

Conference Schedule

THURSDAY 3 JANUARY 2013	
09:00	REGISTRATION
09:15	OPENING CEREMONY AND GROUP PHOTO TAKING Officiators: Professor Thomas Hun Tak Lee, <i>Associate Dean of Faculty of Arts, The Chinese University of Hong Kong</i> Ms. Belinda Sau-lan Wong, <i>Chief Curator of Hong Kong Heritage Museum</i>
09:45	KEYNOTE SPEECH Learning is Like Chicken Feet: Assembling the Chinese food system Eugene N. Anderson, Professor Emeritus, <i>University of California, Riverside, U.S.A</i>
11:00	TEA BREAK
11:15	PANEL I HOW FOODWAYS IS CONSIDERED INTANGIBLE HERITAGE?
	Chair: Jean-Pierre Williot, University of Tours, France
	Two or Three Things I Know about Hong Kong Food Heritage <i>Sidney Cheung, The Chinese University of Hong Kong</i>
	Gateways to Heritage: Who owns history? <i>John Eng-Wong, Brown University, U.S.A</i>
	Family Cooking and Inter-generational Communication: A case study in intangible cultural heritage <i>Casey Man Kong Lum, William Paterson University, U.S.A</i>
	The Indigenous Cooking of Macau: Under threat? <i>Annabel Jackson, Macanese Gastronomy Association, Macau</i>
	Q & A
13:00	LUNCH

14:15	PANEL II EAST ASIAN FOODWAYS IN TRANSITION
	Chair: Chau Hing Wah, Hong Kong Heritage Museum
	Whale Meat Foodways in the Contemporary Japan: From fish sausages in the 1960s to whale tongue dishes in the 1990s <i>Akamine Jun, Nagoya City University, Japan</i>
	When Does Foreign Cuisine Become Local Heritage?: The case of western cuisine in Shanghai <i>James Farrer, Sophia University, Japan</i>
	Regional Variations and Local Interpretations of the National Food: The case of Japanese noodles <i>Satohiro Serizawa, Nara University, Japan</i>
	Minority Memories and Creations: The gendered heritage of Hoklo salty tea in Hong Kong <i>Maria Siumi Tam, The Chinese University of Hong Kong</i> <i>Man Ke, Northwest University for Nationalities, P.R.C</i> <i>Janice Lau, The Chinese University of Hong Kong</i>
	Q & A
16:00	TEA BREAK
16:15	PANEL III SOUTHEAST ASIAN FOODWAYS REINVENTION
	Chair: Tan Chee-Beng, Sun Yat-sen University, P.R.C
	Nonya Rice Dumplings at Terminal Three: Re-casting meaning of food and place in Singapore <i>Jean Duruz, University of South Australia, Australia</i>
	Xitkoddi (Rice and Fish Curry), Comunidades and Ramponkars: Goan foodways in transition <i>Kyoko Matsukawa, Nara University, Japan</i>
	The Reinvention of Nasi Goreng <i>Michael John Hitchcock, Macau University of Science and Technology, Macau</i>
	How Local “Local Specialties” Are? – Contested culinary heritage in Hoi An, Vietnam <i>Nir Avieli, Ben Gurion University, Israel</i>
	Q & A
18:00	END OF DAY ONE; GATHER FOR DINNER
18:30	WELCOMING RECEPTION AND DINNER (For Chairs and Speakers only)

FRIDAY 4 JANUARY 2013	
09:15	PANEL IV NOSTALGIA, MEMORY AND LOCALITY
	Chair: Joseph Bosco, The Chinese University of Hong Kong
	Heritage-oriented Gastronomy and Local-regional Food System Development in Sweden <i>Daniel Laven, University of Gothenburg / Mid Sweden University, Sweden</i>
	Italianità in America: A history of the cultural politics and social construction of authentic Italian cuisine in the U.S. <i>Ken Albala, University of the Pacific, U.S.A</i>
	Rice and Empowerment in Taiwan <i>Lin Yi-Chieh, National Chung Hsing University, Taiwan</i>
	Nostalgic Imagination: A study of the sweet potato in Taiwan <i>May Yu-Hsin Chang, Foundation of Chinese Dietary Culture, Taiwan</i>
	Q & A
11:00	TEA BREAK
11:15	UNESCO CHAIR PROJECT ROUNDTABLE
	Chair: Marc de Ferriere le Vayer, University of Tours, France
	The High Quality Products of the Past <i>Alain Clement, University of Tours, France</i>
	Eating Patterns, Mixings and Crossbreeding: Between rural and urban areas, between heritage and external influences <i>Isabelle Bianquis, University of Tours, France</i>
	The Fabrication of the Renowned French Cuisine, 17th – 18th Centuries <i>Florent Quellier, University of Tours, France</i>
	The Couscous: History of a reinvented heritage <i>Mohamed Houbbaida, Ibn Tofail University, Kénitra, Morocco</i>
	Family Recipes as Intangible Cultural Heritage <i>Sidney Cheung, The Chinese University of Hong Kong</i>
	Open Discussion
13:00	LUNCH

