

Anthropology of Food Week 1

Available on-line in your

Moodle

at

<moodle.umn.edu>

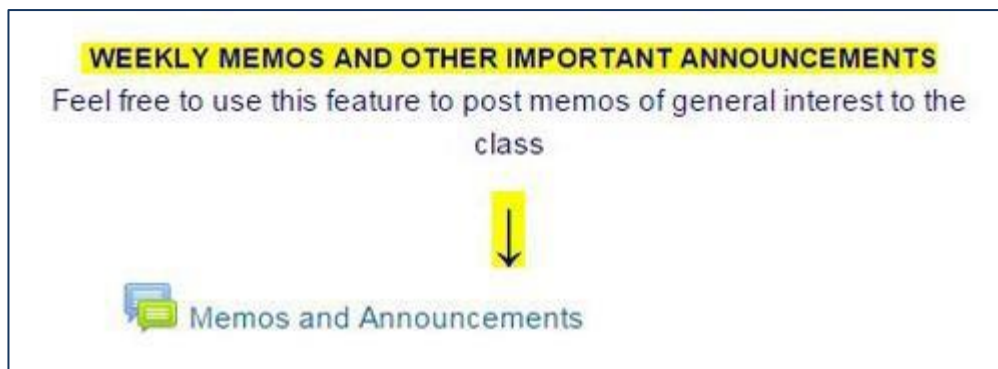
Getting Started

**Introduction to Anthropology / Orientation to the Course:
"Setting the Anthropological Table"**

I'm looking forward to Tuesday.

The Anthropology of Food gets underway at lunchtime, 12:00 noon, in Cina 214.

If you haven't read my [Welcome Memo](#) of 24 August 2016, please do that as it contains useful and important information about the course. **Weekly Memos and Other Important Announcements** for the semester are located in your **Moodle** older towards the top of "Block One."



These weekly memos contain lots of valuable and timely information, so pay careful attention to them . . .

- The Weeks' (1) **Readings** and (2) **Activities Schedules**
- **Due Dates** for the Week
- **Reminders** for the Week
- Suggestions and Hints for **Exams**
- **Interesting tidbits** of the week
- **Optional links** that might be generally interesting and/or useful for **Extra Credit Papers**
- Information on **In-Class Films and Videos**
(of which there will be many, starting next week)
- **Breaking News Items**

In the Welcome Memo I mentioned **“Tomorrow’s headlines. . . . We’ll soon see what the future brings in the world of food.”** Food and food customs always seem to be in the news.

You might have seen, for e.g., UMD’s Farm-to-Table News Feature in the Regional News, on its record-breaking harvest this year—some “25 to 30 tons of organic produce”, and all headed to the UMD Dining Service and to student’s tables.

“More than 1000 students work on the farm every year and, according to [Liz] Bushaw, it's that chance to eat the food you help grow that makes the job so special.”

UMD students harvest food for their own kitchens

-- [NNCNow](#) (27 August 2016)



Randy Hanson, the UMD sustainable Agriculture Project faculty leader featured in the NNC Now news feature, is scheduled to be the guest speaker in our class on Tuesday, the 18th of October.

UMD will host its third annual Food and Farm festival at the farm on September 18th.

OTHER FOOD NEWS THIS WEEKEND:

In today's headline in [Anthropology in the News](#), "[What's a Vomitorium?](#)" -- [LiveScience](#) (26 August 2016)

And elsewhere:

- [Ramen Noodles Are Now The Prison Currency Of Choice](#) -- [NPR](#), [The Salt](#) (26 August 2016)
- [Why Do We Love Some Animals But Eat Others?](#) -- [NPR](#), (26 August 2016)
- [Paris restaurant 'refuses to serve Muslim women'](#) -- [BBCNews](#) (28 August 2016)
- [Mediterranean diet better for the heart than taking statins, major study suggests](#) -- [The Telegraph](#) (28 August 2016)
- [Bake Off's Mary Berry criticised by MasterChef judge over fryers](#) -- [BBCNews](#) (28 August 2016)
- [Monster watermelon spotted on back of lorry](#) -- [The Telegraph](#) (28 August 2016)

