

Catering Productive Protection of Marine Food Materials and Folk Food Customs in the Estuary of Liaohe River in China

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The Liaohe River in China is the main river that runs through Liaoning Province and another larger area in China. It has recently been known as “the bottom of nine rivers” and “the land of retreating from the sea.” With its geographical environment along the river and the sea and unique estuary natural and ecological resources, the Liaohe River was the birthplace of a rich intangible cultural heritage of offshore fishermen—the “ancient fishing geese.”

Ancient fishing geese are the fishermen who drive the sea. They make up a special livelihood group of the ancient Liaohe Estuary. The fishermen do not have the strength to fish in the open sea. However, they can fish along the coastal land and water’s edge with tide migration, fishing in the beach and shallow sea of the estuary to catch shrimp, following the original fishing and hunting livelihood every year like wild geese in spring and autumn.

The livelihood of the fishing geese has long been on the verge of extinction in coastal rivers and estuaries of China and the world, but the Erjie Ditch at the mouth of Liaohe River is still preserved and has accumulated profound fishing goose culture, which reflects human cognition and use of the ocean and can be regarded as the fossil of ancient fishing and hunting activities.

1. Characteristics of Marine Resources in the Liaohe Estuary

The marine resources of the Liaohe Estuary are formed by the intersection at the Haihe River. The marine resources, food resources, and food culture are different from those of other sea areas at home and abroad. The salinity of the seawater here is neither strong nor weak; the water temperature is neither high nor low; the water flow is neither rapid nor slow; and the water quality is neither clear nor muddy.

Moreover, the beach and silt are mainly used to produce the local fish, shrimp, crabs, clams, and other marine food with delicious taste and fresh quality.

2. Processing and Use of Marine Food Materials in the Liaohe Estuary

The folk storage of marine food materials in the Liaohe Estuary mainly uses processing techniques such as salt drying, brine drying, air drying, and fumigating, especially for goods such as sundried shrimp skin, shrimp oil, shrimp dipping sauce, and alum jellyfish, which have been passed down for more than a hundred years.

The Fudehui Culture Communication Development Co., Ltd. inherits the food tradition of fishing goose culture, digs and organizes the local “captain dish” and “ship woman dish,” and creates the Liaohekou fish home dishes, among which are jellyfish stew, clam eggplant, dried pot bamboo shoots, crab sting soup, and other famous dishes of northeast China.

Liaohekou fishers’ dishes follow the material selection concept of not eating in the ground and not eating from time to time and paying attention to instant eating when making to maintain and maximize the nutritional value of the food as well as use storage and processing methods with salt, ice, sun, fermentation, etc., to emphasize fresh flavor.

In the process of selecting and

processing the food materials mentioned above, the cooperative relationship and eating custom of people in this region are formed, which extends to eating utensils, heating equipment, heating stoves, ceremonial and festival supplies, etc., with profound cultural value and significance of protection and inheritance.

3. Inheritance and Sustainable Development of Liaohe Estuary Marine Culture

To carry out research on folk cultural heritage and write and publish monographs with the support of the government, the Liaohe Folk Museum was established. The museum displays the nine parts of fishing goose culture—namely, clothing, food, living, travel, fishing, animal husbandry, farming, *jia*, and reading, with both dynamic inheritance and static displays. With the operation mode of catering enterprises, the museum carries out productive protection and inheritance, establishes museum-themed restaurants in Shenyang, Shenzhen, Qingdao, Beijing and other places, promotes Liaohekou fishers' dishes, spreads the ancient fishing goose culture, and realizes the orderly transformation from heritage to resources and then from resources to assets.

In 2020, related food culture was nominated onto UNESCO's Representative List of Intangible Cultural Heritage. In December of the same year, it became the first Michelin northeast cuisine in the world.

We have established environmental protection organizations to protect, inherit, and sustainably develop marine food materials, marine environment, and “fishing goose” culture.