

Study on the Inheritance and Protection Mechanism of Huizhou Cuisine from the Perspective of Non-heritage

Kekui Sun

College of tourism Huangshan University, Huangshan 245041, China

Keywords: Huizhou Cuisine, Perspective of Non-heritage, Protection Mechanism

Abstract: The intangible cultural heritage of Huizhou Cuisine is an important component and material carrier of Huizhou culture. The formation of Huizhou Cuisine has a close relationship with geographical environment of Huizhou, produce resources and Huizhou merchants and Huizhou chefs. At present, the protection of intangible cultural heritage of Huizhou Cuisine has the problems of few items and single category. This paper puts forward some mechanisms of inheritance, protection and rational utilization of Huizhou Cuisine through the analysis of the status quo.

1. Summary of Huizhou Cuisine

Huizhou catering culture has a long history, and Huizhou Cuisine as the carrier of Huizhou catering culture also has a long history. Huizhou Cuisine refers to the local flavor school which spreads in Huizhou area, by using local characteristic raw materials and appropriate cooking methods, developing for a long historical period and integrating Huizhou catering culture. Huizhou Cuisine, with its impact spreading through the middle and lower reaches of Yangtze River as well as having remarkable characteristics in Chinese cooking, is one of the eight major cuisines in China (Eight major cuisines refer to: Chuan Cuisine, Lu Cuisine, Yue Cuisine, Huaiyang Cuisine, Huizhou Cuisine, Xiang Cuisine, Min Cuisine and Zhe Cuisine). The formation of a cuisine depends on the choice of different raw materials and ingredients, the use of different cooking methods, which finally forms its own unique style. Most of its prototypes come from folk dishes, family banquets, and then form a kind of faction after integrating the beneficial ingredients of local cuisine in the long-term dietary circulation. The formation of Huizhou Cuisine is no exception.

2. Reasons for the Formation of Huizhou Cuisine

2.1 Geographical environment

Ancient Huizhou, referred to as “Hui” for short, the name of historical geography, was called Shezhou and Xin'an in ancient times. Six counties in Huizhou, namely Shexian, Yixian, Xiuning, Qimen, Jixi and Wuyuan, are governed by one government which is in the present Huicheng of Shexian County. The first four counties are now in Huangshan City in Anhui Province, Jixi County is in Xuancheng City in Anhui Province, and Wuyuan County is in Shangrao City in Jiangxi Province. Located at the southernmost end of Anhui Province, Huizhou, with the total area of territory being 12.88 thousand square kilometers, is adjacent to Zhejiang and Jiangxi in the southeast. Landform of this area is mainly mountainous and hilly, and inter-mountain valley is not large. Middle and low mountains and hills account for about 85% of the total area, known as “eight mountains, half water, half farmland, one road and manor”. There are more than 280 peaks with altitude being more than 1,000 meters in Huizhou area, where the peaks are towering, the hills are ringing out as the screen and the valleys are crisscrossing,

The Huizhou people who have lived here for years mostly take agriculture and forestry as their main livelihood occupation. They either go to the fields to work, or go up to the mountains to cut trees and hunt, or visit relatives and friends, which all requires more physical energy than the inhabitants in the plains. For this reason, mountaineers need to supplement more energy and salt in their daily diet, and due to the lack of materials in the past, Huizhou gradually formed the habit of

curing ham and bacon, eating lard, as well as making sauce and pickling vegetables. Today they eat much less lard, but still keep the pickled products as a local specialty. Huizhou Cuisine not only pays attention to stir-frying quickly, but also prefers stewing slowly with charcoal. Huizhou is rich in forests and natural fuel, which forms the characteristics of Huizhou Cuisine that attaches great importance to the use of heat in cooking.

The geographical environment of Huizhou has formed the original characteristics of Huizhou Cuisine.

2.2 Produce resources

The abundant local produce resources in Huizhou have laid a good foundation for the formation of Huizhou Cuisine. Huizhou Mountain is high and shady, with forests and bamboos being everywhere and water streams being clear, which is suitable for the growth of exotic animals and aquatic animals and plants, therefore, it contains abundant resources, such as chestnut, jujube, persimmon, ginkgo, Sydney pears, hickory, *Torreya*, bamboo shoots, osmanthus flowers, mushrooms, stone ear, etc. ^[1] Traditional Huizhou Cuisine is famous for its cooking of mountain treasures, River fresh and game. And the superior natural conditions provide a vast space for the selection of Huizhou Cuisine.

