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9 September 2018

Anthropology of Food Week 3



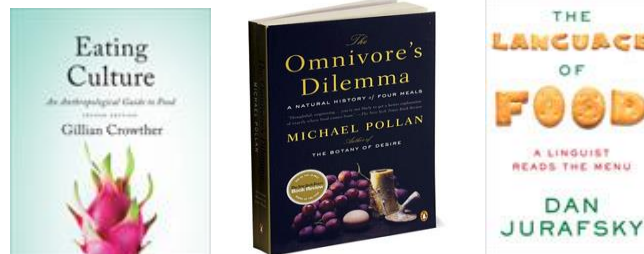
"Settled Ingredients: Domestic Food Production"

Diet and Human Evolution: Archaeology / Prehistory

Hunter-Gathering or Foraging, and the Emergence of Food Production

Video Explorations:

Did Cooking Make Us Human?



**Looking forward to class this week, . . .
we begin our Video Explorations with
*Did Cooking Make Us Human?***

The first porcupine I ever ate was with some of the last of the very traditional hunters and gatherers of the Leech Lake Reservation.

Paul Buffalo (born first in 1898/9 and again on White Oak Point on the 4th of July in 1900) and I—in the mid-1960s—shared a porcupine, boiled whole, with his brother “Joe Sky” Nason in a small log cabin in the woods west of Deer River. “Joe Sky” killed it with a wooden club explaining that he just had a hankerin’ for some old time food—very much **like we will see this week in the BBC video *Did Cooking Make us Human?*** Paul Buffalo’s family lived following the traditional seasonal food cycle until WWI, about 1915.

I had the right-front leg and shoulder of the porcupine, which, when I first saw it, was sticking up out of the pan about four inches, hairy paw attached. The cooked porcupine had a *really* strong flavor, for my tastes, but the old-time lumberjacks who chewed snuff, chewing tobacco, and plug tobacco most of their lives *loved* porcupine—because it was a food that they could still taste after having ruined their taste buds with a life of chewing snus and plug tobacco (sometimes at the same time). In traditional times *Anishinabe* peoples in northern Minnesota did not generally “hunt” (actually more like *collect*) porcupine. No, they generally left porcupines alone *because* porcupine were very easy to catch—one could do it with just a stick—and porcupine was thus a sort of “survival” food in case they didn’t get other meats (which wasn’t very often). In the classical anthropology film *The Hunters* the small Khoisan* hunting party of four, of a group which had been without meat in their camp for a month, eventually “collected” two porcupine after coming home empty-handed two or three times.

*[aka the Kalahari Bushmen, !Kung, San, and other names]

During Week 3 of Anthropology of Food we're traveling back into prehistoric times. You will see some of these materials also in Chapter Two of *Eating Culture*, “Settled Ingredients: Domestic Food Production,” and in Chapter Four, “Cooks and Kitchens.”

If you find some of the **names of the prehistoric apes and early humans** (and their home locations) confusing, don't let that bother you. **Not so long ago a whole major species was added to the list: Homo naledi.** The class


materials this week will walk you through these foreign-sounding topics, *sans Homo naledi*, and provide a little more illustration to the points that the text makes. The video *Did Cooking Make Us Human?* will also review some of the main prehistoric players in the ancient food scene.

And **remember, the exams are open-book tests**—so bear in mind that you *do not* have to memorize these names and facts. So familiarize yourself with the materials, but don't spend too much time trying to commit the details to memory. (If you haven't read the materials about the Anth of Food exams yet, it might be a good idea to do that before too long. You can find that information at http://www.d.umn.edu/cla/faculty/troufs/anthfood/afexams_midterm.html.)

For this week—for the entire term, for that matter—**focus on the *ideas* and main concepts and differing points of view**. In the video *Did the Cooking Make us Human?*, for example, pay attention to what **Richard Wrangham's *ideas*** are, *and how he argues in support of them*.

Remember that **archaeology is one of the four main branches of American Anthropology** (from Weeks 1 and 2).

Assignments and Events

... **this week** are listed on your **(1) "Calendar"**, your **(2) "Syllabus"**, sections of your  **canvas** folder.












