

EUROPEAN FOOD ISSUES

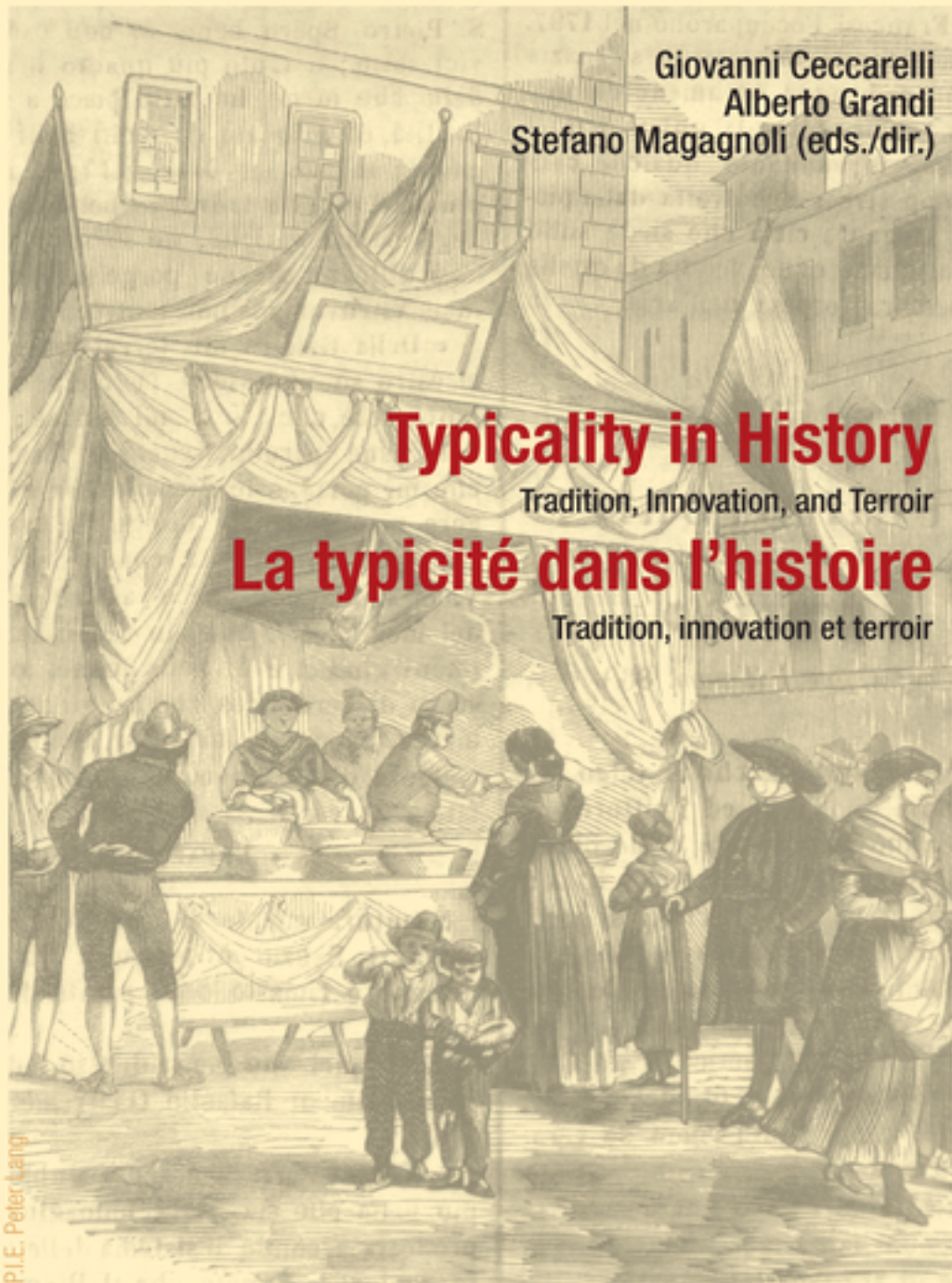
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Typicality in History

