

BLOOMSBURG UNIVERSITY
Bloomsburg Pennsylvania

ANTHROPOLOGY NEWSLETTER
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Summer School Offerings in Anthropology: The Department of Anthropology is offering the following courses during the 1991 summer sessions:

- 46.101 Introduction to Anthropology Mr. Reeder
Session 1 (5/28-7/5)
- 46.102 Anthropology & World Problems Dr. Minderhout
Session 3 (7/8-8/16)
- 46.200 Principles of Cultural Anthropology Dr. Minderhout
Session 3 (7/8-8/16)
- 46.260 Men & Women Mr. Reeder
Session 2 (6/17-7/26)

*** All of these courses fulfill general education requirements. 46.102 may be used to fulfill the requirement for Values, Ethics & Responsible Decision-making.

Men & Women (46.260): by Mr. Reeder. This course is a study of the evolutionary origins and expressions of reproduction and mating in various cultures throughout history. Specifically addressed are the questions of how and why male and female humans select mates, compete for mates, develop sexual statuses and inequality, acquire gender-based learning, divide labor, achieve sexual development and differentiation, and invest resources in parenting.

This course is a general education course and carries no prerequisite. There will be lectures with daily class discussions and video materials. Two texts emphasizing the biology of sex roles and the human cultural expressions of gender will be studied.

Reproduction is of central importance in the biological and social sciences. Other functions, such as eating and breathing, are vital, but animals eat and breathe in order to reproduce. Evolution is a process that favors only those characteristics that pay off in reproduction - and reproduction for humans is a matter of sex. All social organization is, by principle, interpretable as the outcome of sexual strategies by which animals attempt to reproduce themselves. 46.260 explores these behaviors.

American Food Customs: One of the most distinctive characteristics of a culture - and one of the slowest to change - is its food habits. What people eat - and how and

when they eat it - is integral to a culture's identity. One of the best ways to fit into a new culture is to eat their food the way they do; correspondingly, one of the best ways to insult one's hosts in a new culture is to turn up your nose at their cuisine. People are seldom very tolerant of the visitor's distaste for their foods. After all, they have eaten those foods all their lives. To them their foods are "natural", tasty, and necessary for survival. The visitor's squeamishness is hard for them to understand.

The information in the last paragraph is just as applicable to American cuisine as it is to some hunting & gathering society. As more and more people from other countries come to the United States to work, to study or just to visit, more and more Americans are having the opportunity to host these foreign visitors. And they are finding that there are American foods - and food preparation styles - which are distasteful to people from other societies. One researcher has compiled the following list of American foods foreigners don't like, often to the point of finding them repulsive:

- marshmallows
- watermelon
- commercial, white bread
- popcorn
- pecan or pumpkin pie
- sweet potatoes
- catsup
- cheeses (to most Orientals)
- roast turkey
- hot dogs
- corn on the cob

Corn on the cob serves as a good example. In most other countries around the world, corn is considered a food for animals only. But we Americans shuck the ear, boil it, lather it with butter, add salt and consume it like a typewriter gone amok. And just picture how we look: butter dripping down our chins, bits of corn wedged in our teeth. At that point, we turn to our foreign guest, smile, and say "Isn't this good!" Meanwhile, they are probably thinking that these people not only serve animal food, but they look like animals when they're eating it.

Given that, a safe bet might seem to be to entertain a foreign guest at a restaurant. However, there are some difficulties to consider here as well. First of all, the visitor probably comes from a cosmopolitan city such as Mexico City or Istanbul or Bangkok that has an abundance of fine restaurants; going out to a restaurant might not have any particular charm for them. Second, many foods they are used to are hard to find on restaurant menus. A great many people around the world routinely eat lamb, but try to find

that on most American menus. Similarly, many visitors from India, Pakistan and other parts of South Asia are vegetarians, which also is hard to accomodate in many restaurants. Also, restaurants in other countries do not make the distinction between "smoking" and "no smoking" areas; if your visitors smoke - as is likely - they will find the partitioning of the restaurant peculiar and obnoxious.

