#### UNIVERSITY OF MINNESOTA

**Duluth Campus** 

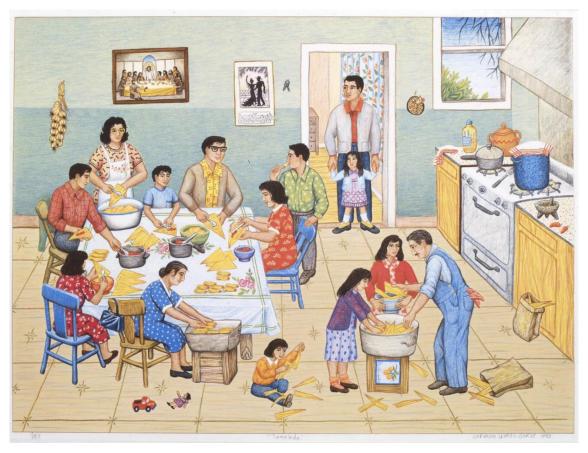
Department of Studies in Justice, Culture, & Social Change College of Arts, Humanities, and Social Sciences 228 Cina Hall 1123 University Drive Duluth, Minnesota 55812-3306 E-mail: troufs@d.umn.edu ZOOM: https://umn.zoom.us/my/troufs 21 August 2022



Available on-line in your Ocanvas folder at <<u>http://canvas.umn.edu/></u>

f2022 <u>Canvas Modules</u> Module Pre-Term

#### Class officially starts on Monday, 29 August 2022.





leave page



## General Orientation to the Course

**REM:** Weekly Memos/ **REM:** The Course in a Nutshell In the News Announcements (brief review) Textbooks Structure Media Bias Chart Content Assignments An Important (click links for details) **Questions /** Readings for the Note on the Semester Comments

Exams

I'm looking forward to Getting Underway.

If you haven't read my memos . . .

"Greetings" Memo (Textbooks) of Sunday, 14 August 2022<sup>[2]</sup>,

my <u>"Canvas 'Modules' / 'Sunday Memos"</u> (General Organization of Stuff) Memo of Tuesday, 16 August 2022<sup>[2]</sup>,

and my <u>"Using the Canvas Modules -- REVIEW" Memo</u> (skip if you are comfortable using Canvas "Modules) Memo of Thursday, 18 August 2022,

... 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.)

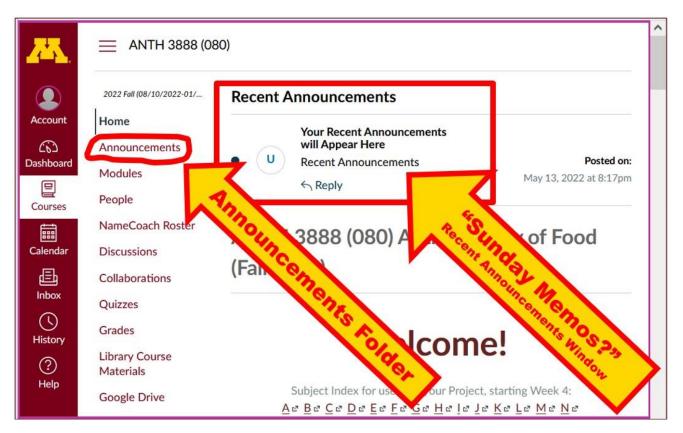
# **Weekly Memos / Announcements**

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 . . .

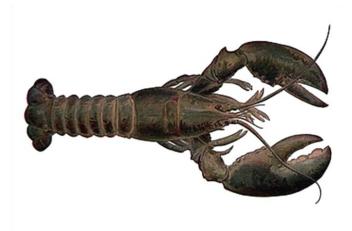
- The Weeks' Assignments and Activities Schedules
- **<u>Due Dates</u>** for the Weeks
- The Weeks' Modules Summaries
- **Reminders** for the Weeks
- Suggestions and Hints for **Exams**
- Interesting tidbits of the week, including For-Fun Food Trivia . . .
- **Optional links** that might be generally interesting and/or useful for example <u>Extra Credit Opportunities</u>∠
- 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.\*

(optional) 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 that have recently appeared.)



In Anthropology of Food we talk about <u>"Festival Foods"</u>. And few festivals bring out new foods like **the Minnesota State Fair** 

<<u>https://www.d.umn.edu/cla/faculty/troufs/anthfood/afstatefair.html#title</u>>, which starts Thursday the 25<sup>th</sup> wof August and runs through Labor Day the 5<sup>th</sup> of September 2022.

