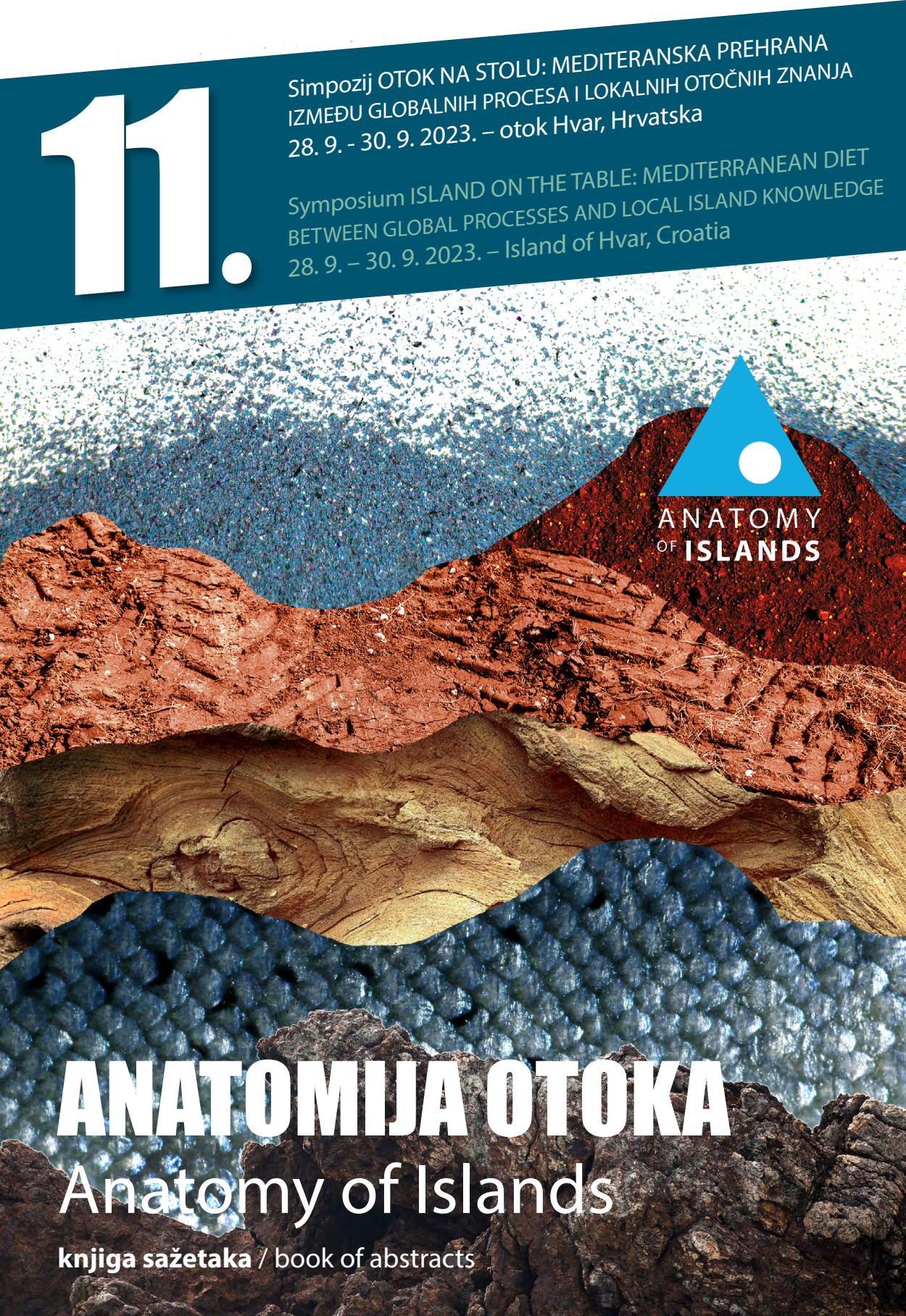
11.

Simpozij OTOK NA STOLU: MEDITERANSKA PREHRANA IZMEĐU GLOBALNIH PROCESA I LOKALNIH OTOČNIH ZNANJA
28. 9. - 30. 9. 2023. – otok Hvar, Hrvatska

Symposium ISLAND ON THE TABLE: MEDITERRANEAN DIET BETWEEN GLOBAL PROCESSES AND LOCAL ISLAND KNOWLEDGE
28. 9. – 30. 9. 2023. – Island of Hvar, Croatia



ANATOMIJA OTOKA
Anatomy of Islands

knjiga sažetaka / book of abstracts

Izdavači / Publishers:
Institut za etnologiju i folkloristiku, Zagreb / Institute of Ethnology and Folklore Research, Zagreb
Anatomija otoka – centar za istraživanje i razvoj, Hvar / Anatomy of Islands – Centre for Research and Development, Hvar

Uredili / Edited by:
Ana Perinić Lewis
Tomislav Oroz

Lektura / Proofreading:
Marina Blagaić Bergman, Eric Bergman, Marijan Miloš, Ana Perinić Lewis, Gordana Seler, Nenad Starc

Grafičko oblikovanje / Layout:
Vesna Beader

Dizajn naslovnice / Design:
Josipa Slaviček

Izdano uz potporu Instituta za etnologiju i folkloristiku, Zagreb, Ministarstva znanosti i obrazovanja RH, Ministarstva kulture i medija RH i Hrvatske elektroprivrede d.d. / Published with the support of the Institute of Ethnology and Folklore Research, Zagreb, the Ministry od Science and Education of the Republic of Croatia, the Ministry of Culture and Media of the Republic of Croatia and HEP group.

ISBN: 978-953-8518-01-0

11. Anatomija otoka / 11th Anatomy of Islands

SIMPOZIJ / SYMPOSIUM
28 | 9 | 2023 – 30 | 9 |2023

OTOK ZA STOLOM: MEDITERANSKA PREHRANA IZMEĐU GLOBALNIH PROCESA I OTOČNIH ZNANJA

ISLAND AT THE TABLE: MEDITERRANEAN DIET BETWEEN GLOBAL PROCESSES AND ISLAND KNOWLEDGE

Jelsa, otok Hvar, Hrvatska / Jelsa, Island of Hvar, Croatia

SADRŽAJ

Program *Anatomija otoka* – ciklusi radionica i simpozija	5
Anatomija otoka – centar za istraživanje i razvoj	7
SIMPOZIJ: OTOK ZA STOLOM: MEDITERANSKA PREHRANA IZMEĐU GLOBALNIH PROCESA I OTOČNIH ZNANJA	13
O simpoziju 2023.	15
Popis sudionika	20
Program simpozija	24
Sažeci	29

TABLE OF CONTENTS

The Anatomy of Islands programme – workshops and symposiums	75
Anatomy of Islands – Centre for Research and Development	77
ISLAND AT THE TABLE:MEDITERRANEAN DIET BETWEEN GLOBAL PROCESSES AND ISLAND KNOWLEDGE	83
About the 2023 Symposium	85
List of Contributors	91
Symposium Programme	95
Symposium Abstracts	101

PROGRAM ANATOMIJA OTOKA – CIKLUSI RADIONICA I SIMPOZIJA

Prvi petogodišnji ciklus simpozija i radionica o otocima, Udruga je provela od 2012. do 2016. na otoku Visu uz potporu lokalne zajednice. Godine 2017. Anatomija se na pet godina seli na Lastovo kao rezultat suradnje s lokalnom Udrugom Dobre Dobričević. Od 2023. godine program radionica i simpozija odvija se na otoku Hvaru.

Simpoziji i radionice na Visu osigurali su izvanserijsko iskustvo dijeljenja znanja i osmišljavanja mogućnosti obnove prekrasnih, ali javnosti slabo dostupnih građevina i poljoprivrednih zemljišta. Uloženi trud bio je prepoznat te je Anatomija otoka 2016. godine nagrađena priznanjem ARTUR (za područje arhitekture i turizma) koju dodjeljuje Društvo arhitekata Zagreb. Gotovo 150 predavanja i okruglih stolova održanih tijekom prvoga petogodišnjeg ciklusa osnažilo nas je važnim uvidima u otočne kulture, njihova iskustva iz prošlosti i mogućnostima budućega razvoja otoka.

Na radionicama koje su održavane prije ili netom nakon simpozija, inozemni studenti arhitekture, izrađivali su projekte s ciljem poboljšanja trenutačnog stanja odabranih lokaliteta te osmišljavanja novih i kreativnih sadržaja za postojeće građevine ili lokalitete na otocima. Međunarodni radni kontekst osigurao je niz inovativnih projekata za određene lokacije na Visu, od arhitektonskih do video uradaka. Japanska kuća čaja izgrađena 2016. na Visu trajno je obilježila suradnju Anatomije otoka i lokalne zajednice Visa. Na otoku Lastovu smo u radioničkom dijelu programa nastojali dalje istražiti interdisciplinarni i transdisciplinarni pristup, otvorivši radionicu studentima iz drugih struka.

Posljednji jubilarni simpozij bio je na Lastovu 2022. godine s temom klimatskih promjena i okolišnih budućnosti otoka. Na simpoziju je sudjelovalo 45 autora i održano je 31 predavanje tijekom kojih se problematizirao utjecaj klimatskih promjena i zagađenja na otočne ekosustave i njihovu održivost te mogućnosti prilagodbe. Otoci su na prvoj liniji suočavanja s izazovima prilagodbe klimatskim promjenama, a otočne zajednice pioniri u pronalaženju i implementaciji održivih klimatskih rješenja te u razvoju vlastitih strategija klimatske otpornosti. Korisna izlaganja iz područja biologije, ekologije, demografije, ekonomije, prava, kulturne antropologije, sociologije, arhitekture i urbanizma potaknula su trodnevni intenzivni dijalog između znanstvenika i stručnjaka te dublje razumijevanje utjecaja klimatskih promjena na otoke i poimanje otočnih okolišnih budućnosti.

Sva su predavanja dostupna na poveznici: https://meduza.carnet.hr.

11. Anatomija otoka na temu mediteranske prehrane između globalnih procesa i otočnih znanja okuplja 37 izlaganja i 56 autora.

Ovogodišnji su simpozij podržali: Ministarstvo kulture i medija Republike Hrvatske, Institut za etnologiju i folkloristiku, Ministarstvo znanosti i obrazovanja RH, Institut za migracije i narodnosti, Odjel za etnologiju i antropologiju Sveučilišta u Zadru, Hrvatska elektroprivreda, Općina Jelsa, Turistička zajednica Jelsa, Lokalna akcijska grupa Škoji,

Lokalna akcijska skupina u ribarstvu Škoji, Muzej općine Jelsa, Općinska knjižnica i čitaonica Jelsa, Javna ustanova Agencija za upravljanje Starogradskim poljem i kreativna agencija LAB852, Konoba Duboković Pitve i GIS poduzeće Listlabs iz Zagreba.

Detaljniji podaci o simpozijima i radionicama mogu se pronaći na internetskoj stranici www.anatomija-otoka.com.

ANATOMIJA OTOKA – CENTAR ZA ISTRAŽIVANJE I RAZVOJ

Osnivači i članovi udruge "Anatomija otoka – centar za istraživanje i razvoj" udružili su se kako bi razvijali i umrežavali znanja o životu na otocima te primjenjivali ta znanja u projektima korisnima za otočne zajednice.

Udruga je osnovana u ožujku 2014. godine sa sjedištem na otoku Visu i ispostavom u Zagrebu, slijednik je aktivnosti koje je provodila sekcija "Anatomija otoka" pri udruzi "Lavurat za poje" iz Podšpilja na otoku Visu. Od 2022. godine Udruga djeluje sa sjedištem na otoku Hvaru.

Djelokrug rada Udruge:

Osnovni cilj osnivanja Udruge je formiranje međunarodne platforme za istraživanje i razvoj otoka kao aktivnoga sudionika u afirmaciji života na otocima.

Potreba za osnivanjem Udruge proizašla je iz:

- uočene nedovoljne posvećenosti razvoju hrvatskih otoka na lokalnoj i državnoj razini,
- nedostatnoga stvaranja znanja o otocima u znanstvenom i obrazovnom sustavu te nepostojanja sustavne primjene novih znanja o životu na otocima,
- nedostatka međunarodne razmjene iskustava i znanja o razvoju otoka,
- nedostatka svijesti o nužnosti implementacije novih razvojnih modela/oblika koji pridonose zadržavanju stanovništva na otocima.

Svrha djelovanja je stvaranje interdisciplinarnoga znanja o otocima, otočnim zajednicama i modelima otočnih razvoja te prijenos tog znanja različitim oblicima edukacije, kao i primjena znanja u razvojnim projektima.

SUORGANIZATORI

INSTITUT ZA ETNOLOGIJU I FOLKLORISTIKU

Institut za etnologiju i folkloristiku jedinstveno je središte folklorističkih, etnoloških, etnomuzikoloških i srodnih znanstvenih istraživanja u Republici Hrvatskoj, pri čemu je težište na interdisciplinarnim i transdisciplinarnim kritičkim istraživanjima kulture. Suradnici Instituta – stručnjaci raznih disciplina poput etnologije, kulturne antropologije, folkloristike, teorije književnosti, teatrologije, povijesti, sociologije, lingvistike, muzikologije, koreologije, povijesti umjetnosti – istražuju suvremene i povijesne kulturne pojave i procese.

Važan dio djelovanja IEF-a odnosi se na izdavanje dvaju brojeva znanstvenog časopisa "Narodna umjetnost" godišnje (na hrvatskom i engleskom jeziku) te pripremu i tisak

monografija i zbornika unutar biblioteke Nova etnografija. Razvoj znanstvenih istraživanja u Institutu prati i razvoj stručnih djelatnosti. Dokumentacija IEF-a danas skrbi o jedinstvenom fundusu dokumenata (na različitim medijima) o hrvatskoj tradicijskoj kulturi dvadesetog i početka dvadesetprvog stoljeća. Ta je građa godine 1991. upisana u Registar pokretnih spomenika kulture Regionalnog zavoda za zaštitu spomenika kulture u Zagrebu te kao cjelina ima značaj spomenika kulture "0" i "I" kategorije. Uspostavljen je i Digitalni repozitorij Instituta za etnologiju i folkloristiku (DIEF). Građa je dostupna znanstvenicima, ali i vanjskim korisnicima: ustanovama i pojedincima zainteresiranim za njezinu primjenu.

ODJEL ZA ETNOLOGIJU I ANTROPOLOGIJU SVEUČILIŠTA U ZADRU

Odjel za etnologiju i antropologiju Sveučilišta u Zadru predstavlja relevantno znanstveno-istraživačko i nastavno središte u visokoškolskom obrazovanju u području etnologije i kulturne antropologije. Preddiplomski i diplomski studij etnologije i antropologije prije svega je usmjeren prema problematiziranju kulture u njenim raznovrsnim manifestacijama, a posebice u jadranskom i širem mediteranskom prostoru, te u kontekstu jugoistočne Europe. U posljednjih nekoliko godina aktivno sudjeluje u svojstvu suorganizatora znanstveno-stručnog međunarodnog simpozija Anatomija otoka i kroz uključenje studenata u studentske radionice nastoji obogatiti radioničke programe koji prethode simpoziju. Uz podupiranje studentskog angažmana, akademsko osoblje Odjela aktivno sudjeluje u brojnim domaćim i međunarodnim znanstvenoistraživačkim projektima. Trenutačno se na Odjelu provodi nekoliko domaćih i međunarodnih kompetitivnih istraživačkih projekata, kao i stručni projekti kroz koje se nastoji osvijetliti kulturološka kompleksnost jadranskog prostora u širem globalnom kontekstu. Zaposlenici Odjela aktivno sudjeluju kao mentori na poslijediplomskom doktorskom studiju Humanističke znanosti (smjer etnologija i antropologija), ujedno i jedinom doktorskom studiju zamišljenom u formi *pro bono* rada s doktorandima. Kroz projekte i kolegije na prijediplomskom, diplomskom i doktorskom studiju etnologije i antropologije, Odjel za etnologiju i antropologiju Sveučilišta u Zadru nastoji se pozicionirati kao relevantna znanstveno-obrazovna institucija koja aktivno promovira teme iz područja otočnih i mediteranskih studija, jadranskih maritimnih hodočašća, digitalne antropologije, problematike temporalnosti, kulturne baštine, lingvističke antropologije, glazbene tradicije i brojnih drugih interesnih sfera suvremene etnologije i kulturne antropologije.

INSTITUT ZA MIGRACIJE I NARODNOSTI

Institut za migracije i narodnosti osnovan je 1984. godine spajanjem Centra za istraživanje migracija i narodnosti i Zavoda za migracije i narodnosti, a današnji naziv nosi od 1987. godine. Sastoji se od dva odsjeka: Znanstvenog odsjeka za migracijska i demografska istraživanja i Znanstvenog odsjeka za etnička istraživanja i nacionalne manjine. Jedina je znanstvenoistraživačka ustanova u Hrvatskoj, kao i u širem okruženju, koja

sustavnim i kontinuiranim interdisciplinarnim praćenjem svih oblika migracija i mobilnosti stanovništva, proučavanjem nacionalnih/etničkih manjina i različitih aspekata etničke problematike, s osobitim zadaćama poticanja njihova komparativnog proučavanja, unaprjeđuje znanstveno i javno razumijevanje njihove složenosti i stvarnosti. Osim toga, istraživanja hrvatskog identiteta, stanovništva hrvatskih otoka, priobalja i kontinentalnih regija, kao i komparativna istraživanja problematike postmigracijskih fenomena, poput integracije migranata, također zauzimaju značajno mjesto u području djelatnosti Instituta. Posljednjih godina pojavom novih migracijskih procesa u Hrvatskoj i inozemstvu, istraživanja su usmjerena i na transnacionalne migracije, hrvatsko iseljeništvo, pitanja azila i nezakonitih migracija te na različite metodološke i teorijske pristupe istraživanja migracija. Institut okuplja stručnjake iz raznih znanstvenih područja: društvenih i humanističkih znanosti te iz interdisciplinarnih područja znanosti. Institut ima izdavačku djelatnost, a od 1985. godine izdaje i znanstveni časopis "Migracijske i etničke teme".

TURISTIČKA ZAJEDNICA OPĆINE JELSA

Turistička zajednica općine Jelsa, osnovana 1995. godine, predstavlja ključnu organizaciju u promicanju i razvoju turizma na području općine Jelsa.

Glavni ciljevi Turističke zajednice općine Jelsa obuhvaćaju širok spektar aktivnosti usmjerenih na unaprjeđenje turističke ponude i iskustva posjetitelja. Kroz koordinaciju ključnih aktivnosti turističkog razvoja stvara atraktivnu i konkurentnu destinaciju. Također, posvećuje pažnju poboljšanju uvjeta boravka turista, osiguravajući kvalitetu smještaja, prehrane te zabavnih i kulturnih sadržaja. Turistička zajednica igra ključnu ulogu u podizanju svijesti o važnosti turizma u općini Jelsa. Njezine aktivnosti doprinose razumijevanju gospodarskih, društvenih i kulturnih koristi koje turizam donosi zajednici te promiče načela održivog razvoja, naglašavajući važnost zaštite okoliša te kulturne i prirodne baštine. Turistička zajednica općine Jelsa također ima ulogu u organizaciji manifestacija i priredbi koje doprinose identitetu destinacije. Putem digitalnih *online* i *offline* komunikacijskih kanala, promovira komercijalne oglase te uspostavlja sponzorske ugovore kako bi osigurala financiranje svojih aktivnosti.

Dodatno, organizira stručne skupove i edukacije koje podižu kvalitetu usluga pruženih u turističkom sektoru. Pruža usluge putem turističkih informacijskih sustava, omogućavajući posjetiteljima pristup informacijama o destinaciji. U konačnici, uloga Turističke zajednice općine Jelsa ključna je za integrirani razvoj turizma na lokalnoj razini, potičući održivi rast, zaštitu okoliša i obogaćivanje turističke ponude destinacije.

MUZEJ OPĆINE JELSA

Muzej općine Jelsa mlada je muzejska ustanova, osnovana 2010. godine za obavljanje muzejske djelatnosti. Zbirke koje čine fundus Muzeja smještene su na različitim lokacijama i čine zasebne tematske i programske cjeline. Od njih su otvorene javnosti Kuća Dobrović u Jelsi s Kulturno-povijesnom zbirkom Dobrović, Zbirkom grafika, slika i re-

ljefa Jurja Dobrovića i izložbenom galerijom Kravata, zatim Ribarski muzej u Vrboskoj i Vinogradarska zbirka u Pitvama. Rad Muzeja usmjeren je na prikupljanje, istraživanje i zaštitu muzejske građe, na posredovanje tema iz područja kulturne baštine otoka Hvara javnosti putem stalnih postava, povremenih izložbi, radionica i drugih povremenih oblika rada sa zajednicom sve s ciljem aktivnog sudjelovanja u kulturnom i društvenom životu i promociji kulturnih identiteta vlastite zajednice u prošlosti i sadašnjosti. Muzej općine Jelsa otvoren je najširoj javnosti, a potiče neformalno učenje, kritičko promišljanje tradicije, umjetničku produkciju u svrhu podizanja razine kulturnog života i doprinosa stvaranju otvorene i kreativne zajednice.

OPĆINSKA KNJIŽNICA I ČITAONICA JELSA

U Jelsi je 1. lipnja 1868. godine utemeljena hrvatska Narodna čitaonica. Njezin utemeljitelj i prvi predsjednik bio je jelšanski načelnik kapetan Niko Duboković, a među počasnim članovima bili su biskup Josip Juraj Strossmayer i don Mihovil Pavlinović. Kao prva hrvatska narodna čitaonica na jadranskim otocima, imala je zadatak širenja prosvjete, kulture i nacionalnog osvješćivanja pod geslom "Prosvjetom do slobode". Nažalost, 10. studenoga 2003. veliki je požar progutao čitav njen fundus, oko dvanaest tisuća knjiga, nakon čega su uslijedile dobrotvorne akcije u organizaciji Knjižnica Grada Zagreba, Gradske knjižnice Marka Marulića iz Splita i Slobodne Dalmacije. Općina Jelsa je uz pomoć Ministarstva kulture uložila velike napore u obnovu i opremanje nove knjižnice u zgradi Doma kulture na Trgu Tome Gamulina, a svečano otvorenje Knjižnice održano je uoči Dana općine Jelsa 14. kolovoza 2014. godine. Knjižnica je smještena na atraktivnoj lokaciji u centru Jelse, opremljena suvremenom tehnologijom i prikladna za održavanje raznih kulturnih događanja i edukativnih sadržaja. Usluge Općinske knjižnice i čitaonice Jelsa obuhvaćaju redovite usluge pružanja informacijskih usluga, korištenje čitaonice te omogućavanje korištenja Zavičajnom i Referentnom zbirkom. Osim toga, usluge knjižnice uključuju fotokopiranje i skeniranje te omogućavanje pristupa računalima i internetu.

U Općinskoj knjižnici i čitaonici Jelsa redovito se održavaju različita događanja namijenjena svim dobnim skupinama. U suradnji s partnerima Knjižnice, ponajviše Osnovnom i Srednjom školom iz Jelse, Dječjim vrtićem iz Jelse i Muzejom općine Jelsa, ali i različitim grupama građana, institucijama i udrugama, književnicima i volonterima.

LAB852

LAB852 je kreativna agencija iz Zagreba osnovana 2011. godine s ciljem pružanja usluga savjetovanja, upravljanja, produkcije i promocije u području kulture. Vjerujemo u kulturu koja širi horizonte, podržava održivi razvoj i koja je dostupna svima. Naša misija je pomoći pojedincima, organizacijama i donositeljima odluka u primjeni ovih principa na njihove vlastite projekte, planove i strategije. Promičemo inovativno korištenje postojećih resursa čak i u vrlo ograničenim uvjetima. Naša ključna imovina su kreativnost, iskustvo i široka mreža lokalnih i međunarodnih partnerstava.

LOKALNA AKCIJSKA GRUPA (LAG) ŠKOJI

LAG Škoji neprofitna je organizacija čija je temeljna zadaća decentralizirana raspodjela sredstava iz Europskog poljoprivrednog fonda za ruralni razvoj putem LEADER/CLLD mjere. Članovi LAG-a Škoji dolaze iz javnog, gospodarskog i civilnog sektora, a struktura organizacije postavljena je tako da niti jedan sektor nema više od 49 % glasačkih prava. Lokalna akcijska grupa Škoji osnovana je u ožujku 2011. godine pod nazivom LAG Hvar. Pridruživanjem otoka Visa, 2013. godine, LAG Hvar mijenja ime u LAG Škoji što prema lokalnom dijalektu znači "otoci". Godine 2014. pridružuje se i Općina Šolta čime LAG poprima svoj konačan oblik koji pokriva kopno, more i arhipelag tri veća naseljena otoka (Hvar, Vis i Šolta) sa 7 jedinica lokalne samouprave koje uključuju gradove Hvar, Komižu, Stari Grad i Vis te općine Jelsu, Sućuraj i Šoltu.

LOKALNA AKCIJSKA SKUPINA U RIBARSTVU (FLAG) ŠKOJI

Lokalna akcijska skupina u ribarstvu Škoji djeluje na području arhipelaga otoka Hvara Visa i Šolte gdje ribarstvo i akvakultura predstavljaju tradicionalno važne gospodarske grane, a bogato maritimno nasljeđe je važan dio svakodnevnog društvenog i kulturnog života pri čemu je i važna sastavnica turističke ponude cjelokupnog područja. Kako bi adekvatno valorizirali ribarstvo, akvakulturu, prirodnu i kulturnu baštinu, znanja i vještine vezane za ribarstvo te potaknuli njihov daljnji razvoj, gradovi Hvar, Vis, Stari Grad i Komiža te općine Jelsa, Sućuraj i Šolta, predstavnici gospodarskog sektora ribarstva i lokalnih udruga dana 17. lipnja 2016. godine osnivaju Lokalnu akcijsku skupinu u ribarstvu Škoji, skraćeno FLAG Škoji. Lokalna akcijska skupina u ribarstvu (eng. FLAG Fisheries Local Action Group) predstavlja partnerstvo predstavnika gospodarskog, civilnog i javnog sektora određenog ribarstvenog područja koje je osnovano s namjerom izrade lokalne razvojne strategije u ribarstvu (LRSR) i provedbe projekata sukladno LEADER/CLLD metodologiji pri čemu koristi alokaciju Europskog fonda za pomorstvo i ribarstvo.

11. Anatomija otoka

SIMPOZIJ

OTOK ZA STOLOM: MEDITERANSKA PREHRANA IZMEĐU GLOBALNIH PROCESA I OTOČNIH ZNANJA

28 | 9 | 2023 – 30 | 9 |2023

Jelsa, otok Hvar, Hrvatska

O SIMPOZIJU 11. ANATOMIJA OTOKA – JELSA, OTOK HVAR 2023.

OTOK ZA STOLOM: MEDITERANSKA PREHRANA IZMEĐU GLOBALNIH PROCESA I OTOČNIH ZNANJA

Od prvog skupa Anatomija otoka 2012. na otoku Visu do obljetničkog, desetog skupa na Lastovu 2022. godine, udruga Anatomija otoka u suradnji je s lokalnim otočnim udrugama i znanstvenim institucijama otvorila brojna pitanja i poticala konstruktivnu raspravu o različitim temama otočnog predznaka. Od odgovornog turizma, budućnosti sela i autohtonih poljoprivrednih kultura, preko održivih i pametnih otoka, otočnih budućnosti i klimatskih promjena, teme iznjedrene u sklopu Anatomijinih skupova potakle su multidisciplinarno promišljanje raznovrsnih izazova s kojima se susreću otočani. Nomadski, putujući karakter naše otočne udruge i skupa koji sa sobom donosimo u *dotu*, postao je modalitetom naših nastojanja da se otočne teme problematiziraju na otocima, s otocima i uz otočane. Stoga smo svoje "privremene" domove na Visu i Lastovu od 2023. godine odlučili zamijeniti Hvarom koji će, nadamo se, biti naš dom sljedećih pet godina. Iako je povijest Anatomije otoka obilježena stalnim pokretom i novim otocima na vidiku, viški i lastovski dom koji nas je obilježio u sazrijevanju naših znanstvenih pristupa, otvaranju raznovrsnih tema, upoznavanju odličnih domaćina i stjecanju još boljih prijatelja, nećemo nikako zaboraviti. Isto se tako nadamo da će na Hvaru "udomljeni" skupovi ponuditi jednako stimulativnu atmosferu koja će otočna pitanja otvoriti na novi i još zanimljiviji način te udomiti naše petogodišnje "uzburkano mirovanje".

11. znanstveno-stručni simpozij *Anatomija otoka* ovoga je puta inspiriran zemljom kao materijalnim i simboličkim otočnim resursom, što nas na Hvaru vodi u Starogradsko polje, najstariji sačuvani primjer parcelacije prostora na istočnojadranskoj obali, koje je i danas u upotrebi kao zaštićeni kulturni krajolik upisan 2008. na UNESCO-ov Popis svjetske baštine. Ovaj kulturni krajolik, svojevrsni "trbuh otoka" idejno je polazište ovogodišnjeg simpozija na kojem ćemo propitati otočne resurse kroz koncept *mediteranske prehrane*, shvaćene u njezinu najširem značenju.

Pitanje mediteranske prehrane i njezine važnosti za otok uzet će u obzir širi kontekst u kojem se zrcale društveni, kulturni, klasni, rodni, prostorni i identitetski procesi koji je oblikuju. *Mediteranska prehrana* ovdje je shvaćena kao ukupnost vještina, znanja, praksi, vjerovanja i tradicija, koje odražavaju lokalne kulture i njihove načine života, a vezane su uz poljoprivredu i ribarstvo, preradu, pripremanje i osobito konzumiranje hrane. Također, pitanje mediteranske prehrane želimo promisliti kroz različite društvene i simboličke aspekte te kao odraz lokalnog znanja i posebnog životnog stila. Iako postavljena kao baštinski koncept očuvanja tradicijskog načina života, *mediteranska prehrana* podjed-

nako naglašava racionalno korištenje i dugoročno očuvanje prirodnih resursa. Nasuprot globaliziranoj prehrambenoj stvarnosti, ovaj koncept zagovara lokalno orijentirane prehrambene sustave i nudi značajne mogućnosti kreiranja razvojnih politika usmjerenih jačanju prehrambene suverenosti i otpornosti otočnih zajednica osnaživanjem lokalne proizvodnje i konzumacije hrane.

Jedanaestu *Anatomiju otoka* posvetili smo propitivanju dobrih praksi, lokalnih prehrambenih i proizvodnih aktivnosti, međusektorskom povezivanju različitih dionika kratkih opskrbnih lanaca te dalekosežnim posljedicama koje prehrambene politike imaju na cjelovit razvoj otočnih zajednica kao osobitih i ranjivih društvenih i kulturnih prostora. U vrijeme jačanja svijesti o nepovoljnim posljedicama klimatskih promjena i specifičnim rizicima poput turistifikacije i gentrifikacije s kojima se ovi prostori danas suočavaju, simpozij donosi i mogućnost kritičke rasprave o mogućim politikama razvoja oblikovanim u kontaktu inicijativa odozgo i odozdo.

Otoci su jedinstveni zbog svoje kopnene i morske biološke raznolikosti koja je još uvijek očuvana u dovoljnoj mjeri, gospodarske strukture koja počiva na ograničenim obradivim površinama, specifičnim tradicijama i tehnologijama uzgoja i proizvodnje hrane te otočnom životnom stilu. Zbog malih obradivih površina i oskudice resursa, otočna gospodarstva su ekonomije malih razmjera temeljene na "mješovitom" ekonomskom modelu otočnog domaćinstva i diverzifikaciji gospodarskih aktivnosti. Katastrofe, gospodarske krize, nezaposlenost, te u povijesti siromaštvo i glad, imali su presudan i dugotrajan utjecaj na otočno gospodarstvo i stanovništvo. Boreći se za opstanak i suočeni s oskudnim resursima, otočani su diverzificirali svoje ekonomske aktivnosti promičući optimalnu upotrebu raspoloživih resursa. Posljedično, tijekom vremena stvorena je slika otočanina *bricoleura* – snalažljivog i spretnog pojedinca koji je svojim vještinama improvizacije i prilagodbe u specifičnom i promjenjivom okolišu oblikovao načine na koje otočne zajednice odgovaraju na izazove.

Ovoga rujna na Hvaru bavit ćemo se otočnim prostorima, otočanima i njihovim prehrambenim praksama. Želimo otvoriti raznovrsna pitanja i potaknuti razne disciplinarne pristupe. Svjesni metodološke stupice nekritičkog raščinjavanja cjeline otoka i nužne isprepletenosti i umreženosti svega što se na otoku događa na razini svakodnevnog iskustva, teme otočnog prostora, otočana i prehrane vidimo kao heurističke poticaje unutar kojih je moguće profilirati mnoštvo mogućih rješenja:

Prehrana kao alat održivosti
- Mediteranska prehrana
- Prehrana i baština
- Održivi razvoj
- Prehrambena neovisnost
- Solidarne prakse snabdijevanja hranom
- Zadruge i udruge kao okviri povezivanja proizvođača
- Turistički prehrambeni trendovi
- Ekonomija turističke prehrane

– Agro-ekološki svjetonazori
– Kontraurbanizacija i novi stanovnici ruralnih otočnih prostora
– Neo-endogeni razvoj
– Tržišno brendiranje prehrambenih proizvoda i usluga

Otočanin-*bricoleur* – lokalna znanja pred izazovima svakodnevice
– Lokalna znanja i tradicijske posebnosti
– Katastrofe, gospodarske krize i otočne migracije
– Kulture u susretu – 'furešti' i 'domaći'
– Globalni procesi i sezonalni ritmovi
– Aktivizam i participacija stanovnika (udruge, peticije, okupljanja)
– Transformacije otočne kulture (promjene životnog stila)

Otočni prostori pred izazovima suvremenosti
– Ranjivi okoliš i zaštićena područja
– Razvojne politike
– Javni prostori (tržnice, mjesta okupljanja, zadruge i zadružni prostori)
– Javne poljoprivredne i šumske površine, općinska zemlja
– Privatno *vs.* javno vlasništvo (problemi vlasništva nad zemljom, običajno pravo, razmirice)
– Prostorno planiranje na otocima
– Tradicijska otočna arhitektura (konzervacija otočne arhitekture *vs.* suvremeni trendovi u gradnji)
– Klimatske promjene i lokalni odgovori

ORGANIZACIJSKI ODBOR SIMPOZIJA

dr. sc. Danijela Birt Katić, Odjel za etnologiju i antropologiju, Sveučilište u Zadru

dr. sc. Marina Blagaić Bergman, Institut za etnologiju i folkloristiku, Zagreb

Duje Dorotka, Muzej Općine Jelsa

Antonio Morić-Španić, PINUS NIGRA, obrt za usluge

dr. sc. Iva Niemčić, Institut za etnologiju i folkloristiku, Zagreb

dr. sc. Tomislav Oroz, Odjel za etnologiju i antropologiju, Sveučilište u Zadru

dr. sc. Ana Perinić Lewis, Institut za migracije i narodnosti, Zagreb

Marija Plenković, Muzej Općine Jelsa

Josipa Slaviček, Anatomija otoka – centar za istraživanje i razvoj, Jelsa

dr. sc. Nenad Starc, Ekonomski institut, Zagreb, Croatia

ORGANIZACIJA RADIONICE

dr. sc. Danijela Birt Katić, Odjel za etnologiju i antropologiju, Sveučilište u Zadru

dr. sc. Marina Blagaić Bergman, Institut za etnologiju i folkloristiku, Zagreb

dr. sc. Tanja Kocković Zaborski, Etnografski muzej Zagreb

dr. sc. Tihana Rubić, Odsjek za etnologiju i kulturnu antropologiju, Sveučilište u Zagrebu

Josipa Slaviček, dipl. ing., Anatomija otoka – centar za istraživanje i razvoj, Jelsa

ZNANSTVENI ODBOR SIMPOZIJA

dr. sc. Anna Baldacchino, Faculty of Education, University of Malta, Malta

dr. sc. Godfrey Baldacchino, Department of Sociology, Faculty of Arts, University of Malta, Malta Ambassador-at-large for Islands and Small States

dr. sc. Danijela Birt Katić, Odjel za etnologiju i antropologiju, Sveučilište u Zadru

dr. sc. Marina Blagaić Bergman, Institut za etnologiju i folkloristiku, Zagreb

dr. sc. Anica Čuka, Odjel za geografiju, Sveučilište u Zadru

dr. sc. Edouard de Laubrie, Musée des Civilisations de l'Europe et de la Méditerranée – MuCEM, Marseille, France

dr. sc. Philip Hayward, University of Technology Sydney, Australia

dr. sc. Jelena Ivanišević, Institut za etnologiju i folkloristiku, Zagreb

dr. sc. Ilan Kelman, Institute for Risk and Disaster Reduction, Institute for Global

Health, University College London and University of Agder, Norway

dr. sc. Sanja Klempić Bogadi, Institut za migracije i narodnosti, Zagreb

dr. sc. Agnès Michelot, UMR CNRS Littoral Environment Society, La Rochelle University, France

dr. sc. Iva Niemčić, Institut za etnologiju i folkloristiku, Zagreb

dr. sc. Olga Orlić, Institut za antropologiju, Zagreb

dr. sc. Tomislav Oroz, Odjel za etnologiju i antropologiju, Sveučilište u Zadru

dr. sc. Ana Perinić Lewis, Institut za migracije i narodnosti, Zagreb

Jelena Petrov, UNDP – Program Ujedinjenih naroda za razvoj, Hrvatska

dr. sc. Sonja Podgorelec, Institut za migracije i narodnosti, Zagreb

dr. sc. Marie-Ange Schellekens-Gaiffe, UMR CNRS Littoral Environment Society, La Rochelle University, France

dr. sc. Peter Simonič, Oddelek za etnologijo in kulturno antropologijo, Filozofska fakulteta, Univerza v Ljubljani, Slovenija

Josipa Slaviček, dipl.ing., Anatomija otoka – centar za istraživanje i razvoj, Jelsa

dr. sc. Nenad Starc, Ekonomski institut, Zagreb

dr. sc. Nevena Škrbić Alempijević, Odsjek za etnologiju i kulturnu antropologiju, Filozofski fakultet Sveučilišta u Zagrebu

ORGANIZATORI

Udruga "Anatomija otoka – centar za istraživanje i razvoj"
www.anatomija-otoka.com

SUORGANIZATORI

Institut za etnologiju i folkloristiku, Zagreb
www.ief.hr

Odjel za etnologiju i antropologiju Sveučilišta u Zadru
www.unizd.hr/etnologijaiantropologija

Institut za migracije i narodnosti, Zagreb
www.imin.hr

LAB852, Creative Agency, Zagreb
www.lab852.com

Lokalna akcijska skupina, LAG Škoji, Hvar
www.lag-skoji.hr

Lokalna akcijska skupina u ribarstvu, FLAG Škoji, Hvar
https://www.flag-skoji.hr/

Općina Jelsa
www.jelsa.hr

Turistička zajednica općine Jelsa
www.visitjelsa.hr

Muzej općine Jelsa
www.muzejopcinejelsa.hr

Općinska knjižnica i čitaonica Jelsa
www.library.foi.hr/lib/38

DONATORI

Javna ustanova Agencija za upravljanje Starogradskim poljem
www.starogradsko-polje.com

Konoba Duboković Pitve

GIS poduzeće Listlabs Zagreb
www.listlabs.net

POPIS SUDIONIKA

dr. sc. Anton **Alegro,** Biološki odsjek, Prirodoslovno-matematički fakultet Sveučilišta u Zagrebu, Zagreb
antun.alegro@biol.pmf.hr

dr. sc. Anton P. R. **Angelich**, McGill University, Faculty of Agricultural and Environmental Sciences, Quebec, Kanada
aangelich@aol.com

dr. sc. Anna **Baldacchino**, Faculty of Education, University of Malta, Malta
abald05@um.edu.mt

dr. sc. Godfrey **Baldacchino**, Department of Sociology, University of Malta, Malta
Ambassador-at-large for Islands and Small States
godfrey.baldacchino@um.edu.mt

dr. sc. Danijela **Birt Katić**, Odjel za etnologiju i antropologiju, Sveučilište u Zadru, Zadar
dbirt@unizd.hr

dr. sc. Marina **Blagaić Bergman**, Institut za etnologiju i folkloristiku, Zagreb
marina@ief.hr

dr. sc. Sandro **Bogdanović**, Agronomski fakultet Sveučilišta u Zagrebu
sbogdanovic@agr.hr

Mirna **Bojanić Rebac**, novinar-redaktor, FLAG "Škoji", Hvar
mirnabojanicrebac@gmail.com

dr. sc. Joško **Božanić**, Filozofski fakultet u Splitu, Split, Hrvatska
josko.bozanic@gmail.com

dr. sc. Marin **Čagalj**, Institut za jadranske kulture i melioraciju krša, Split
Marin.Cagalj@krs.hr

dr. sc. Anica **Čuka**, Odjel za geografiju, Sveučilište u Zadru, Zadar
acuka@unizd.hr

Danilo **Dučak**, umjetnik
danilod@aol.com

dr. sc. Edouard **de Laubrie**, Musée des Civilisations de l'Europe et de la Méditerranée – MuCEM, Marseille, France
edouard.de-laubrie@mucem.org

dr. sc. Zlatko **Liber**, Prirodoslovno-matematički fakultet Sveučilišta u Zagrebu, Zagreb
zlatko.liber@biol.pmf.hr

dr. sc. Petar **Filipić**, profesor emeritus, Ekonomski fakultet, Sveučilište u Splitu, Split
filipic@efst.hr

dr. sc. Peter N. **Goggin**, Arizona State University, Tempe, SAD
petergo@asu.edu

