



Hi there!

My name is Lulu and I love learning about Anthropology and exploring the world to see how other cultures live.

Join me on my journey as we travel around the globe and learn from other cultures. Every week, I'll post a post card and envelope full of fun information, facts, and activities.

This week and next, we're grabbing a snack for the trip and learning all about where our food comes from and how people in ancient societies got their food through agriculture!



What is Agriculture?

Did you hear about agriculture, farming and seasonal planting this harvest season? These practices are mentioned more and more. So what is agriculture and why is it important?



Agriculture is the process of cultivating land for farming and animals for livestock. It is because of agriculture that we have food products to eat without going out to forage or hunt for them. Because of agriculture, we can also trade and exchange food between different areas and climates so we can have our favorite produce. But agriculture isn't just helpful for food because we are able to farm cotton and sheep for our clothing material.

It is not known exactly when farming and agriculture first began but archaeologists date it all the way back to some 12,000 years ago!



When humans were first preparing their food, they lived as hunters and gatherers. They had to travel around a lot looking for places where food was growing abundantly and where animals were migrating. These traveling societies are called **nomadic**.



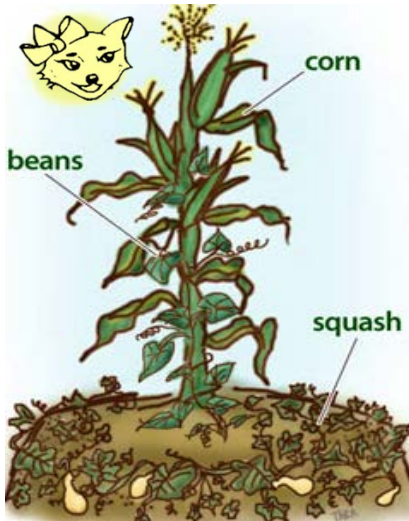
Nomadic Lulu

When people learned to farm, it really shook things up! People began to settle down in one area for longer periods of time so they could tend to their crops. This society which stayed in one place is known as **sedentary**. **Agriculture**, or the practice and development of cultivating food products like crops and livestock, is a main part of human society and is the reason we are able live in one place and still get all our food.



Sedentary Lulu

Farmers have to pay close attention to the level of water in their soil, the type of soil that is best for growing and the general climate for what they are trying to grow. Depending on the area of the world, different types of **crops** are planted. A crop is just a word for a plant that is farmed and harvested for food.



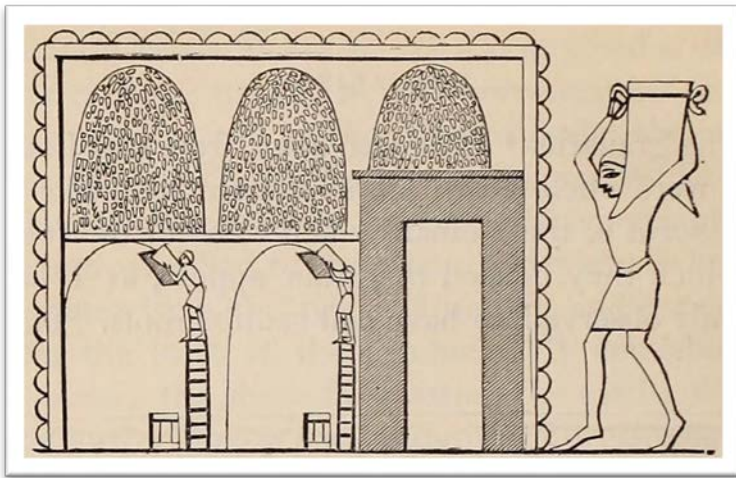
The Three sisters, as they are known in the Southwest of North America are three plants that are the main crops grown reliably for centuries, maize (corn), beans, and squash. These three plants are companion plants and are often planted close by each other. They are a **staple crop** which means they are the region’s most important crop. For them to be eaten somewhere else, required trade.

