Duluth Campus

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3 February 2019

Anthropology of Food Week 4

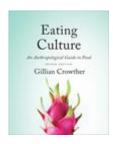


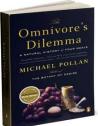
Hunting-Gathering or Foraging,

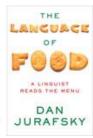
and the Emergence of Food Production

Video Exploration: Desert People

"Mobile Ingredients: Roots, Routes, and Realities of Industrialized Agriculture"







This week we're going to have a look at how people get their food in non-industrial societies . . .

featuring (1) the classic film *The Desert People*, (2) Ch. 2 of *Eating Cultures*, "Hunter-Gathering or Foraging," and (3) the chapters from Michael Pollan's *Omnivore's Dilemma* on *foraging* (Chs. 15-17).

Before you view the film *The Desert People*, have a look at the **viewing guide**.

On the viewing guide focus on the "<u>Terms / Concepts</u>" and "<u>Notes</u>" sections. Peruse the other information on the film's viewing guide as you see fit.



The "Agricultural Revolution" eventually follows the "Hunter-Gathering or Foraging" stage.

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 Cognitive Revolution

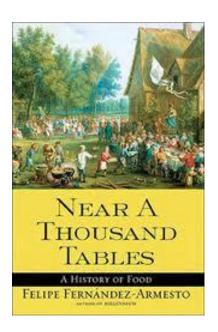
(Harari, Yuval Noah. Sapiens: A Brief History of Humankind. London: Vintage Books, 2011.

2. The "Neolithic" or Agricultural Revolution

3. The Scientific Revolution, and

4. The Industrial 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

Interested in food history and/or prehistory?

Have a look at . . .

The Food Timeline

Food Facts and Food Timeline Index

```
spelt --- 6000BC--
          maize & tortillas---6000BC-
                   dates --- 6000BC-
       honey & chickpeas---5000BC---
                                         ---4000BC---yeast breads: pitta & focaccia
arugula, chicory & lettuce --- 5000BC-
          ginger & galangal5000BC
     buckwheat & quinoa---5000BC
    Cucumbers & squash & chayote-
                           5000BC-
                                          --3000BC---ice cream
     chili peppers, avocados & taro--
                           5000BC---
                 potatoes---5000BC---
        milk & yogurt, & sour cream--
                           5000BC--
                 pigeons---4600BC--
    grapes, watermelons & sorghum-
                           4000BC
                                          --2300BC---Ancient Egypt
     oranges citrons & Buddha's hand
                         ---4000BC--
          pomegranates --- 4000BC--
                 popcorn---3600BC-
    chicken domestication --- 3200BC-
                                         ---1700BC---Mesopotamia banquets & recipes
         butter & palm oil---3000BC
         barley & cassava (manioc)--
                           3000BC--
          peas & carrots --- 3000BC--
           onions & garlic---3000BC---
        apricots & spices --- 3000BC--
                                          --900BC---polenta
           soybeans | & II---2838BC--
                     tea---2737BC--
                  olive oil---2500BC---
        seaweed & duck --- 2500BC--
             muskmelon --- 2400BC--
```

Speaking of revolutions . . .



"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." (Nicholas Kristof, *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 . . .

New plant-focused diet would 'transform' planet's future, say scientists
-- The Guardian (16 January 2019)

Lab-grown meat of the future is here – and may even sustainably fill demand -- The Guardian (29 November 2018)

Would you eat slaughter-free meat?
-- BBCNews (15 October 2018)

Meat Labs Pursue a Once-Impossible Goal: Kosher Bacon

-- The New York Times (30 September 2018)

All-plant Impossible Burger and its 'blood' are safe, FDA says

-- MPRNews (26 July 2018)

I'm obsessed with mock meat and I'm not even a vegetarian

-- The Guardian (26 March 2018)

A veggie burger that bleeds? Now the 'clean meat' revolution is cooking on

gas

-- Brian Kateman, <u>The Guardian</u> (18 April 2017)

