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Coláiste na Tríonóide, Baile Átha Cliath
The University of Dublin



- The Food Smart Dublin Project -



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WELCOME TO DUBLIN BAY BIOSPHERE!



www.tcd.ie/tceh/projects/foodsmartdublin/



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FOOD SMART DUBLIN



Welcome to Food
Smart Dublin



Welcome to the FSD website! We present our IRC COALESCE funded project with the conceptual framework to promote sustainable seafood consumption by building on the intangible coastal cultural heritage while engaging with innovative chefs and educationalists.

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Meet the team



Professor Poul Holm >

Co-PI and marine
environmental
historian



Assistant
Professor Nessa
O'Connor >

Co-PI and coastal
biologist



Dr Cordula
Scherer >

Post-doctoral
Researcher and marine
ecologist



Richard Breen >

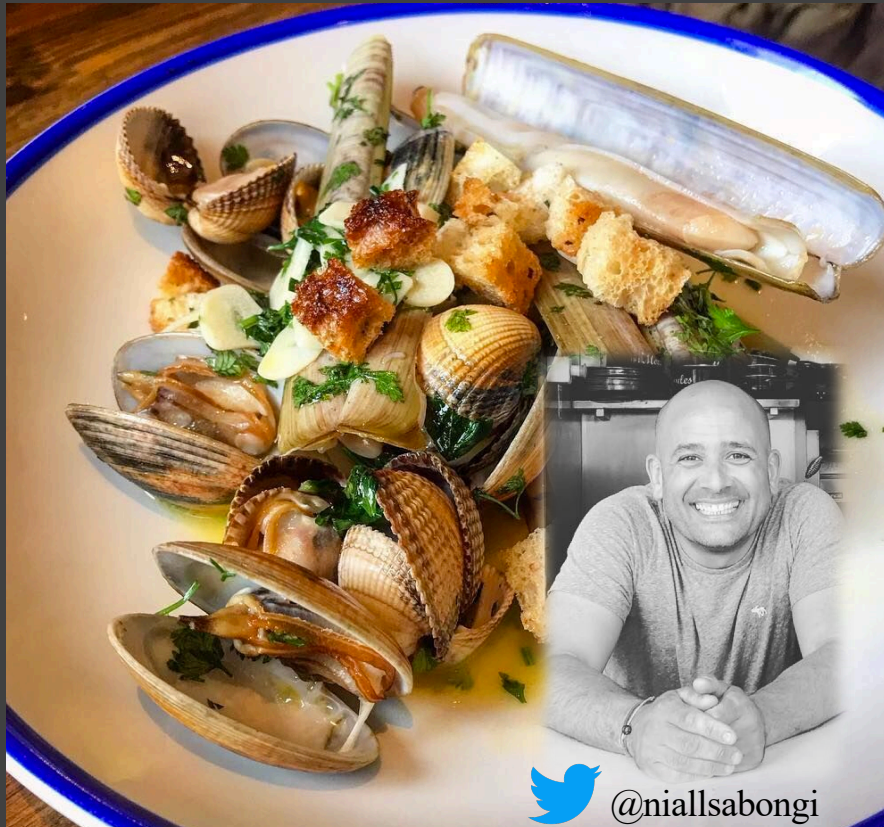
Research Assistant in
digital humanities



Post-doctoral Researcher
in social sciences

Our partners

In Food Industry



NGO

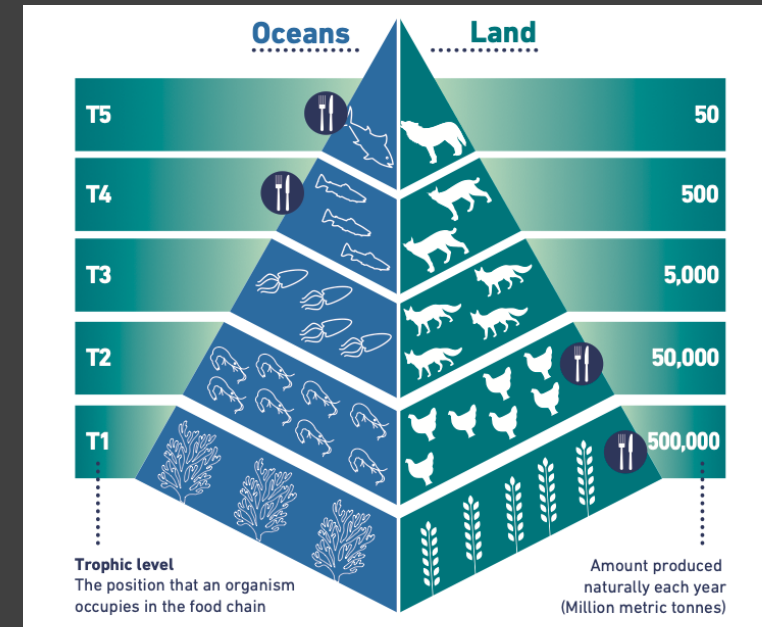


@ecounesco

We argue that a change in human consumption towards eating seafood at lower trophic levels may be encouraged by discovering forgotten cultural practices and by tapping into locally-sourced marine resources.



