

Anthropology of Food Week 1

Available on-line in your

Moodle

at

<moodle.umn.edu>

Getting Started

Introduction to Anthropology / Orientation to the Course:
"Setting the Anthropological Table"

I'm looking forward to Thursday.

The Anthropology of Food gets underway at 9:00, in Cina 214.


If you haven't read my [Welcome Memo](#) of 26 December 2016, please do that as it contains useful and important information about the course.

Weekly Memos and Other Important Announcements for the semester are located in your **Moodle** older towards the top of "Block One."

WEEKLY MEMOS AND OTHER IMPORTANT ANNOUNCEMENTS

Feel free to use this feature to post memos of general interest to the class

↓

 Memos and Announcements

These weekly memos contain lots of valuable and timely information, so pay careful attention to them . . .

- The Weeks' **Assignments and Activities Schedule**
- **Due Dates** for the Week
- **Reminders** for the Week
- Suggestions and Hints for **Exams**
- **Interesting tidbits** of the week, including **For-Fun Trivia** . . .
- **Optional links** that might be generally interesting and/or useful for **Extra Credit Papers**
- Information on **In-Class Films and Videos**
(of which there will be many, starting next week)
- **Breaking News Items**

In the Welcome Memo I mentioned **“Tomorrow’s headlines. . . . We’ll soon see what the future brings in the world of food.”** Food and food customs always seem to be in the news. You may have seen in the news on Thursday that, in a major turn-about by the National Institute of Allergy and Infectious Diseases, parents should **Feed Your Kids Peanuts, Early and Often, New Guidelines Urge** (NYTimes, 05 January 2017).

OTHER FOOD NEWS THIS WEEK INCLUDES:

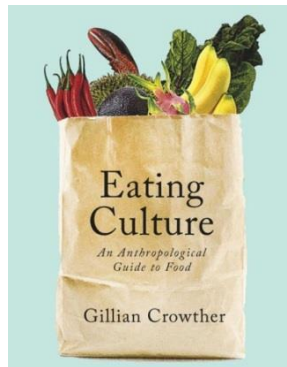
- **A Detroit Urban Farm Preserves Black History In Jam Form** – NPRNews (06 January 2017)
- **Six reasons to go vegan, according to science** -- The Telegraph (06 January 2017)
- **A Big Fish Sells For Over Half A Million — But Other Big Questions Persist** -- NPRNews (05 January 2017)
- **Quinoa is over: let it go. The dietary future belongs to ghee** -- The Guardian (05 January 2017)
- **Appetites: A beginner's guide to East African food** – NPRNews (04 January 2017)

- **Fish Seek Cooler Waters, Leaving Some Fishermen's Nets Empty** --
NYTimes (30 December 2017)

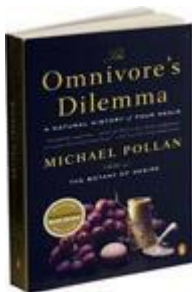
We'll be exploring many aspects of food—cultural, nutritional, spiritual, social, political, psychological, historical, prehistorical, recreational, economic, technological, ethical, and the like—so stay tuned.

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*, by Gillian Crowther, Professor of Anthropology at Capilano University in Vancouver, BC (Toronto: University of Toronto Press, 2013).



is currently available on-line new for \$39.95 (ppbk.), \$27.18 used, and \$15.37 Kindle.
[It has been offered on-line for as much as \$84.97, or even more, so be careful to check prices.]
(+ p/h, where applicable, at amazon.com & eligible for FREE Prime Shipping on orders over \$25).
(23 December 2016)



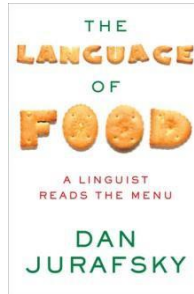
The Omnivore's Dilemma: A Natural History of Four Meals

(2007), is currently available on-line for \$12.75 new (ppbk.), \$13.99 Kindle, and \$0.01 used.

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

(23 December 2016)

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



The Language of Food: A Linguist Reads The Menu

is currently available on-line new for \$11.89 (ppbk.), \$6.36 used, and \$9.99 Kindle.
(+ p/h, where applicable, at amazon.com & eligible for FREE Prime Shipping on orders over \$25).
(23 December 2016)

As I mentioned in my last memo, **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 WHAT I MENTIONED EARLIER: *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.

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 Education Life*, 9 February 2014, 8). Laura Pappano, writer in residence at Wellesley Center for Women at Wellesley College, points out that "In 2010 'creativity' was the factor most crucial for success found in an

I.B.M. survey of 1,500 chief executives in 33 industries. These days 'creative' is the most used buzzword in LinkedIn profiles two years running" (2014, 8).

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

It is not accidental that *TAPS, Canada's leading Beer Magazine*—in fact it's *THE BEER MAGAZINE*—features this item from this class in an editorial (Winter 2011-2012, p. 2); at least one major Editor in Chief thinks it's worth noting and imitating.

http://www.d.umn.edu/cla/faculty/troufs/anthfood/index_online.html#KarlaDudley

I took an anthropology of food course last year at the University of Minnesota and my professor, Tim Roufs, had a somewhat unique grading system for his students. To pass or do well in his class you did not need to memorize detailed dates, facts and figures, you needed to achieve an informed, intelligent working knowledge of the subject and be able to carry on a relevant and sagacious discussion outside the classroom in everyday interactions.

