



Tim Roufs Inspecting Durians in Singapore Market, 2017

## Anthropology of Food Week 5

- 1.0 What's Happening?
  - 2.0 Video Explorations
  - 3.0 Slides
  - 4.0 Readings Semester Readings
  - 5.0 Other Assignments
  - \*6.0 Midterm Exam
  - 7.0 Project
  - \*8.0 Discussion
  - 9.0 (optional) For Fun Trivia
  - 10.0 (optional) Extra Credit
  - 11.0 (optional) Other
  - (optional) Live Chat  
Tuesday 7:00-8:00 p.m.
  - (optional) Questions / Comments
- click links for details)  
= leave page
- Items DUE this week:**  
\*enter on-line  
\*\*upload file

## 1.0 What's Happening Week 5?



**LAST CALL: If you have not yet submitted a Midterm Exam Question, please do that *today* . . .**

s2024 @ <<https://canvas.umn.edu/courses/405151/modules/items/11163458>>

## General Comments for the Week

Last week, during Week 4 of Anthropology of Food, we travelled back into prehistoric times. You will also see some of these materials in Chapter Two of *Eating Culture*, “Settled Ingredients: Domestic Food Production,” and in Chapter Four, “Cooks and Kitchens.”

As mentioned last week, **archaeology is one of the four main branches (“four fields”) of American Anthropology** (from Weeks 1 and 2). The four fields are Archaeology/Prehistory, Biocultural, Sociocultural, and Linguistics.

This week we’re going to have a look at how people get their food in non-industrial societies . . . by **Hunting-Gathering or Foraging . . . 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).

**It’s part of the overall topic of Food Revolutions and the Emergence of Food Production**

**Food Revolutions**

Fake Meat

## Food Timeline

And we'll have a brief look at “Extreme Cuisine”

Extreme Cuisine

[click ↑ here]

## 2.0 VIDEO EXPLORATIONS WEEK 5 . . .

Real People . . . Real Places . . .

Videos for the Semester

### *Desert People*

(51 min, 1965)

Online Access

(Full Text captioned)

[click ↑ here]

(use with [VPN](#) if you need to)

course viewing guide

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.



Eating a "grub worm"  
[Australia](#)



Eating a lizard  
[Australia](#)

Have a look at . . .

## "Extreme Cuisine" Short Video Clips

**"Eating Rat at the New Year"** [🔗](#)

**"Eating Live Octopus"** [🔗](#)

**"Eating Bats"** [🔗](#)

**"Eating Insects"** [🔗](#)

[click [↑](#) the above]

Class WebPage:

**Extreme Cuisine** [🔗](#)

[click [↑](#) here]

## 3.0 WEEK 5 SLIDES . . .

Class Slides for the Semester [🔗](#)

Review and continue these slides using the "slide show" mode:

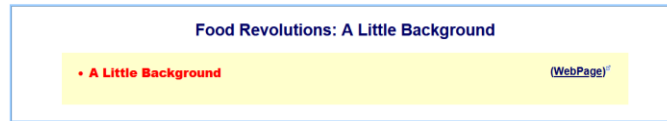
## Food Revolutions:

### A Little Background

(WebPage) 

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### The Neolithic "Agricultural" Revolution

(.pptx) 

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## The Big Question: Was the “Invention of Agriculture All a Huge Mistake?

### Nutritional Consequences of the Agricultural Revolution: A Comparison of Foragers and Agriculturalists (Indian Knoll and Hardin Village)

(.pptx) 

[click ↑ here]

### Social and Political Consequences of the Agricultural Revolution

(.pptx) 

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## The Search for Spices

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## The Industrial Revolution

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## The Scientific Revolution

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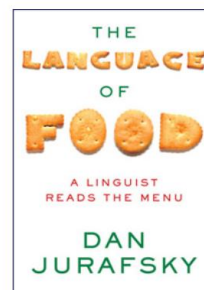
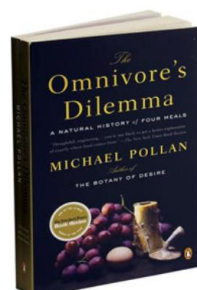
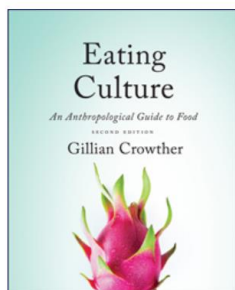
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## 4.0 READINGS FOR WEEK 5 . . .

