

Duluth Campus

Department of Anthropology,
Sociology & Criminology
College of Liberal Arts

228 Cina Hall
1123 University Drive
Duluth, Minnesota 55812-3306

Office: 218-726-7551
<http://www.d.umn.edu/socanth>
Email: socath@d.umn.edu

15 September 2019

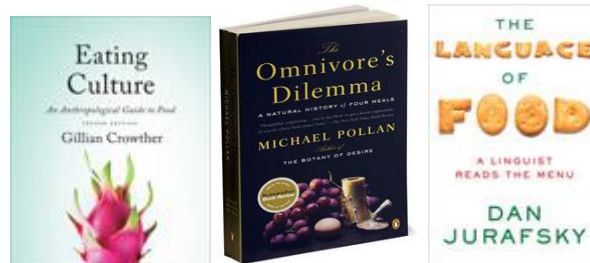
Anthropology of Food Week 4



**Hunting-Gathering or Foraging,
and the Emergence of Food Production**

**Video Exploration:
*Desert People***

**"Mobile Ingredients: Roots, Routes, and Realities of Industrialized
Agriculture"**



**This week we're going to have
a look at how people get their
food in non-industrial
societies . . .**

featuring (1) the classic film *The Desert People*, (2) Ch. 2 of *Eating Cultures*, “**Hunter-Gathering or Foraging,**” and (3) the chapters from Michael Pollan’s *Omnivore’s Dilemma on foraging* (Chs. 15-17).

Before you view the film *The Desert People*, have a look at the **viewing guide**.

On the viewing guide focus on the “**Terms / Concepts**” and “**Notes**” sections. Peruse the other information on the film’s viewing guide as you see fit.



The “Agricultural Revolution” eventually follows the “Hunter-Gathering or Foraging” stage.

**It’s important to keep track of the
various historic Food Revolutions. . . .**

Speaking of food and revolutions, Marie-Antoinette did not say, “**Let them eat cake**” or even, as it would have been the case “*Qu'ils mangent de la brioche*” (or at least there is no evidence that she ever said that, and there is credible circumstantial evidence that she didn't—for e.g., she was still thirteen years old when the phrase appeared in literature, and even then “[Let them eat cake] was said 100 years before her by Marie-Thérèse, the wife of Louis XIV. It was a callous and ignorant statement and she, Marie Antoinette, was neither. . . .”—Lady Antonia Fraser (biographer), 2002. “Cake eaters” and those who are interested in famous cake eaters might find http://en.wikipedia.org/wiki/Let_them_eat_cake interesting. It’s short cake.

**From the historical/pre-historical perspective, the
commonly discussed revolutions in food matters
are . . .**

1. The Cognitive Revolution

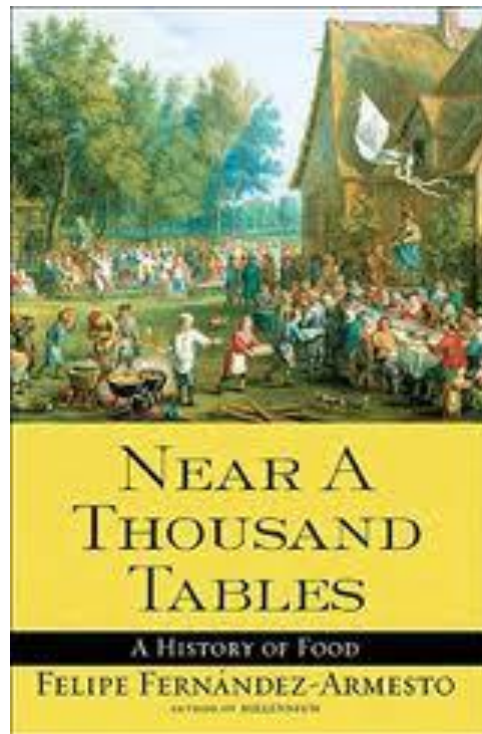
(Harari, Yuval Noah. *Sapiens: A Brief History of Humankind*. London: Vintage Books, 2011.

2. The “Neolithic“ or Agricultural Revolution

3. The Scientific Revolution, and

4. The Industrial Revolution.

But from the point of view of Anthropology of Food **you need to add to those the revolutions** those discussed by Felipe Fernández-Armesto in *Near a Thousand Tables: A History of Food* (NY: The Free Press, 2003). . . . Fernández-Armesto's work is among the most innovative in social science food literature in recent years (personal opinion) and it has been translated into 26 languages (fact).



