

Direct Links
to Canvas



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

f2022 [Canvas Modules](#)
[Module 12](#)



Tim Roufs Inspecting Durians in Singapore Market, 2017

Anthropology of Food Week 12

What's
Happening?



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

Questions /
Comments

Video
Explorations

Slides
Major Debates


Readings

***Discussion**

Project

***Other
Assignments**
"Hot Dish"

Final Exam

(click links for details)
 = leave page

(optional)
For Fun Trivia

(optional)
Extra Credit

(optional)
Other

Items DUE this week:
***enter on-line**
****upload file**

What's Happening Week 12?

General Comments for the Week

This week we have a look at the meat industry in “America”, and “fake meat” (aka “plant-based meat”), and real “hot dish”.

As animal agriculture uses about a third of the drinkable water in the United States, and it and other forms of agriculture pollute much of the rest, we'll have a look at the water situation in the U.S.A. and worldwide. “Water wars” are here, and are most likely here to stay.

The availability of safe drinking water has also become food security and food safety issues. Not long ago I gave Bentley, my hearing assist service dog, the water a waitress poured for me in a nationally-known restaurant in Flint, Michigan—a city where they have been having a highly-publicized water problems—and Bentley vomited in less than a minute after drinking it. When a dog tells you that you have problems with your drinking water, you have problems with your drinking water.

Speaking of water, how much water does it actually take to get you that “Big Mac” you were working on working off Week 8? We'll see in this week's For Fun Food Trivia.

This week we also contemplate Three Major Perennial Debates . . . as people have for two thousand years.

And we meet Bob Moore, of Bob's Red Mill Natural Foods, who you will quickly recognize as a genuinely decent person.



If you're having questions about your Presentation (due next week), your Term Paper (due in two weeks), and/or the Final Exam, stop by the Live Chat Tuesday at 7:00 p.m. for a chat. . . . Or e-mail. . . .

(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 12 . . .

Real People . . . Real Places . . .

Videos for the Semester[L](#)

“How People Get Their Food in Industrial Societies”

American Meat

(85 min., 2011)

See also “America” vs. “U.S.A.”

UMD Streaming Videos[L](#)

[click  here]

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

FaceBook Page[L](#)

Film HomePage[L](#)

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

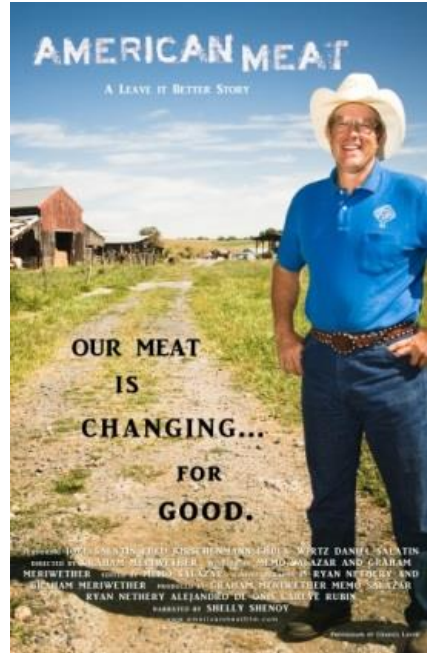
-- Nicholas Rapold, The New York Times (11 April 2013)

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

course Meat Eating[L](#) WebPage

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

course Factory Farms[L](#) 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" [🔗](#)

(13:28, 2020)

[click [↑ here](#)]

-- [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](#)

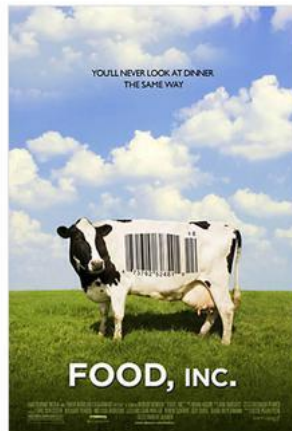
course **Factory Farms** [WebPage](#)

And if you have not seen it, watch . . .

[YouTube](#) ***FOOD, INC.***

(93 min.; 2008 [2021 YouTube])

[click [↑](#) here]



(*Food, Inc.* is also available on Netflix)

[film HomePage](#)

[course viewing guide](#)



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

WEEK 12 SLIDES . . .