Pavel **Gulin Zrnić**, student geografije, Prirodoslovno-matematički fakultet Sveučilišta u Zagrebu, Zagreb
pavel.gulinzrnic@student.geog.pmf.hr

dr. sc. Nikolina **Hazdovac Bajić**, Institut za društvena istraživanja u Zagrebu
nikolinahb@idi.hr

dr. sc. Jelena **Ivanišević**, Institut za etnologiju i folkloristiku, Zagreb
jelenaivanisevic@gmail.com

dr. sc. Marija **Jug-Dujaković**, znanstvenica u miru, Institut za jadranske kulture i melioraciju krša, Split
masagatin@gmail.com

Marija **Kamber**, Jelsa Art Bienniale ravnateljica, Zagreb
marija@lab852.com

dr. sc. Tomislav **Klarin**, Odjel za turizam i komunikacijske znanosti, Sveučilište u Zadru, Zadar
tklarin@unizd.hr

dr. sc. Sanja **Klempić Bogadi**, Institut za migracije i narodnosti, Zagreb
sanja.klempic@imin.hr

dr. sc. Tanja **Kocković Zaborski**, viša kustosica, Etnografski muzej, Zagreb
tanjakzaborski@gmail.com

Karmen **Krasić Kožul**, Jelsa Art Bienniale umjetnička voditeljica, Zagreb
karmen@lab852.com

dr. sc. Ivan **Lajić**, profesor emeritus, Institut za migracije i narodnosti, Zagreb
ivan.lajic@imin.hr

dr. sc. Łukasz **Łuczaj**, Sveučilište u Rzeszówu, Poljska
lukasz.luczaj@interia.pl

dr. sc. Axel **Luttenberger**, Pomorski fakultet Sveučilišta u Rijeci, Rijeka
axel@pfri.hr

Gabrijela **Mamić**, Jelsa Art Bienniale PR, Zagreb
gabrijela@lab852.com

dr. sc. Agnès **Michelot**, UMR CNRS Littoral Environment Society, La Rochelle University, Francuska
agnes.michelot@univ-lr.fr

Andrija **Mišetić**, doktorand, Geografski odsjek Prirodoslovno-matematičkog fakulteta Sveučilišta u Zagrebu, Zagreb
andrijamisetic98@gmail.com

Antonio **Morić-Španić**, mag. geogr. i mag. educ. geogr., PINUS NIGRA, obrt za usluge, Split
amoricspanic@gmail.com

Ivica **Moškatelo**, prof., Udruga Tartajun, Dol na Hvaru
Ivicadol@yahoo.com

dr. sc. Olga **Orlić**, Institut za antropologiju, Zagreb
olga.orlic@inantro.hr

dr. sc. Tomislav **Oroz**, Odjel za etnologiju i antropologiju, Sveučilište u Zadru, Zadar
toroz@unizd.hr

dr. sc. Ivana **Ožanić Roguljić**, Institut za arheologiju, Zagreb
iozanic@iarh.hr

dr. sc. Ana **Perinić Lewis**, Institut za migracije i narodnosti, Zagreb
ana.perinic.lewis@imin.hr

Fabijan-Hrvatin **Peronja**, projektni voditelj WWF Adria
fperonja@wwfadria.org

dr. sc. Lana **Peternel**, Institut za društvena istraživanja u Zagrebu
lanapeternel@idi.hr

dr. sc. Mojca **Piškor**, Odsjek za muzikologiju Muzičke akademije Sveučilišta u Zagrebu, Zagreb
mpiskor@muza.hr

dr. sc. Sonja **Podgorelec**, Institut za migracije i narodnosti, Zagreb
sonja.podogorelec@imin.hr

Jorge **Queiroz,** PhD, Head of the Department of Culture, Heritage and Museums, Tavira, Portugal
jorge.queiroz1@gmail.com

Ivana **Radovani Podrug**, viša stručna suradnica-konzervatorica, Konzervatorski odjel u Splitu, Split
ivana.radovani@gmail.com

Mirjana **Randić Barlek**, etnologinja

mr. sc. Majda **Rubić**, Ecovast – Hrvatska sekcija (Europsko vijeće za sela i male gradove)
majda.rubic@gmail.com

dr. sc. Tihana **Rubić**, Odsjek za etnologiju i kulturnu antropologiju, Sveučilište u Zagrebu, Zagreb
trubic@ffzg.hr

dr. sc. Lidija **Runko Luttenberger**, Sveučilište u Rijeci, Studij politehnike
lidija.luttenberger@unri.com

dr. sc. Marie-Ange **Schellekens,** UMR CNRS Littoral Environment Society, La Rochelle University, Francuska
marie-ange.schellekens@univ-lr.fr

dr. sc. Peter **Simonič**, Odsjek za etnologiju i kulturnu antropologiju, Sveučilište u Ljubljani, Slovenija
peter.simonic@ff.uni-lj.si

Sani **Sardelić**, kustosica, Gradski muzej Korčula, udruga Siva zona
sani.curator27@gmail.com

Josipa **Slaviček**, dipl. ing. arh., Anatomija otoka – centar za istraživanje i razvoj, Jelsa
josipa.slavicek@gmail.com

dr. sc. Nenad **Starc**, emeritus Ekonomski institut, Zagreb
nstarc@eizg.hr

Juraj **Šantorić**, student Odjela za etnologiju i antropologiju, Sveučilište u Zadru, Zadar
jurajsantoric@gmail.com

dr. sc. Zlatko **Šatović**, Agronomski fakultet, Sveučilište u Zagrebu, Zagreb
zsatovic@agr.hr

Željko **Šatović**, spisatelj

dr. sc. Vedran **Šegota**, Biološki odsjek, Prirodoslovno-matematički fakultet Sveučilišta u Zagrebu, Zagreb
vedran.segota@biol.pmf.hr

mr. sc. Vinko **Tarbušković**, Javna ustanova Agencija za upravljanje Starogradskim poljem, Hvar
stari.grad.plain@gmail.com

dr. sc. Sara **Ursić**, Institut društvenih znanosti Ivo Pilar, Zagreb
sara.ursic@pilar.hr

dr. sc. Damir **Viličić**, Prirodoslovno-matematički fakultet Sveučilišta u Zagrebu
damir.vilicic@biol.pmf.hr

Šime **Vukman**, mag. geogr., Trogir
simevukman18@gmail.com

dr. sc. Matea **Zajc Petranović**, Institut za antropologiju, Zagreb
matea@inantro.hr

dr. sc. Jelena **Zlatar Gamberožić**, Institut za društvena istraživanja u Zagrebu
jelena@idi.hr

PROGRAM SIMPOZIJA

Mjesto održavanja: Svečana dvorana u zgradi Općine Jelsa (Riva 404)

ČETVRTAK, 28. RUJNA

8:30-9:00 Prijava sudionika

9:00-9:30 Otvorenje simpozija, uvodna riječ organizatora

9:30-10:15 **Plenarno izlaganje**
Jelena Ivanišević
Mediteranska prehrana – od tradicije do održivosti

10:15-11:00 STANKA ZA KAVU

11:00-12:20 **Sesija I**
Moderatorica: Anica Čuka

Matea Zajc Petranović
Mediteranska prehrana u prošlosti za zdravu i dugovječnu budućnost

Peter Goggin
Dijabetes na otocima i američka (i europska) mediteranska prehrana

Sanja Klempić Bogadi, Sonja Podgorelec, Ivan Lajić
Otočno gospodarstvo i migracije – primjer hrvatskih otoka

Ivica Moškatelo
Važnost lokalnih udruga civilnoga društva za očuvanje i promidžbu mediteranske prehrane

12:20-12:50 STANKA ZA KAVU

12:50-14:10 **Sesija II**
Moderatorica: Jelena Ivanišević

Marija Jug-Dujaković, Łukasz Łuczaj
Etnobotanička istraživanja jadranskih otoka – jestive biljke otoka Hvara

Anton Alegro, Vedran Šegota, Marija Jug-Dujaković
Upotrebne biljke otoka Hvara u sredozemnom povijesnom kontekstu

Zlatko Šatović, Marina Viculin, Mirjana Randić Barlek, Željko Šatović, Danilo Dučak, Zlatko Liber i Sandro Bogdanović
U potrazi za tustopizdom i kurcoglavom

Damir Viličić
Klijavost sjemenki motra (Crithmum maritimum L.) i razlozi za mogući uzgoj

14:10-17:30 RUČAK I SLOBODNO VRIJEME

17:30-18:50 **Sesija III**
Moderator: Axel Luttenberger

Edouard de Laubrie
Izložba o prehrani na Mediteranu: "Le grand Mezze" u Muzeju civilizacija Europe i Mediterana u Marseilleu, Francuska

Anton P. R. Angelich
Poljoprivreda, ribolov, prehrambene i kulinarske tradicije otoka Unije – baština i povijest koju treba sačuvati

Juraj Šantorić
Mišancija kao princip: tradicijsko jelo i umjetnost u svakodnevici

Joško Božanić
Okus olujnog arhipelaga: kulturnoantropološka interpretacija iskustva komiških ribara u pripremanju osnovne hrane na nenaseljenim otočićima Viškog arhipelaga

19:00 **JELŠANSKA RIVA - Falkuša COMEZA LISBOA**
(posada priprema i poslužuje brujet)

PETAK, 29. RUJNA

8:30-9:00 Prijava sudionika

9:00-9:45 **Plenarno izlaganje**
Jorge Queiroz
Portugal i upis Mediteranske prehrane na UNESCO-ovu Listu – suradnja sedam zemalja, nacionalna i lokalna iskustva

9:45-10:00 STANKA ZA KAVU

10:00-11:20 **Sesija IV**
Moderatorica: Danijela Birt Katić

Olga Orlić
Hrana i identifikacijski procesi na otoku Korčuli

Ana Perinić Lewis, Nikolina Hazdovac Bajić, Lana Peternel
Novo težaštvo – otočne prehrambene prakse na primjeru četiriju dalmatinskih otoka

Anica Čuka
Prostorne i vremenske promjene u proizvodnji hrane na hrvatskim otocima – potencijali, prijetnje i izazovi

Andrija Mišetić, Sara Ursić, Jelena Zlatar Gamberožić
Prilog promišljanju koncepta "dobrog sela" – primjer otoka Brača

11:20-11:50 STANKA ZA KAVU

11:50-13:10 **Sesija V**
Moderatorica: Marina Blagaić Bergman

Anna Baldacchino, Godfrey Baldacchino
Vješti otočani: više od priče o zecu iz šešira

Mirna Bojanić Rebac
Sušena riba – zaboravljene delikatese

Tanja Kocković Zaborski, Tihana Rubić, Danijela Birt Katić
"Pazi što jedeš laboratorij" – spoj mediteranske prehrane i lokalnih znanja

Tomislav Oroz, Mojca Piškor
Ćevap razdora i stigma Balkana: Mediteranska prehrana i neželjene asocijacije Balkana

13:10-15:00 RUČAK

15:00-16:00 **Sesija VI**
Moderatorica: Lidija Runko Luttenberger

Ivana Ožanić Roguljić, Vinko Tarbušković
Arheološki turizam – primjer "Grčka hrana u Starogradskom polju"

Tomislav Klarin
Mediteranska prehrana u kontekstu eno-gastro turizma: slučaj Dugog otoka, Hrvatska

Antonio Morić-Španić, **Marin Čagalj**
Razvojne i tehnološke mogućnosti geomarketinga u brendiranju poljoprivrednih proizvoda otoka Hvara

17:30 **ŠETNJA DO PITAVA I POSJET VINOGRADARSKOM MUZEJU**
(Mjesto sastanka i okupljanja: ispred općinske zgrade u Jelsi)

18:30-19:30 **Marija Plenković, Duje Dorotka**
Vinogradarska zbirka u Pitvama – doprinos očuvanju lokalnih znanja

20:00 ZAJEDNIČKA VEČERA – KONOBA DUBOKOVIĆ, PITVE

SUBOTA, 30. RUJNA

10:00-11:00 **Sesija VII**
Moderator: Petar Filipić

Axel Luttenberger
Upravljanje općim dobrima na otocima

Lana Peternel, Ana Perinić Lewis
"Otok je samo na papiru": percepcija i vidljivost države na otoku Žirju

Petar Filipić, Nenad Starc
Indeks otočne sreće – zima 2022./2023. godine

11:00-11:30 STANKA ZA KAVU

11:30-12:50 **Sesija VIII**
Moderator: Nenad Starc

Lidija Runko Luttenberger
Dobava hrane kao faktor otpornosti, dobrobiti ljudi i zdravlja okoliša

Agnès Michelot
Jedno zdravlje: novi pravni princip za promicanje ekološke prehrambene politike na otocima

Marie-Ange Schellekens
Najnovija reforma europske poljoprivredne politike: utjecaji na proizvodnju hrane mediteranskih otoka

Majda Rubić
O utjecaju gospodarske integracije na otočni identitet – pravno motrište

12:50-15:00 RUČAK

15:00-16:20 **Sesija IX**
Moderatorica: Iva Niemčić

Fabijan Hrvatin Peronja
Ribarstvo – loviti manje, zarađivati više

Peter Simonič
Žirajsko polje – od egzistencije do baštine

Ivana Radovani Podrug
Tradicijska ruralna arhitektura otoka Hvara – izazovi obnove i revitalizacije

Sani Sardelić
Otok, zemlja, kamen: čitanje krajobraza gladnim očima

16:45 Sastanak na Pjaci (glavnom trgu) kod fontane za početak vođene šetnje

17:00-18:00 **Marina Blagaić Bergman, Pavel Gulin Zrnić, Josipa Slaviček, Juraj Šantorić, Šime Vukman, Karmen Krasić Kožul, Marija Kamber, Gabrijela Mamić**
Anatomija kale – multidisciplinarno istraživanje jelšanske ulice

18:00 **Vančo Rebac**
Pop-up izložba "Sušenje ribe", galerija Monade

ZATVARANJE SIMPOZIJA UZ ZDRAVICU

SAŽECI SIMPOZIJA
(abecednim redom)

dr. sc. Anton **Alegro**, Biološki odsjek, Prirodoslovno-matematički fakultet
Sveučilišta u Zagrebu, Zagreb
antun.alegro@biol.pmf.hr

dr. sc. Vedran **Šegota**, Biološki odsjek, Prirodoslovno-matematički fakultet
Sveučilišta u Zagrebu, Zagreb
vedran.segota@biol.pmf.hr

dr. sc. Marija **Jug-Dujaković**, znanstvenica u mirovini,
Institut za jadranske kulture i melioraciju krša, Split
masagatin@gmail.com

Upotrebne biljke otoka Hvara u sredozemnom povijesnom kontekstu

Otok Hvar je kao dio Sredozemlja te zbog svoje specifične povijesti, prostor "dugog trajanja" na kojemu su se nataložili različiti civilizacijski slojevi. Tako i današnja tradicijska znanja o upotrebnom bilju imaju svoje duboke korijene koje možemo pratiti do prvih antičkih djela o bilju. Tradicijsko poznavanje biljnih vrsta, njihovi nazivi, načini upotrebe i poznavanje njihovih drugih svojstava dio su nematerijalne kulturne baštine. Etnobotanička istraživanja su kod nas načelno bila zanemarivana i malobrojna, a nagle socioekonomske promjene u Dalmaciji potaknute razvitkom turizma dovode do ubrzane erozije znanja. Da bi se preostalo znanje sačuvalo u posljednjih 10 godina provedena su opsežna etnobotanička istraživanja u koja je bio uključen i otok Hvar. Kako bi se shvatio širi povijesni kontekst upotrebe biljaka, provedena je analiza tih vrsta s obzirom na botanička djela najvažnijih antičkih autora (Teofrast, Dioskurid, Plinije Stariji i Galen) i na književne izvore, poput Ovidijevih "Metamorfoza". Nadalje, u analizu su uključena i srednjovjekovna i novovjekovna djela različitih autora kako bi se dobio uvid u to koje upotrebne biljke otoka Hvara pripadaju širim mediteranskim tradicijama, a koje su specifičnost otoka Hvara i Dalmacije.

Dr. sc. Antun Alegro *(1974.) redoviti je profesor pri Botaničkom zavodu Biološkog odsjeka Prirodoslovno-matematičkog fakulteta u Zagrebu. Na istom fakultetu je studirao i doktorirao. Bavi se istraživanjima vegetacije i ekologije kopnenih ekosustava, uključujući slatkovodne ekosustave, istraživanjima flore i raznolikosti mahovina te vaskularnih biljaka na području Hrvatske i jugoistočne Europe. Predaje nekoliko kolegija, objavio je veći broj znanstvenih radova, aktivan je član Hrvatskog botaničkog društva, a prije svega je ljubitelj bilja i štovatelj života u svim njegovim oblicima.*

Dr. sc. Vedran Šegota *(1982.) viši je stručni suradnik i kustos u herbarijskim zbirkama pri Botaničkom zavodu Biološkog odsjeka Prirodoslovno-matematičkog fakulteta u Zagrebu. Na*

istom fakultetu je studirao i doktorirao. Osim radom u herbarijskim zbirkama, bavi se istraživanjima vegetacije i ekologije kopnenih ekosustava, uključujući slatkovodne ekosustave, florom i raznolikošću mahovina i vaskularnih biljaka na području Hrvatske i jugoistočne Europe. Predsjednik je Hrvatskog botaničkog društva. Objavio je veći broj znanstvenih i stručnih radova.

***Dr. sc. Marija Jug-Dujaković** (1954.) je znanstvenica u mirovini, ali ne miruje. Radila je kao znanstvenik u Institutu za jadranske kulture i melioraciju krša u Splitu. Diplomirala je biologiju na Prirodoslovno-matematičkom fakultetu Sveučilišta u Zagrebu i doktorirala na Agronomskom fakultetu u Zagrebu. Etnobotanika, ljekovito i aromatično bilje, očuvanje genetskih resursa i populacijska genetika su neka od područja kojima se bavila. Još od djetinjstva zanimale su je biljke i njihova tradicijska upotreba u životu ljudi, a imala je sreće da se time i profesionalno bavi.*

Anton P. R. **Angelich**, McGill University, Faculty of Agricultural and Environmental Sciences, Quebec, Canada
aangelich@aol.com

Poljoprivreda, ribolov, prehrambene i kulinarske tradicije otoka Unije – Baština i povijest koju treba sačuvati.

Mali kvarnerski otok Unije ima dugu i jedinstvenu povijest. Relativna geografska izolacija otoka i održivost poljoprivrede i ribarstva stvorili su jedinstvene prehrambene običaje. Za razliku od mnogih drugih jadranskih otoka, unijsko neuobičajeno bogato tlo omogućilo je da u gospodarstvu otoka prevlada poljoprivreda. Broj stanovnika otoka povećao se tijekom 19. stoljeća, a 1920-ih godina populacija je premašila 800 ljudi. Unatoč izdašnom, ali ograničenom poljoprivrednom zemljištu, otok nije mogao podržati rastuću populaciju. Kao i mnogi drugi jadranski otoci, ekonomski i sociopolitički čimbenici također su pridonijeli depopulaciji otoka. Danas na Unijama stalno živi oko 65 ljudi, a samo nekoliko obitelji bavi se poljoprivredom. Istraživanje obuhvaća poljoprivrednu povijest od brončanog doba, rimskog razdoblja, ranog hrvatskog naseljavanja, tradicionalnog zadrugarstva, a u jugoslavenskoj eri agrarnu reformu i poljoprivrednu djelatnost poduzeća Jadranka iz Malog Lošinja uz vanjsku akademsku podršku i sudjelovanje agencije OUN Food and Agriculture Organization. Prikazano je osnivanje i rad pogona za konzerviranje ribe na otoku tijekom austrougarskog, talijanskog i jugoslavenskog razdoblja, kao i djelatnost dvaju zadruga za maslinovo ulje. Istraženi su različiti izvori hrane s Unijskog polja i iz mora na čijoj osnovi su razvijene tradicionalne tehnike pripreme i konzerviranja domaće hrane. Opisano je više od 100 recepata. Istraživanje se dotiče prehrane, mediteranske prehrane, biljne medicine, kulturnih aspekata pripreme hrane, blagdanskih tradicija itd. Svrha istraživanja bila je podijeliti ovaj aspekt otočne baštine s unijskom dijasporom. Knjiga od 412 stranica, s više od 200 referenci, samostalno je objavljena i distribuirana u više od 180 kućanstava.

***Dr. sc. Anton P. R. Angelich**, porijeklom s Unija, znanstvenik u području prehrambenih znanosti i počasni član društva Phi Tau Sigma. Stekao je prvostupničku diplomu (B.Sc.) iz prehrambenih znanosti na McGill University u Montrealu i magisterij na New York Institute of Technology. Provodio je istraživanja o održivosti ribolova u Sjedinjenim Američkim Državama te je također studirao na Oregon State University i Iowa State University. Nedavno se umirovio s mjesta u visokim upravljačkim položajima u Nestleu i međunarodnim tvrtkama za arome. Predaje i mentorira studente prehrambenih znanosti na McGill University, uključujući rad na razvojnim projektima u Senegalu, Turskoj, Jemenu i Kanadi. Predsjednik je Croatian Fraternal Union Lodge 1981- Istra & Kvarner – Long Island i povjerenik udruženja Croatian New Yorker Club. Nedavno je koordinirao i održao prezentacije o hrvatsko-američkoj povijesti i kulturi za American Association of University Women i Northport Historical Museum. Član je zaklade American Farmland Trust i ima poljoprivredno imanje u New Hampshiru.*

dr. sc. Anna **Baldacchino,** Faculty of Education, University of Malta, Malta
abald05@um.edu.mt

prof. dr. sc. Godfrey **Baldacchino**, Department of Sociology, Faculty of Arts, University of Malta, Malta
godfrey.baldacchino@um.edu.mt

Vješti otočani: više od priče o zecu iz šešira

Riječ "zec" izaziva oprečne reakcije: štetočina, kućni ljubimac, obrok. Lov i konzumacija zeca bili su temelj pripreme jela na malteškim otocima tijekom mnogih stoljeća. Zečeva je bilo u izobilju i jeftino su se nabavljali, pa nije čudo da su stanovnici Malte bili nezadovoljni naredbom koju su izdali vitezovi Reda sv. Ivana 1530. godine, prema kojoj im je bilo zabranjeno loviti i kuhati zeca. Lov je od tada bio isključiva privilegija vitezova i plemstva. Uhvaćeni u lovu na zečeve proglašavani su krivima za kazneno djelo. Kazna za muškarce bila je rad na stratištima (vješalima), a žene su bičevane. Zabrana je ukinuta tek 1776. godine, nakon ustanka kojeg su predvodili svećenici. Ovo izlaganje polazi od pretpostavke da su se Maltežani znali nositi s teškoćama, da su bili kreativni u suprotstavljanju vitezovima Ivanovcima i uspijevali loviti i kuhati zečeve, unatoč riziku. Taj čin je možda bio i aktivan politički stav, izražavanje otpora prema teškim i nepravednim nametima stranih, oholih aristokratskih vladara. Prikazat ćemo kako se tijekom vremena promijenio način lova/uzgoja i kuhanja zečeva na malteškim otocima, ovisno o dostupnim sastojcima, uvođenju i postupnom spajanju uvoznih namirnica u ono što danas poznajemo kao *fenkata* (zečji gulaš), tradicionalno malteško jelo.

***Dr. sc. Anna Baldacchino** stalna je gostujuća predavačica iz područja ranog odgoja i osnovnoškolskog obrazovanja, a **prof. dr. sc. Godfrey Baldacchino** redoviti je profesor sociologije na Sveučilištu u Malti, Malta. U svom profesionalnom radu promoviraju studije o otocima, posebice putem Međunarodnog udruženja za studije o malim otocima (ISISA). Oboje su uredni-*

ci knjige A Taste of Islands: 60 Recipes and Stories from our World of Islands (Island Studies Press, Canada, 2012) koja među ostalim pokazuje podrijetlo i razvoj zečjeg gulaša na Malti.

Mirna **Bojanić Rebac**, FLAG "Škoji", Hvar, Hrvatska
mirnabojanicrebac@gmail.com

Sušena riba – zaboravljene delikatese

Na Hvaru se do prije 10-20 godina mogla kupiti sušena hobotnica, ali danas je vjerojatno nećete naći. Nekad, ne tako davno, na siromaškim stolovima hvarskih ribara i težaka, kada nije bilo svježe ribe te u posnim danima blagdana, neizostavna su bila jela od sušenog i/ili dimljenog ugora i oslića te hobotnice. Na Visu su naročito cijenili sušenu tabinju, a sušili su i ražu, morskog psa i morsku mačku. Sušile su se i sve druge vrste ribe i glavonošci. Svaka se riba može sušiti. Ribe je uvijek bilo viška, a kad se pojavio bakalar, novca za njega u pučkim kućama bilo je premalo pa se riba iz našeg mora sušila, dimila, solila i marinirala. Takva riba bila je zdrava i jeftina pučka hrana. No, danas je na Hvaru gotovo nemoguće naći sušenu ribu, kao što je teško naći slanu srdelu soljenu na otoku. Siromaška, pučka hrana postala je skupa delicija koja se tek rijetko poslužuje u ponekom restoranu kao specijalitet. Danas spravljamo bakalar i govorimo o njemu kao da je ulovljen u našem moru, iako u njemu nikad nije zaplovio. Za bakalar se nije ni znalo u doba kad se dalmatinska sušena riba kao vrhunska delicija prodavala na venecijanskim ribarnicama, naravno uz slanu ribu. U doba Mletačke Republike dalmatinska sušena i slana riba bila je vrlo cijenjen dalmatinski izvozni proizvod. Potom se u 16. stoljeću pojavio bakalar, ali mu je još i u 15. stoljeću dalmatinska sušena riba konkurirala kvalitetom i cijenom. No, kako bakalar postaje najvažnija sušena riba na europskom tržištu, i količinom i cijenom dalmatinsku je istisnuo s venecijanskih ribarnica. Iako se znalci slažu da jadranska sušena riba ima blaži, profinjeniji okus od bakalara, davno su prošla vremena intenzivnijeg sušenja jadranske ribe, baš kao i jeftinog bakalara.

Mirna Bojanić Rebac *cijeli je radni vijek provela u izdavaštvu (dnevne novine Vjesnik, potom razni časopisi, knjige, brošure za mnoge turističke zajednice). Također je pisala za magazin More i ediciju Biseri Jadrana te časopis Ugostiteljstvo i turizam i njihova izdanja jer se bave temama vezanim uz more, življenjem uz more, baštinom i turizmom. Za IPA program MED MED HERBS, čiji je nositelj bila Općina Jelsa, izradila je knjižice Mediteransko ljekovito bilje i Putevi lavande. Za projekt Adristorical lands Splitsko-dalmatinske županije priredila je studiju Opis kulturne materijalne i nematerijalne baštine otoka Hvara. Za projekte LAG-a Škoji priredila je dvije knjižice: Velika priča male srdele i Sušenje ribe.*

dr. sc. Joško **Božanić,** Filozofski fakultet u Splitu, Split, Hrvatska
josko.bozanic@gmail.com

Okus olujnog arhipelaga: kulturnoantropološka interpretacija iskustva komiških ribara u pripremanju osnovne hrane na nenaseljenim otočićima Viškog arhipelaga

Viški arhipelag, koji je 2019. UNESCO uključio u mrežu Global Geopark Network, kao prvi geopark na Jadranu, obuhvaća akvatorij od preko šest tisuća četvornih kilometara s obzirom na to da mu pripadaju daleki pučinski otoci i otočići (Biševo, Svetac, Brusnik, Jabuka i Palagruža). Oko tih pučinskih otoka nalaze se najbogatija riblja staništa na Jadranu, s obzirom na geološku povijest ovog jedinog vulkanskog prostora na Jadranu. Dokumentirana povijest ribarstva komiških ribara na ovim otocima seže do 12. stoljeća. Prvi dokument ove ribarske povijesti vijest je o jednom kulinarskom događaju. To je pisani dokument koji govori o večeri koju su komiški ribari priredili papi Aleksandru III. i njegovoj sviti, kada se papina flota zbog nevremena morala zaustaviti na Palagruži 9. ožujka 1177. godine. U toj prigodi su komiški ribari priredili Papi večeru, kako piše njegov biograf Boson u svom putopisu o Papinu putovanju iz Vieste preko Palagruže, Komiže i Zadra na putu prema Veneciji. Postoje mnogi povijesni dokumenti vezani za ove ribare proizvođače elementarne hrane osobito važne za pomorce u vremenima plovidbe na jedra, sve do kraja 19. stoljeća, kada je slana i osušena riba bila najvažnija hrana na dugim putovanjima jedrenjaka bez kontakta s obalom. Međutim, pisanih dokumenata o prehrani ovih ribara, na dalekim nenastanjenim otocima, nema. Jedini dokumenti jesu magnetofonski zapisi usmenog kazivanja ovih pučinskih ribara o iskustvu ribolova i života na pustim otocima Viškog arhipelaga koje je autor započeo snimati 1968. godine i mnoge od tih zapisa publicirao u svojim brojnim radovima. U tim zapisima postoje i opisi načina života ovih ribara koji su preživljavali u nezamislivim uvjetima života, u vremenu zimskih oluja, u špiljama, pod tendom svojih barki izvučenih na obalu, često ugroženi i od opasnosti i od smrti zbog nedostatka vode. U ovim zapisima sačuvani su i opisi ribarske kuhinje, vrste jela u kojima dominira riba, najčešće plava riba, u uvjetima kada zbog velikog radnog napora nije bilo vremena za bavljenje kulinarskim umijećem. Ovo izlaganje pokazuje jedno unikatno iskustvo kulinarstva komiških ribara u vremenima kada je brodove pokretala jedino snaga ljudske muskulature i snaga vjetra.

***Dr. sc. Joško Božanić** (1948.), profesor emeritus Sveučilišta u Splitu istaknuti je hrvatski književnik i znanstveni istraživač na području humanističkih znanosti (filologija). Utemeljitelj je Humanističkih znanosti na Sveučilištu u Splitu i Centra za interdisciplinarne studije Studia Mediterranea na Filozofskom fakultetu Sveučilišta u Splitu. Utemeljitelj je i znanstveni savjetnik UNESCO-ova Geoparka Viški arhipelag. Njegova interdisciplinarna istraživanja povezuju filologiju, kulturnu antropologiju, etnologiju i maritimnu baštinu Autor je osam monografija i 112 izvornih znanstvenih radova te oko 200 eseja. Kao istaknuti dijalektolog, bio je glavni urednik dijalektološkog časopisa "Čakavska rič". Zahvaljujući njegovu projektu "Falkuša" hrvatska maritimna baština postala je globalno prepoznata.*

dr. sc. Anica **Čuka**, Odjel za geografiju, Sveučilište u Zadru, Zadar
acuka@unizd.hr

Prostorne i vremenske promjene u proizvodnji hrane na hrvatskim otocima – potencijali, prijetnje i izazovi[*]

Otoci su stoljećima bili izolirani, samoopskrbni sustavi u kojima se prehrana lokalnoga stanovništva, a time i njihov opstanak temeljio na lokalnoj proizvodnji hrane i ulovu ribe. Razvoj pomorstva, bolje povezivanje s kopnom i promjene u načinu života preoblikovale su otočni prostor te utjecale na otvaranje otočnih zajednica i usvajanje pojedinih kopnenih životnih obrazaca, uključujući i one vezane uz gastronomiju. Otoci su mahom ruralni prostori i često se doživljavaju kao relikti nekadašnjih samoopskrbnih zajednica u kojima se onda očekuje naći autohtonu, domaću hranu koja bi odražavala duh nekadašnjeg Mediterana. No, je li to doista tako? Primarne djelatnosti na većini otoka odavno su zamrle. Naselja su depopulirala, ostarjela, a zemlja je tijekom vremena napuštena i zapuštena. Oni otoci koji još pokazuju određenu vitalnost, fokusirani su gospodarski na uslužne djelatnosti, mahom turizam, a tek poneke obitelji bave se komercijalno poljoprivredom i ribarstvom te proizvode plasiraju i na lokalno tržište. Rad daje pregled prostorno-vremenskih promjena i procesa koji su zahvatili hrvatske otoke posljednje stoljeće, a utjecali su na proizvodnju autohtonih otočnih prehrambenih proizvoda. Također, izdvojeni su i detaljnije analizirani glavni suvremeni čimbenici razvoja poljoprivrede na otocima. Kao neke od osnovnih negativnih procesa i pojava treba istaknuti proces deagrarizacije i transformaciju otočne ekonomije, neriješene imovinsko-pravne odnose, usitnjenost posjeda te demografske probleme, napose depopulaciju i starenje.

Dr. sc. Anica Čuka *redovita je profesorica na Odjelu za geografiju Sveučilišta u Zadru gdje drži kolegije Agrarna i ruralna geografija, Regionalna geografija Australije, Oceanije i Antarktike, Geografija hrvatskih otoka te Hrvatsko iseljeništvo. Doktorirala je na temi Preobrazba dugootočkog krajolika kao odraz suvremenih sociogeografskih procesa. U svojim znanstvenim radovima bavi se temama iz područja društvene geografije. Često u radovima obrađuje hrvatske otoke, posebno njihov društveno-gospodarski razvoj, promjene krajolika i promjene korištenja zemljišta. Bila je suradnik na nekoliko znanstvenih projekata, a trenutno surađuje na projektu pri Sveučilištu u Zadru koji se bavi otočnom temporalnosti.*

* Ovo izlaganje dio je kompetitivnog istraživačkog projekta *Mreže otočne temporalnosti: Multidisciplinarno istraživanje iskustava temporalnosti na Dugom otoku i Kornatima*. Projekt financira Sveučilište u Zadru u razdoblju od 2021-2023 (šifra projekta IP.01.2021.13).

dr. sc. Edouard **de Laubrie**, Musée des Civilisations de l'Europe et de la Méditerranée – MuCEM, Marseille, Francuska

Izložba o prehrani na Mediteranu: "Le grand Mezze" u Muzeju civilizacija Europe i Mediterana u Marseilleu, Francuska

Izložba o prehrani na Mediteranu je široka tema kojoj se može pristupiti iz mnogo različitih kutova. To je ujedno i naracija koja prati izložbu "Le grand Mezze", tj. priču kroz koju smo posjetiteljima predstavili pitanje mediteranske prehrane. U uvodnom dijelu izložbe "Le grand Mezze" obrađuje se koncept "mediteranske prehrane" koji je stvoren 1960-ih godina od strane američkog epidemiologa Ancel Keysa, a koji je 2010. godine UNESCO uvrstio na Reprezentativnu listu nematerijalne kulturne baštine čovječanstva, čime je promovirao priznanje ovom tipu prehrane na globalnoj razini. U prvom dijelu izložbe vodimo posjetitelje od polja do tanjura, obrađujući kako tradicionalnu tako i industrijsku poljoprivredu i kuhinju. Hrana također predstavlja kulturni vektor koji povezuje ljudske skupine putem religijskih aspekata, ali i kroz zajedničko druženje. U drugom dijelu izložbe, mediteranska prehrana je obogaćena kontekstom vanjskih utjecaja u povijesnoj perspektivi, koji su kružili područjem Mediterana od neolitika do danas. Kako bismo ilustrirali ove ideje i njihovu raznolikost, istodobno smo koristili arheološke predmete, etnografske predmete, od kojih je mnogo njih posebno dobavljeno za izložbu iz različitih zemalja, djela likovne umjetnosti, audiovizualne isječke za dokumentarce ili videoradove, posebne narudžbe od vizualnih umjetnika… Upravo ta raznolikost tema i radova pridonijela je raznovrsnosti tema koje su obrađene na tom velikom *stolu*. U izlaganju ću prezentirati istraživački rad koji je prethodio izložbi te izazove istraživanja i muzejske prezentacije mediteranske prehrane.

***Dr. sc. Edouard de Laubrie** zadužen je za odjel "poljoprivrede i hrane" u Musée des Civilisations de l'Europe et de la Méditerranée u Marseilleu (MUCEM). Od 1994. godine u Musée national des Arts et Traditions populaires u Parizu provodio je istraživanja o materijalnoj kulturi u Francuskoj te vezama s ruralnim prostorima. Bio je kustos prve dvije izložbe u Galeriji Mediterana: Izum poljoprivrede, rođenje bogova (Invention des agricultures, naissance des dieux) (2013.) i Ruralnosti (Ruralités) (2015.). Provodio je istraživanja u Rumunjskoj, Poljskoj, Grčkoj, Španjolskoj, Italiji, Portugalu, Gruziji, Egiptu, Tunisu i Maroku. U kontekstu proširenja muzejskih zbirki unutar svog odjela, sudjelovao je na izložbama u Francuskoj i Europi, kao i europskim kulturnim programima (Cult Rural, Canepal). Od 2014. godine, inicirao je partnerstvo između MUCEM-a, lokalnih muzeja i poljoprivrednih srednjih škola u Provansi kako bi ukazao na vrijednost zbirki i dokumentirao živote lokalnih nositelja znanja ruralnih i pomorskih prostora (PATREM). Također je nastavnik na École du Louvre, specijaliziran za "francusku popularnu umjetnost".*

dr. sc. Petar **Filipić**, profesor emeritus, Ekonomski fakultet, Sveučilište u Splitu, Split
filipic@efst.hr

dr. sc. Nenad **Starc**, Ekonomski institut, Zagreb
nstarc@eizg.hr

Indeks otočne sreće – zima 2022./2023. godine

Krajem osamdesetih godina prošlog stoljeća u svijetu su intenzivirana istraživanja ljudske sreće. Konsenzus da se sreća kao nedvojbeno subjektivno iskustvo može objektivno mjeriti postignut je na osnovi analize empirijskih rezultata. Glavni pokazatelj, Indeks sreće, izračunava se od 2012. godine u 137 do 156 zemalja svijeta, ovisno o godini. Istraživanje provodi poznata svjetska agencija Gallup, a koristi se metodologija koju su prihvatili Ujedinjeni narodi. Rezultati se objavljuju u Svjetskom izvještaju o sreći (*World Happiness Report* - WHR). Uobičajila su se i parcijalna istraživanja sreće po sektorima, regijama itd. Naše istraživanje otočne sreće zasnovali smo na anketi kojom smo nastojali obuhvatiti svih 50 naseljenih hrvatskih otoka. Uspjeli smo ih obuhvatiti 38 i prikupiti 931 odgovor, što je osiguralo reprezentativnost ankete i vjerodostojnost rezultata. Na 38 anketiranih otoka, živi naime, 99,02 % ukupnog otočnog stanovništva. Preostalih 0,88 % (1.065 otočana), živi na dvanaest malih otoka s kojih nije pristigao ni jedan odgovor. Anketirano je 629 žena i 302 muškarca. Nerazmjerna obuhvaćenost spolova uputila nas je na oprez i pažljivo tumačenje rezultata. Ostale karakteristike uzorka, broj ispitanika, dobna struktura i zastupljenost ankete po otocima, ne dovode u pitanje signifikantnost rezultata. Otočani su ocijenili koliko su sretni na skali 1 – 10. Indeks sreće otočana koji smo izračunali kao prosjek dobivenih odgovora iznosi 7.451. Rezultat iznenađuje jer su lndeks sreće za Hrvatsku i Indeks za 137 zemalja svijeta objavljeni u najnovijem Svjetskom izvještaju za 2023. godinu značajno niži (6.125 odnosno 5.540). Treba dodati da 19 otočnih država izdvojenih iz Gallupovog uzorka ima indeks 5.782. U radu su izvedene takozvane krivulje sreće, a posebno su navedene pozitivne i negativne karakteristike ankete i njihov eventualni utjecaj na vjerodostojnost rezultata. Propitane su i komponente koje mogu objasniti indeks sreće na nacionalnoj i otočnoj razini: razina dohotka, demografske značajke, mediteranski načina života, korupcija i patrijarhalni obrasci življenja. Propitane su i razine sreće otočnih skupina. Posebna pažnja posvećena je nalazu prema kojem je na gotovo svim otocima indeks sreće žena viši od indeksa sreće muškaraca.

Dr. sc. Petar Filipić *je profesor emeritus na Ekonomskom fakultetu Sveučilišta u Splitu. Znanstveni interes: politička ekonomija, makroekonomija, kvantitativna ekonomija i regionalno planiranje. Objavio više od 180 radova u domaćim i stranim časopisima. Predavao na brojnim poslijediplomskim i doktorskim studijima u Hrvatskoj, Italiji, SAD-u i Velikoj Britaniji. Sudjelovao u izradi Nacionalnog programa razvitka otoka (1997.) u segmentu Gospodarstvo i pripremi brojnih studija razvitka otoka. Sudjeluje u prethodnim vrednovanjima otočnih strateških programa. Znanstveni rad neraskidivo veže uz esejistiku. U njegovim*

literarnim tekstovima nailazimo na ekonomski sadržaj, a u znanstvenim radovima na esejistički diskurs. Objavio dvije zbirke priča i novela. Utemeljio i niz godina organizirao Festival pričanja priča "Pričigin".

