

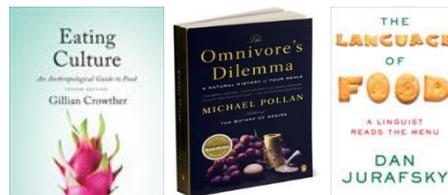
Anthropology of Food Week 13

[🔗](#) = leave page



[Syllabus](#) [🔗](#)

[Calendar](#) [🔗](#)



What's Happening this Week

REM: [Main Due Dates](#) [🔗](#)

1. General Comments for the Week

Happy Thanksgiving (U.S.A.)!

for those of you celebrating Thanksgiving this week.
(Canadian Thanksgiving this year was the 12th of October)



26 November 2020
U.S.A. Holiday
Thanksgiving

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”).

[**See a wonderful book, by Barbara Kingsolver, Camille Kingsolver, and Steven L. Hopp, *Animal, Vegetable, Miracle: A Year of Food Life*. (NY: HarperCollins, 2007. <www.animalvegetablemiracle.com/> ) for details on humans and turkeys.]

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, as Minnesota is the biggest turkey producing state 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/troufs/anthfood/afurkeys.html#title>> . **The Festival Foods link is at** <<https://www.d.umn.edu/cla/faculty/troufs/anthfood/afestivalfoods.html#title>> .

[The Thanksgiving Myth Gets a Deeper Look This Year](#) 

-- **[The New York Times](#)**  (17 November 2020)

And, of course, nowadays lots of Thanksgiving foods are Genetically Modified, or grew up on Genetically Modified foods.

The other big event of the week is that **Your Presentation is due this week.**

2. Live Chat: Presentation / Open Forum / Office

Hours

[Contact Information](#)

Tuesday, 24 November 2020 @ 7:00-8:00 p.m. (CDT)

“ZOOM”

[click ↑ here]

or

e-mail anytime: <mailto:troufs@d.umn.edu>

[click ↑ here]



Live Chat is optional. Transcripts of the discussions will be available in your Chat folder.

3. Video Explorations

Real People . . . Real Places . . .

[Videos for the Semester](#)



Vegan

(57:39 min., 2017)

[Online Access](#)

-- [Top Documentary Films](#)

[click [↑ here](#)]

If you are off-campus use [Virtual Private Network \(VPN\)](#) connection

4. This Week's Slides

[Class Slides for the Semester](#) [↗](#)

No new class slides this week

5. Readings for the Week

[Readings for the Semester](#) [↗](#)

[Textbooks](#) [↗](#)

6. Other Assignment Information

[Main Due Dates](#) [↗](#)

[Calendar](#) [↗](#)

Week 13 Calendar

REM: **Your Project**

DUE: **Presentations On-line**



DUE: **Optional Extra Credits**

The Grind

Case Study

Lecture/Video/Event Review

Course Survey

(from IT)

Discussion

**Take Notes on your Thanksgiving Dinner for Next
Week's "Discussion"**

For Fun Trivia

“Are you really what you eat?”

For other optional items for the week check [“Calendar”](#) or [“Syllabus”](#)

Questions? Comments?

1. General Comments for the Week



26 November 2020
U.S.A. Holiday
Thanksgiving

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”).

[**See a wonderful book, by Barbara Kingsolver, Camille Kingsolver, and Steven L. Hopp, *Animal, Vegetable, Miracle: A Year of Food Life*. (NY: HarperCollins, 2007. <www.animalvegetablemiracle.com/>) for details on humans and turkeys.]

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, as Minnesota is the biggest turkey producing state 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/troufs/anthfood/afturkeys.html#title>. **The Festival Foods link is at** <https://www.d.umn.edu/cla/faculty/troufs/anthfood/afestivalfoods.html#title>.

And, of course, nowadays lots of Thanksgiving foods are Genetically Modified, or grew up on Genetically Modified foods.

The other big event of the week is that Your Presentation is due this week.

2. Live Chat: Presentation / Open Forum / Office Hours

Contact Information [↗](#)

Tuesday, 24 November 2020 @ 7:00-8:00 p.m. (CDT)

“ZOOM” [↗](#)

[click ↑ here]

or

e-mail anytime: <mailto:troufs@d.umn.edu> [↗](#)

[click ↑ here]



Live Chat is optional. Transcripts of the discussions will be available in your Chat folder.

3. Video Explorations

Real People . . . Real Places . . .

[Videos for the Semester](#)

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

Vegan

(57:39 min., 2017)

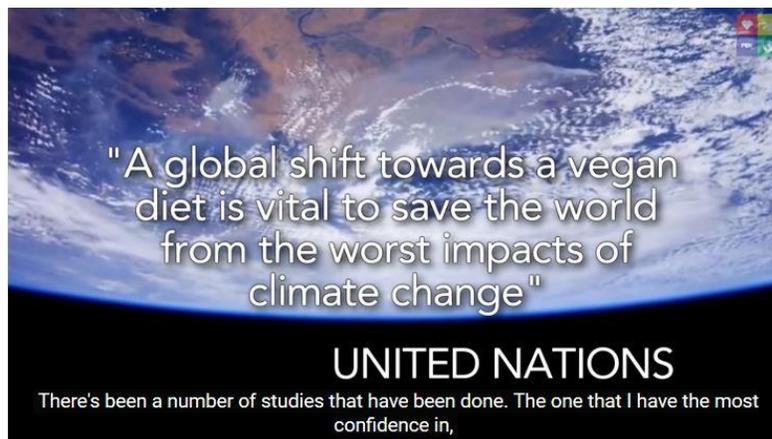
[Online Access](#)

-- [Top Documentary Films](#)

[click [↑ here](#)]

If you are off-campus use [Virtual Private Network \(VPN\)](#) connection

[Plant Based News](#)



"The vegan movement is becoming more mainstream by the day. Whether consumers switch to a plant-based diet due to health concerns or out of protest against animal cruelty, vegans are challenging the status quo in the food industry. Corporations and certain political powers are on the ropes, and they're working to shift the tide back in their favor with uninformed and deceptive public relations campaigns. The two-part

documentary *Vegan* outlines the battle between the demands of activist consumers and the will of corporate interests."