[Readings for the Semester](#)

[Textbook Information](#)



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- **[Eating Culture, Second Edition, Gillian Crowther](#)**
  - CHAPTER FOUR: COOKS AND KITCHENS
- **[Omnivore's Dilemma, Michael Pollan](#)**
  - (Review)
- **[The Language of Food, Dan Jurafsky](#)**
  - Ch. 2 "Entrée"
  - Ch. 3 "From Sikbāj to Fish and Chips"

## 5.0 OTHER ASSIGNMENT INFORMATION . . .

[Main Due Dates](#)

s2024 [Module Week 5](#)

# Food Revolutions

**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](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**

(Harari, Yuval Noah. *Sapiens: A Brief History of Humankind*. London: Vintage Books, 2011.

## **2. The "Neolithic" or Agricultural Revolution**

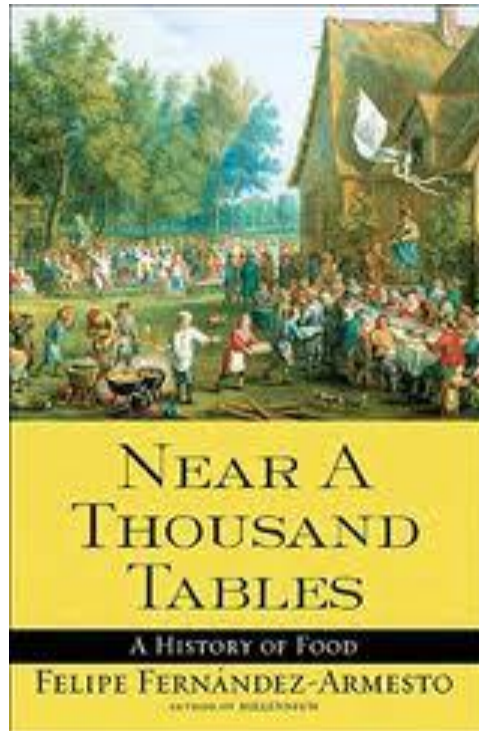
## **3. The Scientific Revolution, and**

## **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 19<sup>th</sup> and 20<sup>th</sup> Centuries

# Speaking of Revolutions . . .

## The Fake Meat Revolution

Beyond Meats  
Impossible Foods  
Lab-grown Meat





**“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.”

(Nicholas Kristof, *The New York Times*, 19 September 2015).

**“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.”**

Have a look at one of these articles [on laboratory-grown hamburger](#), and **plant-based “meat . . .**

- [The National Cattlemen’s Beef Association \(NCBA\) Backs FAIR Labels Act to End Deceptive Fake Meat Labeling Practices](#) -- [AG Information Network](#) (02 February 2024)
-  [Which is better for you: "Real" meat or "fake" meat?](#) -- Carolyn Beans (22 August 2023, 5:19)
- [Fake meat: As Beyond Meat sales fall, have we had our fill?](#) -- [BBCNews](#) (11 August 2023)
- [First application for cultivated meat approval in Europe submitted](#) -- Oliver Morrison (26 July 2023)
- [Redefine Meat ‘bullish’ in face of consolidation of plant-based brands](#) -- Oliver Morrison (14 July 2023)
- [Why cultivated meat is still so hard to find in restaurants: The first lab-grown burger: 10 years on](#) -- [BBCNews](#) (01 June 2023)
- [The Most Faked Foods In The World](#) -- [InsiderBusiness, Top Documentary Films](#) (2023, 30 min.)
  - [11 of the Most Faked Foods in the World](#) -- [Business Insider](#) (05 September 2023)
  -  [11 Of The Most Faked Foods In The World](#)
- [Start-up up hails 3D food printing 'the tech of the future' after ‘world first’ salmon filet launch](#) -- [FoodNavigator](#) (12 September 2023)
- [No more cordon blur: France tries again to ban meaty language on vegetarian products](#) -- [The Guardian](#) (05 September 2023)
- [Anti-innovation and consumer choice? Italy moves to ban lab-grown meat, cheese and fish](#) -- [FoodNavigator Europe](#) (03 April 2023)

- [‘Fishless fish’: the next big trend in the seafood industry](#) -- [The Guardian](#) (22 October 2022)
- [Putting cultured and conventional meat to the taste test](#) -- [FOODnavigator](#) (18 January 2022)
- [‘The Impossible Foods of seafood’: Plantish unveils whole cut, plant-based salmon prototype](#) -- [FOODnavigator](#) (17 January 2022)
- [Meat the Future](#) -- Bullfrog Films (2021, 88 min.)

