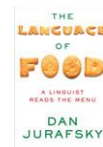
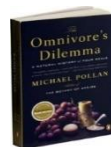
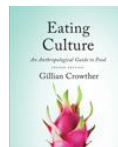


UNIVERSITY OF MINNESOTA

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>
1 January 2023



Direct
Links
to
Canvas



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

s2023 [Canvas Modules](#)

[Module Pre-Term](#)

s2023 [AF Simple Syllabus](#)

Class officially starts on Wednesday, 11 January 2023.



[Tamalada](#), 1990

[Carmen Lomas Garza](#)

<https://carmenlomasgarza.com/>



Happy New Year!

Welcome!

General Orientation to the Course

[Weekly Memos/
Announcements](#)

[In the News](#)
(brief review)
[Media Bias Chart](#)

[REM:
Textbooks](#)

[REM:
The Course in a Nutshell](#)
[Structure](#)
[Content](#)

[An Important
Note on the
Exams](#)

[Assignments](#)
[Readings for the
Semester](#)

[Questions /
Comments](#)

(click links for details)

[🔗](#) [leave page](#)

I hope you had a great Boxing Day and are having a good Christmas-Hanukkah-Kwanza season. I hope you also had a great New Year's Evening and New Year's Day and are off to a great New Year.

In Vienna and Budapest and throughout much of Europe people were eating lentils on New Year's Day. Eating lentils helps you have a great new year. It is an old European tradition said to bring Good Fortune in the New Year). I've tried them in both places, and it seems the Hungarian lentils work just slightly better than elsewhere. A Hungarian professor friend recently passed on some important information about New Year's Day lentils: "Gabriella says that the heart (seeds) are important for the coming fortune. . . ." **So next year on New Year's Day, eat plenty of lentils and pay special attention to the hearts. . . .**

Spanish eat “Twelve Grapes for Twelve Bells” at the stroke of midnight on New Years Eve, as tradition has it that eating twelve grapes, one for each stroke of midnight, will bring prosperity and luck in the new year.

(Spanish News Today)

If you missed out on these you can always go for the hidden gold coin or figure in the “King’s Cake” on the Feast of the Epiphany, 6 January, a custom which is followed throughout the Christian world. (CNN travel; King’s Cake -- Wikipedia)

I’m looking forward to Getting Underway.

If you haven’t read my memos . . .

“Greetings” Memo

(Textbooks)

of Monday, 26 December 2022 [📄](#),

my “Canvas ‘Modules’ / ‘Sunday Memos”

(General Organization of Stuff)

Memo of Wednesday, 26 December 2022 [📄](#),

and my “Using the Canvas Modules -- REVIEW” Memo

(skip if you are comfortable using Canvas "Modules)

Memo of Friday, 30 December 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

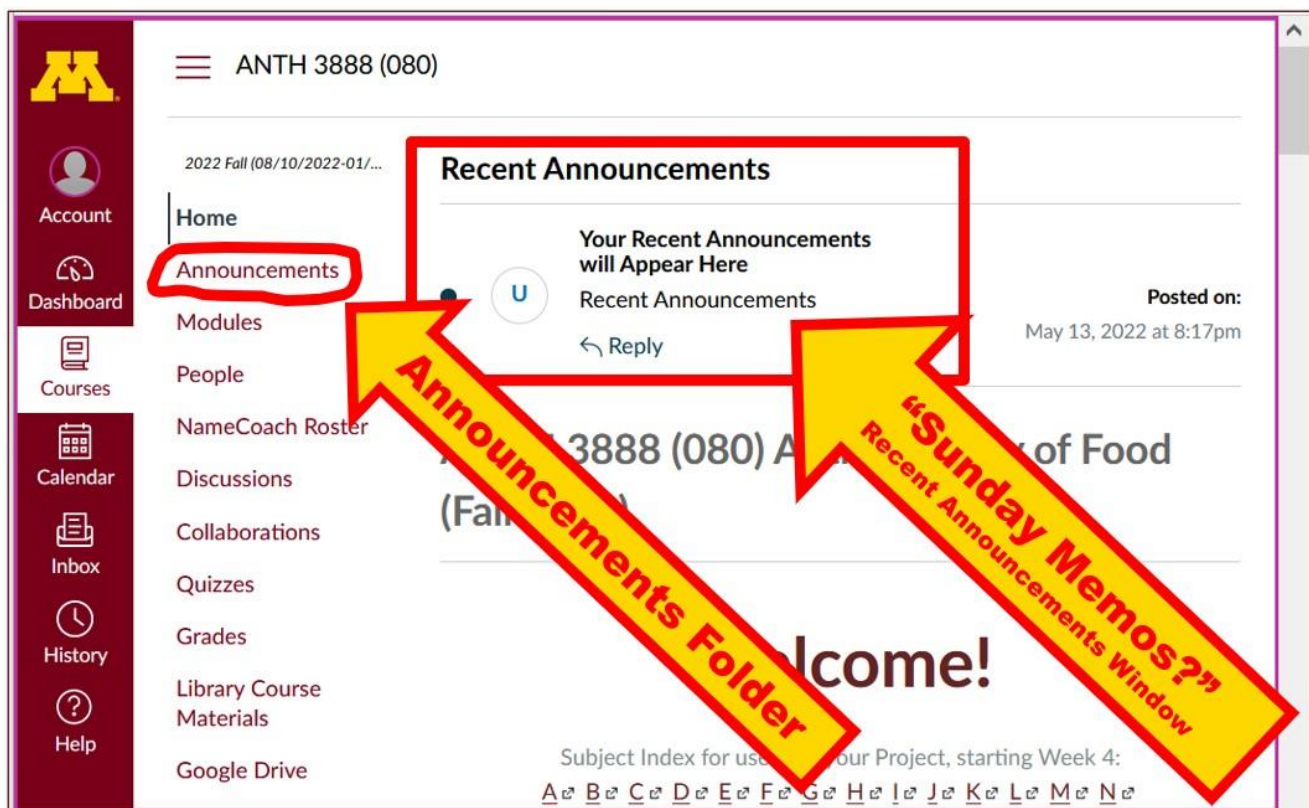
Every week—usually on Sunday—you will receive a

