

Welcome to the Anthropology of Food

Available on-line in your

Moodle

folder at [<moodle.umn.edu>](http://moodle.umn.edu)

**This will be a great course, and a great experience.
You will see. . . .**

The great Minnesota State Fair Starts Thursday, 24 August 2017. The Minnesota State Fair food is legendary, this year featuring almost three dozen new foods!

[List of New Minnesota State Fair Foods for 2017.](#)

[New Minnesota State Fair Food for 2017— KARE](#)

[New Minnesota State Fair Food for 2017— StarTribune](#)

The Minnesota State Fair annually offers 450 different kinds of food—typically more than 60 of them on sticks—from more than 300 vendors. Look for Complete State Fair coverage from the StarTribune starting Wednesday.

Pork is big with New Fair Foods this year, with seven vendors showcasing foods featuring hog bacon. RC's BBQ offers a Double Dose of Pork Belly, Tejas Express presents Mexican pork as its Slow Roasted Pork Mole Tamale, and Mancini's *al Fresco* serves up an Italian *Bomba* Sandwich ("Beer braised pork shoulder with *prosciutto cotto* ham, *fontina* cheese, *giardiniera* [Italian relish] and aioli on a grilled *ciabatta* roll.")

At this year's Minnesota State Fair you can find Bacon Fluffernutters, and Bacon Up Pups ("A Belgian waffle served on a stick with bacon in the batter, dipped in chocolate, drizzled with maple syrup, and topped with whipped cream and bacon." **BEWARE: "Belgian" waffles are an American food; Belgians do not have "Belgian" waffles, except, perhaps, to**

sell to American tourists).

If you are not into bacon, or meat or eggs in general, Vegie Fries is offering “Cherry Bombs,” red licorice dipped in batter, deep fried, and dusted with powdered sugar . . .



Minnesota State Fair

About the Anth of Food course . . .

Some people like to procrastinate. Others like to arrive at a dinner party early, and in other ways they’re “pre-crastinators”.

I am sending this note out early to make it more convenient for the pre-crastinators to order textbooks on-line (if that is an attractive option for you), and/or to let you get started reading one or other of the interesting books we have for the class (if you are the kind of person who likes to do that sort of thing). Or you might want to start watching one or other of the many internationally-award-winning films and videos that we have lined up for the class.

If none of these options apply to you, and you feel like a little end-of-summer procrastination, just relax and enjoy the wonderful autumn weather, and, the rest of your break.

**Interest in food and culture
has never been higher.**

Whether or not you agree with the various commentators, and there are many these days, representing all sides of the food industry and all food interest groups, food is IN the news. **And some weeks food IS the news.** And that's true year 'round, not just for State Fair time . . .

One of the best sources for up-to-date news is BBC World News. I also like The Telegraph and, to balance things out, The Guardian, The New York Times, MPRNews, and the StarTribune. **Check in with these sources from time to time to find news items like . . .**

- How the wealth gap between restaurant goers and those serving them is widening – The Guardian / The Dallas Morning News (20 August 2017).
- A new generation of farmers faces mounting challenges – MPRNews (18 August 2017)
- Asian carp found near Lake Michigan got past barriers – MPRNews (18 August 2017)
- When Jack Daniel's Failed to Honor a Slave, an Author Rewrote History – The New YorkTimes (15 August 2017)
- How Switzerland transformed breakfast – BBCTravel (14 August 2017)

This year's new Minnesota State Fair food is unusual in that it doesn't feature any new **Spam dishes**—a seeming oversight for Spam's 80th birthday year. Last year New Foods at the Minnesota State Fair featured two new SPAM burger flavors, and the New Foods at the 2015 Minnesota State Fair featured FIVE new SPAM burger flavors.

But, of course, like always, the State Fair features traditional SPAM favorites, I suppose because it's our world-famous pork-in-a-can.

Not so long ago my wife, Kim, and I stopped off in Hawaii on the way back from Australia and New Zealand where we were visiting relatives. I learned in the "trivia" section of the New Zealand Air in-flight magazine that Hawaiians eat more **Spam** per capita than the citizens of any other country on earth, except Guam (with North Korea's Kim Jong-un preparing to fire their intercontinental ballistic missiles at Guam, perhaps having stockpiled mountains of Spam is part of the Guamanian civil defense

preparedness). Hawaiians and Guamanians love our Minnesota **Spam!** It is even reported that some eat it as a delicacy.



Hawaiian Spamburger

Minnesota's own Spam . . . turned 80 on July 5th . . .



