

“Meat and Masculinity”

by Senior Lecturer and Head of Food and Tourism Studies **Jonatan Leer**

Jonatan Leer is a senior lecturer and Head of Food and Tourism Studies at the University College Absalon in Roskilde. He has done research on food culture in more than a decade and published more than thirty articles and book chapters about the conflicts, feelings, and communities that are part of our meals. Jonatan is also a visiting lecturer at University of Gastronomic Sciences in Pollenzo in Italy and is a member of the Danish gastronomic academy. Jonatan has published a small book in the series Tænkepauser about MEAT. In this book Jonatan analyses meat as a controversial cultural phenomenon and as a source of identity and food fight.

Jonatan will especially speak about the gender political battles that meat has been the focal point of, and still are.

“BBQ practices in Aarhus: Reversal of the meat meal”

by Ass. Professor, P.h.D **Susanne Højlund** and Ass. Professor **Bodil Selmer**

Bodil Selmer is associated professor at Department of Anthropology. Her research focuses on legal anthropology and the anthropology of kinship and family. She has written a portrait book about a lighthouse keeper on the West Coast of Denmark, and she is the co-author of Hverdagens Mysterier (The Mysteries of Everyday Life), and of the paper: Kulinarisk Grænseland (Culinary Borderland).

Susanne Højlund is associated professor and head of Centre for Food Culture Studies. She teaches food culture and does research on the anthropology of taste, especially related to children. She is part of the national project Taste for Life and has recently published (together with Carole Counihan) the book: Making Taste Public. In 2016 she published the book SMAG(taste) in the series Tænkepauser.

Preparing and eating meat is not only about nutrition, but is often an event embedded in social situations, related to tradition, season and place. Bodil Selmer and Susanne Højlund present an example of how meat and meal culture are interwoven through an ethnographic pilot project on local BBQ traditions in Aarhus. It is argued that the local grill practices reveal a specific situational taste for meat connected to the outdoor meal as a contrasting experience to the traditional dinner. Taste preferences seemingly change when you prepare meat in a park or on a beach. The presentation discusses this reversal of the meal expectations, and the role meat plays hereto.



MEAT & CULTURE SEMINAR PROGRAMME

- 13.00 Welcome by **Head of Center Ass. Professor, P.h.D Susanne Højlund** and **Head of Food and Tourism Studies, University College Absalon Jonatan Leer**
- 13.15 Presentations and questions (1st round)
- “Eating meat and meeting The Flesh of the World: On the very impossibility of *personal* diets” by **Senior Lecturer Steen Brock**
 - “Burger Jihad: Fatal Attractions at a Sufi Lodge in Pakistan” by **Ass. Professor Mikkel Rytter**
- 14.00 Presentations and questions (2nd round)
- “Animals before slaughtering: Farmers relations to the animals and negotiations on animal welfare” by **Postdoc Inger Anneberg**
 - “Cackling in the chicken yard: Quality conventions in the chicken production” by **Postdoc Martin Thorsø**
- 14.40 Break with free coffee and cake
- 15.00 Presentations and questions (3rd round)
- “Because it keeps us warm: Whale meats significance for the Greenlandic society” by **Ass. Professor, Postdoc Pelle Tejsner**
 - How can we (not) eat pork? Food constituting national and regional identity in “Meatball case from Randers” and “New Nordic cuisine” by **Postdoc Anette Vandsø**
- 15.50 Presentations and questions (4th round)
- “BBQ practices in Aarhus: Reversal of the meat meal” by **Ass. Professor, P.h.D Susanne Højlund** and **Ass. Professor Bodil Selmer**
 - “Meat and Masculinity” by **Head of Food and Tourism Studies Jonatan Leer**
- 16.30 Debate and ideas for future FOCUS activities

“Eating meat and meeting The Flesh of the World: On the very impossibility of personal diets”

by Senior Lecturer Steen Brock

Steen Brock is Senior Lecturer at Aarhus University and senior research associate in the DNMARK project about food culture, comprising consumption of meat. He has done research on younger individuals eating habits and is a steering group member in AU Food platform.

