use your up/down arrow keys and/or your space bar to advance the slides

Eating Cuisine
An Anthropological Guide to Food

Gillian Crowther

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www.d.umn.edu/cla/faculty/troufs/anthfood/aftexts.html#title
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if your focus of inquiry is something having to do with a group then, in food research, that is known as . . .
Biocultural Framework for the Study of Diet and Nutrition

• Nutritional Status
• Biological Makeup
• Human Nutrient Needs
• Diet

• Cuisine
  • The Environment
    • Physical Environment
    • Sociocultural Environment
    • Economic and Political Environment
“cuisine”

“refers to the foods, food preparation techniques, and taste preferences that are shared by the members of a group of people”

*The Cultural Feast, 2nd ed.*, p. 9
so

“cuisine”

“refers to the foods, food preparation techniques, and taste preferences that are shared by the members of a group of people”

applies only to groups of people that share a culture

*The Cultural Feast, 2nd ed.*, p. 9
remember our little game of JEOPARDY?
answer: haggis
you got it!
Scottish

http://en.wikipedia.org/wiki/Spurtle
and 
gulas
Hungarian

Gulas

and

boxty
Irish
and

delta

jambalaya
Creole Jambalaya with shrimp, ham, tomato, and Andouille sausage

and

ANZAC biscuits
Australian and New Zealand Army Corps
(that’s why they're “ANZAC”)

ANZAC biscuits

http://en.wikipedia.org/wiki/ANZAC_biscuit
so in terms of the “units of analysis”

“cuisine”
may be the focus of inquiry with
any unit that pertains to a group
and is usually reserved for
a culture, subculture,
and, but only occasionally, a nation

usually a “community” would not have its own “cuisine”
apt from a possible identity
with a microcultural group

but a “cuisine” could be part of a metaphorical analysis

...
thus the “cuisine” . . .
“units of analysis” may include:

- one person
- the family
- the community
- a region
- a “culture area”
- a culture / “subculture”
- a nation
- an item or action itself . . .
- a “cultural metaphor”
thus the “cuisine” . . .
“units of analysis” may include:

- one person
- the family

and, as mentioned,
a cuisine could also be considered as . . .

- an item or action itself
- a “cultural metaphor”
“It is also worth noting that a society’s cuisine interacts with its members’ biological makeup and nutrient requirements”

*The Cultural Feast, 2nd ed.*, p. 10
so basically,
as a rule of thumb
“cuisine”
refers to groups
“diet”
refers to individuals or an item

(with the exceptions noted above and in the Diet slide set)
cuisines

“are influenced by the sociocultural and physical environments in which they develop”

• the physical/biological environment and the social/cultural environment provide opportunities and constraints for human food consumption

*The Cultural Feast, 2nd ed.*, p. 10
cuisines

“are influenced by the sociocultural and physical environments in which they develop”

it may be more correct to say that people “like what they eat” than to say that they “eat what they like”
cuisines and diet

in the biocultural model diagrammed on p. 4 of *The Cultural Feast*

diet is nested *within* cuisine
to demonstrate that a given set of preferred preparation techniques and dishes that characterize a particular culture group has an important impact on the diets of the individual members

*The Cultural Feast*, 2nd ed., p. 10
Figure 1.1

Biocultural Framework for the Study of Diet and Nutrition

Source: Authors
cuisines

Where do they come from?

*The Cultural Feast, 2nd ed.*, p. 10
that will be one of the questions the text addresses as we go through the semester . . .

Gillian Crowther
cuisines

Does “America” have one?

_The Cultural Feast, 2^{nd} ed., p. 10_
cuisines

Does “America” have one?

some French, and Italians and others say “no”

_The Cultural Feast, 2nd ed., p. 10_
cuisines

America has regional and microcultural cuisines for sure . . . but beyond that?

*The Cultural Feast, 2nd ed.*, p. 10
Gary Paul Nabhan . . . a major figure in modern-day Anthropology of Food suggests regional “food traditions” . . . but these are regional, and technically speaking they’re not really “cuisines” . . .
If you hear . . .