***Dr. sc. Nenad Starc** je zaslužni znanstvenik u Ekonomskom institutu Zagreb gdje se i nakon umirovljenja bavi regionalnom, okolišnom i ekološkom ekonomijom te strateškim planiranjem. Studirao u Zagrebu, Berkeleyju, SAD-u i Aberdeenu, UK. Posljednjih petnaestak godina najviše se bavi otocima. Koordinator je izrade i glavni autor Nacionalnog programa razvitka otoka (1997.), glavni je autor nacrta Zakona o otocima (1999.) i suradnik na izradi nacrta novog Zakona o otocima (2018.). Član je izvršnog odbora udruge International Small Islands Studies Association (ISISA) i hrvatske udruge Anatomija otoka. Jedan od troje organizatora i vođa puta I. i II. konvoja LIBERTAS koji su u listopadu i studenome 1991. probili pomorsku blokadu Dubrovnika. Pripadnik 100. brigade i 140. pukovnije Hrvatske vojske. Zimu 1991./1992. proveo je na prvoj crti u Sunji. Sudjelovao u akciji OLUJA. Odlikovan.*

dr. sc. Peter N. **Goggin**, Arizona State University, Tempe, SAD
petergo@asu.edu

Dijabetes na otocima i američka (i europska) mediteranska prehrana

Jedan od najvećih zdravstvenih izazova s kojima se mnoge male otočne države suočavaju su visoke i sve veće stope dijabetesa. Prema podacima Međunarodne dijabetičke federacije (*International Diabetes Federation* - IDF) iz 2021. godine, jedanaest malih otočnih država nalazi se među 15 država s najvišim stopama dijabetesa na svijetu, više od 20 % stanovništva, uključujući dijabetes tipa 1 i dijabetes tipa 2. Većina njih su pacifički otoci gdje je bolest endemska prema časopisu *Lancet* (2018), ali prevalencija dijabetesa u mnogim drugim malim otočnim populacijama izaziva globalnu zabrinutost. Na primjer, u "američkom Mediteranu" (područje koje obuhvaća Meksički zaljev i Karipsko more), stope dijabetesa na Svetom Kristoforu i Nevisu, Barbadosu, Portoriku i na Kajmanskim Otocima, da navedemo neke, obuhvaćaju od 13 % do 16 % populacije i među najvišima su u svijetu. Među uzrocima takvih alarmantnih stopa su: višestruki učinci prošlog kolonijalizma, sjedilački način života, genetika i ograničena dostupnost i visoki troškovi zdrave hrane (svježe voće i povrće, nemasni proteini, žitarice i mahunarke itd.) koji čine "tradicionalnu" europsku mediteransku prehranu. U ovom izlaganju raspravljat ću o slučaju Bermuda, otočja sa 65.000 stanovnika koji imaju jednu od najviših stopa dijabetesa (13 %) među razvijenim zemalja u Organizaciji za ekonomsku suradnju i razvoj (OECD) prema National Institutes of Health (NIH). Bermudska dijabetičarska udruga snažno zagovara europsku mediteransku prehranu kao važan dio prevencije i upravljanja dijabetesom, ali izgleda da postoji odstupanje u odnosu na europske mediteranske zemlje i otoke, poput hrvatskih (4,8 % prilagođena dobna prevalencija za cijelu zemlju u 2021. godini u usporedbi s Bermudom prema IDF-u), što se tiče prehrane, zajedno s

drugim navedenim uzročnim čimbenicima. S obzirom na to da sam jedan od statističkih Bermuđana s dijabetesom tipa 2, u ovom radu ću definirati i koristiti regionalnu retoričku teoriju kako bih argumentirao važnost mjesta i kulturnog konteksta u vezi s dijabetesom i mediteranskom prehranom te kako se rasprave o otočnim prehrambenim navikama i zdravlju mogu uključiti i razmotriti kroz ovaj retorički okvir.

Dr. sc. Peter N. Goggin *je izvanredni profesor retorike (engleski jezik) na Arizona State University, viši znanstveni suradnik u polju istraživanja globalnih budućnosti na Julie Ann Wrigley Global Futures Lab, ASU, vanjski suradnik na School for the Future of Innovation in Society ASU. Njegove knjige i članci obuhvaćaju teme poput proučavanja pismenosti, koncepta serendipiteta, retorike okoliša, divljih životinja, sirena, znanstvene fantastike i oceanskih otoka.*

dr. sc. Jelena **Ivanišević**, Institut za etnologiju i folkloristiku, Zagreb
jelenaivanisevic@gmail.com

Mediteranska prehrana – od tradicije do održivosti

Ovo će izlaganje u kratkim crtama opisati konceptualne transformacije mediteranske prehrane od druge polovice 20. stoljeća do danas. Ovaj tradicijski prehrambeni model koji objedinjuje različite prehrambene kulture Sredozemlja isprva je prepoznat kao zdravstveno blagotvoran, nudeći pomoć u prevenciji kardiovaskularnih bolesti. Početni impuls globalne popularnosti prehrambene kulture Sredozemlja koji dolazi iz medicinskih i nutricionističkih znanosti dugoročno je pripomogao pojednostavljenju složenih prehrambenih sustava Sredozemlja koji se od 2000-ih počinju prepoznavati kao homogeni kulinarski i kulturni obrazac. Nakon što je mediteranska prehrana 2010. godine upisana na UNESCO-ovu Reprezentativnu listu svjetske nematerijalne kulturne baštine razumijevanje ove prehrambene kulture nesumnjivo se promijenilo. Danas mediteranska prehrana dobiva svoje nove artikulacije unutar politika održivog razvoja, očuvanja bioraznolikosti i ekosustava koje dugoročno nastoje razviti nove političke i ekonomske modele u okviru nužne transformacije trenutačnih prehrambenih sustava prema zelenijim i održivijim rješenjima.

Dr. sc. Jelena Ivanišević *viša je znanstvena suradnica u Institutu za etnologiju i folkloristiku u Zagrebu. Godine 2005. diplomirala je kroatistiku i komparativnu književnost na Filozofskom fakultetu Sveučilišta u Zagrebu. Dvije godine kasnije, 2007. postaje znanstveni novak u Institutu za etnologiju i folkloristiku u Zagrebu, na projektu Kultura prehrane u ozračju društvenih promjena kraja 20. i početka 21. stoljeća. Doktorirala je 2014. godine disertacijom Od kuharice do književnosti; hrvatski kulinarski i gastronomski narativi. Njezini istraživački interesi uključuju usmeno i pisano kulinarstvo i kulinarsku književnost, fenomen nematerijalne kulturne baštine vezan uz hranu i s njime vezane pojmove festivalizacije, ba-*

štinizacije, privatne potrošačke izbore i prakse, mediteransku prehranu i (održive) prehrambene politike. Autorica je Povijesnog rječnika hrvatskog kulinarstva te knjige Od kuharice do književnosti: ogledi o kulinarskoj prozi, nagrađene nagradom Hrvatskog etnološkog društva "Milovan Gavazzi".

dr. sc. Marija **Jug-Dujaković**, znanstvenica u mirovini,
Institut za jadranske kulture i melioraciju krša, Split
masagatin@gmail.com

dr. sc. Łukasz **Łuczaj**, Sveučilište u Rzeszówu, Poljska
lukasz.luczaj@interia.pl

Etnobotanička istraživanja jadranskih otoka – jestive biljke otoka Hvara

Grupa istraživača provela je etnobotanička istraživanja na 36 jadranskih otoka od čega na 15 velikih. Zabilježili smo samoniklo bilje koje se tradicijski koristi za hranu, bilje koje se koristi kao lijek, za pripravu alkoholnih pića, za vjerske ceremonije i izradu alata. Petnaest otoka razlikuju se po upotrebi samoniklog bilja u prehrani. Na nekima je ta tradicija znatna te se koristi veći broj vrsta, a na drugima se bere manji broj vrsta. Otok Hvar je točno u sredini. Od više od dvadeset vrsta koje se na otoku Hvaru beru i kuhaju u mješavini (divlje zelje), najviše se koristi: *Allium ampeloprasum* L. (divji luk), *Sonchus* sp. (kostrić), *Cichorium intybus* L. (žutinica), *Foeniculum vulgare* L. (koromač), *Reichardia picroides* (L.) Roth (materduh), *Papaver rhoeas* L. (mak) i *Crepis dioscoridis* L. (gorčik). Zanimljivo je da se *Crepis dioscoridis* L. (gorčik) jede još samo na trima otocima: Visu, Braču i Korčuli. *Arbutus unedo* L. (planika / manjiga) i *Rubus ulmifolius* Schott (kupina / jagoda) su najpopularnije samoniklo voće, *Origanum vulgare* subsp. *hirtum* (Link) Ietsw. (mravinac) neizostavni je začin, a ukiseljeni pupoljci *Capparis orientalis* Veill. (kapar) su dodatak raznim jelima. U predavanju ćemo prikazati vrste koje se koriste za jelo na otoku Hvaru te gdje se, kako i kada beru.

***Dr. sc. Marija Jug-Dujaković** (1954.) je znanstvenica u mirovini, ali ne miruje. Radila je kao znanstvenik u Institutu za jadranske kulture i melioraciju krša u Splitu. Diplomirala je biologiju na Prirodoslovno-matematičkom fakultetu Sveučilišta u Zagrebu i doktorirala na Agronomskom fakultetu u Zagrebu. Etnobotanika, ljekovito i aromatično bilje, očuvanje genetskih resursa i populacijska genetika su neka od područja kojima se bavila. Još od djetinjstva zanimale su je biljke i njihova tradicijska upotreba u životu ljudi, a imala je sreće da se time i profesionalno bavi.*

***Dr. sc. Łukasz Łuczaj** je izvanredni profesor na Sveučilištu u Rzeszówu u Poljskoj. Bavi se etnobotanikom i etnomikologijom, istražuje samoniklo jestivo bilje i gljive te obredno bilje. Godine 1997. Łukasz je kupio brdo u Karpatima (JI Poljska) prekriveno napuštenim poljima i livadama i tamo zasadio jestivi šumski vrt koji koristi za svoje radionice traženja hrane.*

Napisao je nekoliko knjiga o "divljoj hrani", uključujući i knjigu o jestivim kukcima. Terenski rad provodio je u Hrvatskoj (uključujući gotovo sve naseljene hrvatske otoke), Poljskoj, Rumunjskoj, Bosni i Hercegovini, Gruziji, Kini i Laosu. www.thewildfood.org

dr. sc. Tomislav **Klarin**, Odjel za turizam i komunikacijske znanosti,
Sveučilište u Zadru, Zadar
tklarin@unizd.hr

Mediteranska prehrana u kontekstu eno-gastro turizma: slučaj Dugog otoka, Hrvatska

Razvojem posebnih oblika turizma, eno-gastro turizam postao je zaseban oblik koji privlači sve veći segment turističkog tržišta. S ovog aspekta moguće je razmatrati one turiste koji putuju prije svega radi uživanja u jelu i piću, ali i one koje konzumiraju nova gastronomska iskustva prilikom samog boravka u destinaciji. Na sve veći značaj gastronomije u turizmu utjecale su i određene prehrambene navike vezane uz zdrav život i ekološku proizvodnju, ali i unaprjeđenje kvalitete namirnica i kulinarskih tehnika. Pojedine vrste prehrane, poput mediteranske, osim pozitivnih nutricionističkih obilježja, predstavljaju jedinstveni kulturni identitet i stil života određenih prostora. Sukladno tome, gastronomski doživljaji postaju važan motiv turističkih putovanja, dok se mnoge turističke destinacije pozicioniraju kao gastronomske destinacije na turističkom tržištu. Eno-gastro turizam dio je kulturnog turizma, stoga se u velikoj mjeri prezentira kao vrijedna i jedinstvena nematerijalna kulturna baština. Turističke destinacije često koriste ove elemente kao resursno-atrakcijsku osnovu za privlačenje različitih segmenata turista i za promicanje svojih kulturnih posebnosti. Uz to, gastronomija je dio ugostiteljstva koja čini neizostavni dio turističke ponude, stoga je povezana sa svim oblicima turizma. Istodobno, specifična i kvalitetna eno-gastronomska iskustva često diversificiraju i privlače segment turista više platežne moći, umjesto da razvijaju masovni turizam koji se sve češće događa u mnogim destinacijama. Sukladno navedenome, istraživanje je provedeno na Dugom otoku (Hrvatska)s turistima koji su ostvarili barem dva noćenja. U tu svrhu koristili su se strukturirani upitnik ponuđen na više jezika radi boljeg razumijevanja predmeta istraživanja. Osim toga, polustrukturirani intervjui provedeni su s drugim relevantnim dionicima na Dugom otoku (ugostitelji, turistička zajednica, lokalno stanovništvo i drugi). Cilj ovoga istraživanja bio je utvrditi u kojoj mjeri je mediteranska prehrana zastupljena u turističkoj ponudi i potražnji na Dugom otoku. Dobiveni rezultati koristit će se u svrhu davanja preporuka vezanih uz destinacijski menadžment Dugog otoka kao turističke destinacije.

Dr. sc. Tomislav Klarin *doktor je ekonomskih znanosti. Ima iskustvo rada u nekoliko poduzeća. Danas radi kao docent na Odjelu za turizam i komunikacijske znanosti Sveučilišta u Zadru. Njegovi interesi su održivi razvoj turizma i upravljanje destinacijom te upravljanje*

ljudskim potencijalima i financijama. Organizirao je i sudjelovao na više znanstvenih konferencija te objavio više znanstvenih i stručnih radova u domaćim i međunarodnim časopisima. Sa znanstvenicima i praktičarima u lokalnoj i široj zajednici sudjelovao je u raznim znanstvenim i stručnim projektima, istraživanjima, radionicama, ljetnim školama, forumima, tribinama i seminarima.

dr. sc. Sanja **Klempić Bogadi**, Institut za migracije i narodnosti, Zagreb
sanja.klempic@imin.hr

dr. sc. Sonja **Podgorelec**, Institut za migracije i narodnosti, Zagreb
sonja.podgorelec@imin.hr

dr. sc. Ivan **Lajić**, profesor emeritus, Institut za migracije i narodnosti, Zagreb
ivan.lajic@imin.hr

Otočno gospodarstvo i migracije – primjer hrvatskih otoka**

Ograničenost resursâ usmjerila je otočane kroz povijest na istodobni angažman u različitim aktivnostima kako bi maksimalno iskoristili dostupne ekonomske mogućnosti. Na hrvatskim otocima bio je razvijen model "mješovite ekonomije" koji počiva na djelomičnom angažmanu kućanstva na zaposlenosti u nepoljoprivredi, a djelomično na vlastitome poljoprivrednom gospodarstvu. Iskustvo je pokazalo da usmjerenost isključivo na jednu aktivnost, primjerice u prošlosti na vinogradarstvo, u vremenima krize ima duboke i trajne posljedice na ekonomiju otoka te uzrokuje ozbiljne demografske poremećaje. Cilj rada je istražiti povezanost gospodarskih kriza i migracija na hrvatskim otocima u razdoblju nakon Drugoga svjetskog rata do danas. Neposredno nakon Drugoga svjetskog rata poljoprivreda je bila i dalje temeljna gospodarska grana na hrvatskim otocima, dok su se istodobno gradska obalna središta industrijalizirala i postala odredišta otočnih migranata. Od 1960-ih, poljoprivredu kao glavnu otočnu granu na velikim otocima zamijenili su najprije industrija, a poslije i turizam, a na manjima isključivo turizam. 1970-ih i 1980-ih javlja se veći interes društveno-političkih institucija za problematiku otočnih prostora, ali demografska problematika još uvijek nije bila prepoznata kao jedan od osnovnih i ograničavajućih čimbenika gospodarskog razvoja. Nastavlja se ekonomska zapuštenost otoka i iseljavanje što vodi ka izumiranju dijela malih otočnih zajednica. Zbog turističke krize 1990-ih uzrokovane ratom i šire uporabe maslinova ulja te općenito popularnosti mediteranskih proizvoda i prehrane, uglavnom samo na inicijativu pojedinaca, obnavljaju se maslinici i vinogradi. U kriznim vremenima otočna poljoprivreda pokazala se važnim čimbenikom u ekonomiji pojedinih kućanstava, posebice za otočane

** Ovo izlaganje dio je kompetitivnog istraživačkog projekta *Mreže otočne temporalnosti: Multidisciplinarno istraživanje iskustava temporalnosti na Dugom otoku i Kornatima*. Projekt financira Sveučilište u Zadru u razdoblju od 2021-2023 (šifra projekta IP.01.2021.13).

koji su ostali bez posla ili su bili prisiljeni na rano umirovljenje. Usprkos različitim razvojnim planovima, društveno i gospodarsko zanemarivanje otoka nastavlja se i poslije 2000-ih s daljnjim pokušajima prenošenja kopnenih obrazaca razvoja, što i dalje potiče mlado stanovništvo na iseljavanje.

Dr. sc. Sanja Klempić Bogadi *je znanstvena savjetnica zaposlena u Znanstvenom odsjeku za migracijska i demografska istraživanja Instituta za migracije i narodnosti. Diplomirala je, magistrirala i doktorirala na Geografskom odsjeku Prirodoslovno-matematičkog fakulteta Sveučilišta u Zagrebu. Bila je glavna urednica znanstvenog časopisa Migracijske i etničke teme (2013. - 2021.). Naslovna je izvanredna profesorica na Geografskom odsjeku Prirodoslovno-matematičkog fakulteta Sveučilišta u Zagrebu. Njezina su područja znanstvenog interesa migracija, starenje, prostorni aspekti demografskih procesa, kvaliteta života i geografija otoka. U suautorstvu sa S. Podgorelec objavila je knjigu Gradovi potopili škoje – promjene u malim otočnim zajednicama.*

Dr. sc. Sonja Podgorelec *je znanstvena savjetnica u trajnom zvanju, zaposlena u Znanstvenom odsjeku za migracijska i demografska istraživanja Instituta za migracije i narodnosti u Zagrebu. Kao suradnica na više znanstvenih projekata bavila se sociološkim aspektima života i zdravlja migrantica, djece u migraciji i povratku, individualnim orijentacijama i sociokulturnim obrascima ponašanja mladih, sociološkim (socijalno-gerontološkim) aspektima starenja stanovništva Hrvatske (posebice starenja otočnog stanovništva) i kvalitetom života. Autorica je ili koautorica 5 knjiga od kojih su najznačajnije: Ostarjeti na otoku – kvaliteta života starijega stanovništva hrvatskih otoka i Gradovi potopili škoje – promjene u malim otočnim zajednicama (suautorica S. Klempić Bogadi).*

Dr. sc. Ivan Lajić *zaslužni je znanstvenik u Institutu za migracije i narodnosti. Diplomirao je i doktorirao na Ekonomskom fakultetu Sveučilišta u Zagrebu te diplomirao na Fakultetu političkih znanosti u Zagrebu. Bavi se istraživanjem demografskog razvoja Hrvatske, osobito hrvatskih otoka. Objavio je više od 80 znanstvenih i stručnih radova. Autor je sedam knjiga: Stanovništvo dalmatinskih otoka, Demografski razvitak Primorsko-goranske županije, Otoci - ostati ili otići (suautori D. Babić i S. Podgorelec), Otoci dviju generacija (suautori D. Babić i S. Podgorelec), Otočni logaritam: aktualno stanje i suvremeni demografski procesi na Jadranskim otocima (suautor R. Mišetić), Kvarnerski otoci – demografski razvoj i povijesne mijene, Ratovi, kolonizacija i nacionalna struktura Slavonije u dvadesetom stoljeću (suautor Mario Bara).*

dr. sc. Tanja **Kocković Zaborski**, viša kustosica, Etnografski muzej, Zagreb
tanjakzaborski@gmail.com

dr. sc. Tihana **Rubić**, Odsjek za etnologiju i kulturnu antropologiju,
Sveučilište u Zagrebu, Zagreb
trubic@ffzg.hr

dr. sc. Danijela **Birt Katić**, Odjel za etnologiju i antropologiju,
Sveučilište u Zadru, Zadar
dbirt@unizd.hr

"Pazi što jedeš laboratorij" – spoj mediteranske prehrane i lokalnih znanja

Projekt "Pazi što jedeš" laboratorij ulazi u svoju osmu godinu postojanja. Tijekom godina odvijala se intenzivna suradnja triju institucija, mentorica i studenata, što je rezultiralo sa šest objavljenih kataloga studentskih radova, svaki s tematikom tradicijske prehrane i njezinih suvremenih reprezentacija. Kroz projektne aktivnosti koje su uključivale etnografska terenska istraživanja, provedbu intervjua, zapažanja, fotografiranje i videosnimanje, radionice i izložbe, nastojali smo prikazati različite, pa i zaboravljene elemente prehrane vezane za mediteranski kontekst, kao i način na koji se lokalno stanovništvo svojim radom i trudom suočava sa suvremenim trendovima u prehrani i gastronomiji. U izlaganju ćemo se osvrnuti na teme obuhvaćene projektom, poput pripreme tradicijske tjestenine u klasičnoj i restoranskoj kuhinji, ekološko pivo kao prehrambeni proizvod i na smokve kao kraljice i hraniteljice otočana. Terensko bilježenje uključivalo je vježbe i korištenje fotoaparata ili kamere s ciljem propitivanja značajki i mogućnosti, prednosti i izazova vizualnog u etnološkim istraživanjima.

Dr. sc. Tanja Kocković Zaborski *je viša kustosica, doktorica znanosti u polju etnologije i kulturne antropologije (Sveučilište u Zadru). Dobitnica je nekoliko stručnih nagrada: za najbolju izložbu 2016. godine (Hrvatsko etnološko društvo), 2017. godine (Hrvatsko muzejsko društvo), za najbolji edukacijski projekt 2018. godine (Hrvatsko etnološko društvo). Radila je u Etnografskom muzeju Istre, Pazin (2001. - 2019.), a od polovice 2019. godine radi u Etnografskom muzeju, Zagreb. Koautorica je etnografskih izložbi: Tržnica – trbuh grada i Lica gladi. Organizatorica je festivala tradicijske i ekološke hrane "Pazi što jedeš" (Pula, 2011. - 2017.) i projekta "PSJ LAB" u kojemu studenti etnologije/kulturne antropologije prikupljaju i dokumentiraju nematerijalnu kulturu (prehranu).*

Dr. sc. Tihana Rubić *je izvanredna profesorica pri Odsjeku za etnologiju i kulturnu antropologiju Filozofskog fakulteta Sveučilišta u Zagrebu. Istražuje u okviru HRZZ projekta Urbane budućnosti: zamišljanje i aktiviranje mogućnosti u nemirnim vremenima (voditeljice: dr. sc. Valentina Gulin Zrnić i dr. sc. Saša Poljak Istenič); HRZZ projekta Ekspozicija: teme i aspekti hrvatske fotografije u Hrvatskoj od 19. stoljeća do danas (voditeljica: dr. sc. Sandra Križić Roban) te institucijskoga projekta Vizualni identitet hrvatske nacije i domovine u prvoj polovici 20. stoljeća (voditeljica: prof. dr. sc. Tihana Petrović Leš).*

Dr. sc. Danijela Birt Katić *je povjesničarka, etnologinja i kulturna antropologinja te docentica na Odjelu za etnologiju i antropologiju Sveučilišta u Zadru. Bavi se istraživačkim i nastavnim radom koji obuhvaća teme iz područja antropologije obrazovanja i antropologije obitelji te povijesnog razvoja hrvatske etnologije. Koordinatorica je hrvatskog tima Erasmus+ projekta "Digitalna inkluzija u obrazovanju učitelja", kojim rukovodi Sveučilište u Beču. Također, voditeljica je institucionalnog projekta pri Sveučilištu u Zadru pod nazivom "Politike prikupljanja etnografske građe od 1897. do 1944.: Učitelji kao stvaratelji etnografskog znanja" i suradnica na projektu "Pazi što jedeš laboratorij".*

dr. sc. Axel **Luttenberger**, Pomorski fakultet Sveučilišta u Rijeci, Rijeka
axel@pfri.hr

Upravljanje općim dobrima na otocima

Budući da opća dobra pripadaju cijeloj zajednici ili utječu na nju, u doba ovisnosti o globalnim općim dobrima kao što su kopno, more i atmosfera, više pozornosti treba posvetiti upravo njihovom upravljanju. S obzirom na okolnosti, neregulirani slobodni pristup resursima neprihvatljiva je opcija, te opća dobra moraju imati jasno definirane granice i nadzor uz sankcije. Otočno upravljanje općim dobrima uključuje sustave, procese, politike i prakse usmjerene na ispunjavanje zakonskih zahtjeva, razumijevanje uloga i odgovornosti, fokusiranje na širu sliku, strateško planiranje, upravljanje rizicima i dobru izvedbu uz aktivno uključivanje dionika. Upravljanje sadrži norme i vrijednosti kojima se rukovode donositelji politika na način da se maksimizira socijalna dobrobit i pomaže kada tržište zakaže. Pozivajući se na opće dobro, prema hrvatskom Ustavu more, morska obala i otoci, vode, zračni prostor, rudno blago i druga prirodna bogatstva, ali i zemljište, šume, biljni i životinjski svijet, drugi dijelovi prirode, nekretnine i stvari od osobitog kulturnoga, povijesnoga, gospodarskog i ekološkog značenja, za koje je zakonom određeno da su od interesa za Republiku Hrvatsku, imaju njezinu osobitu zaštitu. Zakonom se određuje način na koji dobra od interesa za Republiku Hrvatsku mogu upotrebljavati i iskorištavati ovlaštenici prava na njima i vlasnici, te naknada za ograničenja kojima su podvrgnuti. Zaštita obalnog područja, posebno na otocima, međusobno je povezana s upravljanjem općim dobrom, očuvanjem i jačanjem povjerenja dionika te proaktivnim pristupom.

Dr. sc. Axel Luttenberger *je redoviti profesor u trajnom zvanju na Pomorskom fakultetu Sveučilišta u Rijeci. Diplomirao je pravo na Pravnom fakultetu Sveučilišta u Rijeci, a magistrirao i doktorirao pravo na Pravnom fakultetu Sveučilišta u Splitu. Položio je pravosudni ispit i ima dugogodišnju praksu u poslovanju s pomorskim osiguranjem kao pravni zastupnik i pravni savjetnik. Ima iskustva u javnoj upravi i lokalnoj samoupravi, budući da je bio gradonačelnik Opatije i zastupnik u Hrvatskom saboru. Objavio je četiri sveučilišna udžbenika i više od stotinu znanstvenih radova. Njegove glavne djelatnosti su podučavanje pomorskog i trgovačkog prava te prava okoliša na raznim sveučilišnim i strukovnim programima.*

dr. sc. Agnès **Michelot**, Littoral Environnement et Sociétés (LIENSs) – UMR 7266, La Rochelle University, France
agnes.michelot@univ-lr.fr

"Jedno" zdravlje: novi pravni princip za promicanje ekološke prehrambene politike na otocima

Život funkcionira u mrežama tako da su veze između biodiverziteta i zdravlja živih organizama uspostavljene u svim njihovim dimenzijama (ljudsko zdravlje, zdravlje biljaka, zdravlje životinja). Pritisci na okolinu koja obuhvaća abiotičke i biotičke prirodne resurse te različite okoliše (zrak, voda, tlo), ugrožavaju ljudsko zdravlje. S obzirom na mnoge ekološke prijetnje proizvodnji hrane, posebno u vezi s povećanjem zagađenja i utjecajem klimatskih promjena, važno je razviti javne politike sposobne za sagledavanje svih rizika za zdravlje. Okoliš koji je štetan za ljudski razvoj nanosi štetu blagostanju u svim njegovim dimenzijama (fiziološkim i psihološkim), kratkoročno i dugoročno, s povredom prava budućih generacija. Okolišno pravo, koje se temelji na pravu na zdravu okolinu i stoga pravu na zdravu hranu, igra temeljnu ulogu. Posebno podržava pristup "jedno zdravlje", koji povezuje zaštitu ekosustava sa zaštitom ljudskih prava. Prema Ujedinjenim narodima, pokret "jedno zdravlje" je "suradnički napor više disciplina koje rade na lokalnoj, nacionalnoj i globalnoj razini kako bi se optimiziralo zdravlje ljudi, životinja i okoliša". Inicijativa "Jedno zdravlje" ističe "međuzavisnost ljudskog i životinjskog blagostanja" koja se snažno oslanja na njihove ekosustave. Ovaj pristup omogućuje snažnu sinergiju s Ciljevima održivog razvoja Ujedinjenih naroda (*United Nations Sustainable Development Goals* – SDG). Ovaj sustavni pristup zdravlju koji se pojavljuje na međunarodnoj razini pod nazivom "jedno zdravlje" i trenutačno je široko razvijen u međunarodnom, europskom i nacionalnom pravu čini se nužnom podrškom za ekološke prehrambene politike. Cilj ovog izlaganja je objasniti izazove politika proizvodnje hrane koje poštuju ekološke ravnoteže kako bi se dobila kvalitetna hrana koja promovira dobrobit lokalnih populacija.

Dr. sc. Agnès Michelot *je viša predavačica javnog prava na Fakultetu prava, političkih znanosti i menadžmenta, Sveučilište La Rochelle, Francuska. Specijalizirala je za međunarodno okolišno pravo. Članica je UMR CNRS 7266 LIENSs (Francuska) i direktorica CNRS Research Federation on Environment and Sustainable Development. Članica je World Commission on Environmental Law of IUCN i potpredsjednica te počasna predsjednica Francuskog društva za okolišno pravo (Société Française pour le Droit de l'Environnement). Također je članica znanstvenog vijeća Francuskog ureda za bioraznolikost (L'Office français de la biodiversité, OFB) i znanstvenog odbora Francuskih nacionalnih parkova (Les parcs nationaux de France).*

Andrija **Mišetić**, doktorand, Geografski odsjek Prirodoslovno-matematičkog fakulteta Sveučilišta u Zagrebu, Zagreb
andrijamisetic98@gmail.com

dr. sc. Sara **Ursić**, Institut društvenih znanosti Ivo Pilar, Zagreb
sara.ursic@pilar.hr

dr. sc. Jelena **Zlatar Gamberožić**, Institut za društvena istraživanja u Zagrebu
jelena@idi.hr

Prilog promišljanju koncepta "dobrog sela" – primjer otoka Brača

Zamišljati obilježja mjesta dobre kvalitete života je relativno lako te se primjeri poput dobrih uvjeta zapošljavanja, uređene i moderne poljoprivrede, obuzdanog masovnog turizma i sl. nameću gotovo intuitivno. Najveći problem je osmišljavanje konkretnih metoda kojima bi se postiglo stanje kvalitetnog životnog prostora. Ovo izlaganje fokusirano je na Shucksmithovu (2018) definiciju "dobrog sela", odnosno ruralnog prostora koji je obilježen s četiri elementa: popravkom, povezanošću, pravima i ponovnim očaravanjem. Drugim riječima, "dobro selo" je vrijedan prostor koji je infrastrukturno dobro opskrbljen, gdje ljudi mare jedan za drugoga i gdje vrijedi etički princip poštivanja ljudskih, političkih i drugih prava. Ovakva slika "dobrog sela", u ovom slučaju "dobrog otoka" je u radu uzeta kao cilj, a metoda ostvarivanja je pronađena u modelu okvira kapitala (Gkartzios i dr., 2022) gdje se kroz pravilno iskorištavanje izgrađenih, ekonomskih, prostornih i socio-kulturnih kapitala postiže željena slika otoka koja je u skladu sa Shucksmithovim (2018) "dobrim selom", budući da je prostorni okvir rada, otok Brač, pretežito ruralan prostor. Za potrebe ovog rada su prikupljeni podaci putem intervjua sa ženskom populacijom kako bi se naglasila često zanemarivana ženska perspektiva. Također je i za potrebe ovog izlaganja posebno naglašena tema agroturizma, primjer osnaživanja važnosti lokalne poljoprivrede i prehrane u iskorištavanju prilika za dodatno očvršćivanje ekonomije i međusektorske suradnje. Kombinacijom Shucksmithovog (2018) modela s modelom okvira kapitala (Gkartzios i dr., 2022), dobiven je model kojim se promišlja otočni razvoj ne samo kroz ciljeve, već i konkretne metode, a njegovom primjenom na žensku populaciju dobiven je i važan uvid u ideju "dobrog otoka" od često marginalizirane društvene skupine ruralnih prostora.

Andrija Mišetić *je doktorand na Geografskom odsjeku Prirodoslovno-matematičkog fakulteta Sveučilišta u Zagrebu. Diplomirao je 2022. godine na temu Razvojne perspektive Općine Postira. Na doktorskom studiju bavi se primarno temama otoka, otočnih gradova i regionalnog razvoja. Tijekom studija je u koautorstvu objavio stručni rad na temu zagrebačkih ljetnih poplava. Sudjelovao je kao izlagač na međunarodnom multidisciplinarnom kongresu u organizaciji Kluba studenata geografije.*

Dr. sc. Sara Ursić *(1982., Split) je znanstvena suradnica u Institutu društvenih znanosti Ivo Pilar. Područja njezinog znanstvenog interesa su sociologija prostora, urbana sociologija,*

sociologija stanovanja i urbano planiranje s posebnim naglaskom na transformaciju urbanog, suburbanog i ruralnog prostora te konceptualizaciju doma i kulture stanovanja u sociologiji. Objavila je dvadesetak znanstvenih radova iz područja urbane sociologije i sociologije prostora te knjigu Vitalni gradovi u koautorstvu. Kao dio istraživačkog tima sudjelovala je u projektima iz područja urbane i ruralne sociologije i razvoja hrvatskog društva. Nositeljica je kolegija Sociologija stanovanja na Hrvatskom katoličkom sveučilištu te kolegija Sociologija prostora na Hrvatskim studijima.

***Dr. sc. Jelena Zlatar Gamberožić** je viša znanstvena suradnica na Institutu za društvena istraživanja u Zagrebu. Njezini glavni interesi su ruralna i urbana sociologija te sociologija prostora. Doktorirala je 2012. godine. Autorica je knjige pod naslovom Urbane transformacije suvremenog Zagreba. Sociološka perspektiva (Plejada i Institut za društvena istraživanja, 2013) te velikog broja znanstvenih i stručnih radova. Bila je izvršna urednica znanstvenog časopisa Sociologija i prostor na Institutu za društvena istraživanja u Zagrebu (2013. – 2018.). Trenutačno je glavna urednica biblioteka Znanost i društvo i Posebna izdanja (Institut za društvena istraživanja u Zagrebu).*

Antonio **Morić-Španić**, mag. geogr. i mag. educ. geogr., PINUS NIGRA,
obrt za usluge, Split
amoricspanic@gmail.com

dr. sc. Marin **Čagalj**, Institut za jadranske kulture i melioraciju krša, Split
Marin.Cagalj@krs.hr

Razvojne i tehnološke mogućnosti geomarketinga u brendiranju poljoprivrednih proizvoda otoka Hvara

Otok Hvar s obzirom na geografski smještaj, morfometrijska, pedološka, klimatska i ekološka obilježja ima izvanredne preduvjete za razvoj poljoprivredne proizvodnje. Unatoč tome, ukupna površina obradivoga poljoprivrednog zemljišta otoka Hvara 2022. godine iznosila je 1 514 ha, dok su prije 50 godina navedene površine bile i šest puta veće (9 257 ha). Usprkos 25-stoljetnoj tradiciji poljoprivrednog uzgoja, brojnoj mreži poljoprivrednih subjekata i dionika (poljoprivredna gospodarstva, zadruge i udruge), početkom 21. stoljeća procesi deagrarizacije, deruralizacije i depopulacije čine surovu realnost hvarskog ruralnog prostora. Sustavan model revitalizacije otočne poljoprivrede treba biti utemeljen isključivo na kvalitetnom uzgoju autohtonih otočnih sorti, jer samo na taj način hvarski poljoprivrednici mogu biti konkurenti na modernom tržištu prehrambenih proizvoda. Poljoprivredna politika Europske unije, pritom, potiče visoku kvalitetu poljoprivrednih proizvoda te promovira geografsku izvornost i autohtonost kao primarne indikatore na tržištu. Najveća uloga u promicanju vrijednosti ovih ruralnih zona svakako leži u kvalitetnom marketingu i brendiranju tih proizvoda na lokalnom, državnom i međunarodnom tržištu. Jednom prepoznata izvorna kvaliteta hvarskih autoh-

tonih proizvoda pruža čvrsto jamstvo buduće revitalizacije ruralnih otočnih područja. Međutim, jedan od značajnih izazova s kojim se hvarski poljoprivredni dionici suočavaju ogleda se kroz domenu nedovoljno razvijenih postupaka, mehanizama, kanala i strategija u marketingu, brendiranju i prodaji vlastitih poljoprivrednih proizvoda. Digitalni geoprostorni podaci i rješenja utemeljena na svemirskim prostornim podacima, tzv. EO rješenja, prepoznati su od strane Europske komisije (EIP-AGRI) kao generator inovacija i alat za inovativne pristupe u poljoprivredi, a između ostalog i u geomarketingu. Kroz znanstveni rad predstavit će se inovativan razvojni i tehnološki okvir implementacije geomarketinških metoda u brendiranju autohtonih poljoprivrednih kultura otoka Hvara.

***Antonio Morić-Špani**ć (Split, 1989.), magistar geografije, diplomirao je na Prirodoslovno-matematičkom fakultetu Sveučilišta u Zagrebu. Područje interesa i aktivnog djelovanja obuhvaća razvoj kreativnih geoinformatičkih rješenja za održivo upravljanje prostorom, izradu znanstvenih i stručnih studija te drugih oblika publikacija temeljenih na korištenju i primjeni GIS-a i produkata daljinskih istraživanja (RS), konzultantske poslove pripreme i provedbe projektnih prijedloga te provedbu edukacija korištenja i primjene GIS-a i produkata daljinskih istraživanja. Kroz dosadašnje radno iskustvo sudjelovao je u pripremi i provedbi dvadesetak projekata usmjerenih na razvoj kreativnih geoinformatičkih rješenja za održivo upravljanje prostorom, autor je tridesetak stručno-znanstvenih radova i publikacija.*

***Dr. sc. Marin Čagalj** (Split, 1984.) agroekonomist, diplomirao je 2009. godine na Agronomskom fakultetu Sveučilišta u Zagrebu, doktorirao je društvene i ekonomske znanosti 2016. godine na University of Natural Resources and Life Sciences-BOKU, Beč, Austrija. Radi na Institutu za jadranske kulture i melioraciju krša u Splitu, na Zavodu za primijenjene znanosti. Publicirao je više desetaka znanstvenih radova, radio na domaćim i međunarodnim projektima kao suradnik i kao voditelj, član je više Odbora pri Ministarstvu poljoprivrede Republike Hrvatske. Područje interesa: agroekonomika, ruralni razvoj, ponašanje potrošača, svemirski prostorni podaci u poljoprivredi.*

Ivica **Moškatelo**, prof., Udruga Tartajun, Dol na Hvaru
Ivicadol@yahoo.com

Važnost lokalnih udruga civilnoga društva za očuvanje i promidžbu mediteranske prehrane

U izlaganju će se autor osvrnuti na važnost lokalnih udruga s posebnim osvrtom na udrugu Tartajun iz Dola na Hvaru koja djeluje od 2007. godine. Udruge koje djeluju u ruralnim zajednicama bave se svim aspektima života u njima. Tako je i nezaobilazno da se udruge bave i očuvanjem recepata, popularizacijom zaboravljenih recepata te da im je fokus na tradicionalnom načinu života. Autor će kroz svoju prezentaciju pokazati spremnost starijih iskusnih stanovnika na suradnju i dijeljenje svojih znanja i iskustava. Autor

će izložiti i potrebu da se te zaboravljene vrijednosti ne prezentiraju samo kroz društvene mreže i digitalne platforme, već da se oblikuju u prave "žive" knjižice koje će biti dostupne svima kako bi ti sudionici osjećali da je nekome stalo do njihovih znanja. Bitan je suživot hrane i svakodnevnog života. Tu se ne misli samo na sezonalnost, već i na unos namirnica koje najbolje odgovaraju određenom načinu života u određenim vremenskim uvjetima. Udruga Tartajun izdala je do sada 18 brojeva svoga časopisa i 6 knjiga. Sve publikacije dotiču se svakodnevnog života nekad i danas, a prehrana je njegov neizostavni dio. Dio svojih iskustava volio bi podijeliti i prenijeti sudionicima skupa.

Ivica Moškatelo, prof. *(Split, 1977.) čitav život živi na otoku Hvaru, u malenom selu Dol te mu je iskustvo života na selu koje je daleko od mora i turizma pružilo da duže ostane u tom "tradicionalnom" načinu života. Završio je povijest i geografiju na Sveučilištu u Zadru 2004. godine. Od 2003. radi u srednjoj, a od 2006. godine i osnovnoj školi. Uz svoj redovni posao u školi, urednik je lista Tartajun koji izlazi jednom godišnje i bavi se uglavnom lokalnim temama. Osnivač je i aktivni član udruge Tartajun koja je postala prepoznatljiva po svojoj manifestaciji Puhijadi. Uz to proizvođač je vina i maslinova ulja, a u ljetnim mjesecima radi i kao turistički vodič. Oženjen je i otac dvoje djece.*

dr. sc. Olga **Orlić,** Institut za antropologiju, Zagreb
olga.orlic@inantro.hr

Hrana i identifikacijski procesi na otoku Korčuli

Hrana je, kako je s pravom istaknula Cristina Grasseni, "totalna društvena pojava" prema definiciji Marcela Maussa (Grasseni 2013: 172), odnosno "*društvena činjenica koja integrira nepovezane aspekte svakodnevice: obiteljske, ekonomske, pravne, religijske, moralne i estetske te se kao totalitet očituje u individualnome iskustvu pojedinaca*" (http://struna.ihjj.hr/naziv/totalna-drustvena-pojava/25567/). Stoga hrani možemo pristupati iz toliko različitih kutova – od analiziranja njezine nutritivne vrijednosti i uloge za zdravlje, uloge u određenim obredima ili običajima, ili pak u mikro ili makro razini prehrambenog sustava pa sve do proučavanja povezanosti proizvodnje hrane u neoliberalnom režimu i klimatskih promjena te negativnih učinaka na lokalne ekonomije i globalnu prehrambenu sigurnost. U ovom izlaganja zadržat ću se na jednom klasičnijem antropološkom pristupu hrani – onom u kojemu se analizira uloga i značaj pojedinih namirnica ili jela u procesima identifikacije. Ti su procesi nezamislivi bez stvaranja predodžbi, najčešće stereotipnog karaktera, o sebi i Drugima i mogu se temeljiti na najrazličitijim elementima kulture, pa tako i na hrani. U ovom radu analizirat ću značaj i ulogu hrane u identifikacijskim procesima na otoku Korčuli. Pri tomu je nužno znati da otok Korčula, iako autsajderu može izgledati kao donekle homogena cjelina, skriva iz prošlosti naslijeđene raznolike odnose između stanovnika većih otočnih naselja. Pripadnici naizgled bliskih i sličnih otočnih zajednica posjeduju vrlo diferencirane lokalne identitete, koji se najče-

šće iskazuju i pokazuju u obliku još uvijek aktualnih opozicija i antagonizama između pojedinih otočnih mjesta (npr. dihotomije urbano-ruralno, staro-novodoseljeno stanovništvo), ali i prijateljskih odnosa između pojedinih naselja. Sve to uvelike pridonosi očuvanju lokalnih obilježja, pa makar samo na simboličan način.

