

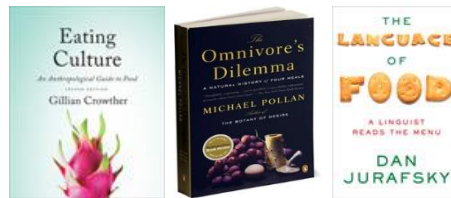
Anthropology of Food Week 3



"Settled Ingredients: Domestic Food Production"

Diet and Human Evolution: Archaeology / Prehistory

Hunter-Gathering or Foraging, and the Emergence of Food Production



Video Explorations:

Did Cooking Make Us Human? (ca. 52 min.)

Human Nutrient Needs

Eating Porcupine

Units of Analysis

Fake News / Media Bias

Discussion This Week:

Food and Climate Change

REM: Your Class Project

Assignments and Events

Readings

For Fun Food Trivia

This week . . .
we begin our Video Explorations with
Did Cooking Make Us Human?
(ca. 52 min.)

Did Cooking Make Us Human?

BBC, Horizon, Charles Colville, Helen McCrory (narrator)



Available at: [Films on Demand Streaming Videos \(Duluth campus\)](#)

[course viewing guide](#)

And what *are*
our Human Nutrient Needs?

Have a look at these slides using the "slide show" mode:

(.pptx)

[click  here]



[Trying the Hadza hunter-gatherer berry and porcupine diet --
BBCNews 23 July 2017](#)

The first porcupine I ever ate was with some of the last of the very traditional hunters and gatherers of the Leech Lake

Reservation. Paul Buffalo (born first in 1898/9 and again on White Oak Point on the 4th of July in 1900) and I—in the mid-1960s—shared a porcupine, boiled whole, with his brother “Joe Sky” Nason in a small log cabin in the woods west of Deer River. “Joe Sky” killed it with a wooden club explaining that he just had a hankerin’ for some old time food—very much **like we will see this week in the BBC video *Did Cooking Make us Human?*** Paul Buffalo’s family lived following the traditional seasonal food cycle until WWI, about 1915.

I had the right-front leg and shoulder of the porcupine, which, when I first saw it, was sticking up out of the pan about four inches, hairy paw attached. The cooked porcupine had a *really* strong flavor, for my tastes, but the old-time lumberjacks who chewed snuff, chewing tobacco, and plug tobacco most of their lives *loved* porcupine—because it was a food that they could still taste after having ruined their taste buds with a life of chewing snus and plug tobacco (sometimes at the same time). In traditional times *Anishinabe* peoples in northern Minnesota did not generally “hunt” (actually more like *collect*) porcupine. No, they generally left porcupines alone *because* porcupine were very easy to catch—one could do it with just a stick—and porcupine was thus a sort of “survival” food in case they didn’t get other meats (which wasn’t very often). In the classical anthropology film *The Hunters* the small Khoisan* hunting party of four, of a group which had been without meat in their camp for a month, eventually “collected” two porcupine after coming home empty-handed two or three times.

*[aka the Kalahari Bushmen, !Kung, San, and other names]

[Hunter-gatherers as models in public health](#)

-- [OBESITYreviews](#) (02 December 2018)

[Trying the Hadza hunter-gatherer berry and porcupine diet](#)

– [BBCNews](#) (27 July 2017)

['Hadza': the last hunter-gatherer tribe in Tanzania – in pictures](#)

-- [The Guardian](#) (22 October 2018)

During Week 3 of Anthropology of Food we're traveling back into prehistoric times. You will see some of these materials also in Chapter Two of *Eating Culture*, “Settled Ingredients: Domestic Food Production,” and in Chapter Four, “Cooks and Kitchens.”

If you find some of the **names of the prehistoric apes and early**

humans (and their home locations) confusing, don't let that bother you. **Not so long ago a whole major species was added to the list: *Homo naledi*.** The class materials this week will walk you through these foreign-sounding topics, *sans Homo naledi*, and provide a little more illustration to the points that the text makes. The video *Did Cooking Make Us Human?* will also review some of the main prehistoric players in the ancient food scene.

And **remember, the exams are open-book tests**—so bear in mind that you *do not* have to memorize these names and facts. So familiarize yourself with the materials, but don't spend too much time trying to commit the details to memory. (If you haven't read the materials about the Anth of Food exams yet, it might be a good idea to do that before too long. You can find that information at http://www.d.umn.edu/cla/faculty/troufs/anthfood/afexams_midterm.html.)

For this week—for the entire term, for that matter—**focus on the ideas and main concepts and differing points of view.** In the video *Did the Cooking Make us Human?* for example, pay attention to what **Richard Wrangham's ideas** are, *and how he argues in support of them.*

Remember that **archaeology is one of the four main branches of American Anthropology** (from Weeks 1 and 2).

Units of Analysis

It is really important that you focus on your unit(s) of analysis when you are doing your **class project**. For a discussion and lots of examples, have a look at the class slides on the units of analysis commonly used in Anthropology

as mentioned in the "Orientation"
units of analysis may include:

- **one person**
- **the family**
- **the community**
- **a region**
- **a "culture area"**
- **a culture / "subculture"**
- **a nation**
- **the world**
- **an item or action itself**
- **a "cultural metaphor"**

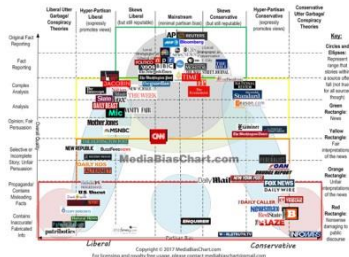
Have a look at these slides using the "slide show" mode:

(.pptx)

[click  here]

Fake News / Media Bias

When discussing almost anything these days it is important to be aware of fake news and media bias. The Media Bias Chart is a start to sort out the B.S. from information that might actually be useful.