There are four distinct seasons in Huizhou. In three seasons of spring, summer and autumn, rain and heat coincide with each other; light and temperature complement each other, which made it have abundant water resources and rich products. Among all kinds of edible plants and animals, Huizhou mountain area is an inexhaustible treasure house of resources. Every spring, after the warm rain, the bamboo shoots in the bamboo sea grow competing, followed by swallow bamboo shoots, Jiangnan bamboo shoots, golden bamboo shoots, water bamboo shoots, wood bamboo shoots and other unearthed successively. Among them, Miao bamboo shoots are most famous for the production of Wenzheng Mountain in Shexian County. Due to the soil quality, the bamboo shoot is ivory in color and tender in quality, which is easily broken into pieces as soon as thrown into the ground. This makes it a good raw material for pickling and stewing of Huizhou Cuisine. Ferns can be found everywhere in Huizhou. Their tender stems can be fried with shredded pork, boiled in boiling water and dried to make dried bracken, which can be preserved for a long time. In many Huizhou areas, there are also grayish-brown stone ears growing. Stone ear is a raw material of some famous dishes in Huizhou Cuisine, such as stewed chicken with stone ears and bean curd balls with stone ears. In addition, in the water creek caves in the alpine valley, there are also stone chickens which are living with snakes and have fresh and tender flesh. In the streams of Huizhou, there is a slow-growing grouper named for its zebra stripes, whose weight no more than 100 grams and length no more than 15 centimeters. With thick and delicate meat, it can be either red-cooked or steamed. Stone ear, stone chicken and grouper are known as the “three stones” of Huizhou and dishes cooked with these “three stones” are the top grades of Huizhou Cuisine.

With rich and abundant biological resources, the land of Huizhou is the basic condition for the formation of Huizhou Cuisine.

2.3 Huizhou merchants and Huizhou chefs

The formation and development of Huizhou Cuisine has a close relationship with the rise and development of Huizhou merchants. Since the setting up of two counties of Yi, She in Qin Shihuang era and the founding of Shezhou in Tang Dynasty settled the foundation of the “one government and six counties” for more than a thousand years, Huizhou has become the center of politics, economy and culture in southern Anhui. At that time, Huizhou people were good at business, historically known as “Xin'an rich tycoons”, which originated in the Eastern Jin Dynasty. Although Huizhou Cuisine appeared at that time, it did not form its own faction. During the Tang and Song Dynasties, Huizhou merchants became more and more prosperous. With tea and four treasures of the study and other specialties in Huizhou mountainous areas becoming famous, the commercial focus of Huizhou shifted to the South and went deep into the mountainous areas from the original rivers and other places. Since then, Huizhou has become a place where rich merchants and tycoons come and go. The period from the middle Ming Dynasty to the late Qianlong period of the Qing

Dynasty was the golden age of Huizhou merchants, whose numbers, activities and capital were in the first place in the business groups at that time. Distributed all over the country, Huizhou merchants, in addition to operating mountain specialties, also set up inns, mansions, money banks and pawnshops in various places, which made them known as “no Huizhou merchants, no town”.

The influence of Huizhou merchants on Huizhou catering culture is not only limited to introduce a few dishes to the regions outside Huizhou, but also to bring the whole Huizhou Cuisine out of the backcountry and make appropriate improvements and innovations to make Huizhou Cuisine one of the eight major Chinese Cuisines.

Some Huizhou merchants strived for excellence in diet, subjectively speaking, in order to meet their personal appetite and social needs, but objectively cultivating a group of highly skilled chefs, which promoted the improvement of the cooking methods of Huizhou Cuisine and played an important role in promoting the development of Huizhou Cuisine. In the famous recipes in China, such as “Suiyuan Food List” written by Yuan mei, it can be seen that the cooking methods of many dishes are linked with the names of Huizhou merchants, which effectively proves the contribution of Huizhou merchants to Huizhou Cuisine.

