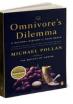
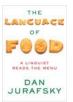
**Duluth Campus** 

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
28 March 2021

Anthropology of Food Week 12 (Module 12)







Direct Links to Canvas

Available on-line in your Canvas folder at <a href="http://canvas.umn.edu/">http://canvas.umn.edu/</a>

Syllabus Calendar

## What's Happening this Week

#### THIS WEEK'S HIGHLIGHTS

(click links for details)
= leave page



General Comments for the Week

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

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 Tuesday at 7:00 p.m. for a chat. . . . Or e-mail. . . .

#### **Live Chat: Open Forum / Office Hours**

Contact Information [2]

#### **Video Explorations**

Real People . . . Real Places . . .

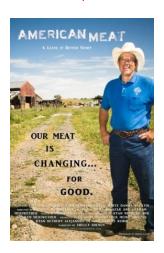
Videos for the Semester

🗅 <u>American Meat</u>

(85 min., 2011)

#### **UMD Streaming Videos**

[click here]



Joel Salatin

View

#### "Plant-Based Meat Has Roots in the 1970s"

(13:28, 2020)

[click here]



In <u>Inside the Factory: Series 5</u> Series 5 Episode 8

(United Kingdom: BBC Worldwide 2020-05-08)

Alexander Street:

Online access 

[click ↑ here]



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





## This Week's Slides Class Slides for the Semester

No new class slides this week

#### **Readings for the Week**

Readings for the Semester REM: Textbooks

#### **Other Assignment Information**

Main Due Dates Calendar

Week 12 (Module 12) Calendar

REM Your Project

REM Extra Credit

#### **Discussion**

Why is "Soup" Anthropological?

Special Offer for "Hot Dish" Lovers

"Hot Dish"

#### For Fun Trivia

"Is Former President Obama's Chili a Winner?"

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

**Questions? Comments?** 

## **General Comments for the Week**

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

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 Tuesday at 7:00 p.m. for a chat... Or e-mail...

## **Live Chat: Open Forum / Office Hours**

Contact Information [2]

Tuesday, 30 March 2021 @ 7:00-8:00 p.m. (CDT)





Live Chat is optional.

## **Video Explorations**

Real People . . . Real Places . . .

Videos for the Semester

"How People Get Their Food in Industrial Societies"

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



(85 min., 2011)

#### **UMD Streaming Videos**

[click here]

If you are off-campus use Virtual Private Network (VPN) connection)

FaceBook Page

Film HomePage

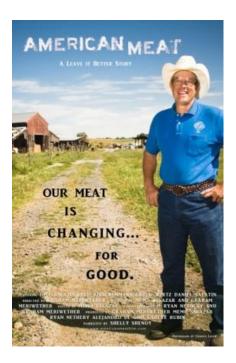
A Gentler Animal Farm: 'American Meat,' a Documentary by Graham Meriwether
-- Nicholas Rapold, The New York Times (11 April 2013)

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

## 

(13:28, 2020)

[click \taghtarrow 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 -- <u>Impossible Foods</u>

course Fake Meat WebPage

course **Meat Eating** WebPage

course Factory Farms WebPage

And watch . . .



(63 min., 2020)

In <u>Inside the Factory: Series 5 (Links to an external site.)</u>, Series 5 Episode 8

(United Kingdom: <u>BBC Worldwide</u> (<u>Links to an external site.</u>), 2020-05-08)

Alexander Street:

#### Online access **L**

[click here]

#### Online access **2**

[Permalink]

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#### Online access **2**

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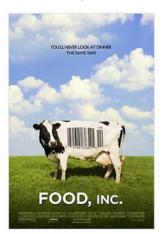
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If you are off-campus use Virtual Private Network (VPN) connection



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





(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 <a href="http://en.wikipedia.org/wiki/Joel Salatin">http://en.wikipedia.org/wiki/Joel Salatin</a>. 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 3<sup>rd</sup> Annual Community Wellness Day April 28<sup>th</sup> 2012, UMD Duluth, Minnesota

<u>On-line access</u> from UMD Martin Library <u>or view from Snag Films</u>

**Extra Credit Information** 

#### This Week's Slides

Class Slides for the Semester <

No new class slides this week

## Readings for the Week

Readings for the Semester REM: Textbooks

- Eating Culture, Second Edition, Gillian Crowther
  - (Review)
- Omnivore's Dilemma, Michael Pollan
  - O (Review)
- The Language of Food, Dan Jurafsky
  - o Ch. 8 "Potato Chips and the Nature of the Self"
  - o Ch. 9 "Salad, Salsa, and the Flour of Chivalry"

#### Work on Readings for Your Project

## **Other Assignment Information**

Main Due Dates Calendar

## **Catch Up**

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

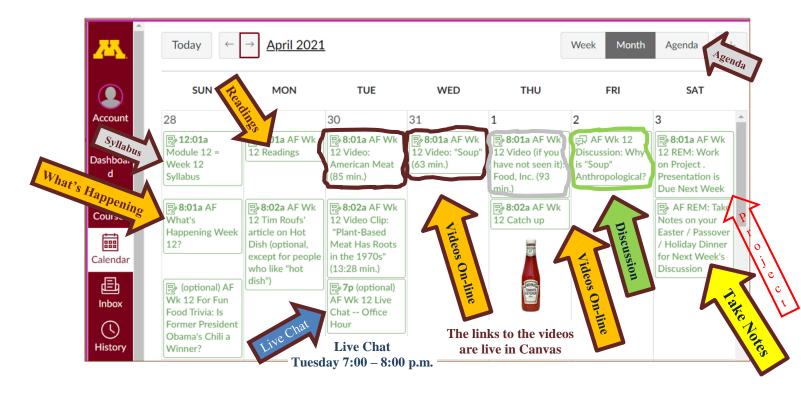


Week 12 Calendar

(Module 12)



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





#### And a special offer for

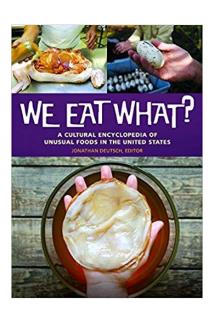
## "Hot Dish" Lovers—





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



<u>Demosthenes Practising Oratory</u> (1870) <u>Jean-Jules-Antoine Lecomte du Nouÿ</u> (1842–1923) **Wikipedia** 

#### (2) Term Paper 🛂



<u>Charles Dickens</u> (1842) <u>Francis Alexander</u> (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 <u>Term Paper</u>.

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 workin-progress paper).

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

[click here]

REM (friendly):

# Your Presentation is due next week. Your Term Paper is due in *two* weeks

REM (friendly): Extra Credit is Due Next Week

#### **Extra Credit Report Information**

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

## **Discussion Topic**

Why is "Soup" Anthropological?

## For Fun Food Trivia for the Week . . .

"Is Former President Obama's Chili a Winner?"



Answer 🛂

# REM: Take Notes on your Easter / Passover / Holiday Dinner for Next Week's Discussion



**Details** 

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

<sup>&</sup>lt; http://www.d.umn.edu/~troufs/>

<sup>&</sup>lt; https://umn.zoom.us/my/troufs > 4

other contact information