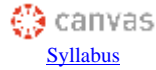
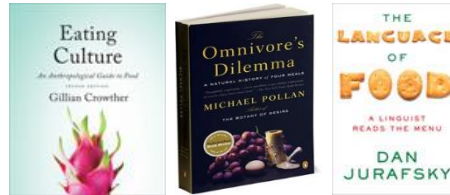


Anthropology of Food Week 4



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



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

### Video Explorations:

*The Desert People* (ca. 51 min.)

### Food Revolutions

Fake Meat

### Food Timeline

### Midterm Exam

Midterm Exam Question

### REM: Your Class Project

Live Chat for Picking a Topic

### Assignments and Events

Readings

Class Slides

Project Informal Proposal Due

### Discussion This Week:

Covert Entomophagy

### For Fun Food Trivia

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

**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).

## Video Explorations:

*The Desert People* (ca. 51 min.)

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.



# Food Revolutions

**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](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

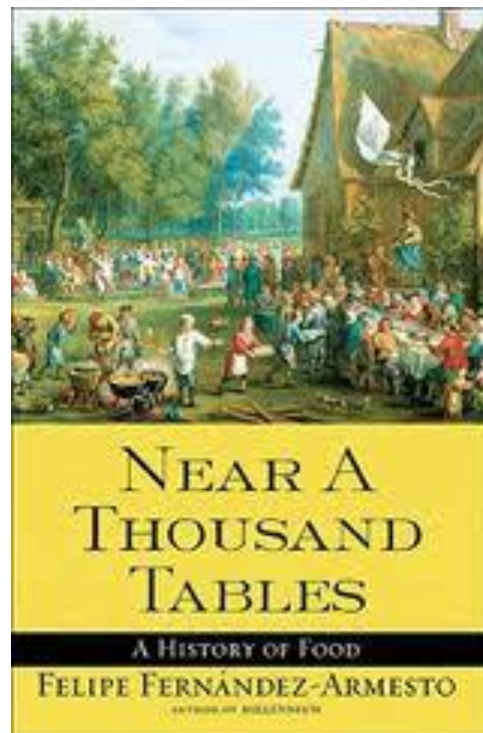
(Harari, Yuval Noah. *Sapiens: A Brief History of Humankind*. London: Vintage Books, 2011.

# 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 19<sup>th</sup> and 20<sup>th</sup> Centuries**

## **Speaking of Revolutions . . .**

**The Fake Meat Revolution**

Beyond Meats  
Impossible Foods  
Lab-grown Meat



**“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.”**

Have a look at one of these articles on **laboratory-grown hamburger**, and **plant-based “meat . . .**

[Impossible Dumplings and Beyond Buns: Will China Buy Fake Meat?](#)

-- [The New York Times](#) (07 January 2020)

[Man sues Burger King for cooking vegan burger and meat on same grill](#)

-- [The Guardian](#) (19 November 2019)

[The vegan revolution: why the latest 'meat' is made entirely from thin air](#)

-- [The Guardian](#) (13 November 2019)

[The New Makers of Plant-Based Meat? Big Meat Companies](#)

-- [The New York Times](#) (14 October 2019)

[First meat grown in space lab 248 miles from Earth](#)

-- [The Guardian](#) (07 October 2019)

[Is the New Meat Any Better Than the Old Meat?](#)

-- [The New York Times](#) (21 September 2019)

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

-- [The Guardian](#) (04 August 2019)