It's a natural inclination to take foreign guests to restaurants specializing in their national food, but it is surprising to Americans to find that the Italian, Mexican and Chinese food we eat here is not necessarily what is served in those countries. Our pasta dishes are a world apart from what appears on tables in Italy. Here we get a little pasta and a lot of sauce; there the ratio is reversed. As for Mexico, we eat fallitas in America, but you won't normally find them in Mexico. And our Chinese food is mostly an American creation - like fortune cookies which were invented here in 1912 by a Los Angeles noodle maker.

What will work? Many foreign visitors associate America with eating beef in large quantities. A restaurant specializing in steaks, prime ribs and other large cuts is usually a winner. Also, good seafood is enjoyed by most cultures - as long as it is fresh. Foreign visitors are often put off by being asked to eat previously frozen, batter-dipped fish.

But what works best is inviting the visitor into your home and then practicing a little empathy for their situation. There is always a natural curiosity to see where and how someone else lives. Your home will provide memorable experiences for visitors. For example, in countries where maids and servants are prevalent, your guests will be fascinated to see their American hostess doing the cooking and serving. One American businessman reported that his Korean guest watched the man's wife cooking the meal, turned to him and said graciously, "We hope you will permit your wife to join us for dinner." In Korea, a woman's place is not only several paces behind a man, but also squarely in the kitchen.

The Anthropologist's Cookbook: Given the comments above about the prevalence of lamb as a dish in many cultures, we are including a recipe for lamb from Greece. The recipe is called Lamb Avgolemono.

2 lbs lamb, stewing meat or shoulder, cut in hunks
 2 tblspns olive oil or butter
 1 large onion, chopped
 5-6 celery ribs, cut in 2 inch sections
 1 tsp salt
 pepper

3 large eggs
1 tblspn cornstarch
juice of 2 lemons

Brown meat, a few pieces at a time, in very hot oil, in a heavy pot. Set aside.

Reduce heat and brown onion and celery lightly in the same oil. Return browned lamb to pot, add salt, pepper and 3 cups of water. Bring to a boil, reduce heat, and simmer, covered, for 1 1/2 hours or until meat is tender.

To make sauce, remove 2 cups hot cooking liquid and reserve. Then beat eggs in a bowl until frothy. Add cornstarch and beat until thoroughly incorporated. Add lemon juice gradually, beating as you add it. Pour in reserved cooking liquid in a slow stream, beating constantly.

Pour finished sauce over meat, which should still be hot. You can heat this gently or keep it on the stove over low heat until ready to serve, but do not boil. The best thing is to serve it immediately. Yield: 4-6 servings.

Preserving Gorillas & Chimpanzees in the Wild: Of all the world's endangered species, gorillas and chimpanzees possibly receive the most sympathy and the widest public support for their conservation. In large part, public empathy for these animals stems from the long-term efforts of Jane Goodall, Dian Fossey, and other primatologists who have demonstrated the close kinship between these animals and ourselves and made us aware of the dangers these primates face in a developing Africa. Yet while conservation efforts are succeeding with some African species - especially elephants, which are beginning to rebound in some areas - the number of apes has continued to decline. One current estimate sees only 310 mountain gorillas left in the wild. Why is ape conservation so difficult?

On the surface, the problems facing ape conservation are no different than those facing other species. Rapid population growth in Africa has led to an enormous pressure on land, which in turn has led to widespread habitat destruction for wild animals. It is also the case that a lucrative illicit market exists for chimps and gorillas for laboratory animals. The asking price on the world market for a laboratory chimpanzee is between \$10,000 and \$25,000, depending on the animal's age and health. Of that total, only \$50 filters down to the African poacher who stole the animal from the wild, but that is typically equal to two months' wages there. Efforts are being made to do DNA "finger-printing" of existing lab animals so that only legal

animals are used in research, but the most concentrated efforts in ape conservation focus on tourist dollars.

Given the demands of a growing population and low incomes, it is difficult to ask Africans to set aside valuable land to preserve a species for our satisfaction. Instead many institutions and governments have been offering an alternative: attract tourists to ape preserves and charge them for the privilege of seeing the animals in the wild. In this way, ape conservation can be financially rewarding to local governments.