.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.



ANTH 3888 (080)

2022 Fall (08/10/2022-01/...)

Recent Announcements

Your Recent Announcements will Appear Here

Recent Announcements

Posted on: May 13, 2022 at 8:17pm

Reply

3888 (080) A... of Food

(Fan...)

Welcome!

Subject Index for use... your Project, starting Week 4:

[A](#) [B](#) [C](#) [D](#) [E](#) [F](#) [G](#) [H](#) [I](#) [J](#) [K](#) [L](#) [M](#) [N](#)

Announcements Folder

"Sunday Memos?" Recent Announcements Window

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.*

(optional) **WEEKLY FOOD NEWS FROM THIS MONTH (SO FAR)
INCLUDED 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.)

- [Should offshore fish farms play a role in US seafood industry?](#) – [The Hill](#) (28 December 2022)
- [2022 Was the Year of the Cannibal. What Does That Say About Us?](#) – [RollingStone](#) (28 December 2022)
- [Ancient farming practice makes a comeback as climate change puts pressure on crops](#) – [USA Today](#) (28 December 2022)
- [‘I’ll stop saying I don’t eat meat – and tell people I don’t eat animals’: the thing I’ll do differently in 2023](#) -- [The Guardian](#) (27 December 2022)
- [Chaga farming in Maine is on the fringe of being a multi-billion dollar industry](#) – [Portland Press Herald](#) (27 December 2022)
- [How Will We Eat in 2023? Here Are 10 Predictions](#) -- [The Times](#) (27 December 2022)
- [How Ivory Coast is winning the fight to keep its children out of the cocoa fields](#) -- [The Guardian](#) (27 December 2022)
- [The Native American-owned food trucks taking New Mexico by storm](#) -- [The Guardian](#) (27 December 2022)
- [‘I’m extremely interested in deviant behaviour’: Christina Ricci on cannibalism, chaos and childcare](#) -- [The Guardian](#) (26 December 2022)
- [Mafia-themed food items sold abroad unacceptable, say Italian farmers](#) -- [The Guardian](#) (27 December 2022)
- [Vertical Farming Has Found Its Fatal Flaw](#) -- [Wired](#) (22 December 2022)
- [Sahlab: The Middle East's answer to the latte](#) -- [BBC](#) (23 December 2022)
- [From easily angered gnomes to child-eating giants, European folklore reveals a darker side to Christmas](#) -- [The Guardian](#) (22 December 2022)
- [Ali Ahmed Aslam, inventor of chicken tikka masala, dies at 77](#) -- [The Guardian](#) (21 December 2022)
- [Weed responsible for hallucinogenic spinach recall identified as thornapple](#) -- [The Guardian](#) (21 December 2022)
- [The festive table is set. Is now a good time to mention I’m vegan?](#) -- [The Guardian](#) (21 December 2022)
- [Woman in Wales admits manslaughter by letting daughter become obese](#) -- [The Guardian](#) (20 December 2022)
- [2022 Internet Food Culture in Review: From the Most Delicious to Most Distressing](#) -- [Bon Appétit](#) (19 December 2022)
- [Why Is Everyone Suddenly Obsessed With Buccal Fat?](#) -- [The Times](#) (16 December 2022)
- [Global heating helps turns icy Sweden into unique wine-making territory](#) -- [The Guardian](#) (18 December 2022)
- [What is the lowest-carbon protein?](#) -- [BBC](#) (14 December 2022)
- [Pint of order: New York judge asks jury to define ‘beer’ in Corona case](#) -- [The Guardian](#) (15 December 2022)
- [Livestock farming polluted rivers 300 times in one year](#) -- [BBC](#) (16 December 2022)
- [The women ham carvers of Spain](#) -- [BBC](#) (13 December 2022)
- [The big idea: has organic food passed its sell-by date?](#) -- [The Guardian](#) (12 December 2022)
- [Would you switch your dog to eating lab-grown meat?](#) -- [BBC](#) (12 December 2022)
- [19 Fan Reactions To "Bones And All"](#) -- [BuzzFeed](#) (11 December 2022)
- [What Is Chocolate Bloom, That White Coating on Chocolate Bars?](#) -- [Bon Appétit](#) (11 December 2022)
- [Can Cop15 protect ocean biodiversity from the big fish of the ‘blue economy’?](#) -- [The Guardian](#) (12 December 2022)
- [Beyond cola: The strange flavours of soft drinks](#) -- [BBC](#) (07 December 2022)
- [Save whales or eat lobster? The battle reaches the White House](#) -- [The Guardian](#) (11 December 2022)

