

Direct Links
to Canvas



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

§2023 [Canvas Modules](#)

[Module 5](#)

§2023 [AF Simple Syllabus](#)



Tim Roufs Inspecting Durians in Singapore Market, 2017

Anthropology of Food Week 5


What's
Happening?

Video
Explorations

*Project

(optional)
For Fun Trivia

Live Chat
Tuesday 7:00-8:00 p.m.

Slides

*Other
Assignments

(optional)
Extra Credit


Readings

*Midterm Exam

(optional)
Other

Questions /
Comments

*Discussion

(click links for details)
 = leave page

Items DUE this week:

***enter on-line**

****upload file**

What's Happening Week 5?



LAST CALL: If you have not yet submitted a Final Exam Question, please do that *today* . . .

s2023 @ <tba>[📧](#)

General Comments for the Week

Last week, during Week 4 of Anthropology of Food, we travelled back into prehistoric times. You will also see some of these materials in Chapter Two of *Eating Culture*, “Settled Ingredients: Domestic Food Production,” and in Chapter Four, “Cooks and Kitchens.”

As mentioned last week, **archaeology is one of the four main branches (“four fields”) of American Anthropology** (from Weeks 1 and 2). The four fields are Archaeology/Prehistory, Biocultural, Sociocultural, and Linguistics.

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

And we'll have a brief look at "Extreme Cuisine"

Extreme Cuisine

[click ↑ here]

(optional) **LIVE CHAT: OPEN FORUM / OFFICE HOURS . . .**

Contact Information

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

"ZOOM"

[click ↑ here]

or

e-mail anytime: <mailto:troufs@d.umn.edu>

[click ↑ here]



Live Chat is optional.

VIDEO EXPLORATIONS WEEK 5 . . .

Real People . . . Real Places . . .

[Videos for the Semester](#)

▶ *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 “[Terms / Concepts](#)” and “[Notes](#)” sections. Peruse the other information on the film’s viewing guide as you see fit.



Eating a “grub worm”
[Australia](#)



Eating a lizard
[Australia](#)

Have a look at . . .

"Extreme Cuisine" Short Video Clips

"Eating Rat at the New Year" [🔗](#)

"Eating Live Octopus" [🔗](#)

"Eating Bats" [🔗](#)

"Eating Insects" [🔗](#)

[click ↑ the above]

Class WebPage:

Extreme Cuisine [🔗](#)

[click ↑ here]

WEEK 5 SLIDES . . .

Class Slides for the Semester [🔗](#)

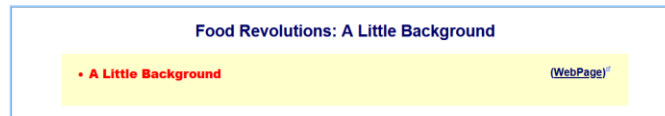
Review and continue these slides using the "slide show" mode:

Food Revolutions:

A Little Background

(WebPage) [🔗](#)

[click ↑ here]



The Neolithic "Agricultural" Revolution

(.pptx) [🔗](#)

[click ↑ here]

Food Revolutions: Neolithic / "Agricultural"

- **The Neolithic "Agricultural" Revolution** [\(.pptx\)](#)
 - Domestication [\(.pptx\)](#)
 - Tehuacán Valley, Mexico [\(.pptx\)](#)
 - A Protein Primer [\(.pptx\)](#)
 - Nutritional Consequences: Foragers and Agriculturalists [\(.pptx\)](#)
 - Social and Political Consequences of the Agricultural Revolution [\(.pptx\)](#)

See also Neolithic^o, Plant Domestication^o, Animal Domestication^o, Early Agriculture^o, Hunting / Gathering / Foraging^o, and Prehistoric Dentistry^o

The Big Question: Was the “Invention of Agriculture All a Huge Mistake?”

