


11 August 2019

Anthropology of Food Welcome



Welcome to the Anthropology of Food

Available on-line in your

 canvas folder at

<<http://canvas.umn.edu/>>

**This will be a great course, and a great experience.
You will see. . . .**

The great Minnesota State Fair Starts Thursday, 22 August 2019. The Minnesota State Fair food is legendary, this year featuring thirty new foods (of the sixty-five that were proposed), and seven new vendors!



★ StarTribune

[List of New Minnesota State Fair Foods for 2019](#)

[New Minnesota State Fair Food for 2019](#)— KARE

[New Minnesota State Fair Food for 2019](#)— StarTribune

Printable Official New Foods List & Map

The Minnesota State Fair annually offers 450 different kinds of food—typically more than 60 of them on sticks—from about 300 vendors. Look for Complete State Fair coverage from the [StarTribune](#) starting next week.

Carnitas, pit-smoked brisket and jamm’nn brisket, green *chorizo*, pulled buffalo chicken, lamb T-bone chops, *mortadella* pork sausage, shrimp & grits fritters, and minced beef Turkish pizza, are big with New Fair Foods this year.

Cuisines from other countries always appear on the New Fair Foods list (or at least foods that sound like they’re from, or should be from, other countries): this year’s new fair fare includes the “Italian-inspired” Bada Bing Sandwich, Mexican *carnitas*, and Mexican style marinated pork in the New Waffle Wraps, Cuban Fusian Fajita, Greek Feta Bites (it’s hard to beat Greek food), Portuguese *chorizo* and potato Friend Tacos On-a-stick, Irish grilled soda bread

“Sota” sandwiches, Irish Whiskey Boneless Wings, Dubliner Irish Whiskey Topsy Pecan Tart, Holy Land Lamb T-Bone Chops, and the above-mentioned Turkish *Lahmucan* spicy minced beef pizza.

And from our good neighbors in South Dakota . . .



[South Dakota Breakfast Potato Skin](#)
[Minnesota State Fair](#)

And, of course, there are the other 275 or so perennial Minnesota State Fair food favorites, my favorite being, of course, the “Tiny Tim” doughnuts. . . . (How do you spell “doughnuts”?)

This year it looks like we’re going to have to wait until Christmas for our *lutefisk* [literally “lye fish”].



About the Anthropology of Food course

...

Some people like to procrastinate. Others like to arrive at a dinner party early, and in other ways they're "pre-crastinators".

I am sending this note out early to make it more convenient for the pre-crastinators to order textbooks on-line (if that is an attractive option for you), and/or to let you get started reading one or other of the interesting books we have for the class (if you are the kind of person who likes to do that sort of thing). Or you might want to start watching one or other of the many internationally-award-winning films and videos that we have lined up for the class.

If none of these options apply to you, and you feel like a little end-of-summer procrastination, just relax and enjoy the wonderful autumn weather, and, the rest of your break.

Interest in food and culture has never been higher.

Whether or not you agree with the various commentators, and there are many these days, representing all sides of the food industry and all food interest groups, food is IN the news. **And some weeks food IS the news.** And that's true year 'round, not just for State Fair time . . .

Just recently there have been several interesting items **in the news**:

Just for the fun of it, have a look over these news items that have appeared this month, then pick one and have a look at it

(no it will not be on the exam).

See what you think about it:

- [Europe 'dynamic' for CBD food innovation but legal hurdles remain](#) -- [FOODnavigator](#) (14 August 2019)
- [Québec wants to ban the sale of cannabis candies and cookies](#) -- [ConfectioneryNews](#) (13 August 2019)
- [How Many Hogs Can Be Slaughtered Per Hour? Pork Industry Wants More](#) [currently there's a maximum of 1,106 hogs per hour] -- [The New York Times](#) (09 August 2019)
- [Climate change: German MPs want higher meat tax](#) -- [BBCNews](#) (08 August 2019)
- [Plant-based diet can fight climate change - UN](#) -- [BBCNews](#) (08 August 2019)
- [Sanders leads fight against 'obscene' Trump plan to cut food stamp access](#) -- [The Guardian](#) (08 August 2019)
- [Climate crisis reducing land's ability to sustain humanity, says IPCC](#) -- [The Guardian](#) (08 August 2019)
- [Mexico cartel hangs bodies from city bridge in grisly show of force \[over avocados?\]](#) -- [The Guardian](#) (08 August 2019)
- [Revealed: how Monsanto's 'intelligence center' targeted journalists and activists](#) -- [The Guardian](#) (08 August 2019)

