

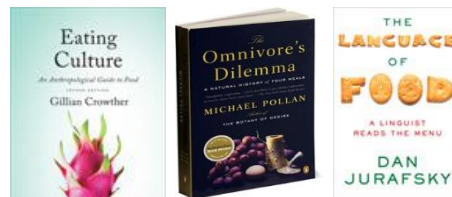
Anthropology of Food Week 12

[🔗](#) = leave page



[Syllabus](#) [🔗](#)

[Calendar](#) [🔗](#)



What's Happening this Week

REM: [Main Due Dates](#) [🔗](#)

"Epilogue: Leftovers to Takeaway"

1. General Comments for the Week

This week we have some “hot dish”, check out former President Obama’s chili, and have a look at meat production in America. We’ll also check up on “fake meat”, that is, “plant-based meat”.

If you’re starting to have questions about your Presentation (due next week), your Term Paper (due in two weeks), and/or the Final Exam, stop by Tuesday at 7:00 for a chat. . .

2. Live Chat: Open Forum / Office Hours

[Contact Information](#) 

Tuesday, 17 November 2020 @ 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. Transcripts of the discussions will be available in your Chat folder.

3. Video Explorations

Real People . . . Real Places . . .

[Videos for the Semester](#) 

American Meat

(85 min., 2011)

UMD Streaming Videos 

[click  here]

If you are off-campus use [Virtual Private Network \(VPN\)](#) connection)

[FaceBook Page](#)

[Film HomePage](#)



"Plant-Based Meat Has Roots in the 1970s" [🔗](#)

(video clip: 13:28 min.)



Watch

"Soup"

(63 min., 2020)

In Inside the Factory: Series 5 ([Links to an external site.](#)),
Series 5 Episode 8

(United Kingdom: BBC Worldwide ([Links to an external site.](#)),
2020-05-08)

Alexander Street:

Online access [🔗](#)

[click [↑ here](#)]

Online access [🔗](#)

[Permalink]

[click [↑ here](#)]

Online access [🔗](#)

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4. This Week's Slides

Class Slides for the Semester [🔗](#)

No new class slides this week

5. Readings for the Week

[Readings for the Semester](#) 

[Textbooks](#) 

6. Other Assignment Information

[Main Due Dates](#) 

[Calendar](#) 

Week 12 Calendar



And a special offer for
“Hot Dish” Lovers



REM **Your Project**



Discussion

**Words for Different Things to Eat
and Eating Different Things not Generally Considered Food.
What are your favorites?**

For Fun Trivia

**“Words for Different Things to Eat
and Eating Different Things not Generally Considered Food.
What are your favorites?”**

For other optional items for the week check [“Calendar”](#) or [“Syllabus”](#)

Questions? Comments?

1. General Comments for the Week

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3. Video Explorations

Real People . . . Real Places . . .

Videos for the Semester [↗](#)

This week we're going to have a look at . . .

American Meat

(85 min., 2011)

[UMD Streaming Videos](#) [↗](#)

[click [↑](#) here]

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[A Gentler Animal Farm: 'American Meat,' a Documentary by Graham Meriwether](#)

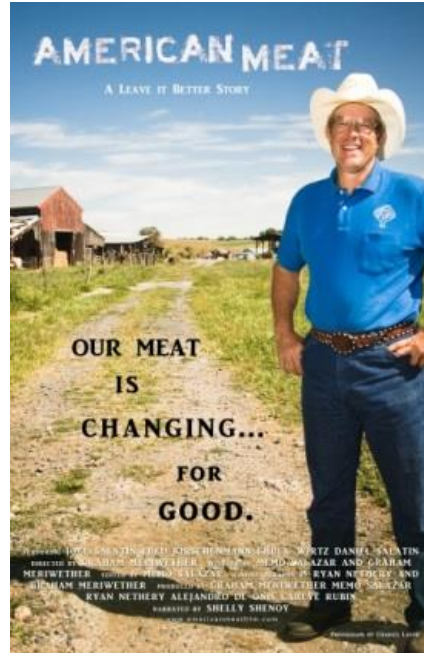
-- Nicholas Rapold, [The New York Times](#) (11 April 2013)

[Review -- Simple Good and Tasty](#) (11 July 2012) [↗](#)

course [Meat Eating](#) WebPage

course [Animal Rights / Animal Welfare](#) WebPage

course [Factory Farms](#) WebPage



Joel Salatin

“American Meat is a pro-farmer look at chicken, hog and cattle production in America.”

