This week we’re going to have a look at how people get their food in non-industrial societies . . .
featuring (1) the classic film *The Desert People*, (2) Ch. 2 of *Eating Cultures*, “Hunter-Gathering or Foraging,” and (3) the chapters from Michael Pollan’s *Omnivore's Dilemma on foraging* (Chs. 15-17).

Before you view the film *The Desert People*, have a look at the viewing guide.

On the viewing guide focus on the “Terms / Concepts” and “Notes” sections. Peruse the other information on the film’s viewing guide as you see fit.
The “Agricultural Revolution” eventually follows the “Hunter-Gathering or Foraging” stage.

It’s important to keep track of the various historic Food Revolutions.

Speaking of food and revolutions, Marie-Antoinette did not say, “Let them eat cake” or even, as it would have been the case "Qu’ils mangent de la brioche” (or at least there is no evidence that she ever said that, and there is credible circumstantial evidence that she didn’t—for e.g., she was still thirteen years old when the phrase appeared in literature, and even then "[Let them eat cake] was said 100 years before her by Marie-Thérèse, the wife of Louis XIV. It was a callous and ignorant statement and she, Marie Antoinette, was neither. . . .”—Lady Antonia Fraser (biographer), 2002. “Cake eaters” and those who are interested in famous cake eaters might find <http://en.wikipedia.org/wiki/Let_them_eat_cake> interesting. It’s short cake.

From the historical/pre-historical perspective, the commonly discussed revolutions in food matters are . . .

1. The Cognitive Revolution

2. The “Neolithic“ or Agricultural Revolution
3. The Scientific Revolution, and

4. The Industrial Revolution.

But from the point of view of Anthropology of Food you need to add to those the revolutions those discussed by Felipe Fernández-Armesto in *Near a Thousand Tables: A History of Food* (NY: The Free Press, 2003). . . . Fernández-Armesto’s work is among the most innovative in social science food literature in recent years (personal opinion) and it has been translated into 26 languages (fact).

1. Invention of Cooking
2. Discovery that Food is More Than Sustenance

3. The “Herding Revolution”

4. Snail Farming

5. Use of Food as a Means and Index of Social Differentiation

6. Long-Range Exchange of Culture

7. Ecological Revolution of last 500 years

8. Industrial Revolution of the 19th and 20th Centuries

Interested in food history and/or prehistory?

Have a look at . . .

The Food Timeline

Food Facts and Food Timeline Index
Speaking of revolutions . . .
“A revolution is unfolding in the food world, resulting in the first alternatives to meat that taste like the real thing. Veggie burgers used to seem like a blend of tofu and cardboard, but in the last few years food scientists have come up with first-rate faux chicken strips and beef crumbles.”

“If the alternatives to meat are tasty, healthier, cheaper, better for the environment and pose fewer ethical challenges, the result may be a revolution in the human diet.”

If you are interested in laboratory-grown hamburger, and plant-based “meat”, have a look at . . .

*We must change food production to save the world, says leaked report*
~ *The Guardian* (04 August 2019)
Burger King to sell plant-based Impossible Whopper across the US
-- The Guardian (01 August 2019)

The Fish Is Boneless. (Fishless, Too.)
-- The New York Times (10 July 2019)

Burger King’s plant-based Whopper gets glowing review – from a meat lobbyist
-- The Guardian (08 April 2019)

Behold the Beefless ‘Impossible Whopper’
-- The New York Times (01 April 2019)

Inside the impossible burger: is the meat-free mega trend as good as we think?
-- The Guardian (14 March 2019)

New plant-focused diet would ‘transform’ planet’s future, say scientists
-- The Guardian (16 January 2019)

Lab-grown meat of the future is here – and may even sustainably fill demand
-- The Guardian (29 November 2018)

Meat Labs Pursue a Once-Impossible Goal: Kosher Bacon
-- The New York Times (30 September 2018)

All-plant Impossible Burger and its 'blood' are safe, FDA says
-- MPRNews (26 July 2018)

I’m obsessed with mock meat and I’m not even a vegetarian
-- The Guardian (26 March 2018)

A veggie burger that bleeds? Now the ‘clean meat’ revolution is cooking on gas

And the class

Food Science WebPage

Cattle / Cows / Beef WebPage
It’s time to start thinking about the midterm exam (which will be available Week 6, 30 September-4 October 2019). A good activity to start your review would be looking over Ch. 1, “Setting the Anthropological Table”. And if you are a visual learner, you might have another look at the Week 1 slide sets.