- [Climate Change Threatens the World's Food Supply, United Nations Warns](#) -- [The New York Times](#) (08 August 2019)
- [Brexit: Food industry seeks no-deal competition waiver](#) -- [BBCNews](#) (07 August 2019)
- [Can tech create a more planet friendly burger?](#) -- [BBCNews](#) (07 August 2019)
- [The ancient Egyptian yeasts being used to bake modern bread](#) -- [BBCNews](#) (07 August 2019)
- [America's soil is 48 times more toxic than a quarter century ago. Blame neonics](#) -- [The Guardian](#) (07 August 2019)
- [The cows that could help fight climate change](#) -- [BBCfuture](#) (07 August 2019)
- [Millions in Zimbabwe 'facing food crisis'](#) -- [BBCNews](#) (07 August 2019)
- [Does this schnitzel define Vienna?](#) -- [BBCtravel](#) (06 August 2019)
- [Widely used pesticide in US particularly harmful to bees, study finds](#) -- [The Guardian](#) (06 August 2019)
- [A Quarter of Humanity Faces Looming Water Crises](#) -- [The New York Times](#) (06 August 2019)
- [The Madagascar farmers trying to save sea cucumbers](#) -- [BBCNews](#) (06 August 2019)
- [What about the 30-50 feral hogs? Man's defense of assault weapons goes viral](#) -- [The Guardian](#) (05 August 2019)
- [Gastronomic terrorism!' How the cucumber has sliced Spain in two](#) -- [The Guardian](#) (04 August 2019)
- [US fast-food workers demand better pay amid growing violence](#) -- [The Guardian](#) (04 August 2019)
- [The Vegetarians Who Turned Into Butchers](#) -- [The New York Times](#) (02 August 2019)
- [Got Impossible Milk? The Quest for Lab-Made Dairy](#) -- [The New York Times](#) (02 August 2019)
- [Burger King to sell plant-based Impossible Whopper across the US](#) -- [The Guardian](#) (01 August 2019)
- [DoorDash Buys a Rival, Caviar, for \\$410 Million](#) -- [The New York Times](#) (01 August 2019)
- [The Science Behind Brain Freeze \(And How You Might Stop It\)](#) -- Serving Up Science, WKAR, Public Media from Michigan State University (31 July 2019)
- [Overlooked No More: Georgia Gilmore, Who Fed and Funded the Montgomery Bus Boycott](#) -- [The New York Times](#) (31 July 2019)

And the list goes on . . . featuring food news for everyone. Some of the best sources for up-to-date news on food include [What FoodAnthro is Reading Now](#). . . . and Marion [no-relation-to-the-company] Nestle's [Food Politics Blog](#). [The New York Times Food Section](#), [BBC Food](#), the [StarTribune](#), [National Geographic > Food](#), and [MPRNews > Food](#) regularly carry interesting and important articles on food around the world.

Not so long ago my wife, Kim, and I stopped off in Hawaii on the way back from Australia and New Zealand where we were visiting relatives. I learned in the “trivia” section of the New Zealand Air in-flight magazine that Hawaiians eat more **Spam** per capita than the citizens of any other country on earth, except Guam (with North Korea’s Kim Jong-un preparing to fire their intercontinental ballistic missiles at Guam, perhaps having stockpiled mountains of Spam is part of the Guamanian civil defense preparedness). Hawaiians and Guamanians love our Minnesota **Spam**! It is even reported that some eat it as a delicacy.



Hawaiian Spamburger

Minnesota’s own Spam . . . turned 82 on July 5th 2019 . . .



[Spam, Lovely Spam! Mystery Meat Celebrates 80th Spam-iversary](#)
– [LiveScience](#) (05 July 2017)

Five years ago, to start off Spam’s 75th birthday year the Minneapolis *StarTribune* celebrated “America’s love of Spam” in a full-page feature on one of Minnesota’s best-known products (next to Scotch tape) <<http://www.startribune.com/lifestyle/travel/137199258.html>> *StarTribune*, Sunday, January 15, 2012, G5).

Minnesota’s Hormel meat packer opened a *new* 14,000 square foot Spam museum in Austin in 2016: [Canning its old location, Austin's new Spam Museum opens . . .](#)

My sister-in law nearly “pukes” when she sees Spam in my refrigerator (her term, not mine), so she’s left out of the “love affair” article, except, perhaps in the second half of the “love it or hate it” part of people’s general reaction to Spam.

You have spam in your e-mail box, if not in your icebox. And if it’s not in your icebox or cupboard, why not? (Amazon.com is currently offering six-packs of Spam Classic for \$22.99—just \$0.52 more than it was a year ago in January.

There’s probably a good reason why Spam is or isn’t in your icebox or cupboard.

Or maybe several.