Nutritional Consequences of the Agricultural Revolution: A Comparison of Foragers and Agriculturalists (Indian Knoll and Hardin Village)

[\(.pptx\)](#)

[click ↑ here]

Social and Political Consequences of the Agricultural Revolution

[\(.pptx\)](#)

[click ↑ here]

Was the "invention" of agriculture all a huge mistake?

**Nutritional Consequences of the Agricultural Revolution:
A Comparison of Foragers and Agriculturalists**
(Indian Knoll and Hardin Village)
[\(.pptx\)](#)

Social and Political Consequences of the Agricultural Revolution
[\(.pptx\)](#)

based on The Cultural Pivot: An Introduction to Food and Society, Second Edition
Byron C. Stein, Katherine B. Doolittle, Anita Galloway, and Jeffrey Schwartz
(Berkeley, CA: Uaddsworth/Thompson, 2010).

The Search for Spices

[\(.pptx\)](#)

[click ↑ here]

Food Revolutions: Spices

- **The Search for Spices** [\(.pptx\)](#)

See also Spices^o

The Industrial Revolution

[\(.pptx\)](#)

[click ↑ here]

Food Revolutions: Industrial

- **The Industrial Revolution** [\(.pptx\)](#)
- **Early Technology: Transportation, Refrigeration, Canning** [\(.pptx\)](#)

See also [The Scientific Revolution](#), [Food Science](#), [Food Transportation](#), and [Cf., Fernández-Armesto \(2003\)](#)

The Scientific Revolution

[\(.pptx\)](#)
[click ↑ here]

Food Revolutions: Scientific

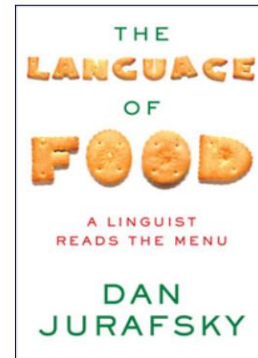
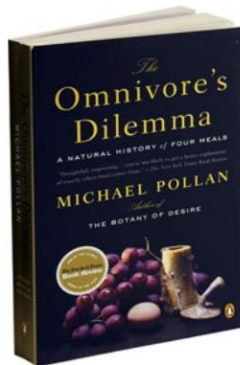
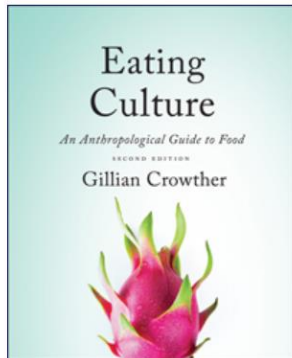
- **The Scientific Revolution** [\(.pptx\)](#)
- **Modern-Day Adaptations** [\(.pptx\)](#)
- **Highlight: Vegetarian Diets: Then and Now** [\(.pptx\)](#)

See also [The Industrial Revolution](#), [Food Science](#), [Food Chemistry](#), [Bio-Physical Anthropology and Food](#), [Genetically Modified \(GM\) Foods](#), [Nanofoods](#), [Food Safety](#), and [Food Transportation](#)

READINGS FOR WEEK 5 . . .

[Readings for the Semester](#)

[Textbook Information](#)



- **Eating Culture, Second Edition, Gillian Crowther**
 - CHAPTER FOUR: COOKS AND KITCHENS
- **Omnivore's Dilemma, Michael Pollan**
 - (Review)
- **The Language of Food, Dan Jurafsky**
 - Ch. 2 "Entrée"
 - Ch. 3 "From Sikbāj to Fish and Chips"

OTHER ASSIGNMENT INFORMATION . . .

[Main Due Dates](#)

s2023 **Module 5 – Week 5**

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.