Molly Malone – Iconic representation of Dublin's seafood trade



Main objectives:

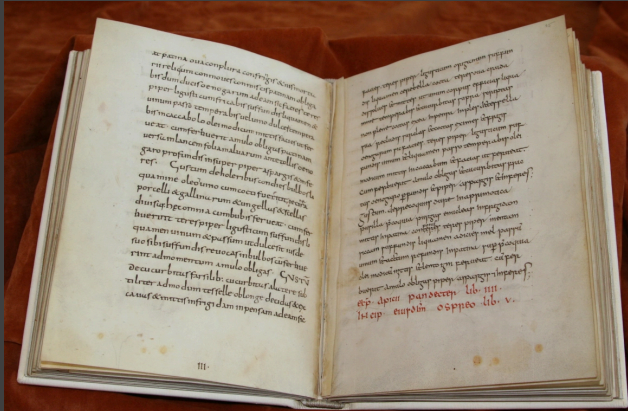
- Identify historical recipes of seafood and assess if this intangible cultural heritage can be revitalised;
- Identify the availability of seafood from lower trophic levels in the Dublin Bay;
- Assess the possibility to support healthy and sustainable consumption of seafood through cultural and ecological narratives.



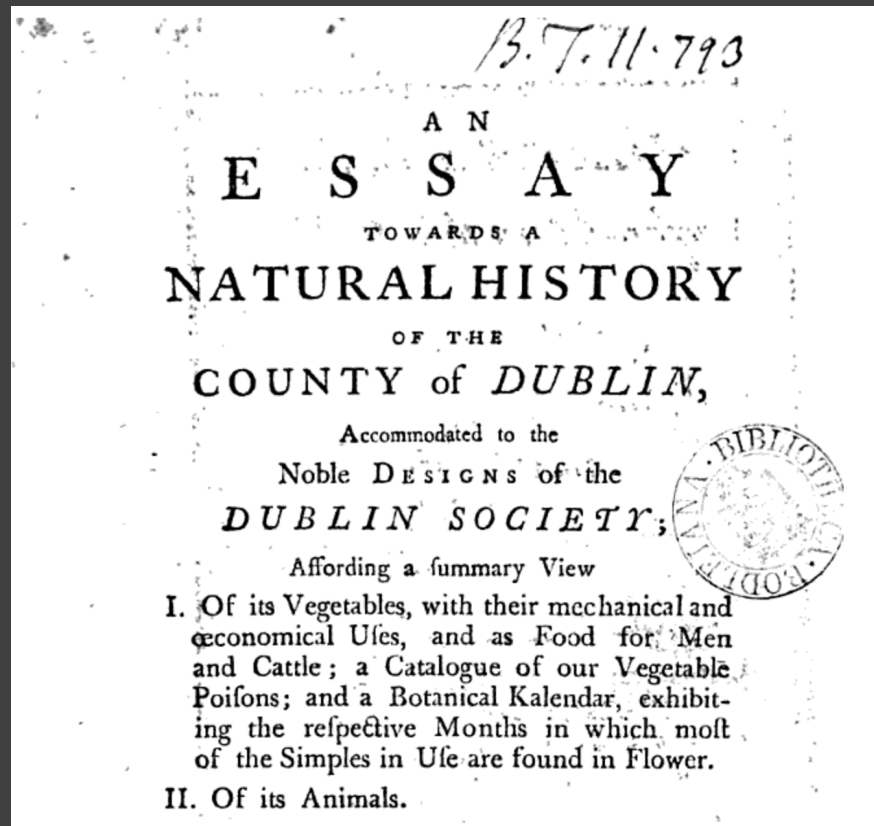
Aim:

- Contribute to the potential for Dublin to position itself as a food-smart metropolis.