Spam, Lovely Spam! Mystery Meat Celebrates 80th Spam-iversary
– LiveScience (05 July 2017)

Five years ago, to start off Spam's 75th birthday year the Minneapolis *StarTribune* celebrated "America's love of Spam" in a full-page feature on one of Minnesota's best-known products (next to Scotch tape) <<http://www.startribune.com/lifestyle/travel/137199258.html>> *StarTribune*, Sunday, January 15, 2012, G5).

Minnesota's Hormel meat packer opened a *new* 14,000 square foot Spam museum in Austin on 22 April 2016: Canning its old location, Austin's new Spam Museum opens . . .

My sister-in law nearly "pukes" when she sees Spam in my refrigerator (her term, not mine), so she's left out of the "love affair" article, except, perhaps in the second half of the "love it or hate it" part of people's general reaction to Spam.

You have spam in your e-mail box, if not in your icebox. And if it's not in your icebox or cupboard, why not? (Amazon.com is currently offering six-pack subscriptions of Spam Classic for \$20.99—\$1.48 less than it was in January.)

There's probably a good reason why Spam is or isn't in your icebox or cupboard.

Or maybe several.

I once owned an official plastic **Spamburger cutter**, which after it was forbidden in the kitchen I used for a while as a Christmas tree ornament. It mysteriously disappeared one year, about the Feast of the Three Kings, and Spamburgers haven't been the same since. And this year, again, our Christmas tree was Spamburger-cutter-less. (Used Spamburger cutters on e-Bay, *WHEN* you can get one, have been going for \$22.99- \$24.99 on eBay, listed as "A Vintage Mod Retro Spam Spamburger Hamburger Plastic Vertical Push Down Slicer".)



The Chinese, meanwhile, have come up with a **cute little plastic Spam cutter that cuts designs of a car, ship and train from a single slab of Spam**. And you can best cut your Spam with the Musubi Easy Stainless Steel Spam Slicer, which in one swift motion will divide your single lump of Spam into nine neatly portioned slab-etts ready for the Musubi's final touch.

We don't eat Spam in our house unless my sister-in-law's sister is away.

Spam.com <<http://www.spam.com/>> may represent "Americana" at its finest—including a recipe exchange, should you like to try some. And you can visit Spam on *facebook* <<http://www.facebook.com/spambrand/>>. Try the Hawaiian-Themed Spam Recipes for a little variety. And for the real treat there's always the annual April Waikiki Spam Jam in Hawaii.

**The point here is that Spam makes
you happy or makes you vomit,
depending on a lot of cultural**

experiences to which you have been exposed. And it's not just about Spam as a food product; it's about Spam as a cultural phenomenon.

And if you don't have it in your cabinet or refrigerator, you certainly have it on your computer.

In a much broader way, we'll be exploring those cultural aspects of food—nutritional, spiritual, social, political, psychological, historical, recreational, economic, and the like—so stay tuned.

I am looking forward to "meeting" you in class on the 29th.

At your convenience, have a look at the information in your **Moodle** folder at <https://moodle.umn.edu/>.

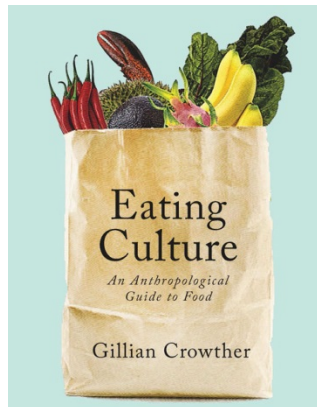
**Detailed information
on the textbooks for the course
—there are three—can be found at**

<http://www.d.umn.edu/cla/faculty/troufs/anthfood/aftexts.html>.

The course anchor text is . . .

Eating Culture: An Anthropological Guide to Food,

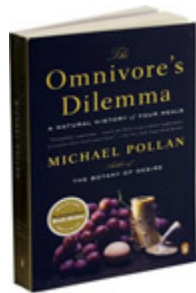
by Gillian Crowther, Professor of Anthropology at Capilano University in Vancouver, BC (Toronto: University of Toronto Press, 2013).