And the class

Food Science WebPage

Cattle / Cows / Beef WebPage

Midterm Exam

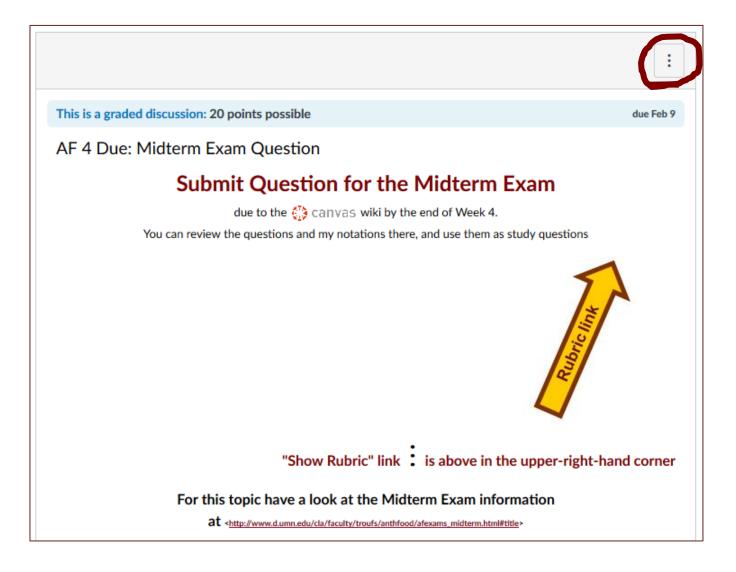
It's time to start thinking about the midterm exam (which will be available Week 6, 18-22 February 2019). A good activity to start your review would be looking over Ch. 1, "Setting the Anthropological Table". And if you are a visual learner, you might have a(nother) look at the Week 1 slide sets.

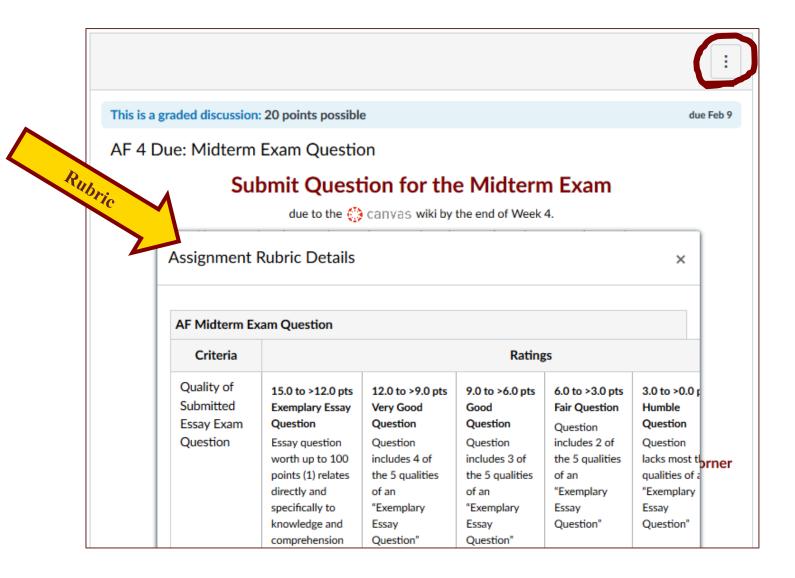
the end of Week 4, this Saturday, 9 February 2019. I will review those questions, commenting on them in order to try to make them a good source for reviewing for the Midterm Exam. That is, you will be able to use those questions as study questions.

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.

NOTE:To see the details of the **Exam Question Rubric** click on the pull-down menu in the upper-right-hand corner of the Assignment . . .





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.

Your Class Project

For your Class Project, start with something that you, personally, are interested in, and we'll work things out from there.

This Project is something with which you should be able to have fun.

It's a good time to have at least a quick look at the information for your class project, which you can find at http://www.d.umn.edu/cla/faculty/troufs/anthfood/afproject.html#title. Your class Project is

you can find at http://www.d.umn.edu/cla/faculty/troufs/anthfood/afproject.html#title>. Your class Project is your Term Paper, plus a short "work-in-progress".



Demosthenes Practising Oratory (1870)

Details of Presentation



Charles Dickens (1842)

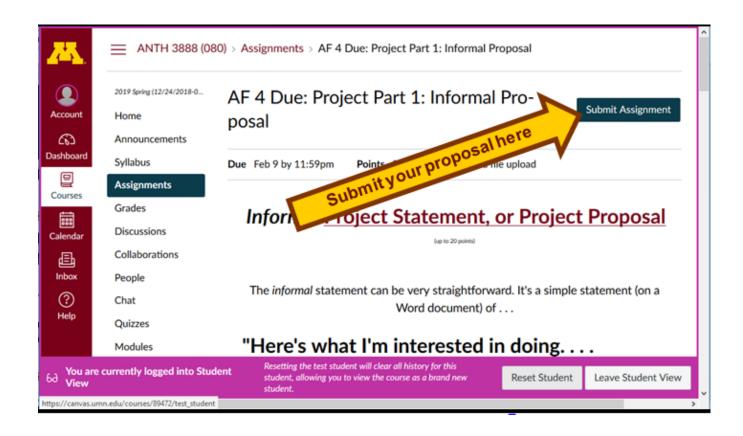
Details of Term Paper

Your <u>Informal Project Statement</u>, or Project Proposal, is due by the end of Week 4, Saturday, 9 February 2019. Basically that's a short

informal summary personal statement of what you are interested in doing, how you think you might go about it, and what resources you are thinking about using. It can be as simple as the following:

"For my project I'm thinking about X, or Y, and these are the items I'm thinking about using [add short list]. This is why I'm interested in this/these project(s) [add your reason(s)]. . . .

