

SUMMARY - FOOD

Sveta Yamin-Pasternak, syamin@alaska.edu

Igor Pasternak, gipasternak@alaska.edu

UAF Institute of Northern Engineering and Anthropology

FEW Insights

- Sensory knowledge is cultural knowledge, a dimension of culinary and ecological expertise
- The aesthetic experience of procuring, preparing, and consuming food is essential to food security
- Preserving and cooking by aging and fermentation utilizes and depends on weather, climate, natural physical environment, human-built environment, material culture; understanding and utilizing those interactions are part of the expert knowledge and skill
- Food is inherently interdisciplinary and spans aesthetics, social values, ecology, nutrition and health, domestic architecture, engineering and infrastructure
- Changes in climate and built environments necessitate experimentation, innovation, sharing and exchange of knowledge

FEW Recommendations

- Foster exchange of knowledge between and within communities, including the research community
- Help develop residential architecture and domestic spaces that are compatible with local ways of life
- Recognize and assist in sustaining local vernacular infrastructure: meat holes, meat racks, processing and storage spaces
- Expand the capacity for cold storage, while remembering that storage space is a cultural space
- Rural architecture and infrastructure initiatives need to be informed by social science research and on the ground ethnography; there are regional continuities, but each community is unique
- Improve management, sourcing, and delivery of non-local foods

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