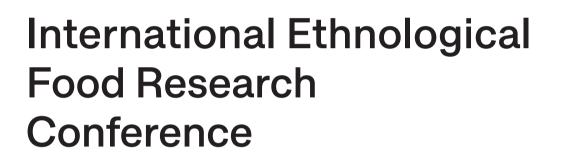
## SIEF 24<sup>th</sup>





### SIEF 24<sup>th</sup> International Ethnological **Food Research** Conference

Living Eating Habits, **Revitalized Foodways and** the Concepts of Tradition and Food Heritage

Museum of Ethnography & Institute of Ethnology, HUN-REN RCH

Néprajzi Múzeum Museum of Ethnography

HUN RESEARCH CENTRE FOR THE HUMANITIES INSTITUTE OF ETHNOLOGY



18-20 | 09 | 2024 Hungary 'isədebud

## and Food Heritage the Concepts of Tradition

### HUN-REN RCH & Institute of Ethnology, Museum of Ethnography

# Living Eating Habits,

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#### 18 | 09 | 2024

**8.00– | Registration** (Museum of Ethnography, Main entrance from Heroes Square)

#### 9.00-9.30 | CONFERENCE OPENING

**Kemecsi, Lajos** Director general of the Museum of Ethnography

**Balogh, Balázs** Director general of the HUN-REN Research Centre for Humanities

**Jönsson, Håkan** President of the SIEF Food Research Working Group

Moderator: Báti, Anikó (Plenary room)

#### 9.30–10.15 | KEYNOTE LECTURE: Grasseni, Cristina: Re-tooling food heritage: revitalizing communities and landscapes.

Moderator: Ličen, Daša (Plenary room)

#### 10.25-11.10 | KEYNOTE LECTURE:

**Fülemile, Ágnes:** Hungarian folk art heritage: Cultural remembrance and self-identity (Ethnographic identity regions in the dynamics of change)

Moderator: **Lysaght, Patricia** (Plenary room)

11.20-11.40 | Coffee break

#### 11.40–13.00 | 1. session (Plenary room) DEALING WITH FOOD IN INSTITU-TIONS AND ORGANISATIONS WORK-ING WITH CULTURAL HERITAGE I.

Moderator: Fülemile, Ágnes

**Szarvas, Zsuzsa:** From fireplace to table: The heritage of the Museum of Ethnography's nutrition collection

Albala, Ken: Slojd Revival: Spoon carving communities and the rejection of modernity in identity formation

**Nakazawa, Hiroko:** The effects of the designation of Yakimochi as Prefectural Intangible Cultural Heritage and inheritance activities of food culture in Nagano, Japan

Kocković Zaborski, Tanja, Belaj, Melanija: 'Faces of Hunger': An exhibition about (a lack of) food in the Ethnographic Museum, Zagreb, Croatia

**13.00–14.00 | Lunch** (For registered participants only) 15.20-15.40 | Coffee break

15.40-17.20 3. session (T1 room) FOOD AND FOODWAYS AS HERIT-AGE-MAKING IN LOCAL DEVELOP-MENT STRATEGIES AND TOURISM

Moderator: Matalas, Antonia

**Bartsch, Silke:** Regional food and ethnic identity: Discourse on the potential of regional food campaigns

Vaneker, Karin: Cross-border cuisine: Food culture and heritage in the Euregio

Sexton, Regina: Making Heritage: The case of wild food in Ireland

**Minami, Naoto:** Attempts to protect and promote traditional food culture in contemporary Japan (online)

15.40–17.20 | 4. session (Plenary room) THE MANIFOLD MEANINGS OF FOOD AND HERITAGE

Moderator: Ličen, Daša

Balogh, Pál Géza: 'Why are we stuck at the level of the "gomolya" in cheesemaking?' The Carpathian Basin dairy heritage and contemporary artisanal cheesemakers

**Godina Golija, Maja:** Baking Christmas bread poprtnik in Svibno: A living food heritage with many messages

Lindqvist, Yrsa: Food recipes as cultural heritage and historical source

**Mód, László:** Heritagisation and wine production. Examples from Hungary

**Shultz, Sarah:** Contesting a changing community with traditional foods: Race, class, and hot chicken in Nashville, Tennessee

**17.30–19.00 | Food heritage in focus:** thematic tour of the new collection exhibition of the Museum of Ethnography

**19.00 – Buffet Dinner in the Museum's restaurant** (For registered participants only)

#### 19|09|2024

#### 9.30-10.15 | KEYNOTE LECTURE

**Lucy Long:** Personal Memory, Collective Heritage, and Quandaries of Tradition: Two Appalachian Mountain Meals

#### Moderator: Szarvas, Zsuzsa

**Orlić, Olga:** Negotiating food heritage on Korčula Island: the case of žrnovski makaruni

Szilágyi, Levente: Identity and representation: The journey of Strudli from the plates of the Satu Mare Swabians to television

Kaarlenkaski, Taija: National milk. Gender and Finnishness in milk promotion and the 'Milk and Health Association'

