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[r2023 Canvas Modules](#)

[r2023 Module Week 12](#)

[r2023 AF Simple Syllabus](#) .pdf



Tim Roufs Inspecting Durians in Singapore Market, 2017

## Anthropology of Food Week 12

1.0 **What's Happening?**

\*5.0 **Other Assignments**  
"Hot Dish"

9.0 (optional)  
**For Fun Trivia**

(optional)  
**Live Chat**  
Tuesday 7:00-8:00 p.m.

2.0 **Video Explorations**

6.0 **Final Exam**

10.0 (optional)  
**Extra Credit**

(optional)  
**Questions / Comments**

3.0 **Slides**

\*7.0 **Project**

11.0 (optional)  
**Other**

4.0 **Readings**  
[Semester Readings](#)

\*8.0 **Discussion**

click links for details  
= leave page

**Items DUE this week:**  
\*enter on-line  
\*\*upload file

## 1.0 What's Happening Week 12?

# General Comments for the Week

This week we have a look at the meat industry in “America”, and “fake meat” (aka “plant-based meat”), and a real “hot dish”.

And with reference to the first question, we'll see the daily fight agricultural laborers endure to put food on our tables. In the film *Under Contract* we'll see how the process of meat production—now often called “chickenizing” after practices established in the U.S.A. chicken industry—continue to marginalize agricultural workers around the world.

As animal agriculture uses about a third of the drinkable water in the United States, and it and other forms of agriculture pollute much of the rest, we'll have a look at the water situation in the U.S.A. and worldwide. “Water wars” are here, and are most likely here to stay.

The availability of safe drinking water has also become food security and food safety issues. When he was about two years old I gave Bentley, my hearing assist service dog, *the water a waitress poured for me* in a nationally-known restaurant in Flint, Michigan—a city where they have been having a highly-publicized water problems—and Bentley vomited in less than a minute after drinking it. When a dog tells you that you have problems with your drinking water, you have problems with your drinking water.

This week we also contemplate Three Major Perennial Debates . . . as people have for two thousand years.

And we meet Bob Moore, of Bob's Red Mill Natural Foods, who you will quickly recognize as a genuinely decent person.



**If you're having questions about your Presentation (due next week), your Term Paper (due in two weeks), and/or the Final Exam, stop by the Live Chat Tuesday at 7:00 p.m. for a chat. . . . Or e-mail. . . .**

## **2.0 VIDEO EXPLORATIONS WEEK 12 . . .**

**Real People . . . Real Places . . .**

[Videos for the Semester](#)

**“How People Get Their Food in Industrial Societies”**

 ***Under Contract***

(ca. 75 min., 2017)