14:15	PANEL V PRESERVING FOODWAYS
	Chair: Maria Siumi Tam, The Chinese University of Hong Kong
	Hindu Upharagriha: Preserver of culinary tradition <i>Mohsina Mukadam, Ramnarain Ruia College, University of Mumbai, India</i>
	Rebuilding and Sustaining Community: The role of culinary culture in post-Katrina New Orleans <i>Nicole K. Nieto, The Ohio State University, U.S.A</i>
	How French Cheese Went from Being Indigestible to Cultural Treasure <i>Sylvie Vabre, Université Toulouse, France</i>
	Cooking the Cultural Revolution: Food and the politics of cooking and culinary knowledge in Guangzhou <i>Willa Zhen, Culinary Institute of America, U.S.A</i>
	Q & A
16:00	TEA BREAK
16:15	PANEL VI PEARL RIVER ICH NETWORK
	Chair: Liu Tik Sang, The Hong Kong University of Science and Technology
	香港潮人盂蘭勝會的食品和祭品——以貴嶼和記隆餅家為例 <i>楊子儀，貴嶼和記隆餅家，香港</i> <i>林錦源，香港文化博物館，香港</i> Food and Offering Food in the Yulan Festival of the Hong Kong Chiu Chow Community: A case study on Woo Kee Loong (Kwai Yue) Cake Shop <i>Yeung Tze Yee, Woo Kee Loong (Kwai Yue) Cake Shop</i> <i>Lam Kam-yuen, Hong Kong Heritage Museum</i>
	年俗食品與節日時空——湛江市福建村“過年”習俗調查 <i>劉曉春，中山大學，中國</i> The Food in the Spring Festival—— A case study on Fujian village in Zhanjiang <i>Liu Xiao Chun, Sun Yat-sun University</i>
	“活血”構築的儀式性時空 <i>葉建芳，中山大學，中國</i> Raw Animal Blood and the Construction of Sacred Space and Time <i>Ye Jian Fang, Sun Yat-sen University</i>
	傳統打油茶與民族的生活習俗 <i>廖昆銘，廣西文化廳非物質文化遺產處，中國</i>

	<p>粵菜與養生</p> <p>蔣明智，中山大學，中國</p>
	<p>客家婚禮飲食結構展演及其感覺隱喻——以廣西博白縣大安村為個案</p> <p>謝菲，廣西民族博物館，中國</p> <p>The Performance of Diet Structure and Feeling Metaphor in Hakka Wedding— Da'an Village of Bobai County in Guangxi Province as a case</p> <p><i>Xiefei, Guangxi National Museum</i></p>
	問答
18:45	END OF DAY TWO

SATURDAY 5 JANUARY 2013**EXCURSION (By Invitation Only)**

9:00	Meeting at the Lobby of Royal Park Hotel
9:30	Sheung Wan Old Neighborhood Walking Tour
	Many neighborhoods in Hong Kong are full of histories and cultural stories that are worthwhile for citizens and tourists to explore. Among various neighborhoods in the city, Sheung Wan is the one that made Hong Kong a successful and important trading hub over the last century, in which the traditional features of trading are still visible today. Since the mid-19 th century, via the overseas Chinese network in Thailand, Nam Pak Hong was established to facilitate the import of various dried products into Hong Kong for trading with other Chinese societies throughout Asia. This creates an exotic and unique impression for anyone who visits there for the first time. The traders handle dried food commodities from all over the world. As these food items are part of the Chinese cuisine, we consider this a unique experience for inbound tourists and foreign visitors interested in the culture and history of Hong Kong.
13:00	Cantonese Dim-sum Lunch at Lin Heung Kui
15:00	Yuen Long Tai San Wai Freshwater Fish Cultivation Visit
	Tai San Wai was developed in the 1970s into the present Fairview Park, a low-density private housing estate. Beginning in the 1970s, fishpond land was sold to private developers, who were not interested in a sustainable fishing industry but in more profitable developmental proposals. However, most of these proposals were rejected at the very beginning and in the absence of concrete development plans, fishponds were leased to local farmers (some of whom were former owners of those fishponds), who sustained the fish farming industry in the area. In Hong Kong, over 90% of the freshwater fish farms are engaged in polyculture (grey mullet, bighead carp, silver carp, common carp, grass carp, tilapia and snake head); in a traditional fishpond, grass carp and grey mullet usually live in the upper zone as they like to forage and stay near the water surface; bighead carp, silver carp and tilapias like to float in the middle zone; while at the bottom, we will find common carp and spotted snakeheads which are comparatively less affable to the mid-upper fish zone. In particular, spotted snakeheads are carnivorous and local fishermen use them to control the number of tilapias reproduced in the fishpond since they have less economic values.
18:00	Country-style Dinner at Tai Wing Wah Concluding Remarks by Eugene N. Anderson, Professor Emeritus, <i>University of California, Riverside, U.S.A</i>
22:00	Return to Royal Park Hotel
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