

Research and study on the relationship between fishing culture and food culture in Penglai

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Abstract: In this paper, we conducted a research on the fishing culture and food culture in Penglai, Penglai, Shandong Province, which is located in the coastal area of Shandong Province, taking Lu Cuisine and related food and food culture in Penglai, Shandong Province as an example. The research was conducted to find out whether food safety is deeply rooted in local people's minds and whether it is taken seriously, and to analyze and summarize the results and draw definite conclusions.

1. Research background and project overview

1.1. Background of the study

Shandong food customs, as a whole, belong to the northern type, near Beijing and Tianjin, influenced by Beijing and Tianjin and influence Beijing and Tianjin are more profound. With the continuous development of society, cultural integration and mutual exchanges between regions have enabled the development of Lu cuisine, gradually forming Jinan cuisine and Jiaodong cuisine, representing the flavors of the inland and coastal areas respectively. [1] Shandong food customs have their own distinctive personality, and their unique eating style and cooking skills occupy an important position in Chinese food culture, where the cuisine is known as one of the four major flavor dishes in China. Shandong daily diet, festival customs, has a deep cultural heritage. Although many people are born and raised in Shandong, they do not have any exact concept of what Shandong cuisine is. There are many different kinds of Shandong dishes, and they are delicious and tasty. Representative dishes include sea cucumber with scallions [2], carp with sweet and sour sauce, large intestine with nine turns, double crisp with soup and so on. Shandong's water resources are relatively less and less, first of all, freshwater sources and freshwater lakes, rivers and ponds are gradually shrinking and degrading, except for a few freshwater lakes such as Weishan Lake, Dongping Lake and Matan Lake, where there are still some wild collection, freshwater products in Shandong mainly rely on freshwater breeding and artificial cultivation to obtain. The main aquatic products of freshwater lakes are fish, shrimps, crabs and clams. In terms of the embodiment of Lu Cuisine in Penglai, the Jiaodong Peninsula is surrounded by sea on three sides, the coast is long, land and water transportation is developed, natural products are extremely rich, and the Jiaodong region has traditionally developed agricultural production and fishery production, the sea gives people the bounty [3], especially in this region.

1.2. Project Overview

The purpose of this paper is to learn about the local cuisine, to deepen the understanding of the cultural characteristics of Chinese food, to feel the differences and connections between different regions, and to use food as a medium to integrate the culture of Penglai, Shandong Province. In addition, the research will be carried out through a week-long visit and questionnaires to understand people's knowledge of food safety, so as to achieve the purpose of this food safety trip to China. The exploration of Penglai's food culture and flavor will give us a deeper understanding of Shandong, Penglai, and the Bohai Sea cities. We will learn more about Lu cuisine, the first of the eight major cuisines, and how it is made, how it is made, and how it differs from other cuisines. They can also use their professional knowledge to identify the nutrition and safety of their dishes and have a thorough understanding of all aspects of them.



Figure 1: Farm research

2. Research content

For the fishing industry in Penglai, this paper interviewed, recorded and photographed the seafood market stall owners, went to the seaside with local residents, participated in the sea catching, learned about the local sea catching culture, learned about seafood related knowledge, and understood the local fishing culture around the Bohai Sea. We visited and interviewed the sea cucumber farming base to understand the basic knowledge of sea cucumber farming and the basic habits of sea cucumbers, and to have a deeper understanding of sea cucumbers as a special seafood.

In addition to fishing, we visited and interviewed wine wineries, learned about wine tasting and appreciation, learned about wine related culture, and deepened our understanding of wine. After that, we visited Polar Ocean World in Penglai to learn about the morphology and living habits of sea creatures.

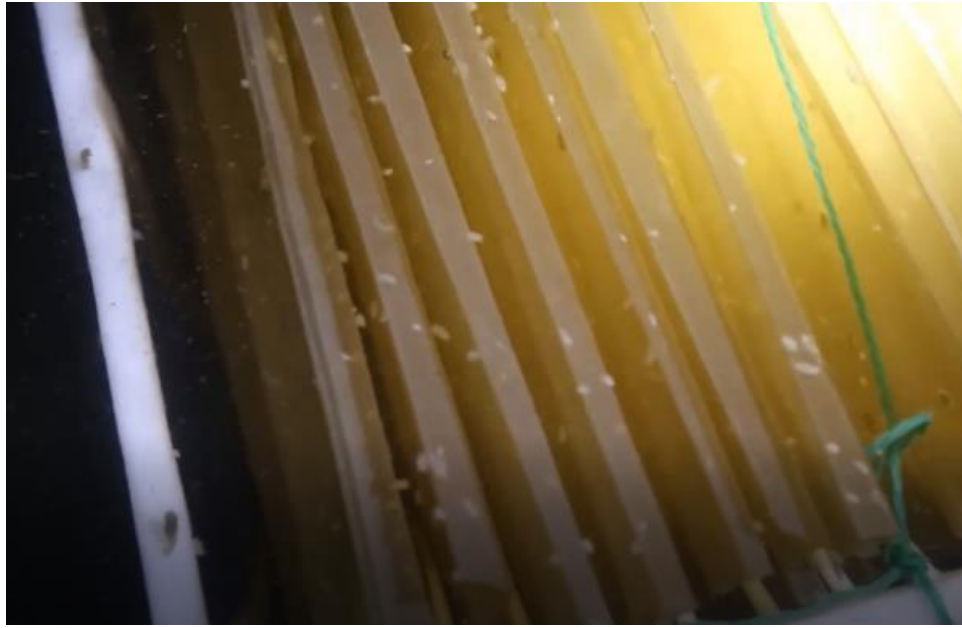


Figure 2: Sea cucumber seedlings

3. Research results

Lu cuisine has a long history, dating back to the Spring and Autumn Period, and is the oldest, most technically rich, most difficult, and the most skillful cuisine.