Dr. sc. Olga Orlić *doktorirala je antropologiju na Sveučilištu u Zagrebu. Od 2001. do 2006. godine radila je kao kustosica u Etnografskom muzeju Istre, a od 2006. godine radi na Institutu za antropologiju. Surađivala je na nekoliko nacionalnih i međunarodnih znanstvenih i stručnih projekata, COST akciji te je vodila nacionalne programe popularizacije antropologije i kulturne antropologije. Od 2020. godine vodi istraživački projekt HRZZ-a "Solidarna ekonomija u Hrvatskoj: antropološki pristup (SOLIDARan)", a od 2023. godine, zajedno s dr. sc. Petrom Simoničem vodi bilateralni projekt između Hrvatske i Slovenije "Utjecaj globalnih nesigurnosti na jačanje pokreta za prehrambeni suverenitet u Hrvatskoj i Sloveniji" (SLOHRanA). Autorica je više znanstvenih i stručnih članaka te knjige o solidarnosti na primjeru poljoprivrede potpomognute zajednicom u Hrvatskoj. Članica je uredničkog odbora časopisa Etnološka istraživanja i predsjednica Hrvatskog etnološkog društva (2023. – 2025.). Dobitnica je godišnje nagrade HED-a za najbolju etnografsku izložbu u 2004. godine ("Tkalci u Istri").*

dr. sc. Tomislav **Oroz**, Odjel za etnologiju i antropologiju, Sveučilište u Zadru, Zadar
toroz@unizd.hr

dr. sc. Mojca **Piškor**, Odsjek za muzikologiju Muzičke akademije Sveučilišta u Zagrebu, Zagreb
mpiskor@muza.hr

Ćevap razdora i stigma Balkana: Mediteranska prehrana i neželjene asocijacije Balkana

U izlaganju će se predstaviti rezultati etnografskog istraživanja na Hvaru vezani uz percepcije Mediterana i Balkana, a na primjeru ćevapa te stigme koje se u javnom prostoru asocira uz njegovu (ne)željenu *balkanskost*. Kroz analizu lokalnih naracija o (ne) prikladnosti ćevapa kao dijela lokalne otočne turističke ponude i širi kontekst učestalih rasprava u javnom i medijskom diskursu koje procjenjuju upitnu pripadnost ćevapa imaginariju mediteranstva, rasprava će otvoriti pitanja vidljivosti/nevidljivosti Mediterana i Balkana u graničnom prostoru istočnojadranske obale te pitanja klasnih, nacionalnih, identitetskih i ideoloških napetosti koje izrastaju u okviru prehrambenog nacionalizma. Sučeljavanjem raznovrsnih naracija i praksi koje smo zabilježili tijekom terenskog etnografskog istraživanja na otoku Hvaru, želimo propitati utemeljenost i ustrajnost stereotipa koji oblikuju ekskluzivnost mediteranstva i koji unutar nostalgičnih evokacija prošlosti zanemaruju pitanja prekarnosti života. Kroz konceptualne kategorije praktičnog

mediteranizma antropologa Michaela Herzfelda i koncept ugniježđenog orijentalizma balkanistice Milice Bakić Hayden, želimo potaknuti raspravu o prekrajanjima simboličkih i imaginarnih granica Mediterana i Balkana koja se u otočnom kontekstu zrcale kroz nepisana pravila o (ne)poželjnoj hrani te kroz pitanja pripadnosti i autentičnosti.

Dr. sc. Tomislav Oroz *izvanredni je profesor i pročelnik na Odjelu za etnologiju i antropologiju Sveučilišta u Zadru. Diplomirao je etnologiju i kulturnu antropologiju i povijest na Filozofskom fakultetu Sveučilišta u Zagrebu (2007.). Na istom Sveučilištu 2014. godine stječe titulu doktora znanosti. Na Sveučilištu u Zadru drži nekoliko kolegija na preddiplomskoj i diplomskoj razini (Antropologija Mediterana, Etnokulturni procesi u Jugoistočnoj Europi, Kulture sjećanja i iskustva temporalnosti, itd.). Na Sveučilištu La Rochelle u Francuskoj suradnik je u nastavi na kolegiju RESCUE: otpornost, klimatske promjene i Europska unija (u suradnji s dr. sc. Nenadom Starcom). Autorska knjiga Gdje si bio 1573? Lica i naličja Matije Gupca u praksama sjećanja objavljena je 2018. godine u izdavačkoj kući Jesenski i Turk. U suuredništvu s Mirandom Levanat-Peričić objavio je uredničku knjigu Liber monstrorum balcanorum: čudovišni svijet europske margine u izdanju izdavačke kuće Jesenski i Turk i Instituta za etnologiju i folkloristiku (2020). Njegov znanstveni interes vezan je za studije sjećanja (memory studies), otočne studije (island studies) i balkanističke studije (Balkan studies) s posebnim naglaskom na politike i iskustva temporalnosti. Trenutačno je voditelj sveučilišnog istraživačkog kompetitivnog projekta Mreže otočne temporalnosti: multidisciplinarno istraživanje iskustava temporalnosti na Dugom otoku i Kornatima, te suradnik na međunarodnom znanstvenom istraživačkom projektu CHANSE Digital Aestheticization of Fragile Environments.*

Dr. sc. Mojca Piškor *doktorirala je etnologiju i kulturnu antropologiju na Filozofskom fakultetu Sveučilišta u Zagrebu disertacijom Politike i poetike prostora glazbe: etnomuzikološki i kulturnoantropološki pogledi (2010). Od 2001. do 2013. djelovala je na Institutu za etnologiju i folkloristiku u Zagrebu. Od 2013. godine docentica je za etnomuzikološke predmete na Odsjeku za muzikologiju Muzičke akademije Sveučilišta u Zagrebu. Područje njezina znanstvenog interesa obuhvaća teme vezane uz neksus glazbe, zvuka i politika (rasne imaginacije, roda, migracija) te presijecanja glazbi i diskursa o njima. Posljednjih se godina bavi istraživanjem uloge glazbe i zvuka u režimima torture u političkim i koncentracijskim logorima (Goli, Sv. Grgur, Jasenovac). Od 2020. godine članicom je istraživačke skupine znanstvenoistraživačkog projekta Europski režim iregulariziranih migracija na periferiji: od etnografije do pojmovnika (ERIM).*

dr. sc. Ivana **Ožanić Roguljić**, Institut za arheologiju, Zagreb
iozanic@iarh.hr

mr. sc. Vinko **Tarbušković**, Javna ustanova Agencija za upravljanje Starogradskim poljem
stari.grad.plain@gmail.com

Arheološki turizam – primjer "Grčka hrana u Starogradskom polju"

Projekt "Grčka hrana u Starogradskom polju" je eksperimentalni program JU Agencije za upravljanje Starogradskim poljem koji se provodi u suradnji s Institutom za arheologiju u Zagrebu i U.O. za pomorstvo i turizam Splitsko-dalmatinske županije. Ima za cilj kroz arheološke nalaze i stare izvore proučiti ostavštinu starih Grka i njihovih prehrambenih navika te potražiti u kojoj mjeri su tradicije ostale sačuvane u prehrambenoj baštini Starogradskog polja. Projekt se provodi organizacijom kulinarske radionice, javnom prezentacijom u Starom Gradu i prigodnom tiskanom publikacijom. Svaka faza projekta dokumentirana je kako bi rekonstrukcija prehrambenih navika bila adekvatna znanstvenoj metodologiji koju zahtjeva eksperimentalna arheologija. Provodit će se iduće četiri godine na način da će se proučavati prehrambena i poljoprivredna tradicija Starogradskog polja te usporediti sa sačuvanim receptima i savjetima starih Grka koji na taj način mogu postati kvalitetan turistički proizvod.

Dr. sc. Ivana Ožanić Roguljić *je viša znanstvena suradnica na Institutu za arheologiju u Zagrebu. Diplomirala je (1998.), magistrirala (2004.) i doktorirala (2012.) na Odsjeku za arheologiju Filozofskog fakulteta Sveučilišta u Zagrebu. Od 2004. radi na Institutu za arheologiju. Njezini istraživački interesi su teme iz antičke arheologije, posebice rimske keramike i keramičkih radionica, rimskih kućanskih predmeta, povijesti prehrane, putnih postaja i komunikacija, eksperimentalne arheologije i popularizacije znanosti. Do 2023. glavni je istraživač na projektima Život na rimskoj cesti – komunikacije, trgovina i identiteti na rimskim cestama u Hrvatskoj od 1. do 8. st. (HRZZ UIP-05-2017-9768, 2018. – 2022.) i Living Danube Limes (Interreg Danube Transnational Programme 2020. - 2022.).*

Mr. sc. Vinko Tarbušković *(Split, 1975.) ravnatelj je Javne ustanove Agencije za upravljanje Starogradskim poljem. Nakon završene srednje škole u Jelsi, odlazi na studij povijesti i arheologije na Sveučilištu u Zadru gdje je diplomirao na temu Latinski natpisi srednjovjekovnih vladara. Od 2000. do 2019. godine radio je u OŠ Petra Hektorovića i OŠ Jelsa. Godine 2014. magistrirao je na temu Farija-rimsko naselje na otoku Hvaru. Od 2019. godine postaje ravnatelj Javne ustanove Agencija za upravljanje Starogradskim poljem. Javna ustanova brine se o očuvanju i revitalizaciji kulturnog krajolika koji je od 2008. pod zaštitom UNESCO-a.*

dr. sc. Ana **Perinić Lewis**, Institut za migracija i narodnosti, Zagreb
ana.perinic.lewis@imin.hr

dr. sc. Nikolina **Hazdovac Bajić**, Institut za društvena istraživanja u Zagrebu
nikolinahb@idi.hr

dr. sc. Lana **Peternel**, Institut za društvena istraživanja u Zagrebu
lanapeternel@idi.hr

Novo težaštvo – otočne prehrambene prakse na primjeru četiriju dalmatinskih otoka

U radu se bavimo konceptom otočne prehrane kroz komparativni pristup prehrambenim praksama stanovnika dalmatinskih otoka Brača, Hvara, Mljeta i Žirja. Otočne prehrambene prakse razmatramo na tri razine: kroz uzgajanje, nabavljanje i pohranu hrane. Na temelju etnografskog istraživanja rezultate interpretiramo u kontekstu kompleksnih infrastrukturnih izazova pri dobavljanju namirnica, osiguravanju energije i vode s kojima se suočavaju stanovnici otoka. Posljedično, tradicija optimalnog korištenja raspoloživih resursa dobiva različite i kompleksne suvremene oblike. Nepostojeće, nedovršene, zapuštene i devastirane infrastrukture znatno otežavaju snabdijevanje hranom za svakodnevnu prehranu ili za trgovinu i potrebe ugostiteljstva. Dugo obećavani infrastrukturni projekti u obliku prometnica, uređenja putova, izgradnje električne mreže, pokrivenosti internetom ili priključivanja na vodovod ne realiziraju se i nekoliko desetljeća, a otočani s neizvedenim ili nedovršenim infrastrukturama iznalaze načine prilagođavajući ih svojim dnevnim ili sezonskim potrebama. Suočeni s infrastrukturnim nedostacima, u našem istraživanju svi naši sugovornici uzgajaju povrće i voće te love ribu za vlastite potrebe. Sve što sami ne mogu uzgojiti, uloviti, sakupiti ili kupiti na otoku nabavljaju na različite načine izvan otoka, pritom koristeći neke suvremenije vještine i kombinirajući ih s tradicionalnim lokalnim znanjima i praksama. Većina ih odgovara potrebnim i poželjnim vještinama u kriznim situacijama i katastrofama, dok ih sami otočani često određuju kao dio otočnog životnog stila ili otočnog mentaliteta. U skladu s teorijama održivosti i suočavanja s krizom, prikazat ćemo percepciju i afektivni odnos prema napuštenim i propadajućim ostacima težačke baštine koje čine dio konstrukta otočne prehrane. Posebno nas zanimaju današnje prilagodbe, strategije i orijentacije snalaženja otočana pri nabavi namirnica i energenata za uzgoj, snabdijevanje i pohranu hrane na četiri dalmatinska otoka s osobitim fokusom na naselja i zajednice gdje infrastrukturni problemi i (ne)rješenja otežavaju otočnu svakodnevnicu. Dobiveni rezultati ukazuju na "novo težaštvo" u kojemu otočne prehrambene prakse obilježava kriza, zajedništvo, blisko susjedstvo, povezanost i vještine improvizacije u iznalaženju rješenja za suživot s preprekama i izazovima izoliranosti i nebrige.

Dr. sc. Ana Perinić Lewis *je viša znanstvena suradnica na Institutu za migracije i narodnosti u Zagrebu. Od 2003. do 2022. radila je na Institutu za antropologiju. Diplomirala je hrvatski*

jezik i književnost i etnologiju na Filozofskom fakultetu Sveučilišta u Zagrebu. Na istom sveučilištu doktorirala je s otočnom temom iz područja etnologije i kulturne antropologije. Njezini znanstvenoistraživački interesi povezani su s otočnim prostorom i otočnim zajednicama, njihovim identifikacijama, migracijama i stereotipizacijama. Provela je kulturnoantropološka istraživanja o identifikacijskim procesima na otoku Hvaru. Objavila je knjigu Otoci otoka Hvara. Pluralizam lokalnih otočnih identifikacija (2017). Kao suradnica sudjelovala je u radu šest interdisciplinarnih projekata koji su se bavili antropološkim istraživanjima jadranskih otoka. Trenutačno je suradnica na projektima koji se bave izoliranim ljudima i zajednicama, otočnim etnografijama i solidarnom ekonomijom.

Dr. sc. Nikolina Hazdovac Bajić *znanstvena je suradnica i viša asistentica na Institutu za društvena istraživanja u Zagrebu te naslovna docentica na Sveučilištu u Dubrovniku. Diplomirala je kroatologiju i sociologiju na Hrvatskim studijima Sveučilišta u Zagrebu, a 2017. godine doktorirala je sociologiju na Filozofskom fakultetu Sveučilišta u Zagrebu s temom o nereligioznosti i ateizmu u Hrvatskoj. Suradnica je na projektu "Izolirani ljudi i zajednice u Sloveniji i Hrvatskoj ISOLATION" (HRZZ IPS-2022-02-3741, 2022. - 2025.) (voditeljica: dr. sc. Lana Peternel, Institut za društvena istraživanja Zagreb). Njena područja istraživanja obuhvaćaju sociologiju religije, religijske identitete, marginalizirane ljude i zajednice.*

Dr. sc. Lana Peternel *je viša znanstvena suradnica na Institutu za društvena istraživanja u Zagrebu. Bila je voditeljica je dvaju znanstvenoistraživačkih projekata: "Usporedba nacionalnih i vjerskih identiteta učenika srednjih škola u Hrvatskoj i Sloveniji" (MZO RH i ARRS) i "Antropološko istraživanje manjinskih religija u povijesnim arhivima Hrvatske" (UKF/HRZZ). Trenutačno vodi bilateralni slovensko-hrvatski projekt "Izolirani ljudi i zajednice u Sloveniji i Hrvatskoj ISOLATION" (HRZZ IPS-2022-02-3741). Također predaje na Tehničkom veleučilištu u Zagrebu (kolegij Digitalna antropologija). Od 2023. glavna je urednica časopisa "Sociologija i prostor". Autorica je knjige: Nestala naselja u Republici Hrvatskoj: Povijesno-demografsko-antropološke perspektive (Dugački, Vlatka; Peternel, Lana; Škiljan, Filip. 2021. Zagreb: Plejada, IDIZ, IMIN). Njezini istraživači interesi vezani su uz: marginalizirane zajednice, izolaciju, etničke i religijske identitete te održivost.*

Fabijan-Hrvatin **Peronja**, viši projektni voditelj za održivu plavu ekonomiju,
WWF Adria
fperonja@wwfadria.org

Ribarstvo – loviti manje, zarađivati više

Ribarstvo je razvilo naše obalne zajednica u obliku kakvim ih poznajemo danas te je othranilo i dalje hrani milijarde ljudi diljem planeta. Bez ribarstva bi se suočili s golemim nedostatkom hrane te značajnom otočnom depopulacijom i gubitkom kulturne baštine. Međutim, danas kada spojimo degradaciju staništa i ogroman ribolovni napor, morski

ekosustavi su u najgoroj situaciji ikada. Zato mi, kao WWF, podržavamo ribare koji imaju mali utjecaj na riblji fond, ali imaju veliki utjecaj na razvoj obalnih zajednica. No to ne možemo učiniti ako te ribare ne prepozna tržište: trgovački lanci, hoteli, restorani, trgovci, vi i ja. Jedini dugoročni način na koji se ti ribari mogu prepoznati je ako njihov ulov dolazi iz održivih izvora i ako je izvrsne kvalitete. Priobalni ribolov je prepoznat kao jedan od najboljih primjera takvog ribarstva jer može istodobno osiguravati dugoročnu obilnost ribe u moru , dugoročnu sigurnost hrane i razvoj obalnih zajednica. Međutim, ima prostora za napredak. Neki od načina na koje WWF podupire ribare su povlačenje sredstava iz Operativnog programa za pomorstvo i ribarstvo u svrhu zelene tranzicije i smanjenje CO2 otiska, okupljanje u zadruge i/ili organizacije proizvođača, izrada poslovnih planova, spajanje s tržištem, poticanje i podrška u certificiranju koje će jamčiti da riba dolazi iz održivih izvora i uključivanje ribara u proces donošenja odluka kroz model zajedničkog upravljanja. Naš fokus je bio na zajednicama Lastova, Telašćice i Visa te obalnim zajednicama Velebitskog kanala. Glavni interes WWF-a je očuvanje prirode, ali na tome ne možemo raditi na štetu ljudi. Zato želimo da ribari koji žive od mora postanu čuvari mora, čuvajući ovaj izvor života za sve buduće generacije.

Fabijan-Hrvatin Peronja *diplomirao je Međunarodno poslovanje na Rochester Institute of Technology i po završetku školovanja počinje raditi u WWF-u kao asistent u financijama, odakle napreduje do višeg voditelja projekata za zaštitu mora s fokusom na razvoju održive plave ekonomije. Vodio je razvoj i upravljanje prvim "plavim" poslovnim inkubatorom obalne zajednice, igrajući ključnu ulogu u stvaranju revolving fonda, kao alternativnog financijskog instrumenta i dvije ribarske zadruge, kao koraka prema održivom ribarstvu. Veliki korak prema održivom ribarstvu je njegova uloga u pokretanju zajedničkog upravljanja u ribarstvu te zalaganje za njegovu implementaciju u nacionalni pravni okvir, što je dovelo do uspostave prvih ribolovnih zabranjenih zona podržanih od strane ribara. Tijekom profesionalnog puta radio je na raznim projektima koji su uključivali rad s otočnim zajednicama kroz podršku u razvoju održivog ribarstva, poljoprivrede i malog poduzetništva, a sve s osobnim ciljem dokazivanja da održivost može i mora biti profitabilna za prirodu i za ljude.*

dr. sc. Lana **Peternel**, Institut za društvena istraživanja u Zagrebu
lanapeternel@idi.hr

dr. sc. Ana **Perinić Lewis**, Institut za migracije i narodnosti, Zagreb
ana.perinic.lewis@imin.hr

"Otok je samo na papiru": percepcija i vidljivost države na otoku Žirju

Prije dvadeset godina otok Žirje, kao najudaljeniji naseljeni otok šibenskog arhipelaga bio je primjer negativnih sociodemografskih trendova i zanemarenosti otočnoga prostora. Međutim, otok je i danas suočen s gubitkom ključnih indikatora vitaliteta – mlađeg stanovništva, zbog dugotrajne povijesne izoliranosti, postupnog napuštanja poljo-

privrede i zapostavljenosti infrastrukture. Lokalno stanovništvo zahtijeva od državnih institucija veću pozornost sukladno nacionalnim planovima razvoja otoka te razvojno osjetljivih zajednica. U provedenom kvalitativnom istraživanju u 2023. godini na otoku Žirju koncept države zauzima središnje mjesto u opisima ekonomskih, demografskih i ekoloških izazova, zagovarajući snažni državni intervencionizam u projektima revitalizacije. U analizi intervjua s dvadesetak stanovnika koncept države podrazumijeva potporu i intervencije lokalne, regionalne i državne vlasti, usprkos promjeni političke strategije izolacije u posljednjih tridesetak godina te posljedično okrenutosti značajnog dijela zajednice vlastitim inicijativama u turizmu. Fokusirajući se na percipiraju uloge države razmišljamo o njoj kao o povijesno ukorijenjenom konstruktu koji se stvara, doživljava, interpretira, pamti i osjeća. Analizu temeljimo na tri glavne teme koje ilustriraju slojeviti odnos između otočana i države. Prva razina je analiza uloge države prema zaštiti infrastrukture i vlastitog nasljeđa u prostoru, druga razina je odnos otočana prema postojećim zakonodavnim okvirima, a treća razina je analiza aktivnog odnosa lokalnog stanovništva prema državnim institucijama. Za otočane država je konstrukt koji se emotivno oblikuje kroz osjećaje ponosa, razočaranja, nepovjerenja, ogorčenosti i frustriranosti. Emotivni konstrukt države interpretiramo kroz koncept "općeprisutne povijesti" istodobno objedinjujući povijesno različite države i njihov utjecaj na otoku. Na temelju iskustava i percepcija državnih praksi na otoku, naši sugovornici državu vide kao "maćehinsku", nesposobnu, neučinkovitu, frustrirajuću te samo povremeno dobronamjernu. Pritom izražavaju važnost vlastite uloge i otoka na kojemu žive u stvaranju Republike Hrvatske i obrani Dalmacije, očekujući da ta idealizirana država sada o njima brine, da funkcionira, pomaže i djeluje.

Dr. sc. Lana Peternel *je viša znanstvena suradnica na Institutu za društvena istraživanja u Zagrebu. Bila je voditeljica dvaju znanstvenoistraživačkih projekata: "Usporedba nacionalnih i vjerskih identiteta učenika srednjih škola u Hrvatskoj i Sloveniji" (MZO RH i ARRS) i "Antropološko istraživanje manjinskih religija u povijesnim arhivima Hrvatske" (UKF/HRZZ). Trenutačno vodi bilateralni slovensko-hrvatski projekt "Izolirani ljudi i zajednice u Sloveniji i Hrvatskoj ISOLATION" (HRZZ IPS-2022-02-3741). Također predaje na Tehničkom veleučilištu u Zagrebu (kolegij Digitalna antropologija). Od 2023. glavna je urednica časopisa "Sociologija i prostor". Autorica je knjige: Nestala naselja u Republici Hrvatskoj: Povijesno-demografsko-antropološke perspektive. (Dugački, Vlatka; Peternel, Lana; Škiljan, Filip. 2021. Zagreb: Plejada, IDIZ, IMIN). Njezini istraživački interesi vezani su uz: marginalizirane zajednice, izolaciju, etničke i religijske identitete i održivost.*

Dr. sc. Ana Perinić Lewis *je viša znanstvena suradnica na Institutu za migracije i narodnosti u Zagrebu. Od 2003. do 2022. radila je na Institutu za antropologiju. Diplomirala je hrvatski jezik i književnost i etnologiju na Filozofskom fakultetu Sveučilišta u Zagrebu. Na istom sveučilištu doktorirala je s otočnom temom iz područja etnologije i kulturne antropologije. Njezini znanstvenoistraživački interesi povezani su s otočnim prostorom i otočnim zajednicama, njihovim identifikacijama, migracijama i stereotipizacijama. Provela je kulturnoantropološka*

istraživanja o identifikacijskim procesima na otoku Hvaru. Objavila je knjigu Otoci otoka Hvara. Pluralizam lokalnih otočnih identifikacija (2017). Kao suradnica sudjelovala je u radu šest interdisciplinarnih projekata koji su se bavili antropološkim istraživanjima jadranskih otoka. Trenutačno je suradnica na projektima koji se bave izoliranim ljudima i zajednicama, otočnim etnografijama i solidarnom ekonomijom.

dr. sc. Jorge **Queiroz,** Department of Culture, Heritage and Museums, Tavira, Portugal
jorge.queiroz1@gmail.com

Portugal i upis Mediteranske prehrane na UNESCO-ovu Listu – suradnja sedam zemalja, nacionalna i lokalna iskustva

Kandidatura i priprema upisa "Mediteranske prehrane" na UNESCO-vu Reprezentativnu listu nematerijalne baštine čovječanstva, odobrena u Bakuu 4. prosinca 2013., bila je vrlo bogato razdoblje učenja i dijeljenja informacija o sedam država i njihovim predstavničkim zajednicama. Značajan napredak i stjecanje bogatih iskustava posebno je povezano s razdobljem od 2014. godine do izbijanja pandemije 2020., kada smo zajedno izgradili organizacijsku evoluciju i suradnju. Svake godine jedna od sedam zemalja koordinirala je grupu organizirajući sastanak o nacionalnim i lokalnim aktivnostima, prijedlozima i novim projektima. U svjetlu problema s kojima se suočava čovječanstvo, mediteranska prehrana pruža važnu perspektivu i instrument je s mnogo vrijednosti i praksi, načina očuvanja životnih zajednica, smanjenja ekološkog otiska, jačanja lokalne poljoprivrede i kratkih lanaca opskrbe te promicanja zdravijih prehrambenih navika i javnog zdravstva. U Portugalu se intervencija usredotočila na mediteransku prehranu kao multidimenzionalni element. Devetnaest sveučilišta i znanstvenih instituta potpisalo je protokol za istraživanje i valorizaciju znanja o mediteranskoj prehrani, mediteranska prehrana uvedena je u osnovnoškolske programe, povećan je specijalizirani nutricionistički nadzor, napravljen je napredak u zaštiti genetskog nasljeđa biljaka kako bi se obnovila područja pogođena požarima i neprikladnom uporabom. U cijeloj se zemlji održava mnogo aktivnosti. Tavira kao jedna od predstavničkih zajednica organizira "Mediteranski sajam prehrane" svakoga rujna od 2013., stalnu izložbu u gradskom muzeju i mnoge druge aktivnosti. To je bio samo početak, očigledno mali korak za učinkovito očuvanje naših teritorija. Resursi nisu beskonačni, s klimatskim promjenama hitno nam trebaju održivije proizvodnje, drugačiji i bolji način gledanja na ekonomiju i društveni život.

Dr. sc. Jorge Queiroz *je sociolog i kulturni menadžer te izvanredni profesor na Sveučilištu Algarve i Sveučilištu Lusófona u Lisabonu, gdje predaje na diplomskim i poslijediplomskim studijima. Bio je ravnatelj Odjela za kulturu, baštinu i muzeje u Taviri. Član je portugalske delegacije, tehnički odgovoran za proces međunarodne prijave Mediteranske prehrane na UNESCO-vu Reprezentativnu listu nematerijalne kulturne baštine čovječanstva, odobrenu 4. prosinca 2013. u Bakuu, Azerbajdžan. Autor je knjige Mediterranean Diet. A millennial heritage for humanity (Althum, 2014, Lisabon).*

Ivana **Radovani Podrug**, dipl. Konzervatorski odjel u Splitu
ivana.radovani@gmail.com

Tradicijska ruralna arhitektura otoka Hvara – izazovi obnove i revitalizacije

"Perspektiva sela nije u konzerviranju staroga načina života, već u suživotu s onim vrijednostima prošlog vremena koje nadahnjuju i koje znače tradicijsko korijenje samosvojnosti. Suživot počinje kad u svijesti ljudi isto značenje dobiju ostaci starog i perspektive novog." – 1986. godine napisao je otočanin dr. sc. Ivo Maroević koji je dio svoga profesionalnog vijeka proveo u službi zaštite kulturne baštine. Većina otočnih sela smještena je u unutrašnjosti i tijekom 20. stoljeća depopularizirana, poneka su potpuno napuštena dočekala prijelaz tisućljeća. Početak 21. stoljeća obilježile su strelovite promjene. Prazna sela prepuna su ostataka starog, a perspektive novog donosi gotovo isključivo povremeni boravak potaknut turizmom. *Starog načina* života nema (niti se život može konzervirati), a slijedom toga što znači *konzervacija otočne arhitekture*? Kada iščezne niz funkcija koje su stambene i gospodarske kuće te ruralne cjeline imale, a većina kuće/a je urušena, konzervirati se mogu preostali zidovi ili tek rijetka potpuno očuvana kuća kojoj će se kao namjena nametnuti ona prezentacijska. Usklađivanje *ostataka starog* s *perspektivama novog* proces je revitalizacije tradicijske ruralne arhitekture i ruralnih cjelina, uz uključivanje aspekata suvremenog života. Vrijedne primjere primjerene obnove degradiraju slučajevi nepoznavanja karakterističnih obilježja tradicijske ruralne arhitekture, njihovoga pogrešnog interpretiranja. Uvođenjem novih elemenata prilikom obnove mijenja se izgled sela koja su unatoč zapuštenosti sačuvala iznimnu graditeljsku i prostornu vrijednost. U izlaganju će se prikazati temeljna obilježja tradicijske arhitekture i organizacije prostora sela na otoku Hvaru uz osvrt na dosadašnja istraživanja arhitekture i ruralnog prostora. Ukazat će se na procese tijekom posljednjeg stoljeća koji su doveli do zapuštanja i degradacije tradicijske arhitekture koja je najbrojnija, ali i najviše izložena propadanju te naglasiti nužnost multidisciplinarnog i multisektorskog pristupa obnovi i revitalizaciji tradicijske arhitekture i ruralnih cjelina.

Ivana Radovani Podrug *zaposlena je u Konzervatorskom odjelu u Splitu kao viša stručna suradnica – konzervatorica za pokretnu i nepokretnu kulturnu baštinu. Obavlja poslove valoriziranja i ažuriranja baze podataka etnografske baštine, topografije spomenika tradicijske arhitekture te sudjeluje u provođenju upravnog postupka i stručnog nadzora u poslovima zaštite pokretne i nepokretne baštine. Izrađivala je prijedloge za upis u Listu zaštićenih nematerijalnih kulturnih dobara Republike Hrvatske i za upis na UNESCO-vu Reprezentativnu listu nematerijalne kulturne baštine čovječanstva. Sudjelovala je na više znanstvenih i stručnih projekata te je kao suradnica pripremala etnografski dio izložbe Dalmatinska zagora – nepoznata zemlja. Sudjelovala je na radionici Historic masonry and render restoration at the International built heritage conservation training centre u Rumunjskoj i u organizaciji Simpozija slovenskih i hrvatskih etnologa konzervatora.*

mr. sc. Majda **Rubić**, Ecovast – Hrvatska sekcija (Europsko vijeće za sela i male gradove), Zagreb
majda.rubic@gmail.com

O utjecaju gospodarske integracije na otočni identitet – pravno motrište

Hrvatski su otoci u najvećoj blizini kopna i sastavni su dio Primorja. Hrvatska je upućena na upravljanje razvitkom svojih otoka na razini države, na županijskoj i na općinskoj (gradskoj) razini. Agende EU-a ostvarene su za urbana i ruralna područja, a sada su na redu otoci i reduciranje razvojnih razlika između otoka i kopna pomoću EU fondova. U EU otočnom zakonodavstvu se kao instrument provedbe koristi zakonodavno delegiranje čime se sustavno prati rad Komisije, Parlamenta i Odbora regija, savjetodavne institucije za otoke. Ima li se na umu Komunikacija Komisije EU institucijama o stjecanju poljoprivrednog zemljišta iz 2017. kojom upozorava na pojave špekulacija sa zaštićenim zemljištima nakon prestanka moratorija na prodaju strancima (za Hrvatsku od 1. srpnja 2023. (čl. 60. st. 2. i Dodatak VII. SSP-a)? Zakon o otocima se oslanja na čl. 174. i 349. UFEU-a, iako se njima regulira razvoja otoka s obilježjima najudaljenijih regija. Rezolucijom o otocima i kohezijskoj politici Parlament najavljuje pomoć najudaljenijim regijama sa stopom sufinanciranja iz EPFRR-a od 85 %, a od Komisije zahtijeva da uspostavi integrirani pristup ulaganjima u razvoj, osnovnu infrastrukturu i digitalizaciju. Na taj način će se regulirati državne potpore i strategija "od polja do stola" i ojačati konkurentnost prehrambenih proizvoda kada nemaju pristup EU tržištu. Mišljenjem Odbora regija "Ususret održivoj upotrebi prirodnih resursa u kontekstu sredozemnih otoka" upućen je poziv Uniji za Mediteran na upravljanje i zaštitu sredozemnih otoka, iako nisu svrstani unutar čl. 174. UFEU-a. Mišljenje Odbora "Ususret makroregionalnoj strategiji za Sredozemlje" implicira pitanje nadležnosti službi Komisije putem delegiranih akata. Hrvatsko otočje je drugo najveće u Sredozemlju i izvjestitelj ovog Mišljenja je predsjednik hrvatskog izaslanstva u Odboru regija.

***Mr. sc. Majda Rubić** (Split), radni vijek provela je u državnoj službi u Splitu i Zagrebu na pravnim poslovima više razine. U ministarstvu nadležnom za otoke koristila je stečena znanja, a stipendijom Vlade RH uz rad stekla magisterij znanosti iz europskog prava (2011.). Završnu radnju obranila je na temu uloge Odbora regija te na temelju magistarske radnje napisala i objavila do danas jedinu znanstvenu monografiju o Odboru regija, a njegovu ulogu EU institucije za otoke istraživala je od 2017. do umirovljenja 2021. Dugogodišnja je članica hrvatske sekcije ECOVAST, publicira i povremeno održava predavanja s područja EU otočne politike i zaštite nacionalnog blaga.*

dr. sc. Lidija **Runko Luttenberger**, Studij politehnike Sveučilišta u Rijeci
lidija.luttenberger@uniri.hr

Dobava hrane kao faktor otpornosti, dobrobiti ljudi i zdravlja okoliša

Proizvodnja i distribucija hrane su snažno povezane s raspoloživošću resursa kao što su tlo, voda i energija. Hrana utječe na klimatske promjene, a isto je tako izložena njihovom utjecaju, izravno je povezana sa zdravljem te je generator otpada i onečišćenja. Napori u artikuliranju potrebe istodobnoga postizanja zdravstvenih i okolišnih ciljeva formulirani su u više međunarodnih strategija, međutim njihovo prevođenje u zakone i oživotvorenje nailazi na prepreke od strane lobija koji se suprotstavljaju promjeni, a na ruku im ide trenutačna geostrateška situacija. S druge strane, mjesta koja oslabe svoja otporna gospodarstva u korist modela ovisnog o uvozu i koji se temelji na turizmu su najosjetljivija kada nastupi poremećaj, kod čega je hrana najrazumniji put za ponovnu uspostavu otpornosti zajednice. Tradicionalne prakse poljoprivrede malih razmjera koje još uvijek postoje u mjestima u Hrvatskoj, a posebice na otocima, otporne su, ne štete okolišu i proizvode zdravu hranu. Kao takve one predstavljaju bit metode proizvodnje hrane kojima društva trebaju težiti i razvijati ih u interesu otpornosti, javnoga zdravlja i zdravlja okoliša. Hrvatska treba pristupiti izradi nacionalnih okolišno održivih prehrambenih smjernica i shodno tome strukturirati svoj sektor proizvodnje hrane, korištenja zemljišta, prostornog planiranja, gospodarenja vodom i gospodarenja otpadom, sve uz razvoj politika nulte stope onečišćenja i temeljem poljoprivrednih praksi primjerenih njezinim različitim lokalitetima.

Dr. sc. Lidija Runko Luttenberger *redovita je profesorica u području inženjerstva okoliša na Studiju politehnike Sveučilišta u Rijeci. Radila je u brodograđevnoj industriji na mjestima inženjera projektanta, voditelja prodaje i člana uprave, u komunalnoj tvrtki kao rukovoditelj te kao pomoćnica ministra u Ministarstvu zaštite okoliša i prirode. Autorica je knjige Gospodarenje vodom i otpadom te više od 100 znanstvenih i stručnih radova iz područja zaštite okoliša.*

dr. sc. Marie-Ange **Schellekens,** Littoral Environnement et Sociétés (LIENSs) – UMR 7266, Sveučilište La Rochelle, Francuska
marie-ange.schellekens@univ-lr.fr

Najnovija reforma europske poljoprivredne politike: utjecaji na proizvodnju hrane mediteranskih otoka

Zakonodavstvo o reformi Zajedničke poljoprivredne politike EU (ZPP), koje je stupilo na snagu 1. siječnja 2023., ima za cilj otvoriti put pravednijoj, zelenijoj i učinkovitijoj ZPP. Osim općeg cilja osiguranja pravednoga doprinosa poljoprivrede europskim cilje-

vima zaštite okoliša i klime te podrške ambicijama strategija EU-a "Od polja do stola" (*EU Farm to Fork*) i bioraznolikosti, ova reforma ima za cilj osigurati održivu budućnost za europske poljoprivrednike, pružiti ciljanu podršku manjim poljoprivrednim dobrima i omogućiti veću fleksibilnost zemljama EU-a u prilagođavanju mjera lokalnim uvjetima. Geografske karakteristike, klimatski uvjeti i socioekonomska struktura otoka obično stvaraju određene nedostatke za poljoprivrednu djelatnost i proizvodnju, posebice na manjim otocima. Otoci se često suočavaju s postupnim napuštanjem zemljišta i eventualnim smanjenjem lokalnih zajednica, jer je njihovo poljoprivredno zemljište uglavnom smješteno na polumarginalnim ili marginalnim područjima. Stoga će ovaj doprinos analizirati kako nedavna reforma Zajedničke poljoprivredne politike EU-a može bolje podržati opskrbu manjih otoka proizvodima koji su ključni za ljudsku konzumaciju, promovirati racionalno korištenje krhkih otočnih resursa, istodobno očuvati i razvijati poljoprivredne aktivnosti na manjim otocima te tako zaštititi tradicionalni mediteranski način života.

Dr. sc. Marie-Ange Schellekens *je znanstvena suradnica u istraživačkoj jedinici Littoral Environment and Societies (LIENSs) UMRi 7266 i sukoordinatorica Jean Monnet Europskog modula "RESCUE" (Resilience, climate change and European Union) na Sveučilištu u La Rochelleu. Doktorirala je pravo na Sveučilištu u La Rochelleu disertacijom Environmental Security in the External Relations of the EU, towards an Integrated Approach to the Prevention of External Conflict and Crisis. Također ima magisterij iz europskog prava s College of Europe (Belgija), magisterij iz njemačkog poslovnog prava s Johannes Gutenberg University (Njemačka) i diplomu iz međunarodnog prava (DEA) Sveučilišta u Burgundiji (Francuska). Od 2017. godine ujedno je menadžerica za europske odnose Francuskog društva za ekološko pravo. Njezini istraživački interesi leže u vanjskim odnosima Europske unije s posebnim naglaskom na okolišnu i klimatsku sigurnost, okolišne utjecaje sukoba te ulogu EU-a u polarnim regijama. Redovita je gostujuća stručnjakinja za francuske medije o okolišnim posljedicama rata u Ukrajini. Njezin trenutačni istraživački rad temelji se na njezinom prethodnom iskustvu izvršne direktorice College of Europe Foundation (1998. – 2010.), briselskog European Think Tank pod vodstvom Javiera Solane, bivšeg visokog predstavnika za zajedničku vanjsku i sigurnosnu politiku EU-a, koja promiče inovativno razmišljanje o ulozi EU-a u svijetu. U toj je ulozi također bila članica upravnog odbora The Barents Research Institute u Kirkenesu (2003. – 2010.). Radila je kao menadžerica projekta za sprječavanje sukoba u Folke Bernadotte Academy u Stockholmu (2011. – 2012.) i kao stručnjakinja za GIZ, redovito pružajući obuku o europskom pravu sucima u Sjevernoj Makedoniji i Albaniji (2003. – 2015.). Predavala je na Sveučilištu Uppsala od 2011. do 2016. i kao gostujuća predavačica na nekoliko europskih sveučilišta.*

dr. sc. Peter **Simonič,** Oddelek za etnologijo in kulturno antropologijo,
Filozofska fakulteta, Univerza v Ljubljani, Slovenija
peter.simonic@ff.uni-lj.si

Žirajsko polje – od egzistencije do baštine

Prostrano polje na inače vapnenačkom i udaljenom otoku Žirju u šibenskom arhipelagu kroz povijest je omogućilo stvaranje i egzistenciju velike zajednice poljoprivrednika. Razvoj vinogradarstva u 19. stoljeću posebice je pogodovao porastu stanovništva. Polje je bilo središnja točka postojanja i identifikacije otočne zajednice. U 20. stoljeću došlo je do značajnih tehnoloških i socioekonomskih promjena koje su težište otočne zajednice pomaknule sa središta otoka na obalu. Polje je iz sfere osnovne gospodarske i društvene djelatnosti prešlo u sferu obiteljskog izbora i nasljeđivanja. U radu će se rasvijetliti temeljne promjene u društvenim namjenama i značenjima polja u zadnjem stoljeću, kao i posljedice koje su te promjene ostavile na lokalnu zajednicu i njezino razumijevanje kulturne baštine.

