


UNIVERSITY OF MINNESOTA

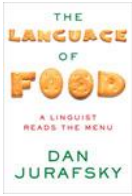
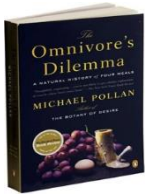
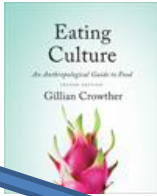
Duluth Campus

*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>
26 May 2024



Best over-all for the semester



Direct Links to Canvas

su2024 [“Sunday Memos”](#)

su2024 [Canvas Modules](#)

su2024 [Module Pre-Term](#)

su2024 [AF Canvas Simple Syllabus \(URL\)](#)

su2024 [AF Canvas Simple Syllabus \(.pdf URL\)](#)



Tim Roufs Inspecting Durians in Singapore Market, 2017

Class officially starts on Monday, 3 June 2024.



Tamalada, 1990
Carmen Lomas Garza
<https://carmenlomasgarza.com/>



Welcome!

General Orientation to the Course

<u>1.0 What's Happening?</u> "Sunday Memos"		2.0 <u>Video Explorations</u>	3.0 <u>Slides</u>	4.0 <u>Textbooks</u> <u>Readings for the Semester</u> ↗
5.0 <u>Other Assignments</u>	6.0 <u>*Exams</u>	7.0 <u>Project</u>	8.0 <u>Discussion</u>	
9.0 (optional) <u>For Fun Trivia</u>	10.0 (optional) <u>Extra Credit</u>	11.0 (optional) <u>Other</u>	(click links for details) ↗ = leave page	
(optional) <u>Live Chat</u> Tuesday 7:00-8:00 p.m.	(optional) <u>Questions /</u> <u>Comments</u>	<u>In the News</u> (brief review) <u>Media Bias</u> <u>Chart</u>	Items DUE this week: *enter on-line **upload file	

REM:
The Course in
a Nutshell
Structure
Content

I'm looking forward to Getting Underway.

If you haven't read my memos . . .

"Greetings" Memo
(Textbooks)
of Sunday, 19 May 2024[↗](#),

my "Canvas 'Modules' / 'Sunday Memos'"
(General Organization of Stuff)
Memo of Wednesday, 22 May 2024[↗](#),

and my [“Using the Canvas Modules -- REVIEW” Memo](#)
(skip if you are comfortable using Canvas "Modules")
of Friday, 24 May 2024 [↗](#),


. . . 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.)

