

# YSLME MPA NETWORKING WORKSHOP

14-16 January 2019 • Dalian, Liaoning, PR China

## Our tables can save tidal flats

**Joon Kim**

Gwangju Jeonnam Research Institute





# Contents

**Tidal Flats & Slow Fish**

**Traditional Knowledge & Tidal Flats**

**Ark of Taste & Tidal Flats**

**Sustainable Tidal Flats**



# Tidal Flats & Slow Fish

- **Protection of the marine ecosystem and small fishing communities**
- **Must we continue eating endangered fish species?**
- **How should we consume such fish?**
- **What is the future of small-scale fishers?**
- **Sustaining of both large-scale food mechanisms and small-scale fishing**
- **Consumer participation: enjoyment, interest, and responsibility**
- **Traditional knowledge and eating habits**
- **Restoration of fishing communities and ecological sustainability**



# Tidal Flats & Slow Fish

- **Fish and shellfish grown normally in healthy seas and tidal flats**
- **Small-scale (livelihood) fishing, *not* large-scale corporate fishing**
- **Fish and shellfish grown in marine ecological environments**
- **Preservation of fishing villages, fishers, and fishing culture**
- **Sustainable fishing districts and methods**
- **Urban consumers whose purchases are based on intrinsic value rather than price**
- **Chefs who cook with dedication and care**



# Tidal Flats & Slow Fish

- We are the net!
- Protection of marine biodiversity and provision of the opportunity to enjoy seafood
- Australia, Congo, Denmark, Ecuador, France, Ireland, Italy, Japan, Morocco, the Netherlands, Russia, Senegal, Korea, Spain, Sweden, Tunisia, Uganda, and the United States
- Slow Fish Network: participated in by fishing communities, biologists, chefs, consumers, and relevant experts

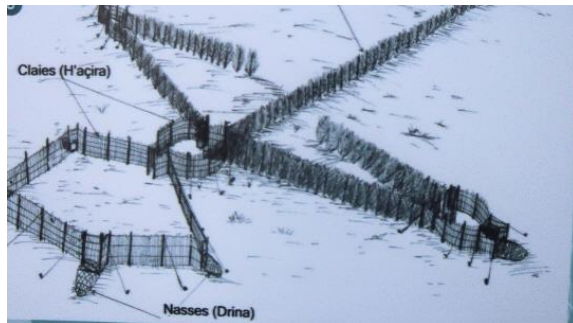


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# Tidal Flats & Slow Fish

- Humans are part of a system of closely intertwined living beings.
- The “net” is not merely a tool for fishing but a tightly knit network of water, soil, microorganisms, fish, fishers, and consumers.
- Meetings with producers and fishers
- Meetings with Brittany Cave Presidium, small-scale fishers, and traditional fishers of Wadden Sea
- Event (Taste Workshop) operated by biologists, fishers, and chefs



# Tidal Flats & Slow Fish

- An international movement that began in 1986 with the objection to McDonalds' entry into Italy. Initially promoted healthful food, but has since grown into a conservation and protection movement.
- Developed into an international movement after the 1989 Slow Food Declaration.
- Developed into a multifaceted Slow Life movement (Slow Fish, Slow Meat, Slow Fashion, Slow Education, Slow Cheese, Slow Travel, etc.) in opposition to fast food (“**From overtaking to transcending**”).
- 100,000 members and 1 million supporters in 160 countries / 85,000 members in 50 countries
- Founded in Korea in December 2007. Slow Fish movement began in 2016.





# Tidal Flats & Slow Fish

- Diversity of seafood, sustainable fishing, and sustainable livelihoods for island/fishing village residents
- Began in 2016 as a network of stakeholders (fishers, urban residents, chefs, etc.).
- Registration of Art of Taste (seafood), Sea Taste Journey, and Taste Workshop.
- Urban fishing: the producer is also the consumer
- Slow Fish University: lectures on Slow Fish and how to understand oceans, islands, and tidal flats / What must be done to secure clean, high-quality marine produce?



멸위기 음식문화유산을 보전, 육성시키는 프로젝트

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# Tidal Flats & Slow Fish

- **Slow Food movements in fishing and seaside villages**
- **Slow Food movement: expanded to Slow Fish, Slow Meat, Slow Car, and Slow Tour**
- **Network-based movement that connects producers and co-producers**
- **Consumer education, introduction of local foods, classes on backyard gardening, tasting classes, Taste Workshop, and cultivation of culinary experts**
- **Biodiversity: Ark of Taste, Taste Protectors, Earth Protection Project, and Earth Market**
- **Ark of Taste: currently includes 4,200 items (Korea: 100)**
- **Registered seafoods: traditional Korean salt (jayeom), fish sauce (eoganjang), fermented seafood paste (eoyukjang), Ulleungdo mackerel, Gangjin toha, gamtaeji (green laver kimchi), anchovy caught using traditional fishing methods, sawedged perch, obunjagii (Jeju clam), laver, Chilgye jeotgal (salted seafood), etc.**





# Ark of Taste

**The Ark of Taste seeks out and records strains or ingredients that are in danger of extinction, just as Noah's Ark saved many creatures from being completely wiped out.**

**It is an international project of the Slow Food Foundation for Biodiversity that aims to preserve culinary heritages by preventing species extinction and expediting healthful eating.**