Because of personal preference and communication needs, Huizhou merchants inadvertently contributed to the spread of Huizhou catering culture, while the rise of Huizhou merchants who specialize in the food industry in various places really determined the prosperity of Huizhou Cuisine. Most of the owners and chefs of the Huizhou Cuisine restaurants from all over the country come from Huizhou.

Huizhou Cuisine was brought by Huizhou merchants from local area to all parts of the country and promoted to the feast of the upper class society, which promoted the exchange between Huizhou Cuisine and the cuisine of all parts of the country, and made Huizhou Cuisine perfect day by day. After a long period of time, thanks to the unremitting efforts of Huizhou restaurants and Huizhou Chefs, Huizhou Cuisine has formed its own unique flavor system and developed its own innovation, which is unique in our country's cooking gardens.

3. The Status Quo of Intangible Heritage Protection of Huizhou Cuisine

Huizhou region is the birthplace of Huizhou culture. The production skills of Huizhou Cuisine are an important part of Huizhou culture, which is the crystallization of the industriousness and wisdom of Huizhou people and a bright pearl in the treasure house of Chinese food culture. In recent years, with the social emphasis on the protection of intangible cultural heritage, some non-heritage projects of Huizhou Cuisine have gradually been established. (See Table 1 and Table 2)

Table 1. Non-Heritage Project of Huizhou Cuisine at the Provincial Level in Huangshan City

Serial number	Project Name	Category	Project time
1	Huizhou Cuisine	Folk custom	2007
2	Sai qiongwang(refers to dishes and bowl-ware competition)	Folk custom	2008
3	Guanyin tofu making skills	Traditional skills	2008
4	Wannan ham salting techniques (orchid ham Salting techniques)	Traditional skills	2008
5	Wucheng dried bean curd making skills	Traditional skills	2008
6	Wucheng rice wine making skills	Traditional skills	2008
7	Huizhou baked scones making skills	Traditional skills	2014
8	Huizhou Dingshi crisp making skills	Traditional skills	2014
9	Inlay word bean sugar making skills	Traditional skills	2017
10	Shexian wood oil pressing skills	Traditional skills	2017
11	Xiuning wood oil pressing skills	Traditional skills	2017

Table 2. Non-Heritage Project of Huizhou Cuisine at the City Level in Huangshan City

Serial number	Project Name	Category	Project time
1	Huizhou hairy tofu	Traditional skills	2008
2	Yixian rice sculpture art	Traditional skills	2008
3	Peach-eating making skills	Traditional skills	2008
4	La Ba Tofu making skills	Traditional skills	2008
5	Fishing pavilion cake making skills	Traditional skills	2008
6	Huifu cuisine production skills	Traditional skills	2012
7	Huizhou inch gold sugar making skills	Traditional skills	2012
8	Ziyun stinky Mandarin fish making skills	Traditional skills	2012
9	Huizhou pie making skills	Traditional skills	2012
10	Huizhou celebrity banquet	Traditional skills	2012
11	Golden silk amber and honey jujube making skills	Traditional skills	2015
13	Huizhou fruit cream making skills	Traditional skills	2015
14	Qimen Zhonghe soup making skills	Traditional skills	2015
15	Huizhou hairy tofu (Chengkang hairy tofu)	Traditional skills	2015

From the perspective of project distribution, there are the following problems:

3.1 The non-heritage quantity of Huizhou Cuisine is on the low side

Huizhou catering culture is all-encompassing, including the processing and utilization of food materials, innovative use of utensils, daily diet, annual festival customs, various sacrificial activities, historical changes in catering industry management, etc. From the perspective of non-heritage projects, there is a lack of national non-heritage protection projects, only 26 of which are included in provincial and municipal non-heritage protection projects. The quantity of non-heritage items is too less to cover Huizhou catering culture and the production of most dishes, dim sum and snacks of Huizhou. In the future, the project declaration needs to be further strengthened. (See Fig.1)