I once owned an official plastic **Spamburger cutter**, which after it was forbidden in the kitchen I used for a while as a Christmas tree ornament. It mysteriously disappeared one year, about the Feast of the Three Kings, and Spamburgers haven’t been the same since. And this year, again, our Christmas tree was Spamburger-cutter-less. (Used Spamburger cutters on e-Bay, *WHEN* you can get one, have been going for \$19.99- \$24.99 on eBay, listed as "A Vintage Mod Retro Spam Spamburger Hamburger Plastic Vertical Push Down Slicer".)



The Chinese, meanwhile, have come up with a **cute little plastic Spam cutter that cuts designs of a car, ship and train from a single slab of Spam**. And you can best cut your Spam with the Musubi Easy Stainless Steel Spam Slicer, which in one swift motion will divide your single lump of Spam into nine neatly portioned slab-etts ready for the Musubi's final touch.

And it can’t be long until there is an “Impossible Spam-burger.” One of the hottest foods right now is the “Impossible Burger”—recently adopted by places like Burger King . . .

[Burger King's plant-based Whopper gets glowing review – from a meat lobbyist](#)

-- [The Guardian](#) (08 April 2019)

[Behold the Beefless 'Impossible Whopper'](#)

-- [The New York Times](#) (01 April 2019)

[The Fish Is Boneless. \(Fishless, Too.\)](#)

-- [The New York Times](#) (10 July 2019)

We don't eat Spam in our house unless my sister-in-law's sister is away.

Spam.com <http://www.spam.com/> may represent “Americana” at its finest—including a recipe exchange, should you like to try some. And you can visit Spam on *facebook* <http://www.facebook.com/spambrand/>. Try the [Hawaiian-Themed Spam Recipes](#) for a little variety. And for the real treat there's always the annual April [Waikiki Spam Jam](#) in Hawaii.

The point here is that Spam makes you happy or makes you vomit, depending on a lot of cultural experiences to which you have been exposed. And it's not just about Spam as a food product; it's about Spam as a *cultural* phenomenon.

And if you don't have it in your cabinet or refrigerator, you certainly have it on your computer.

In a much broader way, we'll be exploring those cultural aspects of food—nutritional, spiritual,

social, political, psychological, historical, recreational, economic, and the like—so stay tuned.

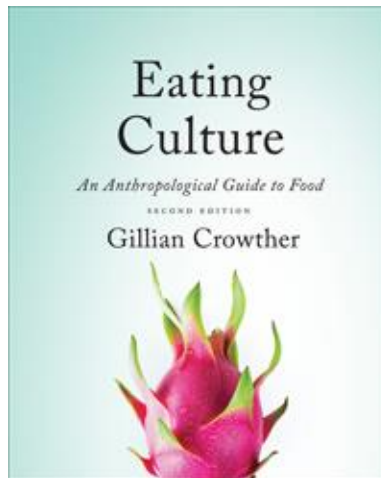
**Detailed information
on the textbooks for the course
—there are three—can be found at**

<http://www.d.umn.edu/cla/faculty/troufs/anthfood/aftexts.html>

The course anchor text is . . .

***Eating Culture: An Anthropological Guide to Food,
Second Edition***

by Gillian Crowther, Professor of Anthropology at Capilano University in Vancouver, BC (Toronto: University of Toronto Press, 2018).

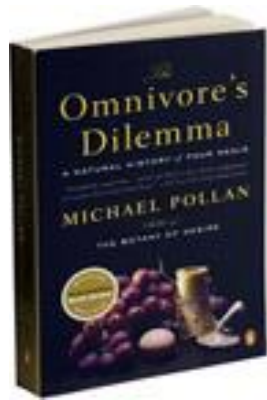


Eating Culture: An Anthropological Guide to Food, Second Edition

is currently available on-line for \$35.38 new, \$19.00 used, and \$22.95 e-Textbook.

(+ p/h, where applicable, at amazon.com & eligible for FREE Super Saver Shipping on orders over \$25).

(7 August 2019)

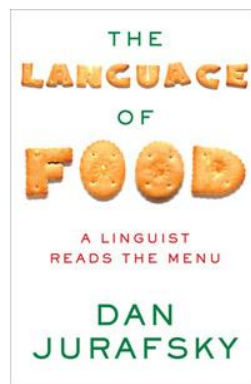


The Omnivore's Dilemma: A Natural History of Four Meals (2007)

an international run-away best seller,
is currently available on-line for \$12.79 new, \$1.16 used, \$12.99 Kindle, and \$15.99 Audiobook.
(+ p/h, where applicable, at amazon.com & eligible for FREE Super Saver Shipping on orders over \$25).
(7 August 2019)

Note: *The Omnivore's Dilemma: The Secrets Behind What You Eat, Young Readers Edition* (2009), also by Michael Pollan, is a different edition of the book.