According to French philosopher Maurice Merleau-Ponty, flesh is not just a part of organic bodies, but of all being. Indeed, flesh is seen as a universal feature of the fundamental structure of Being, to the effect that Being never falls apart into separate beings, and constantly emerges as a variety of inter-relations. Flesh, not love, not God, unites and combines beings. In my presentation I will defend a similar view and thereby underscore that eating, or not eating, meat carries a metaphysical meaning in that it is not a matter of a particular refraining from “doing so and so”, but rather an ongoing transformation of one’s relation to animals, farms, societies, families, commodities, bodies, persons. A personal policy concerning diets therefore never delivers a “personal identity” but delivers instead a confused Self-trying to break free from something particular only to find oneself stuck in the middle of the complex interrelation of everything.

“Burger Jihad: Fatal Attractions at a Sufi Lodge in Pakistan”

by Associate professor Mikkel Rytter

Mikkel Rytter is an Associate professor at the Department of Anthropology at Aarhus University.

Based on a number of “burger episodes” during 10 days of meditation at a Sufi lodge in Pakistan, this article discusses the difficulties of religious self-cultivation among young Muslim pilgrims from Denmark. The focus on food and eating is not only used to discuss how religious brotherhoods and spiritual kinship are created and maintained but also how the jihad of dedicated Sufi Muslims was tested by fatal attractions of various kinds – in this case, in the guise of tasty burgers.

“The animal before slaughtering: Farmers relations to the animals and negotiations of animal welfare”

by Postdoc Inger Anneberg

Inger Anneberg is a journalist and anthropologist, working as a Postdoc at the Department of Animal Science at Aarhus University. Here her research area concerns communication about animal welfare.

Before farm animals are turned into food, they are, while still alive, transformed or translated in many different ways. Pigs and cows become numbers, output, and units. Farm production involves the animals in a network with humans, money, technology, legislation, and bureaucracy. Following farm workers at Danish farms into the stables with pigs and dairy cows, I will show how some of them handle this constant transformation, for instance by negotiating the notion of “animal welfare” – trying to cope with their own working conditions at the farms and different expectations from the surrounding society. A need to relate to the animals but also at the same time to detach from them is also described as a part of the daily life on the farm.

“Cackling in the chicken yard: Quality conventions in the chicken production”

by Postdoc Martin Thorsøe

Martin Thorsøe is a Postdoc at the Department of Agroecology at Aarhus University. He is interested in socio-scientific perspectives on agriculture, especially the understanding of the drivers of change in the primary production, the regulation of agricultural activities and the marketization of alternative production forms e.g. ecology.

The production of broiler chicken is a strong expression for the mode of operation in the industrial farming industry, where most of the signs of nature has been removed because of efficiency improvement and where the chicken has been reduced to nutrition for most citizens. At the same time, we hear chicken cackling in the chicken yard and the demands for animal welfare and the quality of products are increasing. This presentation seeks behind the value chain and asks: “What is a chicken, what makes a good chicken and what accounts becomes relevant in our handling with chickens?”

“Because it keeps us warm: Whale meats significance for the Greenlandic society”

by Ass. Professor, Postdoc Pelle Tejsner

Pelle tejsner is Assistant Professor at the Department of Anthropology at Aarhus University and also charged with coordinating interdisciplinary research and project design with the Arctic Research Center (ARC) at Bioscience AU. His research and publication record addresses interdisciplinary local-to-global mitigations of climate change as part of his interests in subsistence strategies, socio-environmental and sustainable coastal resource management among Kalaallit Inuit hunters in Northwest Greenland.

The whaling industry and whale meat have been a part of the North Atlantic cultures from Greenland through Iceland to The Faroe Islands for thousands of years. But what happens to the role of the meat in society, when the way you obtain it is put under pressure from the hegemonic food culture down south? This presentation brings attention to what consequences the increased hunting regulations and similar restrictions has had for Greenlandic whaling and the meats continual consuming and cultural meaning for Greenlandic identity.

How can we (not) eat pork? Food constituting national and regional identity in “Meatball case from Randers” and “New Nordic cuisine”

by Postdoc Anette Vandsø

Anette Vandsø is a postdoc at Aarhus University and ARoS where she works with the project “Aesthetic Reconfigurations of Nature”.

With an offset in two cases, “The Meatball case from Denmark” and the New Nordic Cuisine, that both made newspaper headlines in January 2016, this presentation will discuss the ways in which food, and indeed pork, is used to constitute national and regional identity in current Danish culture and cultural politics. After outlining the various roles of pork in for instance gastronationalism (DeSaucey) and debates of sustainability, I wish to return to the more fundamental questions of food, terroir and identity, such as the relation between soil on the one hand and constituting an ‘I’ (or a ‘we’) on the other. Between symbolic gestures and materiality.