“Beginning with a history of our current industrial system, the feedlots and confinement operations are unveiled, not through hidden cameras, but through the eyes of the farmers who live and work there. From there, the story shifts to Polyface Farms, where the Salatin family has developed an alternative agricultural model based on rotational grazing and local distribution. Nationwide, a local-food movement of farmers, chefs, and everyday people has taken root. . . . But could it ever feed us all?”

View

"Plant-Based Meat Has Roots in the 1970s" [🔗](#)

[click [↑](#) here]

(13:28) -- [The New York Times](#) (16 February 2020)

Meatless Burgers Are on Trend. Eating to Save the World Has a Long History

-- [The New York Times](#) (16 February 2020)



Impossible Burger -- [Impossible Foods](#)

course **Fake Meat** WebPage

course **Meat Eating** WebPage

course **Factory Farms** WebPage

And watch

"Soup"

(63 min., 2020)

In [Inside the Factory: Series 5 \(Links to an external site.\)](#),

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This week's salutes goes to and **Joel Salatin** of Polyface Farm, Swoope, Virginia, a hero in his own right http://en.wikipedia.org/wiki/Joel_Salatin. Joel has come out with another book, *Folks, This Ain't Normal: A Farmer's Advice for Happier Hens, Healthier People, and a Better World* (Center Street, 2011), and *The Pigness of Pigs: Respecting and Caring for All God's Creation* (FaithWords, 2016). Joel's story is a testament to what one committed person can do, with the help of others in the community.

"In Folks, This Ain't Normal, Joel Salatin says it's high time we stopped taking our industrialized food system as a given and instead consider local, sustainable food production as the norm. Good plan. Whether or not you agree with his contention that we would be better off if the government got out of food regulation, his ideas are compellingly written, fun to read, and well worth pondering." (Marion Nestle, Dept. of Nutrition, Food Studies, and Public Health, NYU, and author, *Food Politics*.)

"Joel . . . is one of the most creative, productive and sustainable farmers working in America today . . . His message is that we eaters can change the world, one meal at a time." (Michael Pollan, in

the introduction to *Holy Cows and Hog Heaven: The Food Buyer's Guide to Farm Friendly Food.*)

And speaking of Joel Salatin and Extra Credit . . . his talk at UMD is one that qualifies for the Extra Credit Review (which is due at the end of the week) . . .

UMD YouTube Talk:

Joel Salatin at the 3rd Annual Community Wellness Day
April 28th 2012, UMD Duluth, Minnesota

On-line access from UMD Martin Library
or view from Snag Films

Extra Credit Information

4. This Week's Slides

[Class Slides for the Semester](#) 

No new class slides this week

5. Readings for the Week

[Readings for the Semester](#)

- ***Eating Culture, Second Edition*, Gillian Crowther**

- (Review)

- ***Omnivore's Dilemma*, Michael Pollan**

- (Review)

- ***The Language of Food*, Dan Jurafsky**

- Ch. 8 "Potato Chips and the Nature of the Self"
 - Ch. 9 "Salad, Salsa, and the Flour of Chivalry"

6. Other Assignment Information

[Main Due Dates](#)

[Calendar](#)

Catch Up

This week take a little time to catch up . . .



