Peeling shrimp and oral history

Fockedey Nancy¹, Katrien Vervaele² and Chantal Bisschop³

¹ Flanders Marine Institute (VLIZ), InnovOcean site, Wandelaarkaai 7, 8400 Ostend, Belgium. Email: Nancy.Fockedey@vliz.be
² Groenestraat 22, 8377 Zuienkerke, Belgium. Email: Katrien.Vervaele@telenet.be
³ Centre for Agricultural History (CAG), Atrechtcollege, Naamsestraat 63, 3000 Leuven, Belgium. Email: Chantal.Bisschop@cag.net.be

In brief…

A marine cultural heritage project on the oral history and transmission of intangible heritage

Some hundred children (9-10 year old) and elderly people (living in senior care centers at the Belgian coast) met with each other within the frame of The Week of Taste (November 2013). The seniors learned the children the skills for peeling brown shrimp, so they could (re)discover the taste of fresh shrimp. Meanwhile the seniors told about their old days: oral history stories of how fishing and processing of, and cooking with brown shrimp evolved over the period of some generations.

In the classroom

Educational kit (age 9-10)

- www.katrienvervaele.be/garnalenverhalen.html
- information on biology, fishery context and history of brown shrimp
- basic principles of oral history and intangible heritage, basic rules for interviews
- questions and blanks exercise leaves
- optional: introductory session by organizers

At the senior care center

Educational kit (age 84)

- www.katrienvervaele.be/garnalenverhalen.html
- information on biology, fishery context and history of brown shrimp
- basic principles of oral history and intangible heritage, basic rules for interviews
- questions and blanks exercise leaves
- optional: introductory session by organizers

Conclusions

- Inter-generational transfer of knowledge and skills
- Confronting youngsters with their recent history
- Inter-generational social contact
- Improved skills of peeling and taste experience
- Improved knowledge on shrimp and context
- Improved language skills