**In Korea, starting with Jeju green soybean paste in 2013, there are currently 100 foods registered in the Ark of Taste.**

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**맛의 방주**

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# Ark of Taste

- 1. Jeju green soybean paste
- 3. Ulleungdo seommalnari
- 4. Uilleungdo striped ox
- 6. Jeju black ox
- 8. **Traditional Taean salt**
- 17. Ulleungdo corn taffy cheongju
- 18. Ulleungdo red potato
- 19. **Ulleungdo hand-caught mackerel**
- 20. Jeju gangsul (rice wine)
- 21. Jeju rice taffy
- 22. Jeju citron
- 23. Jeju swindari
- 24. Jeju persimmon
- 25. Jeju pig
- 27. **Gangjin toha**
- 33. Jeju gamju (sweet rice drink)
- 34. Jeju tangerine
- 35. Jeju jabara
- 36. Jeju obunjagi
- 37. **Wando gamtaeji**
- 38. **Wando traditionally caught anchovy**
- 39. **Wando laver**



Source: Slow Magazine  
Slow Food Korea



# Ark of Taste

52. Ulleungdo ginip dolgim (laver)

54. Pyeongtaek junchi kimchi

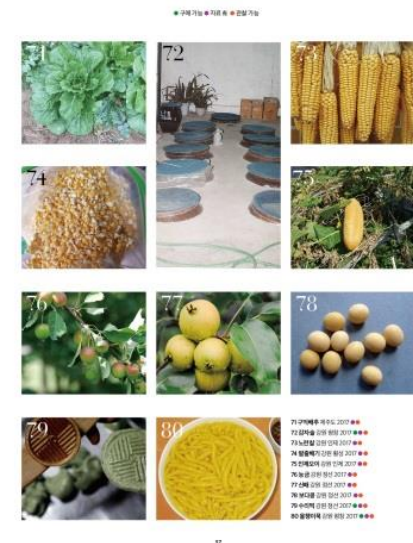
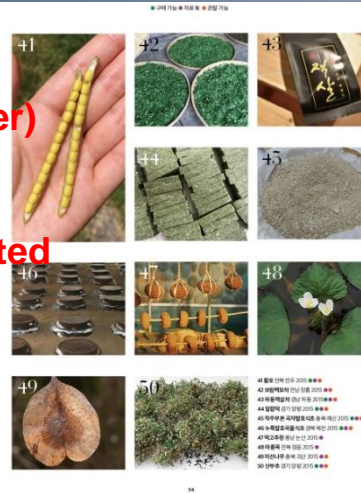
55 Gochang chilgye jeotgal (salted seafood)

