



# EURO EXCHANGE

The Newsletter of the Institute for European Studies

## Spring 2020

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## DIRECTOR'S NOTE

I hope this note finds you well! As a Spring Semester that has been marked indelibly by the COVID-19 pandemic comes to a close, Indiana University Bloomington is collectively taking a deep breath and evaluating the future, both short-term and long-term. We are doing the same at EURO: making plans for a vigorous intellectual program in the Fall and thinking about how we can do more with less should projected budget shortfalls emerge.

We are also, however, taking a moment to take stock of what we have and to be thankful for the comparative abundance in which we live here in Bloomington, and this is something that I would invite all of us to do. We work at an amazing university with world-class facilities, a world-class faculty, and a vibrant intellectual life. Yes, it has problems, as does our model for higher education here in the United States, but I have yet to meet an international visitor to IUB who is not awed by our campus and genuinely impressed by the intellectual climate that we cultivate on it.

We also have the opportunity to teach a diverse student body from across the United States and around the world. It is a privilege to be able to play a role in their intellectual and moral development. It is also an awesome burden. Human well-being and democratic governance depend on an educational system



that is capable of molding both leaders and citizens. We do a lot of both here at IUB, and we should be equally proud of and equally committed to both of those educational missions.

This exercise, for me, serves as a clarion call to work hard in coming months and years to preserve and build on what we have. For EURO, specifically, I hope to build enrollments in our undergraduate minor and certificate, recruit high quality students to our master's program, expand our course offerings, and grow our intellectual community here on campus. I will be reaching out to many of you in the coming months for assistance in realizing these goals!

We began the Spring Semester with an ambitious academic and outreach program that included two major events: a one-day conference on "The Future of the European Union" and the Midwest Model EU (MMEU), an academic simulation

of the European Union legislative process that we have hosted at IUB since 2009, when it moved here from IUPUI. Due to the COVID-19 pandemic, neither of these events came to fruition. We were forced to cancel the MMEU, the second oldest event of its type in the United States, for the first time in over 25 years. This was a huge disappointment to us and to the students from 16 different institutions who were preparing to participate. We look forward to hosting this event again in Spring 2021.

“The Future of the European Union”—a one-day conference that was scheduled to feature Anna Diamantopoulou (former Greek Parliamentary Deputy and Minister, former European Commissioner, and President of the Athens-based think tank, DIKTIO Network for Reform in Greece and Europe), George Papakonstantinou (former Greek Parliamentary Deputy and Minister of Finance and faculty at the European University Institute), and Meglena Kuneva (Bulgarian and European politician and currently the EU Ambassador to the Council of Europe), as well as John McCormick of IUPUI and our own Lazslo Borhi and Justyna Zajac—had to be postponed. We are planning to host it this Fall, hopefully on campus here in Bloomington, but if that isn’t possible due to public health concerns, we will host the event as a virtual conference.

Our Friday lunchtime lecture series, which typically features a presentation by an IU faculty member or graduate student, was highlighted by Carl Ipsen, Professor of History and Director of the IU Food Institute, who spoke on the history of Italian olive oil, in a fascinating talk titled “From Cloth Oil to Extra Virgin: The Changing Meaning of Italian Olive Oil in Recent Centuries.” Ipsen received an IU faculty travel award in 2019 to support his ongoing research on this topic. Two other lunchtime lectures are being rescheduled for the Fall: Neovi Karakatsanis’s (IUSB) and Jonathan Swarts’s (Purdue University Northwest) talk on “America and the Greek Colonels: The Making of Cold War Foreign Policy” and Constantine Vassiliou’s “Montesquieu’s Moderation: A Liberal Art for

the Commercial World.”