The Omnivore's Dilemma at Ten Years
-- New Food Economy (June 2016)



2015 James Beard Award Nominee: Writing and Literature category

The Language of Food: A Linguist Reads The Menu

is currently available on-line new for \$12.60 (ppbk.), \$1.98 used, \$9.99 Kindle, and \$16.95 Audiobook.

(+ p/h, where applicable, at amazon.com & eligible for FREE Prime Shipping on orders over \$25).
(6 August 2018)

Textbooks are available from the following vendors . . .

[UMD Bookstore](#) | [Amazon.com](#) | [Barnes and Noble](#)
[CampusBooks.com](#) | [Chegg \[rental\]](#) | [ecampus.com](#) | [half.com](#)
[booksprice.com](#) | [CheapestTextbooks.com](#) | [CourseSmart.com](#) | [TextbookMedia.com](#)
| [Direct Textbook](#) | |

The exams will be open-book essays constructed from a list of study questions that you help create, so it would be a good idea for you to have your own copy of each text you plan to use in the exams.

For the exams you should normally just need to read the books carefully and be able to discuss them intelligently. That is, you should read these as if you had picked it/them up at an airport or neighborhood bookshop because you were interested in the subject and wanted to know more about it, like literally millions of people are doing in everyday life.

PLEASE NOTE: *Some students are used to principally memorizing facts in classes. This class is not one where that is the focus.* It is about investigating new topics, reading, listening, synthesizing ideas, thinking, exploring, and becoming familiar enough with the various subjects, peoples and places to carry on an intelligent conversation in modern-day society.

In short, this class aims to give you practice in critical thinking, and even creativity.

Critical thinking, involving **evaluation** and **synthesis**, has long been regarded as essential for success in the modern-day world. In recent years, actually for

two decades, **creativity** has also become central to success, and "process skills" vital to creativity. Process skills involve "strategies to reframe challenges and extrapolate and transform information, and to accept and deal with ambiguity" (Pappano, "Learning to Think Outside the Box," *The New York Times EducationLife*, 9 February 2014, 8). Laura Pappano, writer in residence at Wellesley Center for Women at Wellesley College, pointed out that ". . . 'creativity' was the factor most crucial for success found in an I.B.M. survey of 1,500 chief executives in 33 industries." (2014, 8).

With all of the class materials **you will be expected to share your ideas and comments with others** in the **Class Discussions**.

In a nutshell, this course consists of three main segments:

I Orientation and Background

- **Introduction**
- **Basic Concepts**
- **History**
- **Theory**
- **Methods and Techniques**

II Explorations

- **Comparative / Cross-Cultural**
- **Holistic**
- **Ethnographic Case Studies from the Real World: Real People . . . Real Places from Around the Globe**

III Student Presentations on Term Research Projects

For the first part of the course much of the material for the week will be presented in the form of text materials and slide materials. **In the second section** of the semester, once you have mastered the basic information relating to the Anthropology of Food, we will look (generally comparatively, *cf.*, Main

Characteristics of Anthropology in Week 01) at a series of video materials from around the world. **The final section** will focus on your research projects.

One of the **four main characteristics of American**

Anthropology is fieldwork, "a primary research technique, involving "participant observation," which usually means living among the people one is interested in learning from and about. It would be wonderful if for anthropology classes we could just rent a bus or charter a plane and fly off for a year or more to learn first-hand from the people themselves. Money, time, and practicality prohibit that, so the next best things—when it comes to studying anthropology—is going to places and viewing subjects by video, and we will do a lot of that this semester. More information on **Visual Anthropology** is available on-line at

http://www.d.umn.edu/cla/faculty/troufs/anth1604/visual_anthropology.html.

With all of these materials **you will be expected to share your ideas and comments with others** in the Class Discussions and wikis. I'm looking forward to that.

**You will find that there is
"an awful lot" of materials on-line—maybe
even too many!**

Where to start?

Probably the best place to start is with the "**First Day Handout**" on-line at http://www.d.umn.edu/cla/faculty/troufs/anthfood/afhandout_first-day.html#title.