59. Jeju jaridom (damsel fish)

60. Jeju umutgasari

63. Jeju okdom (red tilefish)

68. Shinan bawiotmuk (jellied bawiot)



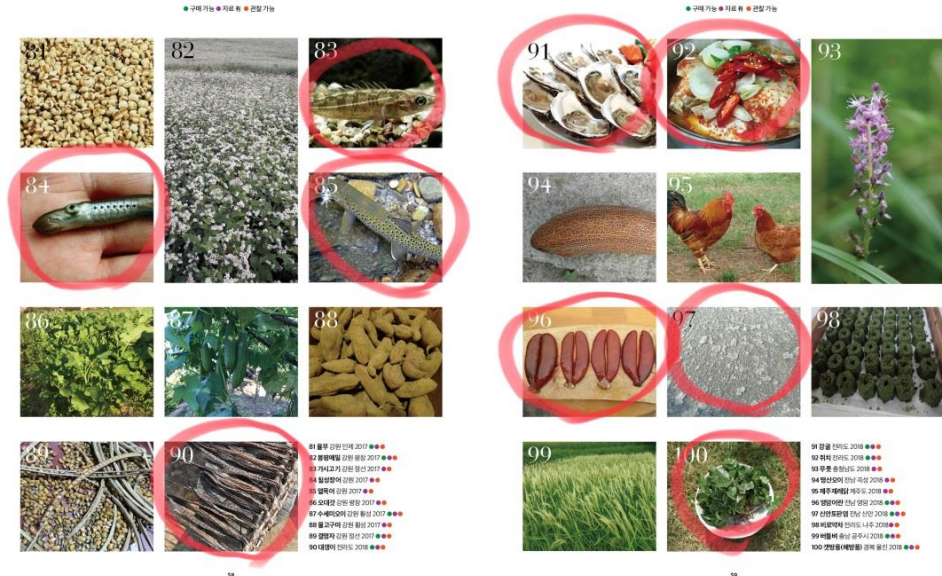
Source: Slow Magazine  
Slow Food Korea





# Ark of Taste

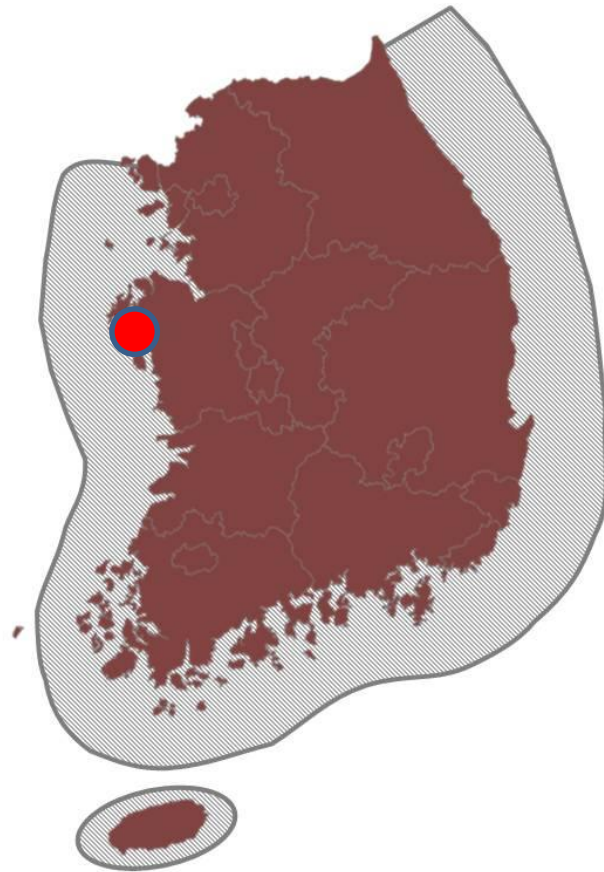
- 83. Jeongseon gasigogi (fish)
- 84. Gangwon chilseong eel
- 85. Gangwon yeolmokeo (fish)
- 90. Jeollado daegaengi (tidal flat fish)
- 91. Jeollado freshwater oyster
- 92. Jeollado jwichi (filefish)
- 96. Yeongam fish roe
- 97. Shinan salt (topanyeom)
- 100. Uljin gaebangpung



Source: Slow Magazine  
Slow Food Korea



# Ark of Taste: Taeon salt (jayeom)



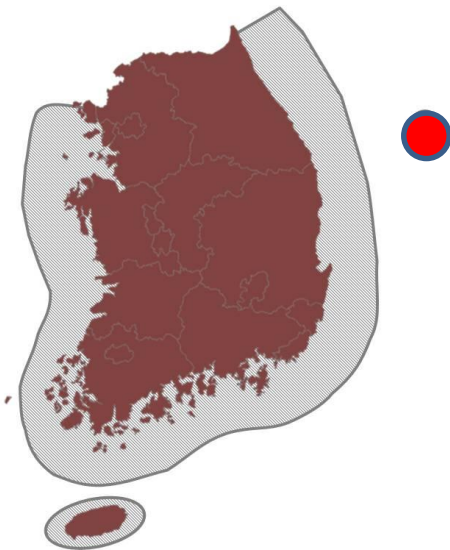
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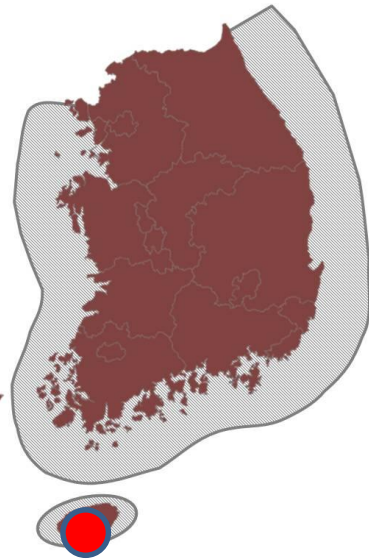




# Ark of Taste: Ulleungdo mackerel



# Ark of Taste: Jeju-do (obunjagi, jabara, and umutgasiri)

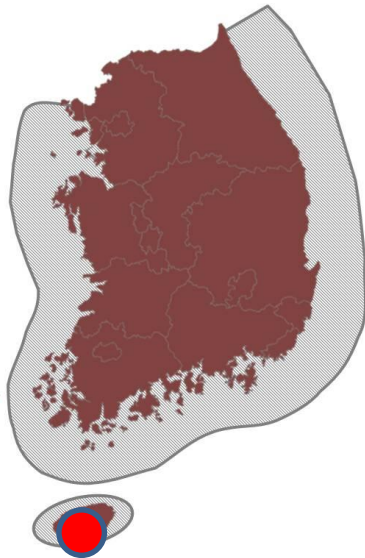


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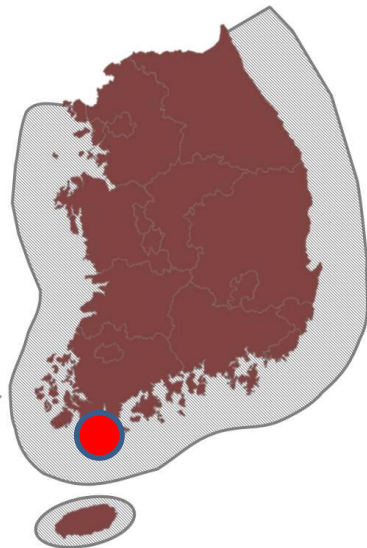
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# Ark of Taste: Jeju-do (okdom, jaridom, and jwichi)