In spite of the campus closure, EURO continued its intellectual outreach, co-organizing—with REEI, the Polish Studies Center, and the Inner Asian and Uralic National Resource Center—a virtual conference that took place on April 29 on “COVID-19 in Europe.” The event featured three panels. The first panel, “Democracy on Paper: COVID-19 in East-Central Europe” was moderated by former Visiting Fulbright Professor in CEUS, Péter Krekó, and featured historian and editor-in-chief of the Polish weekly *Kultura Liberalna*, Jarosław Kuisz; BBC journalist Nick Thorpe; and Professor of International Politics and Jean Monnet Chair of European Politics at the University of Kent, Elena Korosteleva. This panel examined and critiqued the attempts of the governments of Hungary, Poland, and Belarus to mobilize the crisis to expand authoritarian rule.

The second panel, which I moderated and which featured epidemiologist and visiting O’Neill School faculty Evi Hatziandreu, politician Anna Diamantopoulou, and medical anthropologist Maryna Bazylevych, was titled “Fraying at the Seams?: Europe, the European Union, and the COVID-19 Pandemic.” It sought to provide a fuller, interdisciplinary picture of the European response to COVID-19, highlighting underreported aspects. The third and final panel, “Outsiders & Quarantines: Migrants in COVID-19 Europe” was moderated by Elizabeth Cullen Dunn and featured anthropologist Maurizio Albahari, anthropologist and filmmaker Olena Fedjuk, and journalist and activist Priyali Sur. It explored the political and social challenges facing diverse immigrant populations—home healthcare workers, laborers, and refugees living in crowded camps, among others—in COVID-19 Europe.

Many thanks to the Director of REEI, Halina Goldberg, for her initiative and her tireless work to make this event reality. Thanks also to PSC Director Joanna Niżyńska for her contributions to the organization of the event and for serving as the master of ceremonies for the conference.

Every year, EURO’s Title VI grant helps

to fund faculty travel to conduct research and to participate in conferences. Please join me in congratulating this year's winners: Gunther Jikeli, Asaad Ansaleh, Gergana May, László Borhi, Maria Bucur, Ke Chin Hsei, Peter Sposato, and Kathleen Meyers. We also fund graduate student research—this year from donations to our IU Foundation account—and will be announcing winners later this month. Due to COVID-19-related travel restrictions we are extending the window in which these funds may be used and working with recipients to find other means to utilize the funding.

This past semester has been a busy one for our Title VI grant. We have made great progress with the Center for Latin American and Caribbean Studies and the African Studies Program on our shared Digital Toolbox project, which provides digital access to cultural objects and standards-ready lesson plans for K-12 teachers. We are also forging ahead with our partners on 1) a virtual Summer Teachers Institute, which aims to enhance K-8 teachers' global competence so that they can create meaningful and high-impact global learning opportunities for their students, and 2) in-service teacher workshops for middle school instructors in different regions of the state focused on internationalization of curriculum.

Another grant priority is facilitating collaborations between IU faculty and the faculty of community colleges and minority-serving institutions to expand and improve European course offerings. We are currently working on collaborations with Spelman College, Florida International University, and Ivy Tech Community College on this front. We are also continuing to support the Bridges Program, which introduces elementary school students to foreign languages and cultures. This past Fall we supported Norwegian language and culture lessons, and this coming academic year we will be supporting Modern Greek. Last, we are actively working with our librarian, Luis Gonzalez to build IU Libraries' European Studies collection using Title VI funds.

In closing, I'd like to highlight a few

new EURO initiatives. First, we have begun a weekly email news roundup (biweekly over the summer), the Monday News Summary, which aims to provide our constituencies with quick access to the week's most interesting European news stories. The News Summary is also featured on our website's news feed, [Europe in Focus](#). I'm hoping that this initiative will eventually evolve into a collective effort. Please share news stories that merit inclusion with us at [euroinst@iu.edu](mailto:euroinst@iu.edu)!

Second, we are including a culinary feature in our biannual newsletter, the EURO Café. I'm serving as the inaugural columnist for this feature, sharing a few reflections on Greek cuisine and three of my favorite recipes. I will be recruiting others to share insights and recipes from other European countries.

