**Psychoactive Substances and Architecture**

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This module of six lectures traces the introduction and dissemination of stimulants and other substances (coffee, tobacco, tea, sugar, chocolate, etc.) across the globe and offers a history of related architectural types (coffeehouses, teahouses, smoking rooms, etc.) from the sixteenth century onward. The lectures consider the material context of these substances in different scales, ranging from utensils to interior spaces and broader urban landscapes. Routes of transfer will be explored along with the development of new forms of sociability and new architectural typologies. The nature of these substances allows us to construct a truly global narrative. The course material would fit in a survey of architecture 1500 to the present day.

Lecture I: Spice Trade, Pepper, Salt, and Sugar

The first lecture discusses the spice trade in the pre-1500 world. We will specifically focus on the history of salt and sugar in Eurasia. The lecture will also present a brief “pre-history” of drinking houses (wine taverns, alehouses, etc.) to further highlight the entanglement of these new stimulants with the formation of “the modern world.” This would provide a background for understanding the popularization of psychoactive substances in the post-1500 period.

Sites and Objects

Sugar refineries (al-Fustat, old Cairo)

Sweets and urban rituals in Fatimid Cairo

Venice and trade in spices

Lecture II: Early History of Coffee and Coffeehouses

The second lecture provides an overview of the altered global context in which new substances were disseminated and popularized. Using maps and diagrams, we will explain how a new web of interactions was formed through the integration of old Eurasian trade routes into the maritime networks developed by European powers. The different trajectories of coffee, tea, chocolate, and tobacco across the globe will be highlighted as examples of the newly formed global order. We will then focus on the early history of coffee and coffeehouses, starting with the emergence of coffee as a recreational beverage in the southern shores of the Red Sea and the rise of the coffeehouse as a novel social institution and a contested space in west Asia and, from the mid-seventeenth century onward, in Europe. Lecture II will also look at the architecture of Ottoman and Safavid coffeehouses, and will explain how smoking tobacco, introduced by the Portuguese, became common in coffeehouses.

Sites and Objects

Istanbul, coffeehouses, 1550-1800

Isfahan, coffeehouses, 1600-1700

Ipshir Pasha Coffeehouse, Aleppo, 1653

Porcelain coffee cups, grinders, coffeepots

Lecture III: Coffee, Chocolate, and Sugar

The third lecture will consider European coffeehouses in the 17th and 18th centuries as well as plantations and haciendas in the Americas. We will discuss how the stimulants came to replace the spices in both trade and consumption. A brief history of chocolate will also be offered, highlighting the domestic/ aristocratic character of chocolate compared with the urban and bourgeois ethos of coffee. The emphasis is on commonalities of architectural language and human experience rather than peculiarities of different cultural regions.

Sites and Objects

Venice and Marseille

Coffeehouses of Oxford and London

The Caffè Pedrocchi in Padua, Italy

Kaffeehaus Jungling, Vienna

Caffe Florian, Venice

Coffeehouses, Philadelphia

Brazilian Haciendas

Sugar and coffee plantations in the Americas

Lecture IV: Tea and Teahouses

The third lecture offers a global history of tea and teahouses, starting with Chinese teahouses during the Song period and the development of Japanese tea ceremony and its architectural settings. The lecture will then consider the British tearooms and tea gardens, which will be explained in the context of the hegemonic colonial presence of Europeans across the globe and the formation of new social classes. We will also discuss the morphological transformations of bars and restaurants in nineteenth-century Europe.

Sites and objects

Taian Teahouse, Kyoto

Katsura Tea Pavilion

Isfara Tea house, Tajikistan

Russian tea culture and the *samovar*

British tearooms

Teacups and saucers

*Konditors*

Development of counters and bars, the restaurant

Lecture V: Tobacco

Lecture V considers the history of tobacco, its devices and spatial contexts. We will discuss how with the evolution of the smoking device, tobacco came to be used in broader spatial contexts.

Sites and objects

English smoking clubs

Smoking rooms

Pipe, water-pipe, cigar, and cigarette

Snuff boxes

Opium houses

Lecture VI

The final lecture focuses on the nineteenth and twentieth centuries and the architecture of coffeehouses in the context of globalization. We will start by discussing the nineteenth century European context: Parisian cafés and urban experience, liquor and working-class pubs, etc. Other topics and sites include: coffeehouses in the colonized countries of Asia, consumer culture and spaces of consumption in the contemporary world (teabags, Starbucks, shopping malls, cigarette packages, etc.).

Timeline:

Phase one: (provide date range)

* Submit lectures and all related documents for peer review and submission guidelines

Phase two: (provide date range)

* Submit revised lectures, per peer review comments and submission guidelines

Budget:

Provide budget for proposed number of lectures.

(For travel and lodging if applicable to grant type).