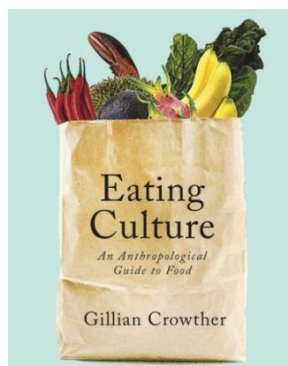


- **US government buys 11 million pounds of cheese to tackle dairy mountain** -- [The Telegraph](#) (27 August 2016)
- **KFC's recipe: Has one of the biggest trade secrets in the world been revealed?** -- [The Telegraph](#) (27 August 2016)
- **Plan bee: Minnesota sets broad limits on chemicals blamed for bee decline** -- [The Guardian](#) (26 August 2016)
- **Do not eat: Researchers seek clues on mercury in St. Louis River estuary fish** -- [Duluth News Tribune](#) (28 August 2016)
- **Sturgeon all summer: Transmitter-equipped St. Louis River sturgeon confirms population remains in river** -- [Duluth News Tribune](#) (28 August 2016)

We'll be exploring many aspects of food—cultural, nutritional, spiritual, social, political, psychological, historical, prehistorical, recreational, economic, technological, ethical, and the like—so stay tuned.

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>.

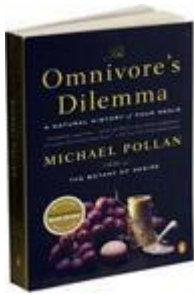
The course anchor text is *Eating Culture: An Anthropological Guide to Food*, by Gillian Crowther, Professor of Anthropology at Capilano University in Vancouver, BC (Toronto: University of Toronto Press, 2013).



is currently available on-line new for \$39.95 (ppbk.), \$36.72 used, and \$15.37 Kindle.
is currently available on-line new for \$39.95 (ppbk.), \$24.15 used, and \$21.31 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).

(18 August 2016)

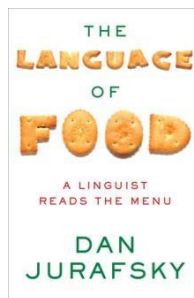


The Omnivore's Dilemma: A Natural History of Four Meals

(2007), an is currently available on-line for \$10.46 new, \$13.99 Kindle, and \$0.01 used.

(+ p/h, where applicable, at amazon.com & eligible for FREE Super Saver Shipping on orders over \$25). (18 August 2016)

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 Language of Food: A Linguist Reads The Menu

is currently available on-line new for \$15.95 (ppbk.), \$5.87 used, and \$9.99 Kindle.

(+ p/h, where applicable, at amazon.com & eligible for FREE Prime Shipping on orders over \$25). (18 August 2016)

As I mentioned in my last memo, **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 WHAT I MENTIONED EARLIER: *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.*

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

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extrapolate and transform information, and to accept and deal with ambiguity" (Pappano, "Learning to Think Outside the Box," *The New York Times Education Life*, 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).

With all of the class materials **you will be expected to share your ideas and comments with others** in the Class *Forum* 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 an editorial (Winter 2011-2012, p. 2); at least one major Editor in Chief thinks it's worth noting and imitating.
<http://www.d.umn.edu/cla/faculty/troufs/anthfood/index_online.html#KarlaDudley>

I took an anthropology of food course last year at the University of Minnesota and my professor, Tim Roufs, had a somewhat unique grading system for his students. To pass or do well in his class you did not need to memorize detailed dates, facts and figures, you needed to achieve an informed, intelligent working knowledge of the subject and be able to carry on a relevant and sagacious discussion outside the classroom in everyday interactions.

That is exactly the goal we have at *TAPS*. We do not strive to create beer geeks or omniscient beer snobs of our readers, within our pages we endeavour to provide information, ideas and the chance to learn that which will broaden your perception, perspective and opinion of what is 'good taste' and good tasting beer.