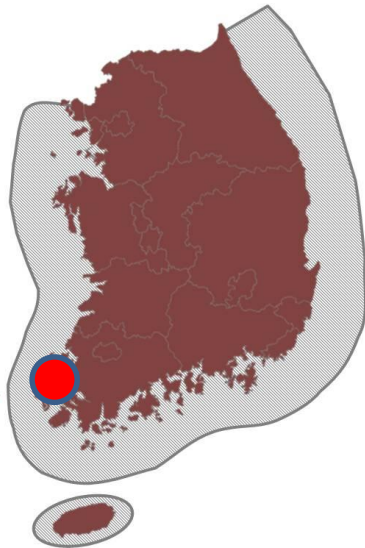


# Ark of Taste: Wando (laver, anchovy, and gasi parae)





# Ark of Taste: Shinan (Bawitot topanyeom (sea salt))

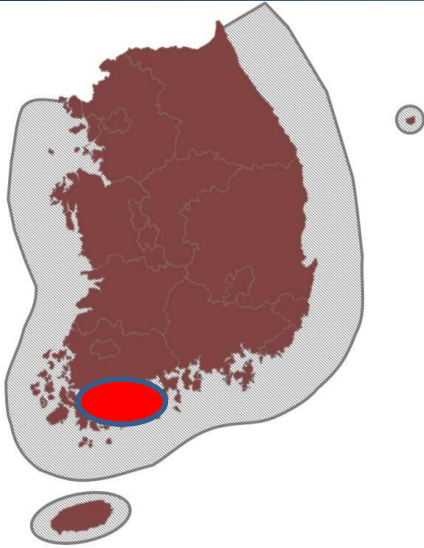


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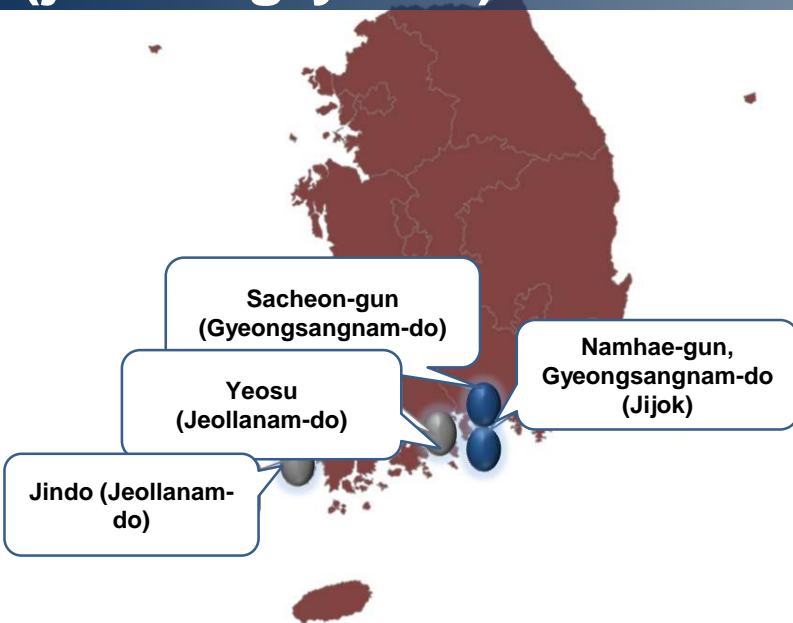


# Ark of Taste: Jeollanam-do (gaengsoeo, fish roe, junchi, tot, and chilgae)





# Traditional fishing in tidal flats: Bamboo fishing net (jukbangryeom)



- Cultural Attraction No. 17 (Cultural Attraction Related to Fishing)
- National Fishing Heritage No. 2
- 22 in Namhae-gun, 11 in Sacheon-gun
- Used as a tourism resource and for fishing culture experiences.
- Also called “daenamun eosari” or “eosal.” Mentioned in *Geography of Gyeongsang Provinces* (Gyeongsangsokchan Jiriji), published in 1469.
- Major types of seafood caught: anchovy, galchi (cutlassfish), hak kkongchi (Japanese halfbeak), sungeo (flathead mullet), dodari (ridged-eye flounder), sea bass, and gamseongdom (blackhead seabream)



# Traditional fishing in tidal flats: Bamboo fishing net (jukbangryeom)

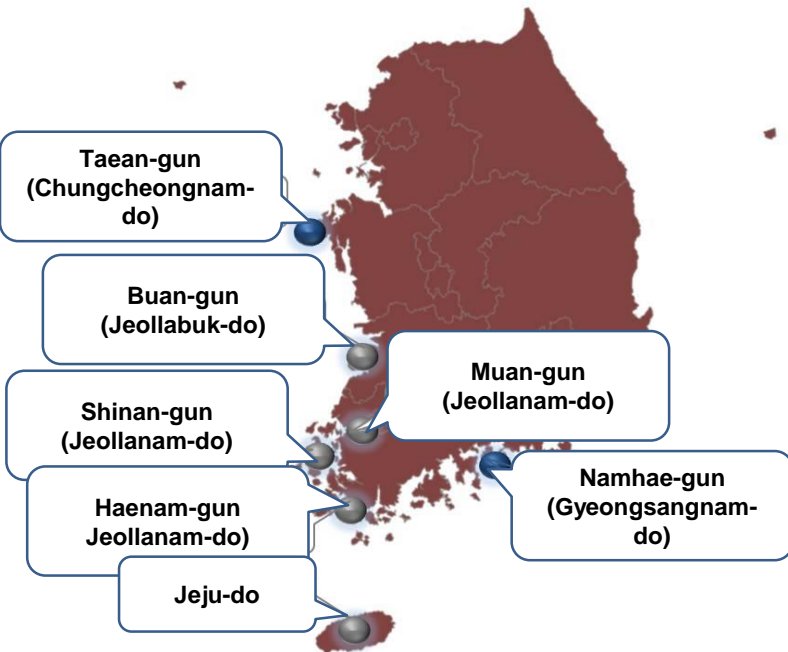


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# Traditional fishing in tidal flats: Doksal (net)