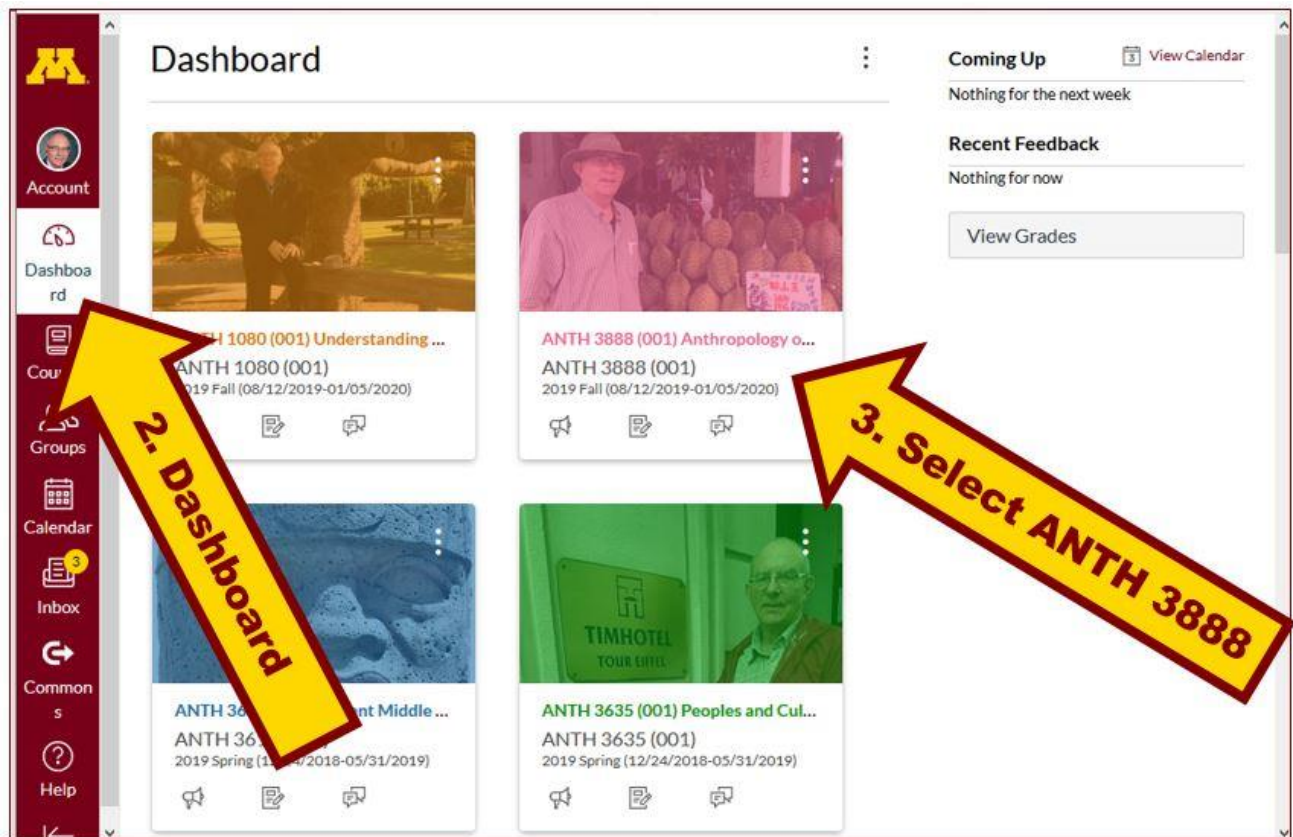
1. Open your  canvas Folder and have a look around (once it is made available on-line) . . .

<http://canvas.umn.edu/>

2. Go to your  **Dashboard, and . . .**

3. **Select ANTH 3888 . . .**

It will look something like this . . .



Then have a look at the course **“Home”** page of your  **canvas** folder <<http://canvas.umn.edu/>>. It will look something like this . . .

The screenshot shows a Canvas LMS course page. On the left is a dark red navigation sidebar with icons for Account, Dashboard, Courses, Calendar, Inbox, and Help. The main content area has a header 'Welcome to Anthropology of Food' and a sub-header 'Fall 2019 Greetings'. Below this is a photograph of Tim Roufs, a man in a hat, standing in a market with durians. A caption below the photo reads 'Tim Roufs Inspecting Durians in Singapore Market, 2017'. Underneath the photo is a link 'Meet Your Professor'. On the right side of the page, there is a list of assignments with dates and times, including 'AF Wk 1 For Fun Food Trivia: What is longest' and 'AF Wk 1 Readings'.

