**Student Presentations**

Watch On-line:

*The End of the Line*

**Thanksgiving (U.S.A.) Festival Foods**

The big food event of the week is, of course, Thanksgiving. In the United States this week we give a great big collective thanks—and for most of us that will be for and with the sacrificial offering of a Pre-Columbian New World bird that has been industrialized to the point where it cannot reproduce without the help of humans, and to grow quickly to the point where it can barely walk.** But that stuffed bird might be appropriate, even symbolic (speaking of food symbolism) for the U.S.A. celebration where the participants themselves can often barely walk after eating the sacrificial primal bird and all its trimmings and
accompanying dishes. So enjoy that, with a Pre-Columbian cigar if you are so inclined, but don’t forget this year (if you’re celebrating Thanksgiving this week) your Thanksgiving Day is also an Anthropology of Food Lab Day, and we look forward to your report as you relax on World Buy Nothing Day (aka “Black Friday”).


Enjoy the day, and the day off for Thanksgiving break, and that big fat turkey that couldn’t reproduce itself by itself and could barely walk when it met its maker (probably in Minnesota or North Carolina, the two biggest turkey producing states in the U.S.A.). The Native American turkey was one of the few foods that the Conquistadores and their folks back in Europe took an immediate liking for (most of the rest of the New World foods they didn’t originally much care for). And, of course, the squash (first cultivated in Mesoamerica 8,000 or more years ago), pumpkin (from close to the same time in Mesoamerica), tomatoes (originally a Nahuatl [Aztec] word tomatl), vanilla and chocolate (pre-Columbian cultivars), and maize (from west of Tehuacán in Mexico) are all originally Mesoamerican foods. (The cranberries came from native North America.)

The class Turkey website is at <http://www.d.umn.edu/cla/faculty/trouf/anthfood/afturkeys.html#title>.

And, of course, nowadays lots of Thanksgiving foods are Genetically Modified, or grew up on Genetically Modified foods. Next week we’ll have a look at the film In Organic We Trust.

Other highlights of this week include Student Presentations on Tuesday, 21 November 2017 . . .

Dropbox for Presentations, Tuesday, 21 November 2017

#1 11:00-11:15 Sarah H. Argentinian Asado
#2 11:15-11:30 Olivia W. Wheat
Ryan V. Quinoa
On your own, on-line, have a look at *The End of the Line: How Overfishing Is Changing the World And What We Eat*. Next Week we’ll have a look at the Oscar winning film, *The Cove*.

View Video On-line: *The End of the Line: How Overfishing Is Changing the World And What We Eat*

The international politics of dead fish stink.
You’ll see that on-line this week in *The End of the Line: How Overfishing Is Changing the World And What We Eat*, and earlier in Week 6 in the “Fishing Yesterday and Fishing Today” segment of *We Feed the World*. And you have seen that also in the American Indian Fishing and Whaling Rights, and Inuit Seal-Trading Rights *Forum* in Week 4.
Some argue that food politics in general stink.

In the U.S.A. we have lots of freedoms, except, in practice, for most, the freedom to know what’s in the foods we eat, and thus the freedom to choose to then eat those particular foods or not. (You can argue, of course, that one can always grow their own non-GM foods, that is if you can find seeds uncontaminated by GM crops grown in neighboring fields.)

Some argue that in the U.S.A. the question of who chooses what we can eat is itself one of the major questions involved in Food Politics.

You should have been able to detect the influence of food politics in presentations last week, and in the materials on production in industrial societies earlier in the semester.

Food politics is everywhere. You can’t escape it. You can’t miss it, regardless of the Unit of Analysis that you’re looking at—global, international, regional, national, state/provincial, local, and even down to the neighborhood “food deserts” of American (U.S.A.) inner cities (remember “units of analysis” from Weeks 2-3?). Our focus this week is on the state/provincial and national levels.

For a fair, objective, and comprehensive presentation of Food Politics, have a look at . . .


