Anthropology of Food Week 5

"Cooks and Kitchens"
and
Food and Religion:  
The Pig Commandments  
Desert People

and Midterm Preparations

Competetitive Eating

is a Major League Sport . . .  
(sometimes more interesting than other championship major league events)

A few weeks ago my niece, Buffy Gorrilla, published an article on competitive eating in Australia:

Getting a taste for competitive eating -- Buffy Gorrilla  
(This post originally appeared on The Citizen Thursday 18 August 2016)

How many Buffalo Wings can you eat in 12 minutes?
How many hot dogs in 10 minutes? . . .

Sonya “The Black Widow” Thomas ate 183 chicken wings in 12 minutes in 2011 to gain National Title

The Daily Mail (06 September 2011)


The Buffalo News (12 September 2012)

World Competitive Eating Records include . . .

EAT YOUR HEART OUT:
WORLD COMPETITIVE EATING RECORDS

46 mince pies (10 mins)
47 doz oysters (8 mins)
73.5 hot dogs (20 mins)
384 gyoza (10 mins) 38 Mars bars (5 mins)
15 pints of ice cream (6 mins) 121 Twinkies (6 mins)
1.8kg of tiramisu (6 mins) 44 lobsters (12 mins)
3.9kg of kimchi (6 mins) 182 strips of bacon (5 mins)
165 pierogi (8 mins) 1.2kg of dill pickles (8 mins)
42 peanut butter sandwiches (10 mins)
62 pulled pork sliders (30 mins)
141 hard boiled eggs (8 mins)

Source: Gorilla 2016
Food and Religion

This week food and family and religion come together head-to-head in *The Pig Commandments* where we’ll see how in traditional Malaysian Chinese culture Buddhist food beliefs are literally tearing families apart.

On the one hand religion—in this case Chinese Buddhism—unites families, and on the other it tears them apart.

This week you should watch on-line the short (29 min.) film *Food for Body and Spirit*—the second film of a classic four-part series, *A Taste of China*—the film shows how in Chinese culture religion and food has united families for over a thousand years. *Food for Body and Spirit* visits a sacred Taoist retreat, high on Blue City Mountain in Szechuan Province, China.

Food for Body and Spirit Kaltura Video Resource
This is a “controlled comparison” involving —

**Chinese : Buddhism : Food**

in China and Malaysia

In *Food for Body and Spirit* (on-line) we have a look at a Chinese Taoist temple and Buddhist Slow Food and **Locavorism** which has a thousand year history . . . and we see how food holds a part of Chinese culture together . . .

In *The Pig Commandments* we see how food *tears apart* a major segment of Chinese culture in Malaysia.

This week we’re also going to have a look at how people get their food in **nonindustrial 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 Midterm Exam is coming up**—next week. Use the annotated questions from the Wiki assignment of last week as study questions. Other **Information on the Midterm Exam** is available at [http://www.d.umn.edu/cla/faculty/troufs/anthfood/afexams_midterm.html](http://www.d.umn.edu/cla/faculty/troufs/anthfood/afexams_midterm.html).

/rem Contribute your question to the Midterm Exam Wiki (Was Due by Saturday, 24 September 2016, but you can still turn it in)

These will be annotated shortly, to serve as a list of study questions for the Midterm Exam
After the exam (next week) we’ll spend most of the rest of the semester examining how people get their food in nonindustrial and industrial cultures, and in exploring the social, corporeal, sacred, psychological, political, economic, and cultural aspects of food—that’s the holistic anthropology approach (you remember that from Week 1). After the Midterm Exam, “Food and Culture” will be our focus up until your Student Presentations begin.

And, hopefully, in the last part of the term you will be applying your analytical anthropological skills that you have been developing and honing in the first four weeks of the course.

Don’t forget . . . it’s always a good idea to share your ideas with others. Discuss them on-line with the others in class. And you should do that. If you haven’t tried it yet; try it—you may not like it, but you’ll never know unless you try.

2016 Student Collaboration Space
for your own personal use

Wiki for Project Collaboration
QUICKMAIL (see sidebar)

The above items will be found at the top of your Moodle folder under “Student Collaboration Space”.

And as usual, be sure to check the details of the activities and assignments of the week on your Moodle HomePage, including taking the Selective Attention Tests. . . .

Summarizing, they are . . .

- REM Contribute your question to the Midterm Exam Wiki (Was Due by Saturday, 6 February 2016, but you can still turn it in)

- Response to the film The Pig Commandments (Due by the end of Week 5—Saturday, 1 October 2016; Your Name Will Be Logged) Feedback

- Response to the film Food for Body and Spirit (Due by the end of Week 5—Saturday, 1 October 2016; Your Name Will Be Logged) Feedback

- Response to the film The Desert People (Due by the end of Week 5—Saturday, 1 October 2016; Your Name Will Be Logged) Feedback

- Forum: Anthropophagy (Due by end of Week 5—Saturday, 1 October 2016)
Check the results of the class Video Responses from earlier weeks when they close. You can find the results in the Blocks where they first appeared. This week have a look at . . .

Results--The Meaning of Food: 'Food & Culture' f2016 File resource
Results--The Meaning of Food: "Food & Life" f2016
Results--Did Cooking Make Us Human? f2016
Results--Holy Cow f2016

Food Trivia for the week: How many gallons of sap does it take to make one gallon of maple syrup?

Answer

Your Readings and Assignments and Activities listings are available in the Week 5 Block of your Moodle folder.

If you have any questions, please do not hesitate to stop in Cina 214 after class, or post them on Moodle or e-mail troufs@d.umn.edu.

Best Regards,

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