

SIEF 24th International Ethnological Food Research Conference

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

Budapest, Hungary

18-20/09/2024

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

Program

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: Ličen, Daša (Plenary room)

11.20–11.40 Coffee break

11.40–13.00 **1. session** (Plenary room)

DEALING WITH FOOD IN INSTITUTIONS AND ORGANISATIONS WORKING 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)

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

15.20–15.40 Coffee break

15.40–17.20 **3. session** (T1 room)

FOOD AND FOODWAYS AS HERITAGE-MAKING IN LOCAL DEVELOPMENT 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)

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9.30–10.15 KEYNOTE LECTURE

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

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: Lysaght, Patricia (Plenary room)

11.20–11.40 Coffee break

11.40–13.20 **5. Session** (Plenary room)

GENDER, IDENTITY AND FOOD HERITAGE

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

- Báci, 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’
- 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)

16.00–16.20 Coffee break

16.20–17.20 **8. session**

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 tree-beekeeping 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)

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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 Director general of the Hungarian Open Air Museum

10.30–11.50 **9. session**

DEALING WITH FOOD IN INSTITUTIONS AND ORGANISATIONS WORKING 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 Borsodnádásd, Northern Hungary
- Vass, Erika: Food of Transylvanian 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