

Duluth Campus

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24 September 2017

Anthropology of Food Week 5

"Cooks and Kitchens"

Food and Religion:

*The Pig Commandments
and*

Watch on-line: *Food for Body and Soul* (29 min.)

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

Desert People

and Midterm Preparations

Have you ever thought about competitive eating?

The class Competitive Eating WebPage is on-line at
<<http://www.d.umn.edu/cla/faculty/troufs/anthfood/afcompetitiveeating.html#title>>



**[Sonya “The Black Widow” Thomas](#)
ate 183 chicken wings in 12 minutes in 2011 to gain
National Title**

[The Daily Mail \(06 September 2011\)](#)

“Thomas had won 1st place in the [National Buffalo Wing Festival](#) US chicken wing eating championship five-years straight from 2007-2011. On September 4, 2011, she attained the United States Chicken Wing Eating Championship in Buffalo, New York by eating 183 chicken wings in 12 minutes. On September 2, 2012 [Joey \[“Jaws”\] Chestnut](#) consumed 191 wings (7.61 pounds) in 12 minutes to take competitive-eating trophy from the five-year champion Sonya Thomas.”
—Wikipedia

[The Buffalo News \(12 September 2012\)](#)

**Sonya “The Black Widow” Thomas holds
[39 World Competitive Eating Records.](#)**

[Sonya “The Black Widow” Thomas HomePage](#)

[Sonya “The Black Widow” Thomas Wikipedia Page](#)

[Competitive Eating](#)

is a Major League Sport . . .

Sometimes more interesting than other championship major league events,
including the Super Bowl

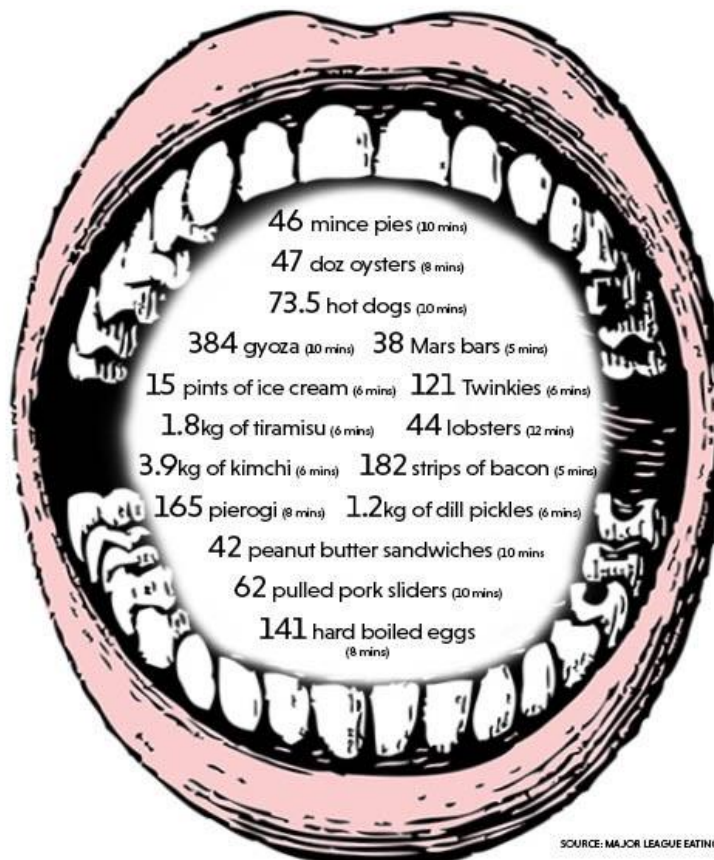
**My niece, Buffy Gorrilla, published a good article,
on competitive eating in Australia:**

[Getting a taste for competitive eating](#) — [Buffy Gorrilla](#)

(This post originally appeared on [The Citizen](#) Thursday 18 August 2016)

World Competitive Eating Records include . . .

EAT YOUR HEART OUT: WORLD COMPETITIVE EATING RECORDS



Source: [Gorrilla 2016](#)

Food and Religion

This week food and family and religion come together head-to-head in *The Pig Commandments* where we'll see **how in traditional Malaysian Chinese culture Buddhist food beliefs are literally tearing families apart.**

On the one hand **religion**—in this case Chinese Buddhism—**unites families, and** on the other **it tears them apart.**

This week you should **watch on-line** the short (29 min.) film ***Food for Body and Spirit***—the second film of a classic four-part series, *A Taste of China*—the film shows **how in Chinese culture religion and food has united families for over a thousand years.** *Food for Body and Spirit* visits a sacred Taoist retreat, high on Blue City Mountain in Szechuan Province, China.

 [*Food for Body and Spirit*](#) (29 min.)

[*Food for Body and Spirit* Viewing Guide](#)



**This is a “controlled comparison” involving —
Chinese : Buddhism : Food
in China and Malaysia**

In *Food for Body and Spirit* (on-line) we have a look at a Chinese Taoist temple and Buddhist Slow Food and [Locavorism](#) which has a thousand year history . . . and we see **how food holds a part of Chinese culture together . . .**

In *The Pig Commandments* we see how food tears apart a major segment of Chinese culture in Malaysia.



This week we're also going to have a look at **how people get their food in nonindustrial 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 “[Terms / Concepts](#)” and “[Notes](#)” sections. Peruse the other information on the film’s viewing guide as you see fit.

The Midterm Exam is coming up—next week. Use the annotated questions from the Wiki assignment of last week as study questions. Other **Information on the Midterm Exam** is available at http://www.d.umn.edu/cla/faculty/troufs/anthfood/afexams_midterm.html.

REM Next Week Midterm Exam

is scheduled for Week 6 Day 11, Tuesday, 3 October 2017, in Cina 214

[Midterm Exam General Information](#)

After the exam (next week) we'll spend most of the rest of the semester (up until it is time for you to present the results of your [Research Project](#)) examining how people get their food in nonindustrial and industrial cultures, and in exploring the social, corporeal, sacred, psychological, political, economic, and cultural aspects of food—that's the holistic anthropology approach (you remember that from Week 1). In short, after the Midterm Exam, **"Food and Culture"** will be our focus up until your **Student Presentations** begin.

And, hopefully, in the last part of the term you will be **applying your analytical anthropological skills** that you have been developing and honing in the first four weeks of the course.

Your **Assignments and Activities listings** are available in the **Week 5 Block** of your **Moodle** folder.

This week the Assignments and Activities include . . .



[**Food for Body and Spirit**](#) (29 min.) Kaltura Video Resource

[Food for Body and Spirit Viewing Guide](#)



[**Reading Assignments for Week 5**](#)



[**Wiki: Your question for the Midterm Exam**](#) (Your question was due last Saturday, 23 September 2017)

These will be annotated shortly, to serve as a list of study questions for the Midterm Exam



[**Part 1: Informal Project Proposal**](#) (Your Proposal was due last Saturday, 23 September 2017)



[**Forum: Anthropophagy**](#) (Due by end of Week 5—Saturday, 11 February 2017)

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

How many gallons of sap does it take to make one gallon of maple syrup?



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/>>