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

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

And check out the class

**[Fake Meat . . . WebPage](#)**

**[Food Science WebPage](#)**

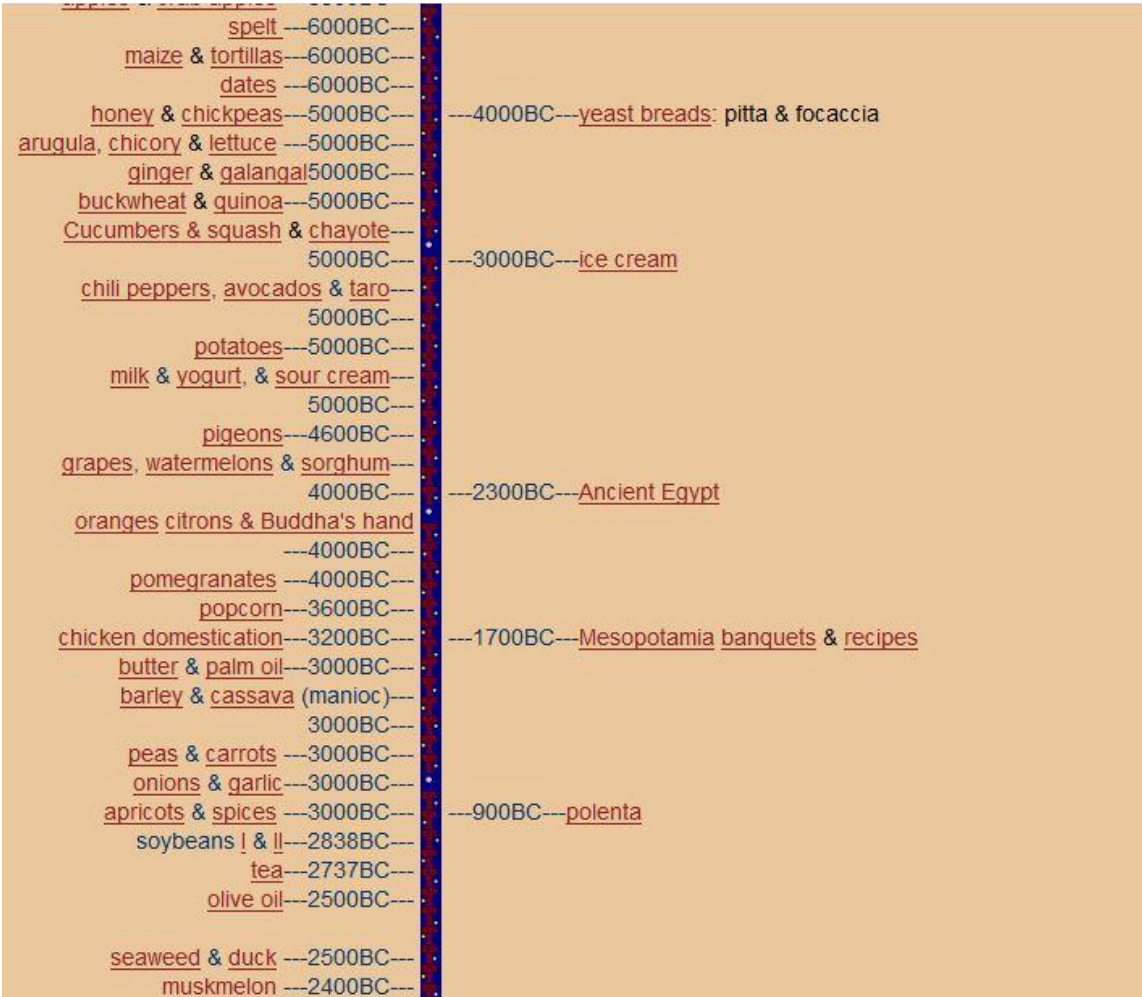
**Interested in food history and/or prehistory?**

**Have a look at . . .**

**Food Timeline**

**Food Facts and Food Timeline Index**

  
click here



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

# Midterm Exam

**It's time to start thinking about the midterm exam** (which will be available **Week 6, 17-21 February 2020**). 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](#).



## Midterm Exam Question

Be sure to **contribute your question(s) to the Midterm Exam by the end of Week 4, this Friday, 7 February 2020**. 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 . . .

ANTH 3888 (001) > Discussions > AF Wk 4 Due: Midterm Exam Question

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

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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 questions

"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](http://www.d.umn.edu/cia/faculty/troufs/anthfood/afexams_midterm.html#title)

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Module Outcomes

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<br>Exemplary Essay Question<br>Essay question worth up to 100 points (1) relates directly and specifically to knowledge and comprehension of class materials covered in this exam period (2) | 12.0 to >9.0 pts<br>Very Good Question<br>Question includes 4 of the 5 qualities of an "Exemplary Essay Question" | 9.0 to >6.0 pts<br>Good Question<br>Question includes 3 of the 5 qualities of an "Exemplary Essay Question" | 6.0 to >3.0 pts<br>Fair Question<br>Question includes 2 of the 5 qualities of an "Exemplary Essay Question" | 3.0 to >0.0 pts<br>Humble Question<br>Question lacks most the qualities of an "Exemplary Essay Question" |  |

right-hand corner

# 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](#)



If you have trouble getting started with your Project—“getting started” basically means picking a topic—let me know and I’ll help you work out an interesting topic. For a starter, tune in to the Live Chat on Tuesday evening with your questions about the Project . . .

## **Live Chat: Picking a Project Topic, Tuesday, 4 February, 7:00-8:00 p.m. CDT**

## **Your Informal Project Statement, or Project Proposal, is due by the end of Week 4,**

**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)]. . . .

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).


## Class Slides

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.

