Duluth Campus

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Anthropology of Food Week 1



Available on-line in your canvas folder at http://canvas.umn.edu/

Getting Started

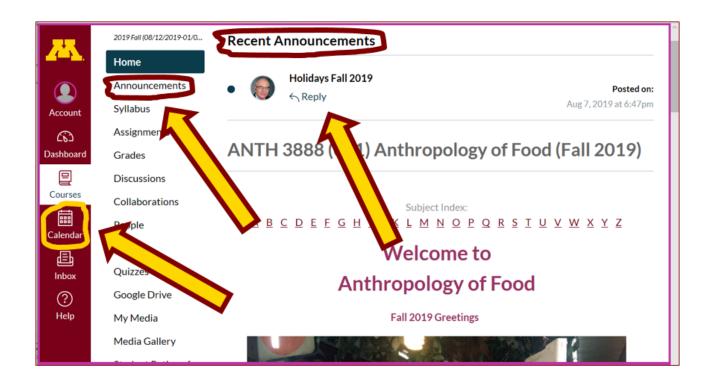
Introduction to Anthropology / Orientation to the Course: "Setting the Anthropological Table"

I'm looking forward to Getting Underway.

If you haven't read my Welcome Memo of 11 August 2019, please do that as it contains useful and important information about the course.

Every week—usually on Sunday—you will receive a memo like this which outlines what's happening for the week.

Each week you will get the memo in your UM e-mail account and it will be available in your canvas folder in three places . . .



HINT: You can synchronize your © canvas calendar with your UMD Google calendar, if you want.

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

- The Weeks' Assignments and Activities Schedule
- **<u>Due Dates</u>** for the Week
- **Reminders** for the Week
- Suggestions and Hints for **Exams**
- Interesting tidbits of the week, including For-Fun Trivia . . .

- **Optional links** that might be generally interesting and/or useful, for example, with the **Extra Credit Opportunities**
- Information on <u>In-Class Films and Videos</u> (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.*

In the News

WEEKLY FOOD NEWS INCLUDES ITEMS LIKE:

(These are examples for you to check out, if you are so inclined.

Sometimes folks get ideas for their <u>term project</u> by looking at news items like these.)

(optional . . . look for one or two articles that interest you and have a look to see what they say)

- Russian officials blame food for traces of radiation in doctor treating blast victims -- The Guardian (25 August 2019)
- The weird power of the ice cream van tune -- BBCculture (23 August 2019)
- Belize's fishers net bounty of trailblazing approach in pictures -- The Guardian (22 August 2019)
- Welcome to McDonald's. Would You Like a Podcast With Those Fries? -- The New York Times (20 August 2019)
- Is soya bad for women's health? -- BBCfuture (19 August 2019)
- Amid the Kale and Corn, Fears of White Supremacy at the Farmers'
 Market -- The New York Times (18 August 2019)

- Food after oil: how urban farmers are preparing us for a self-sufficient future The Guardian (18 August 2019)
- Why Nigeria has restricted food imports -- BBCnews (17 August 2019)
- Early fish tapeworms found at 'Britain's Pompeii' Must Farm -- BBCnews (16 August 2019)
- Dental surgeons urge England's schools to go sugar-free -- BBCnews (15 August 2019)
- The plight of a US dairy farm BBCnews (15 august 2019)
- Europe 'dynamic' for CBD food innovation but legal hurdles remain -FOODnavigator (14 August 2019)
- Québec wants to ban the sale of cannabis candies and cookies ConfectioneryNews (13 August 2919)
- Man dies after taco-eating contest in California The Guardian (13 August 2019)
- Helping a nine-year-old recover from an eating disorder The Guardian (13 August 2019)
- World's largest urban farm to open on a Paris rooftop The Guardian (13 August 2019)
- <u>Is grass-fed beef really better for the planet? Here's the science</u> -- <u>MPR News</u> (13 August 2019)
- Yes, algae is green and slimy but it could also be the future of food The

 Guardian (13 August 2019)
- Eating and drinking in Africa's largest slum in pictures The Guardian (10 August 2019)
- Plant-based diet can fight climate change UN -- BBCNews (08 August 2019)
- The ancient Egyptian yeasts being used to bake modern bread -- BBCNews (07 August 2019)
- **Does this schnitzel define Vienna?** -- BBCtravel (06 August 2019)
- A Quarter of Humanity Faces Looming Water Crises -- The New York Times (06
 August 2019)
- US fast-food workers demand better pay amid growing violence -- The

 Guardian (04 August 2019)
- The Vegetarians Who Turned Into Butchers -- The New York Times (02 August 2019)
- The Science Behind Brain Freeze (And How You Might Stop It) -- Serving Up

 Science, WKAR, Public Media from Michigan State University (31 July 2019)
- Live longer with added fibre? BBCNews, 10 January 2019
- Female Ranchers Are Reclaiming the American West

 --The New York Times, 11

 January 2019
- Serbia-Kosovo: Where neighbours do not share a coffee BBCNews, 10 January 2019

