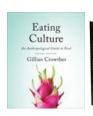
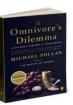
University of Minnesota

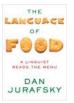
Duluth Campus

Department of Studies in Justice, Culture, & Social Change College of Humanities, Arts, and Social Sciences 228 Cina Hall
1123 University Drive
Duluth, Minnesota 55812-3306
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ZOOM: https://umn.zoom.us/my/troufs
31 January 2021

Anthropology of Food Week 4 (Module 4)







Direct Links to Canvas

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

Syllabus Calendar Calendar

What's Happening this Week

THIS WEEK'S HIGHLIGHTS

(click links for details)
= leave page



General Comments for the Week

This week we're going to have a look at how people get their food in non-industrial societies. . . Hunting-Gathering or Foraging . . . 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).

It's part of the overall topic of Food Revolutions and the Emergence of Food Production

Food Revolutions

Fake Meat

Food Timeline

Live Chat: Picking a Project Topic / Office Hours

Contact Information

Video Explorations

Real People . . . Real Places . . .

Videos for the Semester

"Extreme Cuisine" Short Video clips

This Week's Slides

Class Slides for the Semester

Readings for the Week

Readings for the Semester REM: Textbooks

Other Assignment Information

Main Due Dates Calendar

Week 4 (Module 4) Calendar

REM: Your Class Project Informal Proposal is Due This Week

Midterm Exam

REM: Submit Midterm Exam Question

Discussion

"Covert Entomophagy . . . "

For Fun Trivia

#1

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

#2

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

For other optional items for the week check "Calendar" or "Syllabus"

Questions? Comments?

General Comments for the Week

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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 interesting. It's short cake.

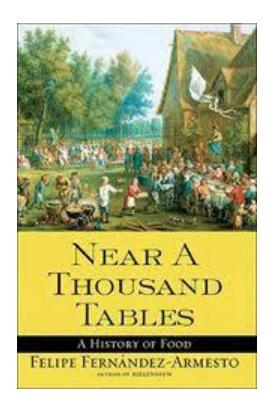
From the historical/pre-historical perspective, the commonly discussed revolutions in food matters are . . .

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

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 . . .

<u>'Let's get rid of friggin' cows' says creator of plant-based 'bleeding burger'</u> -- <u>The Guardian</u> (08 January 2021)

<u>Here are the 10 Plant-Based Food Trends That Will Be Big in 2021</u> -- <u>The Beet</u> (31 December 2020)

<u>Vegan meatless meat is going mainstream. Beyond Burger and Impossible</u> Foods have big competition -- <u>Vox</u> (29 December 2020)

<u>Is Singapore's approval of lab-grown meat a win for the climate?</u> -- <u>The Week</u> (27 December 220)

<u>Impossible Foods Plans To Replace The Use of Animals In Food By 2035</u> -- <u>Intelligent Living</u> (27 December 2020)

<u>Small English Town Set to Become Europe's Fake-Meat Capital</u> -- <u>Bloomberg</u> Green (20 December 2020)

<u>I tried the world's first no-kill, lab-grown chicken burger</u> -- <u>The Guardian</u> (04 December 2021)

EU Votes to Allow Vegan Meats to Be Called Burgers and Sausages -- The Beat

(26 October 2020)

BBC News: EU asks: Is a vegetarian sausage really a sausage? -- BBCNews (21 October 2020)

72% Of Impossible Burger Sales Displace Animal-Derived Foods -- CleanTechnica (20 September 2020)

<u>Is fake meat getting too much like the real thing?</u> -- <u>The Guardian</u> (30 March 2020)

Many Catholics question whether plant-based meat is Lent-friendly -- Aleteia (28 February 2020)

Plant-Based Meat Has Roots in the 1970s -- The New York Times (16 February 2020)

Meatless Burgers Are on Trend. Eating to Save the World Has a Long History (video) -- The New York Times (16 February 2020)