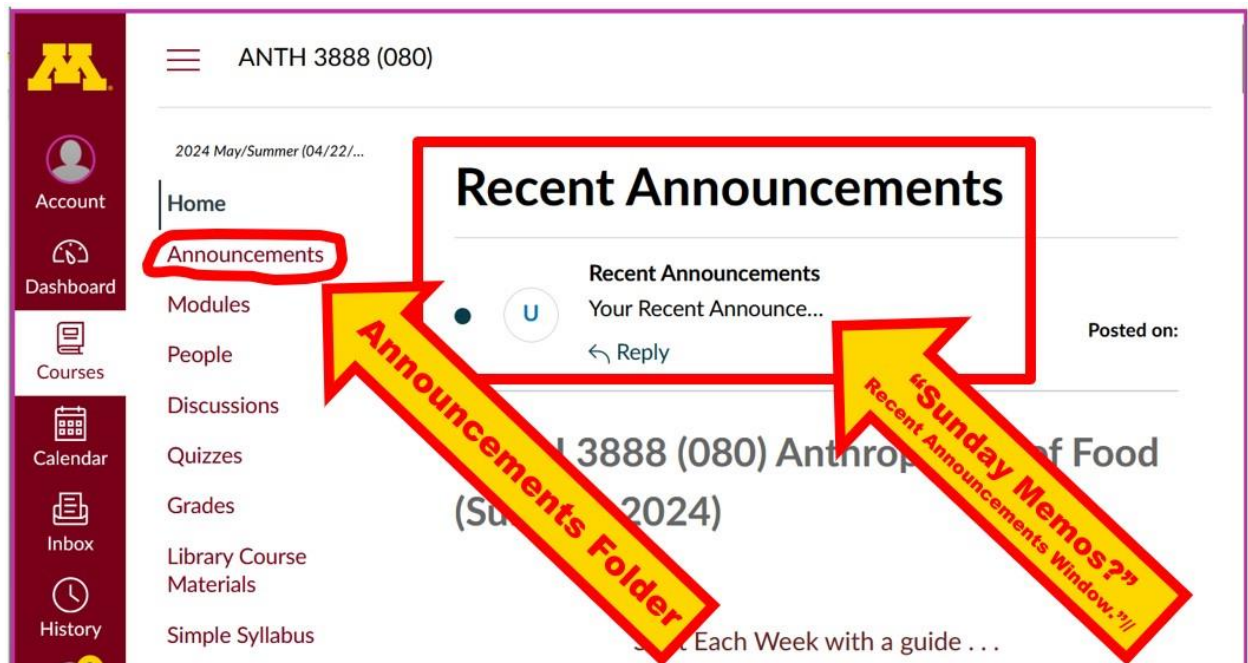
Weekly Memos / Announcements

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.



The screenshot displays the Canvas LMS interface for the course ANTH 3888 (080). The sidebar on the left contains navigation links: Account, Dashboard, Courses, Calendar, Inbox, and History. The 'Announcements' link is highlighted with a red circle. The main content area shows a 'Recent Announcements' section with a post from the instructor 'U' titled 'Your Recent Announce...'. Two yellow arrows with red outlines point to the 'Announcements' link and the 'Recent Announcements' section header. A third yellow arrow with a red outline points to the course title 'ANTH 3888 (080) Anthropology of Food (Summer 2024)'.

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) **RECENT WEEKLY FOOD NEWS (SO FAR) INCLUDED ITEMS LIKE:**

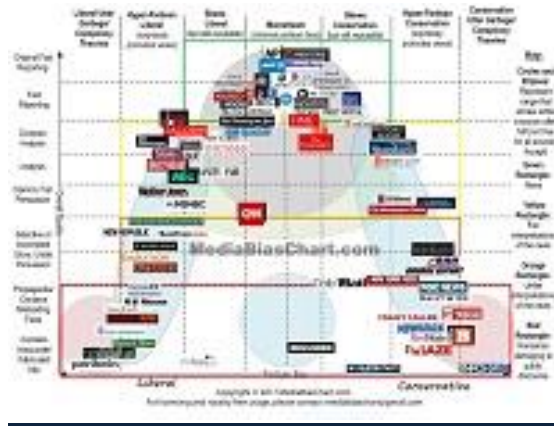
(These are examples for you to check out, if you are so inclined. Sometimes folks get ideas for their **term project** by looking at news items like these that have recently appeared.)

- [How these Canadian cows are burping less methane](#) – BBCNews (20 March 2024)
- [Doctors question science behind blood sugar diet trend](#) – BBCNews (16 March 2024)
- [Tapeworm larvae in brain linked to underdone bacon](#) – BBCNews (14 March 2024)
- [Carrying chickens by their legs should remain unlawful, say UK campaigners](#) – The Guardian (26 February 2024)
- [I Said the Era of Famines Might Be Ending. I Was Wrong](#) – The New York Times (09 March 2024)
- [Audrey Richards and Margaret Mead, the founders of food anthropology](#) – USANews (01 January 2024)
- [What should we expect for restaurant menus in 2024?](#) – Nation's Restaurant News (02 January 2024)
- Dilrukshi, E.A.C., Nishiyama, Y., Ito, K. *et al.* [Alleviation of acute stress response by black pepper aroma administration](#). *J Physiol Anthropol* **43**, 3 (2024). <https://doi.org/10.1186/s40101-023-00352-1> (02 January 2024)
- [What's With All the Different Salts? Here's How to Use Them](#) – The New York Times (02 January 2024)
- [Record Declines in Grain Prices May Ease Global Food Crisis](#) – OilPrice (02 January 2024)
- [Meat samplers sold at Sam's Club \[in Minnesota\] linked to illness from Salmonella contamination](#) – Food Safety News (02 January 2024)
- [How Mexico City's biggest wholesale market is combating food waste](#) – NPR (02 January 2024)
- [One in three adults in UK and Ireland eat five or more daily portions of fruit and veg](#) – The Guardian (01 January 2024)
- [Half of Gazans Are at Risk of Starving, U.N. Warns](#) – The New York Times (01 January 2024)
- [This means raw: extreme dieting and the battle among fruitarians](#) – The Guardian (03 December 2024)