“French cuisine”
“Italian cuisine”
“Greek cuisine”
“Indian cuisine”
“Chinese cuisine”
“Mexican cuisine”
or even
“Tex-Mex cuisine”

*The Cultural Feast, 2nd ed.*, p. 10
If you hear . . .

“French cuisine”
“Italian cuisine”
“Greek cuisine”
“Indian cuisine”
“Chinese cuisine”
“Mexican cuisine”
or even
“Tex-Mex cuisine”

you know immediately
what the person is talking about

The Cultural Feast, 2nd ed., p. 10
If you hear . . .

“French cuisine”
“Italian cuisine”
“Greek cuisine”
“Indian cuisine”
“Chinese cuisine”
“Mexican cuisine”
or even
“Tex-Mex cuisine”

and you probably even have vivid images of food come to mind

*The Cultural Feast, 2nd ed.*, p. 10
“American cuisine”
“American cuisine”

What does that do for you?

*The Cultural Feast, 2nd ed.*, p. 10
“American cuisine”

What does that do for you?

What came to mind?

*The Cultural Feast, 2nd ed.*, p. 10
or if you’re from Chicago, maybe it was more like this . . .
Chicago Style Hot Dog

- Kosher Pickle Spear
- Dash of Celery Salt
- Yellow Mustard
- Sport Peppers
- Neon Relish
- Diced Onions
- Fresh Tomatoes
- Steamed Poppy Seed Bun
- Hot Dog

Vienna Beef Logo
Do we have an “American cuisine?”
or a “Canadian cuisine?”

*The Cultural Feast, 2nd ed.*, p. 10
I’ll let you decide . . .
we’ll see quite a bit of information on cuisines as we go through the semester . . .
we’ll see quite a bit of information on cuisines as we go through the semester . . .

and there is a lot of information on the cuisines and foods of various peoples and countries on-line . . .

*The Cultural Feast, 2nd ed.*, p. 10
there is a class WebPage listing all of the countries, cultures and areas where information on food is available on class web pages . . .
on that page the information is listed like this . . .
for over 100 countries and cultures . . .
to go there just click on the “Food of Countries / Cultures” link in the “Additional Learner Support Resources” section of your Moodle home . . .
Woman and Blueberries
Patrick Edegearl 1971
Minnesota Historical Society

And for Fall 2010 team up with the . . .

Nobel Conference 46
Making Food Good

Oct. 5 & 6, 2010
Conference Schedule & Information
Gustavus Adolphus College
800 West College Avenue
Saint Peter, MN 56072
507-933-8000

Investigate the Nobel Conference and its materials for your class project in Anthropology of Food

Live Streaming of the Conference is being made available by the Gustavus Adolphus Nobel Committee
if you want more detailed information on how to find on-line sources on the food of various countries and cultures, have a look at the slide set linked from the Moodle resources page...
you can use that summary page, if you wish, or you can just click on the A-Z index in your Moodle home for the country or culture you’re interested in . . .
Anthropology of Food — Anth 3888

Please get acquainted with the course site, the course information materials and other links.

If you have not used Moodle course management system before, please view the orientation tutorial.

(PLEASE NOTE: The orientation tutorial is a UM Technology Training Center tutorial. The content of the tutorial has nothing to do with this course; it is purely coincidental that it is about food — Tim Roufs)
and that will get you lots of . . .

Food Information on Countries . . . and Cuisines . . .

Albania
Andorra
Armenia
Austria
Azerbaijan
Belarus
Belgium
Bosnia-Hercegovina
Bulgaria
Canary Islands
Croatia
Cyprus
Czech Republic
Denmark
England
Estonia
Faroe Islands
Finland
France
Georgia
Germany
Greece
Greenland
Holy See
Hungary
Iceland
Ireland
Italy
Latvia
Liechtenstein
Lithuania
Luxembourg
Macedonia
Malta
Moldova
Monaco
Montenegro
Netherlands
Norway
Poland
Portugal
Romania
Russia
San Marino
Scotland
Serbia
Slovakia
Slovenia
Spain
Sweden
Switzerland
Turkey
Ukraine
Wales