz, Amr: The Book of the Greedy (Libro de los avaros).
- Ibn Razin al-Tuyibi and his Table Titbits (Relieve de las mesas).
- Notes on the Talmud collection of doctrines and laws.
- Ben Sira on the subject of gluttony.
- Selection of Maimonides' commentaries on wine and food in his Guide for the Perplexed.
- Ibn Rushd "Averroes". Al-Adwiya wa 'l-aghdhiya (medicine and nutrition).
- "The Battle between Don Carnal and Doña Cuaresma (Lent)" in Juan Ruiz's The Book of Good Love (El

libro de buen amor).

Gastronomic activity to be undertaken: Spinach with chickpeas, vegetable stew (alboronía), and fried eggs.

A screening of scenes from Tassos Boulmetis' A Touch of Spice.

Modern Times

Topic 4: A case in point: *The Life of Gargantua and of Pantagruel* by François Rabelais, eschatology in the extreme

Gastronomic activity to be undertaken: soufflés, pâtés, *filloa* pancakes, and mousse.

Topic 5: To Eat or Not To Eat, That Was the Question: Where What Is Told About Is the Very Special and Close Relationship that Existed between the Picaresque Rogue and Hunger

- -Francisco Delicado in The Lusty Andalisian Maid (La Lozana Andaluza).
- An entertainment piece: "The Dinner" by Baltasar del Alcázar.
- -Lazarillo de Tormes.
- -Quevedo's The Rougue.

A screening of: The Rogue.

Gastronomic activity to be undertaken: A Passover supper.

Topic 6: A Golden Age in which not All that Glitters is Gold

- -The gastronomic sorrows and joys of the austere Don Quixote and the plump Sancho Panza.
- -Lope de Vega and the role of the stewpot in his play entitled The Lions' Son (El hijo de los leones).

Gastronomic activity to be undertaken: Fry-up ("Duelos y quebrantos") and cottage cheese with quince jelly.

Eating in Modern Times

Topic 7: From Realism to Naturalism

- -Between down-to-earth chickpeas and stews, on the one hand, and gallicization/frenchification, on the other hand, in the Madrid of Galdós.
- -Emilia Pardo Bazán: aristocrat and gourmet.
- -Juan Valera or sybaritism down south.

Gastronomic activity to be undertaken: High-stakes stew or lamb stew and vegetables Jewish style (Cocido con mayúsculas o adafina)

Topic 8: Gastronomic snatches in *Galíndez* by Manuel Vázquez Montalbán, in *The Century of Lights (El siglo de las luces*) by Alejo Carpentier, and in *Days and Nights of Love and War (Días y noches de amor y de guerra)* by Eduardo Galeano

- -Reflecting upon Basque cuisine.
- Carpentier's "grill to beat all grills," or Caribbean exuberance.
- Going around the marketplace with Galeano.

Gastronomic activity to be undertaken: Fish stew Veracruz style and rice pudding.

Topic 9: Jorge Amado and Isabel Allende, humor and love among the cooking stoves, or erotica and cuisine

A screening of: Like Water for Chocolate

Gastronomic activity to be undertaken: Spinach "a la creme" with raisins and pine nuts, fried eggplant with molasses, zucchini ravioli and aubergine stuffed with duck and mushrooms; *mille-feuille* custard slice B.C., chocolate truffle

Topic 10: Notes on Good and Bad Eating in Noir Detective Thrillers (Four Gastronomic Cases)

- Camilleri, Andrea: the taste of the Mediterranean.
- Himes, Chester: soul food in Harlem; A Strange Case of Murder.

- Mankell, Henning: the cold Baltic.
- Vázquez Montalbán, Manuel: the ongoing "tribute"

Gastronomic activity to be undertaken: Grilled vegetable salad (escalivada) and noodle fish-stock *fideua.*

Topic 11: Wine in Popular Folklore

Flamenco singing and wine, the inevitable hook-up.

