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– Section 1: Editorials –

Gastronomy and Revolution

by

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Gastronomy and Revolution

Manuela Albertone – Enrico Pasini



THE call for papers on “Erasmian Science. The influence on Early-Modern science of Erasmus of Rotterdam and his legacy”, that we have issued in collaboration with the Max-Planck Institute for the History of Science, has this special issue of the *Journal* as an outcome. The success of the Call has encouraged us to undertake another one, on a quite different matter (it is titled: *Gastronomie et révolution*). It will be issued in January 2015: the text of the call, that is prepared in collaboration with Ludovic Frobert and Nicola Perullo is anticipated here (see the following page).

As our readers know, we experimented in 2012 a new kind of contributions: the “review/interview”. It aims at sharing with the author(s) the making of a review of their research, and it fits the collaborative style which marks our journal. The positive comments we received have confirmed us this genre is worth the while and so, in this issue, you will find a new conversation Manuela Albertone had with Olivier Christin, an author well-acquainted with an interdisciplinary approach.

Thank you for the sympathy with which you are always following our projects.

Gastronomie et révolution – Gastronomy and Revolution Call for Papers for a Seminary and a Journal Special Issue

“Probably the greatest contrast between Madrid and Barcelona was in the use of hotels. In the capital Gaylords was later taken over by the Communist Party as a luxurious billet for its senior functionaries and Russian advisers. In Barcelona the Ritz was used by the CNT and the UGT as Gastronomic Unit Number One – a public canteen for all”. (Beevor, *The Battle for Spain* 2012).



SINCE the concept of gastronomy presented itself to the letters and the public around the beginning of the 19th century, it has had at times ample cultural and political echoes, and has been given various cultural and political nuances.

The present Call for Papers on *Gastronomie et révolution – Gastronomy and Revolution* (G&R) is oriented to a specific variety of such nuances.

On one side of an ideal line, one could range the social and political opposition of “grand maigreur” and “monde gras” in Zola’s *Ventre de Paris*; Tolstoisism and gastronomic abstinence; Chairman Mao’s red-braised pork as a model food with simple ingredients and unostentatious presentation; the narrative of privation that is tied (often from the point of view of realistic experience) to rhetorics of militant life. On the other side, note only Jefferson and Franklin’s interest for continental cooking in the process of “Unbecoming British” (Yokota 2011), or the well-known appropriation of gastronomy by the middle class at the time of 19th century bourgeois revolutions; but also the “Guide du cuisinier” and the idea of gastronomic equality in Cabet’s *Voyage en Icarie*; the proletarian gastrosophie of Fourier, a political gastronomy that opposes directly to Brillat-Savarin’s bourgeois gastronomy; the presumed revolutionary character of Futurist gastronomy; the literary depiction of Proletarian cookery in spartacist circles, against cuisine as bourgeois tradition; the controversial idea of “Democratic luxury” as “an essential part of the everyday of the Soviet people” (Gronow, *Sociology of Taste* 1997); the “Slow Food Revolution” and its connection to the political movements of the years 1960s-’70s. And possibly other experiences that have not yet been considered in historical studies.

This Call for Papers intends to address such aspects as the latter. In particular, we envisage the historiographic depiction of occasional encounters, or

more systematic connections, between radical, indeed revolutionary political programs, and the idea of appropriating the pleasures typical of ruling classes, often in relation to bourgeois or proletarian revolutionary movements and commotions. Such connections have brought about, instead of the usual fostering of parsimony and ascetism that seems to necessarily complement revolutionary militancy, the pursuing of alternative forms and purposes of gastronomy in a revolutionary perspective.

After reception and a reviewing phase that will involve both the editorial and the scientific committees, a maximum of 4 participants will be selected and invited to the G&R seminar, that is to be held in Piedmont (IT) in September 2015, to make an oral presentation—each awarded a travel subsidy.

After the seminar, the purpose of which shall be to improve the selected contributions in an open discussion, the texts will be given their final form and will contribute to a special issue of the “Journal of Interdisciplinary History of Ideas”.