This chart shows an **Agricultural Hearth** which displays where certain ideas and practices were developed. The first food domesticated and farmed on this chart was rye and figs in 9000 BC in Southwest Asia.

Years BC	North America	Mesoamerica	South America	Africa	Southwest Asia	East Asia (Includes China)
0	Turkey	Turkey	White potatoes			
1000	Lamb's quarters					
2000	Marsh elder		Guinea pigs	Oil palm Sorghum, wheat		Chickens (south-central Asia)
3000	Goosefoot Squash		Maize, gourds, potatoes, quinoa, manioc	Yams Donkeys	Camels	
4000		Maize, beans, chilis				
5000			Cotton	Sheep, goats, cattle, barley, millet		Cattle
6000			Llama, alpaca, peanuts			Millet
7000		Gourds	Chilis, beans, squash		Goats, wheat, barley, cats, pigs, cattle, lentils	Pigs Rice
8000		Squash				
9000					Sheep Rye, figs	

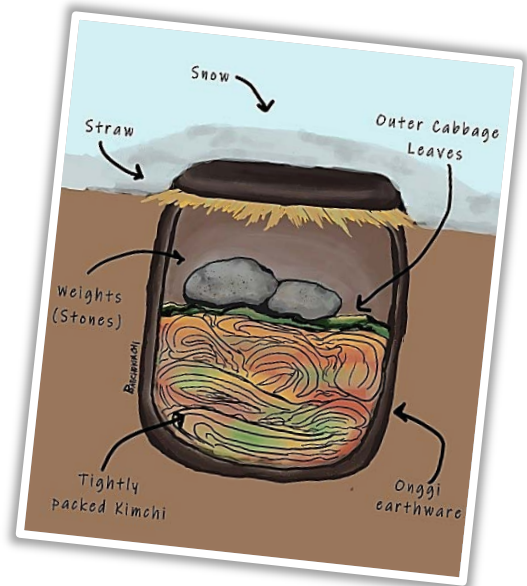
Storage

Being able to farm where we were permanently living meant humans also had to create ways of storing food for the winter when growing was much more difficult. With no refrigerators or freezers to store their food, they created different ways to keep their food good all year round. Meat was salted and dehydrated, and special buildings were able to keep the air dry and out of sun.



Egyptians created great underground grain silos to keep their grain good and away from pests.

In Korea, people used fermentation to keep vegetables in a special type of ceramic material called Onggi which are stored in the earth.



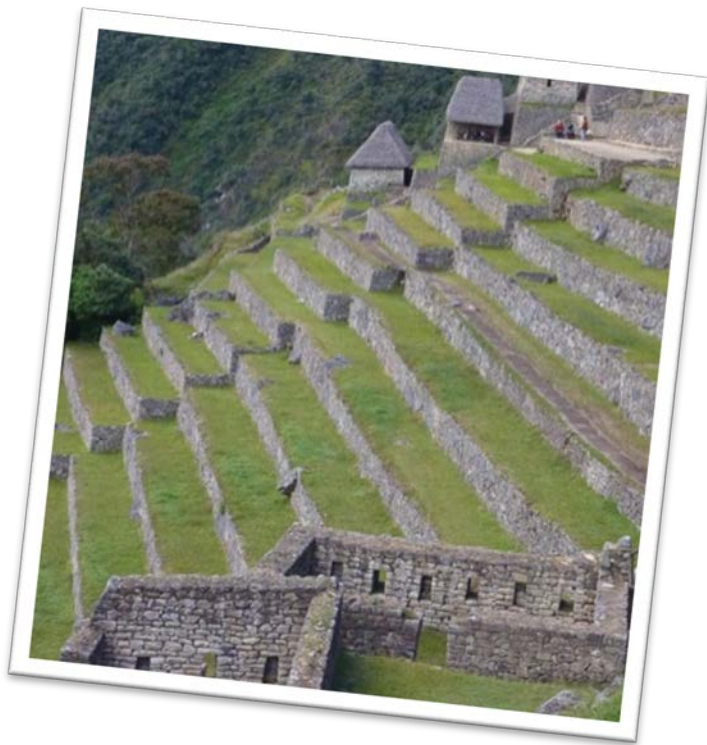
Many pueblos made seed pots to keep their seeds good for planting the next season.