Dr. sc. Peter Simonič *je izvanredni profesor, predaje na Odsjeku za etnologiju i kulturnu antropologiju Filozofskog fakulteta Sveučilišta u Ljubljani. Njegov istraživački rad usmjeren je na transformacijske (procesne) i interaktivne aspekte političkih sustava, mitova, antropoloških teorija, rituala, urbanih i kulturnih politika, baštine, krajolika, zaštićenih područja prirode, poljoprivrede, turizma i industrije.*

Sani **Sardelić**, kustosica, Gradski muzej Korčula, udruga Siva zona
sani.curator27@gmail.com

Otok, zemlja, kamen: čitanje krajobraza gladnim očima

Povezanost tradicijskog uzgoja i prerade prehrambenih namirnica s oblikovanjem prostora i danas je vidljiva na otocima istočne jadranske obale. Prije svega se to odnosi na većinu starih naselja u unutrašnjosti otokâ, koja su upravo zbog posebnosti smještaja i svojevrsne dvostruke izoliranosti – i morem i otočnim kopnom – ostala pošteđena sveprisutnosti turizma, novih ekonomija i preizgrađenosti duž obale. Istraživanja provedena na otoku Korčuli proteklih desetak godina potaknuta su sa svrhom bilježenja prehrambenih praksi lokalnih stanovnika svih generacijskih skupina te njihovih recentnih promjena. Otok i grad Korčula, kao povijesna komuna, skrbili su nužnom prehrambenom minimumu i dostupnosti hrane i vode za sve, o čemu svjedoči Statut grada i otoka Korčule iz 1214. te redakcije iz kasnijih stoljeća, s brojnim odredbama koje se izravno ili neizravno povezuju s hranom. U odredbama Statuta odražava se i briga za prostor, koji je od životne važnosti za ekonomiju otoka, prije svega agrikulturu i uzgoj vinove loze. Na koji način i u kojoj mjeri su danas, kada su brojne vještine zaboravljene i prakse napuštene, vidljivi materijalni ostaci u prostoru, tema je ovoga izlaganja. Pažnja

je prije svega usmjerena na graditeljsku baštinu sela Žrnova, zaseoka Postrane, koje je uz selo Goveđari na Mljetu bilo u fokusu interdisciplinarne studije unutar EU projekta "WINTER MED INTERREG Mediterranean – Mreža zimskih otoka za cjelogodišnja turistička iskustva na Mediteranu", a koji se provodi u okviru transnacionalnog programa Interreg Mediterranean. Elaborat integralne zaštite i revitalizacije povijesnih naselja u krajolicima otoka Korčule i Mljeta u Dubrovačko-neretvanskoj županiji unutar projekta WINTER MED osvojio je godišnju nagradu Hrvatske komore arhitekata u kategoriji Medalje za planiranje prostora. Izvođači elaborata su Ask atelier d.o.o. i Institut za povijest umjetnosti, Centar Cvito Fisković, a u projektnom timu sudjelovala je i autorica ovog izlaganja. Očuvanje graditeljskog nasljeđa, holistički pristup prostoru, uz naglašenu samoodrživost i očuvanje kulturnog krajobraza njegova su osnovna načela.

Sani Sardelić *kustosica je Gradskog muzeja Korčula. Voditeljica je Memorijalne zbirke Petra Šegedina, Pomorske, Etnografske i Prirodoslovne zbirke, stručne muzejske knjižnice te muzejska pedagoginja. Članica je udruga za promicanje kulture i umjetnosti, baštine te prirodnih vrijednosti – Siva zona, Adriatica, Slow food Korčula, KPD Bratska sloga, Žrnovska makarunada, Astronomska udruga Korčula. Sudjelovala je u ESLAND Project, Otočni krajobrazi – Izraz europske kulture koji je vodila prof. dr. Gloria Pungetti (University of Cambridge, UK). Suvoditeljica je kulturno znanstvene manifestacije Dani Petra Šegedina. U suradnji s prof. em. Elsie Ivancich Dunin istražuje plesove s mačevima na otoku Korčuli. Suradnica je Trećeg programa Hrvatskoga radija – Kozmopolis – književnost u kontekstu. Suautorica je izvedbenih koncepcija Gradskog muzeja Korčula i Marko Polo Centra u Korčuli.*

Juraj **Šantorić**, student Odjela za etnologiju i antropologiju, Sveučilište u Zadru, Zadar
jurajsantoric@gmail.com

Mišancija kao princip: tradicijsko jelo i umjetnost u svakodnevici

Inspiriran boravkom u Jelsi na Otoku Hvaru, lokalnom florom te gastronomskom i hortikulturnom svakodnevicom stanovnika, kao i pričom o *mišanciji*, tradicijskom jelu lokalno poznatom kao *divje zeje*, u ovom izlaganju *mišanciju* određujem kao princip održivosti i estetike u svakodnevici otoka. Prostor Jelse obiluje umjetničkim intervencijama i artefaktima kako na javnoj razini (skulpture i murali), tako i na privatnoj razini (tegle za cvijeće, instalacije od drva i kamena). Riječ je o umjetničkim predmetima od kojih je većina nastala po "home made" ili "uradi sam" principu, a isti je princip i temelj recepta za tradicijsko jelo *mišancija* koje nastaje od biljaka ubranih putem ili pronađenih u prirodi. Cilj izlaganja je razmotriti *mišanciju* kao princip održivosti duboko integriran u svakodnevici lokalnog stanovništva, ali i ukazati na koje prepreke taj princip danas nailazi, poput velike koncentracije pesticida i neekoloških materijala. U izlaganju ću ukazati i na suvremena promišljanja *mišancije* na primjeru kuharice *Divlji pjat*, nastale u istoimenom projektu Srednje škole Bol.

Juraj Šantorić *student je etnologije i antropologije te filozofije na Sveučilištu u Zadru. Dobitnik je Rektorove nagrade na preddiplomskoj razini. U svom radu zainteresiran je za spoj teorijskog promišljanja i izvedbe na temelju čega kreira i svoje autorske performanse. Organizirao je niz formalnih i neformalnih umjetničkih i edukativnih programa iz polja izvedbenih umjetnosti u okviru sveučilišta, studentskih organizacija, kulturnih udruga te lokalnih samouprava.*

dr. sc. Zlatko **Šatović**, Agronomski fakultet, Sveulilište u Zagrebu, Zagreb
zsatovic@agr.hr

Marina **Viculin**

Mirjana **Randić Barlek**, etnologinja

Željko **Šatović**, spisatelj

Danilo **Dučak**, umjetnik, danilod@aol.com

dr. sc. Zlatko **Liber**, Prirodoslovno-matematički fakultet Sveučilišta u Zagrebu, Zagreb
zlatko.liber@biol.pmf.hr

dr. sc. Sandro **Bogdanović**, Agronomski fakultet Sveučilišta u Zagrebu
sbogdanovic@agr.hr

U potrazi za *tustopizdom* i *kurcoglavom*

Diblje zelje je zlarinski naziv za samoniklo jestivo bilje koje se prikuplja u rano proljeće i koristi u prehrani. Taj je običaj raširen u hrvatskom priobalju i na otocima, a poznat je gotovo posvuda na Sredozemlju. Poznavanje biljnih vrsta koje se koriste *kao diblje zelje*, kao i njihovih lokalnih naziva polako se gubi uslijed djelovanja brojnih društveno-gospodarskih čimbenika. Generacije rođene šezdesetih godina prošlog stoljeća naovamo uglavnom ne raspoznaju divlje biljne vrste koje se koriste kao *diblje zelje*, ali se mnogi od njih sjećaju da postoje biljke osebujnih naziva kao što su *tustopizda* i *kurcoglav*. Cilj našeg etnobotaničkog istraživanja bio je otkriti koje se to biljne svojte obično prikupljaju kao *diblje zelje* i kako glasi njihov naziv u zlarinskom govoru. Također, htjeli smo zapisati tradicijske recepte koji se koriste u pripremi prikupljenog *dibljeg zelja*. To znanje predstavlja nematerijalnu kulturnu baštinu priznatu od strane UNESCO-a čije bi se očuvanje i promicanje trebalo osigurati temeljem "Konvencije o zaštiti nematerijalne kulturne baštine". U tu smo svrhu proveli niz intervjua s najkompetentnijim izvorima tradicijskoga znanja o prikupljanju i pripremanju samoniklog bilja, a to su Zlarinke od kojih je većina bila starija od 70 godina. Nakon podrobnog botaničkog istraživanja identificirali smo 24 biljne svojte koje se koriste za *diblje zelje* te zapisali tradicijske recepte za njihovu pripremu (npr. *zelenjak*, *kulin*, *diblje zelje i fažol*). Potom smo organizirali radionicu s ciljem prenošenja stečenoga znanja na mlađe generacije Zlarinjana, od kojih većina živi u Šibeniku, Splitu ili Zagrebu. Godine 2022. objavili smo znanstvenu monografiju "Tustopizde u izobilju – kurcoglava ni za lijek: Samoniklo jestivo bilje otoka Zlarina" u okviru projekta

"Bioraznolikost i molekularno oplemenjivanje bilja" Znanstvenog centra izvrsnosti za bioraznolikost i molekularno oplemenjivanje bilja.

Dr. sc. Zlatko Šatović *(Zagreb, 1965) radi na Agronomskom fakultetu Sveučilišta u Zagrebu od 1991. godine, a od 2007. kao redoviti profesor. Stručnjak je na području očuvanja biljnih genetskih izvora i analize molekularne bioraznolikosti. Bio je voditelj triju međunarodnih i četiriju domaćih znanstvenih projekata. Objavio je preko 180 znanstvenih radova u časopisima koji se referiraju u bazi Web of Science i bio je mentorom 11 doktorskih disertacija. Za svoj je znanstveni rad 2004. godine dobio Državnu nagradu za znanost. Voditelj je Znanstvenog centra izvrsnosti za bioraznolikost i molekularno oplemenjivanje bilja (CoE CroP-BioDiv), utemeljenog 2015. godine.*

Marina Viculin *(1957. – 2015.) diplomirala je 1982. godine povijest umjetnosti i komparativnu književnost na Filozofskom fakultetu Sveučilišta u Zagrebu. Magistrirala je (1987.) i doktorirala (2010.) na pariškoj Sorbonni. Od 1989. je radila kao kustosica, a 2012. postala je ravnateljicom Galerije Klovićevi dvori. Organizirala je brojne izložbe suvremene umjetnosti i fotografije te surađivala u nizu umjetničkih publikacija, kataloga i monografija. Godine 2014. dodijeljeno joj je odličje "Viteza reda umjetnosti i književnosti" Republike Francuske.*

Mirjana Randić Barlek *(1946.) diplomirala je 1972. godine etnologiju i engleski jezik i književnost na Filozofskom fakultetu Sveučilišta u Zagrebu. Od 1974. je radila kao kustos u Etnografskom muzeju u Zagrebu. Bila je zadužena za Zbirku lončarstva, Zbirku košaraštva i Zbirku glazbala. U svojemu terenskom radu naročito se bavila prehranom i narodnom medicinom, a rezultate svojih istraživanja objavila je u muzejskim publikacijama. Bila je suorganizatorica niza znanstvenih skupova o etnografiji prehrane.*

Željko Šatović *(1959.) je gastronomski pisac (povijest i antropologija hrane), novinar (Polet, Jutarnji list, Slobodna Dalmacija, Globus, Playboy, Coolinarika), scenarist kulinarskih emisija ("Kruške i jabuke", "Gušti su gušti", "U istom loncu") i autor kuharica ("Mala pivska kuharica", "Mala gljivarska kuharica").*

Danilo Dučak *(1953.) je 1977. godine završio Akademiju likovnih umjetnosti u klasi profesora Nikole Reisera. Počeo je raditi kao fotograf u tjedniku Polet, a 1980-ih se počeo baviti ilustracijama. Godine 1988. odlazi u Sjedinjene Američke Države (New York) gdje se uglavnom posvećuje izradi naslovnica knjiga. Nakon povratka iz New Yorka 2006. godine, živi i radi u Zagrebu i Motovunu te se uz slikarstvo bavi i izradom animiranih filmova.*

Dr. sc. Zlatko Liber *(1964.) diplomirao je (1990.), magistrirao (1996.) i doktorirao (2000.) na Prirodoslovno-matematičkom fakultetu Sveučilišta u Zagrebu. Od 1992. radi na Prirodoslovno-matematičkom fakultetu na kojem je 2016. izabran za redovitog profesora u trajnom zvanju. Osnivač je Laboratorija za genetičku raznolikost, filogeniju i molekularnu sistematiku bilja. Njegova područja znanstvenog interesa su filogenija, taksonomija i popu-*

lacijska genetika vaskularnih biljaka. Voditelj je Radne skupine za kadulje i dalmatinski buhač Znanstvenog centra izvrsnosti za bioraznolikost i molekularno oplemenjivanje bilja (ZCI CroP-BioDiv).

Dr. sc. Sandro Bogdanović *(1978.) diplomirao je (2009.) i doktorirao (2002.) na Prirodoslovno-matematičkom fakultetu Sveučilišta u Zagrebu. Od 2004. do 2011. radi na istoimenom fakultetu kao znanstveni novak – asistent, a od lipnja 2011. kao docent na Agronomskom fakultetu Sveučilišta u Zagrebu na kojem je 2022. izabran u zvanje redovitog profesora. Osnivač je ZAGR herbarijske zbirke pri Agronomskom fakultetu. Znanstveni interesi Sandra Bogdanovića usmjereni su na sistematsku botaniku i biljnu raznolikost Mediterana. Član je Radne skupine za kupusnjače i lukove Znanstvenog centra izvrsnosti za bioraznolikost i molekularno oplemenjivanje bilja (ZCI CroP-BioDiv).*

dr. sc. Damir **Viličić**, Prirodoslovno-matematički fakultet Sveučilišta u Zagrebu
damir.vilicic@biol.pmf.hr

Klijavost sjemenki motra (*Crithmum maritimum* L.) i razlozi za mogući uzgoj

Petrovac ili motar (*Crithmum maritimum* L) jedina je vrsta roda *Crithmum* (porodica Apiaceae), halofit na obalama mora, uglavnom u Sredozemlju. *Crithmum maritimum* obiluje vrijednim otopljenim tvarima; ugljikohidratima, organskim kiselinama i fenolnim spojevima. To je jedini halofit koji sintetizira klorogensku kiselinu – antioksidans koji hvata slobodne radikale, inhibirajući oštećenje DNA i štiteći od indukcije karcinogeneze. *Crithmum maritimum* ima antimikrobno djelovanje i snažan potencijal u regeneraciji epiderme. Također je biljka koja se koristi kao svježi i sušeni sastojak u gastronomiji. Istraživanje klijavosti i rastenja sjemenki motra obavljeno je na umjetnom supstratu na otvorenom, izvan laboratorija i staklenika. Trajalo je 45 dana od svibnja do lipnja, uz temperaturu 15-32°C i vlagu zraka 50-88 %. Iako je klijavost sjemenki u eksperimentalnim uvjetima bila samo 23 %, rast presadnica bio je bujan u vrtnom tlu u uvjetima jadranske klime. Rezultati potvrđuju da bi se *Crithmum maritimum* mogao uspješno uzgajati u tlu izvan slanog staništa supralitorala.

***Dr. sc. Damir Viličić** (Zagreb, 1948.) bavi se biološkom oceanografijom u Institutu za oceanografiju i ribarstvo – Biološkom zavodu u Dubrovniku (od 1976. do 1996.), a nakon toga na Prirodoslovno-matematičkom fakultetu Sveučilišta u Zagrebu. Publicirao je osamdesetak znanstvenih radova od kojih 42 u časopisima koje citira baza Current Contents te tri znanstvene knjige. Dobitnik je Nagrade HAZU za najviša znanstvena i umjetnička dostignuća u Republici Hrvatskoj za 2003. godinu, područje prirodnih znanosti i matematike. Izabran je za člana suradnika HAZU, Razreda za prirodne znanosti (2006. godine). Nakon odlaska u mirovinu, 2015. godine, izabran je u počasno znanstveno-nastavno zvanje professor emeritus.*

dr. sc. Matea **Zajc Petranović**, Institut za antropologiju, Zagreb
matea@inantro.hr

Mediteranska prehrana prošlosti za zdravu i dugovječnu budućnost

Mediteranska prehrana svoje korijene vuče iz zemalja mediteranskog bazena, a njene osnove uključuju voće i povrće, cjelovite žitarice, orašaste plodove, mahunarke, kruh i maslinovo ulje te u manjim količinama perad, jaja, sir i mliječne proizvode, kao i vino. Ovaj tip prehrane postao je interesantan znanstvenicima 1950-ih godina, kada je uočeno da su određene populacije Mediterana, siromašne i ruralne, boljeg općeg zdravstvenog statusa te s nižim stopama kardiovaskularnih i metaboličkih bolesti i duljim životnim vijekom od bogatih urbanih populacija zemalja zapadnoga svijeta. Čuvena "Studija sedam zemalja" (provedena u Finskoj, Nizozemskoj, Italiji, Sjedinjenim Američkim Državama, Grčkoj, Japanu i Jugoslaviji) pronašla je da su populacije koje su usvojile prehrambene navike temeljene na mediteranskoj prehrani imale vrlo nisku razinu kolesterola u krvi i, posljedično, nisku učestalost koronarne bolesti srca. Također, unatoč brojnim zajedničkim karakteristikama, pokazalo se da prehrambene navike diljem Sredozemlja nisu potpuno homogene, a da je zdravstvena dobrobit prije svega povezana s obrascima prehrane stanovništva Napulja i Krete. Od 1990-ih u svijetu se bilježi prehrambena tranzicija i širenje tzv. zapadnjačke prehrane koju karakterizira lako dostupna, brzo pripremljena visoko prerađena hrana bogata šećerom i zasićenim mastima, a koju se zajedno s prelaskom na sjedilački način života dovodi u vezu s pandemijom kroničnih nezaraznih bolesti poput pretilosti, dijabetesa i kardiovaskularnih bolesti. Ovi trendovi nisu zaobišli ni zemlje Mediterana. U svome ću izlaganju iznijeti pregled rezultata istraživanja povezanosti mediteranske prehrane sa zdravljem stanovništva istočne obale Jadrana i projekcije budućih trendova. Posebno ću se osvrnuti na srednjodalmatinske otoke Brač i Hvar, koji su hrvatski predstavnici zaštićene Mediteranske prehrane na Listi nematerijalne kulturne baštine UNESCO-a.

***Dr. sc. Matea Zajc Petranović** je viša znanstvena suradnica na Institutu za antropologiju u Zagrebu. Diplomirala je molekularnu biologiju na Prirodoslovno-matematičkom fakultetu Sveučilišta u Zagrebu gdje je doktorirala u znanstvenom polju biologije, znanstvena grana genetika, evolucija i filogenija obranivši disertaciju Uloga polimorfizama kandidatskih gena za kardiovaskularne bolesti u dugovječnosti: antropološki pristup. Sudjelovala je u realizaciji nekoliko domaćih i međunarodnih znanstvenih projekata, stručno se usavršavala na specijalističkim tečajevima i radionicama u zemlji i inozemstvu. Sudjeluje u izvođenju nastave na Prirodoslovno-matematičkom fakultetu Sveučilišta u Zagrebu. Teme kojima se bavi spadaju u područje biološke antropologije i uključuju rast i razvoj, sekularne trendove, dugovječnost, prehranu, zdravlje manjinskih populacija, farmagenetiku i genetiku kompleksnih svojstava, uključujući čimbenike rizika za razvoj kroničnih nezaraznih bolesti (kardiovaskularne bolesti, hipertenzija, pretilost) te kohortne studije.*

dr. sc. Marina **Blagaić Bergman**, Institut za etnologiju i folkloristiku, Zagreb
marina@ief.hr

Pavel **Gulin Zrnić**, student geografije na Prirodoslovno-matematičkom fakultetu Sveučilišta u Zagrebu, Zagreb
pavel.gulin_zrnic@student.geog.pmf.hr

Josipa **Slaviček**, dipl. ing. arh., Anatomija otoka, Jelsa, Hvar
Josipa.slavicek@gmail.com

Juraj **Šantorić**, student etnologije i antropologije te filozofije na Sveučilištu u Zadru
jurajsantoric@gmail.com

Šime **Vukman**, mag. geogr., Trogir
simevukman18@gmail.com

Karmen **Krasić Kožul**, Jelsa Art Bienniale umjetnička voditeljica, Zagreb
karmen@lab852.com

Marija **Kamber**, Jelsa Art Bienniale ravnateljica, Zagreb
marija@lab852.com

Gabrijela **Mamić**, Jelsa Art Bienniale PR, Zagreb
gabrijela@lab852.com

Anatomija kale – multidisciplinarno istraživanje jelšanske ulice

Prateći fokus i odabir lokacije održavanja festivala *Jelsa Art Biennial 2023*[***] u jelšanskoj ulici s ovogodišnjom temom "Dekubator", udruga Anatomija otoka – centar za istraživanje i razvoj pridružuje se projektu kao znanstveno-stručna organizacija s ciljem stvaranja preliminarnog istraživanja koje će poslužiti umjetnicima kao izvor informacija i inspiracija pri razvoju umjetničkih radova. Polazišna točka istraživanja je mediteranska prehrana, sagledavana iz perspektive njezine ukupnosti vještina, znanja, praksi, vjerovanja i tradicija, ističući pritom i njezine društvene i simboličke aspekte, dok se ulica kroz sve segmente istraživanja sagledava u kontekstu Jelse, cjeline otoka Hvara, Balkana i Mediterana. Kala – ulica, postaje model istraživanja suživota pripadnika lokalne zajednice, mikrolokacija isprepletenih otočnih ambijenata i temporalnosti, priča i ljudi, omeđene linearnim arhitektonskim prostorom tipske dalmatinske ulice. Metodologija rada temelji se na multidisciplinarnom pristupu istraživanja: iskustveno subjektivnim upijanjem ambijentalnosti mjesta, etnološki kroz intervjue sa stanovnicima ulice te vir-

*** *Jelsa Art Biennale* organiziraju i provode Karmen Krasić Kožul, umjetnička voditeljica; Marija Kamber, ravnateljica; Gabrijela Mamić, PR kroz kreativnu agenciju LAB852 i udrugu Održivi otok. JAB je festival suvremene umjetnosti na otoku Hvaru koji povezuje različite publike kroz mnoštvo umjetničkih medija i praksi. Manifestacija je specifična po radovima koji se uglavnom izvode u javnim prostorima s ciljem približavanja suvremene umjetnosti što široj publici, s naglaskom na umjetnost koja prenosi poruku društvene odgovornosti i održivosti

tualno, stvaranjem arhive dokumenata i kartografskih podloga GIS metodom, zajednički uobličenih u tekstualno-vizualni zaključak istraživanja namijenjen internacionalnim sudionicima festivala. U sklopu JAB-a (*Jelsa Art Biennial*) umjetnici su stare recepture, jelšanske priče i legende reinterpretirali i dekubirali u seriju aktivnosti, performansa i koncepata povezujući mikrolokacije mjesta u homogeni linearni prostor kale: *Diskurzivnim programom Folkestone Fringe: Ured za terensku forenziku*[****] predstavljena je metodologija istraživanja i provedena participativna radionica o doživljaju ulice; Suvremena operna produkcija *Imagining Gardens*[*****] te performativna instalacija "Probavljanje" autora Jurja Šantorića. Uključivanje lokalnog stanovništva kroz sve navedene aktivnosti imalo je za cilj propitati osjećaj zajedništva stanovnika ulice koji definira njen prostor i mediteranski načina života u njoj.

Dr. sc. Marina Blagaić Bergman *znanstvena je suradnica na Institutu za etnologiju i folkloristiku u Zagrebu. Doktorski rad obranila je 2014. iz interdisciplinarnog područja otočnih studija s temom utjecaja ekonomije na život stanovništva otoka Šolte tijekom 20. i 21. stoljeća. Osim etnografskih istraživanja otoka te doprinosa istih otočnim studijima, sudjeluje u projektima koji se bave urbanim studijima, antropologijom budućnosti i antropologijom migracija. Voditeljica je udruge Anatomija otoka - centar za istraživanje i razvoj.*

Pavel Gulin Zrnić *student je geografije na Prirodoslovno-matematičkom fakultetu Sveučilišta u Zagrebu. Godine 2022. bio je dobitnik Rektorove nagrade za istraživanje pod nazivom Zvukolik kao element gradskog prostora u Zagrebu. Iste je godine sudjelovao u organizaciji studentskog kongresa posvećenog regionalnom razvoju u kojemu se fokusirao na problematiku hrvatske obale i otoka. Bio je jedan od urednika studentskog časopisa Meridijan 16°E, a svoje putopise i članke objavljuje na vlastitom blogu. Posebno ga zanimaju urbane teme koje nastoji približiti široj publici kroz vođenje edukativnih šetnji po Novom Zagrebu. Amaterski se bavi glazbom, uživa u putovanjima, upoznavanju prostora i kultura te u dobrom društvu.*

Josipa Slaviček *diplomirana je inženjerka arhitekture i prostornog planiranja na Arhitektonskom fakultetu Sveučilišta u Zagrebu. Područje interesa u akademskom i istraživačko-umjetničkom radu su joj hrvatski otoci, otočne zajednice te krajobraz arhipelaga otoka Hvara. Anatomiji otoka pridružuje se 2021. godine. Školovala se na Politecnico di Milano u sklopu Erasmus studentske razmjene, a nakon završetka fakulteta dvije godine radi i stječe iskustvo o nizozemskoj prostorno planerskoj praksi u Amsterdamu. Svoj pristup radu smatra*

**** *Folkstone Fringe* je organizacija iz Folkstonea u Ujedinjenom Kraljevstvu koju vode umjetnici, posvećena stvaranju prilika i projekata koji povezuju ljude međusobno i mjesto u kojem živimo. "Folkestone Fringe: Ured za terensku forenziku" diskurzivni program u Jelsi vodili su interdisciplinarna umjetnica i kustosica Diane Dever i kustos i umjetnik Jacob Bray koji profesionalno radi kao koreograf i redatelj.

***** *Imagining Gardens'* je suvremena operna produkcija nastala u sklopu umjetničke rezidencije u Jelsi, a čiji su kustosti Anja Leko, Andrej Beštak iz Hrvatske i Paula Pļavniece iz Latvije. Na rezidenciji i u izvedbi su sudjelovali umjetnici Hugo Baranger, Rebecca Merlić, Robert Fenrich, Sunčica Bandić i Dora Brkarić, u suradnji s jelšanskim zborom Svete Cecilije.

interdisciplinarnim i multimedijskim, kombinirajući znanstvena istraživanja prostora i ljudi s umjetničkim izričajem i produkcijom.

***Juraj Šantorić** (Zagreb, 1997.) student je etnologije i antropologije te filozofije na Sveučilištu u Zadru. U svom radu zainteresiran je za spoj teorijskog promišljanja i izvedbe na temelju čega kreira i svoje autorske performanse. Organizirao je niz formalnih i neformalnih umjetničkih i edukativnih programa iz polja izvedbenih umjetnosti u okviru sveučilišta, studentskih organizacija, kulturnih udruga te lokalnih samouprava.*

***Šime Vukman** (Split, 1999.) završio je diplomski studij Geografije na Prirodoslovno-matematičkom fakultetu Sveučilišta u Zagrebu 2023. godine. U svom je radu usmjeren na društvenu geografiju, a posebno ga zanimaju teme poput ruralnog razvoja, regionalnih identiteta ili demografije. Tijekom studija aktivno je sudjelovao u radu Kluba studenata geografije organizacijom niza događaja, od međunarodnog kongresa do stručnih terena. Osim toga, veliki je ljubitelj prirode i putovanja pa slobodno vrijeme najradije provodi vani.*

***Karmen Krasić Kožul** voditeljica je LAB852, zadužena za strateški menadžment i umjetničku direkciju tvrtke. Od 2011. godine osmislila je i provela trening za više od 15 kulturnih organizacija i više od 200 stručnjaka u kulturi. Od 2014. uspješno je provela 4 projekta Creative Europe u kojima je LAB852 preuzeo ulogu projektnog partnera. Kurirala je mnogo umjetničkih događanja, izložbi i festivala. Njezino iskustvo uključuje produkciju i promociju različitih programa za radio i televiziju. Diplomirala je novinarstvo na Fakultetu političkih znanosti u Zagrebu, stekla europsku diplomu Upravljanja kulturnim projektima Asocijacije Marcel Hicter u Bruxellesu, te Certifikat za među-medijsko pripovijedanje Medijske poslovne škole u Madridu.*

***Marija Kamber** je nezavisna kustosica i umjetnica koja od 2017. radi sa LAB852, gdje je radila na projektima European Music Incubator i Magic Carpets kao asistentica voditelja i kustosica u svim programskim i financijskim aspektima razvoja, provedbe i izvještavanja te kao voditeljica višestrukih edukativnih projekata za djecu i odrasle. Suosnivačica je Udruge Kružok i Kambe, pop-up galerije u kojoj djeluje kao kustosica i projektna voditeljica (od 2017.). Surađuje s Hrvatskim društvom likovnih umjetnika kao koordinatorica više projekata. Diplomirala je na Odsjeku za likovnu pedagogiju i kiparstvo na Akademiji likovnih umjetnosti u Zagrebu, a stručno se usavršavala za zvanje muzejskog pedagoga u Galeriji Klovićevi dvori.*

***Gabrijela Mamić** je umjetnica, slikarica i likovna pedagoginja iz Zagreba. Gabrijela osmišljava i održava likovne radionica za djecu i mlade te organizira likovni program za odrasle s Udrugom Pokret od 2019. godine. Pridružuje se Hrvatskom društvu likovnih umjetnika 2021. surađujući s njima kao asistentica na projektima u Galeriji Karas. Diplomirala je slikarstvo na Akademiji likovnih umjetnosti u Zagrebu te završila Pedagoško-psihološko-didaktičko-metodičku izobrazbu na Filozofskom fakultetu u Osijeku. Radi u LAB852 od 2023.*

STRUČNI POSJET VINOGRADARSKOM MUZEJU U PITVAMA

Duje **Dorotka**, MA etnologije, Muzej općine Jelsa
duje.dorotka@gmail.com

Marija **Plenković**, MA etnologije, Muzej općine Jelsa
muzejopcinejelsa@gmail.com

Vinogradarska zbirka u Pitvama: doprinos očuvanju lokalnih znanja

Izlaganje predstavlja proces promišljanja i oblikovanja novoga stalnog postava Vinogradarske zbirke Muzeja općine Jelsa postavljenog u zgradi nekadašnje škole u Pitvama, selu smještenom nedaleko od Jelse, koje je u svojoj prošlosti bilo dominantno orijentirano na vinogradarstvo. Zbirka sadrži izvornu etnografsku građu koju čine tradicijski alati za obradu zemlje, rad u vinogradu i konobi, opremu za proizvodnju i čuvanje vina, te inventar tradicijske kuhinje. Izloženi predmeti karakteristični su za razdoblje 19. i prve polovice 20. stoljeća, a mnogi se i danas koriste u hvarskim konobama. Inicijativa za prikupljanje ove građe pokrenuta je 1970-ih godina uslijed transformacije tradicijskoga načina obrade zemlje i proizvodnje vina, a vodili su je muzealci i kulturni djelatnici nekadašnjeg *Centra za zaštitu kulturne baštine otoka Hvara* potaknuti sugestijama iz lokalne otočne zajednice. Danas je Vinogradarska zbirka dio Muzeja općine Jelsa, a njen stalni postav rezultat je programa obnove zgrade i zbirke pod pokroviteljstvom Ministarstva kulture i medija RH i Općine Jelsa. Postav muzeja oblikovan je sa sviješću o važnosti ideja s kojima su osnivači zbirke prionuli njenom prikupljanju, a uvažavajući dosege suvremene muzeologije te potreba lokalne zajednice i muzejskih korisnika. Izradi novog stalnog postava prethodilo je terensko etnografsko istraživanje kojim su nadopunjene informacije posredovane ovom muzejskom građom. Terensko istraživanje bilo je neophodno, ne samo kao izvor informacija, već i zbog očuvanja lokalnih znanja i proizvodnje novog sadržaja kojim se detaljnije razjašnjava kontekst uloge vinogradarstva u životu lokalne težačke zajednice. Kazivači s terena time su aktivno uključeni u proces kreiranja novog muzejskog postava i ostaju trajna veza muzealaca i lokalne zajednice u promišljanju budućih muzejskih akcija kako bi ovaj muzejski prostor postao platforma za kontinuirano istraživanje vinogradarske prošlosti i dionik novih kulturnih procesa u budućim programima očuvanja kulturne baštine otoka Hvara.

Duje Dorotka *je magistar etnologije i kulturne antropologije i magistar antropologije (2015. Filozofski fakultet Sveučilišta u Zagrebu) sa stečenim stručnim muzejskim zvanjem kustosa (2018.). U Muzeju općine Jelsa obavlja poslove radnog mjesta kustosa, što uključuje stručnu brigu o zbirkama, istraživanja, pripremu stalnih postava i povremenih izložaba, a prema potrebi i pedagoški rad, pripremu programa i rad s korisnicima. Voditelj je Ribarske zbirke u Vrboskoj, Zbirke književnika Marina Franičevića u Vrisniku i Memorijalne zbirke skladatelja Antuna Dobronića u Jelsi.*

Marija Plenković *je magistra etnologije i magistra ruskog jezika i edukacije (2014. Sveučilište u Zadru), sa stečenim stručnim muzejskim zvanjem kustosice (2017.). U Muzeju općine Jelsa obnaša funkciju ravnateljice. Osim upravljačkih poslova djelomično obavlja i stručni rad kustosa, što uključuje poslove brige o zbirkama, istraživanja, pripremu stalnih postava i povremenih izložaba, vođenje izložbene galerije Kravata, i pripremu programa. Voditeljica je Vinogradarske zbirke u Pitvama te Kulturno-povijesne i Zbirke grafika, slika i reljefa Jurja Dobrovića u Jelsi.*

11th Anatomy of Islands

Book of abstracts

Jelsa, Island of Hvar, Croatia

THE ANATOMY OF ISLANDS PROGRAMME – WORKSHOPS AND SYMPOSIUMS

First five-year cycle of Anatomy of Islands symposium and workshop took place from 2012 to 2016 on the island of Vis, supported by a local community. In 2017 Anatomy of Islands moved to Lastovo as a result of the cooperation with the local Dobre Dobričević Association. Since 2022, the association's headquarters have been on the island of Hvar.

Symposiums and workshops on Vis provided an extraordinary experience of knowledge sharing, bringing the possibilities of rehabilitation and restoration of the beautiful, but underused buildings and agricultural land to the public. That effort was recognized, and Anatomy of Islands was awarded with ARTUR (Architecture and Tourism) Prize in 2016. Participants of interdisciplinary symposiums dealt with the historical topics, revitalization and rehabilitation of the island heritage, it's settlements and villages, speculating on the alternative models of tourism development, ecc. The total of 150 lectures and round tables in five years provided us with powerful insights on both island culture and history, and possibilities of islands future development.

In the workshops, which took place just before or just after the symposium, students of architecture from different countries, background and islands experiences, designed the projects aiming to improve the current condition of the chosen sites, and to incorporate new, original content to the built environment of an island. International working environment provided us with the set of innovative projects – from architectural to video – for specific locations on the Island of Vis. The Japanese Tea Pavilion was built in 2016, to permanently mark the cooperation of Anatomy of Island and the Island of Vis.

The last symposium was held on Lastovo in 2022 with the theme of climate change and environmental futures of islands. The lectures that were held (31 of them) problematized the influence of climate change and pollution, among many other major difficulties, as consequences of human activities that affect the island's ecosystems and their sustainability and adaptability. The islands are at the forefront of facing the challenges of adapting to climate change. Island communities are pioneers in finding and implementing sustainable climate solutions and developing their own climate resilience strategies. Useful presentations from the fields of biology, ecology, demography, economics, cultural anthropology, sociology, architecture and urban planning stimulated an intensive three-day dialogue between scientists and experts from truly different fields and approaches and stimulated a deeper understanding of the vulnerability, but also the resilience, of island ecosystems.

11th Anatomy of Islands on the topic of Mediterranean diet brings together 37 presentations and 56 authors.

This year's symposium was supported by: the Ministry of Culture and Media of the Republic of Croatia, the Institute for Ethnology and Folklore, the Ministry of Science and Education of the Republic of Croatia, the Institute for Migration and Ethnic Studies,

the Department of Ethnology and Anthropology of the University of Zadar, HEP group, the Municipality of Jelsa, the Tourist Board of Jelsa, Local Action Group Škoji and the Fishery Local Action Group Škoji, Jelsa Municipal Museum, Jelsa Municipal Library, the Public Institution Agency for the Management of the Stari Grad Plain, creative agency LAB852, the Konoba Duboković Pitve, and the GIS experts Listlabs Zagreb.

ANATOMY OF ISLANDS – CENTRE FOR RESEARCH AND DEVELOPMENT

The founders and members of the association "Anatomy of Islands – Centre for Research and Development" have come together to broaden and exchange knowledge about life on islands as well as to apply that knowledge to projects aimed at the development of island communities.

The association was founded in March 2014 with its headquarters on the island of Vis and an organising division in Zagreb, Croatia. It evolved from the activities of an interest group called "Anatomy of an Island" which was part of the "Working for the Fields" association ("Lavurat za poje") from Podšpilje on Vis. Since 2023, workshops and symposiums have taken place on the island of Hvar.

The association continues to organise symposiums and workshops within the project "Anatomy of Islands 2012-2016" as well as to plan and implement new island development projects.

Mission, vision, and objectives:
The principal goal of the Association is to form an international platform for research and development of island life to actively contribute in affirming the particular values of life on islands.

The need to form an Association was born out of the following facts:
- Insufficient attention paid to the development of Croatian islands, both at the local and national level;
- Insufficient production of academic and general knowledge about life on the islands and the absence of systematic application of that knowledge to everyday life;
- Insufficient international exchange of experience and knowledge about island development;
- Insufficient awareness of the need to put into practice new development models which will help to maintain the number of people living on the islands.

The purpose of the Association's activities is to create interdisciplinary knowledge about islands, island communities, and models of island development, and to transmit that knowledge through various forms of education as well as to apply it to development projects.

CO-ORGANISERS

INSTITUTE OF ETHNOLOGY AND FOLKLORE RESEARCH, ZAGREB

Institute of Ethnology and Folklore Research is a unique centre for ethnological, cultural-anthropological, folkloristic, ethnomusicological and similar scientific research, with emphasis on interdisciplinary and transdisciplinary critical research of culture, fully encompassing traditional, popular, everyday and other aspects and articulations. The members of the Institute are experts in a variety of disciplines, such as: ethnology, cultural anthropology, folklore studies, literary theory, theatre studies, music studies, choreology, and art history. They are engaged in interdisciplinary research into historical and contemporary cultural phenomena and processes. The Institute has a rich library and collection of ethnographic materials, where a number of manuscript collections, audio and video recordings, photographs and films are held. The Institute also publishes the *Nova etnografija* series, as well as the academic journal *Narodna umjetnost*.

The development of scientific research is followed by supporting specialized services. The Institute's archive is taking care of a unique collection of documents (on different media) about traditional Croatian culture of the 20th and 21st century. That collection was included in 1991 into the Registry of Movable Monuments of Culture of the Regional Institute for the Protection of Monuments of Culture in Zagreb and is as a whole a monument of culture of the "0" and "I" category. The digitization of analogue records started in 1997. The files are available to researchers and other users: Institutes and individuals interested in its use in science, education, art, culture, amateur culture included.

THE DEPARTMENT OF ETHNOLOGY AND ANTHROPOLOGY, UNIVERSITY OF ZADAR

The Department of Ethnology and Anthropology at the University of Zadar is a relevant scientific research and educational center in the field of ethnology and cultural anthropology in Croatia. The undergraduate and graduate studies of ethnology and anthropology are primarily focused on exploration of culture in its various manifestations, especially in the Adriatic and broader Mediterranean region, as well as in the context of Southeastern Europe. In recent years, the Department has actively participated as a co-organizer of the scientific conference "Anatomy of Islands" and through the involvement of students in workshops, it seeks to enrich the workshop programs that precede the conference. In addition to supporting student engagement, the academic staff of the department actively participates in numerous domestic and international research projects. Currently, the department is carrying out several domestic and international competitive research projects aimed at shedding light on the cultural complexity of the Adriatic region in a broader context. Department employees actively participate as mentors in the postgraduate doctoral program in Humanities (module in ethnology and an-

thropology), which is also the only doctoral program conceived in the form of *pro bono* work with doctoral students. Through projects and courses in the undergraduate, graduate, and doctoral studies of ethnology and anthropology, the Department of Ethnology and Anthropology of the University of Zadar seeks to position itself as a relevant scientific and educational institution that actively promotes topics in the field of island and Mediterranean studies, Adriatic maritime pilgrimages, digital anthropology, studies of temporality, cultural heritage, linguistic anthropology, musical tradition, and many other areas of contemporary ethnology and cultural anthropology.

INSTITUTE FOR MIGRATION AND ETHNIC STUDIES, ZAGREB

The Institute of Migration and Ethnic Studies was established in 1984 through the merger of the Center for Migration and the Institute for Migration and Ethnicity. Its current name has been in use since 1987. It consists of two departments: the Department for Migration and Demographic Research and the Department for National Minorities and Ethnic Research. It is the sole scientific research institution in Croatia, as well as in the broader region, which systematically and continuously monitors all forms of migration and population mobility through interdisciplinary research. It also studies national/ethnic minorities and various aspects of ethnic issues, with a specific mission to encourage comparative studies and enhance both scientific and public understanding of their complexity and reality. Furthermore, research on Croatian identity, the population of Croatian islands, coasts, and continental regions, as well as comparative studies on post-migration phenomena such as migrant integration, also hold significant positions in the Institute's activities. In recent years, with the emergence of new migration processes in Croatia and abroad, research has also focused on transnational migrations, Croatian diaspora, asylum issues, illegal migrations, and various methodological and theoretical approaches to migration studies. The Institute gathers experts from various scientific fields: social sciences, humanities, and interdisciplinary fields of science. The Institute is engaged in publishing activities and has been publishing the scientific journal "Migration and Ethnic Themes" since 1985.