Audio track: The New Mastersinger School (Nuevo Mester de Juglaría): their wine songs

Audio track: a selection of songs about wine

Gastronomic activity to be undertaken: A wine-tasting session

Topic 11 Eating in the Movies

The food-table as scenario; a selection of sequences from:

- Almodóvar, Pedro. Women at the Edge of a Nervous Breakdown (1988)
- Bertolucci, Bernardo. Last Tango in Paris (1972)
- Buñuel, Luis. Viridiana (Irreverence) (1961)
- Byrne, David. *True Stories* (*Eating in Texas*) (1986)
- Cavani, Liliana. La Pelle (Indigestion) (1981)
- Chaplin, Charles. The Gold Rush (So Tender) (1925)
- Chaplin, Charles. *Modern Times* (1936)
- Chaplin, Charles. A King in New York (1957)
- Coixet, Isabel. Map of the Sounds of Tokyo (2009)
- Del Toro, Guillermo. Pan's Labyrinth (Temptation) (2006)
- DeVito, Danny. Matilda (The Cake) (1996)
- Edwards, Blake. The Party (1968)
- Jones, Terry. Monty Python's The Meaning of Life (1983)
- Michell, Roger. Hyde Park on Hudson (2012)
- Idem... *Le Week-End* (2013)
- Molinaro, Eduard. Birds of a Feather (La cage aux folles) (screwball comedy) (1978)
- Parker, Adam. Angel Heart. (El huevo y el alma) (1987).
- Rafelson, Bob. The Postman Always Rings Twice (1981)
- Scorsese, Martin. GoodFellas (1990)
- Idem. The Age of Innocence (1993)
- Spielberg, Steven & Lucas, George: Indiana Jones and the Temple of Doom (1984)
- Vinterberg, Thomas. Celebration (Festen) (Dirty linen is washed within the family.) (1998)
- Walsh, Raoul. *Thief of Bagdad* (expressiveness) (1924)

Gastronomic activity to be undertaken: Gazpacho Carmen Maura style, Spanish potato omelette, and crumbed bread Manchego style (las migas manchegas).

Appendixes

Special "Thanksgiving Day" and "Christmas" Special (Fall Semester)

- -Kelly, Jacqueline, *The Evolution of Calpurnia Tate*: A southern-style feast for Thanksgiving.
- -García Lorca, Isabel: Dining with Federico and Manuel de Falla

A Gastronomic activity to be undertaken: Thanksgiving Day Dinner and/or Christmas Dinner

A screening of: Chaplin, Charles. The Gold Rush (La quimera del oro) (A Thanksgiving Dinner)

Poems and songs: Texts by Federico García Lorca, Miguel Hernández, Pablo Neruda, Carlos Cano, Vainica Doble, and Cab Calloway.

Substitute Lecturer: Montserrat Izaguirre Rodríguez

Collaborators: Antonio Tirado Martin, oenologist and sommelier, together with Angel Custodio Ruiz Martinez, chef.

Visits and Day Excursions

To a Food Market
To a Wine Cellar

ASSESSMENT

15%: Active participation in class sessions, cook book/portfolio containing 6 recipes worked through in class, while the following elements are to be included: ingredients, cooking method, together with the literary context concerned + visit to the food market.

30%: Mid-semester Exam (Information about the date of the exam will be provided well in advance.)

25%: An assignment based on one of the recommended literary works or movies

30%. End-of-semester Exam

WINE-CELLAT VISIT

A selection of mouthwatering movies

- Akın, Fatih. Soul Kitchen (2009)
- Arau, Alfonso. Like Water for Chocolate (Como agua para chocolate) (1992)
- Axel, Gabriel. Babette's Feast (El festín de Babette) (1987)
- Barreto, Bruno. Dona Flor and Her Two Husbands (Doña flor y sus dos maridos) (1976)
- Boulmetis, Tassos. A Touch of Spice (Politiki kouzina) (2003)
- Cohen, Daniel. The Chef (El Chef, la receta de la felicicdad) (2012)
- Ephron, Nora. Julie and Julia (2009)
- Ferreri, Marco. La Grande Bouffe (La gran comilona)(1973)
- Greenaway, Peter. The Cook, the Thief, his Wife, and her Lover (love/horror) (1989)
- Jeunet, Jean-Pierre. Delicatessen (1991)
- Joffé, Roland. Vatel (2000)
- Lee, Ang. Eat, Drink, Man, Woman (the oldest cuisine?) (1994)
- Loach, Ken. The Angels' Share (2012)
- Payne, Alexander. *Sideways* (2004)
- Taylor, Tate. The Help (2011)
- Velilla, Nacho G. Chef's Special (Fuera de carta) (2008)
- Vincent, Christian. Haute Cuisine (La cocinera del presidente) (2012)
- Wetzel, Gereon. El Bulli, Cooking in Progress (2011)
- Zwick, Joel. My Big Fat Greek Wedding (2002)