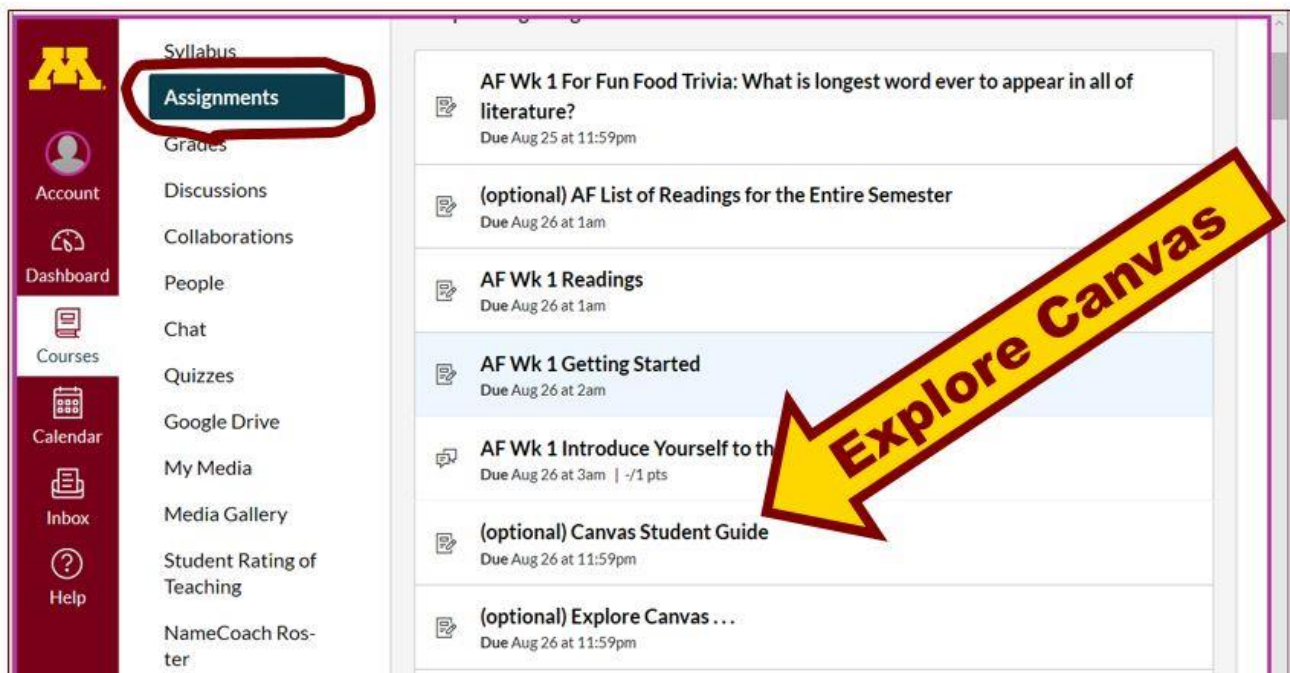
Check the links on your “Home” page . . .

This screenshot shows the 'Meet Your Professor' page. It features a list of links for course information: 'Meet Your Professor', 'Read the "First Day Handout"', 'Office Hours and Other Contact Information', 'The Course in a Nutshell', 'Additional General Course Information', 'Main Due Dates', 'Textbooks and Other Course Materials', 'Reading Assignments Summary for the Semester', 'Term Project', 'Midterm Exam', 'Final Exam', and 'Grading Information'. A large yellow arrow with the text 'check links' points to the list of links.

Play around with your Canvas folder materials. . . From your “Home” page go to “Assignments” . . .