This year the Minnesota 2022 State Fair offers over forty new foods to its two-million guests. Features this year include Birthday Cake Paleta (frozen birthday cake on a stick), Breakfast Gnocchi, Cheese Curd Tacos, Cotton Candy Floats, Deep-Fried Ice Cream on a stick, a Hmong *Dej Qab Zib* ("Sweet Refreshment", a coconut lychee colada), *Kulfi* on a stick (Indian-Style Ice Cream), Belly Full Nordic Waffles, Pickle Pizza, Sweet Potato Poutine, and the list goes on . . .



Pickle Pizza at Rick's Pizza. (Courtesy of Minnesota State Fair.)

- Minnesota State Fair: New Foods for 2022 [Printable New Foods and Map]
- <u>Minnesota State Fair releases its official new foods for 2022</u> -- <u>TwinCities Pioneer Press</u> (17 August 2022)
- <u>These Are the Wackiest New Foods at the Minnesota State Fair</u> -- <u>Twin Cities Eater</u> (12 July 2022)
- <u>Sundae sammies, pickle pizza: New Minnesota State Fair foods are here</u> <u>MPRNews</u> (12 July 2022)

#### Other food items recently in the news include . . .

- <u>The Fried Chicken Inflation Index</u> -- <u>The New York Times</u> (20 August 2022)
- <u>How the Chile Became Hot</u> -- <u>The New York Times</u> (18 August 2022)
- DIY fertiliser may be behind monks' parasite torment, say archaeologists -- The Guardian (19 August 2022)
- Food crops made 20% more efficient at harnessing sunlight -- BBCNews (18 August 2022)
- Japan urges its young people to drink more to boost economy -- BBCNews (18 August 2022)
- <u>UK has more than 1,000 livestock mega-farms, investigation reveals</u> -- <u>The Guardian</u> (18 August 2022)
- <u>UK drought: Why we need to get used to wonky vegetables</u> -- <u>BBCNews</u> (17 August 2022)
- <u>Why there's no 'Dijon' in Dijon mustard</u> -- <u>BBCNews</u> (17 August 2022)
- Five countries, five meals tackling a food crisis -- BBCNews (17 August 2022)
- <u>Leaders make fifth attempt to pass UN Oceans Treaty</u> <u>BBCNews</u> (16 August 2022)

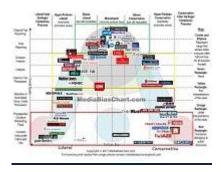
- <u>https://www.nytimes.com/2022/08/15/science/invasive-species-pigs-</u> <u>crocodiles.html?referringSource=articleShare</u> -- <u>The New York Times</u> (15 August 2022)
- <u>Ivory Coast Supplies the World With Cocoa. Now It Wants Some for Itself</u> -- <u>The New York Times</u> (13 August 2022)
- <u>'These cows saved my life': the Queensland farm offering healing cattle cuddles</u> <u>The Guardian</u> (18 August 2022)
- <u>Production of French salers cheese halted due to drought</u> <u>The Guardian</u> (13 August 2022)
- <u>Is dark chocolate really good for you?</u> <u>BBCFuture</u> (11 August 2022)
- <u>Demand for Italian Beef Is Booming. Thank 'The Bear'</u> <u>The New York Times</u> (09 August 2022)
- <u>Can eating fish ever be sustainable?</u> <u>BBCNews</u> (10 August 2022)
- <u>Cacio e pepe en vessie: A new (old) twist on cacio e pepe</u> <u>BBCtravel</u> (10 August 2022)
- Domino's: fast food giant pulls out of Italy, the home of pizza BBCNews (10 August 2022)
- <u>Couple's Wedding Food List Sparks Debate Over Guests Being Left Hungry</u> <u>Newsweek</u> (09 August 2022)
- <u>Scientists Discover That This Type of Diet Can Shrink Brains</u> <u>SciTechDaily</u> (08 August 2022)
- <u>Supermarket food could soon carry eco-labels, says study</u> <u>BBCNews</u> (09 August 2022)
- Sour grapes: Italy takes Slovenia to court over balsamic vinegar The Guardian (09 August 2022)
- Bones of Mammoths Seemingly Butchered by Humans Found in New Mexico Gizmodo (03 August 2022)
- <u>France's most famous condiment is running out</u> <u>CNN Business</u> (08 August 2022)
- You Tube Why Wild Rice Harvesting in Minnesota is Endangered PBS News (08 August 2022)
- <u>'Food is our love language': exploring south-east Asian roots with meal kits</u> <u>The Guardian</u> (08 August 2022)
- <u>The plans for giant seaweed farms in European waters</u> <u>BBCNews</u> (08 August 2022)
- British farmers face paying for border checkpoints in EU after Brexit halts exports The Guardian (06 August 2022)
- Mulling Hope or Hype? How Seaweed May Help Revive Our Oceans PBS NOVA (01 August 2022)
- <u>Study shows top 'ingredient' to good-tasting coffee</u> <u>PsyOrg</u> (01 August 2022)
- Help wanted: \$78,000 a year to taste candy while sitting on your couch <u>CNN News</u> (01 August 2022)
- <u>The sacred 'sisters' of ancient America rem three sisters maize beans squash</u> -<u>BBCtravel</u> (02 August 2022)