The most financially successful and well-known tourist experience with great apes in Africa is the mountain gorilla project in the Parc National des Volcans in the country of Rwanda. Last year about 6500 tourists climbed the steep slopes of the Virunga volcanoes in search of a one-hour encounter with our largest relative. Each of the four habituated gorilla groups is visited by up to five tourists daily. This attraction is not for the out of shape, since reaching the gorillas takes a 4 or 5 hour climb at 9000 feet. Since gorillas are not very active, they are easy to find, and the exhausted tourist is rewarded with extremely close encounters. Gorillas often directly approach the tourists and sometimes touch tourists - or allow themselves to be touched.

None of this is cheap. Just gaining entry to the park requires a \$160 entrance and gorilla visit fee. Lodging, transportation, and meals will typically add another \$300 to the park fees for even a two night stay. The result is that 6500 tourists in 1990 generated over \$3 million for the Rwanda government (about \$10,000 per gorilla). Most of this money goes to the government, rather than to the local population, but it does provide a substantial motivation for Rwandans to preserve gorillas.

(Similar programs with chimps have been less successful. Chimps are much more active and often move through the treetops, rather than on the ground, like the more placid gorillas. Tourists often cannot locate chimps or only get a glimpse of a dark shape against the sky.)

However, the tourist industry has proved to be a mixed blessing when it comes to ape conservation. Unlike elephants, lions or antelopes, gorillas and chimpanzees are genetically very similar to humans; chimps share 99% of our genes. This makes these great apes very susceptible to human diseases. In 1966, a polio epidemic that began in the local African population killed 10-15% of the Gombe chimpanzee population in one year; in 1988, an additional 14 animals died from an introduced respiratory infection. Last year, a respiratory disease struck one group of 34 gorillas in Rwanda; that number represents 11% of the entire

population of mountain gorillas. When the dominant silverback male died of the disease, a decision was made to treat the other seriously ill animals with broad-spectrum antibiotics. It is thought that the disease was transmitted to the gorillas by a tourist. Tourists are told to approach no closer than 1 meter to any of the animals, but members of the habituated groups routinely touch tourists. As a result, the mechanism that could save the animals - tourism - also has the potential to hasten their extinction.

SSHE Anthropology Conference: On the weekend of March 2 & 3, the Department of Anthropology hosted the SSHE Undergraduate Anthropology Conference. Five SSHE programs participated: California, Indiana, Mansfield, Millersville, and, of course, Bloomsburg. On Saturday, March 3, students from these institutions presented papers about research they had conducted, either in archaeology or in cultural anthropology. Several BU students made presentations based on the 1990 Summer Field School in Ohio. Kristen Ecker and Crystle Reustle gave an overview of the work done on the Munson Spring Site, while Shannon Leonard talked about the interesting patterns in stone found during the excavations. George Stout, Rich Lewis and Steve Comly then talked about the Mastodon remains excavated at a golf course near the Munson Spring site. All three presentations were illustrated by slides.

In addition to the presentations, the BU Anthropology Club sponsored a pizza party for participants at registration on Friday night, March 2, and a reggae dance party in the Kehr Union on Saturday night. All in all, the conference ran very smoothly. Special thanks are to be extended to the members of the club, to club adviser, Dr. Aleto, and to Dean John Baird, who attended the sessions at the club's invitation. We would also like to thank Vice President for Institutional Advancement John Walker for the help he provided.

Dr. Aleto is sponsoring a barbecue at his home on April 2 as another way of thanking club members for all the work they did to make the conference a success.

Congratulations: To Dr. Aleto who will be presenting a paper at the national meetings of the Society for American Archaeology April 25th to the 28th. His paper will be based on his on-going research in Ecuador.

To Dr. Wymer who has been nominated to the board of the Society for Pennsylvania Archaeology. Dr. Wymer also recently gave a talk on her research to the Williamsport chapter of the Society, and on May 3, she will be participating in a national press conference based in Ohio which announce the findings of her research group with regards to the Mastodon excavation. It's appropriate that

she will represent BU at a SSHE conference in Harrisburg April 11-12 entitled "College Faculty as Classroom Researchers."

To Dr. Minderhout who will be presenting a paper at the College of Business' Professional Development Forum on April 26. His paper is entitled "Why Businesspeople Need Anthropology."