Anthropology of Food Week 15

The End . . . and The Future

Focus: Wrapping it All Up

Student Presentation

Course Evaluations

Summary / Review
Final Exam Notes

In-class: The Future of Food

On-line: The Cove

The end is in sight. . . .

LAST CALL: If you have not yet submitted a question to the Final Exam Question Wiki, please do that today . . . at . . .
And what will the future bring for food? It’s hard to say, except, perhaps, for the views of some notable folks on *The Future of Food*, and a few other items related to class this week.

Even Napoleon in all his greatness could not have imagined the food world you live in. (It was only a little over two hundred years ago, in 1810, that Nicholas Appert discovered the process of preserving food by canning—for Napoleon’s army.)

And for that matter, your grandparents couldn’t have imagined your food world. Even a casual reading of Jean Anderson’s *The American Century Cookbook* (NY: Potter, 1997) will reveal lots of food innovations that have happened in your lifetime (the timeline of food events in this book is one of the best compilations on twentieth-century food events in print—personal opinion).

And speaking of your grandparents, there is no end to Michael Pollan’s *Food Rule* #2: “Eat nothing your grandmother wouldn’t recognize as food.”

Back to the future . . . Some future events are almost a certainty . . .
This week we’ll have the final Student Presentation, on Tuesday . . .
(Week 15 Day 27)

#1 12:00-12:15 Chantelle W. Turkish Coffee

REM: Please upload your Presentation audiovisual file (if you have one)
At least an hour before you give your Presentation.

Dropbox for Presentations VI, Tuesday, 6 December 2016

Don’t miss the presentations as there will be at least one question in the pool of Final Exam questions asking you to compare your presentation with the presentations of three others.

Course Evaluations

This week we will do a brief in-class evaluation, which is a supplement to the one which our IT folks will send you this week on-line.

Please complete both of them carefully and thoughtfully as they are very important to this class, and to the Department and College.
Thursday we will take time to **step back and reflect on the semester**, and make some suggestions for next time around. This week we ask you to reflect on the course itself, and tell us what you think by evaluating the course and its parts. Please take time to respond to those requests. Your responses are very useful and helpful to us, and to the operations of the Department and University. We look to you for suggestions for improvement in the future, and various administrators look to and at the results for program and performance evaluations and for the future planning of course offerings. Course evaluations are one of the few places where you can have a real influence on how the University operates in the future.

Other questions are located in the Week 15 section of your Moodle **HomePage** (“My Favorite . . . And My Least Favorite . . .”).

Forum: My Favorite [Anth of] Food . . . And My Least Favorite (Due by the end of Final Exam Week—Friday, 6 May 2016)

**Summary / Review**

**Final Exam Notes**

And another future certainty, for **next week: the Final Exam**. And a live **Final Exam chat** Week 16 Moodle—for last-minute questions about the exam. Pencil it in now.

**Live Chat Session.**

Thursday, 15 December 2016, from 7:00-8:00 CDT to Review for Final Exam

The **Final Exam** will be as described, and like the Midterm exam, it is “open book.” There should be no surprises. **The cut-to-the-chase bottom line of the exam is . . .**

You must answer the **four (4) questions** on the final randomly generated by Moodle from the pool of questions put together from the **study questions on the annotated Week 14 Moodle wiki**. Each question is worth up to 100 points each.
They may include . . .

- A current affairs question

- And questions made up from the Study Questions in the Final Exam Question Wiki, which you can find at Week 14 Moodle

REM: 📚 Wiki: Contribute Your Question to the Final Exam

- So use the Annotated Wiki Contributed Question List from Week 14 as a Study Guide. Be sure to note my comments.

Final Exam is scheduled for

Friday
16 December 2016
2:00-3:55 p.m.
in Cina 214

However, you may take the exam earlier during Final Exam week. Details in class on Thursday.

REM: Bring your Laptop to the Exam
Moodle Exams (and everything else on Moodle) works best with a Firefox browser. If you do not have a Firefox browser on your laptop, download one (it's free).

Other details on the Final Exam are at <http://www.d.umn.edu/cla/faculty/troufs/anthfood/afexams_final.html#title>.

The Future of Food

Time permitting, on Thursday in class, we’ll listen to what HRH Prince Charles has to say about the future of food . . .

HRH Prince Charles On the Future of Food (50 min., 2011, YouTube) . . .