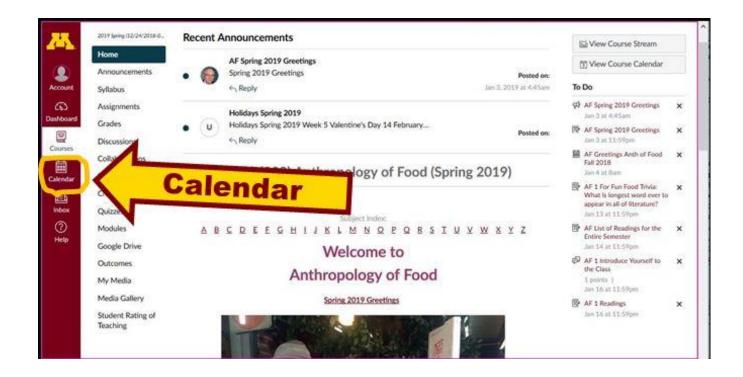
Links to the details are in the Week 4 canvas syllabus and on your canvas. Note that this is a simple *informal* proposal. It is an *informal* statement. A more formal statement will come later on (in Week 6).



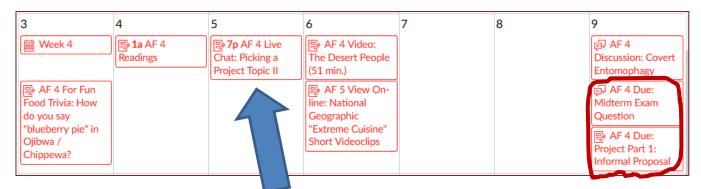
Assignments and Events

... this week are listed on your "Calendar".

They are also listed on the "Syllabus" section of your canvas folder, if you prefer to have them in another form (see below).



This Week's "Calendar"

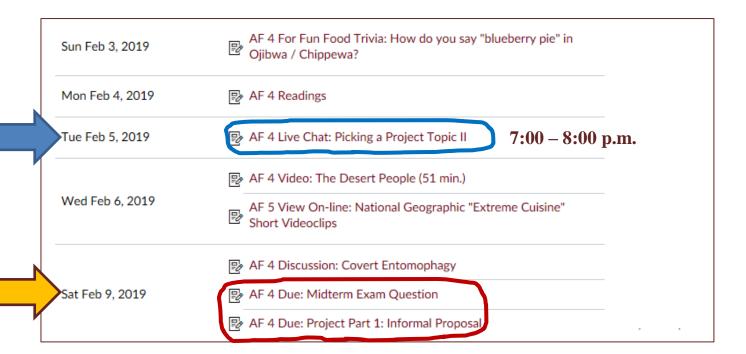


Tuesday 7:00 - 8:00 p.m.

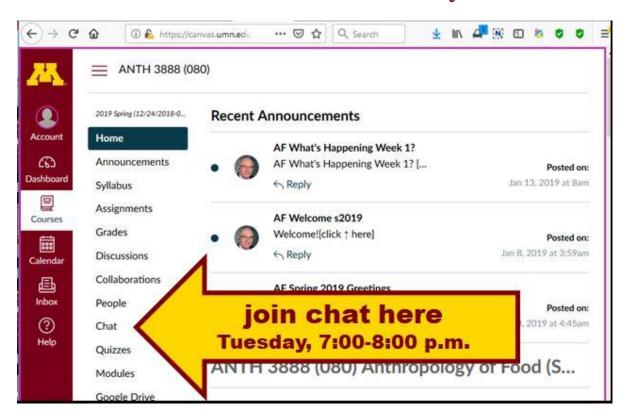
And the "Syllabus" version is found here:



In the "Syllabus" version the assignments look like this:



REM: Live Chat Tuesday



For Fun Food Trivia



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

(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 if you're in the neighborhood [map].

Best Regards,

Tim Roufs http://www.d.umn.edu/~troufs/