Last, we will be working over the summer on a prototype for a weekly WIUX radio broadcast, titled "Destination, Language: Modern Greece" which will highlight different language learning opportunities at HLS and IUB. Broadcasts will feature an interview with a language expert that provides an overview of the language and its linguistic features, a brief mini-lesson, and an exploration of the culture. Once the prototype, "Destination, Language: Modern Greek," is in place, I will be contacting others to participate.

Wishing you a wonderful and healthy summer wherever you may be,



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## Title VI Grant Priority: EURO Seeks to Increase Its Collaborations

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*By Heather Duemling*

In response to the COVID-19 pandemic and the sudden demand for online learning, EURO has reached out to community colleges and minority-serving institutions to offer our assistance and academic partnership. EURO is a Department of Education Title VI National Resource Center, and one of our grant priorities is to collaborate with community colleges and minority-serving institutions in the development and enhancement of courses that include European content. We have reached out to various institutions, offering our assistance in getting their curricula online.



At present, we are working on collaborations with Florida International University, Spelman College, and Ivy Tech Community College. This presents great opportunities for IU faculty and faculty from other institutions to learn from each other and enhance content for their courses. As educators are forced to jump into a world of virtual instruction in an unprecedentedly short amount of time, it is our intent to share IU's expertise in online education and to facilitate direct faculty-to-faculty exchanges of ideas. We look forward to the start of many great collaborations.

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## Getting Connected: News From EURO's Librarian

By Luis A. González

The IU Libraries provide students, faculty, and staff with a broad range of online resources and services that support teaching, learning, and research in European Studies. This column will highlight some of these services and online resources available to authorized IU library users. Additionally, there is information on European open access initiatives that enhance access to collections of scholarly significance to practitioners in this academic field.

### New Library Acquisition

#### [Project Syndicate](#)

*Project Syndicate*, which bills itself as “the world’s opinion page,” is a reputable source of news commentary and analysis by domestic and international experts on a broad range of world issues. It provides thorough coverage and analysis on the COVID-19 pandemic and also has sections on economics, culture, innovation, politics and sustainability. One of its special features, “Topics,” is a curated collection of previously published *Project Syndicate* articles. Another, “The Big Picture” invites multiple contributors to reflect on a specific topic. A third, “OnPoint,” provides longer reflections on specific topics. The op-ed portion of the website is open to the general public.

### Significant Resources

#### [European Yearbook of Minority Issues](#)

*The European Yearbook of Minority Issues* is an authoritative source of information on minority populations in present-day Europe. It blends analysis and commentary done by acknowledged experts and scholars on domestic and international legal developments concerning minorities in the European Union. Currently, full-text access is only available for volumes 1 through 15 (2001-2016). The tables of



contents of the most recent volumes are available as view only. *The European Yearbook of Minority Issues* is fully searchable.

#### [Films on Demand Master Academic Collection](#)

*Films on Demand Master Academic Collection* is a notable audiovisual library. It covers a wide range of curricular subjects, such as language, literature, history and the social sciences. The content is sourced from recognized American and European producers and distributors, including Films for the Humanities & Sciences, ARTE France, BBC Worldwide Learning, and Deutsche Welle.

#### [The Year's Work in Modern Language Studies](#)

*The Year's Work in Modern Language Studies* (YWMLS) complements the MLA International Bibliography, which is the go-to resource for students and scholars working in literature, linguistics, and folklore. Published since 1930, YWMLS provides comprehensive scholarly assessments of research on linguistics, literature, and film relating to many modern European languages, except English. Research on Romance, Germanic, and Slavonic languages, literatures, and culture is well represented in this critical bibliography. All contributions are written by specialists in their respective fields. Online access is available for volumes 1 through 76 (1930-2016).

### [IU Libraries Guide to Using eBooks](#)

The Libraries have created an informative guide on how to find electronic books on IUCAT, our online catalog. The guide also provides helpful navigation tips for different electronic book platforms.

### [CV Service](#)

The CV Service enables faculty members to make their research open access and widely available via IUScholarWorks, our institutional repository. ScholarWorks ensures long-term access to and preservation of research by IU faculty. Please visit the CV Service site to learn more about this exciting initiative from the IU Libraries.