The next time you are presented with an unfamiliar beer, open yourself up to the experience, perhaps call upon something you read about in this publication and enjoy some good taste.



Karla Dudley, Editor in Chief

As I mentioned in my earlier memo, **overall, 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 on-line slide materials**. Please note that many of the slide sets go hand-in-hand with the materials in the anchor text. If your learning style is visual, focus first/more on the slides. **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 1) **at a series of video materials from around the world**. The final section will focus on your research projects.

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

But you will find that the *required* materials are 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 (and Extra Credit papers, if you feel like doing them).

UNIVERSITY OF MINNESOTA DULUTH

ANTH 3888 Anthropology of Food (sec 001) Fall 2016, Duluth
(Hidden from Students)

Dashboard ► ANTH3888_001F16D

ADMINISTRATION

- ▼ Course administration
- Grades
- ▼ Switch role to...
- Return to my normal role

NAVIGATION

- Dashboard
- Site home
- Site page
- Current course
- My courses

COURSE SUMMARY

Advanced survey and comparative study of the relationship between food and culture in the present. Topics include the prehistoric, biological, and cultural

Subject Index:
A B C D E F G H I J K L M N O P Q R S
T U V W X Y Z

With all of your **moodle** courses please do not copy/paste text directly from Microsoft Word. See explanation here. Use Notepad with Windows and TextEdit with Macs

Fall 2016 Calendar
Tim Roufs

Is your Moodle screen **too cluttered** for you? (one solution)

Rice Gatherers 1967
Glen Eastman (1906-1976)

SECTION LINKS

1 2 3 4 5 6 7 8 9 10 11 12 13
14 15 16

QUICK LINKS FOR STUDENTS

- Watch online orientation
- User guides
- Student support forums
- Email: moodle@umn.edu

COURSE RESOURCES

- Video Playlist
- Virtual Private Network (VPN) (GUIDE)
- UM Video Playbacks
- Class Slides (PowerPoints)
- Participation Guidelines
- Technology Requirements
- On-line Study Tips

Where to start?

As I mentioned in the Welcome Memo, 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>](http://www.d.umn.edu/cla/faculty/troufs/anthfood/afhandout_first-day.html).

Then have a look at **the basic layout** for the materials that appear in each week's **Moodle** "Block." You will find that information in "Block One" (at the very top of your **Moodle** folder) **Your Typical Week in the Anthropology of Food...**

Your Typical Weekly Moodle Listings

Each Weekly Unit will have a "block" and it will look something like this:

August 28 - September 3



Week 1 Highlights Link

[This is a link to the same memo that you will receive by e-mail, usually on Sunday of each week.
It is also the same memo you will find in the "Weekly Memos and Other Important Announcements" section in Block 1.]

Reading Assignments for the Week

[click on the link for the details of the week's reading assignments]

Video Explorations for the Week

[click on the link for more details of the week's video explorations]

Activities Assignments for the Week

During the semester you will find various "Activities" in this section

Bonus for Fun Item(s) for the Week

For example, Food Trivia

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"

[<http://www.d.umn.edu/cla/faculty/troufs/anthfood/afhandout_first-day.html#title>](http://www.d.umn.edu/cla/faculty/troufs/anthfood/afhandout_first-day.html#title).)

Then have a look at the **"Course Overview" in Block 1** (the top of page one) of your **Moodle** folder [<https://moodle.umn.edu/>](https://moodle.umn.edu/). See the figure in the "First Day Handout."

Please heed the earlier word of caution. Moodle recommends that you **use the Firefox browser** (available free at <http://firefox.com>). 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. . . .

Your **(1) Readings** and **(2) Activities listings** are available in the **Week 1 Block** of your **Moodle** folder.

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 [\[map\]](#).

See you Tuesday at high noon in Cina 214! I’m looking forward to the class.

Best Regards,

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