"The first segment of the documentary (2017) works to dispel many of the most common misconceptions about going vegan. Do you receive enough protein from a vegetarian diet? Is it considerably more expensive than an animal-based eating regimen? Is dairy really the ideal solution for calcium consumption?"

"Food scientists and nutritionists are in overwhelming agreement over the benefits of plant-based eating, and its role in improving susceptibility to heart disease, diabetes and other chronic and life-threatening medical conditions. But some in the industry have been swayed by the well-funded persuasions of corporate pressures and lobbyists."

"In one particularly nefarious tactic outlined in the film, lawmakers make efforts to pass the Dairy Pride Act, an attempt to discard soy and almond milk as viable substitutes for traditional dairy products. Additional laws have been proposed and enacted with the sole purpose of protecting organizations that indulge in animal exploitation and the production of unhealthy processed meats."

"After establishing the debate, and the power struggles that continue to define it, part two of the documentary (2018) looks at where we are now. With the number of vegans growing by 500% over the past four years, the meat production landscape is at a tipping point. "The future is definitely plant-based," says one commentator featured in the film. In a matter of years, this one-time fringe movement will represent a majority. Attempts to stifle their side of the debate seem increasingly desperate and futile."

"The film contains a wealth of media clips featuring vegan advocates and members of their opposition, and original interviews with medical professionals also chime in with sound scientific evidence in support of a vegan lifestyle."

"*Vegan* elegantly summarizes the moral, economic, environmental and health-related aspects of the vegan debate." -- *Top Documentary Films*

course [Veganism / Vegetarianism](#) WebPage

course [Plant-Based Eating](#) WebPage

course [Animal Rights / Animal Welfare](#) WebPage

course [World Hunger](#) WebPage



[Vegan dish with dolma -- AilinParsa](#)

4. This Week's Slides

[Class Slides for the Semester](#) [!\[\]\(ceb7cef9f9d693d102dfe501130037c6_img.jpg\)](#)

No new class slides this week

5. Readings for the Week

[Readings for the Semester](#) [↗](#)

- ***Eating Culture, Second Edition*, Gillian Crowther**
 - (Review)

- ***Omnivore's Dilemma*, Michael Pollan**
 - (Review)

- ***The Language of Food*, Dan Jurafsky**
 - Ch. 10 "Macaroon, Macaron, Macaroni"
 - Ch. 11 "Sherbet, Fireworks, and Mint Juleps"

6. Other Assignment Information

[Main Due Dates](#) [↗](#)

[Calendar](#) [↗](#)

Week 13 Calendar

REM: Links on screenshots are not “hot” (active)

The screenshot shows a Canvas calendar interface for November 2020. A yellow arrow points to the 'Agenda' button in the top right corner with the text 'Click “Agenda” for notebook-style'. The calendar grid shows events for days 22 through 28. Annotations include: a yellow arrow pointing to '1a AF Wk 13 Readings' on Monday with the label 'Readings'; a blue arrow pointing to 'AF Wk 13 Live Chat: Presentation / Final Exam / Open Forum / Office Hour' on Tuesday with the label 'Live Chat'; a yellow arrow pointing to '8:01a AF Wk 13 Video: Vegan (2017, 59 min, CC)' on Wednesday with the label 'Videos On-line'; and two yellow arrows pointing to 'REM: Take Notes on your Thanksgiving Dinner for Next Week's Discussion' on Thursday with labels 'Discussion' and 'Take Notes'. Below the calendar, text reads 'Live Chat Tuesday 7:00 – 8:00 p.m.' and 'The links to the videos are on your Canvas calendar'. A sidebar on the left contains icons for Account, Dashboard, Courses, Calendar, Inbox, and Help.

REM: Finish your Presentation and Work on Your Term Paper
DUE: Project Presentations On-line

Your Class Project =

(1) [Presentation](#) 

+

(2) [Term Paper](#) 



Demosthenes Practising Oratory (1870)
[Jean-Jules-Antoine Lecomte du Nouÿ](#) (1842–1923)

[Wikipedia](#)



Charles Dickens (1842)
[Francis Alexander](#) (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 Term Paper.

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 work-in-progress paper).

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

[click ↑ here]

DUE: **Optional Extra Credit Reports**

The Grind

Case Study

Lecture/Video/Event Review

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, 28 November 2020.

Course Survey

(from IT)



The friendly folks from Information Technology Systems & Services will be sending you an Invitation to Participate in an online Course Evaluation.

Evaluations are important to me, the Department Head, and the Dean, as well as everyone in our Department.

Please fill the online Course Evaluation out carefully.

Evaluations are anonymous, and will not be seen by the instructor until final grades for this course have been recorded.

Thanks,

Tim Roufs

**REM: Your Term Paper is due next week . . .
And at least start thinking about the Final Exam.**

Details are at . . .

https://www.d.umn.edu/cla/faculty/troufs/anthfood/afterm_paper.html#title



Discussion Topic

**Take Notes on your Thanksgiving Dinner for Next
Week's "Discussion"**

For Fun Food Trivia for the Week . . .

“Are you really what you eat?”



[Answer](#) 

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.)

Have a great Thanksgiving Feast.

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

Best Wishes,

Tim Roufs

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

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

<other contact information> 