1. Invention of Cooking

2. **Discovery that Food is More Than Sustenance**
3. **The “Herding Revolution”**
4. **Snail Farming**
5. **Use of Food as a Means and Index of Social Differentiation**
6. **Long-Range Exchange of Culture**
7. **Ecological Revolution of last 500 years**
8. **Industrial Revolution of the 19th and 20th Centuries**

Interested in food history and/or prehistory?

Have a look at . . .

[The Food Timeline](#)

[Food Facts and Food Timeline Index](#)

<u>spelt</u>	---6000BC---	
<u>maize & tortillas</u>	---6000BC---	
<u>dates</u>	---6000BC---	
<u>honey & chickpeas</u>	---5000BC---	---4000BC--- <u>yeast breads</u> : pitta & focaccia
<u>arugula, chicory & lettuce</u>	---5000BC---	
<u>ginger & galangal</u>	5000BC---	
<u>buckwheat & quinoa</u>	---5000BC---	
<u>Cucumbers & squash & chayote</u>	5000BC---	
<u>chili peppers, avocados & taro</u>	5000BC---	---3000BC--- <u>ice cream</u>
<u>potatoes</u>	---5000BC---	
<u>milk & yogurt, & sour cream</u>	5000BC---	
<u>pigeons</u>	---4600BC---	
<u>grapes, watermelons & sorghum</u>	4000BC---	---2300BC--- <u>Ancient Egypt</u>
<u>oranges citrons & Buddha's hand</u>	---4000BC---	
<u>pomegranates</u>	---4000BC---	
<u>popcorn</u>	---3600BC---	
<u>chicken domestication</u>	---3200BC---	---1700BC--- <u>Mesopotamia banquets & recipes</u>
<u>butter & palm oil</u>	---3000BC---	
<u>barley & cassava (manioc)</u>	3000BC---	
<u>peas & carrots</u>	---3000BC---	
<u>onions & garlic</u>	---3000BC---	
<u>apricots & spices</u>	---3000BC---	---900BC--- <u>polenta</u>
<u>soybeans ! & !!</u>	---2838BC---	
<u>tea</u>	---2737BC---	
<u>olive oil</u>	---2500BC---	
<u>seaweed & duck</u>	---2500BC---	
<u>muskmelon</u>	---2400BC---	

Speaking of revolutions . . .



“A revolution is unfolding in the food world, resulting in the first alternatives to meat that taste like the real thing. Veggie burgers used to seem like a blend of tofu and cardboard, but in the last few years food scientists have come up with first-rate faux chicken strips and beef crumbles.”

(Nicholas Kristof, *The New York Times*, 19 September 2015).

“If the alternatives to meat are tasty, healthier, cheaper, better for the environment and pose fewer ethical challenges, the result may be a revolution in the human diet.”

If you are interested in **laboratory-grown hamburger**, and **plant-based “meat”**, have a look at . . .

We must change food production to save the world, says leaked report

-- *The Guardian* (04 August 2019)

Burger King to sell plant-based Impossible Whopper across the US

-- [The Guardian](#) (01 August 2019)

The Fish Is Boneless. (Fishless, Too.)

-- [The New York Times](#) (10 July 2019)

Burger King's plant-based Whopper gets glowing review – from a meat lobbyist

-- [The Guardian](#) (08 April 2019)

Behold the Beefless 'Impossible Whopper'

-- [The New York Times](#) (01 April 2019)

Inside the impossible burger: is the meat-free mega trend as good as we think?

-- [The Guardian](#) (14 March 2019)

New plant-focused diet would 'transform' planet's future, say scientists

-- [The Guardian](#) (16 January 2019)

Lab-grown meat of the future is here – and may even sustainably fill demand

-- [The Guardian](#) (29 November 2018)

Meat Labs Pursue a Once-Impossible Goal: Kosher Bacon

-- [The New York Times](#) (30 September 2018)

All-plant Impossible Burger and its 'blood' are safe, FDA says

-- [MPRNews](#) (26 July 2018)

I'm obsessed with mock meat and I'm not even a vegetarian

-- [The Guardian](#) (26 March 2018)

A veggie burger that bleeds? Now the 'clean meat' revolution is cooking on gas

-- Brian Kateman, [The Guardian](#) (18 April 2017)

And the class

Food Science WebPage

Cattle / Cows / Beef WebPage

Midterm Exam

It's time to start thinking about the midterm exam

(which will be available **Week 6, 30 September-4 October 2019**). A good activity to start your review would be looking over Ch. 1, "Setting the Anthropological Table". And if you are a visual learner, you might have a(nother) look at the Week 1 [slide sets](#).