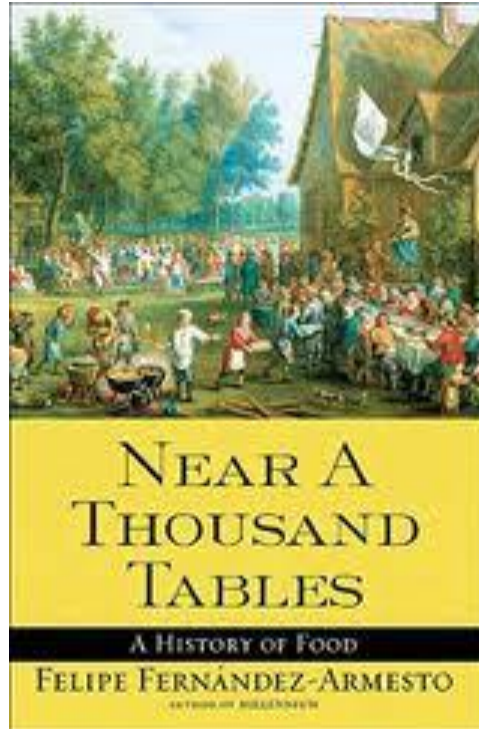
2. The "Neolithic" or Agricultural Revolution

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 . . .**

['Let's get rid of friggin' cows' says creator of plant-based 'bleeding burger' -- The Guardian](#) (08 January 2021)

[Here are the 10 Plant-Based Food Trends That Will Be Big in 2021 -- The Beet](#) (31 December 2020)

[Vegan meatless meat is going mainstream. Beyond Burger and Impossible Foods have big competition -- Vox](#) (29 December 2020)

[Is Singapore's approval of lab-grown meat a win for the climate? -- The Week](#) (27 December 2020)

[Impossible Foods Plans To Replace The Use of Animals In Food By 2035 -- Intelligent Living](#) (27 December 2020)

[Small English Town Set to Become Europe's Fake-Meat Capital -- Bloomberg Green](#) (20 December 2020)

[I tried the world's first no-kill, lab-grown chicken burger -- The Guardian](#) (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)

[Is fake meat getting too much like the real thing?](#) -- [The Guardian](#) (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
arugula, chicory & lettuce	5000BC	yeast breads: pitta & focaccia
ginger & galanga	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	2300BC
oranges citrons & Buddha's hand	4000BC	Ancient Egypt
pomegranates	4000BC	
popcorn	3600BC	
chicken domestication	3200BC	1700BC
butter & palm oil	3000BC	Mesopotamia banquets & recipes
barley & cassava (manioc)	3000BC	
peas & carrots	3000BC	
onions & garlic	3000BC	
apricots & spices	3000BC	900BC
soybeans I & II	2838BC	polenta
tea	2737BC	
olive oil	2500BC	
seaweed & duck	2500BC	
muskmelon	2400BC	