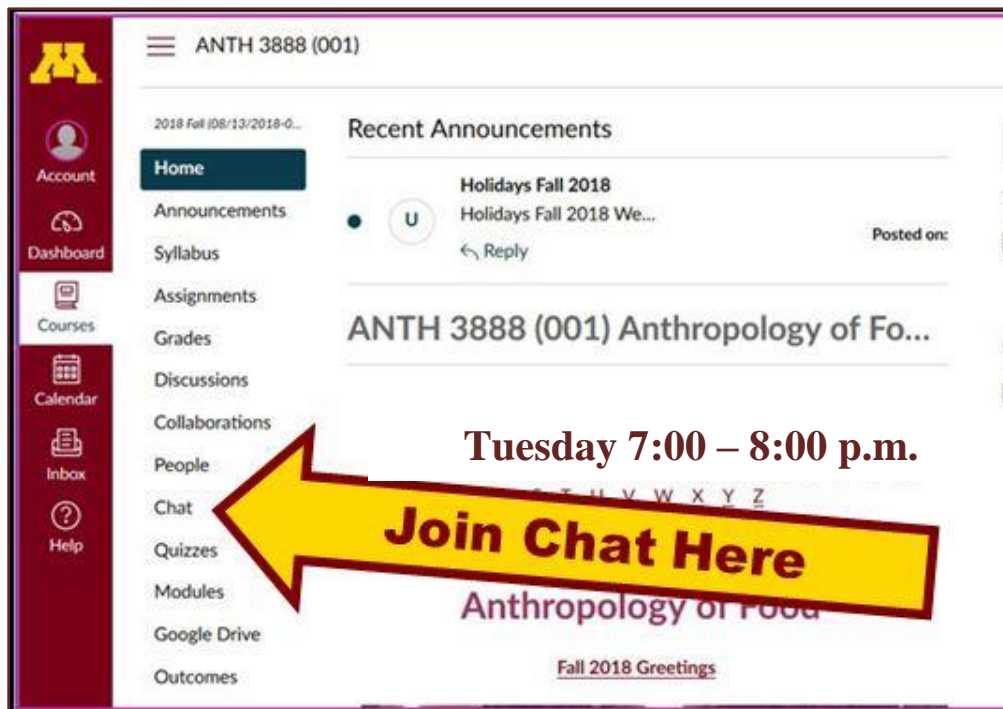
(1) "Calendar"

9	10	11	12	13	14	15
<p>1:05a AF 3 For Fun Food Trivia: The human brain encodes what three factors in processing nouns?</p>	<p>1:01a -- AF Wk 3 Readings</p> <p>1:03a -- AF 3 Agenda: Other Important Terms</p> <p>1:04a -- AF 3 Agenda: Units of Analysis</p> <p>1:05a -- AF 3 REVIEW: Biocultural Framework for Study of Diet and Nutrition</p> <p>1:15a -- AF 3 Video: Did Cooking Make Us Human? (ca. 52 min.)</p>	<p>7p -- AF 3 Live Chat: Picking a Project Topic I</p>			<p>-- AF 3 Discussion: Food and Climate Change</p> <p>-- AF 3 Discussion: What's for Supper?</p>	

Tuesday 7:00 – 8:00 p.m.

(2) "Syllabus"

Sun Sep 9, 2018	 AF 3 For Fun Food Trivia: The human brain encodes what three factors in processing nouns?
	 -- AF Wk 3 Readings
	 -- AF 3 Agenda: Other Important Terms
Mon Sep 10, 2018	 -- AF 3 Agenda: Units of Analysis
	 -- AF 3 REVIEW: Biocultural Framework for the Study of Diet and Nutrition
	 -- AF 3 Video: Did Cooking Make Us Human? (ca. 52 min.)
Tue Sep 11, 2018	 -- AF 3 Live Chat: Picking a Project Topic I 7:00 – 8:00 p.m.
Fri Sep 14, 2018	 -- AF 3 Discussion: What's for Supper?
	 -- AF 3 Discussion: Food and Climate Change



ANTH 3888 (001)

2018 Fall (08/13/2018-0...

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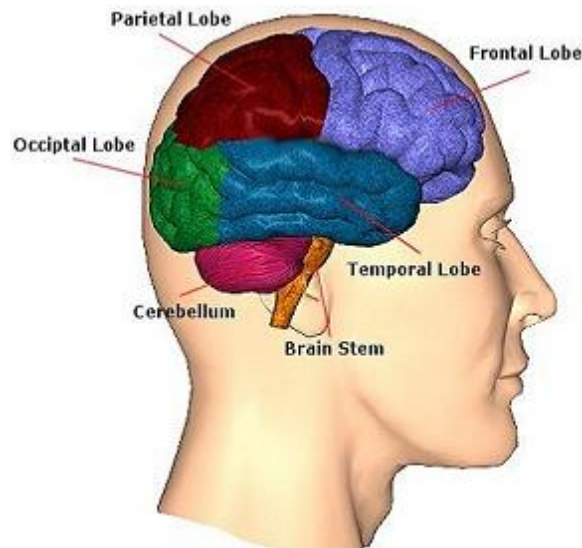
ANTH 3888 (001) Anthropology of Fo...

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Syllabus
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Tuesday 7:00 – 8:00 p.m.
Join Chat Here
Anthropology of Food
Fall 2018 Greetings

This week our **trivia** question for fun relates to the **human brain . . .**

The human brain encodes what three factors in processing nouns?



[\(Answer\)](#)

If you have any **questions** right now, please do not hesitate to post them on the  **canvas** Course “Chat”, or e-mail troufs@d.umn.edu, or stop by Cina 215 [\[map\]](#).

Best Regards,

Tim Roufs

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