TOURIST BOARD OF JELSA

The Tourist Board of Jelsa, founded in 1995, represents a key organization in the promotion and development of tourism in Jelsa. The main objectives of the Tourist Board of Jelsa encompass a wide range of activities aimed at improving the tourist offering and visitor experience. Through the coordination of key tourism development activities, it creates an attractive and competitive destination. It also focuses on improving the conditions of tourist stays, ensuring the quality of accommodation, dining, as well as entertainment and cultural offerings. The Tourist Board plays a crucial role in raising awareness about the importance of tourism in the Municipality of Jelsa. Its activities contribute to understanding the economic, social, and cultural benefits that tourism brings to the community, while promoting the principles of sustainable development and emphasiz-

ing the importance of environmental protection, as well as cultural and natural heritage. The Tourist Board of the Municipality of Jelsa also plays a role in organizing events and festivities that contribute to the destination's identity. Through digital online and offline communication channels, it promotes commercial advertisements and establishes sponsorship agreements to secure funding for its activities. Furthermore, it organizes professional conferences and education sessions that enhance the quality of services provided in the tourism sector. It provides services through tourist information systems, enabling visitors to access information about the destination. Ultimately, the role of the Tourist Board of the Municipality of Jelsa is crucial for integrated tourism development at the local level, fostering sustainable growth, environmental protection, and enriching the tourism offerings of the destination.

JELSA MUNICIPAL MUSEUM

The Municipal Museum of Jelsa is a young museum institution, founded in 2010. The museum acts as an integral and independent institution with collections that are organized into separate thematic units. Four of these collections are currently open to public in Jelsa and Vrboska: The Cultural-historical collection and the Collection of prints, paintings, and reliefs of artist Juraj Dobrović are in the Dobrović house, the "Kravata" gallery which is mainly used for temporary artistic expositions, the Fishermen's collection is in Vrboska and the Viticulture Collection in village Pitve. The Museum's work is focused on collecting, researching, and preserving museum materials; mediating topics related to the cultural heritage of the island of Hvar to the public through permanent and temporary exhibitions, workshops, and other community-involved initiatives. The Municipal Museum of Jelsa actively participates in the social and cultural life of the local community and promotes cultural identities of its own past and present community. As such, it invites the broadest public and encourages informal learning, critical approach to tradition and artistic production whose goal is to raise the level of cultural life and contribute to the creation of an open and creative community.

JELSA MUNICIPAL LIBRARY

On June 1, 1868, the Croatian National Reading Room was founded in Jelsa. Its founder and first president was Captain Niko Duboković, the mayor of Jelsa, and among its honorary members were Bishop Josip Juraj Strossmayer and Father Mihovil Pavlinović. As the first Croatian national reading room on the Adriatic islands, its mission was to promote education, culture, and national awareness under the motto "Through Education to Freedom." Unfortunately, on November 10, 2003, a major fire consumed its entire collection of around twelve thousand books. This event led to charitable actions organized by the Libraries of the City of Zagreb, the Marko Marulić City Library in Split, and the newspaper *Slobodna Dalmacija*.

The Municipality of Jelsa, with the support of the Ministry of Culture, made significant efforts to rebuild and equip a new library in the Cultural Center building on

Trg Tome Gamulin. The grand opening of the Library took place on the eve of the Jelsa Municipality Day, August 14, 2014. The library is situated in an attractive location in the center of Jelsa, furnished with modern technology, and suitable for hosting various cultural events and educational activities. The services of the Municipal Library and Reading Room of Jelsa encompass regular services of providing informational assistance, the use of reading rooms, and access to the Local Heritage and Reference Collection. Additionally, the library services include photocopying and scanning facilities, as well as providing access to computers and the internet. The Municipal Library and Reading Room of Jelsa regularly organize diverse events for all age groups. These events are conducted in collaboration with library partners, primarily the Elementary and High Schools of Jelsa, the Kindergarten of Jelsa, the Municipality of Jelsa Museum, as well as various citizen groups, institutions, associations, writers, and volunteers.

LAB852

LAB852 is a creative agency from Zagreb, Croatia, established in 2011 with the aim of providing consulting, management, production and promotion services in the field of culture. We believe in a culture that expands horizons, supports sustainable development and is available to everyone. Our mission is to help individuals, organizations, and decision-makers in applying these principals to their own projects, plans, and strategies. We promote innovative use of existing resources even in very limited conditions. Our key assets are creativity, experience and a broad network of local and international partnerships.

LOCAL ACTION GROUP (LAG) ŠKOJI

The Local Action Group (LAG) Škoji is a non-profit organization whose primary task is the decentralized distribution of funds from the European Agricultural Fund for Rural Development through the LEADER/CLLD measure. Members of LAG Škoji come from the public, economic, and civil sectors, and the organizational structure is designed in such a way that no sector has more than 49% of the voting rights. The Local Action Group Škoji was established in March 2011 under the name LAG Hvar. By joining the island of Vis in 2013, LAG Hvar changes its name to LAG Škoji, which in the local dialect means "islands". In 2014, the municipality of Šolta also joins, giving LAG its final form covering land, sea, and the archipelago of three larger inhabited islands (Hvar, Vis, and Šolta), with 7 units of local self-government including the cities of Hvar, Komiža, Stari Grad, and Vis, as well as the municipalities of Jelsa, Sućuraj, and Šolta.

FISHERY LOCAL ACTION GROUP (FLAG) ŠKOJI

The Fishery Local Action Group Škoji operates in the area of the archipelago of the islands of Hvar, Vis and Šolta, where fishing and aquaculture are traditionally important branches of the economy, and the rich maritime heritage is an important part of every-

day social and cultural life, as well as an important component of the tourist offer of the entire region. In order to appropriately valorize fishing, aquaculture, natural and cultural heritage and the knowledge and skills related to fishing and to encourage their further development, the cities of Hvar, Vis, Stari Grad and Komiža and the municipalities of Jelsa, Sućuraj and Šolta, represented by the fishing economic sector via its local associations, founded the Škoji Fishing Local Action Group, abbreviated FLAG Škoji, on June 17, 2016. The Fishing Local Action Group FLAG is a partnership of representatives of the economic, civil and public sectors of a certain fishing area, which was founded with the intention of creating a local fisheries development strategy (LRSR) and implementing projects in accordance with the LEADER/CLLD methodology, using the allocation of the European Maritime and Fisheries Fund.

11th Anatomy of Islands

Symposium

ISLAND AT THE TABLE: MEDITERRANEAN DIET BETWEEN GLOBAL PROCESSES AND ISLAND KNOWLEDGE

28 | 9 | 2023 – 30 | 9 |2023

Jelsa, Island of Hvar, Croatia

ABOUT THE 2023 SYMPOSIUM

ISLAND AT THE TABLE: MEDITERRANEAN DIET BETWEEN GLOBAL PROCESSES AND ISLAND KNOWLEDGE

The **11th Anatomy of Islands** Symposium takes place on the Croatian island of Hvar. From Thursday, 28th of September to Saturday, 30th of September 2023 we will have the opportunity to hear 37 lectures based on multidisciplinary research and multisectoral experiences.

TOPICS OF THE 11th ANATOMY OF ISLANDS SYMPOSIUM

From the first conference of Anatomy of Islands in 2012 on the island of Vis to the final anniversary conference on Lastovo in 2022, the Anatomy of Islands association, in collaboration with local island associations and scientific institutions, has raised numerous questions and fostered constructive discussions on various island-related topics. From responsible tourism, the future of villages and indigenous agricultural cultures, to sustainable and smart islands, island futures, and climate change, the themes emerging from Anatomy of Islands conferences have prompted multidisciplinary reflection on the diverse challenges faced by islanders. The nomadic, travelling character of our island association and the conference we bring with us has become a general rule in our efforts to problematize island issues on islands, with islands, and alongside islanders. Therefore, starting from 2023, we have decided to exchange our "temporary" homes on Vis and Lastovo for Hvar, which we hope will become our home for the next five years. Although the history of Anatomy of Islands is marked by constant movement and new islands on the horizon, we will never forget Vis and Lastovo that have shaped our scientific approaches, opened up diverse topics, introduced us to excellent hosts, and gave us the opportunity to make new friends. We hope that the conferences hosted on Hvar will provide an equally stimulating atmosphere that will open up island issues in a new and more interesting way, and accommodate our five-years of "restless movements."

The 11th Anatomy of Islands symposium was inspired by land as a material and symbolic island resource, which on Hvar takes us to the Stari Grad Plain (*Starogradsko polje*), the oldest preserved example of Greek plot division system on the eastern Adriatic coast which is still in use today and included in UNESCO World Heritage List in 2008. This cultural landscape that has been and remains the "belly of the island" is the conceptual starting point of this year's symposium, in which we will examine the island's resources through the prism of the *Mediterranean diet*, understood in its broadest sense. Today the issue of the Mediterranean diet and its importance for the island communities needs to be addressed by taking into consideration the social, cultural, class, gender, spatial

and identity making processes that shape this phenomenon. The Mediterranean diet is understood here as the totality of skills, knowledge, practices, beliefs and traditions that reflect local cultures and their way of life. As such they are related to farming and fishing, processing, preparation and, particularly, the consumption of food, viewed through its various social and symbolic aspects and perceived as a local knowledge and specific lifestyle. While posited as a heritage concept of preserving the traditional way of life, the Mediterranean diet equally emphasises a rational use and long-term preservation of natural resources. In contrast to the globalised food reality, this concept advocates locally oriented food systems and offers significant opportunities for creating development policies aimed at strengthening the food sovereignty and resilience of island communities by bolstering local production and local food consumption.

The symposium is dedicated to examining good practices, local food and production activities, cross-sector connections between various stakeholders in short food supply chains, and the far-reaching consequences that food policies have on the overall development of island communities as unique and vulnerable social and cultural spaces. At a time of increasing awareness of the adverse consequences of climate change and specific risks that island spaces are facing today, such as tourism and gentrification, the symposium presents the possibility for a critical discussion of possible development policies shaped by the contact of initiatives from both above and below.

Islands are unique spaces due to their still sufficiently preserved terrestrial and marine biodiversity, economic structure based on limited arable land, specific traditions and technologies of food cultivation and production, as well as island lifestyle. Due to shortage of farmland and scarcity of resources, island economies are small-scale economies based on a "mixed" economic model of the island household and diversification of economic activities. Disasters, economic crises, unemployment, poverty and famine have historically had a decisive and long-lasting impact on islands' economies and populations. Coping with the scarce resources, islanders diversified their economic activities while advocating for the optimal usage of resources. As a consequence, over time, emerged the notion of islander as *bricoleur* – crafty and adroit individual known for its skills of improvising and adapting in a constantly changing environment – that shaped the ways island communities adapt to change.

This September on Hvar, we will deal with island spaces, islanders and their food practices. We want to open various questions and encourage different disciplinary approaches. Being aware of the danger of falling into the methodological pitfall of uncritically decomposing the island as a whole and the inevitable interweaving and networking of everything that happens on the island at the level of everyday experience, we see the topics of island space, islanders and the Mediterranean diet as heuristic incentives within which a multitude of possible solutions can be profiled.

Food as a tool for sustainability

– Mediterranean diet
– Food and heritage

- Sustainable development
- Food sovereignty
- Solidary food supply practices
- Cooperatives and associations as frameworks for connecting producers
- Food trends in tourism
- Economy of tourist catering
- Agro-ecological worldviews
- Counter-urbanisation and new inhabitants of rural island areas
- Neo-endogenous development
- Market branding of food products and services

Islander – *bricoleur* – local knowledge in the face of everyday challenges

- Local knowledge and traditional specialities
- Disasters, economic crises and island migrations
- Cultures in contact – "furešti" (newcomers) and locals
- Global processes and seasonal rhythms
- Activism and resident participation (associations, petitions, gatherings)
- Transformations of island lifestyle

Islands facing challenges

- Fragile environments and protected areas
- Development policies
- Public spaces (markets, meeting places, cooperatives and cooperative spaces)
- Public agricultural and forest areas, municipal land
- Private vs. public property (land ownership issues, customary law, disputes)
- Spatial planning on islands
- Traditional island architecture (conservation of island architecture vs. contemporary trends in housebuilding)
- Climate change and local responses

PROGRAMME AND ORGANISATION COMMITTEE

Danijela Birt Katić, PhD, Department of Ethnology and Anthropology, University of Zadar, Croatia

Marina Blagaić Bergman, PhD, Institute of Ethnology and Folklore Research, Zagreb

Duje Dorotka, Jelsa Municipal Museum

Antonio Morić-Španić, mag. geogr. et mag. educ. geogr., PINUS NIGRA, LtD., Split, Croatia

Iva Niemčić, PhD, Institute of Ethnology and Folklore Research, Zagreb, Croatia

Tomislav Oroz, PhD, Department of Ethnology and Anthropology, University of Zadar

Ana Perinić Lewis, PhD, Institute for Migration and Ethnic Studies, Zagreb, Croatia

Marija Plenković, Jelsa Municipal Museum

Josipa Slaviček, NGO Anatomy of Islands – Centre for Research and Development, Jelsa, Croatia

Nenad Starc, PhD, The Institute of Economics, Zagreb, Croatia

SCIENTIFIC COMMITTEE

Anna Baldacchino, PhD, Faculty of Education, University of Malta, Malta

Godfrey Baldacchino, PhD, Department of Sociology, University of Malta, Malta Ambassador-at-large for Islands and Small State, Malta

Danijela Birt Katić, PhD, Department of Ethnology and Anthropology, University of Zadar, Croatia

Marina Blagaić Bergman, PhD, Institute of Ethnology and Folklore Research, Zagreb, Croatia

Anica Čuka, PhD, Department of Geography, University of Zadar, Croatia

Edouard de Laubrie, Musée des Civilisations de l'Europe et de la Méditerranée – MuCEM, Marseille, France

Philip Hayward, PhD, University of Technology Sydney, Sydney, Australia Jelena Ivanišević, Institute of Ethnology and Folklore Research, Zagreb, Croatia

Ilan Kelman, PhD, Institute for Risk and Disaster Reduction, Institute for Global Health, University College London and University of Agder, Norway

Sanja Klempić Bogadi, Institute for Migration and Ethnic Studies, Zagreb

Agnès Michelot, PhD, UMR CNRS Littoral environment society, La Rochelle University, France

Iva Niemčić, PhD, Institute of Ethnology and Folklore Research, Zagreb, Croatia

Olga Orlić, PhD, Institute for Anthropological Research, Zagreb, Croatia

Tomislav Oroz, PhD, Department of Ethnology and Anthropology, University of Zadar, Croatia

Ana Perinić Lewis, PhD, Institute for Migration and Ethnic Studies, Zagreb, Croatia

Jelena Petrov, UNDP – United Nations Development Programme, Croatia

Sonja Podgorelec, Institute for Migration and Ethnic Studies, Zagreb, Croatia

Marie-Ange Schellekens-Gaiffe, PhD, UMR CNRS Littoral environment society, La Rochelle University, France

Peter Simonič, PhD, Department of Ethnology and Cultural Anthropology, Faculty of Arts, University of Ljubljana, Slovenia

Josipa Slaviček, NGO Anatomy of Islands – Centre for Research and Development, Jelsa, Croatia

Nenad Starc, PhD, The Institute of Economics, Zagreb, Croatia

Nevena Škrbić Alempijević, PhD, Department of Ethnology and Cultural Anthropology, Faculty of Humanities and Social Sciences, University of Zagreb, Croatia

ORGANIZATION OF WORKSHOPS

Danijela Birt Katić, PhD, Department of Ethnology and Anthropology, University of Zadar, Croatia

Marina Blagaić Bergman, PhD, Institute of Ethnology and Folklore Research, Zagreb, Croatia

Tanja Kocković Zaborski, PhD, senior curator, Ethnographic Museum Zagreb, Croatia

Tihana Rubić, PhD, Department of Ethnology and Cultural Anthropology, Faculty of Humanities and Social Sciences, University of Zagreb, Croatia

Josipa Slaviček, NGO Anatomy of Islands – Centre for Research and Development, Jelsa, Croatia

TECHNICAL SUPPORT

Luka Mlinarić

Branko Maljevac

ORGANISERS

NGO "Anatomy of Islands – Centre for Research and Development"
www.anatomija-otoka.com

CO-ORGANISERS

Institute of Ethnology and Folklore Research, Zagreb
www.ief.hr

Department of Ethnology and Anthropology, University of Zadar
www.unizd.hr/etnologijaiantropologija

Institute for Migration and Ethnic Studies, Zagreb
www.imin.hr

LAB852, Creative Agency, Zagreb
www.lab852.com

Local Action Group, LAG Škoji, Hvar
www.lag-skoji.hr

Fishery Local Action Group, FLAG Škoji, Hvar
www.flag-skoji.hr

Municipality of Jelsa
www.jelsa.hr

Tourist Board of Jelsa
www.visitjelsa.hr

Jelsa Municipal Museum
www.muzejopcinejelsa.hr

Jelsa Municipal Library
www.library.foi.hr/lib/38

DONATORS

Agency for the Management of Starigrad Plain, Stari Grad, Croatia
www.starogradsko-polje.com

Konoba Duboković Pitve

GIS experts Listlabs Zagreb
www.listlabs.net

LIST OF CONTRIBUTORS

Anton **Alegro**, PhD, Department of Biology, Faculty of Science, University of Zagreb
antun.alegro@biol.pmf.hr

Anton P. R. **Angelich**, PhD, McGill University, Faculty of Agricultural and Environmental Sciences, Quebec, Canada
aangelich@aol.com

Anna **Baldacchino**, PhD, Faculty of Education, University of Malta, Malta
abald05@um.edu.mt

Godfrey **Baldacchino**, PhD, Department of Sociology, University of Malta, Malta
godfrey.baldacchino@um.edu.mt

Danijela **Birt Katić**, PhD, Department of Ethnology and Anthropology, University of Zadar, Croatia
dbirt@unizd.hr

Marina **Blagaić Bergman**, PhD, Institute of Ethnology and Folklore Research, Zagreb
marina@ief.hr

Sandro **Bogdanović,** PhD, Faculty of Agriculture, University of Zagreb, Croatia
sbogdanovic@agr.hr

Mirna **Bojanić Rebac**, journalist, FLAG "Škoji"
mirnabojanicrebac@gmail.com

Joško **Božanić**, PhD, Faculty of Humanities and Social Sciences in Split, University of Split, Croatia
josko.bozanic@gmail.com

Marin **Čagalj**, PhD, Institute for Adriatic Crops and Karst Reclamation, Split, Croatia
Marin.Cagalj@krs.hr

Anica **Čuka**, PhD, Department of Geography, University of Zadar, Croatia
acuka@unizd.hr

Danilo **Dučak**, artist

Edouard **de Laubrie**, PhD, Musée des Civilisations de l'Europe et de la Méditerranée – MuCEM, Marseille, France
edouard.de-laubrie@mucem.org

Zlatko **Liber**, PhD, Faculty of Science, University of Zagreb, Croatia
zlatko.liber@biol.pmf.hr

Petar **Filipić**, PhD, Profesor Emeritus, Faculty of Economics, University of Split
filipic@efst.hr

Peter **Goggin**, PhD, Arizona State University, Tempe, USA
petergo@asu.ed

Pavel **Gulin Zrnić**, geography student at the Faculty of Science, University of Zagreb, Zagreb
pavel.gulinzrnic@student.geog.pmf.hr

Nikolina **Hazdovac Bajić**, PhD, Institute for Social Research in Zagreb, Croatia
nikolinahb@idi.hr

Jelena **Ivanišević,** PhD, Institute of Ethnology and Folklore Research, Zagreb, Croatia
ivanisevic@ief.hr

Marija **Jug-Dujaković**, PhD, Institute for Adriatic Crops and Carst Reclamation, Split
masagatin@gmail.com

Marija **Kamber**, Jelsa Art Bienniale director, Zagreb
marija@lab852.com

Tomislav **Klarin,** PhD, Department of Tourism and Communication Studies, University of Zadar, Croatia
tklarin@unizd.hr

Sanja **Klempić Bogadi**, PhD, Institute for Migration and Ethnic Studies, Zagreb
sanja.klempic@imin.hr

Tanja **Kocković Zaborski**, PhD, Senior Curator, Ethnographic Museum, Zagreb
tanjakzaborski@gmail.com

Karmen **Krasić Kožul**, Jelsa Art Bienniale art director, Zagreb
karmen@lab852.com

Ivan **Lajić**, PhD, Institute for Migration and Ethnic Studies, Zagreb, Croatia
ivan.lajic@imin.hr

Łukasz **Łuczaj**, PhD, University of Rzeszów, Poland
lukasz.luczaj@interia.pl

Axel **Luttenberger**, PhD, Faculty of Maritime Studies, University of Rijeka, Croatia
axel@pfri.hr

Gabrijela **Mamić**, Jelsa Art Bienniale PR, Zagreb
gabrijela@lab852.com

Agnès **Michelot**, PhD, Littoral Environnement et Sociétés (LIENSs) – UMR 7266, La Rochelle University, France
agnes.michelot@univ-lr.fr

Andrija **Mišetić,** PhD student, Department of Geography, Faculty of Science, University of Zagreb
andrijamisetic98@gmail.com

Antonio **Morić-Špani**ć, mag. geogr. et mag. educ. geogr., PINUS NIGRA, LtD., Split
amoricspanic@gmail.com

Ivica **Moškatelo**, Tartajun Association, Dol on the island of Hvar
Ivicadol@yahoo.com

Olga **Orlić**, PhD, Institute for Anthropological Research, Zagreb
olga.orlic@inantro.hr

Tomislav **Oroz**, PhD, Department of Ethnology and Anthropology, University of Zadar, Croatia
toroz@unizd.hr

Ivana **Ožanić Roguljić**, PhD, Institute of Archeology, Zagreb
iozanic@iarh.hr

Ana **Perinić Lewis**, PhD, Institute for Migration and Ethnic Studies, Zagreb, Croatia
ana.perinic.lewis@imin.hr

Fabijan-Hrvatin **Peronja**, Program officer for Sustainable Blue Economy.,
WWF Adria – World Wide Fund for Nature
fperonja@wwfadria.org

Lana **Peternel**, PhD, Institute for Social Research in Zagreb, Croatia
lanapeternel@idi.hr

Mojca **Piškor**, PhD, Department of Musicology, Academy of Music,
University of Zagreb, Croatia
mpiskor@muza.hr

Sonja **Podgorelec**, PhD, Institute for Migration and Ethnic Studies, Zagreb, Croatia
sonja.podgorelec@imin.hr

Jorge **Queiroz,** PhD, Head of the Department of Culture, Heritage and Museums, Tavira, Portugal
jorge.queiroz1@gmail.com

Ivana **Radovani Podrug**, senior associate-conservator, Conservation Department in Split, Split Croatia
ivana.radovani@gmail.com

Mirjana **Randić Barlek**, ethnologist

Majda **Rubić**, M.Sc., Ecovast – Croatian Section
majda.rubic@gmail.com

Tihana **Rubić**, PhD, Department of Ethnology and Cultural Anthropology, Faculty of Humanities and Social Sciences, University of Zagreb
trubic@ffzg.hr

Lidija **Runko Luttenberger**, PhD, Department of Polytechnics, University of Rijeka
lidija.luttenberger@uniri.hr

Marie-Ange **Schellekens**, PhD, Littoral Environnement et Sociétés (LIENSs) – UMR 7266, La Rochelle University, France
marie-ange.schellekens@univ-lr.fr

Peter **Simonič**, PhD, Department of Ethnology and Cultural Anthropology, Faculty of Arts, University of Ljubljana, Slovenia
peter.simonic@ff.uni-lj.si

Sani **Sardelić**, curator, Korčula Town Museum, NGO Siva zona/Grey Area
sani.curator27@gmail.com

Josipa **Slaviček**, M.IngArch, NGO Anatomy of Islands – Centre for Research and Development, Jelsa, Croatia
josipa.slavicek@gmail.com

Nenad **Starc**, PhD, The Institute of Economics Zagreb, Croatia
nstarc@eizg.hr

Juraj **Šantorić**, student of Ethnology and Anthropology, University of Zadar, Croatia
jurajsantoric@gmail.com

Zlatko **Šatović**, PhD, Faculty of Agriculture, University of Zagreb, Zagreb
zsatovic@agr.hr

Željko **Šatović**, writer

Vedran **Šegota**, PhD, Department of Biology, Faculty of Science, University of Zagreb
vedran.segota@biol.pmf.hr

Vinko **Tarbušković**, MSc, Agency for the Management of Starigrad Plain, Stari Grad
stari.grad.plain@gmail.com

Sara **Ursić**, PhD, Institute of Social Sciences Ivo Pilar, Zagreb, Croatia
sara.ursic@pilar.hr

Damir **Viličić**, PhD, Department of Biology, Faculty of Science, University of Zagreb
damir.vilicic@biol.pmf.hr

Šime **Vukman**, mag. geogr., Trogir, Croatia
simevukman18@gmail.com

Matea **Zajc Petranović**, PhD, Institute for Anthropological Research, Zagreb
matea.zajc@inantro.hr

Jelena **Zlatar Gamberožić**, PhD, Institute for Social Research in Zagreb, Croatia
zlatar.jel@gmail.com

SYMPOSIUM PROGRAMME

Location: Jelsa Municipality, Riva 404

THURSDAY, 28th SEPTEMBER

8:30-9:00	Registration
9:00-9:30	**Opening ceremony**
9:30-10:15	**Keynote lecture** **Jelena Ivanišević** *Mediterranean Diet – from Tradition to Sustainability*
10:15-11:00	COFFEE BREAK
11:00-12:20	**Session I** Chair: Anica Čuka
	Matea Zajc Petranović *Mediterranean Diet of the Past for a Healthy and Long-Lived Future*
	Peter Goggin *Island Diabetes and the American (and European) Mediterranean Diet*
	Sanja Klempić Bogadi, Sonja Podgorelec, Ivan Lajić *Island Economy and Migration – the Example of Croatian Islands*
	Ivica Moškatelo *The Importance of Local Civil Society Organizations in the Preservation and Promotion of the Mediterranean Diet*
12:20-12:50	COFFEE BREAK
12:50-14:10	**Session II** Chair: Jelena Ivanišević
	Marija Jug-Dujaković, Łukasz Łuczaj *The Ethnobotany of Adriatic Islands – Wild Edible Plants of Hvar Island*
	Anton Alegro, Vedran Šegota, Marija Jug-Dujaković *Useful Plants of the Island of Hvar in the Mediterranean Historical Context*
	Zlatko Šatović, Marina Viculin, Mirjana Randić Barlek, Željko Šatović, Danilo Dučak, Zlatko Liber, Sandro Bogdanović *In Search of "Tustopizda" and "Kurcoglav"*
	Damir Viličić *Germination of Sea Fennel (Crithmum maritimum L.) Seeds and Reasons for Possible Cultivation*

14:10-17:30 LUNCH & FREE TIME

17:30-18:50 **Session III**
Chair: Axel Luttenberger

Edouard de Laubrie
An Exhibition on Food in the Mediterranean: "Le grand Mezze" at the Museum of Civilizations of Europe and the Mediterranean in Marseille, France

Anton P. R. Angelich
The Farming, Fishing, Food and Cooking Traditions of the Island of Unije, Croatia – A Heritage and History to Preserve

Juraj Šantorić
Mišancija as a Principle: Traditional Food and Art in Everyday Life

Joško Božanić
Taste of Stormy Archipelago. Cultural Anthropological Interpretation of the Komizan Fishermen Experience in Preparing Elementary Food on Uninhabited Islets of the Vis Archipelago

19:00 **Falkuša "COMEZA LISBOA"** – a traditional fishing boat from Komiža on the island of Vis visiting the port of Jelsa. The crew will prepare and serve *brujet* (fish stew).

FRIDAY, 29th SEPTEMBER

8:30-9:00 **Registration**

9:00-9:45 **Keynote lecture**
Jorge Queiroz
Portugal and the Mediterranean Diet UNESCO Inscription – Working with the Seven Countries, National and Local Experiences

9:45-10:00 COFFEE BREAK

10:00-11:20 **Session IV**
Chair: Danijela Birt Katić

Olga Orlić
Food and the Identification Processes on the Island of Korčula

Ana Perinić Lewis, Nikolina Hazdovac Bajić, Lana Peternel
New Farmistry – Island Nutritional Practices on the Example of Four Dalmatian Islands

Anica Čuka
Spatial and Temporal Transformations in Food Production on Croatian Islands – Potentials, Threats and Challenges

	Andrija Mišetić, Sara Ursić, Jelena Zlatar Gamberožić *Exploring the Notion of a "Good Countryside": A Case Study of Brač Island*
11:20-11:50	COFFEE BREAK
11:50-13:10	**Session V** Chair: Marina Blagaić Bergman
	Anna Baldacchino, Godfrey Baldacchino *Crafty Islanders: More than a Rabbit's Tale*
	Mirna Bojanić Rebac *Dried Fish – a Forgotten Delicacy*
	Tanja Kocković Zaborski, Tihana Rubić, Danijela Birt Katić *"Mind What you Eat Laboratory" – Fusion of the Mediterranean Diet and Local Knowledge*
	Tomislav Oroz, Mojca Piškor *The Ćevap Dispute and the Stigma of the Balkans: Mediterranean Cuisine and Unwanted Balkan Associations*
13:10-15:00	LUNCH
15:00-16:00	**Session VI** Chair: Lidija Runko Luttenberger
	Ivana Ožanić Roguljić, Vinko Tarbušković *Archaeological Tourism – Example of "Greek Food in the Starigrad Plain"*
	Tomislav Klarin *Mediterranean Diet in the Context of Eno-Gastro Tourism: The Case of Dugi Otok Island (Long Island, Croatia)*
	Antonio Morić-Španić, Marin Čagalj *Developmental and Technological Possibilities of Geomarketing in the Branding of Agricultural Products of the Island Of Hvar*
17:30	**EXCURSION TO THE VITICULTURE MUSEUM IN PITVE** (Meeting place: by the municipality building in Jelsa)
18:30-19:30	**Marija Plenković, Duje Dorotka** *The Viticulture Collection in Jelsa: A Contribution to the Preservation of Local Knowledge*
20:00	**CONFERENCE DINNER – KONOBA DUBOKOVIĆ**

SATURDAY, 30th SEPTEMBER

10:00-11:00 **Session VII**
Chair: Petar Filipić

Axel Luttenberger
Governing Commons on Croatian Islands

Lana Peternel, Ana Perinić Lewis
"Island Exists Only on Paper": Perception and Visibility of the State on the island of Žirje

Petar Filipić, Nenad Starc
The Island Happiness Score – Winter 2022/23

11:00-11:30 COFFEE BREAK

11:30-12:50 **Session VIII**
Chair: Nenad Starc

Lidija Runko Luttenberger
Food Supply as a Factor of Resilience, Human Well-Being and Environmental Health

Agnès Michelot
"*One" Health: A New Legal Principle to Promote Environmental Food Policies on Islands*

Marie-Ange Schellekens
The Latest Reform of the European Agricultural Policy: Impacts on the Food Production of the Mediterranean Islands

Majda Rubić
On the Impact of Economic Integration on Island Identity – Legal Point of View

12:45-15:00 LUNCH

15:00-16:20 **Session IX**
Chair: Iva Niemčić

Fabijan Hrvatin Peronja
Fishing – Catch Less, Earn More

Peter Simonič
Žirje Field – f*rom Existence to Heritage*

Ivana Radovani Podrug
Vernacular Rural Architecture of the Island of Hvar – Challenges of Renovation and Revitalization

	Sani Sardelić *Island, Land, Stone: Reading the Landscape with Hungry Eyes*
16:45	Gathering at the Pjaca (main square) by the fountain for the start of the guided walk
17:00-18:00	**Marina Blagaić Bergman, Pavel Gulin Zrnić, Josipa Slaviček, Juraj Šantorić, Šime Vukman, Karmen Krasić Kožul, Marija Kamber, Gabrijela Mamić** *Anatomy of Kala – Multidisciplinary Exploration of a Street in Jelsa*
18:00	**Vančo Rebac** Pop-up exhibition "Fish Drying", Monade Gallery
	SYMPOSIUM CLOSURE

SYMPOSIUM ABSTRACTS
(in alphabetical order)

Anton **Alegro**, PhD, Department of Biology, Faculty of Science,
University of Zagreb, Zagreb, Croatia
antun.alegro@biol.pmf.hr

Vedran **Šegota**, PhD, Department of Biology, Faculty of Science,
University of Zagreb, Zagreb, Croatia

Marija **Jug-Dujaković**, PhD, Institute for Adriatic Crops and Carst Reclamation,
Split, Croatia
masagatin@gmail.com

Useful Plants of the Island of Hvar in the Mediterranean Historical Context

The island of Hvar, as part of the Mediterranean and due to its specific history, is an area of "long duration" where different layers of civilization have been gathered. Thus, today's traditional knowledge about useful plants has deep roots, which can be traced back to ancient works about plants. Traditional knowledge of plant species, their names, methods of use and knowledge of their other properties all make part of intangible cultural heritage. Ethnobotanical research was generally neglected in Croatia, while rapid socioeconomic changes in Dalmatia, enhanced by the development of tourism, have led to accelerated erosion of knowledge. To preserve the remaining knowledge, extensive ethnobotanical research was carried out in the last ten years, also including the island of Hvar. In order to understand the broader historical context of the use of plants, an analysis of these species was carried out with regard to the botanical works of the most important ancient authors (Theophrastus, Dioscurides, Pliny the Elder and Galen), and literary sources such as Ovid's Metamorphoses. Furthermore, medieval and early modern works of different authors are included in the analysis in order to gain an insight into which useful plants of the island of Hvar belong to broader Mediterranean traditions, and which are specific to Hvar and Dalmatia.

***Antun Alegro**, PhD (1974) is a full professor at the Botanical Division of the Biology Department of the Faculty of Sciences in Zagreb. He studied and obtained his doctorate at the same faculty. He deals with research on the vegetation and ecology of terrestrial ecosystems, including freshwater ecosystems, the flora and diversity of mosses and vascular plants in Croatia and Southeast Europe. He teaches several botanical courses, has published a number of scientific papers, is an active member of the Croatian Botanical Society and, above all, is a lover of plants and an admirer of life in all its forms.*

***Vedran Šegota**, PhD (1982) is a senior expert associate and curator of herbarium collections at the Botanical Division of the Biology Department of the Faculty of Sciences in Zagreb. He studied and obtained his doctorate at the same university. In addition to work in herbarium collections, he is engaged in research on the vegetation and ecology of terrestrial ecosystems, including freshwater ecosystems, flora and diversity of mosses and vascular plants in Croatia and Southeast Europe. He is currently the president of the Croatian Botanical Society. He has published a large number of scientific and professional papers in national and international journals.*

***Marija Jug-Dujaković**, PhD (1954) is retired, but still active. She worked as a scientist at the Institute for Adriatic Crops and Carst Reclamation in Split. She studied Biology at the Faculty of Science, University of Zagreb and got her PhD at the Faculty of Agriculture, University of Zagreb. Ethnobotany, medicinal and aromatic plants, plant genetic resources conservation and population genetics are some of the fields she has worked on. Since childhood she has loved wild plants and been interested in their traditional use, and she was lucky to make research on them her profession.*

Anton P. R. **Angelich**, PhD, McGill University, Faculty of Agricultural and Environmental Sciences, Quebec, Canada
aangelich@aol.com

The Farming, Fishing, Food and Cooking Traditions of the Island of Unije, Croatia – A Heritage and History to Preserve

The small Kvarner island of Unije has a long and unique history. The island's relative geographical isolation and agricultural and fishing sustainability brought forth unique foodways. Unlike many other Adriatic islands, Unije's unusually rich soil conditions allowed the island to become primarily agricultural. The island's population swelled during the 1800s, and by the early 1900s the population surpassed 800 people. Despite bountiful but limited farmland, the island could not support that expanding population. Like many other Adriatic islands, economic and socio-political factors have also contributed to island depopulation. Today about 65 people make Unije their year-round home, and only a handful of families are engaged in agriculture. The research spans the agricultural history from the Bronze Age, to Roman times, early Croatian settlement, traditional zadruga farming, and includes the Yugoslav era: both preliminary agrarian reform and the Jadranka economic farming establishment, with its external academic and FAO support. The research outlines the establishment of fish canneries on the island during the Austrian, Italian and Yugoslav eras, as well as the two olive oil cooperatives. Research was conducted on the various food sources from farm and sea that lead to understanding traditional food preservation techniques and domestic food preparation, i.e. cooking. The research chronicles more than 100 recipes. It touches upon nutrition, the Mediterranean

diet, herbal medicine, cultural aspects of food preparation, i.e. holiday traditions, etc. The intention of the research was to share with the Unijan diaspora this aspect of their heritage. The 412-page book, with over 200 references, was self-published and has been distributed to over 180 households.

***Anton P. R. Angelich**, PhD, Unijan descendant, is a Certified Food Scientist, Honorary Phi Tau Sigma. He has a B.Sc. (Food Science) from McGill University in Montreal and a Masters from the New York Institute of Technology. He has done research on fishing sustainability in the U.S., and has also studied at Oregon State University and Iowa State University. He recently retired from a career in senior management positions at Nestle, and international flavour companies. He teaches and mentors food science students at McGill University, including working on development projects in Senegal, Turkey, Yemen, Canada. He is President of the Croatian Fraternal Union Lodge 1981 – Istra & Kvarner – Long Island, and a trustee of the Croatian New Yorker Club. He recently coordinated and made presentations on Croatian-American history and culture to the American Association of University Women, and the Northport Historical Museum. He is a member of the American Farmland Trust and has a working farm in New Hampshire.*

Anna **Baldacchino**, PhD, Faculty of Education, University of Malta, Malta
abald05@um.edu.mt

Godfrey **Baldacchino**, PhD, Department of Sociology, Faculty of Arts, University of Malta, Malta Ambassador-at-large for Islands and Small States University of Malta, Malta
godfrey.baldacchino@um.edu.mt

Crafty Islanders: More Than a Rabbit's Tale

The word rabbit conjures contrasting responses: pest, pet or repast? Hunting and eating rabbit has been a staple of cooking in the Maltese islands for many centuries. It could be found in abundance and was cheap to obtain. No wonder then that the inhabitants of Malta were dissatisfied with the edict issued by the Knights of St. John in 1530 that prohibited them from hunting and cooking rabbit, reserving the hunt to the Knights and the nobility. Others caught hunting rabbits were deemed guilty of a criminal offence, punishable by working in the gallows for men and flogging for women. It was not until 1776, and following an uprising led by clerics, that this ban was lifted. This presentation argues that the Maltese, resilient in the face of hardship, were creative in defying the Knights and still managing to catch and cook rabbits, in spite of the risk of being caught. The act was also perhaps an active political statement, one of resistance against harsh and unjust impositions by foreign, haughty and aristocratic rulers. The presentation will also describe how, over time, the ways of hunting/breeding and cooking rabbit on the Maltese islands have changed, depending on what ingredients were available, with the

introduction and eventual fusion of imported food items in what is now *fenkata* (rabbit stew): Malta's traditional dish.

Anna Baldacchino *is a Permanent Visiting Lecturer in Early Years and Primary Education; and* ***Godfrey Baldacchino*** *is Professor of Sociology, both at the University of Malta, Malta. They have been promoting island studies, recently via their leadership in the International Small Island Studies Association (ISISA). They are the co-editors of A Taste of Islands: 60 Recipes and Stories from our World of Islands (Island Studies Press, Canada, 2012) which features the origin and development of rabbit stew in Malta.*

Mirna **Bojanić Rebac**, journalist
mirnabojanicrebac@gmail.com

Dried Fish – a Forgotten Delicacy

Until 10 to 20 years ago it was possible to buy dried octopus, but today you would not find it. Once, not long time ago, indispensable dishes with dried and/or smoked European conger, European hake and octopus were on Hvar's poor fishermen's and peasants' tables when there was no fresh fish and during fasting holidays. On Vis Island, dried forkbeard was particularly appreciated, and there was also dried ray, monkfish, catshark, and cephalopods… All other kinds of fish and cephalopods could be dried as well. Any fish could be dried. Besides, there was a surplus of fish. When dried cod was introduced, there was not enough money in the households to buy it, so fish from the Adriatic Sea was dried, smoked, salted, and marinated… Such fish was healthy and cheap people's food. Nowadays it is impossible to find dried fish on Hvar Island, as it is hard to find salted sardines. The poor man's food became an expensive delicacy, which is rarely served in restaurants as a specialty. Nowadays we prepare dried cod and talk about as if it was caught in the Adriatic, even though it never swam in it. Dried cod was unknown at the time when Dalmatian dried fish, as a high delicacy, was sold on Venetian fish markets, along with salted fish. Dalmatian dried and salted fish was considered highly appreciated imported commodity in the Republic of Venice. In the 14th century, dried cod appeared on the markets, but in the 15th century, Dalmatian dried fish competed with it in terms of price and quality. However, after dried cod became the most important dry fish on the European market, it pushed out Dalmatian fish from Venice's fish markets. Although dried fish from the Adriatic Sea has milder and finer taste than dried cod, long gone are the times of intensive production of dried Adriatic fish, as well as of cheap dried cod.

Mirna Bojanić Rebac *has worked in publishing (daily newspaper Vjesnik, different journals, books, brochures of multiple tourist boards). She authored articles in the journal More, also*

edition Biseri Jadrana and journal Ugostiteljstvo i turizam, because their topics are concerning Adriatic Sea; living by the sea, heritage, tourism. For IPA project MED HERBS, implemented by the Municipality of Jelsa, she wrote books Mediteranian medicinal plants and Lavander trails. For Adristorical lands, a project of the Split-Dalmatian County, she prepared elaborate Opis kulturne materijalne i nematerijalne baštine otoka Hvara. For LAG's Škoji projects she wrote two books: Velika priča male srdele and Sušenje ribe.

