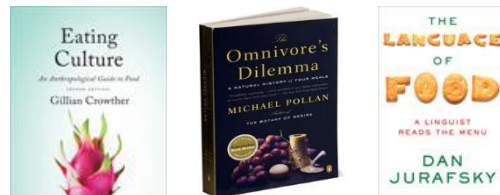


## Anthropology of Food Welcome



Direct Link  
to Canvas

Available on-line in your  canvas folder at

f2021 [Canvas Modules](#)

(click links for details)

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Tim Roufs, Inspecting Durians in Singapore Market, 2017

# Welcome!

General Orientation to the Course

**I'm looking forward to Getting Underway.**

**If you haven't read my memos . . .**

**"Greetings" Memo**

(Textbooks)

of 15 August 2021 [L](#),

**my "Canvas 'Modules' / 'Sunday Memos'"**

(General Organization of Stuff)

Memo of 17 August 2021 [L](#)

**and my "Using the Canvas Modules" Memo**

(Keeping Track of Assignments and when things are Due)

Memo of 19 August 2021 [L](#).

**. . . please do that as they contain useful and important information about the course that will make your life much easier.**

**These are not required reading,  
but it would be a good idea to read them anyway.**

(That's a lot of stuff to read, but the "stuff" lightens up after next week.)

## **HIGHLIGHTS OF THIS NOTE:**

**Weekly Memos / Announcements**

**In the News** (brief review)

**Media Bias Chart**

**REM: Textbooks**

**REM: The Course in a Nutshell**


**Assignments**

**Readings for the Semester** [🔗](#)

**Thanks / Questions / Comments**

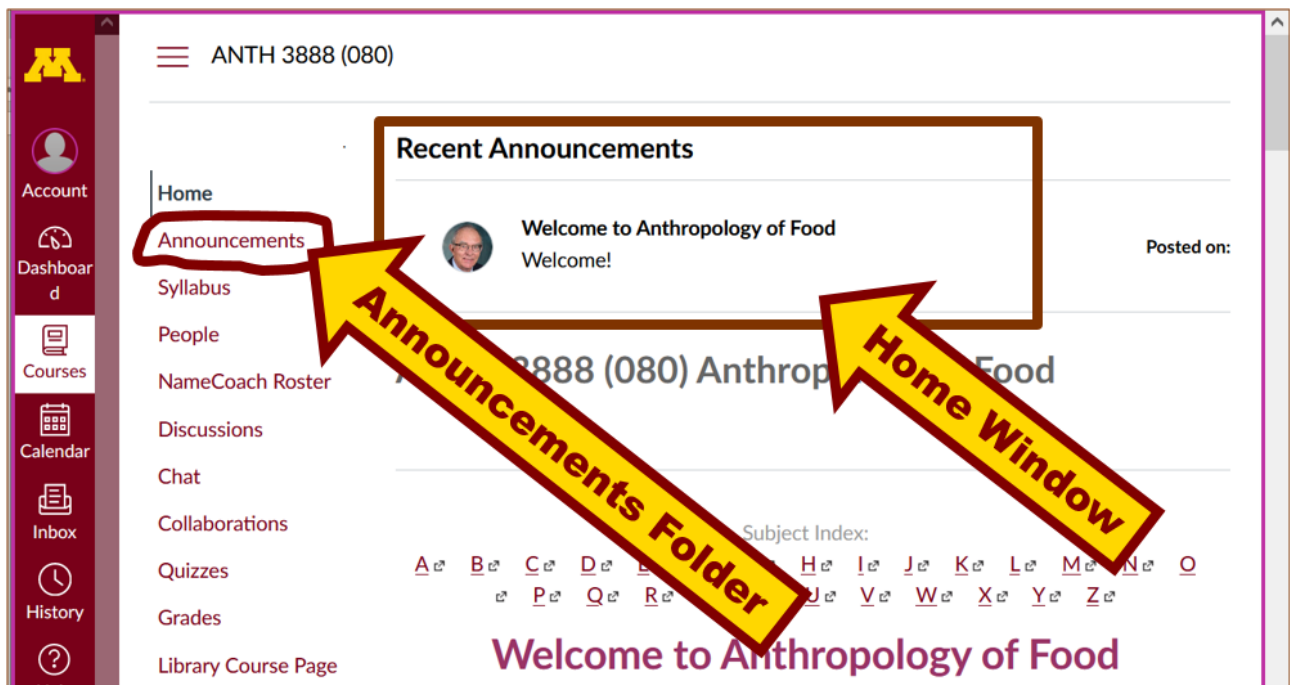
# Weekly Memos / Announcements

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

Each week you will get the “Sunday Memo” in your UM e-mail account (usually something like *123student@d.umn.edu*), and it will be available in your  **canvas** folder in two places . . . at the top of your Canvas “Home Page” and in your “Announcements” folder

REM: Links on screenshots are not “hot” (active)

When the semester starts the links on the memos will be “hot” (active) and they will take you to more detailed information.



