

English

I'm Turkish, and before moving to Stanford, I lived in many cities, including Istanbul.

Wandering the streets, I always tried to discover the true soul of places, longing for them to speak to me. Years passed, and I never succeeded. Then one day I planned a trip to Italy. My first stop was Florence, where the art, history, and beauty overwhelmed me from the very first moment. The marble floors depicting the zodiac are still etched in my mind, where they revitalized my long-buried beliefs about ancient astronomy. Every corner of the city seemed to want to tell me something about its past, and it was a fantastic experience. That day, I felt like I had experienced how an Italian lives, in constant dialogue with the city.

As a foodie, I would like to attend a seminar that explains the evolution of Italian cuisine starting from ancient Rome. Wouldn't you like to learn about the origins of the Margherita pizza, the art of Naples, and the city's humble cuisine? Driven by poverty, Neapolitans risked growing a unique tomato, the San Marzano, on the treacherous slopes of Mount Vesuvius. They invented delicious buffalo mozzarella, and then combined the two ingredients to create the simple yet exquisite Margherita pizza. Learning to recognize the connections between food and social dynamics is crucial; I'm sure that in the future, a seminar like this would make Italian food even more delicious for those who attend.

I would like to express my great desire to become a dining ambassador or to take on any other role that fosters conviviality at Casa Italiana. Also, if possible, I'd love to organize a lecture (for example, on how Italian geography has influenced food culture) or a cooking class (maybe someone might even be inspired to open their own trattoria and never need to go to a restaurant again—you never know).