Methodologies



- Archival work
- Surveys
- Workshops
- Recipe Book



Archival work

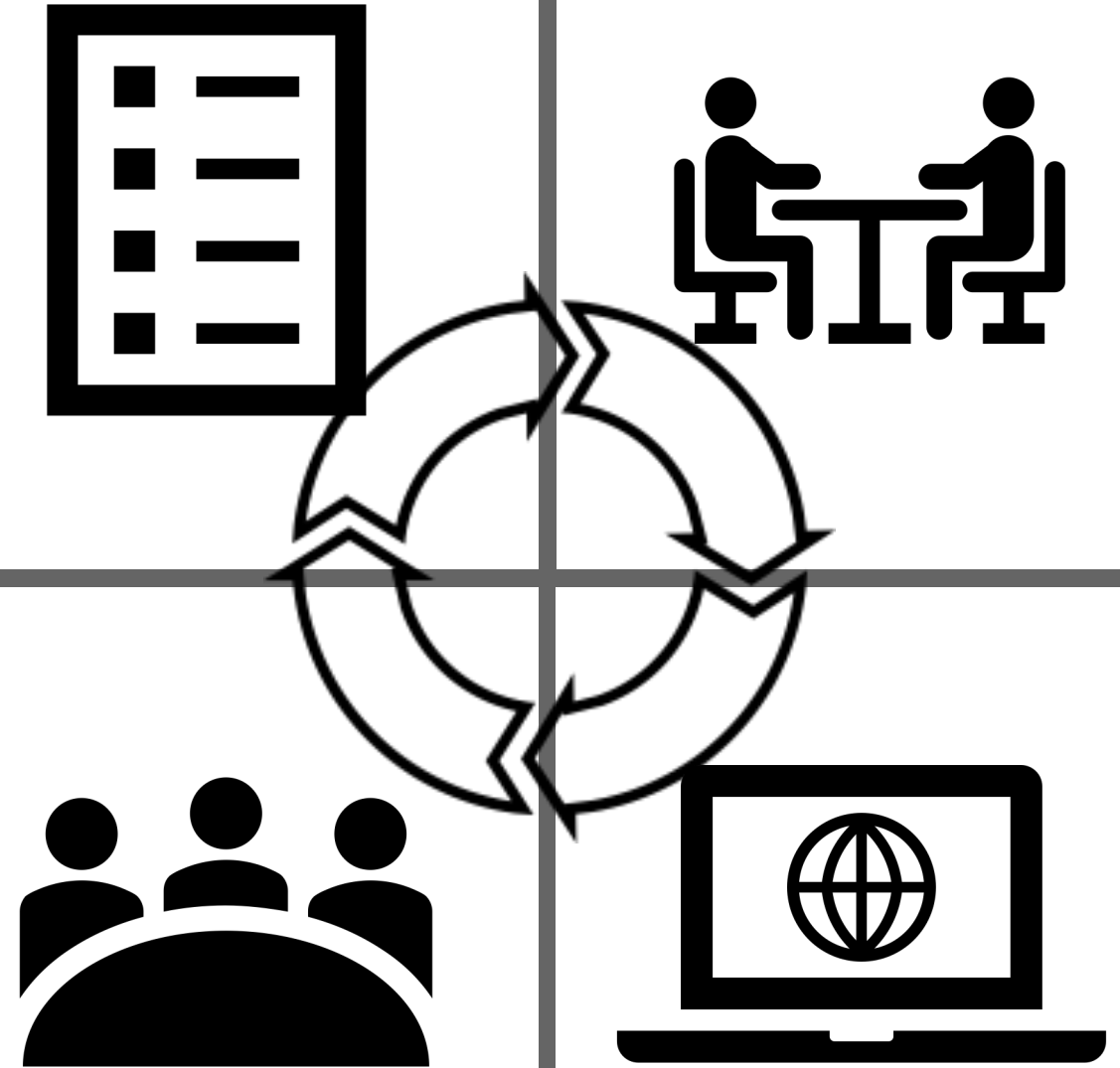
* 2 *Catulus major vulg. Catulus major Salv. Cani-
cula Aristotelis.* The rough Hound, in Cornwall
the Bounce.

The Skin of this is used for rasping and polish-
ing wood and alabaster, and is capable of cutting
iron; and tho' the skin of that from the coasts of
Portugal is sought for, and more used by our ca-
binet makers and gun-smiths, as preferable to ours,
I have seen one of these from the shore of *Howth*,
which did not only cut yew, but silver. The
same skin is also used to raise the hair of Beaver
hats instead of the pumice stone, which was for-
merly used for this purpose.

Generating data and testing the concept

Four survey types:

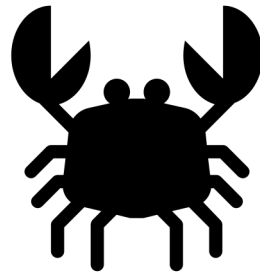
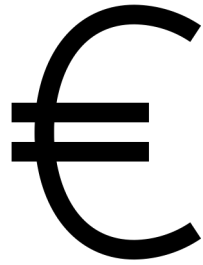
- 1 Survey: 12-months involvement
- 2 Survey: one-off questionnaires through tasting events
- 3 Survey: online questionnaire for students
- 4 Survey: feedback loop of chefs



Interactive workshops

1. Sustainable seafood – what does it mean, where can it be found and understanding the supermarket labels;
2. Ecological life-cycle of the most important Irish seafood;
3. Seasonal seafood – what tastes best when and where;
4. Finding and cooking seafood from lower trophic levels;
5. Uses of seaweed.





Outputs

- **Recipe book** with 12 historical, local seafood recipes;
- **Inventory** of Dublin Bay's organisms displayed in a digital, comparative spatial map
- Accessible **publication** of survey results;
- **Recommendations** on changing human consumption behaviour





Benefits to Dublin's society on three broad levels

- 1.Reconnecting with local intangible coastal cultural heritage
- 2.Raising youth awareness and encouraging stewardship.
- 3.Participatory interdisciplinary research

Summary

- Local culinary preferences of Dublin's society;
- Sustainable seafood consumption;
- Encouraging stewardship through citizen engagement.
 - Less pressure on marine ecosystem resulting in ecological benefits
 - Restore local cultural heritage