Be sure to **contribute your question(s) to the Midterm Exam by the end of Week 4, this Saturday, 21 September 2019**. I will review those questions, commenting on them in order to try to make them a good source for reviewing for the Midterm Exam. That is, you will be able to **use those questions as study questions**.

As I mentioned last week and the week before, be sure to **focus on the *ideas* and main concepts, and differing points of view**, and do not be preoccupied with only trying to memorize facts and assorted pieces of information.

NOTE: To see the details of the **Exam Question Rubric** click on the pull-down menu in the upper-right-hand corner of the Assignment . . .

2019 Fall (08/12/2019-01/0...

Home

Announcements

Syllabus

Assignments

Grades

Discussions

Collaborations

People

Chat

Quizzes

Google Drive

My Media

Media Gallery

Student Rating of Teaching

Published Edit

This is a graded discussion: 20 points possible

AF Wk 4 Due: Midterm Exam Question

Submit Question for the Midterm Exam

due to the canvas wiki by the end of Week 4.

You can review the questions and my notations there, and use them as study

"Show Rubric" link is above in the top-right-hand corner

For this topic have a look at the Midterm Exam information at http://www.d.umn.edu/cia/faculty/troufs/anthfood/afexams_midterm.html#title

Home

Announcements

Syllabus

Assignments

Grades

Discussions

Collaborations

People

Chat

Quizzes

Google Drive

My Media

Media Gallery

Student Rating of Teaching

Course Tools

Module

Outcom

Published Edit

This is a graded discussion: 20 points possible due Sep 21

AF Wk 4 Due: Midterm Exam Question Aug 4 at 10:11pm

Submit Question for the Midterm Exam

due to the canvas wiki by the end of Week 4.

You can review the questions and my notations there, and use them as study questions

Assignment Rubric Details

AF Midterm Exam Question

Criteria	Ratings					
Quality of Submitted Essay Exam Question	15.0 to >12.0 pts Exemplary Essay Question Essay question worth up to 100 points (1) relates directly and specifically to knowledge and comprehension of class materials covered in this assignment (2)	12.0 to >9.0 pts Very Good Question Question includes 4 of the 5 qualities of an "Exemplary Essay Question"	9.0 to >6.0 pts Good Question Question includes 3 of the 5 qualities of an "Exemplary Essay Question"	6.0 to >3.0 pts Fair Question Question Question includes 2 of the 5 qualities of an "Exemplary Essay Question"	3.0 to >0.0 pts Humble Question Question Question lacks most the qualities of an "Exemplary Essay Question"	

right-hand corner

information

Up until now, the slide sets for Weeks 1-4 largely followed the Orientation and Introduction schedule. **This pattern will change in a couple of weeks, but for now it seems to be an efficient way of covering some basic background and establishing an analytical framework that we will attempt to put to use after the midterm**, when we begin focusing a bit more on examples of food behaviors found in numerous video materials (and in numerous cultures throughout the world). And, hopefully, it also provides some interesting illustrative material to supplement the discussion in the text.

Your Class Project

For your Class Project, start with something *that you, personally, are interested in*, and we'll work things out from there.

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

It's a good time to have at least 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”.



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 Week 4,

Saturday, 21 September 2019. 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)]. . . .

Links to the details are in the Week 4  **canvas** syllabus and on your  **canvas** . Note that this is a simple *informal* proposal. It is an *informal* statement. A more formal statement will come later on (in Week 6).

ANTH 3888 (001) > Assignments > AF Wk 4 Due: Project Part 1: Informal Proposal

2019 Fall (08/12/2019-01/0...

AF Wk 4 Due: Project Part 1: Informal Proposal

Submit Assignment

Due Sep 21 by 11:59pm Points 20 Submittin...

Informal Project Statement, or Project Proposal

The *informal* statement can be... straightforward. It's a simple statement (on a Word document) of ...

The *informal* statement is... very straightforward. It's a simple statement (on a Word document) of ...

"Here's what I'm interested in doing. . . .

Here's why I'm interested in that. . . .

Assignments and Events

... **this week** are listed on your **"Calendar"**.