Mészáros, Csaba: The living and the dead. The role of fat in Sakha cuisine

Bachórz, Agata: Whose 'Polish Cuisine'? Unpacking the class dimension in the reinventing of food heritage in contemporary Poland

**13.20–14.20 | Lunch** (For registered participants only)

14.20–16.00 | 6. session (Plenary room) ETHNIC, LOCAL AND TRADITIONAL FOOD: MEANINGS IN A COMPARATIVE PERSPECTIVE

Moderator: Godina Golija, Maja

**Báti, Anikó:** Food as messenger: Slovak cuisine in Hungary

**Juhász, Katalin:** Food heritage and food rituals as an indispensable element of contemporary 'crossover folk customs'. The example of Csömör

Koning, Nemo et al.: Challenging the place of meat in the Christmas meal:↓

Lessons learned from ritual intervention

Yelenevskaya, Maria, Protassova, Ekaterina: Immigrants' foodways as markers of cultural adaptation and hybrid identities

**Szilágyi, Zsolt:** From 'geriin buuz' to fine dining. The changes in Mongolian food culture from the 1990s to nowadays (online)

14.20–16.00 | 7. session (T1 room) THE 'INVENTION' OF TRADITIONS FOR ECONOMIC, SOCIAL, AND POLITICAL PURPOSES

Moderator: Bartsch, Silke

**Grubišić, Ana Banić:** Meaning and uses of tradition in the digital market. Ethnography of 'Small-scale Food Producers in Serbia' 16.00-16.20 | Coffee break

16.20–17.20 | 8. session (Plenary room) FOOD HERITAGE IN TIMES OF CRISIS

Moderator: Szilágyi, Levente

**Jönsson, Håkan:** Restrictions as culinary heritage: a study of restaurant politics in Sweden (online)

**Pawłowska-Mainville, Agnieszka:** Harvesting gold from trees: The living heritage of treebeekeeping in Poland

Matalas, Antonia, Ntantoy, Anastasia: Health claims for traditional fermented foods. A request for action by the scientists

**Deutsch, James:** Foodways in the 'Hobo Jungles': Heritage and tradition among the unhoused in the late 19th and early 20th centuries

**17.20–18.00 | Free time in the Museum** (WG meeting, T1 room)

18.00–19.00 | Walk in the City Park

**19.00– | Dinner at Gundel Restaurant** (For registered participants only)



9.00–10.00 | Travel by bus from the Museum of Ethnography, Budapest, to the Hungarian Open Air Museum in Szentendre

#### 10.00-10.30 | WELCOME

**Cseri, Miklós** General director of the Hungarian Open Air Museum

10.30–11.50 | 9. session DEALING WITH FOOD IN INSTITU-TIONS AND ORGANISATIONS WORK-ING WITH CULTURAL HERITAGE II.

Moderator: Sári, Zsolt

Nagyné Batári, Zsuzsanna: Food heritage in an open air museum context: research, representation and interpretation

Arkhely, Fruzsina: Gastronomy as intangible cultural heritage: an example of the 'Miller's Wafer' tradition in Borsodnádasd, Northern Hungary

Vass, Erika: Food of Transylvanian

#### 14.00–15.20 | 2. session (Plenary room) FOODWAYS IN THE ANTHROPOCENE

Moderator: Mészáros, Csaba

**Risius, Antje:** Animals in the Anthropocene? Antagonies and alternatives from Farm to Fork (online)

**Ličen, Daša:** Cultivating heritage in the Anthropocene

Autret, Kristen: Adapting traditions to climate change: The impact on indigenous food systems in the North American Arctic

**Viðarsdóttir, Auður:** Looking back to move forward: anchoring sustainable food practices in the past

Moderator: Lysaght, Patricia (Plenary room)

10.25-11.10 | KEYNOTE LECTURE

**Csonka-Takács, Eszter:** Food heritage: concept change in the practice /implementation of the 2003 UNESCO Convention for the Safeguarding of Intangible Cultural Heritage.

Moderator: Ličen, Daša (Plenary room)

11.20–11.40 | Coffee break

11.40–13.20 | 5. Session (Plenary room) GENDER, IDENTITY AND FOOD HERITAGE **Sári, Zsolt:** Rural festivals and food heritage

**Sonekar, Harshal B.:** Religious dogmas, state and oppressed castes: Foodways and their politics in India

Hryciuk, Renata E.: Decolonial reading of Oaxacan cookbooks: gastronomy, gender and the neoliberal heritage industry

Dutra, Rogéria C.A.: The culture of milk in the rural southeastern region of Minas Gerais, Brazil (online) Armenians as cultural heritage

**Fülöp, Ottó Zoltán:** An exhibition to quench cultural thirst: The soda-water collection of the Szeged Water Tower and the heritagisation of gastronomical goods

12.00–13.00 | Hungarian food heritage workshop

13.00-14.00 | Lunch

14.00–16.00 | Visiting food heritage interpretation in the Hungarian Open Air Museum (in groups)

16.00–17.00 | Closing session of the conference

17.00-18.00 | Travel to Budapest