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---yeast breads: pitta & focaccia
arugula, chicory & lettuce --- 5000BC-
          ginger & galangal5000BC-
     buckwheat & quinoa---5000BC-
    Cucumbers & squash & chayote-
                           5000BC---
                                         ---3000BC---ice cream
     chili peppers, avocados & taro---
                           5000BC---
                potatoes---5000BC--
        milk & yogurt, & sour cream-
                           5000BC-
                 pigeons---4600BC-
    grapes, watermelons & sorghum--
                           4000BC---
                                         ---2300BC---Ancient Egypt
     oranges citrons & Buddha's hand
                        ---4000BC-
          pomegranates --- 4000BC-
                 popcorn---3600BC-
   chicken domestication---3200BC--
                                         ---1700BC---Mesopotamia banquets & recipes
         butter & palm oil---3000BC-
         barley & cassava (manioc)---
                           3000BC---
          peas & carrots --- 3000BC--
          onions & garlic --- 3000BC--
                                         ---900BC---polenta
        apricots & spices --- 3000BC---
           soybeans | & II---2838BC---
                     tea---2737BC---
                  olive oil---2500BC-
        seaweed & duck --- 2500BC-
             muskmelon --- 2400BC--
```

Live Chat: Picking a Project Topic / Office Hours

Contact Information

Tuesday, 2 February 2021 @ 7:00-8:00 p.m. (CDT)





Live Chat is optional.

Video Explorations

Real People . . . Real Places . . .Videos for the Semester

This week . . .

• Desert People

(51 min, 1965)

Online Access (Full Text captioned)

[click here]

(use with VPN if you need to)

course viewing guide

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

On the viewing guide focus on the "<u>Terms / Concepts</u>" ∠ and "<u>Notes</u>" ∠ sections. Peruse the other information on the film's viewing guide as you see fit.







Eating a lizard Australia

Have a look at . . .

"Extreme Cuisine" Short Video clips

https://canvas.umn.edu/courses/209420/assignments/1523707

"Eating Rat at the New Year"

"Eating Live Octopus"

"Eating Bats"

"Eating Insects"

[click \tag{ the above}]

This Week's Slides

Class Slides for the Semester

Review and continue these slides using the "slide show" mode:

"Units of Analysis"

(.pptx) 🛂

[click \tag{here}]

Units of Analysis

It is really important that you focus on your unit(s) of analysis when you are doing you **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

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"

Readings for the Week

Readings for the Semester

REM: Textbooks

- Eating Culture, Second Edition, Gillian Crowther
 - CHAPTER THREE: MOBILE INGREDIENTS: ROOTS, ROUTES, AND REALITIES OF INDUSTRIALIZED AGRICULTURE
- Omnivore's Dilemma, Michael Pollan
 - O (Review)
- <u>The Language of Food</u>, Dan Jurafsky
 - o "Introduction"
 - o Ch. 1 "How to Read a Menu"

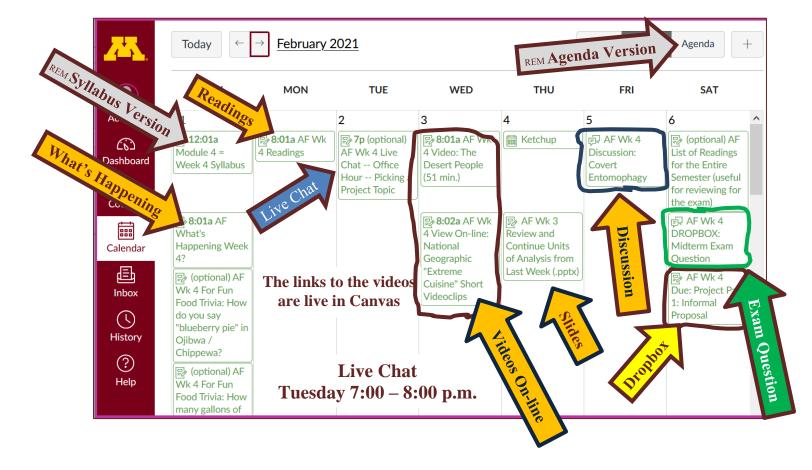
Other Assignment Information

Main Due Dates Calendar

Week 4 Calendar

(Module 4)

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



REM: Your Class Project

Your Informal Proposal is due this Week

Pick out 1-3 things that interest you, that are related to the class, that you think might make a good 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*.

Your class Project is your Term Paper,

plus a short "work-in-progress" presentation.







Charles Dickens (1842)

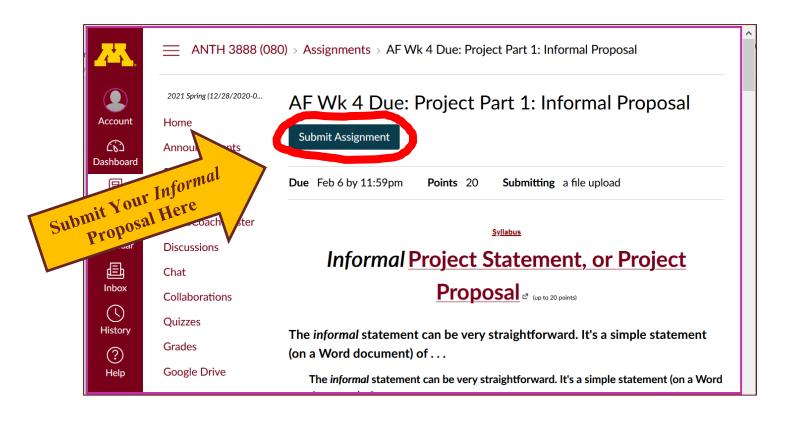
Details of Presentation

Details of Term Paper

Your <u>Informal Project Statement</u> , or Project Proposal, is due by the end of this week, **Saturday**, **6 February 2021**. 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. Links to the details are in the Week 4 canvas syllabus and on your canvas. Note that this is a simple *informal* proposal. A more formal statement will come later on (in Week 7, Saturday, 27 February 2021).



Midterm Exam

It's time to start thinking about the midterm exam

(which will be available **Week 6, 15-19 February 2021**). 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 <u>slide sets</u>.

Midterm Exam Question

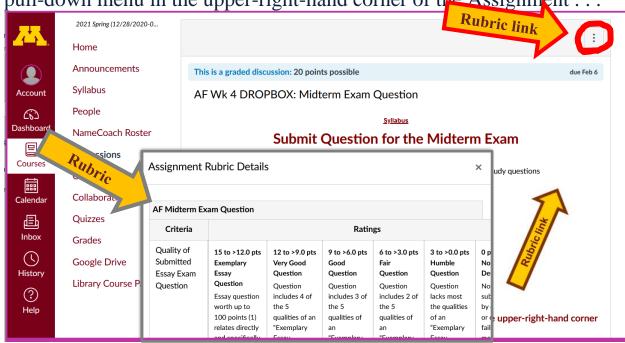
Exam by the end of Week 4, this Saturday, 6

February 2021. 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 . . .



Discussion Topic

"Covert Entomophagy . . . "



For Fun Food Trivia for the Week . . .

#1
"How do you say 'blueberry pie' in *Anishinabe /* Ojibwa /
Chippewa?"



Answer **2**

#2

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



Answer **2**

If you have any **questions or comments** 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, and most generally best as quite often URLs need be sent.)

Best Wishes,

Tim Roufs

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

< https://umn.zoom.us/my/troufs > 🛂

other contact information