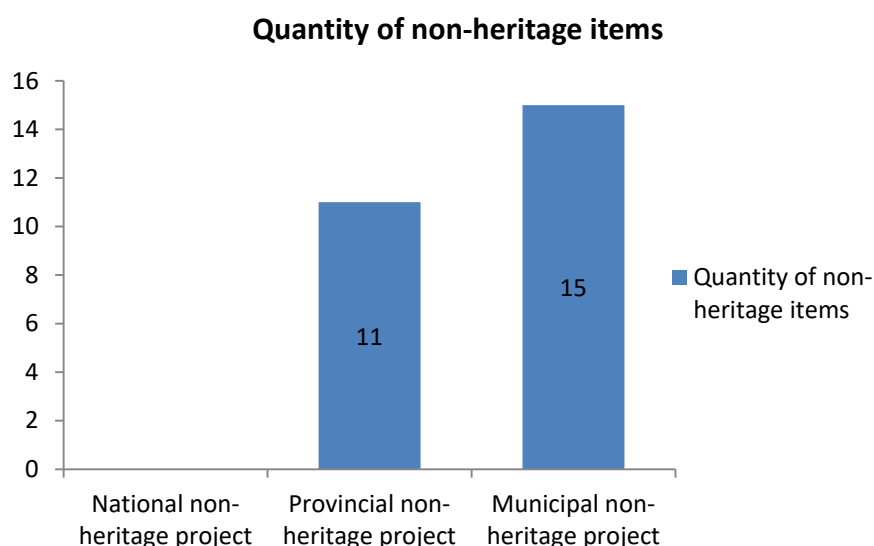


Figure 1. Quantity of non-heritage items of Huizhou Cuisine in Huangshan city

3.2 The category of non-heritage items is relatively single.

Non-heritage categories include folk literature, traditional music, traditional dance, traditional drama, folk art, traditional sports, recreation and acrobatics, traditional art, traditional skills, traditional medicine and folk customs. The diet of Huizhou is related to folk literature, traditional skills, traditional medicine and folk customs. According to the summary of the projects, in the past

decade, non-heritage projects of Huizhou cuisine have focused on traditional skills and folklore, and the folklore category is relatively small, and other types of non-heritage projects are missing, which has great discrepancies with the actual situation. In the future, we should further sort out the main body of non-heritage protection and inheritance of Huizhou cuisine. (See Fig. 2)

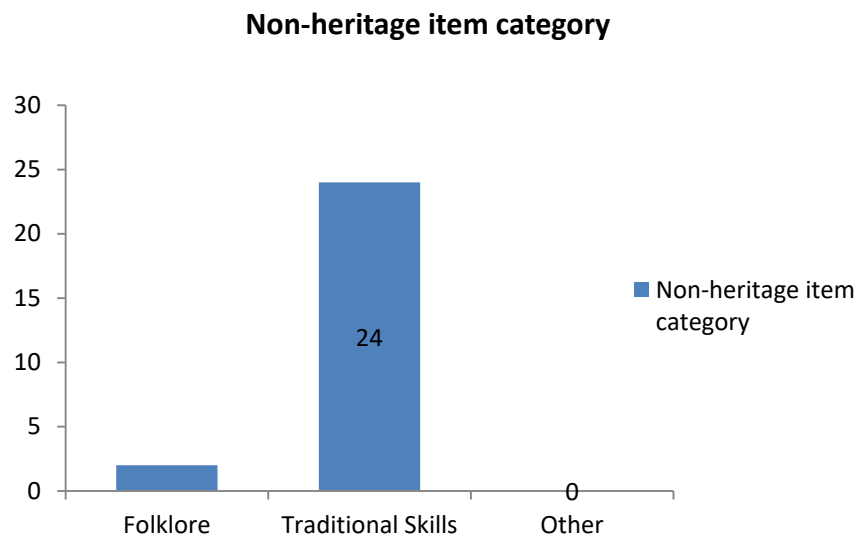


Figure 2. Quantity of categories of non-heritage items

4. The Mechanism of Inheritance and Protection of Huizhou Cuisine

In recent years, the local government has spared no effort to protect, inherit and develop the intangible cultural heritage including the production of Huizhou Cuisine through policy support, platform building, business form support and atmosphere building, so as to make the cultural heritage glow with new vitality, show new characteristics of the times and further enhance the public's awareness of cultural heritage protection, which will also play a positive role in promoting cultural tourism in Huangshan and promoting the new development of cultural tourism industry. However, there are still some shortcomings. In view of the current situation of non-heritage protection, the following measures are put forward to strengthen the inheritance, protection and rational utilization of non-heritage of Huizhou Cuisine.