(end of optional)

\*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

Anthropology of Food, Welcome, page 8



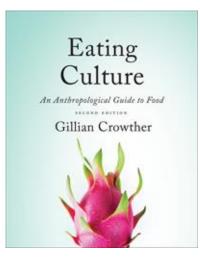
## We'll be exploring many aspects of food cultural, nutritional, spiritual, social, political, psychological, historical, prehistorical, recreational, economic, technological, ethical, and the like—so stay tuned.

## **REM:** Textbooks

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

The course anchor text is . . . Eating Culture: An Anthropological Guide to Food, Second Edition

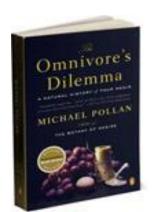
by Gillian Crowther, Professor of Anthropology at Capilano University in Vancouver, BC (Toronto: University of Toronto Press, 2018).



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

is currently available on-line for \$45.70 new ppbk., \$42.87 used ppbk., rent ppbk.\$xx.xx, and Kindle \$31.16.

(+ p/h, where applicable, at amazon.com & eligible for FREE Super Saver Shipping on orders over \$25). (33 May 2022)



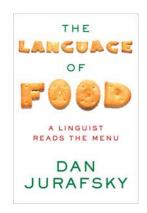
## The Omnivore's Dilemma: A Natural History of Four Meals (2007)

an international run-away best seller, is currently available on-line for \$20.87 new ppbk., \$5.48 used ppbk., \$12.99 Kindle, and 1 credit Audiobook.

(+ p/h, where applicable, at amazon.com & eligible for FREE Super Saver Shipping on orders over \$25). (13 May 2022)

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.

<u>*The Omnivore's Dilemma* at Ten Years</u> -- <u>New Food Economy</u> (June 2016)



James Beard Award Nominee: Writing and Literature category

### The Language of Food: A Linguist Reads The Menu

is currently available on-line new for \$9.75 ppbk., \$1.12 used ppbk., \$9.26 Kindle, and 1 credit Audiobook.

(+ p/h, where applicable, at amazon.com & eligible for FREE Prime Shipping on orders over \$25). (13 May 2022)

## AN IMPORTANT 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. <a href="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>">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>">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>">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>">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>">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>">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>">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>">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>">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>">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>">ht

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)<sup>™</sup> 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

**<u>READINGS FOR THE WEEK</u>** 

OTHER ASSIGNMENT INFORMATION . . .

MIDTERM AND FINAL EXAMS

#### **<u>RESEARCH PROJECT INFORMATION</u>** ... on a topic of your choice

#### related to the course

**<u>DISCUSSIONS</u>**... including your personal experiences

(optional) **<u>EXTRA CREDIT</u>**<sup>™</sup> . . . 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 <sup>(\*)</sup> canvas "Modules" folder.

Have a look at the

<u>"Using the Canvas Modules -- REVIEW"</u> materials if you are still not comfortable using the Canvas Modules and finding what you are looking for in the listing (skip if you are comfortable using Canvas ''Modules'') Memo of 18 August 2022<sup>[2]</sup>, at

 $< \underline{https://www.d.umn.edu/cla/faculty/troufs/anthfood/memos/weekly%20memos/af_Week_01c_using_modules_review_only_f2022.pdf > \bullet transformation and the second seco$ 

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

I'm looking forward to "seeing" you in class next week.

#### Best Wishes,

Tim Roufs 21 August 2022 <<u>http://www.d.umn.edu/~troufs/>C</u> <<u>https://umn.zoom.us/my/troufs</u>

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 to canvas course management system before, you might find it helpful to view the <u>Canvas Student</u> <u>Guide</u>.