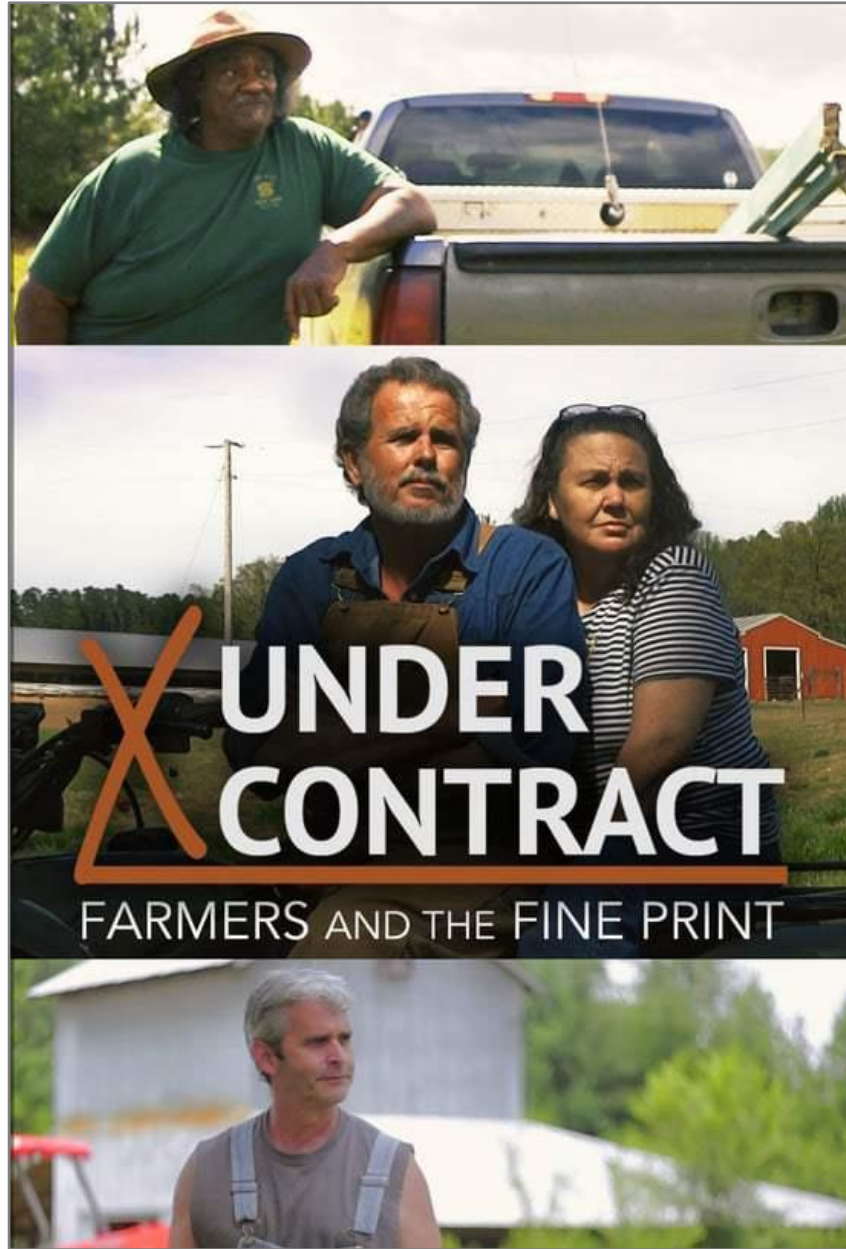
[on-line access](#)

[click  here]

[course viewing guide](#)

[Under Contract Viewers Guide](#)

Siena Chrisman, RAFI-USA (PDF)



“For the first time in a full-length documentary, contract farmers tell their stories and industry experts reveal how the corporate production model pits farmer against farmer. Under Contract: Farmers and the Fine Print takes audiences on a road trip across the American South and to Southern India to understand what’s happening to farmers living under contract and what we can do to change our food system for the better.”

“The story of the contract farmer is the story of what’s changing in rural America. Power in agriculture is changing hands, but few people know what’s happening to the farmers producing our food. Under Contract tells this story through the lens of global poultry farming. In the U.S. alone, 97% of the chicken produced is raised by family farmers under contract with large

companies. Around the world and all across agriculture, contract farming is taking hold. But farmers who sign contracts often face unfair challenges and hidden risks under the terms that are offered by large firms. Under Contract provides a timely glimpse into the little understood fine print of modern agriculture.”

## 3.0 WEEK 12 SLIDES . . .

[Class Slides for the Semester](#)

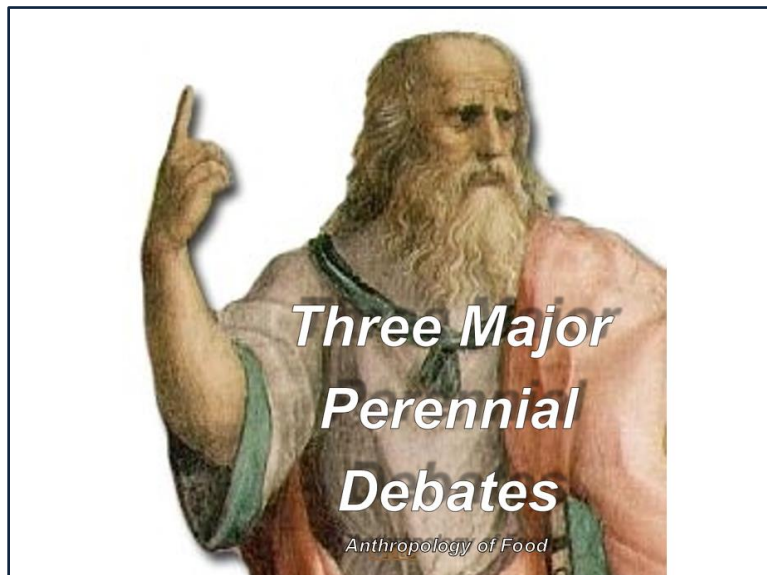
### “Three Major Perennial Debates”