(large original chart)

[click here for [↑](#) more information]

Discussion This Week: Food and Climate Change



REM:

Your Class Project

Focus on [your Class Project](#).

Pick out 1-3 things that you, personally, are interested in, that are related to the class, that you think would make a good [Class Project](#).

REM: This Project is something with which you should be able to have *fun*.

If you haven't yet done so, have a quick look at the information for your class project,

which you can find at <http://www.d.umn.edu/cla/faculty/troufs/anthfood/afproject.html#title>.

**Your class Project is your Term Paper,
plus a short “work-in-progress” Presentation.**



Demosthenes Practising Oratory (1870)

[Details of Presentation](#)



Charles Dickens (1842)

[Details of Term Paper](#)

Your **[Informal Project Statement](#)**, or Project Proposal, is due by the end of **next week, Friday, 7 February 2020**. Basically that's a short *informal* summary personal statement of what you are interested in doing, how you think you might go about it, and what resources you are

thinking about using. It can be as simple as the following:


“For my project I’m thinking about X, or Y, and these are the items I’m thinking about using [add short list]. This is why I’m interested in this/these project(s) [add your reason(s)]. . . .

It is an *informal* statement. A more formal statement will come later on (in Week 6, Friday, 21 February 2020).

Have a look at . . .

Assignments and Events

. . . **this week** as they are listed on your **”Calendar”**.

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



This Week’s ”Calendar”

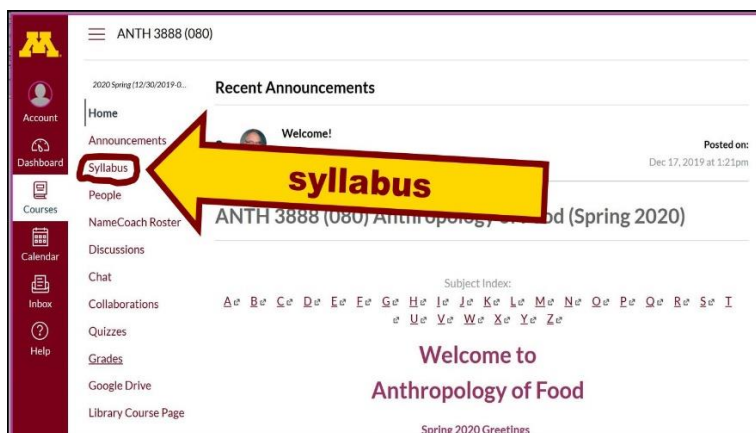
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







The links to the on-line movies are on your Canvas calendar

The “Syllabus” version is found here:



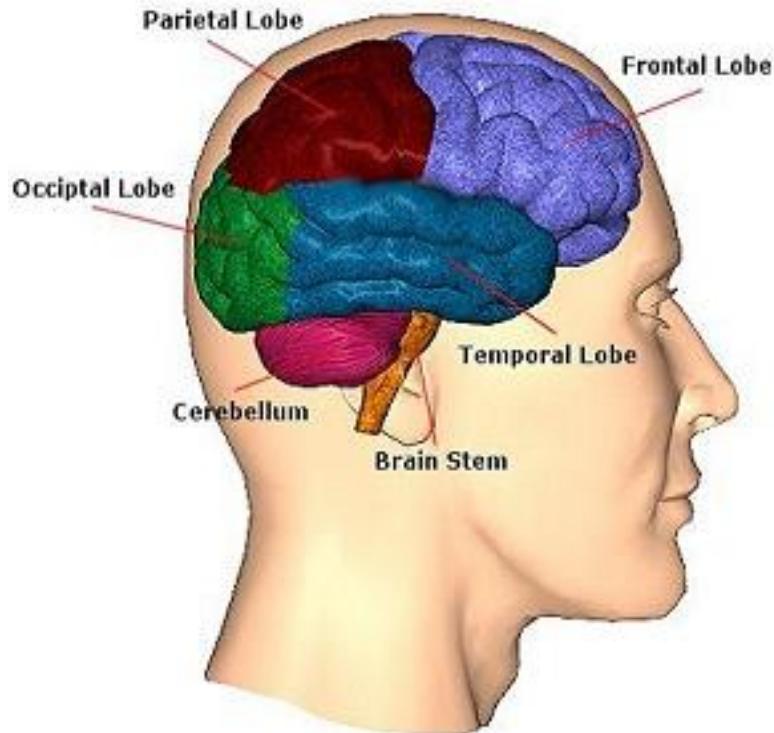
In the “Syllabus” version the assignments look like this:

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


Sun Jan 26, 2020	 AF Week 3 Memo
	 AF Wk 3 For Fun Food Trivia: The human brain encodes what three factors in processing nouns?
Mon Jan 27, 2020	 AF Wk 3 Readings
Tue Jan 28, 2020	 AF Wk 3 Video: Did Cooking Make Us Human? (ca. 52 min.)
Wed Jan 29, 2020	 AF Wk 3 Human Nutrient Needs (.pptx)
Thu Jan 30, 2020	 AF Wk 3 "Fake News"? / Media Bias? / "Alternative Facts"? (Helpful Chart)
	 AF Wk 3 Units of Analysis (.pptx)
Fri Jan 31, 2020	 AF Wk 3 Discussion: Food and Climate Change

For Fun Food Trivia . . .

**The human brain encodes what three factors
in processing nouns?**



(answer)

If you have any **questions** right now, please do not hesitate to post them on the  canvas Course “Chat”, or e-mail troufs@d.umn.edu, or stop by Cina 215 if you’re in the neighborhood [[map](#)].

Best Regards,

Tim Roufs

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