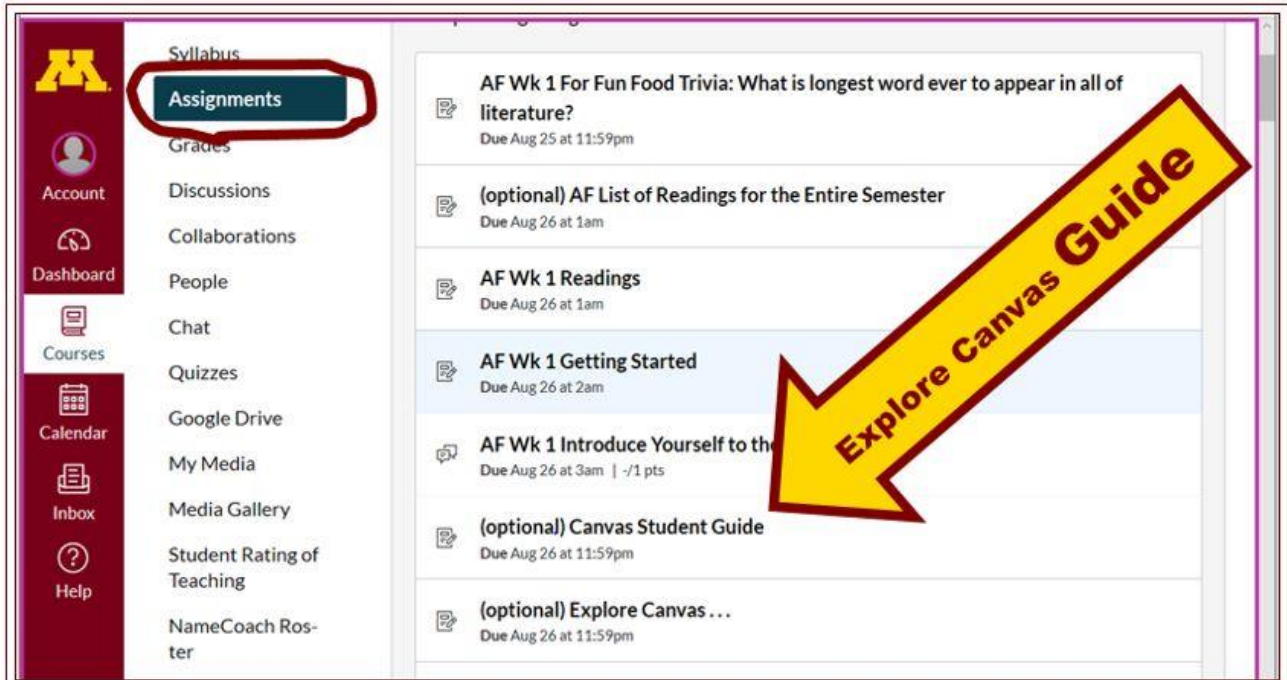


Then look at your Canvas folder materials by clicking the triangle of the **“Explore Canvas . . .”** drop-down menu.



When the "Explore Canvas . . ." menu drops down, checkout the "Canvas Student Guide".

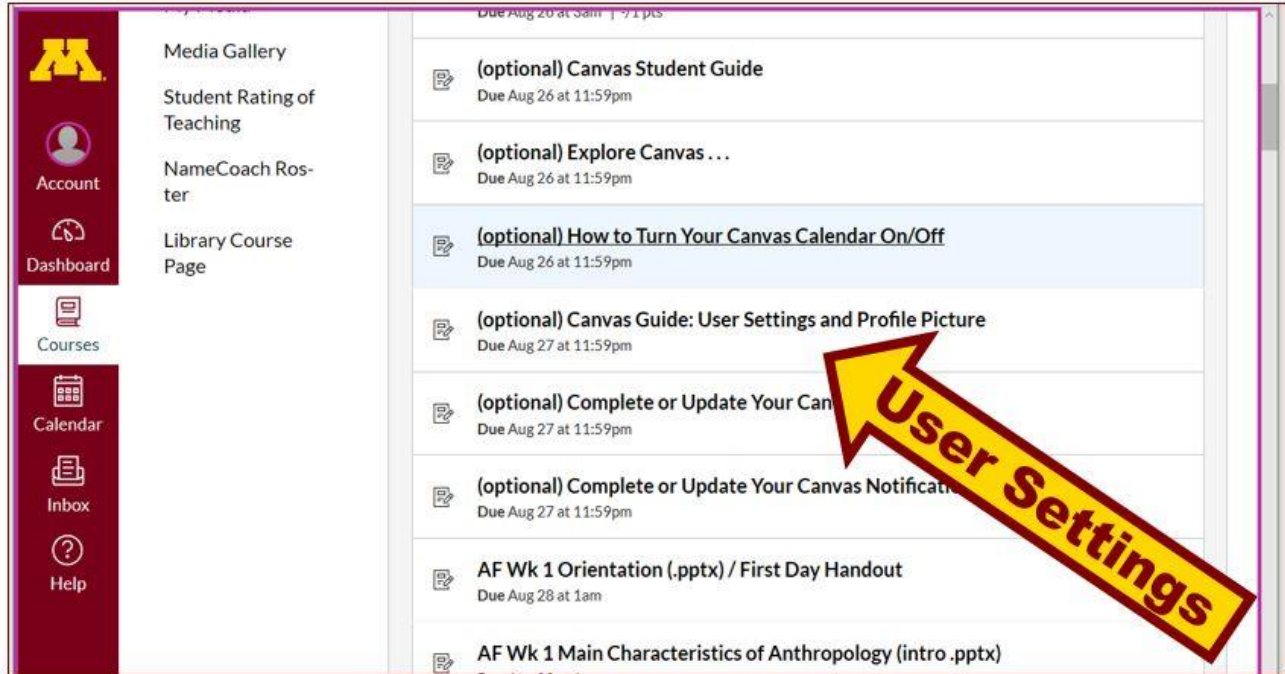
Start with the **"Canvas Student Guide"** if you are new to Canvas.



Then checkout the other items that interest you most.
Then set/update your Canvas (1) "User Settings" and "Profile Picture".

