

Anthropology of Food Welcome

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Tim Roufs. Inspecting Durians in Singapore Market, 2017

Available on-line in your

 canvas folder at

<<http://canvas.umn.edu/>> [🔗](#)

Syllabus [🔗](#)

Welcome!

General Orientation to the Course

I'm looking forward to Getting Underway.

If you haven't read the [Memo of 26 December 2020](#), please do that as it contains useful and important information about the course.

HIGHLIGHTS OF THIS NOTE:

Weekly Memos / Announcements

In the News (brief review)

Media Bias Chart

REM: Textbooks

REM: The Course in a Nutshell

Assignments

Readings for the Semester

Trivia

Thanks / Questions

Weekly Memos / Announcements

Every week—usually on Sunday—you will receive a memo like this which outlines what’s happening for the week.

Each week you will get the memo in your UM e-mail account and it will be available in your  canvas folder in three places . . .

in your UM E-mail account: 123student@d.umn.edu



HINT: You can synchronize your  canvas calendar with your UMD Google calendar, if you want. Information for that is here for s2021.

These weekly memos contain lots of valuable and timely information, so pay careful attention to them. **They contain . . .**

- The Weeks' **Assignments and Activities Schedules**
- **Due Dates** for the Weeks
- The Weeks' **Calendar Summaries**
- **Reminders** for the Weeks
- Suggestions and Hints for **Exams**
- **Interesting tidbits** of the week, including **For-Fun Trivia . . .**
- **Optional links** that might be generally interesting and/or useful for example **Extra Credit Opportunities**
- Information on **In-Class Films and Videos**
(of which there will be many, starting next week)
- **Breaking News Items**

In the “Greetings!” Memo I mentioned **“Tomorrow’s headlines. . . . We’ll soon see what the future brings in the area of food around the world.”**

In the News (brief review)

In the “Greetings!” memo I mentioned that interest in food has never been higher, or

more important. As for **“tomorrow’s headlines. . . . We’ll soon see what the future brings in the world of food.”** Food and food customs always seem to be in the news.*

WEEKLY FOOD NEWS INCLUDES ITEMS LIKE:

(These are examples for you to check out, if you are so inclined. Sometimes folks get ideas for their **term project** by looking at news items like these.)



- [**Burger King Brazil Reimagined 2020 As A Burger, And It's Actually Grossly Accurate**](#) -- Delish (02 January 2021)
- [**Here are the 10 Plant-Based Food Trends That Will Be Big in 2021**](#) -- The Beet (31 December 2020)
- [**Mexico farm lobby blasts ban on GMO corn; organic growers welcome it**](#) -- Reuters (02 January 2021)
- [**Prebiotics are hard to stomach, but will your gut thank you for trying?**](#) -- The Guardian (2 January 2021)
- [**Beekeepers brace for next round with Canada's 'murder hornets'**](#) -- The Guardian (1 January 2021)

- **US dietary advisory committee says no added sugar until age two** -- BBCNews (30 December 2020)
- **NYTimes: U.S. Diet Guidelines Sidestep Scientific Advice to Cut Sugar and Alcohol** -- The New York Times (29 December 2020)
- **Vegan meatless meat is going mainstream. Beyond Burger and Impossible Foods have big competition** -- Vox (29 December 2020)
- **Are Vegan Burgers Better for You? Dr. Kim Williams Has the Answer** -- The Beet (29 December 2020)
- **Vertical farm produces kosher certified no-insect produce** -- The Jerusalem Post (29 December 2020)
- **This 2-Acre Vertical Farm Is Managed by AI and Robots and Uses 99% Less Land** -- My Modern Met (29 December 2020)
- **Quarantine meals: The 2020 food trend no-one predicted** -- BBCNews (29 December 2020)
- **Is Singapore's approval of lab-grown meat a win for the climate?** -- The Week (27 December 220)
- **Impossible Foods Plans To Replace The Use of Animals In Food By 2035** -- Intelligent Living (27 December 2020)
- **Spain's pig farmers call for pork investment to save rural economy** -- Financial Times (26 December 2020)
- **Exceptionally well-preserved snack bar unearthed in Pompeii** -- The Guardian (26 December 2020)



The discovery, now completely excavated, is helping to reveal some favourite dishes of citizens of the ancient Roman city. Photograph: Luigi Spina/AFP/Getty Images