**These weekly memos** mimic the Modules section of Canvas and contain lots of valuable and timely information, so pay careful attention to them. This materials is similar to, but more detailed than, the Canvas Modules information. They contain . . .

- The Weeks' **Assignments and Activities Schedules**
- **Due Dates** for the Weeks
- The Weeks' **Modules Summaries**
- **Reminders** for the Weeks
- Suggestions and Hints for **Exams**
- **Interesting tidbits** of the week, including **For-Fun Food Trivia** . . .
- **Optional links** that might be generally interesting and/or useful for example **Extra Credit Opportunities**
- Information on **In-Class Films and Videos**  
(of which there will be many, starting next week)
- **Breaking News Items**

## **In the News** (brief review)

In the “Greetings!” memo I mentioned that interest in food has never been higher, or more important. As for **“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.\*

### **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 **term project** by looking at news items like these.)



- **Here are the 10 Plant-Based Food Trends That Will Be Big in 2021** -- The Beet (31 December 2020)
- **Mexico farm lobby blasts ban on GMO corn; organic growers welcome it** -- Reuters (02 January 2021)
- **Prebiotics are hard to stomach, but will your gut thank you for trying?** -- The Guardian (2 January 2021)
- **Beekeepers brace for next round with Canada's 'murder hornets'** -- The Guardian (1 January 2021)
- **US dietary advisory committee says no added sugar until age two** -- BBCNews (30 December 2020)
- **NYTimes: U.S. Diet Guidelines Sidestep Scientific Advice to Cut Sugar and Alcohol** -- The New York Times (29 December 2020)
- **Vegan meatless meat is going mainstream. Beyond Burger and Impossible Foods have big competition** -- Vox (29 December 2020)
- **Vertical farm produces kosher certified no-insect produce** -- The Jerusalem Post (29 December 2020)
- **This 2-Acre Vertical Farm Is Managed by AI and Robots and Uses 99% Less Land** -- My Modern Met (29 December 2020)
- **Is Singapore's approval of lab-grown meat a win for the climate?** -- The Week (27 December 220)
- **Impossible Foods Plans To Replace The Use of Animals In Food By 2035** -- Intelligent Living (27

December 2020)

- **Spain’s pig farmers call for pork investment to save rural economy** -- Financial Times (26 December 2020)
- **Exceptionally well-preserved snack bar unearthed in Pompeii** -- The Guardian (26 December 2020)



The discovery, now completely excavated, is helping to reveal some favourite dishes of citizens of the ancient Roman city. Photograph: Luigi Spina/AFP/Getty Images

- **A good vintage: science suggests appreciation of wine grows with age** -- The Guardian (25 December 2020)
- **China to bring in law against food waste with fines for promoting overeating** -- The Guardian (23 December 2020)
- **Saving the Amazon Starts With Cleaning Up the Beef Industry** -- Bloomberg Green (17 December 2020)
- **Cannibal sandwiches: Wisconsinites urged against eating traditional raw meat** -- The Guardian (14 December 2020)
- **Steaks Grown From Human Cells Spark Interest and Outrage** -- The New York Times (7 December 2020)

**\*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.**

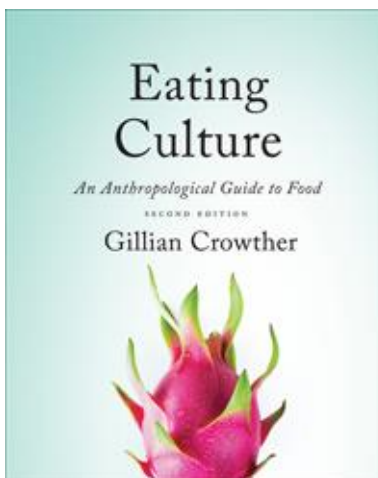
## **REM: Textbooks**

**Detailed information on the textbooks for the course—  
there are three—can be found at** <http://www.d.umn.edu/cla/faculty/troufs/anthfood/aftexts.html>.