Eating Culture: An Anthropological Guide to Food,

is currently available on-line new for \$36.81 (ppbk.), \$30.00 used, and \$19.22 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).
(20 August 2017)



***The Omnivore's Dilemma:
A Natural History of Four Meals (2007)***

an international run-away best seller,

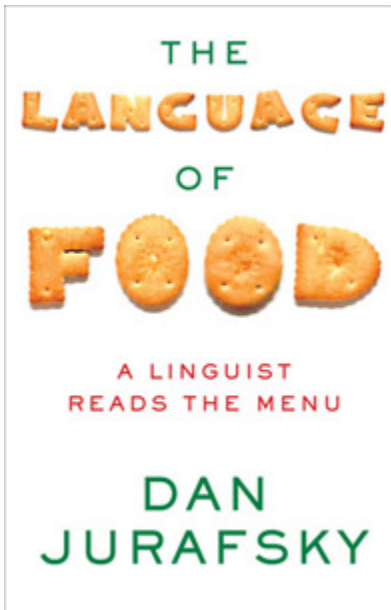
is currently available on-line for \$6.99 new, \$1.99 Kindle, and \$0.89 used.

(+ p/h, where applicable, at amazon.com & eligible for FREE Super Saver Shipping on orders over \$25).
(20 August 2017)

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

The Omnivore's Dilemma at Ten Years

-- New Food Economy (June 2016)



2015 James Beard Award Nominee: Writing and Literature category

The Language of Food: A Linguist Reads The Menu

is currently available on-line new for \$12.64 (ppbk.), \$4.97 used, and \$9.99 Kindle
(+ p/h, where applicable, at amazon.com & eligible for FREE Prime Shipping on orders over \$25).
(20 August 2017)

Textbooks are available from the following vendors . . .

UMD Bookstore | Amazon.com | Barnes and Noble
CampusBooks.com | Chegg [rental] | ecampus.com | half.com
booksprice.com | CheapestTextbooks.com | CourseSmart.com | TextbookMedia.com
| Direct Textbook | |

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: *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.

In short, this class aims to give you practice in critical thinking, and even creativity.

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 EducationLife*, 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).

Related to that, here are two recent interesting articles, the first from Minnesota Public Radio . . .

A Memo to My Students Re: College and the Real World

-- Maryellen Weimer, *Faculty Focus* (17 August 2016)

How to choose college classes: 6 tips

--Tracy Mumford, Minnesota Public Radio News (10 September 2015)

With all of the class materials **you will be expected to share your ideas and comments with others** in the **Class *Forums* 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 its editorial of Winter 2012, p. 2); at least one major Editor in Chief thinks it's worth noting and imitating.

In a nutshell, this course consists of three main segments:

I Orientation and Background

- **Introduction**
- **Basic Concepts**
- **History**
- **Theory**
- **Methods and Techniques**

II Explorations

- **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 slide materials. **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 01) at a series of video materials from around the world. **The final section** will focus on your research projects.

One of the **four main characteristics of American Anthropology is fieldwork**, "a primary research technique, involving "participant observation," which usually means living among the people one is interested in learning from and about. It would be wonderful if for anthropology classes we could just rent a bus or charter a plane and fly off for a year or more to learn first-hand from the people themselves. Money, time, and practicality prohibit that, so the next best things—when it comes to studying anthropology—is going to places and viewing subjects by video, and we will do a lot of that this semester. More information on **Visual Anthropology** is available on-line at

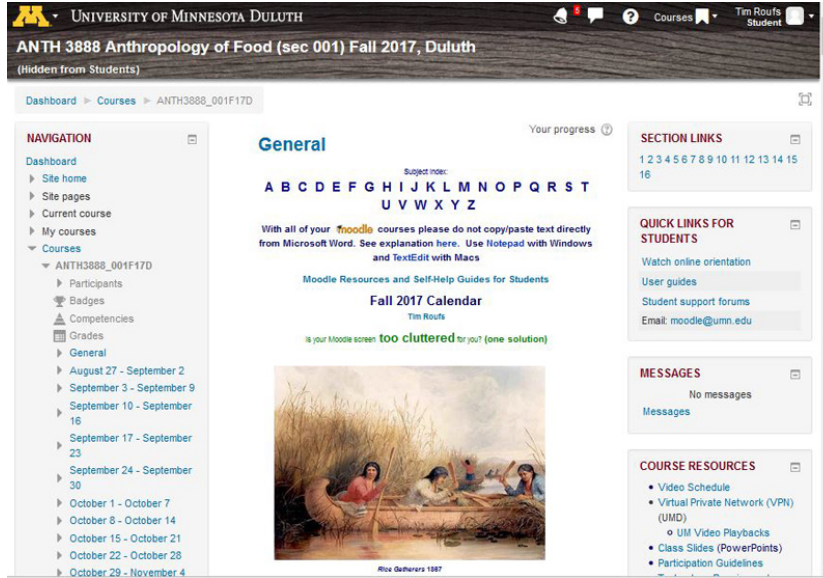
http://www.d.umn.edu/cla/faculty/troufs/anth1604/visual_anthropology.html.

