

About the Instructor

Mary McHugh is an associate professor in the Classics Department. During her years in graduate school, stints at the American



School of Classical Studies in Athens and the American Academy in Rome offered unique opportunities to view art and monuments *in situ*, lending fresh appreciation to the complex interplay between literature, art, and material culture, and what these sources can tell us about antiquity.

Fees \$TBA , \$695 additional cost

Enrollment

Minimum 10

Maximum 15

Tentative Dates

January 5-30, 2015

Deadlines

Applications available: April 1, 2014

Early applications due: April 15, 2014

Last day to apply: July 31, 2014



Villa Doria Pamphili, Rome

CLA 208 SICILY: A MOSAIC OF CULTURES



FOR MORE INFORMATION:

JANUARY TERM 2015



Course Instructors

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CENTER FOR
INTERNATIONAL AND
CULTURAL EDUCATION



About the Course

The course offers an experiential opportunity to study the rich melding of cultures in Sicily—Greek, Roman, North African, Mediterranean, etc.—and religions—ancient paganism, Christianity, Islam, and Judaism. Participants will study Sicily and Rome's cultural history from the perspectives of food, literature, history, archaeology, art and architecture, and environmental conservation. This course offers a unique circumstance for students to integrate - through study, personal interactions, and reflection - a variety of disciplinary perspectives on the same material. This course also fulfills an ARTS credit.



La Zisa, Palermo



Case Vecchie, home to the Anna Tasca Lanza Cooking School, and the class' accommodations in the Sicilian countryside.

Requirements

Assessment of student work will be based on performance on the course exam, presence and active participation in lectures, tours, cooking classes, site and museum visits, performance on museum worksheets and writing assignments, delivery of a site report, and a research paper or photo journal blog and its presentation through either oral delivery or internet publication.

This course will be challenging in terms of its scope and the work and participation required. Interest in art history and architecture, Classics, European history, and/or classical archaeology is highly recommended, but no prior knowledge will be assumed.



Street food in Palermo

Course Highlights

- Students will spend nine days in Rome, where they will learn about architectural, art historical, social, and environmental issues that will prepare them for their time in Sicily. Themes include the importance of water and aqueducts to urban architecture and ancient food technology. Early Christian mosaics in Rome provide an art historical context for viewing the extraordinary mosaics in Palermo. Sites such as the Colosseum, Herculaneum, and Oplontis provide both architectural and cultural contexts for similar sites in Sicily.
- Students will spend four days in Case Vecchie, home to the Anna Tasca Lanza Cooking School. While at the school, students will take cooking lessons, visit a local cheesemaker, attend lectures on Sicily's culinary history, and attend a tour and wine tasting at the Tasca d'Almerita winery, among other activities.
- Three days will be spent in Palermo, touring the city, including the food markets, and visiting, among other important sites, La Zisa and the Galleria di Arte Moderna E. Restivo .
- Finally, students will spend three days in Syracuse, where they will visit sites such as the Ear of Dionysus, the Temple of Apollo, the Duomo, and the Archimedeion .