- Not designated as a cultural heritage, but currently being considered for candidacy as a fishing heritage.
- Found in large quantities in Taeon-gun and Jeju; also found in Namhae-gun, Shinan-gun, Haenam-gun, Yeosu, and Gangjin.
- Used as a fishing-related cultural resource and for fishing experiences.
- Also called: seokbangryeom, dolsal, dolgeumul, won (Jeju), dokjang (Gangjin), and ssugidam.
- Major types of seafood caught: sungeo (flathead mullet), jeoneo, shrimp, and anchovy (used primarily for festivals and cultural experiences)





# Traditional fishing in tidal flats: Doksal (net)

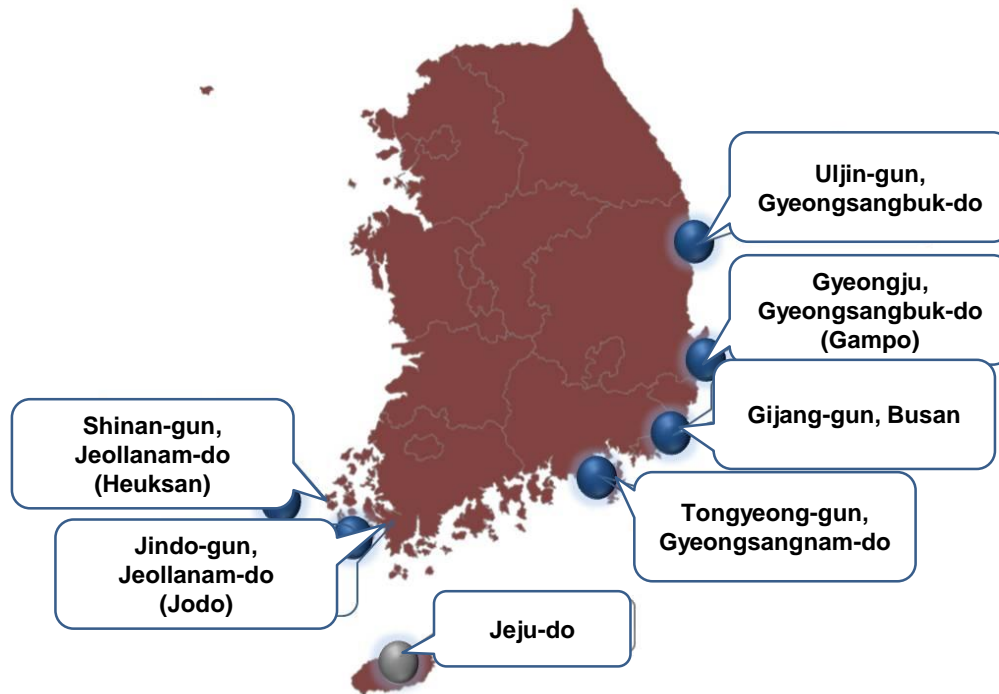


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# Traditional fishing in tidal flats: Seaweed



- Not designated as a cultural heritage.
- Found primarily in Jeju, Shinan-gun (Heuksan sphere), Jando (Jodo sphere), Tongyeong (Gyeonnaeryang, some remote areas), Pohang (Gampo, etc.), and the eastern coast.
- Grown via gaetdakki (cleaning rocks of lichen), muljugi (pouring seawater over it to prevent overheating from sunlight), and jubi chucheom.
- Seaweed fishing areas are regarded as private territories that cannot be infringed upon without permission.





# Traditional fishing in tidal flats: Seaweed



[http://blog.naver.com/gn\\_fishprod](http://blog.naver.com/gn_fishprod)