For extra credit, have a look at Deborah Koons Garcia’s The Future of
Food (88 min., 2007, UM DULUTH Library Multimedia TP248.65.F66 F88 2004 DVD, DVD 959), and compare that with HRH Prince Charles' vision of "The Future of Food". (Extra Credit Film Review information can be found at <http://www.d.umn.edu/cla/faculty/troufs/anthfood/afextracredit_review.html#title>, and this extra credit project can be turned in this week.)

View Video On-line . . .

View On-line: The Cove

Not so long ago when my wife, Kim, and I visited O‘ahu—in the middle of the Pacific Ocean, it was reported that most of the fish served in Hawai‘i are not caught locally. They used to be. But now they’re flown in (adding lots of “food miles” to the catch, and increasing our carbon footprint), or they’re farmed (which some suggest is adding to the demise of native species). Either way, it’s a shame that a place built on fishing no longer fishes to any great extent.

Fish in Chinatown were the exception, but then Chines tend to prefer to purchase their
fish still alive, not like the Japanese, as you will see in the film The Cove. (Speaking of Chinatown, in O’ahu in the middle of the Pacific Ocean, the restaurant Soho [named after the district in London] specializes in Chicago deep-dish pizza.)

The 2010 Oscar for Best Feature Documentary went to The Cove! With an Oscar and more than two dozen other notable international awards The Cove, directed by former National Geographic photographer Louie Psihoyos, and featuring “Flipper[s]” trainer Rick O’Berry, is not without controversy—lots of it.

There’s no question that the film is well done. Its Oscar alone attests to that.

But the film raises several ethical questions, including moral questions pertaining to its own filming, the Japanese whaling industry, dolphin drive-hunting, hunting in general, treatment of animals in aquariums and marine parks (read Sea World), treatment of animals in captivity in general, ocean conservation, dolphin suicide, animal mental health, illegal protesting, illegal sales of mercury-tainted food to the general public and to school lunch programs, the alleged "buying" by Japan of votes in the International Whaling Commission, government and industry corruption, whistle blowing, concerted efforts to pass “ag-gag” laws making it illegal to collect photographic information on purported illegal CAFOs, sea-harvesting, and the ilk (read more laws like the ones under which Oprah was sued in a two-month trial by Texas Beef for saying she would not eat another burger—and which cost her a million dollars to defend herself) . . . and the list goes on, but not before adding killing and meat eating and lying and racial bigotry and psychopathic individual and corporate greed, and the government banning of books and films to the list.

Some recent “ag-gag” news includes . . .

Ag Gag Bill -- HuffingtonPost (21 April 2016)
New Study Finds "Ag-Gag" Laws Erode Trust in Farmers -- modern farmer (29 March 2016)
‘Ag-gag’ action moves from state houses to federal courts -- FoodSafetyNews (10 March 2016)
Want to Know More About the Farms That Produce Your Food? Join Our Ag-Gag Twitter Chat! -- ASPCA (16 April 2015)

And some critics charge that The Cove is film espionage aimed at producing “well-made propaganda.” It is said that David Cox of The Guardian Film Blog called it a "piece of evangelism," and opined that from a Japanese point of view "Westerners . . . kill and eat cows. Easterners eat dolphins. What's the difference?" (Wikipedia). Cox’s
comments should bring to mind *FRESH* and *Food, Inc.*

The same folks noting David Cox’s wisdom above favorably quote academic Ilan Kapoor, echoing the famous phrase by Gayatri Spivak, who argues that "it’s a case of (mostly) 'white men saving cute dolphins from yellow men'" (Wikipedia).

*The Cove* should bring to mind the film segment on *the Makah Indians* returning to their ancient tradition of hunting and eating whale, to the displeasure of some non-Makah, from Episode 2: "Food & Culture" of Marcus Samuelsson’s *The Meaning of Food*.

And *The Cove* should bring to mind the “*American Indian Whaling and Fishing Rights*” class *Forum* of Week 6, and the questions surrounding that.

And *The Cove* should bring to mind the “*Fishing Yesterday and Fishing Today*” segment from the film *We Feed the World*.

And *The Cove* should bring to mind the film *The End of the Line: How Overfishing Is Changing the World And What We Eat*.

The international fishing/whaling/fish farming situation is complicated, but then again it might just be the “*canary in the mine*” for industrial agriculture in general.