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

BUT don't worry. You will find **the *required* materials 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.

Where to start?

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. It's the syllabus. It's the syllabus (f2017 .pdf version).



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," which is like the "Nutshell" outline above.

In a nutshell, ANTH 3888 Anthropology of Food consists of three main segments:

I Orientation and Background (slides: on-line slides)

- Introduction
- Basic Concepts
- History
- Theory
- Methods and Techniques

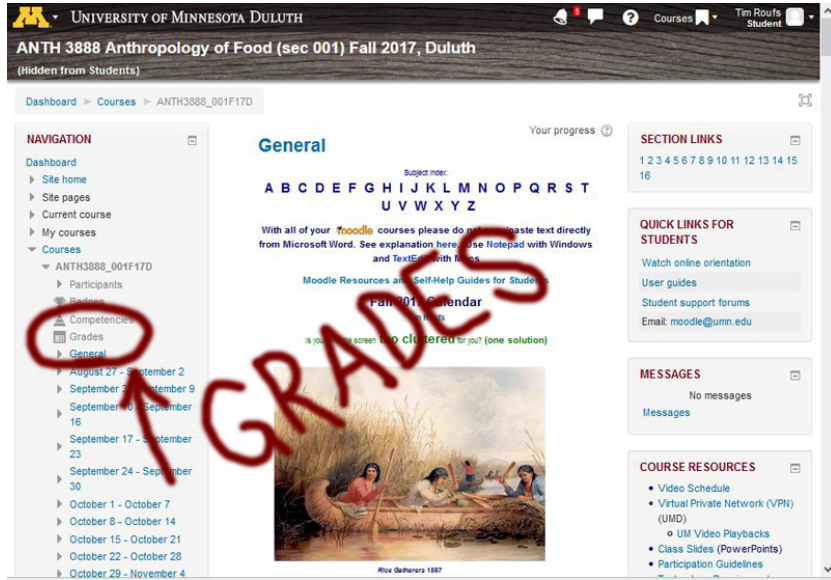
II Explorations

- 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 Project

[Additional General Course Information](#)

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.”**)



Grade item	Grade	Range	total
ANTH 3888 Anthropology of Food (sec 001) Fall 2017, Duluth			
Semester Project: Paper and Presentation			
Part 1: Informal Project Proposal (Due by the end of Week 4—Saturday, 23 September 2017)	-	0-20	0.00 %
Part 2: Project Promissory Abstract and Working Bibliography (Due by the end of Week 6—Saturday, 7 October 2017)	-	0-20	0.00 %
Part 3: Project Presentation	-	0-100	0.00 %
Dropbox for Your Project Term Paper (Due by the end of Week 14—Saturday, 22 April 2017)	-	0-400	0.00 %
Semester Project: Paper and Presentation total Include empty grades.	0.00	0-540	-
Exams			
Midterm Exam Question Contribution	-	0-20	0.00 %
MIDTERM EXAM -- Timed. Tuesday, 3 October 2017 (the timing will start after you read the introduction, when you say "go")	-	0-400	0.00 %
Final Exam Question Contribution	-	0-20	0.00 %
Exams total Include empty grades.	0.00	0-440	-
Forum			

Please heed the earlier word of caution. Moodle recommends that you **use the Firefox browser** (available free at <https://support.mozilla.org/en-US/kb/update-firefox-latest-version>). 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. . . .

Thanks for signing on for Anthropology of Food. I’m looking forward to seeing you on Thursday, the 29th, in Cina Hall 214.

My **office hours** and contact information (and other regular schedule information) can be found at <http://www.d.umn.edu/cla/faculty/troufs/anth1602/pcoffice.html>.

Finally, **laptops** are welcome, in fact encouraged, in the classroom. Many find a laptop quite useful in following the lectures as all lectures are web supported. You can, for example, download all of the slide materials used in class.



Having said that, consider the latest research that suggests that . . .
"For better learning in college lectures, lay down the laptop and pick up a pen"
-- Susan M. Dynarski, Evidence Speaks Series, Brookings (10 August 2017).

Your **Moodle site is now on-line.**
Have a look at it at <moodle.umn.edu>.

If you have any questions, please do not hesitate to post them on **Moodle or e-mail troufs@d.umn.edu.**

See you on the 29th.

Best of the late-summer wishes to you . . .

Tim Roufs
Duluth, MN
20 August 2017

P.S. If you are new to the world of "technology" don't worry too much about that. Things may not "work" for you at first, but hang in there and we'll help you along. If you have not used **Moodle** course management system before, you might find it helpful to view **the orientation tutorial**.