NAVER PHOTO VIEWER



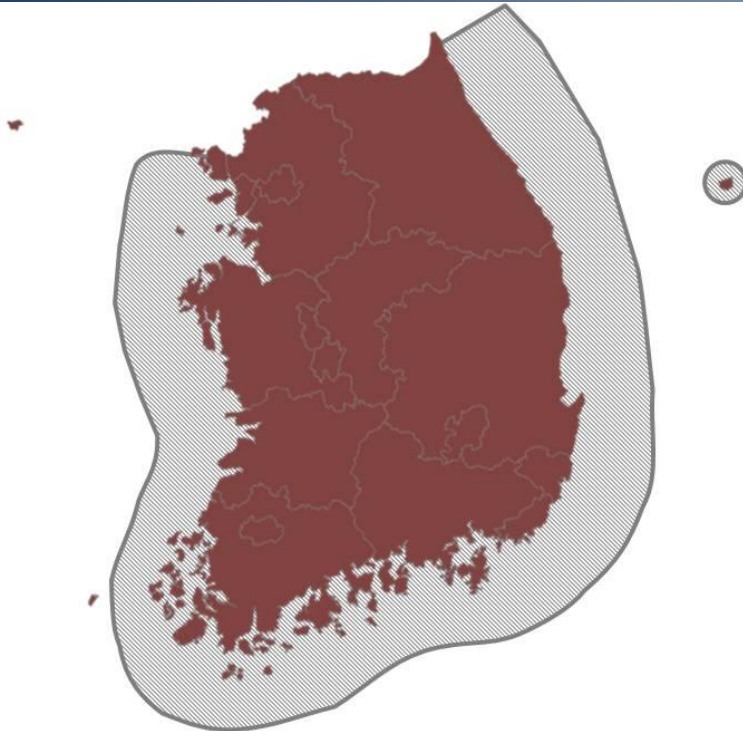
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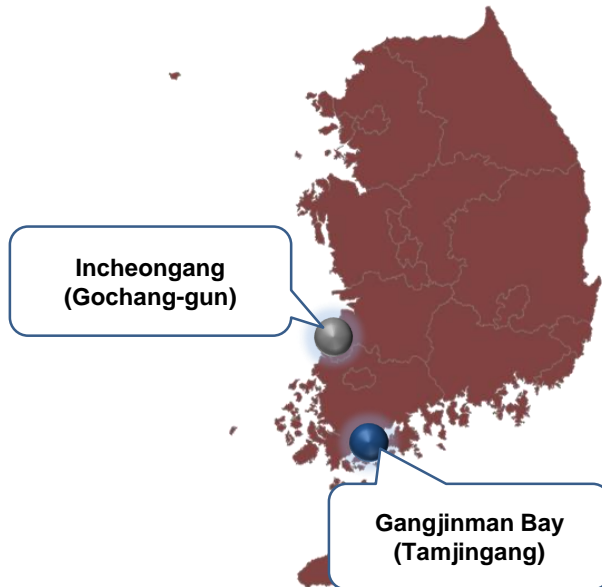
# Traditional fishing in tidal flats: Fishing villages



- Not registered as a cultural heritage/mudflat (under consideration as a UNESCO heritage) and includes biosphere protection areas (Shinan-gun and Gochang-gun) and parts of Jeju.
- Area: within 1,000 meters of the western coast and 500 meters of the southern and eastern coasts
- Average sea level at lowest tide: 5-10 meters (Gangwon-do, Gyeongsangbuk-do, and Jeju-do: 7-15 meters)
- Includes cockle catching from handmade “boats,” laver cultivation, bamboo fishing nets, nakji fishing, seaweed collecting, jeongchimang (net), tidal flat fishing, and bare-hand fishing.



# Traditional fishing in tidal flats: Eel fishing



- Not registered as a cultural heritage. Gangjinman mentioned as a candidate for a provincial mudflat park.
- Surrounded by dokdamul, damul, and dolmudeom.
- Approximately 50 dokdamul in use at Gangjinman to catch eel.



# Traditional fishing in tidal flats: Eel fishing

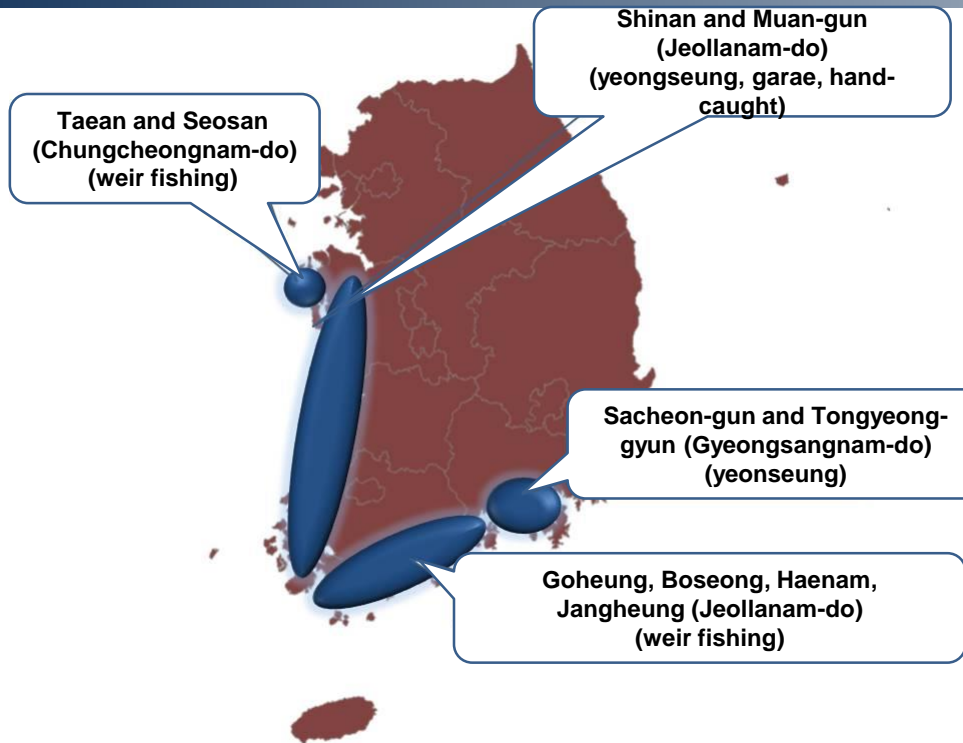


장어를 잡기 위한 전통적인 방법으로는 강줄기를 따라가다 중간중간에 돌무덤을 쌓는 것이 있다고 합니다. 구멍에 숨는 것을 좋아하는 장어의 특성을 이용해, 영성하게 쌓은 돌 무덤으로 장어가 들어오면 잡는 방식인데요.