And check out the class

**[Fake Meat . . . WebPage](#)**

**[Food Science](#) WebPage**

**Interested in food history and/or prehistory?**

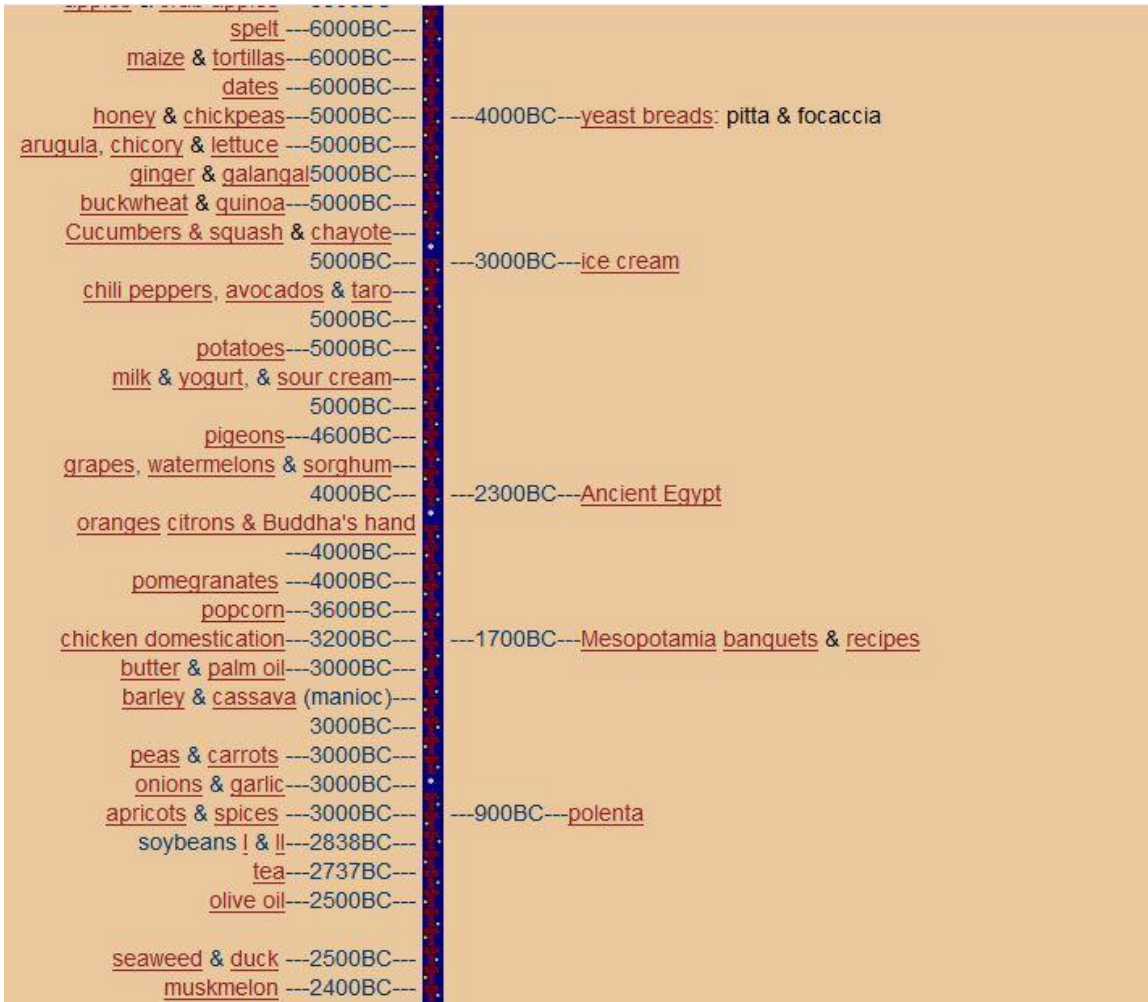
Have a look at . . .

**Food Timeline**

**[Food Facts and Food Timeline Index](#)**

[click  here]

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## 6.0 REM: Midterm Exam Next Week...

[General Midterm Exam Information](#)

**The midterm exam** (will be available **Next Week, Week 6, 12-17 February 2024**). A good activity to start your review would be looking over Ch. 1, “Setting the Anthropological Table”, the slide sets (see above), and the “What’s Happening?” weekly memos. And, of course, focus on the **Study Questions**.

