Duluth Campus

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Tim Roufs Inspecting Durians in Singapore Market, 2017

Anthropology of Food Week 10

1.0 What's Happening?	2.0 Video Explorations	3.0 Slides	4.0 Readings Semester Readings
5.0 Other Assignments	6.0 Final Exam	*7.0 <u>Project</u>	*8.0 <u>Discussion</u>
9.0 (optional) For Fun Trivia	10.0 (optional) Extra Credit	11.0 (optional) Other	click links for details) = leave page
(optional) Live Chat Tuesday 7:00-8:00 p.m.	(optional) Ouestions / Comments		Items DUE this week: *enter on-line **upload file

1.0 What's Happening Week 10?

"Local Digestion: Making the Global at Home"

How much water does it actually take to get you that "Big Mac" you were working on working off duringWeek 7? We'll see in this week's For Fun Food Trivia. And Week 13 we'll see how much water it takes to produce a chocolate bar. One must ask the question, "Are we squandering our water?"

And along with water problems we'll ponder the larger question, "Are we *Eating Our Way to Extinction*?"

And while we're pondering all of that we'll have a look at a few other important anthropological terms.

We'll close the week off with a good discussion on bananas, and coffee, vanilla, saffron, avocados, maple syrup, Matsutake mushrooms, and cashews. . . .

(Speaking of cashews, did you know cashews are *not* nuts? And that they're poisonous? Check out the first Trivia question for this week.)

2.0 VIDEO EXPLORATIONS WEEK 10 . . .

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

"How People Get Their Food in Industrial Societies"

"Gastro-Anomie: Global Indigestion?"

Eating Our Way to Extinction

(82:00 min., 2021, CC, transcript)



Academic Video Online - AVON (Duluth)

[click here]

<u>™</u> YouTube Access ✓

[click \bigcap here]

film viewing guide



"Starring globally renowned figures and the world's leading scientists, EATING OUR WAY TO EXTINCTION will take you on a journey—A powerful cinematic feature documentary that opens the lid on the elephant in the room no one wants to talk about. Alarming and entertaining this compelling feature documentary will make you never look at your food or the food industry in the same way again."

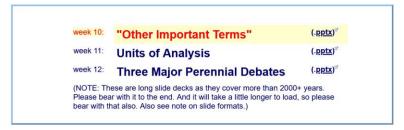
3.0 WEEK 10 SLIDES...

Class Slides for the Semester

"Other Important Terms"

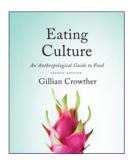
(.<u>pptx</u>)∠ [click ↑ here]

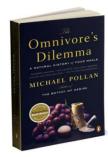
REM: Links on screenshots are not "hot" (active)

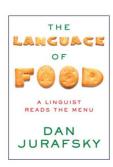


4.0 READINGS FOR WEEK 10 . . .

Readings for the Semester Textbook Information







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

- Eating Culture, Second Edition, Gillian Crowther
 - CHAPTER NINE: LOCAL DIGESTION: MAKING THE GLOBAL AT HOME
- Omnivore's Dilemma, Michael Pollan
 - (Review)
- The Language of Food, Dan Jurafsky
 - Ch. 4 "Ketchup, Cocktails, and Pirates"
 - o Ch. 5 "A Toast to Toast"

5.0 OTHER ASSIGNMENT INFORMATION . . .

Main Due Dates

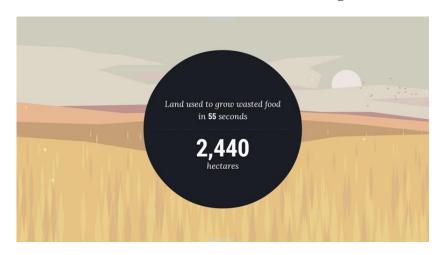
s2024 Module Week 10

Check out

The FAO World Food [and Water] Clock

Class Water WebPage

Class Food and Water Waste WebPage



6.0 EXAM INFORMATION . . .

Basic Information Final Exam Information

7.0 PROJECT INFORMATION . . .

Basic Information Main Due Dates

Check Your Project "Units of Analysis" with the (.pptx) Class Materials.

How does your Project incorporate the "Four Field" approach?

REM: Your Project

Work on your Project. More information on Presentations is on-line at

. . . < https://www.d.umn.edu/cla/faculty/troufs/anthfood/afpresentations.html#title>

[click here]

Generally it is a good idea to pretty much finish at least a draft your paper before you do too much work on your presentation (REM your presentation is basically a preliminary report on your work-in-progress paper).

8.0 DUE: DISCUSSION WEEK 10...

(optional) Online Discussions Information, Rubric, and Sample Posts

Week 10 First Discussion Topic

"Yes, We Have No Bananas . . . "



Week 10 Second Discussion Topic

And Maybe We Have No Coffee Either . . .
and Maybe No Vanilla . . . or Saffron . . . or Avocados . . . or Maple
Syrup . . . or Matsutake Mushrooms . . . or Cashews . . .

9.0 (optional) FOR FUN FOOD TRIVIA . . .

Food Trivia HomePage

Week 10 First Food Trivia Question

"How much water does it take to grow a real-meat hamburger?"



<u>Answer</u>

Check it out above in 5.0 on

The FAO World Food Clock

Week 10 Second Food Trivia Question

"If cashews are *not* nuts, and they irritate your skin much like poison ivy does, what are they?"



We are Nuts

Answer 2

10.0 (optional) EXTRA CREDIT . . .

Basic Extra Credit Information

REM: There are **two Extra Credit options:** (A) a case study, and/or (B) a review of a lecture (such as one of the Nobel Conference 46 "Making Food Good" lectures, or the Harvard University School of Engineering and Applied Sciences Series on Food Science) or a food film (other than one of the films we see in class). For the review option you may also compare two or more food films. (Remember from Week 1, one of the main features of anthropology is that it is comparative?)

Extra Credit is due Week 13. Details are at . . .

https://www.d.umn.edu/cla/faculty/troufs/anthfood/afextracredit.html#title

11.0 OTHER (OPTIONAL) ...

"America" vs. "U.S.A."



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

Contact Information 2

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

"ZOOM"

[click ↑ here]

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

[click ↑ here]



Live Chat is 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

- LZ
- < https://umn.zoom.us/my/troufs > L
- other contact information