Class Slides for the Semester

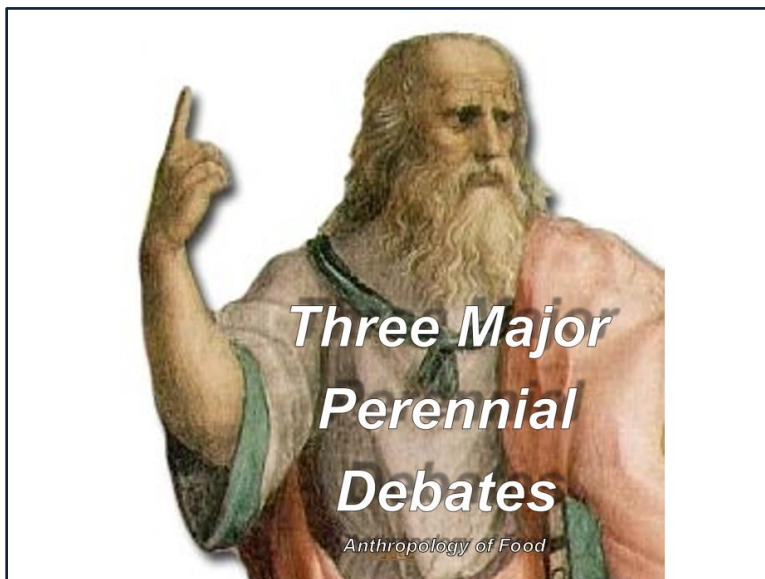
“Three Major Perennial Debates”

(.pptx)

[click ↑ here]

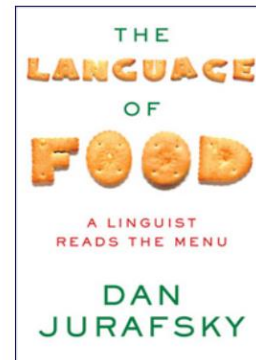
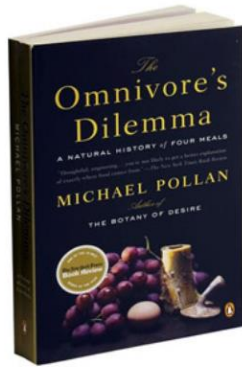
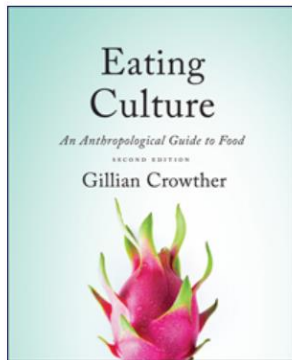
- | | | |
|----------|--------------------------------------|---------|
| week 10: | "Other Important Terms" | (.pptx) |
| week 11: | Units of Analysis | (.pptx) |
| week 12: | Three Major Perennial Debates | (.pptx) |

(NOTE: These are long slide decks as they cover more than 2000+ years. Please bear with it to the end. And it will take a little longer to load, so please bear with that also. Also see note on slide formats.)



READINGS FOR WEEK 12 . . .

[Readings for the Semester](#)
[Textbook Information](#)



- ***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"

Work on Readings for Your Project

OTHER ASSIGNMENT INFORMATION . . .

[Main Due Dates](#)

f2022 [Module 12 – Week 12](#)

Special for
“Hot Dish” Lovers—

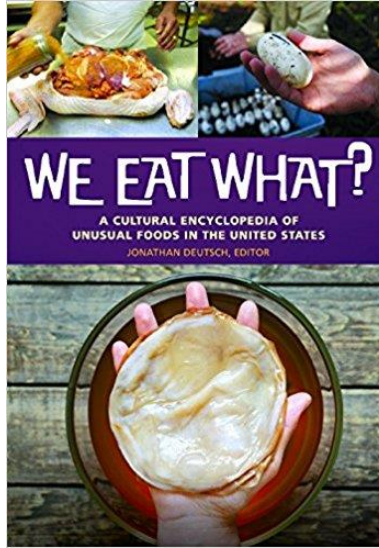
"Hot Dish" [🔗](#)

[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.



Catch Up

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



PROJECT INFORMATION . . .

[Basic Information](#)

[Main Due Dates](#)

Your Presentation is due next week.

Your Term Paper is due in *two* weeks

Your Class Project =

(1) [Presentation](#)

+

(2) [Term Paper](#)



[Demosthenes Practising Oratory](#) (1870)
[Jean-Jules-Antoine Leconte 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](http://www.d.umn.edu/cla/faculty/troufs/anthfood/afpresentations.html), if you would like to review, is at <http://www.d.umn.edu/cla/faculty/troufs/anthfood/afpresentations.html>.

[click ↑ here]

DUE: DISCUSSION WEEK 12 . . .

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

“Is Bob's Red Mill a Good Business Model?”



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

[Food Trivia HomePage](#)

(optional) **“How much water does it take to grow a real-meat hamburger?”**



[Answer](#)

Check it out at:

The FAO World Food Clock

[Class Water WebPage](#)

[Class Food and Water Waste WebPage](#)



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

[Basic Extra Credit Information](#)

Extra Credit is due next week.

Details are at . . .

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

OTHER (OPTIONAL) . . .

“America” vs. “U.S.A.”



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](#)