Joško **Božanić**, PhD, Faculty of Humanities and Social Sciences in Split,
University of Split, Croatia
josko.bozanic@gmail.com

Taste of a Stormy Archipelago – Cultural-Anthropological Interpretation of the Komižan Fishermen's Experience in Preparing Elementary Food on Uninhabited Islets of the Vis Archipelago

The Vis Archipelago, which UNESCO included in the Global Geopark Network in 2019 as the first geopark on the Adriatic, encompasses an area of over six thousand square kilometers, including distant open-sea islands and islets such as Biševo, Svetac, Brusnik, Jabuka, and Palagruža. The waters surrounding these open-sea islands are home to the richest fish habitats in the Adriatic, given the geological history of this unique volcanic area. The documented history of fishing by the fishermen from Komiža (a town on the island of Vis) on these islands dates to the 12th century. The first record of this fishing history is related to a culinary event. It is a written document that recounts the evening feast organized by the Komiža fishermen for Pope Alexander III and his entourage when the Pope's fleet had to take shelter on Palagruža due to a storm on March 9th, 1177. According to the biographer Boson's travelogue about the Pope's journey from Vieste through Palagruža, Komiža, and Zadar on his way to Venice, the Komiža fishermen prepared a dinner for the Pope. There are many historical documents related to these fishermen who produced essential food, especially crucial for sailors during the times of wind-powered ships, until the end of the 19th century, when salted and dried fish was the primary food on long journeys without contact with the coast. However, there are no written documents about the diet of these fishermen on the remote uninhabited islands. The only documents available are audio recordings of oral traditions from these open-sea fishermen about their fishing experiences and life on the deserted islands of the Vis Archipelago, which the author began recording in 1968 and has published in numerous works. In these recordings, there are descriptions of the fishermen's way of life as they survived in unimaginable conditions during winter storms, in caves, under the awnings of their boats pulled onto the shore, often endangered by a lack of water. These recordings also preserve descriptions of the fishermen's cuisine, with fish, especially bluefish, dominating their meals, in a time when their demanding work left little time for culinary art. This work showcases the unique culinary experience of Komiža fishermen during a time when ships relied solely on human muscle power and the force of wind.

***Joško Božanić** (1948), Professor Emeritus in the University of Split is an outstanding Croatian literary writer and researcher in the field of humanities (philology). He established the Studies of Humanities at the University of Split and Studia Mediterranea Centre for Interdisciplinary Studies in Mediterranean topics. He is the founder and scientific advisor in UNESCO Geopark Vis Archipelago. His interdisciplinary researches comprise philology, cultural anthropology, ethnology, and maritime heritage. He is the author of eight monographs, 112 original scientific papers and about 200 essays. As a distinguished dialectologist, he has been the editor in chief of the Čakavska rič, dialectology journal. Thanks to his renowned "Falkuša project", Croatian maritime heritage has been globally recognized.*

Anica **Čuka**, PhD, Department of Geography, University of Zadar, Croatia
acuka@unizd.hr

Spatial and Temporal Transformations in Food Production on Croatian Islands – Potentials, Threats and Challenges*

For centuries, Croatian islands have remained isolated, self-sufficient systems where the sustenance and survival of local population relied upon local food production and fishing. The development of maritime activities, improved connectivity with the mainland, and changes in lifestyle have reshaped the island space and influenced the emergence of island communities and the adoption of certain mainland cultural patterns, including those related to gastronomy. The islands are predominantly rural areas and are often perceived as relics of former self-sufficient communities, where one expects to find authentic, local food that reflects the spirit of the Mediterranean of the past. But is that really so? Primary activities on most Croatian islands ceased to exist long ago. Settlements have become depopulated and aged, with land abandoned and neglected over time. The islands that still exhibit some vitality are primarily focused on service industries, mostly tourism, with only a few families engaged in commercial agriculture and fishing, producing goods primarily for the local market. The research provides a comprehensive overview of the spatial-temporal changes and processes that have affected Croatian islands in the past century, shaping the production of local island food products. Furthermore, it identifies and analyzes the key contemporary drivers of agricultural development on the islands. Among the prominent negative trends and phenomena, the study highlights the deagrarianization process and the transformation of island economy, unresolved property and legal disputes, fragmented land ownership, as well as pressing demographic challenges such as depopulation and an aging population.

* This presentation is the result of the competitive research project *A Network of Island Temporalities: Multidisciplinary Research of Temporalities on Dugi otok and Kornati Islands*. The project is funded by the University of Zadar for the period of 2021–2023 (project code IP.01.2021.13)

***Anica Čuka**, PhD is full professor at the Department of Geography at the University of Zadar, where she teaches courses on Agricultural and Rural Geography, Regional Geography of Australia, Oceania and Antarctica, Geography of Croatian Islands, and Croatian Emigration. She obtained her doctoral degree with a thesis on the Transformation of the Long Island Landscape as a Reflection of Contemporary Socio-Geographical Processes. Her scientific research focuses on topics within the field of social geography. She frequently examines Croatian islands in her work, particularly their socio-economic development, landscape changes, and land use changes. She has been involved in several research projects and is currently collaborating on a project at the University of Zadar that deals with island temporality.*

Edouard **de Laubrie**, PhD, Musée des Civilisations de l'Europe et de la Méditerranée – MuCEM, Marseille, France
edouard.de-laubrie@mucem.org

An Exhibition on Food in the Mediterranean: "Le grand Mezze" at the Museum of Civilizations of Europe and the Mediterranean in Marseille, France

An exhibition on food in the Mediterranean is a gigantic subject that can be approached from many angles. It is a narration, a story that we propose to show to visitors. In the introduction, "Le grand Mezze" addresses the concept of the "Mediterranean diet", created in the 1960s by the American epidemiologist Ancel Keys, then inscribed by UNESCO on the representative list of the humanity's intangible cultural heritage in 2010, thus promoting its recognition and globalisation. In the first part, the exhibition takes us from the field to the plate, addressing both traditional and industrial agriculture and cuisine. Food is also a cultural vector linking human groups through religious aspects as well as through conviviality. In the second part, the Mediterranean diet has always been enriched by external contributions throughout history circulating in this area from the Neolithic period to this day. To illustrate these remarks and their diversity, we have had recourse simultaneously to archaeological pieces, ethnographic pieces, many of which were acquired in different countries especially for the exhibition, works of fine art, audiovisual orders for documentaries or video works, specific orders from visual artists… It is this variety of themes and works that contribute to enriching the themes addressed in this mezze. The presentation will showcase the research that preceded the exhibition, as well as the challenges of researching and presenting the topic of food in the Mediterranean in museum context.

***Edouard de Laubrie**, PhD, is responsible for the Mucem ''Agriculture & Food'' division. Since 1994, he has conducted research on material culture in France in connection with the rural world at the National Museum of Popular Arts and Traditions in Paris. He was the curator of the first two exhibitions of the Mediterranean gallery: ''Invention of agriculture, birth of the gods'' in 2013 then ''Ruralities''; in 2015. He has conducted research in Romania, Poland, Greece, Spain, Italy, Portugal, Georgia, Egypt, Tunisia, Morocco… Concerned about a wide*

opening of its collection center, it participates in exhibitions in France and in Europe and in European cultural programs (Cult Rural, Canepal). In 2014, he began a partnership between the Mucem, territorial museums and agricultural schools of Provence around the enhancement of the collections and the production of filmed portraits of actors from rural and maritime territories (PATREM). He is also a professor at the Ecole du Louvre in ''French Popular Art''.

Petar **Filipić**, PhD, Profesor Emeritus, Faculty of Economics,
University of Split, Croatia
filipic@efst.hr

Nenad **Starc**, PhD, Institute of Economics Zagreb, Croatia
nstarc@eizg.hr

The Island Happiness Score – Winter 2022/23

Research on human happiness was intensified towards the late 1980s. The consensus that happiness, as an undoubtedly subjective experience, can be objectively measured was reached based on the analysis of empirical results. The main indicator, the happiness score, has been calculated in 137 to 156 of the world's countries since 2012, depending on the year. The survey is conducted by the globally known agency Gallup, which uses the methodology accepted by the United Nations. The results are published in the World Happiness Report (WHR). Partial surveys of happiness by sector, region, etc. have also become common. We based our research on island happiness on a survey in which we tried to cover all 50 inhabited Croatian islands. We managed to cover 38 of them, and collect 931 responses, which ensured the representativeness of the survey and credibility of the results. Namely, 99.02% of the total Croatian island population lives on the 38 surveyed islands. The remaining 0.88% (1065 islanders) live on twelve small islands from which not a single response was received. 629 women and 302 men were surveyed. The disproportionate coverage of the sexes led us to caution and careful interpretation of the results. Other characteristics of the sample, the number of respondents, their age structure and the representation of the survey by islands, do not call the significance of the results into question. The islanders rated how happy they were on a scale of 1 to 10. The islanders' happiness score, which we calculated as an average of the answers received, is 7451. The result is surprising as the happiness score for Croatia and the score for 137 countries of the world published in the latest World Report for 2023 are significantly lower (6125 and 5540, respectively). It should be added that the 19 island states selected from the Gallup sample have a score of 5782.

The so-called happiness curves were derived in the paper. Positive and negative characteristics of the survey and their possible influence on the credibility of the results were particularly stated. The components that can explain the happiness score at the national and island level were also examined: income level, demographic characteris-

tics, Mediterranean lifestyle, corruption and patriarchal patterns of living. The happiness levels of island groups were examined as well. Special attention was paid to the finding that on almost all of the islands the happiness score of women was higher than the that of men.

***Petar Filipić**, PhD is Professor Emeritus at the Faculty of Economics, University of Split. Scientific interest: political economy, macroeconomics, quantitative economics, regional planning. Published over 180 works in domestic and foreign journals. Taught at numerous postgraduate and doctoral studies in Croatia, Italy, USA and Great Britain. Prepared the chapter on economics of the National Island Development Program (1997). Participated in numerous island development studies and ex-ante evaluations of island strategic programs. Scientific work is inextricably linked with essay writing. In his literary texts, we come across economic content, and in his scientific works, essayistic discourse. Published two collections of stories and novellas. Founded and organized the Pričigin Storytelling Festival for a number of years.*

***Nenad Starc**, PhD is Professor Emeritus at the Institute of Economics in Zagreb. Activities span from scientific research in the fields of island development, regional economics and strategic planning to preparation and evaluation of local and regional development documents, advising ministries and county agencies and teaching and mentoring at a number of postgraduate studies in Croatia. Member of the International Small Island Studies Association (ISISA) and the Croatian NGO Anatomy of Islands. Coordinated the preparation of the National Island Development Programme (1997), and the Island Act (1999, 2018). One of the organizers of the Convoy Libertas which broke through the military blockade of Dubrovnik in October 1991. Took part in the Homeland War. Served in the 100th Brigade and the 140th Regiment of the Croatian Army. Decorated.*

Peter **Goggin**, PhD, Arizona State University, Tempe, USA
petergo@asu.ed

Island Diabetes and the American (and European) Mediterranean Diet

One of the greatest health challenges that many small island states face are high and ever increasing rates of diabetes. The International Diabetes Federation (IDF) data from 2021 lists eleven small island nations among the top 15 countries in the world with highest rates of diabetes, over 20% of the population, both type 1 and type 2. Most of these are Pacific islands where the disease is endemic according to *Lancet* (2018), but the prevalence of diabetes in many other small island populations is a global concern. In the American Mediterranean (a region consisting of the Gulf of Mexico and the Caribbean Sea), for example, diabetes rates in St Kitts and Nevis, Barbados, Puerto Rico, and the Cayman Islands, to name a few, range from 13% to 16% of populations, among the highest worldwide. Among the causes of such alarming rates are: the multiple effects of past

colonialism, sedentary lifestyles, genetics, and the availability and high costs of healthy foods (fresh fruit and vegetables, lean proteins, grains & legumes, etc.) that make up the "traditional" European Mediterranean diet. For this presentation I will discuss the case of the Bermuda Isles whose population of 65,000 has one of the highest rates of diabetes (13%) of all other affluent countries in the Organization for Economic Co-operation and Development (OECD) according to the National Institutes of Health (NIH). The Bermuda Diabetes Association strongly advocates for the European Mediterranean Diet as a significant component of diabetes prevention and management but there appears to be a disconnect compared with European Mediterranean countries and islands, such as Croatia (4.8% age adjusted prevalence for the country as a whole in 2021 compared to Bermuda according to the IDF) concerning diet, along with other causal factors listed above. I am one of those statistical Bermudians with type 2 diabetes myself. In this paper I will define and use regional rhetorical theory to argue for the significance of place and cultural context as it relates to diabetes and the Mediterranean diet and how discourses on island diets and health can be engaged with, and deliberated, through this rhetorical frame.

***Peter N. Goggin**, PhD is Associate Professor in Rhetoric (English) at Arizona State University, Senior Global Futures Scholar with ASU's Julie Ann Wrigley Global Futures Lab, and affiliate faculty with ASU's School for the Future of Innovation in Society. His books and articles include such topics as literacy studies, serendipity in research, environmental rhetoric, feral animals, mermaids, science fiction, and oceanic islands.*

Jelena **Ivanišević,** PhD, Institute of Ethnology and Folklore Research, Zagreb, Croatia
ivanisevic@ief.hr

Mediterranean Diet – from Tradition to Sustainability

This paper will try to sketch the conceptual transformations of the Mediterranean diet from the second half of the 20th century to the present. This undoubtedly popular food model, which combines various food cultures of the Mediterranean, was initially recognized due to its health benefits, contributing to the prevention of cardiovascular diseases. The initial impulse for the global popularity of the Mediterranean food culture, which came from medical and nutrition sciences, has helped simplify, in the long run, the complex food systems of the Mediterranean, which have been recognized as a homogeneous culinary and cultural pattern since the 2000s. After the Mediterranean diet was inscribed on the UNESCO Representative List of Intangible Cultural Heritage of Humanity in 2010, the understanding of this food culture has changed. Today, the Mediterranean diet is being examined within the context of sustainable development policies and the protection of biodiversity and ecosystems with the aim of developing new long-term political and economic models within the necessary transformations of present food systems towards greener and more sustainable solutions.

***Jelena Ivanišević**, PhD is Senior Research Assistant at the Institute of Ethnology and Folklore Research in Zagreb, Croatia. In 2005, she graduated in the Croatian language and literature and comparative literature from the Faculty of Humanities and Social Sciences in Zagreb. In 2007 she became a research assistant at The Institute of Ethnology and Folklore Research (IEF) in Zagreb. She received her PhD in 2014 with theses titled Od kuharice do književnosti; hrvatski kulinarski i gastronomski narativi (From Cookbooks to Literature; Croatian Food Writing). The same year she was employed as a research associate at The IEF. Her research interests include food literature, intangible cultural heritage related to food and related concepts of festivalisation, heritagisation, food choices and practices, Mediterranean diet and (sustainable) food policies. She is the author of two-volume The Historical Dictionary of Croatian Food and Od kuharice do književnosti: ogledi o kulinarskoj prozi (From cookbooks to literature: essays on food writing), awarded with Milovan Gavazzi prize by The Croatian Ethnological Society (HED).*

Marija **Jug-Dujaković**, PhD, Institute for Adriatic Crops and Carst Reclamation, Split, Croatia
masagatin@gmail.com

Łukasz **Łuczaj**, PhD, University of Rzeszów, Poland
lukasz.luczaj@interia.pl

The Ethnobotany of Adriatic Islands – Wild Edible Plants of Hvar Island

A group of researchers conducted an ethnobotanical study on 36 Croatian islands, including the 15 largest islands. The traditional use of wild edible plants, plants used for alcoholic drinks, religious ceremony and tools was recorded. The 15 islands differ in their use of wild edible plants. Some of them still have a strong tradition of using more species, while others use less. Hvar Island is somewhere in the middle. Among more than 20 species that are prepared as boiled vegetable mix (*divlje zelje*) the most popular are: *Allium ampeloprasum* L. (*divlji luk*), *Sonchus* sp. (*kostrić*), *Cichorium intybus* L. (žutinica), *Foeniculum vulgare* L. (*koromač*), *Reichardia picroides* (L.) Roth (*materduh*), *Papaver rhoeas* L. (*mak*) and *Crepis dioscoridis* L. (*gorčik*). It is interesting that *Crepis dioscoridis* L. (*gorčik*) is eaten on only three other islands, Korčula, Brač and Vis. *Arbutus unedo* L. (planika / manjiga) and *Rubus ulmifolius* Schott (*kupina / jagoda*) are the most popular wild fruits, *Origanum vulgare* subsp. *hirtum* (Link) Ietsw. (*mravinac*) is an indispensable spice, while pickled buds of *Capparis orientalis* Veill. (*kapar*) are added to different dishes. We will present wild edible species from the island of Hvar, including where, how and when they are collected.

***Marija Jug-Dujaković**, PhD (1954) is retired, but still active. She worked as a scientist at the Institute for Adriatic Crops and Carst Reclamation in Split. She studied Biology at the Faculty of Science, University of Zagreb and got her PhD at the Faculty of Agriculture, University of*

Zagreb. Ethnobotany, medicinal and aromatic plants, plant genetic resources conservation and population genetics are some of the fields she has worked on. Since childhood she has loved wild plants and been interested in their traditional use, and she was lucky to make research on them her profession.

Łukasz Łuczaj, *PhD, is associate professor at the University of Rzeszów, Poland. He specializes in ethnobotany and ethnomycology. His main interests are wild edible plants and mushrooms, as well as ritual plants. In 1997 Łukasz bought a hill in the Carpathians (SE Poland) covered by abandoned fields and meadows and planted a food forest there which he uses for his foraging workshops. He authored several books on wild food, including a book on edible insects. He carried out fieldwork in Croatia (including nearly all the inhabited islands), Poland, Romania, Bosnia-Herzegovina, Georgia, China and Laos. www.thewildfood.org.*

Tomislav **Klarin,** PhD, Department of Tourism and Communication Studies,
University of Zadar, Croatia
tklarin@unizd.hr

Mediterranean Diet in the Context of Eno-Gastro Tourism: The Case of Dugi Otok Island (Long Island, Croatia)

With the development of special interests of tourism, eno-gastro tourism has become a separate form that attracts an increasingly large segment of the tourism market. From this aspect, it is possible to consider those tourists who travel primarily to enjoy eating and drinking, but also those who pursue new gastronomic experiences during their stay in the destination. The increasing importance of gastronomy in tourism was also influenced by certain eating habits related to healthy living and ecological production, as well as the improvement of the quality of food and culinary techniques. Certain types of diet, such as the Mediterranean diet, in addition to positive nutritional characteristics, represent the unique cultural identity and lifestyle of certain areas. Accordingly, gastronomic experiences have become an important motive for tourist trips, while many tourism destinations are positioning themselves as gastronomic destinations on the tourism market. Eno-gastro tourism is a part of cultural tourism, therefore it is largely presented as valuable and unique intangible cultural heritage. Tourism destinations often use these elements as a resource and attraction base to attract different segments of tourists and promote their cultural peculiarities. In addition, gastronomy is a part of hospitality, which itself is an indispensable part of the tourism offering, thus being connected with all forms of tourism. At the same time, specific and high-quality eno-gastronomic experiences often diversify and attract the segment of tourists with higher purchasing power, instead of developing mass tourism, which is happening more and more often in many destinations. In accordance with the above, a reconnaissance survey will be conducted on the island of Dugi otok (Long Island, Croatia). Research will be conducted on tour-

ists who spend at least two overnights on Dugi otok. For this purpose, a structured questionnaire will be offered in several languages. In addition, semi-structured interviews will be conducted with relevant stakeholders on Dugi otok (restaurants, tourist board, local population and others). The aim of this research is to determine to what extent the Mediterranean diet is represented in the tourism offering and demand on Dugi otok. The obtained results will be used for the purpose of making recommendations related to the destination management of Dugi otok as a tourism destination.

Tomislav Klarin *has PhD in Economics & Business. He has experience of working in a few companies. Today he works as Assistant Professor at the University of Zadar, Department of Tourism and Communication Studies. His interests are sustainable tourism and destination management, and financial and human resources management. He organized and participated in several conferences, and published several scientific and professional papers in domestic and international journals. Tomislav Klarin prepared and participated in various scientific and professional projects, researches, workshops, summer schools, forums, panels, seminars, etc., both with scientists and practitioners as well as with local communities.*

Sanja **Klempić Bogadi**, PhD, Institute for Migration and Ethnic Studies, Zagreb, Croatia
sanja.klempic@imin.hr

Sonja **Podgorelec**, PhD, Institute for Migration and Ethnic Studies, Zagreb, Croatia
sonja.podgorelec@imin.hr

Ivan **Lajić**, PhD, Institute for Migration and Ethnic Studies, Zagreb, Croatia
ivan.lajic@imin.hr

Island Economy and Migration – the Example of Croatian Islands**

Throughout history, the limitation of resources has led islanders to engage in multiple activities simultaneously, aiming to maximize the utilization of available economic opportunities. On the Croatian islands, a model of "mixed economy" developed, which is based on partial household engagement in non-agricultural employment and partially on their own farmland. Experience has shown that exclusive focus on a single activity, such as viticulture in the past, during times of crisis, has profound and lasting consequences on an island's economy and leads to serious demographic disruptions. The aim of this study is to explore the connection between economic crises and migration on the Croatian islands from the post-World War II period to the present day. Immediately after

** This presentation is the result of the competitive research project *A Network of Island Temporalities: Multidisciplinary Research of Temporalities on Dugi otok and Kornati Islands*. The project is funded by the University of Zadar for the period of 2021–2023 (project code IP.01.2021.13)

World War II, agriculture remained the fundamental economic sector on the Croatian islands, while at the same time, urban coastal centres underwent industrialization and became destinations for island migrants. From the 1960s onwards, industry initially replaced agriculture as the main sector on larger islands, followed by tourism, while on smaller islands tourism became the dominant sector. In the 1970s and 1980s, there was a growing interest from socio-political institutions in addressing the issues of islands, but demographic challenges were not yet recognized as one of the fundamental and limiting factors of economic development. The economic neglect of the islands and emigration continued, leading to a decline and extinction of some small island communities. Due to the tourism crisis in the 1990s caused by the war, as well as a wider use of olive oil and popularity of Mediterranean products and cuisine, olive groves and vineyards were revitalized, mainly through individual initiatives. During times of crisis, island agriculture proved to be an important factor in the economy of individual households, especially for islanders who lost their jobs or were forced into early retirement. Despite various development plans, the social and economic neglect of the islands persisted even after the 2000s, with further attempts to replicate mainland development patterns, which continue to encourage the migration of young islanders.

***Sanja Klempić Bogadi**, PhD is a Research Adviser, employed at the Department for Migration and Demographic Research of the Institute for Migration and Ethnic Studies in Zagreb. She earned her degree, her M.S., and her PhD at the Department of Geography at the Faculty of Science of the University of Zagreb. She was the editor-in-chief of the scientific journal Migracijske i etničke teme (Migration and Ethnic Themes) from 2013 to 2021. She holds the title of Associate Professor at the Department of Geography, Faculty of Science, University of Zagreb. In the focus of her interests are migration, ageing, spatial aspects of demographic processes, quality of life, geography of islands. In collaboration with Sonja Podgorelec, she published the book (in Croatian) Cities sunk the islands – changes in small island communities.*

***Sonja Podgorelec**, PhD is a Research Adviser employed at the Department for Migration and Demographic Research of the Institute for Migration and Ethnic Studies in Zagreb. As a collaborator in several research projects, she has been concerned with the sociological aspects of life and health of migrant women, children in migration and return, individual orientations and sociocultural patterns of youth behaviour, sociological (socio-gerontological) aspects of ageing of the Croatian population (particularly population ageing on the islands) and the quality of life. She is the author or co-author of 5 books, among which the most significant ones are (in Croatian): Growing old on an island: the quality of life of elderly populations on Croatian islands and Cities sunk the islands – changes in small island communities (co-author S. Klempić Bogadi).*

***Ivan Lajić**, PhD is an Emeritus at the Institute for Migration and Ethnic Studies. He earned his degree and his PhD at the Faculty of Economics & Business of Zagreb University and holds a degree from the Faculty of Political Science in Zagreb. His research focuses on the demographic development of Croatia, particularly the Croatian islands. He has published over 80*

scientific and professional papers. He is the author of seven books (in Croatian): Population of the Dalmatian Islands, Demographic Development of the Primorje-Gorski Kotar County, The Islands – to Stay or to Leave (co-authors D. Babić and S. Podgorelec), Islands of Two Generations (co-authors D. Babić and S. Podgorelec), Island Logarithm: Current State and Contemporary Demographic Processes on the Adriatic Islands (co-author R. Mišetić), Kvarner Islands – Demographic Development and Historical Changes, and Wars, Colonization, and National Structure of Slavonia in the 20th Century (co-author M. Bara).

Tanja **Kocković Zaborski**, PhD, Senior Curator, Ethnographic Museum, Zagreb
tanjakzaborski@gmail.com

Tihana **Rubić**, PhD, Department of Ethnology and Cultural Anthropology, Faculty of Humanities and Social Sciences, University of Zagreb
trubic@ffzg.hr

Danijela **Birt Katić**, PhD, Department of Ethnology and Anthropology, University of Zadar
dbirt@unizd.hr

"Mind What You Eat Laboratory" – Fusion of the Mediterranean Diet and Local Knowledge

The "Mind What You Eat Laboratory" project is entering its eighth year of existence. Over the years, it has seen intense collaboration between the three mentoring institutions and students, resulting in the publication of six catalogues of student works, each focusing on the theme of traditional food and its contemporary representations. Through project activities that included ethnographic field research, interviews, observations, photography and video recording, workshops, exhibitions, etc., our aim was to showcase various, and sometimes forgotten, elements of the Mediterranean food culture, as well as how the local population confronts contemporary trends in food and gastronomy through their everyday efforts. In this presentation, we will reflect on the topics covered by the project, such as the preparation of traditional pasta in both traditional and restaurant kitchens, ecological beer as a food product, and figs as the queens and nourishers of islanders. Field documentation involved exercises and the use of cameras or video cameras to explore the features, possibilities, advantages, and challenges of visual aspects in ethnological research.

***Tanja Kocković Zaborski**, PhD is a Senior curator has PhD in Ethnology and Cultural Anthropology (University in Zadar, Croatia), has several Croatian Museum awards for best exhibition in 2016. (Croatian Ethnological Society) and in 2017. (Croatian Museum Society), Best educational project in 2018 (Croatian Ethnological Society). Worked in Ethnographic Museum of Istria, Pazin 2001-2019. Since May 2019, she has been employed in the Ethnographic Museum, Zagreb. Co-author of ethnographic exhibitions: "Market place*

– belly of the city", "Faces of Hunger". Organiser of "Be aware what you eat "Festival of traditional and organic food in Pula", Croatia (2011-2017), and organiser of "PSJ LAB" – educational project for collecting and documenting of intangible traditional heritage (traditional food) for ethnology/anthropology students.

***Tihana Rubić**, PhD is an associate professor at the Department of Ethnology and Cultural Anthropology, Faculty of Humanities and Social Sciences, University of Zagreb. She in enrolled in two projects of the Croatian Science Foundation: Urban futures: imagining and activating possibilities in unsettled times (project leaders: PhD Valentina Gulin Zrnić and PhD Saša Poljak Istenič) and Exposition: themes and aspects of Croatian photography in Croatia from the 19th century to the present day (project leader: PhD Sandra Križić Roban); and in the institutional project Visual identity of the Croatian nation and homeland in the first half of the 20th century (project leader: Prof. PhD Tihana Petrović Leš).*

***Danijela Birt Katić**, PhD is a historian, ethnologist, and cultural anthropologist, currently employed as an assistant professor at the Department of Ethnology and Anthropology at the University of Zadar. Her research and teaching work encompass topics in the anthropology of education, anthropology of the family, and the historical development of Croatian ethnology. She is the coordinator of the Croatian team for the Erasmus+ project "Digital Inclusion in Teacher Education", which is led by the University of Vienna. Additionally, she is the leader of the institutional project at the University of Zadar titled "Policies of Collecting Ethnographic Materials from 1897 to 1944: Teachers as Creators of Ethnographic Knowledge" and a collaborator on the "PSJ LAB" – educational project for collecting and documenting of intangible traditional heritage (traditional food) for ethnology/anthropology students.*

Axel **Luttenberger**, PhD, Faculty of Maritime Studies, University of Rijeka, Croatia
axel.luttenberger@pfri.uniri.hr

Governing Commons on Croatian Islands

Since commons are resources belonging to or affecting the whole community, in an age of dependence on global commons such as land, sea and atmosphere, more attention should be paid to governance of commons. Given that a situation of unregulated free-access use of resources is not an acceptable option, commons need to have clearly defined borders and be monitored with sanctions. Island governance of commons involves systems, processes, policies, and practices aimed to meet legal requirements, understanding roles and responsibilities, focusing on the big picture, planning strategically, managing risks, and performing well through an active involvement of stakeholders. Governance represents the norms and values that lead policymaking and its implementation in order to maximize social welfare and come to rescue when the market fails. As regards commons, according to the Croatian Constitution, the sea, seashore, islands, waters,

air space, mineral resources, and other natural assets, as well as land, forests, flora and fauna, other components of the natural environment, real estate and items of particular cultural, historical, economic or ecological significance which are specified by law to be of interest to the Republic of Croatia, shall enjoy its special protection. The manner in which any assets of interest to the Republic of Croatia may be used and exploited by holders of rights thereto and by their owners, as well as compensation for any restrictions as may be imposed thereon, shall be regulated by law. The protection of the coastal area, particularly on the islands, is interrelated with commons governance, preserving and strengthening the confidence of stakeholders, and a proactive approach.

***Axel Luttenberger**, PhD, is a full Professor with permanent tenure at Faculty of Maritime Studies of the University of Rijeka. He got his Bachelor of Law degree at the University of Rijeka School of Law and became Master of Law and Doctor of Law at the University of Split Law School. He passed the Bar examination and has a long-lasting practice in marine insurance business as a legal attorney and legal advisor. He has experience in local government and government public service having been the City Mayor of Opatija and Member of the Croatian Parliament. He has published four books and over one hundred academic papers. His main activities are teaching maritime, commercial and environmental law in various university and vocational programmes.*

Agnès **Michelot**, PhD, Littoral Environnement et Sociétés (LIENSs) – UMR 7266,
La Rochelle University, France
agnes.michelot@univ-lr.fr

One health: A New Legal Principle to Promote Environmental Food Policies on Islands

Life functions in networks and the link is now established between biodiversity and the health of living organisms in all their dimensions (human health, plant health, animal health). The pressures on the environment, which covers abiotic and biotic natural resources and the various environments (air, water, land), endanger human health. Given the many environmental threats to food production, particularly in relation to the development of pollution and the impact of climate change, it is important to develop public policies capable of integrating all risks to health. An environment that is harmful to human development, damages our well-being in all its dimensions (physiological and psychological) in the short term as well as the long term, with an infringement of the rights of future generations.

Environmental law, which is based on the right to a healthy environment and therefore the right to healthy food, plays a fundamental role. In particular, it supports the "one health" approach, which links the protection of ecosystems with the protection of human rights. According to the United Nations, the "one health" movement is "a col-

laborative effort of multiple disciplines working at the local, national and global levels to optimize the health of people, animals and the environment. The One Health initiative emphasizes the "interdependence of human and animal well-being" which relies heavily on their ecosystems. This approach allows a strong synergy with the United Nations Sustainable Development Goals (SDGs). This systemic consideration of emerging health at the international level under the term "one health" which is now widely developed in international, European and national law, appears to be a necessary support for environmental food policies.

The contribution aims to explain the challenges of food production policies that respect ecological balances to obtain quality food that promotes the well-being of local populations.

Agnès Michelot *is a Senior Lecturer in Public Law at the Faculty of Law, Political Sciences and Management of the La Rochelle University member of the UMR CNRS 7266 LIENSs (France) and director of the Research Federation CNRS on environment and sustainable development. She specializes in international environmental law. She is a member of the World Commission on Environmental Law of IUCN and vice president and honorary president of the French Society for Environmental Law (L'Office français de la biodiversité, OFB). She is also a member of the Scientific council of the French Office of Biodiversity and of the Scientific committee of French National Parks.*

Andrija **Mišetić,** PhD student, Department of Geography, Faculty of Science, University of Zagreb, Croatia
andrijamisetic98@gmail.com

Sara **Ursić**, PhD, Institute of Social Sciences Ivo Pilar, Zagreb, Croatia
sara.ursic@pilar.hr

Jelena **Zlatar Gamberožić**, PhD, Institute for Social Research in Zagreb, Croatia
jelena@idi.hr

Exploring the Notion of a "Good Countryside": A Case Study of Brač Island

It is relatively easy to imagine the characteristics of a place with good quality of life and examples such as good employment conditions, organized and modern agriculture, restrained mass tourism, etc. are almost intuitively imposed. The biggest problem is devising specific methods to achieve a space which provides good quality of life. This paper is focused on Shucksmith's (2018) definition of a "good countryside", which is a rural space characterized by four elements: repair, relatedness, rights, and re-enchantment. In other words, a "good countryside" is a valuable space that is well equipped with infrastructure, where people care about each other and where the ethical principle of respect for human, political and other rights apply. The image of a "good countryside ", in this case a

"good island" is taken as a goal and the method of realizing the said goal is found in the model of the capitals framework (Gkartzios et al., 2022) where, through proper utilization of built, economic, spatial and socio-cultural capitals we achieve the desired image of the island that is in line with Shucksmith's (2018) "good countryside". Since the spatial framework of the paper is the island of Brač, a predominantly rural area, for its purposes, the data was collected through interviews with the female population of Brač, to emphasize the often-neglected female perspective. Also, for the purposes of this presentation, the topic of agritourism is underlined as an example of strengthening the importance of local agriculture and food in order to seize opportunities for additional strengthening of the economy and intersectoral cooperation. By combining Shucksmith's (2018) model with the capitals framework model (Gkartzios et al., 2022), a new model was created that contemplates island development not only through goals, but also through concrete methods. By applying it to the female population, an important insight into the idea of a "good island" was obtained from an often marginalized social group, especially in rural areas.

Andrija Mišetić *is a PhD student at the Department of Geography, Faculty of Science, University of Zagreb. He graduated in 2022 with the subject Development Perspectives of the Municipality of Postira. In his doctoral studies, he primarily deals with the topics of islands, island cities and regional development. During his studies, he co-authored a professional paper on the subject of summer floods in Zagreb. He participated as a speaker at the international multidisciplinary congress organized by the Geography Students' Club.*

Sara Ursić*, PhD, (1982, Split) is a research assistant at the Institute of Social Sciences Ivo Pilar. Her scientific interest is in the field of sociology of space, urban sociology, sociology of housing and urban planning, with emphasis transformation of urban, suburban and rural spaces and conceptualization of home and culture of dwelling in sociology. She published numerous scientific papers as well as the book Vital cities (with Anka Mišetić and Marko-Geran Miletić). She worked on international projects in the field of urban/rural sociology and housing. She teaches courses Sociology of housing and Sociology of space.*

Jelena Zlatar Gamberožić, *PhD is a Senior Research Associate at the Institute for Social Research in Zagreb. Her main areas of interest are rural and urban sociology and sociology of space. She finished her PhD in 2012. She is an author of Urban Transformations of Contemporary Zagreb. Sociological perspective (Plejada and Institute for Social Research in Zagreb, 2013) and a large number of scientific and professional papers. She was a managing editor of the scientific journal Sociology and Space at the Institute for Social Research in Zagreb (2013-2018). She is currently the editor–in–chief of the library Science and Society and Special Editions (Institute for Social Research in Zagreb).*

Antonio **Morić-Španić**, mag. geogr. et mag. educ. geogr., PINUS NIGRA, LtD., Split, Croatia
amoricspanic@gmail.com

Marin **Čagalj**, PhD, Institute for Adriatic Crops and Karst Reclamation, Split, Croatia
Marin.Cagalj@krs.hr

Developmental and Technological Possibilities of Geomarketing in the Branding of Agricultural Products of the Island of Hvar

The island of Hvar, with regard to its geographical location, morphometric, pedological, climatic and ecological characteristics, has extraordinary prerequisites for the development of agricultural production. Despite this, the total area of arable agricultural land on the island of Hvar in 2022 was 1514 ha, while 50 years ago this area was six times larger (9257 ha). Despite the 25-centuries long tradition of agricultural cultivation, the numerous network of agricultural subjects and stakeholders (agricultural holdings, cooperatives and associations), at the beginning of the 21st century the processes of deagrarization, deruralization and depopulation constitute the harsh reality of Hvar's rural area. A systematic model for the revitalization of island agriculture should be based exclusively on quality cultivation of indigenous island varieties, because this is the only way for farmers from the island to compete on the modern food market. At the same time, the agricultural policy of the European Union encourages the high quality of agricultural products and promotes geographical origin and indigenousness as primary indicators on the market. The biggest role in promoting the value of these rural zones certainly lies in quality marketing and branding of these products on the local, national and international markets. Once recognized, the original quality of Hvar's indigenous products provides a solid guarantee for a future revitalization of the island's rural areas. However, one of the significant challenges that Hvar's agricultural stakeholders face is reflected in the domain of insufficiently developed procedures, mechanisms, channels and strategies in the marketing, branding and sale of their own agricultural products. Digital geospatial data and solutions based on the space spatial data, so-called EO solutions, have been recognized by the European Commission (EIP-AGRI) as a generator of innovation and a tool for innovative approaches in agriculture and, among other things, in geomarketing. This paper will present an innovative development and technological framework for the implementation of geomarketing methods in the branding of indigenous agricultural cultures on the island of Hvar.

***Antonio Morić-Španić** (Split 1989) is a Master of Geography, he graduated from the Faculty of Science and Mathematics of the University of Zagreb. His area of interest includes the development of creative geoinformatics solutions for sustainable spatial management, creation of scientific and professional studies and other forms of publications based on the use and application of GIS and remote sensing products (RS), consultancy work in the preparation and implementation of project proposals, and the implementation of education use and application*

of GIS and remote sensing products. Through his previous work experience, he participated in the preparation and implementation of about 20 projects focused on the development of creative geoinformatics solutions for sustainable spatial management, and he is the author of about 30 professional-scientific papers and publications.

***Marin Čagalj**, PhD (Split, 1984) is an agroeconomist and Scientific Associate at the Institute for Adriatic Crops and Karst Reclamation in Split, at the Department of Applied Sciences. He graduated at the Faculty of Agriculture at the University of Zagreb in 2009, became PhD in social and economic sciences in 2016 at the University of Natural Resources and Life Sciences-BOKU, Vienna, Austria. He published dozens of scientific papers, worked on domestic and international projects as a collaborator and a project leader, member of several committees at the Ministry of Agriculture of the Republic of Croatia. Field of interest: agroeconomics, rural development, consumer behavior, spatial data in agriculture.*

Ivica **Moškatelo**, Tartajun Association, Dol on the island of Hvar
Ivicadol@yahoo.com

The importance of Local Civil Society Organizations in the Preservation and Promotion of the Mediterranean Diet

In this paper, the author will refer to the importance of local associations, with special reference to the Tartajun Association from Dol on the island of Hvar, which has been active since 2007. Associations operating in rural communities deal with all aspects of life in them. Thus, it is unavoidable that associations are also engaged in preserving recipes, popularizing forgotten recipes and focusing on the traditional way of life. Through his presentation, the author will show the willingness of older experienced residents to collaborate and share their knowledge and experience. The author will also present the need for these forgotten values not only to be presented through social networks and digital platforms, but also be shaped into real "live" booklets that will be available to everyone and make these participants feel valuable as someone else cares about their knowledge. Another essential thing that the author will try to emphasize is the coexistence of food and everyday life. This not only refers to seasonality, but also to intake of foods that best suit a lifestyle in certain weather conditions. The Tartajun Association has so far published 18 issues of its magazine as well as six books. All publications in one way or another touch on everyday life, past and present, and on nutrition as its indispensable part. I would like to share some of my experiences with the participants.

***Ivica Moškatelo** (Split, 1977) has lived on the island of Hvar, in the small village of Dol, all his life, and the experience of living in the countryside, which is far from the sea and tourism, has allowed him to stay longer in this "traditional" way of life. He completed history and geography at the University of Zadar in 2004. From 2003 he worked in high school, and since*

2006 in elementary school. In addition to his regular job at the school, he is the editor of the newspaper Tartajun, which comes out once a year and deals mainly with local topics. He is the founder and active member of the Tartajun Association, which has become recognizable by its manifestation Puhijadi. In addition, he is a producer of wine and olive oil and works as a tourist guide in the summer months. He is married and a father of two.

Olga **Orlić**, PhD, Institute for Anthropological Research, Zagreb, Croatia
orlic@inantro.hr

Food and the Identification Processes on the Island of Korčula

Cristina Grasseni approaches food as "total social fact", as defined by Marcel Mauss (Grasseni 2013: 172), i.e. as "a social fact that integrates unrelated aspects of everyday life: family, economic, legal, religious, moral and aesthetic and manifests itself as a totality in to the individual experience of individuals" (http://struna.ihjj.hr/naziv/totalna-drustvena-pojava/25567/). Therefore, we can approach food from so many different angles – from analysing its nutritional value and importance for health, its role in certain rituals or customs, or its flow at the micro or macro level of the food system, up to studying the connection between food production in the neoliberal regime and climate change and its negative effects on local economies and global food security. In this paper, I will focus on a more classic anthropological approach to food – one that analyses the role and significance of food and/or dishes in identification processes. These processes are unimaginable without the creation of ideas, usually of a stereotypical character, about oneself and others, and can be based on the most diverse elements of culture, including food. In this paper, I will analyse the significance and role of food in the identification processes on the island of Korčula. At the same time, it is necessary to acknowledge the fact that Korčula, although it may appear as a somewhat homogenous entity to the outsider, hides diverse relationships inherited from the past between the inhabitants of the larger settlements on the island. Members of seemingly close and similar island communities essentially possess very differentiated local identities, which are most often expressed and shown in the form of still-current oppositions and antagonisms between individual places on the island (urban-rural dichotomies, old-newly settled population, for example), but in friendly relations between certain settlements, as well. All that significantly contributes to the safeguarding of local features, even if only in a symbolic way.