- **A good vintage: science suggests appreciation of wine grows with age** -- The Guardian (25 December 2020)
- **The Worst Grocery Store Item of 2020, According to a Nutritionist** -- Yahoo!life (24 December 2020)
- **U.S. Farmers Are Breeding Fewest Hogs in Almost Three Years** -- Bloomberg (23 December 2020)
- **China to bring in law against food waste with fines for promoting overeating** -- The Guardian (23 December 2020)
- **Shell shocked: 'Lobster capital' braces for Brexit** -- BBCNews (18 December 2020)
- **Saving the Amazon Starts With Cleaning Up the Beef Industry** -- Bloomberg Green (17 December 2020)

- **Pandemic Leaves More Military Families Seeking Food Assistance** -- The New York Times (16 December 2020)
- **Cannibal sandwiches: Wisconsinites urged against eating traditional raw meat** -- The Guardian (14 December 2020)
- **Steaks Grown From Human Cells Spark Interest and Outrage** -- The New York Times (7 December 2020)

***Disclosure:** Items selected from on-line news sources will under normal circumstances be limited to sources classified as legitimate “News” (the green rectangle on the chart) and “*Fair Interpretations of the News*” (the yellow rectangle on the chart) by the authors of the

Media Bias Chart



**We’ll be exploring many aspects of food—
cultural, nutritional, spiritual, social, political,
psychological, historical, prehistorical,
recreational, economic, technological, ethical,
and the like—so stay tuned.**

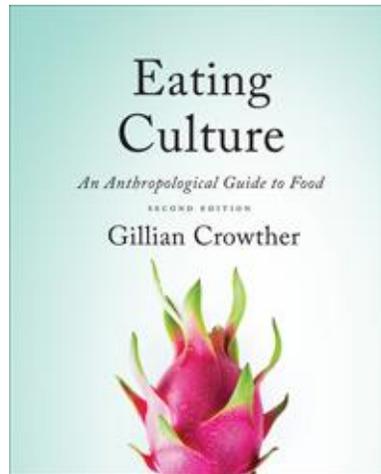
REM: Textbooks

**Detailed information on the textbooks for the course—
there are three—can be found at** <http://www.d.umn.edu/cla/faculty/troufs/anthfood/aftexts.html>.

The course anchor text is . . .

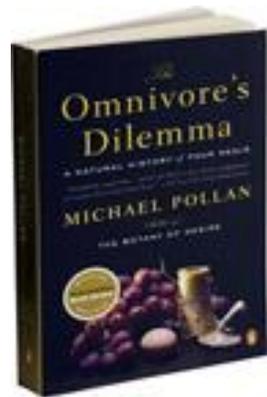
***Eating Culture: An Anthropological Guide to Food,
Second Edition***

by Gillian Crowther, Professor of Anthropology at Capilano University in Vancouver,
BC (Toronto: University of Toronto Press, 2018).



Eating Culture: An Anthropological Guide to Food, Second Edition

is currently available on-line for \$48.95 new, \$12.00 used, and \$31.16 e-Textbook.
(+ p/h, where applicable, at amazon.com & eligible for FREE Super Saver Shipping on
orders over \$25).
(23 December 2020)



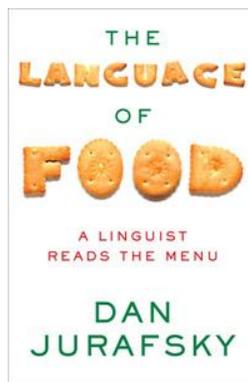
***The Omnivore's Dilemma:
A Natural History of Four Meals (2007)***

an international run-away best seller, is currently available on-line for \$6.96 new, \$0.94 used, \$7.99 Kindle, and \$15.99 Audiobook

(+ p/h, where applicable, at amazon.com & eligible for FREE Super Saver Shipping on orders over \$25).
(23 December 2020)

Note: *The Omnivore's Dilemma: The Secrets Behind What You Eat, Young Readers Edition* (2009), also by Michael Pollen, is a different edition of the book.

The Omnivore's Dilemma at Ten Years
-- New Food Economy (June 2016)



2015 James Beard Award Nominee: Writing and Literature category

The Language of Food: A Linguist Reads The Menu

is currently available on-line new for \$15.55 (ppbk.), \$2.98 used, \$7.99 Kindle, and \$13.71 Audiobook. (+ p/h, where applicable, at amazon.com & eligible for FREE Prime Shipping on orders over \$25).