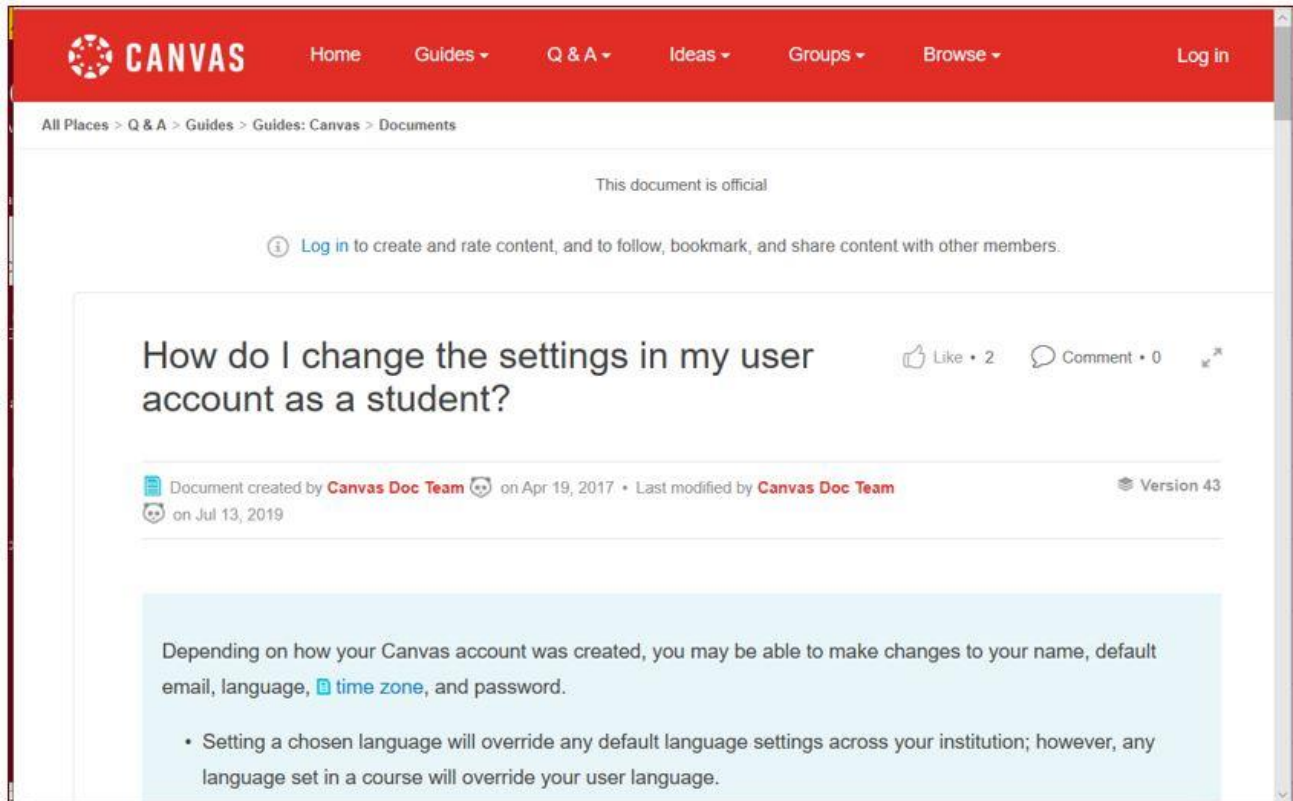
Complete or update your (2) "Canvas Profile".


Then set your (3) "Canvas Notification Preferences".



Your Canvas User Settings information looks like this . . .

link: <<https://community.canvaslms.com/docs/DOC-10614-4212710341>>



Then have a look at your  **Gradebook folder**, which gives a nice listing of the actual requirements and due dates for all of the requirements of the course. (You'll find the link for that in the Course Navigation column on the left-hand side of your "Home" page.)



ANTH 3888 (001) > Grades > Test Student

2019 Fall (08/12/2019-01/0...

Grades for Test Student

Print Grades


Arrange By

Due Date

Apply

Name	Due	Out of
AF Wk 1 Introduce Yourself to the Class	Aug 26 by 3am	
AF Wk 2 Meet Your Professor (.pptx)	Sep 2 by 2am	0

Select your preference

The University is scheduled to open your  canvas site on August 18th. Have a look at it at <http://canvas.umn.edu/>.

So once again, welcome to Anth 3888 Anthropology of Food. This *will be* a great course, and a great experience.

You will see. . . .

Thanks for signing on for Anthropology of Food. I am looking forward to “meeting” you in. In the meantime, you might want to peruse the information in your  canvas folder at

<http://canvas.umn.edu/>. The  canvas Student Guide / Overview / Tour

can be very helpful.

Student Guide -- written guides with step-by-step instructions for Canvas tools 

Canvas Student Overview (6:47 min) 


Canvas Student Tour -- course site with video resources 

My **office hours** and contact information (and other regular schedule information) can be found at <http://www.d.umn.edu/cla/faculty/troufs/anth1602/pcoffice.html>.

If you have any questions, please do not hesitate to post them on  or e-mail troufs@d.umn.edu.

See you soon.

Tim Roufs
Duluth, MN
11 August 2019

P.S. If you are new to the world of "technology" don't worry too much about that. Things may not "work" for you at first, but hang in there and we'll help you along. If you have not used  course management system before, you might find it helpful to view the **Canvas Student Guide**.