## **European Open Access Initiatives**

### [Europeana](#)

Europeana provides free access to remarkable cultural heritage collections from as many as 4,000 archives, libraries, and museums across Europe. Artworks, books, manuscripts, maps, newspapers, photographs, sound and video materials are accessible on Europeana. One of its newest offerings is a delightful selection of high-resolution, downloadable images of artworks that can be used as virtual backgrounds for Zoom videoconferences. Since certain Europeana content has been made available under open licenses, users can re-use these materials to develop educational content.

### [OpenAire](#)

OpenAire is a network of digital repositories that provides open and unlimited access to publicly funded research in Europe. It is composed of over 60 European universities, research centers, and institutions, and over 40 million records of scholarly publications such as academic journal articles, conference papers, books, and doctoral dissertations.

The main mission of this pathbreaking initiative is to support open access and open

data mandates in Europe. The humanities and social sciences are well represented in this extraordinary digital content aggregator.

And remember, you can always contact me for reference consultations, instruction requests, and purchase recommendations for the European Studies collection. Last but not least, the research guide for the European Studies collection will be migrating to a new platform during the summer. Please stay tuned.

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## Welcome to the *EURO Café!*

By Franklin L. Hess

For many of us hunkering down at home for COVID-19, cooking has become the most important (and enjoyable!) part of how we spend our day. In the spirit of sharing good food with family and friends, we would like to offer the culinary adventurers among us some recipes we love, from areas of Europe we know well.

### Greece:

The traditional Greek diet is regulated by the calendar of the Orthodox Church. Two days a week, Wednesday and Friday, are designated fasting days. Additionally, there are several major fasts leading into religious holidays. The Orthodox Church celebrated Pascha (Easter) on April 19, a week after Catholics and Protestants. Leading into Pascha was a forty-day fasting period, Lent. Orthodox fasting is very strict: no meat (vertebrates, including fish), eggs, dairy products, olive oil, or wine! It becomes even stricter during Holy Week, the week before Pascha, when only one meal a day is



permitted and there is a total fast on Friday. Interestingly invertebrates (shrimp, lobster, crab, fish eggs, oysters, clams, and mussels) are permitted. I once had a student complain to me how tough the Lenten fast was: “I got so tired of fasting. Shrimp every day for 40 days straight!”

Pascha introduces meat and dairy back into the diet: the traditional red-dyed eggs, roasted lamb on the spit, kokoretsi (innards wrapped in tripe and grilled on the spit), souvlakia, tzatziki, etc. I’d like to share a few recipes that might show up at our Easter meal.

### ***Aliki’s Tzatziki***

This recipe comes from my mother-in-law, Aliki Tsitsopoulou. Tzatziki can be eaten by itself with bread as an appetizer or it can be used as an accompaniment for meat, particularly pork and lamb.

#### Ingredients:

- + 1 32 oz. container full fat (5%), strained yogurt (Fage or other Greek yoghurt). You can get away with 2% milkfat yoghurt, but do not use non-fat or your tzatziki will taste like cardboard!!!!
- + 4 cloves of garlic (1 per cup of yoghurt . . . or less if you are sensitive)
- + 1 large cucumber, preferably burpless
- + approximately 1 tsp. salt or to taste
- + 1 bunch fresh dill (The eastside Bloomingfoods has big bunches of dill. If you buy plastic packs of dill, I’d add 1.5 of them.)
- + a squeeze of lemon juice
- + a bit of extra virgin olive oil

#### Steps:

1. Crush garlic with the side of a knife to release a bit of oil and dice finely.
2. Peel and seed the cucumber. Grate it coarsely into a sieve (use a normal cheese grater).
3. Mix the garlic into the yogurt. Squeeze handfuls of the grated cucumber to remove excess water and mix into yogurt.
4. Chop dill finely and add to the mix (approximately 5-6 Tsp. worth).
5. Add a squeeze of lemon juice and a tablespoon or so of olive oil. Add additional salt to taste. Let stand in fridge several hours before serving.