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).



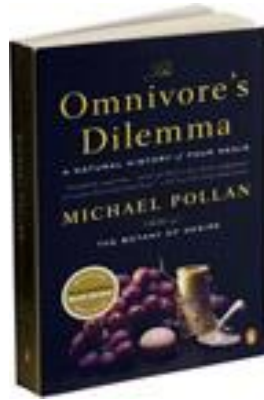


***Eating Culture: An Anthropological Guide to Food, Second Edition***

is currently available on-line for \$49.10 new ppbk, \$38.13 used, \$28.20 rent, and \$31.16 e-Textbook.

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

(24 June 2021)



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

an international run-away best seller, is currently available on-line for \$9.59 new ppbk, \$2.88 used, \$9.99 Kindle, and 1 credit Audiobook

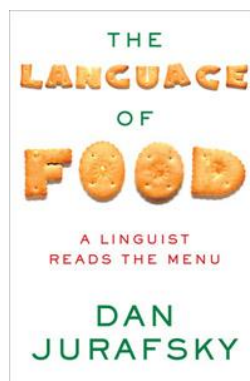
(+ p/h, where applicable, at amazon.com & eligible for FREE Super Saver Shipping on orders over \$25).

(24 June 2021)

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 \$12.20 (ppbk.), \$7.51 used, \$9.99 Kindle, and 1 credit Audiobook. (+ p/h, where applicable, at amazon.com & eligible for FREE Prime Shipping on orders over \$25).

(24 June 2021)

## **A NOTE ON THE EXAMS**

As I mentioned earlier, **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). It still is. They still are.

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](http://www.d.umn.edu/cla/faculty/troufs/anthfood/index_online.html#KarlaDudley)>

As I mentioned in the "Greetings!" memo . . .

REM:

## **THE COURSE *STRUCTURE* 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 ([holism slides.pptx](#))

Ethnographic Case Studies from the Real World:

Real People . . . Real Places from Around the Globe

# III Student Presentations on Term Research Projects

## **THE COURSE *CONTENT* IN A NUTSHELL**

primarily comes from the following sources . . .

MAIN MEMO FOR THE WEEK . . .

IN-THE-NEWS . . .

**VIDEO EXPLORATIONS**  . . .

**SLIDE PRESENTATIONS**  . . .

**READINGS FOR THE WEEK**  . . .

OTHER ASSIGNMENT INFORMATION . . .

MIDTERM AND FINAL EXAMS  . . .

**RESEARCH PROJECT INFORMATION**  . . . on a topic of your choice  
related to the course

**DISCUSSIONS . . . including your personal experiences**

(optional) **EXTRA CREDIT**  . . . on a topic of your choice related to the course

OTHER (optional) . . .

**PLEASE NOTE:**

**Both the Midterm Exam and Final Exam are open-book/open-notes essay exams.**

**So there should be very little work and effort spent on memorizing facts, other than, perhaps, where to go to find the information you are looking for.**

**More Information on Exams: Midterm / Final**

**[Additional General Course Information](#)**

**For the first part of the course** much of the material for the week will be presented in the form of **text and video 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 additional video materials from around the world. The final section** will focus on your research projects.

Have a general once-over look at the . . .

# Assignments and Events for Week 1

which are listed on your  canvas

**“Modules” folder.**

REVIEW the “Using the Canvas ‘Modules’” materials at  
“Using the Canvas Modules” materials  
the (Keeping Track of Assignments and when things are Due) Memo of 19 August  
2021, at

[https://www.d.umn.edu/cla/faculty/troufs/anthfood/memos/weekly%20memos/af\\_Week\\_01c\\_using\\_modules\\_f2021.pdf](https://www.d.umn.edu/cla/faculty/troufs/anthfood/memos/weekly%20memos/af_Week_01c_using_modules_f2021.pdf).

## Thanks / Questions / Comments

**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](mailto:troufs@d.umn.edu), or ZOOM <https://umn.zoom.us/my/troufs>. [e-mail is fastest].

**I’m looking forward to “seeing” you in class next week.**


Best Wishes,

Tim Roufs

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

<https://umn.zoom.us/my/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**[.](#)