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”**

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

| SUN                                                                                                                                                                                                                                                                                                                                            | MON                                                                 | TUE                                                                                                                      | WED                                                                                        | THU | FRI                                                                                                                                                                                      | SAT                                                                                                |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|-----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|
| 2                                                                                                                                                                                                                                                                                                                                              | 3                                                                   | 4                                                                                                                        | 5                                                                                          | 6   | 7                                                                                                                                                                                        | 8                                                                                                  |
| <ul style="list-style-type: none"><li>1a AF What's Happening Week 4?</li><li>7:30a AF (optional) Greetings from Punxsutawney!</li><li>AF Wk 4 For Fun Food Trivia: How do you say "blueberry pie" in Ojibwa / Chippewa?</li><li>AF Wk 4 For Fun Food Trivia: How many gallons of sap does it take to make one gallon of maple syrup?</li></ul> | <ul style="list-style-type: none"><li>1a AF Wk 4 Readings</li></ul> | <ul style="list-style-type: none"><li>Ketchup</li><li>7p AF Wk 4 (optional) Live Chat: Picking a Project Topic</li></ul> | <ul style="list-style-type: none"><li>AF Wk 4 Video: The Desert People (51 min.)</li></ul> |     | <ul style="list-style-type: none"><li>AF Wk 4 Discussion: Covert Entomophagy</li><li>AF Wk 4 Due: Midterm Exam Question</li><li>AF Wk 4 Due: Project Part 1: Informal Proposal</li></ul> | <ul style="list-style-type: none"><li>AF (optional) REM How to Turn Your Calendar On/Off</li></ul> |

**Live Chat Tuesday 7:00 – 8:00 p.m.**

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

ANTH 3888 (080)

2020 Spring (12/30/2019-0...

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Welcome!

Posted on: Dec 17, 2019 at 1:21pm

**ANTH 3888 (080) Anthropology of Food (Spring 2020)**

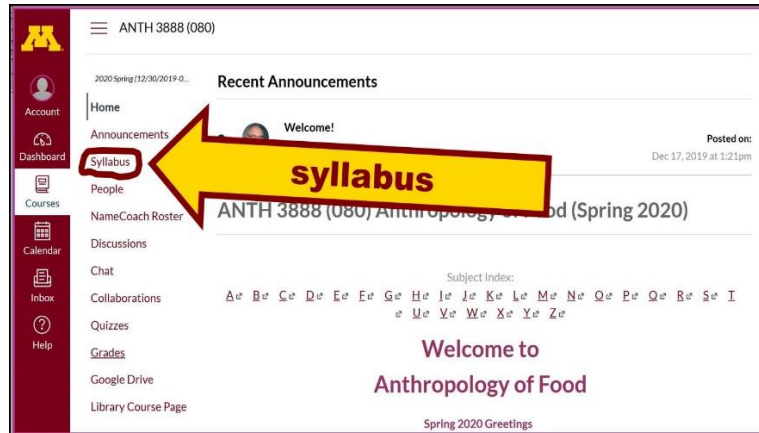
Ne Qe Pe Qe Re Se I

**join chat here 7:00-8:00**

Welcome to Anthropology of Food

Spring 2020 Greetings

**The “Syllabus” version is found here:**

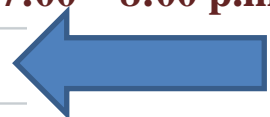


**In the “Syllabus” version the assignments look like this:**

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

|                 |                                                                                                      |
|-----------------|------------------------------------------------------------------------------------------------------|
|                 | AF What's Happening Week 4?                                                                          |
|                 | AF (optional) Greetings from Punxsutawney!                                                           |
| Sun Feb 2, 2020 | AF Wk 4 For Fun Food Trivia: How do you say "blueberry pie" in Ojibwa / Chippewa?                    |
|                 | AF Wk 4 For Fun Food Trivia: How many gallons of sap does it take to make one gallon of maple syrup? |
| Mon Feb 3, 2020 | AF Wk 4 Readings                                                                                     |
| Tue Feb 4, 2020 | Ketchup                                                                                              |
|                 | AF Wk 4 (optional) Live Chat: Picking a Project Topic                                                |
| Wed Feb 5, 2020 | AF Wk 4 Video: The Desert People (51 min.)                                                           |
| Fri Feb 7, 2020 | AF Wk 4 Discussion: Covert Entomophagy                                                               |
|                 | AF Wk 4 Due: Midterm Exam Question                                                                   |
|                 | AF Wk 4 Due: Project Part 1: Informal Proposal                                                       |
| Sat Feb 8, 2020 | AF (optional) REM How to Turn Your Calendar On/Off                                                   |

**Live Chat  
Tuesday 7:00 – 8:00 p.m.**



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



## For Fun Food Trivia . . .



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


(answer)



How many gallons of sap does it take to make one gallon of maple syrup?

(answer)

**Enjoy the Super Bowl.** (Europeans often have a difficult time understanding the hype for *one* game. They're used to **the World Cup matches**, which is like having SIXTEEN Super Bowls in a month—no, it's even worse than that. . . .)

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](mailto: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/>