**Vergos' Smoked Eggplant Salad**

The further north you go in Greece, the better the eggplant salad gets! The skin of the eggplant is a marvel of nature. It is virtually indestructible. This recipe, which comes from our cousin in Thrace, near the border with Turkey, imparts a smoked flavor to the eggplant.

**Ingredients:**

- + 2 medium to large eggplants
- + 4 cloves of garlic (or less)
- + Olive oil
- + Lemon
- + Salt
- + Italian parsley
- + Optional: onion and red pepper

**Steps:**

1. Start a fire in your grill with sticks from the yard. Once the flames are high, put the cooking grate in and place the eggplants in the middle of the fire. Cook for a few minutes on each side, charring the skin. Once the flame settles down, put the lid on and let the eggplant continue cooking until it is soft. (Trust this process! The eggplant should spend at least 5-10 minutes in the high flames.)

2. Set cooked eggplant aside and let cool. Once they are cooled, peel them in the sink, removing all the burnt parts. If bits of eggplant flesh stick to the skin when you remove it, try to salvage them. They have the most pronounced smoked flavor.

3. Put the eggplant in a bowl and, using a sharp knife, mash it into a puree. (The texture should be a bit uneven.)

4. Crush the garlic and chop finely, add to the eggplant along with a generous amount of olive oil (2-4 Tsp.). Add salt and fresh lemon juice to taste, along with a small bunch of chopped parsley. You can also add a half cup of finely chopped onion and red pepper if you want.

**Kontosoufli in the Oven**

Kontosoufli is marinated pork (or lamb) slow roasted on the spit. I've adapted the recipe for the oven and have had good success with it. This recipe will serve about 8 people.

**Ingredients:**

- + 1 6-8 lb. Boston butt pork roast
- + 1 onion
- + 1 green pepper
- + several cloves of garlic
- + a cup of wine
- + a bit of water to cover
- + 3 Tsp. olive oil
- + 1 tsp. Greek oregano
- + 1 Tsp. prepared mustard
- + 1 Tsp. salt
- + Pepper to taste
- + Garnishes: pita bread, onion, fresh tomato, tzatziki

**Steps:**

1. Debone the roast, cut into large pieces (3-inch square), and place in a bowl.

2. Put the onion, green pepper, and garlic in a food processor and puree.

3. Place puree in the bowl and add the other ingredients.

4. Submerge the meat in the marinade. Place in the fridge for at least 4 hours to sit.

5. Place pork and about a cup of the marinade in a Dutch oven (something that seals tightly), and cook at 250 degrees Fahrenheit for about 4 hours (until it is fork tender). Remove the pieces of meat from the Dutch oven and brown under the broiler a bit. Chop into bites-size chunks and eat with pita bread, tzatziki, onions, and tomatoes. (Kontos pre-oiled pitas from Sahara Mart are the best choice in town). Heat the pitas over medium heat in a cast-iron or other non-stick skillet until they soften and you see the slightest hint of browning.



**Wine accompaniments:**

For a red wine, I might select the 2016 Boutari Naoussa. This wine features an indigenous Greek varietal, xinomavro, which possesses savory notes like olives, tomato peel, herbs, and earth in addition to plum and cherry flavors and nice acidity. It is a wine that needs food! It is particularly adept at neutralizing the gaminess of lamb. It is not for sipping on your back porch.

I should mention, however, that Greeks have absolutely no reservations about consuming white wine with pork. Here, I can unequivocally recommend the 2018 Skouras Moscofilero, which is available at Big Red. Greek white wines are almost uniformly excellent, and this bottle is consistently one of the best. The 2011 vintage made the Wine Spectator Top 100 list. I think the 2018 is just as good. It features a lusciously perfumed bouquet, lemon and mandarin orange notes, and a driving minerality that, along with its acidity, will allow it to stand up to pork.

What have you been cooking up the last few weeks? We'd like to hear your unique and hard-to-find recipes from different areas in Europe. Contact us at [euoinst@iu.edu](mailto:euoinst@iu.edu) to have your recipes included in our next newsletter.