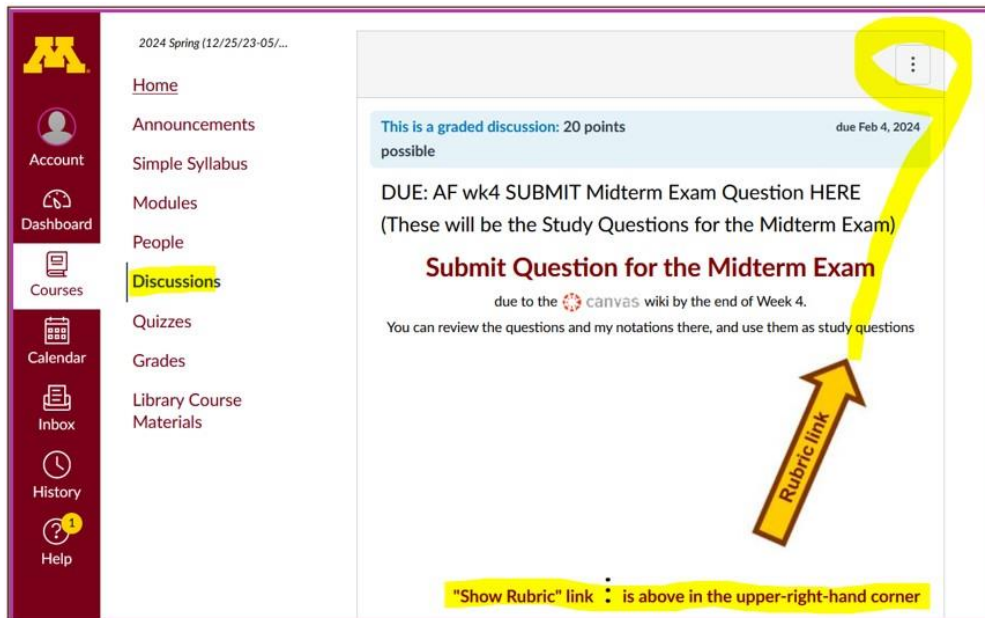
**When the Study Questions are available—and that will be shortly—use the annotated questions from the assignment of last week as your study questions. They will be at**

s2024 @ <<https://canvas.umn.edu/courses/405151/modules/items/11163458>>

[click ↑ here]

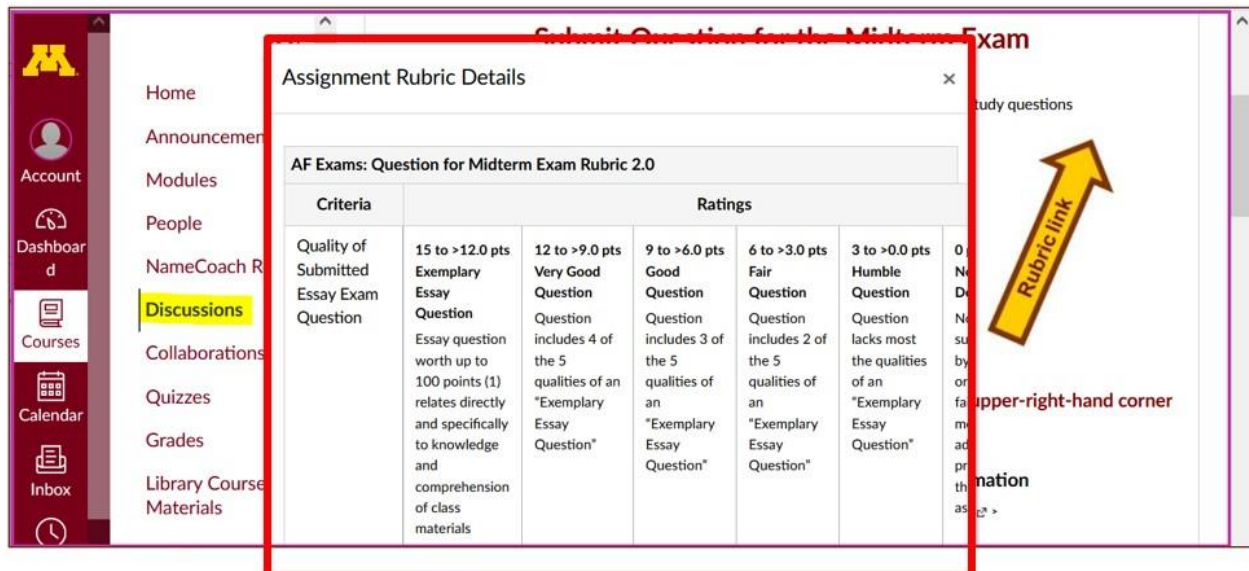
NOTE: To see the details of the **Exam Question Rubric** click on the pull-down menu in the upper-right-hand corner of the Assignment . . .

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And the pull-down Rubric information appears at the bottom of the screen. . .

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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.

Other **Information on the Midterm Exam** is available at . . .

