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29 January 2017

Anthropology of Food Week 4

"Mobile Ingredients: Global Food Production"

Catch Up

Speaking of eating porcupine (in last week's film *Did Cooking Make Us Human?* and in last week's Week 3 Memo), Thursday is

Groundhog Day.

It's a big day in PUNXSUTAWNEY, Pennsylvania, and we'll find out about how long our winter weather will last. About 7:30 Thursday morning Punxsutawney Phil will emerge with his prediction, and we'll know if we can comfortably settle in for our six more weeks of winter. For the latest up-to-date coverage and reports see . . .

[Groundhog Day 2017 Guide](#)

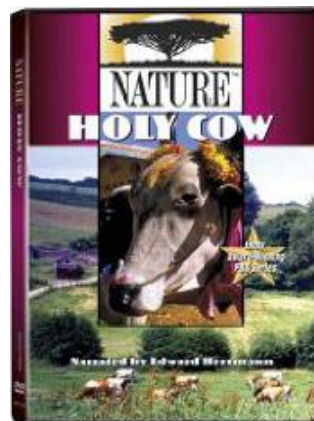
"The Groundhog Day celebration is rooted in a German superstition that says if a hibernating animal casts a shadow on February 2, the Christian holiday of Candlemas, winter will last another six weeks. If no shadow is seen, legend says, spring will come early." Thousands show up for the event each year in Punxsutawney, Pennsylvania (and other places around the country). **You can eat groundhog.** ([Groundhog recipes for Groundhog revenge](#); [Groundhog Recipes - Tastes Like Chicken!](#))

And after we find out what the groundhog has to say, we'll have a look at cows . . .

Speaking of cows . . .



It's hard to imagine domesticated agriculture and domestication in general, without cows. They are truly a remarkable, helpful animal as we will see Tuesday in **the film *Holy Cow***.



Check out the [Cattle / Cows / Beef](#) class WebSite.

And speaking of cows, and beef . . .

According to [Nicholas Kristof](#), “**A revolution is unfolding in the food world, resulting in the first alternatives to meat that taste like the real thing.** Veggie burgers used to seem like a blend of tofu and cardboard, but in the last few years food scientists have come up with first-rate faux chicken strips and beef crumbles” (*The New York Times*, 19 September 2015).

“If the alternatives to meat are tasty, healthier, cheaper, better for the environment and pose fewer ethical challenges, the result may be a revolution in the human diet.”

If you are interested in **laboratory-grown hamburger**, and **plant-based “meat”**, have a look at Kristof’s NYT column . . .

The (Fake) Meat Revolution

-- [Nicholas Kristof](#), *The New York Times* (19 September 2015)

Will Veggie Burgers & Fake Meat Substitutes Ever Top the Real Thing

-- [THRILLIST](#) (05 January 2017)

The Fake-Meat Burger So Realistic It Fooled My Entire Family

-- [Bon Appétit](#) (27 April 2016)

And the class

Food Science WebPage

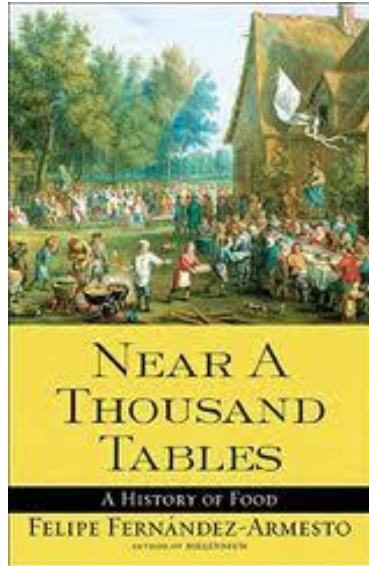
It's important to keep track of the various historic Food Revolutions. . . .

Speaking of food and revolutions, Marie-Antoinette did not say, “**Let them eat cake**” or even, as it would have been the case “*Qu'ils mangent de la brioche*” (or at least there is no evidence that she ever said that, and there is credible circumstantial evidence that she didn't—for e.g., she was still thirteen years old when the phrase appeared in literature, and even then “[Let them eat cake] was said 100 years before her by Marie-Thérèse, the wife of Louis XIV. It was a callous and ignorant statement and she, Marie Antoinette, was neither. . . .”—Lady Antonia Fraser (biographer), 2002. “Cake eaters” and those who are interested in famous cake eaters might find http://en.wikipedia.org/wiki/Let_them_eat_cake interesting. It's short cake.

From the historical/pre-historical perspective, the commonly discussed revolutions in food matters are . . .

- 1. The “Neolithic“ or Agricultural Revolution**
- 2. The Industrial Revolution, and**
- 3. The Scientific Revolution.**

But from the point of view of Anthropology of Food **you need to add to those the revolutions** those discussed by Felipe Fernández-Armesto in *Near a Thousand Tables: A History of Food* (NY: The Free Press, 2003). . . . Fernández-Armesto's work is among the most innovative in social science food literature in recent years (personal opinion) and it has been translated into 26 languages (fact).



