Senegalese Foodways*
-Part 3: Sacred Rice

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-For a blog related to this experience, check out: http://miguelcorrigan.blogspot.com/
How are our foodways a product of both tradition and change shaped by our environment, history, worldview, and sense of belonging?

• Learning Objectives
  – Students will recognize and incorporate the similarities, differences, and interconnections between the world’s peoples, nations, and environmental systems through their foodways. (syllabus)
  – Students will gain a basic understanding of key concepts in cultural anthropology. (syllabus)
  – Students will demonstrate respect and support for the common good of the world community, including its diversity, concern for the welfare of others, and sustainability of natural systems and species involved in food production, distribution, and consumption. (syllabus)
  – Students will gain a better understanding of the diverse ways humans meet basic needs. (syllabus)
  – Students will learn to identify, describe, and explain differing worldviews. (syllabus)
Sacred Rice – Pierre Thiam

Joanna Davidson discussing sacred rice, Boston, May 24, 2016
Source: Brandon D. Lundy
Senegal’s Joan of Arc

Source: Indiana University Press

Casamance Ferry named after Aline Sitou Diatta

Source: Brandon D. Lundy
Rice Varieties

African Rice (*Oryza glaberrima*)

Botanical Print: *Oryza Sativa*, Rice

Source: http://www.antiquity.ac.uk/projgall/murray/

Source: illustrated by Franz Eugen Kohler (c. 1883-1914)
A. R. Waud's sketch: Rice Culture on the Ogeechee, Near Savannah, Georgia

Source:
http://www.fao.org/docrep/006/y4751e/y4751e0p.htm
Paddy Rice Production

Source: Brandon D. Lundy, Guinea-Bissau, 2007
A System of Rice Production, Broken – Pierre Thiam

Mortar and Pestle

Muslim Wedding Ceremony

Source: Brandon D. Lundy, Guinea-Bissau, 2007