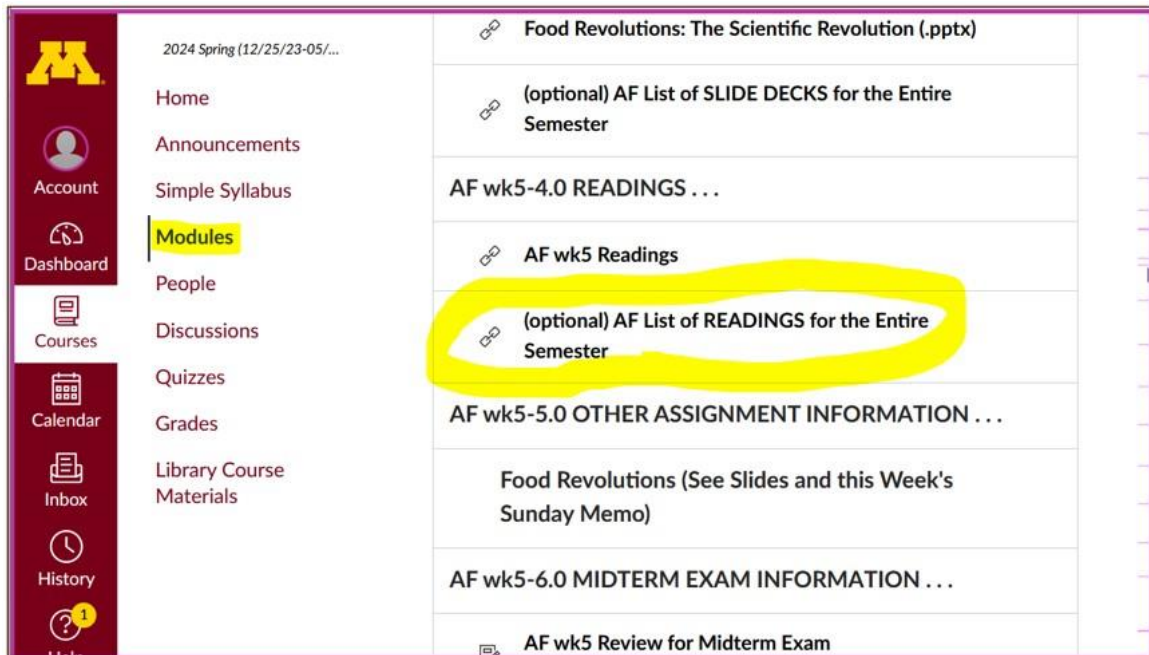
**[Midterm Exam General Information](#)**

<[http://www.d.umn.edu/cla/faculty/troufs/anthfood/afexams\\_midterm.html](http://www.d.umn.edu/cla/faculty/troufs/anthfood/afexams_midterm.html)>

[click ↑ here]

**The List of Readings for the entire semester could also be a handy reference when reviewing the readings for the exam:**

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**7.0 PROJECT INFORMATION . . .**

[Basic Information](#)  
[Main Due Dates](#)

## 8.0 DUE: DISCUSSIONS WEEK 5 . . .

(optional) [Online Discussions Information, Rubric, and Sample Posts](#)

**DUE: "Covert Entomophagy . . ."**

**DUE: "Anthropophagy"**

## 9.0 (optional) FOR FUN FOOD TRIVIA . . .

[Food Trivia HomePage](#)

**Week 5 First Question**

**"If you had to eat a human to survive,  
which body part should you pick first?"**



[Answer](#)

**Week 5 Second Question**

**"And after you have finished the first few bites,  
which parts would taste the best?"**





[Answer](#)

## 10.0 (optional) EXTRA CREDIT . . .

[Basic Extra Credit Information](#)

Extra Credit is available in this class.  
We'll have a closer look at Extra Credit after the Midterm Exam.

## 11.0 OTHER (OPTIONAL) . . .

**Next Sunday is the [Super Bowl LVIII at Allegiant Stadium in Las Vegas, Nevada](#), so this is Super Bowl Week, and festival foods will abound. Europeans often have a difficult time understanding the hype for *one* game.**

They're used to **the FIFA World Cup matches**, which is like having SIXTEEN Super Bowls in a month—no, it's even worse than that. . . .)



[FIFA World Cup Trophy](#)  
[Wikipedia](#)

(optional) **LIVE CHAT: OPEN FORUM / OFFICE HOURS . . .**

[Contact Information](#)

Tuesday, @ 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.

## QUESTIONS? / COMMENTS . . .

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](mailto: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.)

Best Wishes,

Tim Roufs

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

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

<[other contact information](#)>