That is exactly the goal we have at TAPS. We do not strive to create beer geeks or omniscient beer snobs of our readers, within our pages we endeavour to provide information, ideas and the chance to learn that which will broaden your perception, perspective and opinion of what is 'good taste' and good tasting beer.

The next time you are presented with an unfamiliar beer, open yourself up to the experience, perhaps call upon something you read about in this publication and enjoy some good taste.



Karla Dudley, Editor in Chief

As I mentioned in my earlier memo, **overall, this course consists of *three main segments*:**

I Orientation and Background

Introduction
Basic Concepts
History

**Theory
Methods and Techniques**

II Exploration

**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 on-line slide materials**. Please note that many of the slide sets go hand-in-hand with the materials in the anchor text. If your learning style is visual, focus first/more on the slides. **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 1) at **a series of video materials from around the world**. **The final section will focus on your research projects.**

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

But you will find that the *required* materials are center stage in your Moodle Folder. Most of the rest of the materials are optional, but you may find that material useful in working on your Class Project (and Extra Credit papers, if you feel like doing them).



Where to start?

As I mentioned in the Welcome Memo, probably the best place is by having a quick look at the **"First Day Handout"** on-line at http://www.d.umn.edu/cla/faculty/troufs/anthfood/afhandout_first-day.html.

Then have a look at **the basic layout** for the materials that appear in each week's Moodle "Block." You will find that information in "Block One" (at the very top of your Moodle folder) **Your Typical Week in the Anthropology of Food....**

The screenshot shows a Moodle course page with a blue envelope icon at the top. Below it is the text "Highlights Link" followed by a note: "[This is a link to the same memo that you will receive by e-mail, usually on Sunday of each week. It is also the same memo you will find in the 'Weekly Memos and Other Important Announcements' section in Block 1.]". Below this is "Video Explorations" in yellow text, followed by "Assignments and Activities" in red text, with a note: "For e.g., these kinds of things appear in the Assignments and Activities section [but not all in one week]...". On the left side, there is a vertical list of icons and labels: "Readings" (book icon), "On-line Videos" (play button icon), "Forums" (speech bubble icon) with a note "[usually on a weekly topic asking for your opinion on a timely issue]", "Live Chats" (chat icon) with a note "[for example, picking a project topic, last minute questions about the exams, etc.]", "Wiki: Contribute" (document icon) with a note "[something like your question to the Midterm Exam]", "REMinders" (calendar icon) with a note "[for example, on turning in assignments]", "Checklists" (document icon) with a note "[special reminders]", and "On-Line Surveys" (survey icon). At the bottom right, there is a link for "Bonus for Fun Item(s)".

Then have a look at your Moodle *Gradebook* folder, which gives a nice listing of the actual requirements and due dates for the course. (You'll find the link for that in the upper-left-hand corner of the top of Block 1. See the figure in the "First Day Handout" <http://www.d.umn.edu/cia/faculty/troufs/anthfood/afhandout_first-day.html#title>.)

Then have a look at the "**Course Overview**" in **Block 1** (the top of page one) of your **Moodle** folder <<https://moodle.umn.edu/>>. See the figure in the "First Day Handout."

Please heed the earlier word of caution. Moodle recommends that you **use the Firefox browser** (available free at <<http://firefox.com>>). The Windows Internet Explorer (IE) occasionally will not display items on your screen. **These items will simply not be there on IE** when they are fine on **Moodle** or even on Chrome. Microsoft Word should likewise not be used to cut and paste things to **Moodle**; bad things can happen to your file if you do—randomly. Almost every time you are asked to enter text in **Moodle**, you will see the message, "Please do not copy/paste text directly from Microsoft Word. See explanation [here](http://www1.umn.edu/moodle/issues.html#10) <<http://www1.umn.edu/moodle/issues.html#10>>." Please pay attention to that request.

So once again, welcome to Anth 3888 Anthropology of Food.

This will be a great course, and a great
experience.

You will see. . . .

Your **Assignments and Activities listings** are
available in the **Week 1 Block** of your **Moodle** folder.

This week they include . . .



[Reading Assignments for Week 1](#)



[Introduce Yourself to the Class](#) (Due by the end of Week 1—
Saturday, 14 January 2017)



[Complete or Update Your Moodle Profile as Part of
Your Introduction](#)

If you have any **questions** right now, please do not hesitate to post
them on the **Moodle** “QUICKMAIL”, "Messenger" or e-mail
troufs@d.umn.edu, or stop in before or after class across the hall in Cina 215
[\[map\]](#).

For Fun Food Trivia for the Week . . .

What is longest word ever to appear in all of literature?

[Lgnadotemachosefachogafeokranioleipsanodrimhypozimmatosibhroparameelitokarakechymenokichhepikossyphobattoperisteralektryonogtekephallokiasakfopeleiolagooisiraioabohetraganopterygon](#)

(Answer)

See you Thursday at 9:00 in Cina 214! I'm looking forward to the class.

Best Regards,

Tim Roufs

<<http://www.d.umn.edu/~troufs/>>