(.pptx) [↗](#)

[click ↑ here]

week 10:	<b>"Other Important Terms"</b>	(.pptx) <a href="#">↗</a>
week 11:	<b>Units of Analysis</b>	(.pptx) <a href="#">↗</a>
week 12:	<b>Three Major Perennial Debates</b>	(.pptx) <a href="#">↗</a>

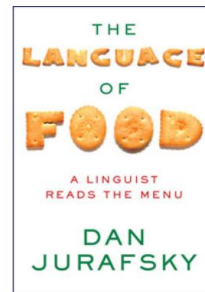
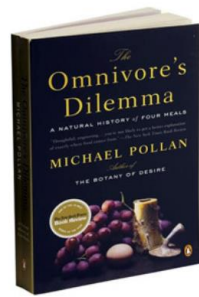
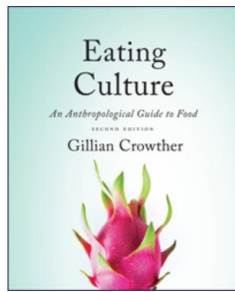
(NOTE: These are long slide decks as they cover more than 2000+ years. Please bear with it to the end. And it will take a little longer to load, so please bear with that also. Also see note on slide formats.)



## 4.0 READINGS FOR WEEK 12 . . .

[Readings for the Semester](#)

[Textbook Information](#)



- ***Eating Culture, Second Edition*, Gillian Crowther**
  - (Review)
- ***Omnivore's Dilemma*, Michael Pollan**
  - (Review)
- ***The Language of Food*, Dan Jurafsky**
  - Ch. 8 "Potato Chips and the Nature of the Self"
  - Ch. 9 "Salad, Salsa, and the Flour of Chivalry"

**Work on Readings for Your Project**

## 5.0 OTHER ASSIGNMENT INFORMATION . . .

[Main Due Dates](#)

f2023 [Module 12 – Week 12](#)

Special for

**“Hot Dish” Lovers—**

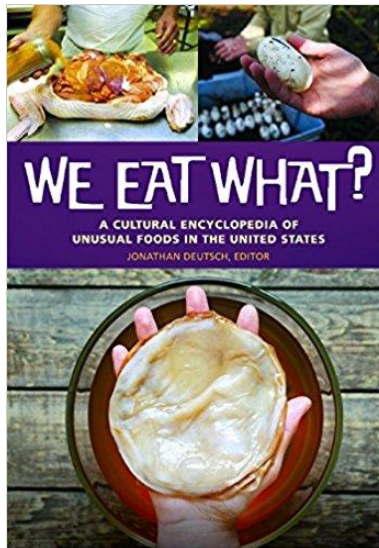
# "Hot Dish"

[click  here]



The Campbell Girls' Tater Tot Hot Dish.  
Photo by Gretchen Roufs Woodfield.

Roufs, Timothy G. 2018. "Hot Dish" . From *We Eat What?: A Cultural Encyclopedia of Unusual Foods in the United States*, by Jonathan Deutsch, (Ed.). Santa Barbara, CA: ABC-CLIO, pp. 171-176.



# Catch Up

**This week take a little time to catch up . . .**



## 6.0 EXAM INFORMATION . . .

[Basic Information](#)

[Final Exam Information](#)

## 7.0 PROJECT INFORMATION . . .

[Basic Information](#)

[Main Due Dates](#)

**Your Presentation is due next week.**

**Your Term Paper is due in *two* weeks**



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]

## 8.0 DUE: DISCUSSION WEEK 12 . . .

(optional) Online Discussions Information, Rubric, and Sample Posts

### “Is Bob's Red Mill a Good Business Model?”



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

[Food Trivia HomePage](#)

**10.0** (optional) **DUE: EXTRA CREDIT . . .**

[Basic Extra Credit Information](#)

**11.0 OTHER (OPTIONAL) . . .**

**“America” vs. “U.S.A.”**



(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](#)