61.3.319, Chaco black-on-white seed jar

Land

The way people farm food differs around the world depending on the climate, technology, and resources available. Some cultures farm with rotating crops, meaning they plant new fields every growing season and adjust water, soil type, and make many uses of the land. Other cultures practice what is called permanent farming where their land grows only one type of plant and is not replanted every year. Specializing in a single crop is known as **monoculture**.



Different cultures also created many different ways farming was structured and laid out. The ancient Inca people of South America created what is known as **terrace farming**. Because of the steep vertical landscapes, the Inca created step-like levels of flat land called terraces on which they could farm. These terraces helped make land that was easier to farm on, as well as stabilize land for buildings and prevent erosion. The flat systems helped to spread water evenly and irrigate water.

Lulu's Agriculture Crossword

Highlight or circle the words you can find in the word search.

Words can go in any direction.

Words can share letters as they cross over each other.

agriculture

irrigation

maize

sedentary

sustainability

domestication

land

monoculture

staple crop

terrace

harvest

livestock

nomadic

subsistence

water

Y T B D U E L Z N B Q K B B H
T E R U T L U C O N O M C K S
I O E H Q M X B M R D T Z E J
L P O R C E L P A T S N D X E
I B I W U P R H D S D E A C S
B F K R O T A W I P N D A L U
A Y C E R R L R C T Q R S Y B
N A O N V I F U A U R U U T S
I X T E H Q G R C E Y K W E I
A V S Y W I Y A T I Q H B S S
T T E V W A E F T U R V L B T
S P V J Q Z T L D I C G Z H E
U G I Y I Z T E C K O T A B N
S B L A Z M G Q R Q Q N W B C
D O M E S T I C A T I O N D E



Activity: Thinking About Food

Archeologists are able to know how ancient people ate and farmed by studying the plant and animal remains left behind.

They will gather up the things that were all found together to form an **assemblage**. From this, they're able to put together a story.



Go to your pantry or fridge and randomly pick 4 items. This will be your assemblage.

Draw your foods in the boxes and answer the questions about them for each.

1. What were some of the tools used to make this item?
2. Where in the world did this item come from? (Check the label or sticker, or refer to the origin map below.)
3. How is this prepared where you live? Does it have multiple uses?
4. How is this item typically stored?
5. How was agriculture used to make this item?

Bonus:

Research foods common in ancient societies. Compare the kind of foods you gathered to the foods they had available. What is different and has changed? What is the same?