# Traditional fishing in tidal flats: Nakji fishing



- Not designated as a fishing heritage.
- Primarily done along the western and southern coasts.
- Involves diverse fishing methods (depending on geography): yeonseung, weir, garae, bare hands, net, lights, burying, etc.
- Garae, burying, and bare-hand fishing are especially important for their ecological sustainability.



# Traditional fishing in tidal flats: Nakji fishing

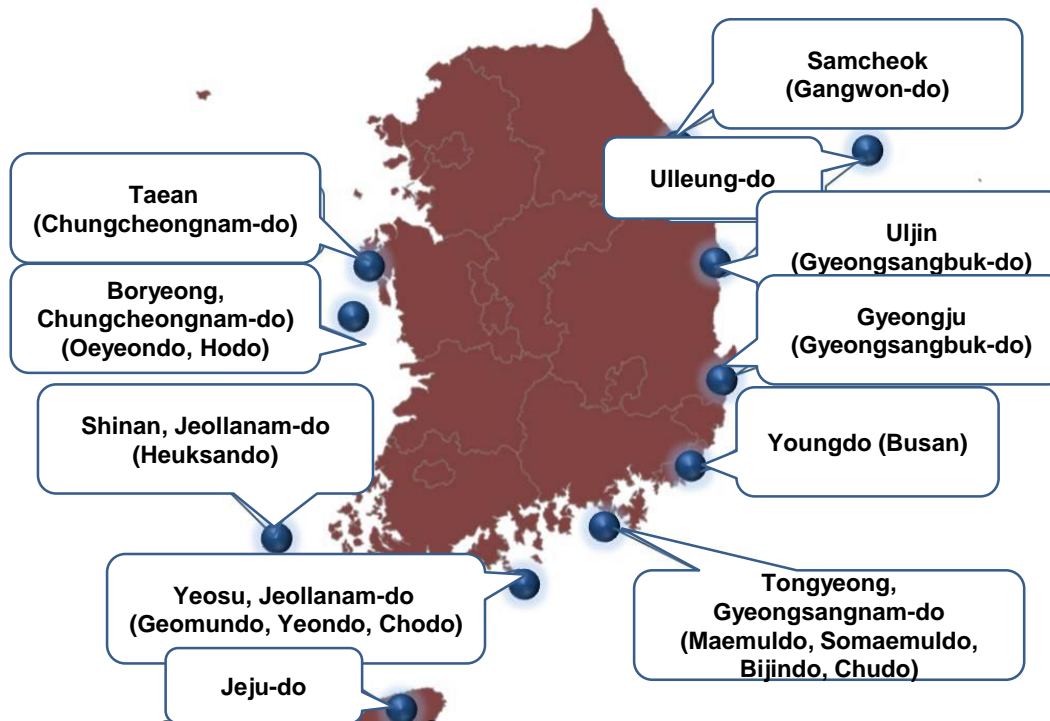


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# Traditional fishing in tidal flats: Haenyeo



- UNESCO Intangible Cultural Heritage and National Fishing Cultural Heritage
- Also called “jamnyeo” or “jomnyeo” on Jeju. Diving (called “muljil”) is known as “mujamaekjil” in Jeju dialect.
- Divided into three groups (high, middle, and low) depending on muljil ability. Muljil is done in shallow seas and various other settings (gatmuljil and baemuljil).
- Wear special diving attire and use various tools (tewac, mangsari, hoe, etc.) to collect seaweed, tot, conch, and abalone.
- Conduct shamanic rituals (Yeongdeung gut and jamsu gut) and have a strict code for the extraction of seafood from the water.





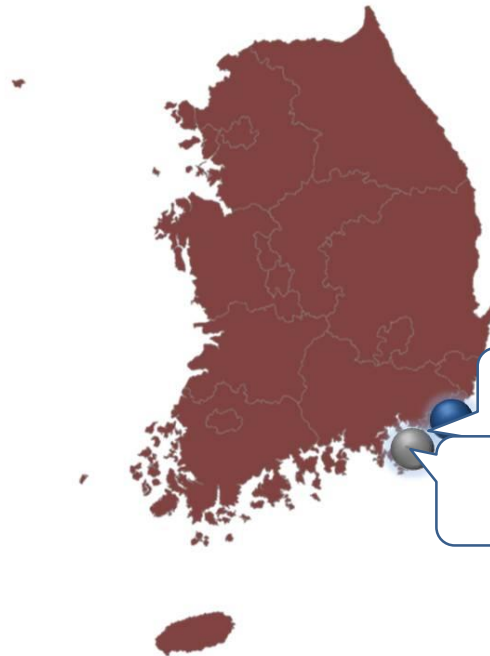
# Traditional fishing in tidal flats: Haenyeo



Photo source: Haenyeo Museum



# Traditional fishing in tidal flats: Sungeo (gray mullet) fishing



Gangseo, Busan  
(Gadeokdo Island)

Geojedo,  
Gyeongsangnam-do



- Not designated as a cultural heritage. Has a 160-year tradition.
- Reenacted at the Sungeo Festival (April) in Daehang Village, Gaedeokdo (Gangseo-gu, Busan).
- Six boats, each connected to the next via net, form a circle and wait. When the fisherman at the top of the mountain senses that the fish are moving toward the boats, he gives a signal, at which time the boats draw up their nets.