Tradition, Innovation, and Terroir

La typicité dans l'histoire

Tradition, innovation et terroir



Contents

| | |
|---|-----|
| Acknowledgments | 11 |
| Typicality in History. Tracing a Basic Definition | 13 |
| <i>Giovanni Ceccarelli, Alberto Grandi, Stefano Magagnoli</i> | |
| PART I. TASTE AND TYPICALITY: CONSTRUCTION AND INVENTION OF TRADITION / PREMIÈRE PARTIE. GOÛT ET TYPICITÉ: CONSTRUCTION ET INVENTION DE LA TRADITION | |
| Terroir: jalons pour l’histoire d’un mot | 23 |
| <i>Madeleine Ferrières</i> | |
| The Contents of Typical Food Products: Tradition, Myth, Memory. Some Notes on Nostalgia Marketing | 45 |
| <i>Maura Franchi</i> | |
| The Avatar: An Economic History Paradigm for Typical Products | 69 |
| <i>Giovanni Ceccarelli, Alberto Grandi, Stefano Magagnoli</i> | |
| The Building of Typicality as Food Pattern (Italy, XIVth-XVIth Centuries) | 87 |
| <i>Laura Proserpi</i> | |
| La construction des “spécialités” culinaires du Sud-Ouest de la France (XVIII^e-XIX^e siècles) | 97 |
| <i>Philippe Meyzie</i> | |
| Imagining Identities. Women’s Magazines and the Invention of Culinary Traditions in Flanders (1945-1970) | 109 |
| <i>Anneke Geysen</i> | |
| Typical Food in Norway. A Developer of History and Tradition | 129 |
| <i>Virginie Amilien</i> | |
| The Swiss Milk Chocolate. A Typical Image for an Atypical Product | 149 |
| <i>Régis Huguenin</i> | |

**PART II. TYPICALITY AND INSTITUTIONS /
DEUXIÈME PARTIE. TYPICITÉ ET INSTITUTIONS**

**Costa Rica Between Trademarks and Geographical Indications.
A Case Study in the Development of Typicality 167**

Fabio Parasecoli

**“Walser’s pride”: A Mountain Cheese as Part of
Regional Identity and Regional Development Strategies
in the Biosphere Reserve *Großes Walsertal* – Austria 177**

Stefan Kah, Norbert Weixlbaumer

**Produits typiques alpins, écomusées et marketing territorial
comme stratégies de distinction et de survie 189**

Cristina Grasseni

**Appellations d’origine conseillées.
Histoire des conseillers agricoles
et des produits typiquement savoyards (1950-1985) 213**

Sylvain Brunier, Hakim Bourfouka

**L’Italie, la France et les fromages “typiques” (1950-2009).
Aux origines d’une politique étrangère européenne? 239**

David Burigana

**Defining Good and Bad Products. The Building of Scientific
Consensus on the Purity of Cider in Spain from the End of the
XIXth Century to the First Decade of the XXth Century 263**

Gloria Sanz Lafuente

**PART III. TYPICAL PRODUCTS, TERROIR AND TOURISM /
TROISIÈME PARTIE. PRODUITS TYPIQUES, TERROIR ET TOURISME**

**The Strategic Building of Typicality.
Learning from the Comparative History
of Three French Sparkling Vineyards 285**

Christian Barrère

**The Geography of Quality Wine in United Italy.
Areas and Producers 305**

Simone Kovatz

| | |
|---|------------|
| The Long Struggle for the Chianti Denomination. Quality versus Quantity | 323 |
| <i>Luca Mocarrelli</i> | |
| Des vins de coupage aux étiquettes à succès. Typicité et culture œnologique dans le développement territorial des Pouilles (Puglie)..... | 341 |
| <i>Ezio Ritrovato</i> | |
| Tourism and Typicality in Italy, 1980-2010 | 359 |
| <i>Annunziata Berrino</i> | |
| Produits régionaux et développement territorial. Reggio Emilia au XIX^e siècle..... | 373 |
| <i>Marie-Lucie Rossi</i> | |
| PART IV. TYPICAL PRODUCTS: SOME EMPIRICAL EXPERIENCES / QUATRIÈME PARTIE. PRODUITS TYPIQUES: DES EXPÉRIENCES CONCRÈTES | |
| Factors Influencing the Sensory Features of Parmigiano-Reggiano from the Renaissance to the Present Day | 403 |
| <i>Mario Zannoni</i> | |
| Beyond Business: “Academia Barilla” and the Defense of the Italian Way of Eating | 421 |
| <i>Giancarlo Gonizzi, Gianluigi Zenti</i> | |
| Perspectives | 435 |
| <i>Jean-Pierre Williot</i> | |
| References / Bibliographie | 445 |