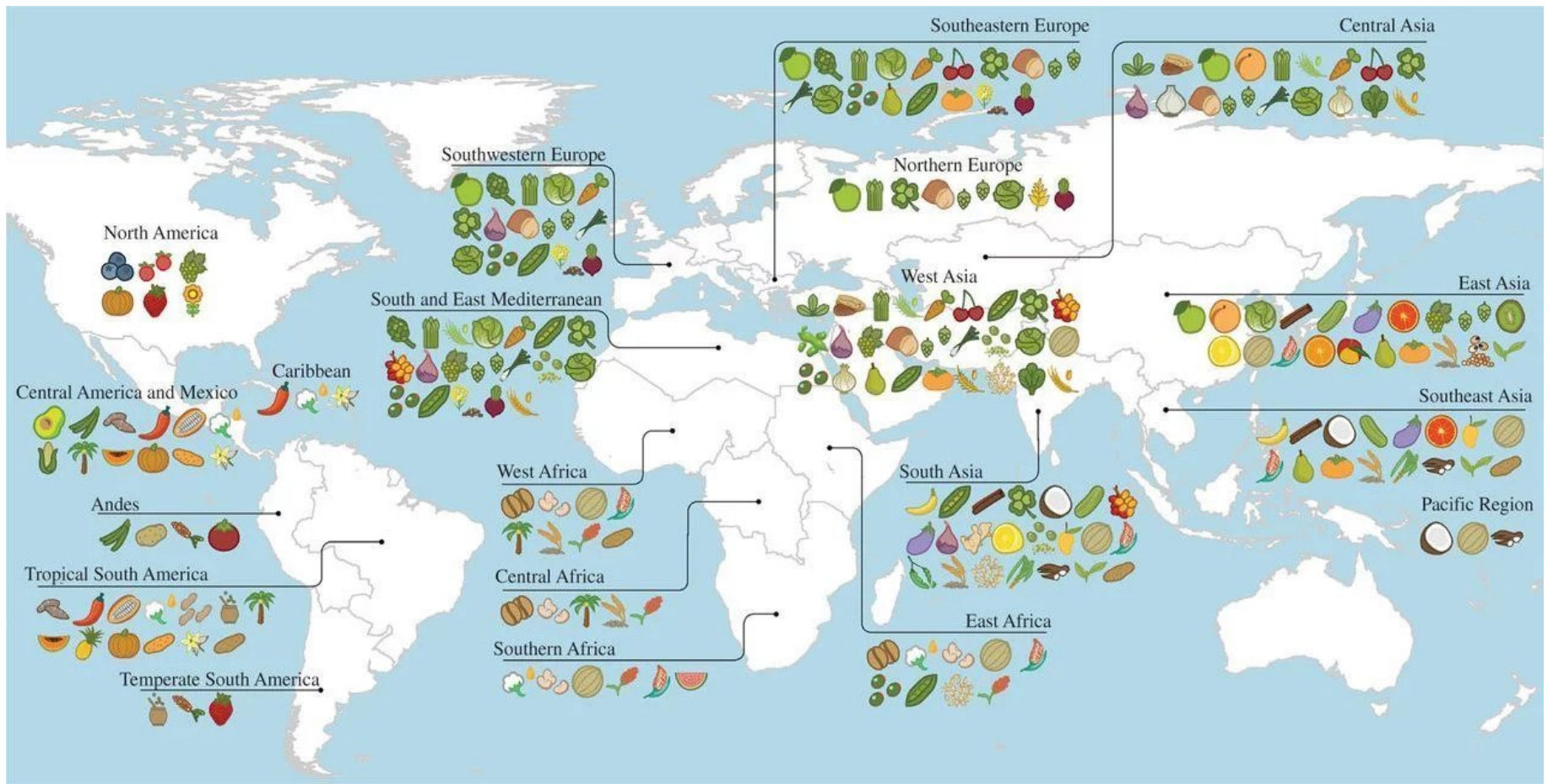
Agricultural Kitchen Assemblage:

	1	2
	3	5
	4	

	1	2
	3	5
	4	

	1	2
	3	5
	4	

	1	2
	3	5
	4	



- | | | | | | | | | |
|-----------------------|----------------------|----------------|------------|------------------|------------------------|-----------------------|--------------|----------------|
| alfalfa | beans | clover | eggplants | hops | melons | pears | rice | sunflower |
| almonds | blueberries | cocoa beans | faba beans | kiwi | millet | peas | rye | sweet potatoes |
| apples | cabbages | coconuts | figs | leeks | oats | pigeonpeas | sesame | taro |
| apricots | carrots | coffee | garlic | lemons and limes | olives | pineapples | sorghum | tea |
| artichokes | cassava | cottonseed oil | ginger | lentils | onions | potatoes | soybean | tomatoes |
| asparagus | cherries | cowpeas | grapefruit | lettuce | oranges | pumpkins | spinach | vanilla |
| avocados | chickpeas | cranberries | grapes | maize | papayas | quinoa | strawberries | watermelons |
| bananas and plantains | chillies and peppers | cucumbers | groundnut | mangoes | peaches and nectarines | rape and mustard seed | sugarcane | wheat |
| barley | cinnamon | dates | hazelnuts | mate | | | | yams |

<https://www.npr.org/sections/thesalt/2016/06/13/481586649/a-map-of-where-your-food-originated-may-surprise-you>