

FUSION EXPERIENCE – ABRUZZO

COMPARATIVE ITALIAN CULTURES 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 lense – 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 flavours 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 spending time in both on-site and in class in the city of **Rome**, at the campus of the John Felice Rome Center, you will transfer to the breathtakingly beautiful region of **Abruzzo**, to Anversa degli Abruzzi where you will stay at an organic dairy farm, waking up every morning to fresh made ricotta and a view of the Maiella Mountain. 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.

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*

Perhaps the best way to learn about the Italian people is to examine the history of the country's gastronomy and its gastronomic traditions. By learning about its individual products and different time periods throughout history together we will gain a greater understanding of Italian history and society.

In this course we will use food and wine of Italy as way to examine the history of the country and the dramatic changes from Ancient Rome to modern times. By the end of the course the students will have acquired a more sophisticated understanding of food history as an interdisciplinary approach to studying Italian culture and society and as a frame for analyzing important aspects of Italian history.

Food is a key for understanding the past. Italy is especially interesting in this respect since modern Italian identity is based, in large part, on food. And many Italian products 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. In a number of tasting experiences, more conventional power-point based lectures, discussions and films 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.