Be sure to contribute your question(s) to the Midterm Exam by the end of Week 4, this Saturday, 21 September 2019. I will review those questions, commenting on them in order to try to make them a good source for reviewing for the Midterm Exam. That is, you will be able to use those questions as study questions.

As I mentioned last week and the week before, be sure to focus on the ideas and main concepts, and differing points of view, and do not be preoccupied with only trying to memorize facts and assorted pieces of information.

NOTE: To see the details of the Exam Question Rubric click on the pull-down menu in the upper-right-hand corner of the Assignment . . .
Up until now, the slide sets for Weeks 1-4 largely followed the Orientation and Introduction schedule. **This pattern will change in a couple of weeks, but for now it seems to be an efficient way of covering some basic background and establishing an analytical framework that we will attempt to put to use after the midterm,** when we begin focusing a bit more on examples of food behaviors found in numerous video materials (and in numerous cultures throughout the world). And, hopefully, it also provides some interesting illustrative material to supplement the discussion in the text.

**Your Class Project**

For your Class Project, start with something *that you, personally, are interested in,* and we’ll work things out from there. This Project is something with which you should be able to have *fun.*

It’s a good time to have at least a quick look at the information for your class project, which you can find at [http://www.d.umn.edu/cla/faculty/troufs/anthfood/afproject.html#title](http://www.d.umn.edu/cla/faculty/troufs/anthfood/afproject.html#title). Your class Project is your Term Paper, plus a short “work-in-progress”.
Your *Informal* Project Statement, or Project Proposal, is due by the end of Week 4, *Saturday, 21 September 2019*. Basically that’s a short informal summary personal statement of what you are interested in doing, how you think you might go about it, and what resources you are thinking about using. It can be as simple as the following:

“For my project I’m thinking about X, or Y, and these are the items I’m thinking about using [add short list]. This is why I’m interested in this/these project(s) [add your reason(s)]. . . .

Links to the details are in the Week 4 canvas syllabus and on your canvas. Note that this is a simple informal proposal. It is an *informal* statement. A more formal statement will come later on (in Week 6).
Assignments and Events

... this week are listed on your "Calendar".
This Week’s "Calendar"

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

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<tr>
<th>15</th>
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<tbody>
<tr>
<td>AF Week 4 Memo</td>
<td>AF Wk 4 Readings</td>
<td>Ketchup</td>
<td>AF Wk 4 Video: The Desert People (15 min)</td>
<td>AF (optional) REM How to Turn Your Calendar On/Off</td>
<td>AF (optional) Indigenous Foods Expo</td>
<td>AF Wk 4 Discussion: Covert Entomophagy</td>
</tr>
<tr>
<td>AF Wk 4 For Fun Food Trivia: How do you say &quot;blueberry pie&quot; in Ojibwe/Chippewa?</td>
<td>7 p AF Wk 4 (optional) Live Chat: Picking a Project Topic</td>
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<td>AF Wk 4 Due: Midterm Exam Question</td>
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<td>AF Wk 4 Due: Project Part 1: Informal Proposal</td>
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Special Event for Extra Credit

The links to the on-line movies are on your Canvas calendar

Live Chat
Tuesday 7:00 – 8:00 p.m.

Join chat here Tuesday, 7:00-8:00 p.m.
This Week’s Special Event . . .

11:00 a.m. – 3:00 p.m.
Saturday, 21 September 2019
@ Central Hillside Park
Duluth

More Event Information on the Expo is available online at the Indigenous Foods Expo WebSite.

Featured Guest Speaker:
Chef Sean Sherman, “The Sioux Chef,”
Oglala Lakota, born in Pine Ridge, SD, 2019 James Beard Leadership Award Winner, and Award Winner, with Beth Dooley, of the 2019 James Beard Award for best book in the American category.
James Beard Foundation

'Sioux Chef' Sean Sherman wins James Beard Leadership Award – MPRnews (19 March 2019)

More on the James Beard Leadership Award
More about Chef Sherman and his work revitalizing Native American foods

Earn Extra Credit by Attending the Expo
Details for Extra Credit are on-line at
<http://www.d.umn.edu/cla/faculty/troufs/anthfood/afextracredit_review.html#title>

For Fun Food Trivia
(in honor of Chef Sherman)

How do you say "blueberry pie" in Anishinabe / Ojibwa / Chippewa?

(answer)
If you have any **questions** right now, please do not hesitate to post them on the canvas Course “Chat”, or e-mail troufs@d.umn.edu, or stop by Cina 215 if you’re in the neighborhood [map].

Best Regards,

Tim Roufs

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