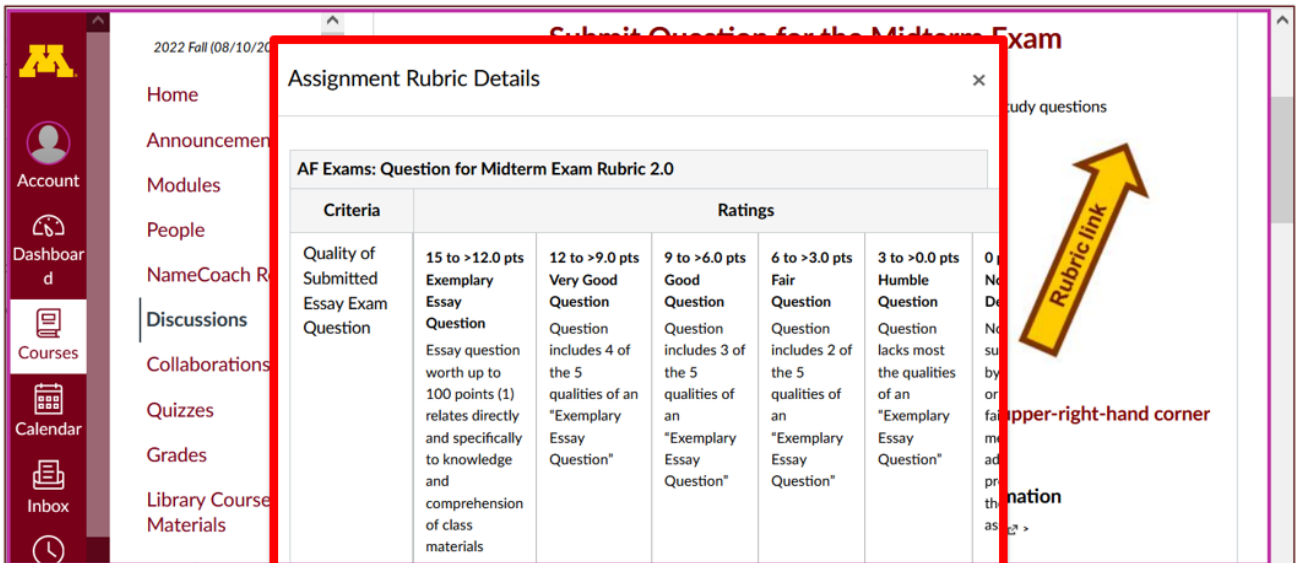
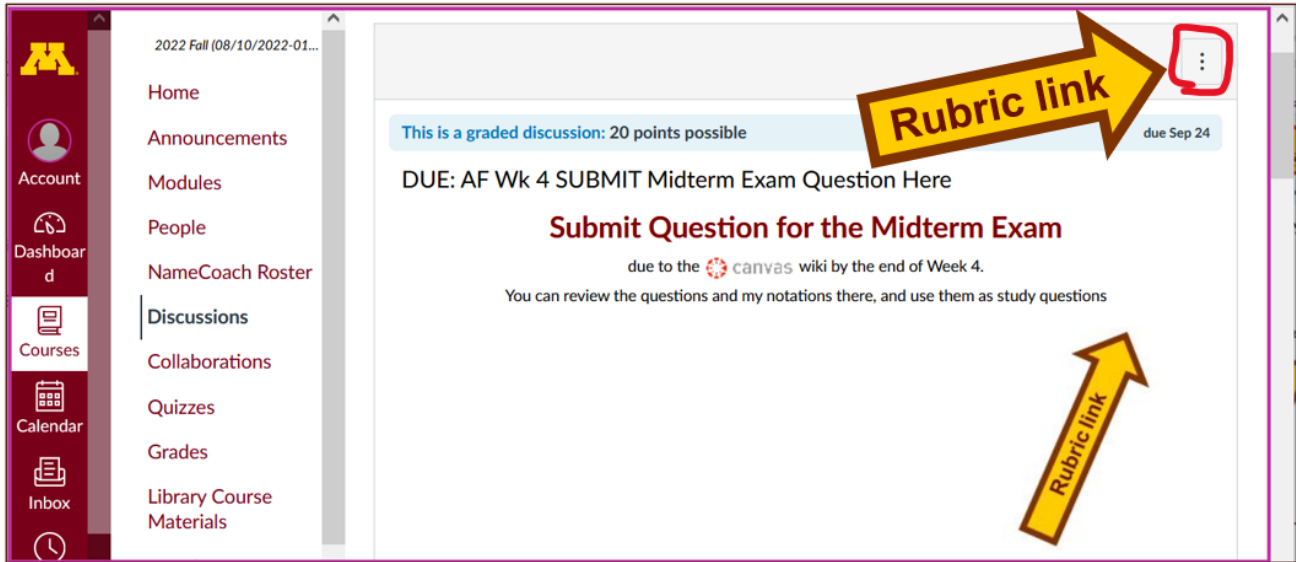
REM: Midterm Exam Next Week...

The midterm exam (will be available **Next Week, Week 6, 13-18 February 2023**). A good activity to start your review would be looking over Ch. 1, “Setting the Anthropological Table”, the slide sets (see above), and the “What’s Happening?” weekly memos. And, of course, focus on the **Study Questions**.