(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



[Enlarge 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.

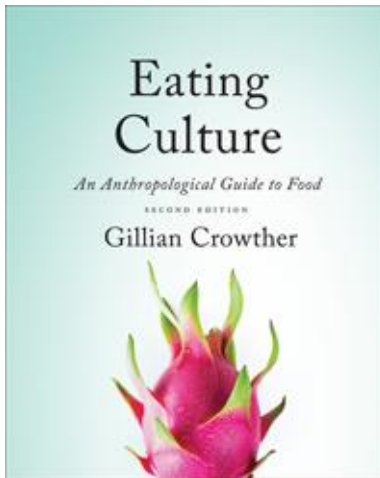
REM: Textbooks

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 . . .

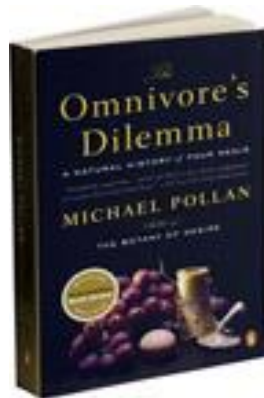
Eating Culture: An Anthropological Guide to Food, Second Edition

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 \$42.99 new pbk., \$27.22 used pbk., and Kindle \$37.64.
(+ p/h, where applicable, at amazon.com & eligible for FREE Super Saver Shipping on orders over \$25) The latest we heard the new edition of *Eating Culture* is scheduled to arrive Fall Semester 2024.
(24 March 2024)

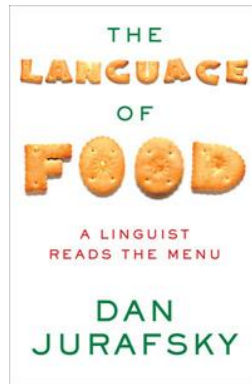


***The Omnivore's Dilemma:
A Natural History of Four Meals (2007)***

an international run-away best seller, is currently available on-line for \$10.81 new pbk., \$1.27 used pbk.,
\$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 March 2024)

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 \$6.14 - \$14.94 ppbk., \$3.16 used ppbk., \$9.99 Kindle, and \$19.95 Audiobook (+ p/h, where applicable, at amazon.com & eligible for FREE Prime Shipping on orders over \$25).
(24 March 2024)

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 . . .

AF 2.0 **VIDEO EXPLORATIONS**[↗] . . .

AF 3.0 **SLIDE PRESENTATIONS**[↗] . . .

AF 4.0 **READINGS** for the week[↗] . . .

AF 5.0 **OTHER ASSIGNMENT
INFORMATION . . .**

AF 6.0 **MIDTERM AND FINAL EXAMS . . .**

RESEARCH PROJECT for the term[↗] . . .

AF 7.0 . on a topic of your choice related to the
course

- AF 8.0 **DISCUSSIONS** . . . including your personal experiences
- AF 9.0 (optional) **FOR FUN TRIVIA** . . .
- AF 10.0 (optional) **EXTRA CREDIT** . . . on a topic of your choice related to the course
- AF 11.0 **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

su2024 **“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 24 May 2024 , at

<https://www.d.umn.edu/cla/faculty/troufs/anthfood/memos/weekly%20memos/af_Week_01c_using_modules_review_only_su2024.pdf>. su2024

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

<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**.