4.1 Establishment and improvement of non-heritage conservation organizations

Based on the characteristics of the intangible cultural heritage project of Huizhou Cuisine, various official and folk protection institutions should be established and improved. From the government level, the protection work involves many administrative departments of the government, such as the cultural and tourism departments, market supervision and management departments, etc. Multi-departmental management with unclear responsibilities can easily lead to overlapping management, resulting in increased management costs and inefficiency, and also easily lead to mutual prevarication among management departments and difficulties in carrying out various tasks. Therefore, an authoritative, comprehensive and scientific decision-making body for the protection of intangible cultural heritage should be established, so that major decisions on the protection of intangible cultural heritage can be implemented through powerful administrative means. In the rescue and protection of intangible cultural heritage, the government is the most important protection subject. Only by giving full play to the role of this protection subject, can the protection work be carried out in an orderly manner.

Moreover, the relevant government departments should encourage and guide the establishment of corresponding institutions, such as catering industry associations at all levels and professional committees for individual non-heritage project, etc., to strengthen the inheritance, protection and development of the non-heritage projects of Huizhou Cuisine, and to promote the protection and

inheritance of the intangible cultural heritage of Huizhou Cuisine through the joint efforts of official and folk organizations^[2].

4.2 The improvement of the social security system for the inheritors

Inheritance is the way to achieve non-heritage protection, while inheritance itself requires the inheritor to be the main transmitter of non-heritage skills. Therefore, it is necessary to strengthen the support for the inheritors. According to ‘Interim Measures for the Recognition and Management of Representative Inheritors of National Intangible Cultural Heritage Projects’ and the methods for the identification and management of inheritors formulated by local governments, the competent government departments shall establish the files of the inheritors in detail^[3] to protect their rights and obligations, grant appropriate subsidies to the representative inheritors and provide certain funds. Inheritors are encouraged to train, bring apprentices and participate in various exhibition activities^[4].

4.3 Guide social enterprises to participate in non-heritage protection

In the practice of inheritance and protection of intangible cultural heritage, we should attach importance to the role of grass-roots organizations and people. As a dietary requirement of daily life, Huizhou Cuisine has a good mass base. At the same time, the inheritance of non-heritage of Huizhou Cuisine will bring considerable benefits to catering or food enterprises. Therefore, we should further guide enterprises to participate in the inheritance of non-heritage of Huizhou Cuisine, such as increasing necessary financial support, organizing various training and competition activities regularly, encouraging enterprises and individuals to participate in the inheritance of non-legacy projects.

Reliable funds must be guaranteed. The protection of intangible cultural heritage is a long-term, large-investment, public-profit undertaking, which must be supported by reliable funds. Therefore, it is necessary to establish a relatively complete input mechanism. The proportion of cultural protection funds in local fiscal expenditures should be classified, which can solve the problem of long-term financial investment and have a lasting impact on the protection of intangible cultural heritage.

Acknowledgments

This work was financially supported by Anhui Provincial Supporting Program for Excellent Young Talents in Colleges and Universities (gxyq218080); National Key R&D Programs Projects in the 13th Five-Year Plan(2018YFD040800); Large-scale Open Online Course(MOOC) Demonstration Project(2016mooc293); College students’ innovative entrepreneurship project(201810375098).

References

- [1] SHAO Zhihui,. On the Formation and Development of the Characteristics of Huizhou Cuisine.J. Journal of Huangshan University, 2003, 5(3):40-43.
- [2] CHEN Wenxing,ZHANG Fuli. A Study on the Elite Flow and the Protection of Intangible Cultural Heritage from the Perspective of Cultural Ecology,J. Journal of Guangzhou University (Social Science Edition), 2017, 16(8):90-96.
- [3] ZHUGE Li. Non-material Cultural Heritage Protection Present Situation,J. Protection and Management, 2018(1):76-77.
- [4] LI Chao-yang,CHEN Liang-zhou,WANG Ying, et al. Research on the Protection and Development Strategies of Intangible Cultural Heritage:A Case Study of Qingyang Sachet of Gansu,J. Journal of Langfang Teachers University(Social Sciences Edition),2017, 33(3):90-96.