When the Study Questions are available—and that will be shortly—use the annotated questions from the assignment of last week as your study questions. They will be at

s2023 @ <tba>
 [click ↑ here]

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 . . .



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.

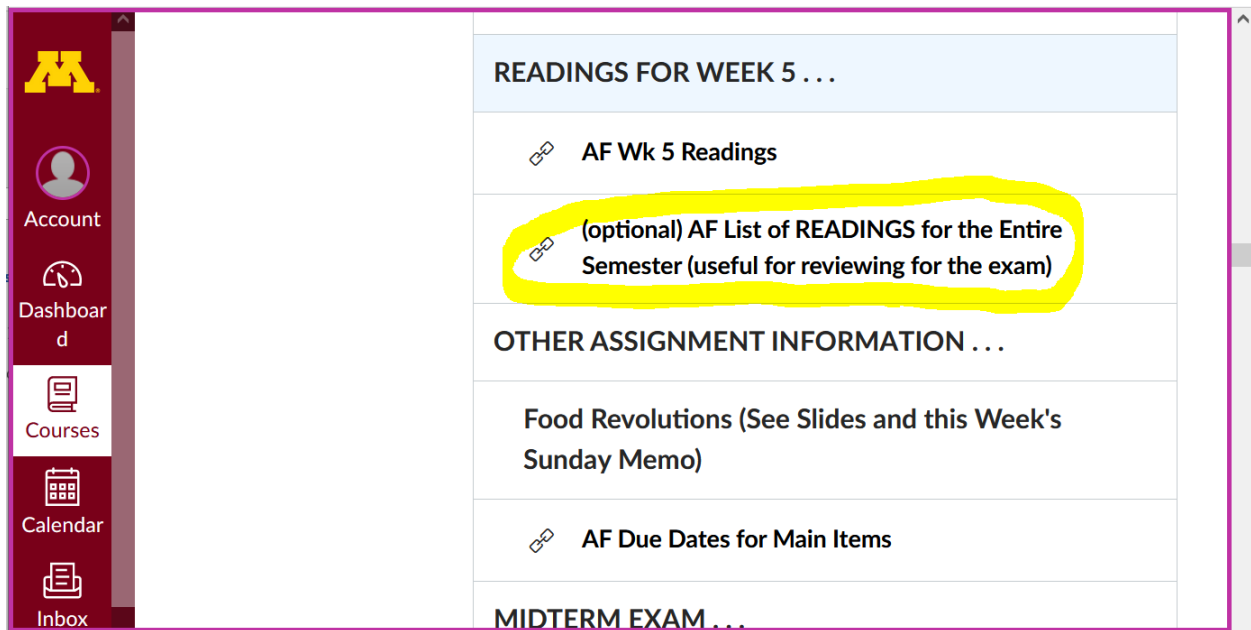
Other **Information on the Midterm Exam** is available at . . .

[Midterm Exam General Information](#)

<http://www.d.umn.edu/cla/faculty/troufs/anthfood/afexams_midterm.html>

[click ↑ here]

The List of Readings for the entire semester could also be a handy reference when reviewing the readings for the exam:



PROJECT INFORMATION . . .

[Basic Information](#)
[Main Due Dates](#)

DUE: DISCUSSIONS WEEK 5 . . .

(optional) [Online Discussions Information, Rubric, and Sample Posts](#)

DUE: "Covert Entomophagy . . ."

DUE: “Anthropophagy”

(optional) **FOR FUN FOOD TRIVIA . . .**

[Food Trivia HomePage](#)

(optional) **#1 “If you had to eat a human to survive, which body part should you pick first?”**



[Answer](#)

(optional) **#2 “And after you have finished the first few bites, which parts would taste the best?”**



[Answer](#)

(optional) **EXTRA CREDIT . . .**

[Basic Extra Credit Information](#)

Extra Credit is available in this class.
We'll have a closer look at Extra Credit after the Midterm Exam.

OTHER (OPTIONAL) . . .

QUESTIONS? / COMMENTS . . .

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](#)