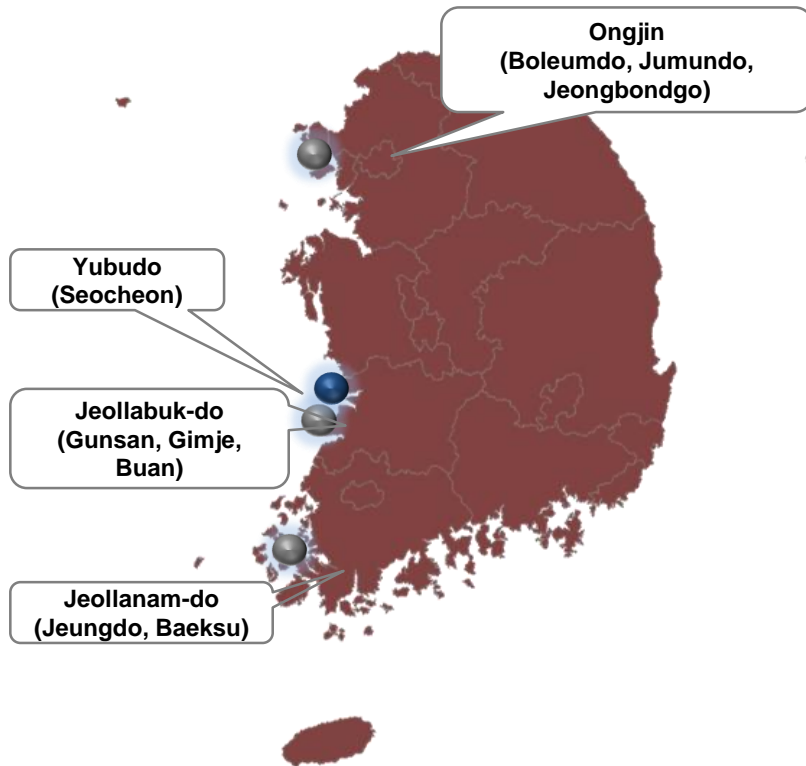


# Traditional fishing in tidal flats: Sungeo (gray mullet) fishing





# Traditional fishing in tidal flats: Clam digging



- Not registered as a cultural heritage. Primarily done in tidal flats.
- Jeungdo (Shinan), Baeksu (Yeonggwang), Gochang tidal flats, Yubudo (Seocheon), Ongjin (Jangbongdo, Jumundo, Boleumdo), etc.

**(Buan tidal flats, Gimje tidal flats, and Gunsan (Hajae) tidal flats, which were major clam habitats, disappeared due to the reclamation of Saemangeum.)**

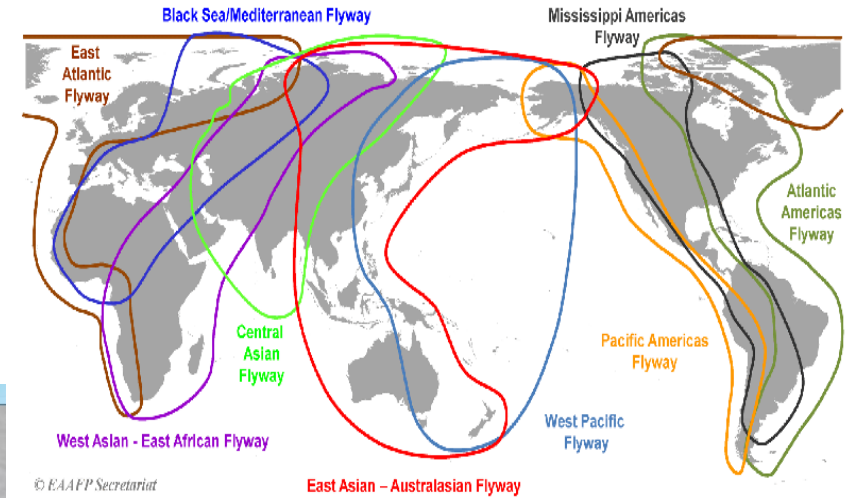
- Traditional cultivation method that involves the use of a hand-drawn cart (bare-hand fishing).



# Traditional fishing in tidal flats: Clam fishing



# Sustainable Tidal Flats



**Coexistence**





# Sustainable Tidal Flats



# Sustainable Tidal Flats

## ■ From fishing village and the sea (tidal flats) to the table

- Fishing villages are sustainable only if our oceans are kept healthy.
- The health of our oceans is a prerequisite for biodiversity and cultural diversity.
- The preservation of fishing village areas (and how they are used) is of the utmost importance.
- The sustaining of fishing villages is not only a problem of fishers but also of urban residents, as it has a direct impact on their lives.
- Residents of both cities and fishing villages need to reevaluate and reconsider the value of fishing villages.
- The medium is our tables, and the process begins with Sea Taste.



# Sustainable Tidal Flats

- **Consumers' desire for good food and the sustainability of fishing villages**
- Like family farming forms the backbone of local farming, fishing villages are crucial to coastal fishing.
- Fishing villages form the foundation of fishing culture.
- Over 70 percent of fish spawn and live in coastal tidal flats, which are “incubators” of marine life.
- There is an urgent need to consider fishing village areas as more than providers of marine produce and spaces for cultural experiences.
- It is also necessary to restore the value of fishing villages through new approaches (ecological services, etc.)





# Sustainable Tidal Flats



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