After these days of tasting and related information to find, Jiaodong Lu cuisine is characterized by a strong Shandong flavor, the pursuit of light and healthy, while paying attention to "food is not tired of fine, popular is not tired of fine", and pay close attention to a dish a taste, more is to highlight the original taste of ingredients. [4]The most ingredients are seafood, which is attributed to Shandong's unique geographical location, Shandong is in the Bohai Sea and the Yellow Sea, the southern part of the Yellow Sea, the northern part of the Bohai Sea, rich marine resources, which also allows many seafood products to the table, in the chef's cooking to become a delicious cuisine, another feature of the sea is a developed salt industry, as we all know, most of the salt comes from seawater, as in the Spring and Autumn period As is known, most of the salt comes from sea water, as in the Spring and Autumn period, the Qi state, precisely because it is located in Shandong, the sea, salt fisheries developed, to achieve its hegemonic position, so it is because of the advantages of the sea, to create a salty Shandong cuisine.

Shandong's simple and hospitable people have formed a culture of Lu, which cannot be separated from the superior geographical location. The local people are rich and well-off because of the benefits of fishing and salt, and they have gradually developed a simple culture. In the cab, the drivers always warmly talk to you, chatting about family life, not like passengers and drivers, but like friends who have known each other for a long time, Shandong people are also brisk and righteous, with the bravado of northerners, this is a culture, that is, Lu culture, simple and hospitable, live and work in peace and happiness, people aspire to.

In recent years, food safety has gradually become more and more widespread in people's minds through national and media campaigns, but there are still problems, such as the problem of infringement, which may be silent and unlucky, without a sense of rights, which is an awareness that citizens should have as a rule of law country. Therefore, we should not only improve the corresponding laws and regulations, but also strengthen the enforcement of law enforcement, and most importantly, strengthen the safety awareness of consumers, so that our food safety problems

will be solved, and people will be able to eat at ease, and eat at ease.

4. Analysis and Discussion

By summarizing and analyzing the data and information obtained from the survey and interviews over the past few days, this paper draws the following conclusions.

① Respondents are very concerned about food safety issues, but their knowledge of food safety policies is not high. According to the survey results, when purchasing food, respondents were most concerned about "food quality" (87%), followed by "price" (71%). Consumers should, first of all, strengthen their knowledge of food safety, including the identification of food safety problems, the tracking of food safety information, and the response to food safety risks, in order to raise their awareness of food safety issues in society as a whole and to improve their knowledge of food safety. Second, consumers should increase their awareness of their rights. According to the survey, 34% of the respondents chose to admit their own bad luck after buying poor quality or non-existent food. As consumers, they should raise their awareness of their rights and responsibilities. They should pay close attention to food safety problems, actively complain and report them, and actively participate in and assist third-party service platforms and management platforms in supervising and rectifying problems.

② It is difficult for Lu cuisine to "go out". The survey results show that the respondents' knowledge and understanding of Lu cuisine is too low, and 41% of the respondents do not understand Lu cuisine and the culture behind it. I think this is mainly due to the complexity of the preparation process and the high price of raw materials. For example, in the case of braised sea cucumber with scallions, the high-end ingredients of sea cucumber and high quality oyster sauce are used to remove the fishy smell and achieve the perfect color, aroma and shape. In this regard, I think Lu cuisine can create a "delicious, healthy and healthy" image, and promote Lu cuisine out of Shandong to become a popular cuisine.

Chinese food culture is an important part of the excellent traditional culture of the Chinese nation and must be inherited, carried forward and innovated. [5] The eight days of practice came to a successful conclusion. Through this social practice, I found that although people have become more and more aware of food safety as society develops and the times progress, the general public is still not "rational" in their perception of food safety.

In this survey, besides having a deeper understanding of Penglai's fishery and food culture, we also have a more comprehensive knowledge of food safety. During the survey, many respondents asked us: "Are food additives harmful to human health? Are genetically modified foods inedible? Are pesticides and hormones in food inedible?" and so on. As a student of agriculture, I can understand that the public equates some chemical reagents and new synthetic foods with toxic and harmful, and is afraid of talking about them. But I feel helpless because even after listening to our explanations, they still believe in the "pseudoscience" of the public. Therefore, in addition to the positive guidance of food safety regulators and food safety experts, the media needs to popularize and inform the public based on scientific attitudes and to guide rational consumption, in order to give our country a good food safety environment.

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