Welcome to Anthropology of Food

Fall 2019 Greetings

Tim Routs inspecting Durians in Singapore Market, 2017

Meet Your Professor

AF Wk 1 For Fun Food Trivia: What is longest
Aug 25 at 11:59pm |

(optional) AF List of Readings for the Entire Se
Aug 26 at 1am |

AF Wk 1 Readings
Aug 26 at 1am |

AF Wk 1 Getting Started
Aug 26 at 2am |

Calendar

This Week's "Calendar"

REM: Links on screenshots are not "hot" (active)

Special Event
for Extra Credit

15	16	17	18	19	20	21
8a AF Week 4 Memo	1a AF Wk 4 Readings	Ketchup	AF Wk 4 Video: The Desert People (51 min.)		AF (optional) REM How to Turn Your Calendar On/Off	AF (optional) Indigenous Foods Expo
AF Wk 4 For Fun Food Trivia: How do you say "blueberry pie" in Ojibwa / Chippewa?		7p AF Wk 4 (optional) Live Chat: Picking a Project Topic				AF Wk 4 Discussion: Covert Entomophagy
						AF Wk 4 Due: Midterm Exam Question
						AF Wk 4 Due: Project Part 1: Informal Proposal

Live Chat

Tuesday 7:00 – 8:00 p.m.

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

2019 Fall (08/12/2019-01/0...

Home

Announcements

Syllabus

Assignments

Grades

Discussions

Collaborations

People

Chat

Quizzes

Google Drive

My Media

Media Gallery

Recent Announcements

Holidays Fall 2019

Posted on: Aug 7, 2019 at 6:47pm

ANTH 3888 (001) Anthropology of Food (Fall 2019)

Subject Index: U V W X Y Z

join chat here
Tuesday, 7:00-8:00 p.m.

Fall 2019 Greetings

This Week's Special Event . . .



11:00 a.m. – 3:00 p.m.
Saturday, 21 September 2019
@ Central Hillside Park
Duluth

More Event Information on the Expo is available online at the [Indigenous Foods Expo WebSite](#).

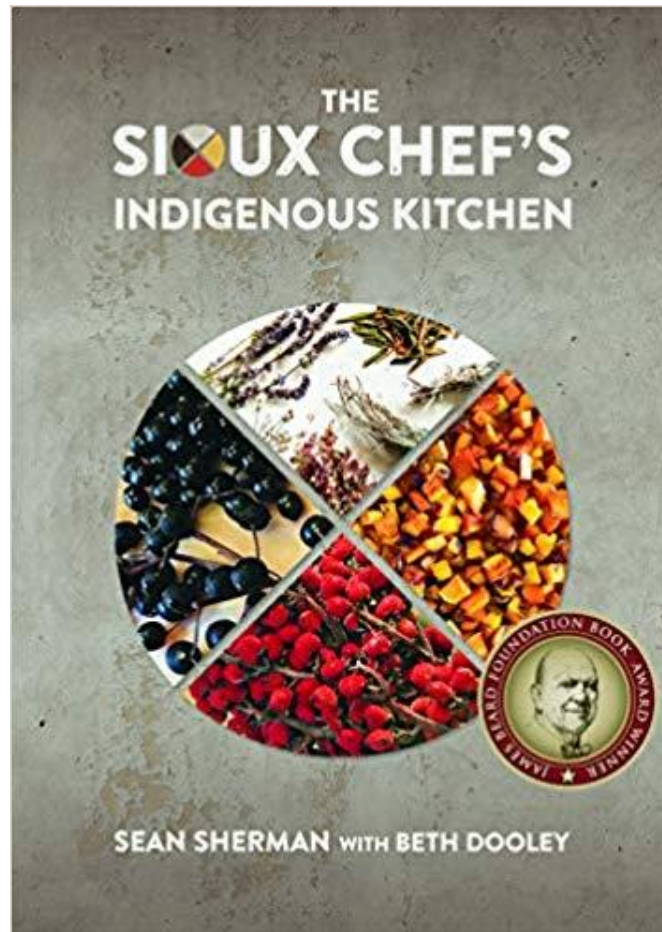
Featured Guest Speaker:
Chef Sean Sherman, “[The Sioux Chef](#),”
Oglala Lakota, born in Pine Ridge, SD,
2019 James Beard Leadership Award Winner, and Award Winner, with Beth
Dooley, of the 2019 [James Beard Award for best book in the American
category](#).



[James Beard Foundation](#)

'Sioux Chef' Sean Sherman wins James Beard Leadership Award – [MPRnews](#) (19 March 2019)

[More on the James Beard Leadership Award](#)



**More about Chef Sherman and his work
revitalizing Native American foods**

**Earn Extra Credit
by Attending the Expo**

Details for Extra Credit are on-line at
<http://www.d.umn.edu/cla/faculty/troufs/anthfood/afextracredit_review.html#title>


For Fun Food Trivia

(in honor of Chef Sherman)



**How do you say "blueberry pie" in
Anishinabe / *Ojibwa* / *Chippewa*?**

(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/>>