PROVENCE

GEOG 410/510 (6 credits)

This class explores food and identity in Provence. We learn first hand about the patterns, processes, and cultural meaning of food as it is grown, prepared, and consumed in the South of France. Through group and independent field projects, seminar sessions and guest lectures, farm visits, shopping, cooking, and eating, students will experience the life of the village. Guests from the village and vicinity will accompany us on tours and join us at meals.

Our base is a converted convent in the market village of Aups in the Haut Var: the rugged, hardscrabble part of Provence, where limestone highlands support scrub forest and garrigue, and agriculture must bend to the constraints of thin soils, the notorious mistral, hot, dry summers, and distant markets. Olives, vineyards, and truffles are essential elements of the culinary landscapes of Provence; shepherds still lead their flocks through Aups to pastures beyond the village; and indigenous herbs—rosemary, thyme, lavender—distinguish this landscape and infuse Provençale cuisine.

THIS PROGRAM, USUALLY TAUGHT IN THE SUMMER, MAY BE OFFERED OVER WINTER BREAK, WHEN WINTER FOODS, TRUFFLES, AND CHRISTMAS-SEASON FESTIVITIES DEFINE THE CULINARY LANDSCAPE. FIRST WE NEED TO SEE IF THERE’S ENOUGH INTEREST. DECISION DEADLINE: SEPTEMBER 12TH

NOTE that the class is open to Portland State students, alumni, parents, spouses, and friends; students in other institutions, community members, families and couples are welcome.

If you might like to earn 6 credits over winter break in this way, and/or for more information, contact Prof Barbara Brower: browerb@pdx.edu (800) 547-8887 extension 5-8044