- 1. Invention of Cooking**
- 2. Discovery that Food is More Than Sustenance**
- 3. The “Herding Revolution”**
- 4. Snail Farming**
- 5. Use of Food as a Means and Index of Social Differentiation**
- 6. Long-Range Exchange of Culture**
- 7. Ecological Revolution of last 500 years**
- 8. Industrial Revolution of the 19th and 20th Centuries**

Your *informal* Project Proposal is due this week, end of Week 4, Saturday, 2 February 2017. Details are in the Week 4 **Moodle** Activities block. Note that this is a simple *informal* proposal. A more formal statement isn't due until the end of Week 6, 18 February 2017.

If you are still undecided about **your project** you might find the suggestions that I have added to the slide sets useful. . . .

If these suggestions are not something you might be interested in, and you're still undecided about your term project, you should **check in with me soon, and for sure not later than Saturday**. And remember, you can always discuss your ideas *via Moodle* with the others in class.

Use the wiki in the **Student Collaboration Space** for project sharing of ideas; the on-line wiki is listed below. Try the on-line Live Chat for Project Collaboration (URL also below). There is also an on-line General Student discussion area. Use these facilities to find out what the other students in the class are up to, and what projects they're thinking about working on. Project information is on-line at <http://www.d.umn.edu/cla/faculty/troufs/anthfood/afproject.html>.

And this week, take a little time to catch up . . .



Speaking of catching up, it's also time to start thinking about the midterm exam (which will be Thursday, 16 February 2017). A good activity to start your review would be looking over Ch. 1, "Setting the Anthropological Table". And if you are a visual learner, you might have a(nother) look at the Week 1 slide sets.

Be sure to **contribute your question(s) to the Midterm Exam by the end**

of Week 4, this Saturday, 4 February 2017. I will review those questions, commenting on them in order to try to make them a good source for reviewing for the Midterm Exam. That is, you will be able to **use those questions as study questions.**

As I mentioned last week and the week before, be sure to **focus on the *ideas* and main concepts, and differing points of view**, and do not be preoccupied with only trying to memorize facts and assorted pieces of information.

Up until now, the slide sets for Weeks 1-4 largely followed the Orientation and Introduction schedule. **This pattern will change in a couple of weeks, but for now it seems to be an efficient way of covering some basic background and establishing an analytical framework that we will attempt to put to use after the midterm**, when we begin focusing a bit more on examples of food behaviors found in numerous video materials (and in numerous cultures throughout the world). And, hopefully, it also provides some interesting illustrative material to supplement the discussion in the text.

Share your ideas, including study-questions with your classmates. Discuss them on-line with the others in class . . .

s2017 **Student Collaboration Space**
for your own personal use

 [Wiki for Project Collaboration](#)

QUICKMAIL (see sidebar)

The above items will be found at the top of your **Moodle** folder under "Student Collaboration Space".

Your **Assignments and Activities listings** are available
in the **Week 4 Block** of your **Moodle** folder.

This week the Assignments and Activities include . . .



Have a look at the interesting very short video clips from National Geographic . . .
(If your browser allows.)



[**View Videoclip On-line: "Eating Rat at the New Year"**](#)



[**View Videoclip On-line: "Eating Live Octopus"**](#)



[**View Videoclip On-line: "Eating Bats in Thai Village"**](#)



[**Other National Geographic Videoclips and Related Dishes \(optional\)**](#)



[**Reading Assignments for Week 4**](#)



[**Wiki: Contribute your question to the Midterm Exam**](#) (Due by the end of Week 4—Saturday, 4 February 2017)



[**Part 1: Informal Project Proposal**](#) (Due by the end of Week 4—Saturday, 4 February 2017)



[**Forum: Covert Entomophagy**](#) (Due by the end of Week 4—Saturday, 4 February 2017)



[**Special Offer**](#)



[**Forum: American Indian Fishing and Whaling Rights, and Inuit Seal-Trading Rights**](#) (Due by the end of Week 4—Saturday, 4 February 2017)

For Extra Credit, view the (29 minute) documentary

The Grind

and submit a review comparing the Faroe Islands whaling practice with the Makah American Indian whaling practices seen in *The Meaning of Food: "Food & Culture"* and/or those seen in the *The Cove*.



(details)

Whales / Dolphins / Porpoises (*Cetacea*) WebPage



[Dropbox for The Grind Extra Credit Comparison-Contrast Review Assignment](#)

And for fun, a trivia question this week . . .



 **How do you say "blueberry pie" in Ojibwa / Chippewa?**

(Answer)

As usual, 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.

Best Regards,

Tim Roufs

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