- Blog and Website
- book information from the University of California Press
- "Food Politics: Personal Responsibility vs. Social Responsibility" (video archive)—keynote address of the 2010 Nobel "Making Food Good Conference," Gustavus Adolphus College

And for a rebuttal, of sorts, have a look at . . .


["For a biased assessment of global food politics, Robert Paarlberg's *Food Politics* ought to be called on the carpet for its lack of transparency. The subtitle, *What Everyone Needs to Know*, alleges that the reader will be informed about the multiple dimensions of a complex global problem. Instead, the book leans heavily toward the perspective of large, industrialized agriculture. The author also fails to present his complete biography (found online in a quick Google search), which includes being a member of the Biotechnology Advisory Council to the CEO of the Monsanto Company. . . ." Sacramento Book Review—May 24, 2010.]

And, at least focusing on the unit of analysis of “The Class,” this is also Ketchup week (even though nationally Ketchup Week is in December). So work on your term paper, catch up on your readings, and think about the Final Exam.

And also as usual, be sure to check the details of the activities and assignments of the week on your Moodle HomePage. This week they include reporting on the **status of female farmers around the world**.

And pay special attention to other students’ Presentations. (There will be a question on other students’ projects in the final exam question pool).

**REM:** Take notes on your Thanksgiving Holiday dinner for the Forum Post Due Next Week.
Your Assignments and Activities listings are available in the Week 13 Block of your Moodle folder, including . . .

REM: Optional Extra Credit Reports are due this week.
You may submit a maximum of two extra credit activities, one Review and one Case Study

Extra credit will not be accepted later than the end of Week 13, Saturday, 25 November 2017

Dropbox for your Optional Film / Lecture Review Extra Credit Paper (Due by end of Week 13—Saturday, 25 November 2017)

Dropbox for your Optional Extra Credit Case Study (Due by end of Week 13—Saturday, 25 November 2017)

REM: Your Term Paper is due next week

Dropbox for Your Project Term Paper (Due by the end of Week 14—Saturday, 2 December 2017) Assignment

REM ALSO: Next week in Anthropology of Food we’ll ask you about how you celebrated this Thanksgiving week with food. Take notes on Thanksgiving dinner for the Forum Post Due Week 14, Saturday, 2 December 2017.
Reading Assignments for Week 13

f2017 REM: Take notes on your Thanksgiving Holiday dinner for the Forum Post Due Next Week

Forum: Thanksgiving Dinner (Due by the end of Week 14—Saturday, 2 December 2017)

Think about next week’s assignment: Wiki: Contribute Your Question to the Final Exam Wiki (Due by the end of Week 14—Saturday, 2 December 2017)

View the following Videos On-line

View Video On-line: The End of the Line: How Overfishing Is Changing the World And What We Eat

End of the Line Viewing Guide

If you are off-campus use Virtual Private Network (VPN) connection; pursuant to licensing agreements some UM streaming videos are not available outside of Moodle.

View Video On-line if you have not yet seen FRESH, have a look or a fresh look at FRESH.

This film and In Organic We Trust (next week) deal with important topics of modern food production. FRESH should all bring back memories of our discussion of food production in industrial societies. It would be a good time to review your notes on the films We Feed the World (Week 7), and Food Fight (Week 9). (The final exam is just around the corner.)
**View On-line: FRESH**

*Forum: Status of Female Farmers Rises During Food Crisis* (Due by the end of Week 13—Saturday, 25 November 2017)

**Food Trivia for Fun this week:**

"Are you really what you eat?"

*Answer*
As usual, if you have any **questions** right now—including questions about the extra credit option(s), or about the Final Exam—please do not hesitate to post them on the Moodle “QUICKMAIL”, "Messenger" or e-mail troufs@d.umn.edu, or stop in before or after class across the hall in Cina 215.

**Have a Thanksgiving week.**

**And don’t forget that Friday is World Buy Nothing Day (in the United States; aka “Black Friday”)**

Best Regards,

Tim Roufs

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