- The new rules of eating al desko The Guardian, 10 January 2019
- Why your chicken wings mean we've entered a new epoch The Guardian, 10
 January 2019
- The big cheese mountain: America's stockpile nears record high

 The

 Guardian, 10 January 2019
- Naked lunch: why diners couldn't stomach the Paris nudist restaurant —
 The Guardian, 4 January 2019
- The town that changed the way we eat BBC Travel, 7 January 2019
- Half of people who think they have a food allergy do not study The Guardian, 4 January 2019
- Protein mania: the rich world's new diet obsession The Guardian, 4 January 2019
- Japan sushi tycoon pays record tuna price [\$3,100,000] BBC News, 5 January 2019
- Children 'exceed recommended sugar limit by age 10 BBC News, 3 January 2019

*Disclosure: Items selected from on-line news sources will under normal circumstances be limited to sources classified as legitimate "News" (the green rectangle on the chart) and "Fair Interpretations of the News" (the yellow rectangle on the chart) by the authors of the

Media Bias Chart



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.

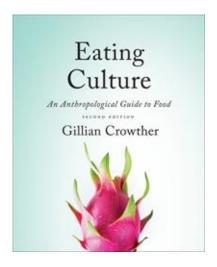
REM: Textbooks

Detailed information on the textbooks for the course—there are three—can be found at $\frac{\text{http://www.d.umn.edu/cla/faculty/troufs/anthfood/aftexts.html}}{\text{three}}$.

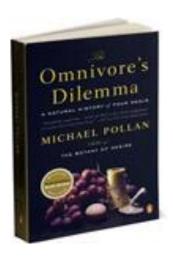
The course anchor text is ...

Eating Culture: An Anthropological Guide to Food, Second Edition

by Gillian Crowther, Professor of Anthropology at Capilano University in Vancouver, BC (Toronto: University of Toronto Press, 2018).



Eating Culture: An Anthropological Guide to Food, Second Edition is currently available on-line for \$35.38 new, \$19.00 used, and \$22.95 e-Textbook. (7 August 2019)



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

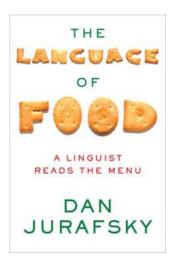
an international run-away best seller,

is currently available on-line for \$12.79 new, \$1.16 used, \$12.99 Kindle, and \$15.99 Audiobook. (+ p/h, where applicable, at amazon.com & eligible for FREE Super Saver Shipping on orders over \$25).

(7 August 2019)

Note: The Omnivore's Dilemma: The Secrets Behind What You Eat, Young Readers Edition (2009), also by Michael Pollen, 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 \$12.60 (ppbk.), \$1.98 used, \$9.99 Kindle, and \$16.95 Audiobook.

(+ p/h, where applicable, at amazon.com & eligible for FREE Prime Shipping on orders over \$25). (7 August 2019)

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 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 *Discussions* 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

As I mentioned in my earlier memo,

The Course in a Nutshell

Overall, this course consists of three main segments:

I Orientation and Background

Introduction Basic Concepts History Theory

Methods and Techniques

II Exploration

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!

Where to start?

Have a look at the course "Home" page of your Anthropology of Food canvas folder http://canvas.umn.edu/. It will look something like this . . .



As I mentioned in the Welcome Memo, probably the best way to start 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>.

Then have a look at . . .

Assignments and Events

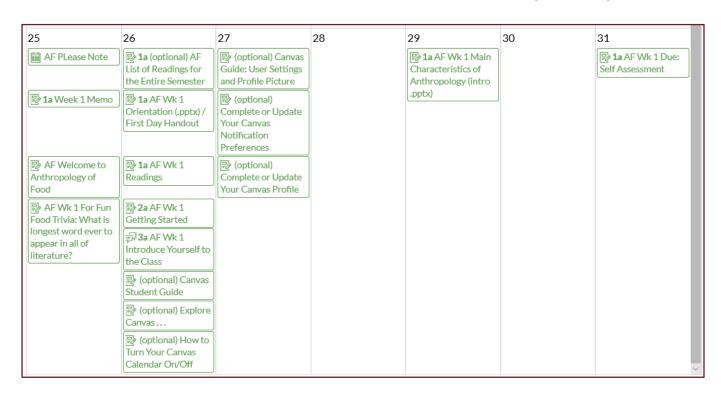
... this week which are listed on your "Calendar".

They are also listed on the **"Syllabus"** section of your ⁽²⁾ canvas folder, if you prefer to have them in another form (see below).



This Week's "Calendar" . . .

REM: Links on screenshots are not "hot" (active)



So once again, welcome to ANTH 3888 Anthropology of Food. This *will be* a great course, and a great experience.

You will see....

If you have any **questions** right now, please do not hesitate to post them on the canvas "Discussions", or e-mail troufs@d.umn.edu, or stop in Cina 215 if you're in the neighborhood [map].

For Fun Food Trivia for the Week . . .

What is longest word ever to appear in all of literature?

(Answer)

I'm looking forward to "seeing" in the class.

Best Wishes,

Tim Roufs

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

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 canvas course management system before, you might find it helpful to view the **Canvas Student Guide**.