(23 December 2020)

As I mentioned in my welcome memo, **the exams will be open-book essays constructed from a list of study questions that you help create**, so it would be a good idea for you to have your own copy of each text you plan to use in the exams.

For the exams you should normally just need to read the books *carefully* and be able to discuss them *intelligently*. That is, you should read these as if you had picked it/them up at an airport or neighborhood bookshop because you were interested in the subject and wanted to know more about it, like literally millions of people are doing in

everyday life.

PLEASE NOTE WHAT I MENTIONED EARLIER:

Some students are used to principally memorizing facts in classes. This class is not one where that is the focus. It is about investigating new topics, reading, listening, synthesizing ideas, thinking, exploring, and becoming familiar enough with the various subjects, peoples and places to carry on an intelligent conversation in modern-day society.

Critical thinking, involving **evaluation** and **synthesis**, has long been regarded as essential for success in the modern-day world. In recent years, actually for two decades, **creativity** has also become central to success, and "process skills" vital to creativity. Process skills involve "strategies to reframe challenges and extrapolate and transform information, and to accept and deal with ambiguity" (Pappano, "[Learning to Think Outside the Box](#)," *The New York Times Education Life*, 9 February 2014, 8). Laura Pappano, writer in residence at Wellesley Center for Women at Wellesley College, points out that "In 2010 'creativity' was the factor most crucial for success found in an I.B.M. survey of 1,500 chief executives in 33 industries. These days 'creative' is the most used buzzword in LinkedIn profiles two years running" (2014, 8). It still is. They still are.

With all of the class materials **you will be expected to share your ideas and comments with others** in the Class *Discussions* and wikis.

It is not accidental that *TAPS, Canada's leading Beer Magazine*—in fact it's *THE BEER MAGAZINE*—features this item from this class in an editorial (Winter 2011-2012, p. 2); at least one major Editor in Chief thinks it's worth noting and imitating.
<http://www.d.umn.edu/cla/faculty/troufs/anthfood/index_online.html#KarlaDudley>

As I mentioned in the “Greetings!” memo . . .

REM: The Course in a Nutshell

Overall, this course consists of *three main segments*:

I Orientation and Background

Introduction
Basic Concepts
History
Theory
Methods and Techniques

II Exploration

Comparative / Cross-Cultural
Holistic ([holism slides.pptx](#))
Ethnographic Case Studies from the Real World:
Real People . . . Real Places from Around the Globe

III Student Presentations on Term Research Projects

For the first part of the course much of the material for the week will be presented in the form of **text and video materials and on-line slide materials**. Please note that many of the slide sets go hand-in-hand with the materials in the anchor text. If your learning style is visual, focus first/more on the slides. **In the second section** of the semester, once you have mastered the basic information relating to the Anthropology of Food, we will look (generally comparatively, *cf.*, Main Characteristics of

Anthropology in Week 1) at **a series of additional video materials from around the world. The final section will focus on your research projects.**

Have a general once-over look at the . . .

Assignments and Events for Week 1

which are listed on your  canvas

“Syllabus” and on your “Calendar”.

REVIEW the **“Using the Canvas Syllabus and Calendar”** materials at
<https://www.d.umn.edu/cla/faculty/troufs/anthfood/memos/weekly%20memos/af_Week_01b_calendar-syllabus_s2021.pdf>.

**So once again, welcome to Anth 3888
Anthropology of Food. This *will be* a great
course, and a great experience.**

You will see. . . .

If you have any **questions** 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].

For Fun Food Trivia for the Week . . .

What is longest word ever to appear in all of literature?

[Lopadotemachoselachogaleokranioleipsanodrimhypotrimmatosilphiocharomelitokarakechymenokichilenikossyphatoperisteralektryonotekephallioykloneteleiolagoosiraioabaphetraganopterygon](#)

(Answer)

I'm looking forward to "seeing" you in class.

Best Wishes,

Tim Roufs

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

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

P.S. If you are new to the world of "technology" don't worry too much about that. Things may not "work" for you at first, but hang in there and we'll help you along. If you have not used  canvas course management system before, you might find it helpful to view the **Canvas Student Guide**.