In Week 1 we argued that one of the defining characteristics of anthropology was its commitment to trying to understand phenomena in a comparative and holistic manner. In this week’s *Forum* you have an opportunity to try holistic comparative analysis for yourself.

In thinking about sustainable seafood and *The Cove* be sure to have a look at the course WebSite on Whales <http://www.d.umn.edu/cla/faculty/troufs/anthfood/afwhales.html> and on Fish <http://www.d.umn.edu/cla/faculty/troufs/anthfood/affish.html>. And if you really want a holistic view throw in Lobsters <http://www.d.umn.edu/cla/faculty/troufs/anthfood/aflobster.html> and have a look at the rise and fall and rise and fall and rise of the New England lobster industry. And don’t forget to include genetically modified (GM) fish, some of which glow in the dark <http://en.wikipedia.org/wiki/GloFish> <http://www.d.umn.edu/cla/faculty/troufs/anthfood/afgmfoods.html>.

Paul Greenberg’s *Four Fish: The Future of the Last Wild Food* (NY: Penguin Press,
[Review: Catch of the Day, Sam Sifton—New York Times Sunday Book Review (29 July 2010)] is a very nice little book. *Four Fish* “takes as its subject the global fisheries market and the relationship humans have with tuna, cod, sea bass and salmon. Tuna fishing also kills dolphins, although unintentionally, unlike in *The Cove*, *Four Fish* deals with Bluefin Tuna on the Japanese market, like *The Cove*. *Four Fish* should bring to mind *The Cove*. And that should bring to mind international food regulatory agencies, including the International Whaling Commission (IWC). All of these fish “appear” in the StarTribune article mentioned above.

And also as usual, be sure to check the details of the **activities and assignments of the week** on your Moodle HomePage as there are several this week and next:

- **Response to the film *The Cove*** (Due by the end of Week 15—Saturday, 10 December 2016; Your Name Will Be Logged) Feedback

- **Response to the lecture by HRH Prince Charles on the Future of Food** (Due by the end of Week 15—Saturday, 10 December 2016; Your Name Will Be Logged) Feedback

- **Forum: My Favorite [Anth of] Food . . . And My Least Favorite** (Due by the end of the term—Saturday, 17 December 2016)

If you haven’t received your **Term Paper** back with my comments, you should be receiving it shortly. It takes quite a while to read those and make careful and extensive comments on them, so please be just a little patient.

In the next two weeks I get to read and evaluate around 500 final exams, term papers, forum postings, and final projects. As you can imagine, that takes quite a bit of time—so have patience. I’ll be working at them pretty much continuously for the next two-and-a-half weeks. But, having said that, if you have any questions about any of those, please feel free to e-mail: mailto:troufs@d.umn.edu.

This week’s **salutes go to . . .** . . . **you . . .**—for hanging in there.
Save-the-Date: Don’t forget to schedule in the live chat on Moodle—for last-minute questions and information about the exam:

Live chat session, Thursday, 5 May 2016, from 7:00-8:00 CDT to Review for Final Exam

Sign in next week on Moodle in the Week 16 Panel.

REM: Share your ideas, especially as we get closer to Final Exam week. Discuss them on-line with the others in class . . .

f2016 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”.

Check the results of the class Video Responses from earlier weeks when they close. You can find the results in the Moodle Blocks where they first appeared. This week have a look . . .
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.

Finally, if you haven’t already done so, have a look at the World Food Clock [including food waste] <https://scout.wisc.edu/archives/g43242>. (Be sure to click on the little triangle at the bottom of the page, to see all of the items that the Food and Agriculture Organization of the United Nations is tracking.)

World Food Clock
[including food waste]

Re The Future of Food . . .

take a couple of minutes to have a look at the FAO*

World Food Clock
[including food waste]
*The Food and Agriculture Organization (FAO) of the United Nations

scroll down once you start the World Food Clock
to see all of the items featured

Trivia for the week:

How many pounds of anchovies does it take to produce one pound of fish-farmed salmon?

Answer
Your **Readings** and **Assignments and Activities listings** are available in the **Week 15 Block** of your **Moodle** folder.

As usual, if you have any general or specific questions—especially about your Project, or about the assignments, or about the extra credit option(s), or about the Exams—please do not hesitate to stop in after class, or post them on **Moodle**, or e-mail **troufs@d.umn.edu**.

Best Regards,

Tim Roufs

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