Week 12 Calendar

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

The screenshot shows a Canvas LMS calendar interface for November 2020. A sidebar on the left contains navigation icons for Account, Dashboard, Courses, Calendar, Inbox, and Help. The main calendar area displays events for Sunday (15) through Saturday (21). Annotations with arrows point to specific features: 'Click “Agenda” for notebook-style' points to the 'Agenda' button; 'Readings' points to the '8:01a AF Wk 12 Readings' event; 'Video On-line' points to the '8:02a AF Wk 12 Video Clip: “Plant-Based Meat Has Roots in the 1970s”' event; 'Videos On-line' points to the '8:02a AF Wk 12 Video: “Soup”' event; 'Live Chat' points to the '7p (optional) AF Wk 12 Live Chat' event; 'Discussion' points to the 'AF Wk 12 Discussion: Words for Different Things to Eat' event; and 'Take Notes' points to the 'AF REM: Take Notes on your Easter / Passover / Holiday Dinner' event. A text box at the bottom states: 'The links to the videos are on your Canvas calendar'.

Click “Agenda” for notebook-style

Readings

Video On-line

Videos On-line

Live Chat

Discussion

Take Notes

The links to the videos are on your Canvas calendar

Live Chat
Tuesday 7:00 – 8:00 p.m.

And a special offer for

“Hot Dish” Lovers—

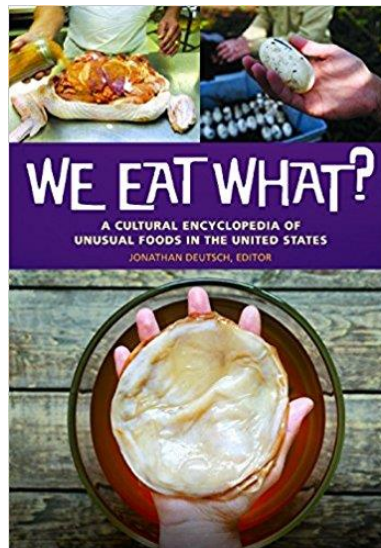
"Hot Dish"

[click  here]



The Campbell Girls' Tater Tot Hot Dish.
Photo by Gretchen Roufs Woodfield.

Roufs, Timothy G. 2018. "Hot Dish" . From *We Eat What?: A Cultural Encyclopedia of Unusual Foods in the United States*, by Jonathan Deutsch, (Ed.). Santa Barbara, CA: ABC-CLIO, pp. 171-176.



REM Work on Your Project

Your Class Project =

(1) [Presentation](#) 

+

(2) [Term Paper](#) 



Demosthenes Practising Oratory (1870)
[Jean-Jules-Antoine Lecomte du Nouÿ](#) (1842–1923)
[Wikipedia](#)



Charles Dickens (1842)
[Francis Alexander](#) (1800-1880)
[Wikipedia](#)

As I have been mentioning throughout the semester a major part of this course is your **research project**—not just for the points, but because researching a topic you are interested in, and presenting your findings to others, and then writing the results up as a formal paper, is one of the best ways to learn things, *and* it gives you valuable practice for presenting your ideas and

arguments.

Keep in mind what I said earlier on about your *Presentations*, viz., that they are intended to be a report on *work in progress*, that is, basically, a rough draft of your ideas that should eventually make their way into your final Term Paper.

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 (your presentation is basically a preliminary report on your work-in-progress paper).

The class **Presentations WebPage**, if you would like to review, is at <http://www.d.umn.edu/cla/faculty/troufs/anthfood/afpresentations.html>.

[click ↑ here]

REM (friendly):

Your Presentation is due next week.

Your Term Paper is due in *two* weeks

Discussion Topic

**Words for Different Things to Eat
and Eating Different Things not Generally
Considered Food.**

What are your favorites?

For Fun Food Trivia for the Week . . .

“Is Former President Obama's Chili a Winner?”



[Answer](#) 

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.)

This week’s salutes goes to and **Joel Salatin** of Polyface Farm.

Best Wishes,

Tim Roufs

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

<<https://umn.zoom.us/my/troufs>> 

<other contact information> 