- [Walmart mulls strategies for lowering center-store grocery prices, including replacing higher-priced, slower moving brands with private label and tertiary options](#) – FOODNavigator-usa (08 December 2022)
- [UK sleepwalking into food supply crisis, says farming union](#) -- BBC (06 December 2022)
- [‘Sweden has a poverty problem’: the social stores offering food at rock-bottom prices](#) -- The Guardian (05 December 2022)
- [Telling Americans to ‘eat better’ doesn’t work. We must make healthier food](#) -- The Guardian (04 December 2022)
- [Jabal: the new wheat scientists say can withstand extreme heat and drought](#) -- The Guardian (04 December 2022)
- [An Indigenous reservation has a novel way to grow food – below the earth’s surface](#) -- The Guardian (03 December 2022)
- [Pre-human ancestor believed to have used fire as a tool, researchers say](#) -- CBS NEWS (02 December 2022)
- [Mystery cattle deaths in Colorado stump investigators](#) -- The Guardian (01 December 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



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.

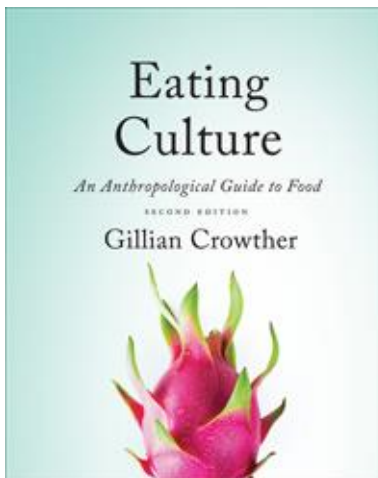
REM: Textbooks

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 . . .

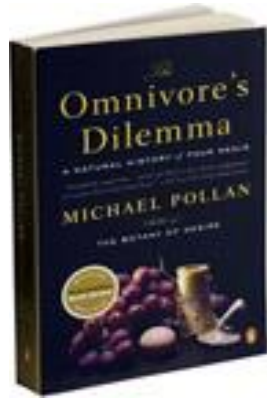
Eating Culture: An Anthropological Guide to Food, Second Edition

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 \$45.70 new pbk., \$42.87 used pbk., rent pbk.\$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)



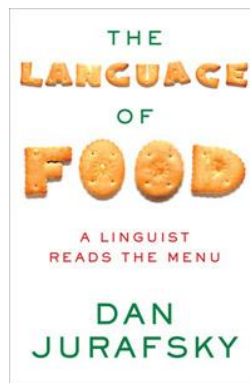
***The Omnivore's Dilemma:
A Natural History of Four Meals (2007)***

an international run-away best seller, is currently available on-line for \$20.87 new pbk., \$5.48 used pbk., \$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 Pollan, is a different edition of the book.

The Omnivore's Dilemma at Ten Years
-- New Food Economy (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 pbk., \$1.12 used pbk., \$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.
<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.

Have a look at the
f2022 [“Using the Canvas Modules -- REVIEW”](#) 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 2022², at

<https://www.d.umn.edu/cla/faculty/troufs/anthfood/memos/weekly%20memos/af_Week_01c_using_modules_review_only_f2022.pdf>. f2022

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, 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
1 January 2023

<<http://www.d.umn.edu/~troufs/>>
<<https://umn.zoom.us/my/troufs>>
<[other contact information](#)>

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**.