***Olga Orlić**, PhD, is an anthropologist (University of Zagreb). In the period 2001-2006 she worked as a curator at the Ethnographic Museum of Istria, and since 2006 she has been employed at the Institute for Anthropological Research in Zagreb. She has collaborated on several national and international scientific and professional projects, was involved in the COST action and led national programs of popularization of anthropology and cultural anthropol-*

ogy. Since 2020 she has been leading the research project "Solidarity Economy in Croatia: An Anthropological Perspective" (SOLIDARan), funded by the Croatian Science Foundation. From 2023 she has been co-leading, together with dr. Peter Simonič, the Croatian-Slovenian bilateral project "Impact of global insecurities on strengthening of movements for food sovereignty in Croatia and Slovenia" (SLOHRanA). Olga is the author of several scientific and professional papers and a book about the solidarity on the case of community-supported agriculture in Croatia. She is a member of the editorial board of Ethnological Researches journals, and a president of Croatian Ethnological Society (2023-2025). She received the annual award of the Croatian Ethnological Society for the best ethnographic exhibition in 2004. ("Weavers in Istria").

Tomislav **Oroz**, PhD, Department of Ethnology and Anthropology,
University of Zadar, Croatia
toroz@unizd.hr

Mojca **Piškor**, PhD, Department of Musicology, Academy of Music,
University of Zagreb, Croatia
mpiskor@muza.hr

The Ćevap Dispute and the Stigma of the Balkans: Mediterranean Cuisine and Unwanted Balkan Associations

The presentation will present the results of ethnographic research conducted on Hvar concerning perceptions of the Mediterranean and the Balkans, using the example of ćevapi and the stigma associated with its (un)desired "Balkanness" in public space. Through an analysis of local narratives on the (in)appropriateness of ćevapi as part of the local island tourist offer, as well as the broader context of frequent debates in public and media discourse that question the association of ćevapi to the imagination of the Mediterranean, the discussion will raise questions about the visibility/invisibility of the Mediterranean and the Balkans in the border area of the Eastern Adriatic coast. It will also address questions of class, national, identity, and ideological tensions that arise within the framework of culinary nationalism. By confronting diverse narratives and practices documented during ethnographic field research on the island of Hvar, we aim to question the foundation and persistence of stereotypes that shape the exclusiveness of the Mediterranean and the often neglected issues of precarious life dimmed by the nostalgic evocations of the past. Drawing on the conceptual categories of *practical mediterraneanism* by anthropologist Michael Herzfeld and the concept of nesting orientalism by Milica Bakić Hayden, we seek to stimulate a discussion on reshaping the symbolic and imaginary boundaries between the Mediterranean and the Balkans, which are reflected in unwritten rules about (un)desirable food and questions of belonging and authenticity.

***Tomislav Oroz**, PhD is an Associate Professor and Head of Department of Ethnology and Anthropology, University of Zadar. He holds a MA degree in ethnology, cultural anthropology and history from the University of Zagreb. At the same University he obtained a PhD degree in ethnology and cultural anthropology. His teaching activities at University of Zadar include several courses both at the undergraduate and graduate levels (Anthropology of the Mediterranean, Ethnocultural processes in Southeastern Europe, Cultures of memory and experiences of temporality, etc.). At the University of La Rochelle in France, he is teaching in the course RESCUE: Resilience, Climate Change, and the European Union (in collaboration with Dr. Nenad Starc). His research interests are in memory studies, island studies and Balkan studies with special interest in the politics of temporality. His publications include the monograph Gdje si bio 1573? Lica i naličja Matije Gupca u praksma sjećanja [Where were you in 1573? Faces and Facets of Matija Gubec in Memory Practices] (2018) and the volume Liber monstrorum balcanorum: čudovišni svijet europske margine [Liber monstrorum balcanorum: The monstruous world of the European periphery] (co-edited with Miranda Levanat-Peričić 2019). Currently he is leading the university research project A Network of Island Temporalities – Multidisciplinary Research of Temporalities on Dugi otok and Kornati islands. He is a researcher in the CHANSE research project Digital Aestheticization of Fragile Environments.*

***Mojca Piškor** obtained PhD in ethnology and cultural anthropology at the Faculty of Humanities and Social Sciences in Zagreb with the thesis Politics and Poetics of Spaces of Music: Ethnomusicological and Anthropological Perspectives (2010). From 2001 she has been affiliated with the Institute of Ethnology and Folklore Research in Zagreb. Since 2013 she is permanently employed as an assistant professor of Ethnomusicology at the Musicology Department of the Academy of Music in Zagreb. Her field of interests includes issues pertaining to the nexus of music, sound and politics (racial imagination, gender, migration) and intersections of music and discourse on music. In the recent years she focused her research interests on the role of music and sound in torture regimes of political labour and concentration camps (Islands of Sv. Grgur and Goli; Jasenovac). Since 2020 she has participated in the international research project The European Irregularized Migration Regime in the Periphery of the EU (ERIM).*

Ivana **Ožanić Roguljić**, PhD, Institute of Archeology, Zagreb, Croatia
iozanic@iarh.hr

Vinko **Tarbušković**, MSc, Agency for the Management of Starigrad Plain, Stari Grad, Croatia
stari.grad.plain@gmail.com

Archaeological Tourism – the Example of "Greek Food in the Starigrad Plain"

The project "Greek Food in Starogradsko polje" is an experimental program of the Public Agency for the Management of Starigrad Plain, carried out in collaboration with the Institute of Archaeology in Zagreb and the Administrative Department for Maritime Affairs and Tourism of the Split-Dalmatia County. Its aim is to study the heritage of the ancient Greeks and their culinary habits through archaeological findings and ancient sources, as well as determine the extent to which these traditions have been preserved in the culinary heritage of Starigrad Plain.

The project is being implemented through the organisation of culinary workshops, public presentations in Stari Grad, and a corresponding printed publication. Each phase of the project is documented to ensure that the reconstruction of culinary habits adheres to the scientific methodology required by experimental archaeology. The project will span the next four years, during which the culinary and agricultural traditions of Starogradsko polje will be studied and compared with preserved recipes and advice from the ancient Greeks, which could potentially become a high-quality tourist product.

***Ivana Ožanić Roguljić**, PhD is a Senior Scientific Associate at the Institute of Archeology, Zagreb. She completed her undergraduate studies (1998) and obtained a MA degree (2004) in archeology at the Faculty of Humanities and Social Sciences, University of Zagreb. At the same University, she obtained a PhD degree in archaeology in 2012. Since 2004, she has worked at the Institute of Archaeology. Her research interests include topics from classical period archaeology, especially Roman ceramics and ceramics workshops, instrumentum domesticum, the history of food, travel stations and communications, experimental archaeology and the popularisation of science. Until 2023, she was the principal investigator on the projects Life on the Roman Road – Communication, Trade, and Identities on Roman Roads in Croatia from the 1st to the 8th century (HRZZ UIP-05-2017-9768, 2018 – 2022) and Life on the Roman Road and Living Danube Limes (Interreg Danube Transnational Programme 2020 – 2022).*

***Vinko Tarbušković**, MSc (Split, 1975) after finishing high school in Jelsa, he studied history and archeology at the University of Zadar, where he graduated on the subject "Latin inscriptions of mediaeval rulers". From 2000 to 2019 he worked at Petar Hektorović Elementary School and Jelsa Elementary School in Jelsa on the island of Hvar. In 2014, he obtained a master's degree on the topic "Faria – Roman settlement on the island of Hvar". Since 2019, he*

has taken over the Public Agency for the Management of Starigrad Plain as site manager. The public institution takes care of the preservation and revitalization of the cultural landscape, which has been under the protection of UNESCO since 2008.

Ana **Perinić Lewis**, PhD, Institute for Migration and Ethnic Studies, Zagreb
ana.perinic.lewis@imin.hr

Nikolina **Hazdovac Bajić**, PhD, Institute for Social Research in Zagreb
nikolinahb@idi.hr

Lana **Peternel**, PhD, Institute for Social Research in Zagreb
lanapeternel@idi.hr

New Farmistry – Island Nutritional Practices on the Example of Four Dalmatian Islands

In this paper, we are exploring the concept of the island diet through a comparative approach to nutritional practices of inhabitants of the Dalmatian islands of Brač, Hvar, Mljet and Žirje. Island nutritional practices are observed at three levels: growing, acquiring and storing food. Based on ethnographic research, we interpret results in the context of complex infrastructural challenges that island inhabitants face in acquiring groceries and ensuring energy and water. Consequently, the tradition of optimal use of available resources takes on various and complex contemporary forms. Non-existent, unfinished, neglected and devastated infrastructures make it much more difficult to acquire food for daily consumption or for trade and hospitality and catering needs. Long-promised infrastructure projects in the form of roads, adaptation of pathways, electrical network construction, internet coverage or connection to water supply have not been implemented for even a few decades, and islanders navigate through the unfinished infrastructures by adapting them to their daily or seasonal needs. Faced with infrastructural deficiencies, all the interlocutors in our research grow fruit and vegetables and go fishing for their own needs. Everything that they cannot grow, catch, gather or buy on the island they obtain in various ways from outside the islands, using some modern-day skills and combining them with traditional local knowledge and practices. Most of them engage in necessary and desirable skills in crisis situations and disasters, while the islanders themselves often define them as part of the island lifestyle or mentality. In line with theories of sustainability and coping with crises, we will present the perception and affective relation towards abandoned and decaying remnants of the farming heritage, which make a part of the construct of the island diet. We are particularly interested in today's adaptations, strategies and orientations of the islanders in finding foodstuffs and energy sources for growing, supplying and storing food on four Dalmatian islands, with a particular focus on the settlements and communities where infrastructural problems and (the lack of) solutions aggravate island everyday living. The obtained results point to the "new farmistry", in

which island nutritional practices are marked by crisis, unity, close neighbourhood, connectedness and improvisation skills in finding solutions for coexistence with the obstacles and challenges of isolation and neglect.

***Ana Perinić Lewis**, PhD, is a Senior Research Associate at the Institute for Migration and Ethnic Studies in Zagreb, Croatia. She graduated in Croatian language and literature and ethnology from the Faculty of Humanities and Social Sciences, University of Zagreb. She obtained a PhD degree in ethnology and cultural anthropology at the same university. Her main fields of interest include island studies, island space, island communities and their identifications, migrations and stereotypisations. She conducted cultural anthropological research on identity processes on the island of Hvar and published the book (in Croatian) Islands of the Island of Hvar: The Pluralism of Local Island Identifications (2017). She has been an associate on six interdisciplinary scientific projects focused on anthropological research on the Adriatic islands. Currently, she is working on projects about isolation, islands ethnographies and solidarity economy.*

***Nikolina Hazdovac Bajić**, PhD is a Scientific Associate and Postdoctoral Fellow at the Institute for Social Research in Zagreb. She holds a BA in Sociology and Croatology from Croatian Studies, University of Zagreb and a PhD in Sociology from the University of Zagreb (theme: Nonreligiosity in Croatia: Sociological Aspects of Organizing of Nonreligious and Atheists). She is an associate on the project funded by the Croatian Science Foundation "Isolated People and Communities in Slovenia and Croatia – ISOLATION" (PI Lana Peternel, Institute for Social Research in Zagreb). Her main areas of interest are sociology of religion, religious identities, marginalized people and communities.*

***Lana Peternel**, PhD is a Senior Research Associate at the Institute for Social Research in Zagreb. She was principal investigator in two projects: "Anthropological Research of Minority Religions in Historical Archives in Croatia." (Croatian Ministry of Science and Education and Slovenian Ministry of Science, Education and Sport) and "Comparison of National and Religious Identities of Secondary School Students in Croatia and Slovenia" (the Unity through Knowledge Fund between the Republics of Ireland and Croatia). Currently she is PI on a project funded by the Croatian Science Foundation: "Isolated People and Communities in Slovenia and Croatia – ISOLATION" (2022-2025). She also teaches at Zagreb University of Applied Sciences. Since 2023, she has been editor-in-chief of Sociology & Space journal. She is an author of the book Lost Settlements in Croatia (Dugački, Vlatka; Peternel, Lana; Škiljan, Filip. 2021. Zagreb: Plejada, IDIZ, IMIN). Her main areas of interest are marginalised communities, isolation, emptiness, religious and ethnic identities, sustainability.*

Fabijan-Hrvatin **Peronja**, Program Officer for Sustainable Blue Economy,
WWF Adria – World Wide Fund for Nature
fperonja@wwfadria.org

Fishing – Catch Less, Earn More

Fishing has developed our coastal communities as we know them today and it has and still does continue to feed billions of people around the planet. Without fishing, we would face a huge lack of food, significant island depopulation and loss of cultural heritage. Nevertheless, when we combine habitat degradation and immense fishing effort, marine ecosystems are in the worst situation ever. That's why we, as WWF, support fishers who have low impact on the fish stock, but have a big impact on the coastal community development. However, we cannot do this unless these fishers are recognized by the market: by retail chains, by hotels, by restaurants, by you and by me. And the only long-term way these fishers can be recognized is if their catch comes from sustainable sources and is of excellent quality. Small-scale fishing is recognized as one of the best examples of such fishing because it can simultaneously ensure long-term abundance of fish in the sea and long-term food security and development of coastal communities. However, there is a lot of room for improvement. Some of the ways WWF supports fishers is by withdrawing funds from the operational program for shipping and fisheries for the purpose of green transition, gathering in cooperatives and/or producer organizations, creating business plans, by connecting them with the market, encouraging and supporting certification that will guarantee that the fish comes from sustainable sources and by including fishers in the decision-making process through a co-management model. Our focus was on the island communities of Lastovo, Telašćica (Dugi otok Island), Vis and the coastal communities of the Velebit Channel. WWF's main interest is nature conservation, but we cannot do this at the expense of people. That is why we want fishers who live from the sea to become guardians of the sea, preserving this source of life for all future generations to come.

Fabijan-Hrvatin Peronja *is a Project Manager for Sustainable Blue Economy in WWF Adria. He graduated from Rochester Institute of Technology with a degree in International Business. After finishing college, he started working at WWF as a Finance Assistant, from where he went through various scales and progressed to a Senior Project Manager for Marine Protection with a focus on the development of a sustainable blue economy. He has led the development and management of the first coastal community blue business incubator in the Mediterranean, playing a pivotal role in the creation of a revolving fund as an alternative financial instrument, and two fishing cooperatives as steps towards sustainable fisheries. A big step towards sustainable fisheries is also his role in initiating co-management in fisheries and advocating for its implementation in the national legal framework, which led to the establishment of the first fishing-restricted zones supported by fishers. During his professional career, he worked on various projects that included working with coastal communities through support in the development of sustainable*

fisheries, agriculture and small entrepreneurship, all with the personal goal of proving that sustainability can and must be profitable for nature and for people.

Lana **Peternel**, PhD, Institute for Social Research in Zagreb
lanapeternel@idi.hr

Ana **Perinić Lewis**, PhD, Institute for Migration and Ethnic Studies, Zagreb
ana.perinic.lewis@imin.hr

"Island Exists Only on Paper": Perception and Visibility of the State on the Island of Žirje

Twenty years ago, the island of Žirje, as the furthermost inhabited island of the Šibenik archipelago, was an example of negative sociodemographic trends and neglect of island space. Today, the island is still facing a loss of key indicators of vitality – a younger population, due to a long-lasting historical isolation, gradual abandonment of agriculture and neglect of infrastructure. The local population demands greater attention of state institutions in accordance with national plans for the development of islands and developmentally vulnerable communities. In the qualitative research conducted on the island of Žirje in 2023, the concept of state has the central position in the descriptions of economic, demographic, and ecological challenges, while advocating for strong state interventionism in revitalization projects. In the analysis of interviews with around twenty inhabitants, the concept of state implies support and intervention of the local, regional and state authorities, despite the change of the political strategy of isolation in the past thirty-some years, and the consequent focus of a significant part of the community on their own initiatives in tourism. Focusing on the perceived role of the state, we conceptualize it as a historically rooted construct, which is created, experienced, interpreted, remembered and felt. The analysis is based on three main topics that illustrate a layered relationship between the islanders and the state. The first level of analysis is the role of the state in the protection of infrastructure and its own heritage in the space, the second level is the relationship of islanders towards the existing legal framework, and the third is the analysis of the active relationship of the local population towards state institutions. For islanders, the state is a construct that is emotionally shaped through feelings of pride, disappointment, distrust, bitterness, and frustration. We interpret the emotional construct of state through the concept of "omnipresent history", while combining historically different states and their influence on the island. Based on the experience and perceptions of the state practices on the island, our interlocutors see the state as a "stepmother" that is incompetent, inefficient, frustrating and only occasionally benevolent. At the same time, they point to the importance of their own role and of the island they live on in the formation of the Republic of Croatia and defence of Dalmatia, expecting from that idealised state to take care of them now, to function, help and work.

***Lana Peternel**, PhD is a Senior Research Associate at the Institute for Social Research in Zagreb. She was principal investigator in two projects: "Anthropological Research of Minority Religions in Historical Archives in Croatia." (Croatian Ministry of Science and Education and Slovenian Ministry of Science, Education and Sport) and "Comparison of National and Religious Identities of Secondary School Students in Croatia and Slovenia" (the Unity through Knowledge Fund between the Republics of Ireland and Croatia). Currently she is PI on a project funded by the Croatian Science Foundation: "Isolated People and Communities in Slovenia and Croatia – ISOLATION" (2022-2025). She also teaches at Zagreb University of Applied Sciences. Since 2023, she has been editor-in-chief of Sociology & Space journal. She is an author of the book Lost Settlements in Croatia (Dugački, Vlatka; Peternel, Lana; Škiljan, Filip. 2021. Zagreb: Plejada, IDIZ, IMIN). Her main areas of interest are marginalised communities, isolation, emptiness, religious and ethnic identities, sustainability.*

***Ana Perinić Lewis**, PhD, is a Senior Research Associate at the Institute for Migration and Ethnic Studies in Zagreb, Croatia. She graduated in Croatian language and literature and ethnology from the Faculty of Humanities and Social Sciences, University of Zagreb. She obtained a PhD degree in ethnology and cultural anthropology at the same university. Her main fields of interest include island studies, island space, island communities and their identifications, migrations and stereotypisations. She conducted cultural anthropological research on identity processes on the island of Hvar and published the book (in Croatian) Islands of the Island of Hvar: The Pluralism of Local Island Identifications (2017). She has been an associate on six interdisciplinary scientific projects focused on anthropological research on the Adriatic islands. Currently, she is working on projects about isolation, islands ethnographies and solidarity economy.*

Jorge **Queiroz,** PhD, Head of the Department of Culture, Heritage and Museums, Tavira, Portugal
jorge.queiroz1@gmail.com

Portugal and the Mediterranean Diet UNESCO Inscription – Working with the Seven Countries, National and Local Experiences

The Mediterranean Diet candidacy and inscription preparation on UNESCO's Representative List, approved in Baku on 4 December 2013, was a very rich period, learning and sharing information about the 7 states and their representative communities. Significant progress and rich experiences occurred specially from 2014 till the 2020 pandemic, we built together an organizational evolution and cooperation, each year one of the seven countries coordinated the group organizing a meeting about the national and local activities, proposals and new projects.

In the face of humanity's problems, the MD presents an important perspective and instrument with many values and practices, a way of the communities' lifestyle preserva-

tion, ecological footprint reduction, it strengthens local agriculture and short distribution circuits and promotes healthier eating and public health.

In Portugal, the intervention focused on the Mediterranean Diet as a multidimensional element.

Nineteen Universities and High Institutes signed a protocol for the MD research and knowledge valorisation, the Mediterranean food was introduced in basic school programs, specialized nutritional monitoring was increased, progress was made in genetic heritage plant protection to recompose territories hit by fires and improper use. Many activities are held throughout the country. Each September since 2013, Tavira, as a representative community, has organized a Mediterranean Diet Fair, a permanent exhibition in the Municipal Museum and many other activities.
It was only the beginning, obviously a small step to efficiently preserve our territories. Resources are not infinite, with the climate change we urgently need more sustainable productions, a different and better way to look at the economy and social life.

***Jorge Queiroz**, PhD is a Sociologist and Cultural Manager. He is an Invited Assistant Professor at Algarve University and Lusófona University in Lisbon, teaching postgraduate and master's courses. He is a member of the Portuguese delegation, technical person responsible for the process of the transnational application of the "Mediterranean Diet" to UNESCO Intangible Cultural Heritage of Humanity approved in Baku, Azerbaijan, on 4 December 2013. He is also the author of the book Mediterranean Diet. A millennial heritage for humanity (Althum, 2014, Lisbon).*

Ivana **Radovani Podrug**, Senior Associate-Conservator,
Conservation Department in Split, Croatia
ivana.radovani@gmail.com

Vernacular Rural Architecture of the Island of Hvar – Challenges of Renovation and Revitalization

"The perspective of the village is not in preserving the old way of life, but in coexistence with those values of the past that inspire and signify the traditional roots of individuality. Coexistence begins when the remnants of the old and the perspective of the new acquire the same meaning in people's minds." – islander Ivo Maroević, PhD, who spent part of his professional life in the service of cultural heritage protection, wrote in 1986. Most of the island's villages are located inland and their population decreased during the 20th century, some were completely abandoned by the turn of the millennium. The beginning of the 21st century was marked by rapid changes. Empty villages are full of remnants of the old, and perspectives of the new are brought about almost exclusively by occasional stays due to tourism. There is no old way of life (nor can life be conserved), and consequently, what does the conservation of island architecture mean? When the functions

that residential houses, agricultural facilities and rural units used to have disappear, and most houses have (partly) collapsed, only the remaining walls or some rare completely preserved houses can be conserved, and for presentation purposes. Harmonizing the remains of the old with the perspectives of the new is a process of revitalization of vernacular rural architecture and rural units, while incorporating aspects of modern life. Valuable examples of adequate renovation are degraded by cases of ignorance of the characteristic features of vernacular architecture and their misinterpretation. The introduction of new elements during the renovation changes the appearance of the villages, which, despite neglect, have preserved exceptional architectural and spatial value. The presentation will present the basic characteristics of vernacular architecture and the organization of the village space on the island of Hvar, with a review of previous research of architecture and rural space. The processes during the last century that led to the neglect and degradation of vernacular architecture (which is most frequently found, but also most exposed to decay), will be pointed out, and the necessity of a multidisciplinary and multisectoral approach to the renovation and revitalization of vernacular architecture and rural entities will be emphasized.

Ivana Radovani Podrug *works with the Conservation Department in Split as a Senior Associate – Conservator for movable and immovable cultural heritage. She works on valorising and updating the ethnographic heritage and vernacular architecture monument topography database, and participates in administrative procedures and expert supervision in the protection of movable and immovable heritage. She has prepared proposals for inclusion on the List of Protected Intangible Cultural Heritage of the Republic of Croatia and for inclusion on UNESCO's Representative List of the Intangible Cultural Heritage of Humanity. She has participated in several scientific and professional projects and in preparing the ethnographic part of the exhibition "Dalmatinska Zagora – Unknown Land". She participated in the Historic Masonry and Render Restoration workshop at the International Built Heritage Conservation Training Centre in Romania and in the organization of the Symposium of Slovenian and Croatian Ethnologists and Conservators.*

Majda **Rubić**, M.Sc., Ecovast – Croatian Section
majda.rubic@gmail.com

On the Impact of Economic Integration on Island Identity – Legal Point of View

Croatian islands are very close to the mainland and are an integral part of the coastal region. Croatia manages the development of its islands at the national, county and municipal (city) level. EU agendas have been implemented for urban and rural areas, next up are the islands and the reduction of development gaps between them and continental areas using EU funds. In the EU island legislation, legislative delegation is used as an instrument of implementation and the activities pertaining to it are subject to sys-

tematic monitoring by the European Commission, Parliament and Committee of the Regions, advisory bodies for islands. Do we bear in mind the European Commission Communication to EU institutions on the acquisition of agricultural land from 2017, which warns of the occurrence of protected land speculation after the end of the moratorium on sales to foreign nationals, which came into effect for Croatia on 1 July 2023 (Article 60.2. and Appendix VII of SAA – Stabilisation and Association Agreement)? The Islands Act relies on Articles 174 and 349 of the TFEU (Treaty on the Functioning of the European Union), although they regulate islands with characteristics of the outermost regions. The European Parliament Resolution on islands and cohesion policy announces aid for the outermost regions with a co-financing rate from the EAFRD (European Agricultural Fund for Rural Development) of 85%, so that the Commission could establish an integrated approach to investments in development, basic infrastructure and digitization. It regulates state subsidies and the Farm to Fork Strategy regarding the poor competitiveness of food products when they do not have access to the EU market. The European Committee of the Regions Opinion "Towards sustainable use of natural resources within the Mediterranean insular context" called on the Union for the Mediterranean to manage and protect the Mediterranean islands that are not included in Article 174 of the TFEU. The European Committee of the Regions Opinion "Towards a macro-regional strategy in the Mediterranean" implies the question of competence of the Commission's services through delegated acts. The Croatian archipelago is the second largest in the Mediterranean and the rapporteur of the Opinion is the president of the Croatian delegation in the European Committee of the Regions.

***Majda Rubić**, M.Sc. has worked in public service in Split and Zagreb throughout her career, holding high-level legal positions. She utilised the acquired knowledge in the ministry in charge of islands. She received a scholarship from the Government of the Republic of Croatia to obtain a Master's degree in European Law in 2011. Her research focused on the role of the Committee of the Regions, and based on her Master's thesis, she wrote and published the only scientific monograph to date on the Committee of the Regions and its role as the EU institution for islands. She has been publishing since 1998 (30 papers, three professional books, initiator/editor of the reprinted book about Croatian islands by Ivo Rubić). She is a member of the Croatian ECOVAST section, which supports her in her further work, she has given several presentations at international meetings, once at the invitation of the University of Zagreb, and is interested in the initiatives of the Parliament and the Commission on island policy that directly affect local and regional authorities and in the creation of EU island legislation bearing in mind the provisions of the TFEU on independent regulation by the EU island members.*

Lidija **Runko Luttenberger**, PhD, Department of Polytechnics,
University of Rijeka, Croatia
lidija.luttenberger@uniri.hr

Food Supply as a Factor of Resilience, Human Well-Being and Environmental Health

Food production and distribution are strongly associated with the availability of resources such as soil, water, and energy. Food has an impact on the climate change and is affected by it, it is directly related to health and is the generator of waste and pollution. The attempts to articulate the need for simultaneously achieving the health- and environment-related targets have been articulated in various international documents, but their translation into laws and implementation is encountering obstacles from lobbies opposed to change, themselves additionally encouraged by current geostrategic events. On the other hand, the localities that dismantle their resilient economies in favour of an import-dependent, tourism-based model are the most vulnerable when disturbance occurs, whereby food is the most sensible path to begin rebuilding community resilience. Traditional small-scale agricultural practices still present in various localities in Croatia, and particularly on the islands, are resilient, they do not harm the environment, and produce healthy food. As such, they represent the essence of food production methods, which the societies should pursue and develop in the interest of resilience, public and environmental health. Croatia should embark upon the task of drafting national environmentally sustainable food-based dietary guidelines and accordingly structure its food production sector, land use, physical planning, water management, waste management, while pursuing zero pollution policies, all based on agricultural practices appropriate for its diverse localities.

***Lidija Runko Luttenberger**, PhD is a Full Professor in Environmental Engineering at the School of Polytechnics of the University of Rijeka. She worked in shipbuilding industry as a design engineer, sales manager, and management board member, as department manager in a municipal utilities company, and as the Undersecretary of State in the Ministry of Environment and Nature Protection. She authored the book Water and Waste Management and more than 100 scientific and professional papers in the field of environmental protection.*

Marie-Ange **Schellekens**, PhD, Littoral Environnement et Sociétés (LIENSs) – UMR 7266, La Rochelle University, France
marie-ange.schellekens@univ-lr.fr

The Latest Reform of the European Agricultural Policy: Impacts on the Food Production of the Mediterranean Islands

The legislation on the reform of the common agricultural policy (CAP), which entered into force on 1 January 2023, intends to pave the way for a fairer, greener and more performance-based CAP. Beyond the general aim of ensuring a fair contribution of agriculture to EU environmental and climate goals and supporting the ambitions of the EU Farm to Fork and biodiversity strategies, this reform seeks to ensure a sustainable future for European farmers, provide more targeted support to smaller farms, and allow greater flexibility for EU countries to adapt measures to local conditions. The geographical characteristics, climate conditions and socio-economic structure of islands usually give rise to certain disadvantages for agricultural activities and production, especially on smaller islands. Islands are also often confronted with a gradual abandonment of land and eventually a shrinkage of local societies since their agricultural land is located primarily in semi-marginal or marginal areas.

Our contribution will therefore analyse how the recent reform of the EU Common Agricultural Policy could better support the supply of products essential for human consumption to smaller islands, promote a rational use of islands' fragile resources, while preserving and developing agricultural activities on smaller islands and thereby protecting the traditional Mediterranean way of life.

***Marie-Ange Schellekens**, PhD is a Research Fellow at the Research Unit LIENSs- Littoral Environment and Societies (UMRi 7266) and co-coordinator of the Jean Monnet European module "RESCUE" (Resilience, climate change and European Union) at La Rochelle University. She holds a PHD in Law from La Rochelle University with her dissertation focusing on Environmental Security in the External Relations of the EU, towards an Integrated Approach to the Prevention of External Conflict and Crisis. She also holds a Master in European Law from the College of Europe (Belgium), a Master in German Business Law from the Johannes Gutenberg University (Germany) and a postgraduate diploma (DEA) in International Law from the University of Burgundy (France). Since 2017, she has also been European Relations Manager of the French Society for Environmental Law. Her research interests lie in the external relations of the European Union with a special emphasis on environmental and climate security, the environmental impacts of conflicts, as well as on the role of the EU in polar regions. She is a regular guest expert for the French media on the environmental consequences of the war in Ukraine. Her current research work is building upon her previous experience as Executive Director of the College of Europe Foundation (1998-2010), a Brussels-based European think tank, chaired by Javier Solana, former High Representative for the EU Common Foreign and Security Policy and promoting innovative thinking on the role*

of the EU in the world. In this capacity, she has also served as a board member of the Barents Research Institute in Kirkenes (2003-2010). She has served as Conflict Prevention Project Manager at Folke Bernadotte Academy in Stockholm (2011-2012) and has also worked as an expert for GIZ, regularly providing EU legal training for judges in North Macedonia and Albania (2003-2015). She taught at the University of Uppsala between 2011 and 2016 and is regularly invited as a guest lecturer to several European Universities.

Peter **Simonič**, PhD, Department of Ethnology and Cultural Anthropology,
Faculty of Arts, University of Ljubljana, Slovenia
peter.simonic@ff.uni-lj.si

Žirje Field – from Existence to Heritage

Throughout history, a large field on the otherwise chalky and remote island of Žirje in the Šibenik archipelago enabled the emergence and livelihood of a large community of farmers. The development of viticulture in the 19th century was particularly favourable for population growth. The field was the central point of existence and identification of the island community. The 20th century saw significant technological and socioeconomic changes that shifted the gravity of the island community from the centre of the island to the coast. The field as a basic economic and social activity shifted to the sphere of family choice and inheritance.

The paper highlights the fundamental changes in the social use and meaning of the Field in the last century, as well as the consequences that these changes have had on the local community and its understanding of cultural heritage.

***Peter Simonič**, PhD is an Associate Professor at the Department of Ethnology and Cultural Anthropology, University of Ljubljana. His research focuses on transformative (processual) and interactive aspects of political systems, myths, anthropological theories, rituals, urban and cultural policies, cultural heritage, landscape, protected areas, agriculture, tourism, industry, etc.*

Sani **Sardelić**, curator, Korčula Town Museum, NGO Siva zona/Grey Area
sani.curator27@gmail.com

Island, Land, Stone: Reading the Landscape with Hungry Eyes

The connection between the traditional cultivation and processing of foodstuffs and the shaping of space on the eastern Adriatic islands is still visible today. This primarily refers to many old settlements in the interior of the islands, because of their special location and a kind of double isolation – both by the sea and island's land – were spared the ubiq-

uity of tourism, new economies, and overdevelopment along the coast. Research carried out on the island of Korčula over the past ten years was initiated to record the dietary practices of residents of all generation groups, and their recent changes. The island and town of Korčula, as a historical commune, ensured the necessary food minimum and the availability of food and water for everyone, as evidenced by the Statute of the town and Island of Korčula from 1214 and redactions from later centuries, with numerous provisions that are directly or indirectly related to food. The provisions of the Statute also reflect care for space, which is of vital importance for the island's economy, primarily agriculture and vine cultivation. The topic of this presentation is in what way and to what extent material remains are visible on the island today, when numerous skills have been forgotten and practices abandoned. The attention is primarily focused on the architectural heritage of the village of Žrnovo, the hamlet of Postrana, which, together with the village of Goveđari on Mljet, was the focus of an interdisciplinary study within the EU project "WINTER MED INTERREG Mediterranean – Winter Islands Network for all year round Tourism ExpeRience in the MEDiterraneanean", carried out within the Interreg Mediterranean Transnational Cooperation Programme. The study report of the integral protection and revitalization of historic settlements in the landscapes of the islands of Korčula and Mljet in the Dubrovnik-Neretva County within the WINTER MED project won the annual award of the Croatian Chamber of Architects in the Medals for Spatial Planning category. The authors of the study are Ask atelier d.o.o. and the Institute of Art History, Cvito Fisković Centre, and the author of this presentation was also a project team member. Preservation of architectural heritage, a holistic approach to space, with emphasis on self-sustainability, and preservation of the cultural landscape are its basic principles.

Sani Sardelić *is a curator at the Korčula Town Museum. She curates the Petar Šegedin Memorial Collection, the Maritime, Ethnographic, and Natural History Collections, the professional museum library, and she is a museum pedagogue. She is a member of associations that promote culture and art, heritage and natural values – Siva zona, Adriatica, Slow food Korčula, Bratska sloga, Žrnovska makarunada, the Korčula Astronomical Society. She participated in the ESLAND Project, Island Landscapes – An Expression of European Culture, led by Professor Gloria Pungetti (University of Cambridge, UK). She is the co-host of the cultural and scientific event Days of Petar Šegedin. In cooperation with Professor Emerita Elsie Ivancich Dunin she researched sword dances on the island of Korčula. She is a contributor to the Third Program of Croatian Radio – "Cosmopolis – Literature in Context". She is the co-author of the display concepts at the Korčula Town Museum and the Marko Polo Centre in Korčula.*

Juraj **Šantorić**, student of Ethnology and Anthropology, University of Zadar, Croatia
jurajsantoric@gmail.com

Mišancija as a Principle: Traditional Food and Art in Everyday Life

Inspired by a stay in Jelsa on the island of Hvar, the local flora and the gastronomic and horticultural everyday life of the inhabitants, as well as the story of *Mišancija*, a traditional dish locally known as *Divje zeje,* in this presentation I define *Mishancija* as a principle of sustainability and aesthetics in everyday life on the island. The space of Jelsa abounds in artistic interventions and artefacts both at the public level (sculptures and murals) and the private level (flower jars, wood and stone installations). These are art objects, the majority of which are created according to the "home made" or "do it yourself" principle, and the same principle is the basis of the recipe for the traditional dish *Mišancija*, which is made from plants picked along the way or found in nature. The aim of the presentation is to consider *Mišancija* as a principle of sustainability deeply integrated in the everyday life of the local population, but also to point out the obstacles that this principle encounters today, such as a large concentration of pesticides and non-ecological materials. In the presentation, I will also point towards contemporary reflections of *Mišancija* using the example of the cookbook *Divlji pjat,* created in the Bol High School project of the same name.

Juraj Šantorić *is a student of ethnology and anthropology and philosophy at the University of Zadar. He is the winner of the rector's award at the undergraduate level. He is interested in the research of ambience, performativity and performance art. In his work, he is interested in the combination of theoretical reflection and performance, upon which he creates his original performances. He has organized a number of formal and informal artistic and educational programs in the field of performing arts within universities, student organizations, cultural associations and local governments.*

Zlatko **Šatović**, PhD, Faculty of Agriculture, University of Zagreb, Zagreb, Croatia
zsatovic@agr.hr

Marina **Viculin**

Mirjana **Randić Barlek**, ethnologist

Željko **Šatović**, writer

Danilo **Dučak**, artist

Zlatko **Liber**, PhD, Faculty of Science, University of Zagreb, Croatia

Sandro **Bogdanović,** PhD, Faculty of Agriculture, University of Zagreb, Croatia

In Search of "Tustopizda" and "Kurcoglav"

Diblje zelje is a Croatian dialect expression used on the island of Zlarin to refer to a variety of wild plants gathered in early spring and prepared in various ways for human consumption. This custom is widespread in the Croatian coastal region and on the islands, as it is known almost everywhere in the Mediterranean. The traditional knowledge about the wild plant species used as *diblje zelje* and their local names are disappearing due to a number of socio-economic factors. The generations born from the 1960s onwards can no longer recognise the wild plant species used for *diblje zelje*, but many of them still remember some peculiar dialectal names of these species, such as *tustopizda* and *kurcoglav*, although they do not know which plant species these names refer to. The aim of our ethnobotanical research was therefore to find out which plant species are usually collected as *diblje zelje* and what these species are called in Zlarin. We also wanted to know which traditional recipes are used for the preparation of *diblje zelje*. This knowledge constitutes an intangible cultural heritage (ICH) recognised by UNESCO, the protection and promotion of which should be ensured by the "Convention for the Safeguarding of the Intangible Cultural Heritage". To this end, we conducted a series of interviews with the most competent sources of traditional knowledge on the collection and preparation of wild plants, namely the women of Zlarin, most of whom were over 70 years old. After a thorough botanical study, we identified 24 plant taxa used for *diblje zelje* and recorded the traditional recipes for their preparation (e.g., *zelenjak*, *kulin* and *diblje zelje i fažol*). We then organised a workshop with the aim of passing the knowledge gained on to the younger generations of Zlarin, most of whom live in Šibenik, Split or Zagreb. Finally, in 2022, we published the scientific monograph *Tustopizda & Kurcoglav: Edible Wild Plants of the Island of Zlarin*.

***Zlatko Šatović**, PhD (1965; Zagreb, Croatia) has worked at the University of Zagreb, Faculty of Agriculture, since 1991. He was appointed full professor in 2007. His areas of expertise are the conservation of plant genetic resources and molecular biodiversity analysis. Professor Šatović has been the leader of three international and four national scientific projects. He has published more than 180 scientific articles in journals covered by the Web of Science and supervised 11 PhD theses. In 2004, he was awarded the Annual Science Award. He is the*

leader of the Centre of Excellence for Biodiversity and Molecular Plant Breeding (CoE CroP-BioDiv), founded in 2015.

***Marina Viculin** (1957 – 2015) graduated in art history and comparative literature from the Faculty of Humanities and Social Sciences, University of Zagreb, in 1982. She earned her master's degree (1987) and doctorate (2010) at the Sorbonne in Paris. Since 1989, she worked as a curator at the Klovićevi dvori Gallery and became its director in 2012. She organized numerous exhibitions of contemporary art and photography and collaborated on a number of art publications, catalogues and monographs. In 2014, she received the award "Knight of the Order of Arts and Letters" from the Republic of France.*

***Mirjana Randić** (1946) graduated in ethnology and English language and literature from the Faculty of Humanities and Social Sciences, University of Zagreb, in 1972. From 1974 she worked as a curator at the Ethnographic Museum in Zagreb. She was responsible for the Pottery Collection, the Basketry Collection and the Collection of Musical Instruments. In her field research she focused especially on food and folk medicine and published the results of her research in museum publications. She co-organised several scientific conferences on the ethnography of food.*

***Željko Šatović** (1959) is a gastronomic writer (History and Anthropology of Food), journalist (Polet, Jutarnji list, Slobodna Dalmacija, Globus, Playboy, Coolinarika), scriptwriter of culinary shows ("Pears and Apples", "Gušti su gušti", "In the Same Pot") and author of cookbooks (Little Beer Cookbook, Little Mushroom Cookbook).*

***Danilo Dučak** (1953) graduated from the Academy of Fine Arts in Zagreb in 1977 in the class of Professor Nikola Reiser. He started working as a photographer at the weekly Polet and, in the 1980s, he began making illustrations. In 1988 he went to the United States (New York), where he devoted himself mainly to illustrating book covers. After his return from New York in 2006, he has lived and worked in Zagreb and Motovun and, in addition to painting, he also makes animated films.*

***Zlatko Liber**, PhD (1964) received his BSc (1990), MSc (1996) and PhD (2000) from the Faculty of Science, University of Zagreb. Since 1992 he has been working at the Faculty of Science, where he was appointed full professor in 2016. He is the founder of the Laboratory for Genetic Diversity, Phylogeny and Molecular Systematics of Plants. His scientific interests include the phylogeny, taxonomy and population genetics of vascular plants. He is head of the Working Group for Salvias and Dalmatian Pyrethrum at the Centre of Excellence for Biodiversity and Molecular Plant Breeding (CoE CroP-BioDiv).*

***Sandro Bogdanović**, PhD (1978) obtained his BSc (1990), MSc (1996) and PhD (2000) from the Faculty of Science, University of Zagreb. From 2004 to 2011 he worked at the Faculty of Science, University of Zagreb, as a research assistant. Since 2011 he has been working at the Faculty of Agriculture, where he was appointed full professor in 2022. He is the founder of*

the ZAGR herbarium at the Faculty of Agriculture. His scientific interests include systematic botany and the plant diversity of the Mediterranean region. He is a member of the Brassicas/ Alliums working group of the Centre of Excellence for Biodiversity and Molecular Plant Breeding (CoE CroP-BioDiv).

Damir **Viličić**, PhD, Department of Biology, Faculty of Science,
University of Zagreb, Zagreb, Croatia
damir.vilicic@biol.pmf.hr

Germination of Sea Fennel (*Crithmum maritimum* L.) Seeds and Reasons for Possible Cultivation

Sea fennel (*Crithmum maritimum* L) is the only species of the genus *Crithmum* (family Apiaceae), a halophyte on seashores found mainly in the Mediterranean. *Crithmum maritimum* is rich in valuable dissolved substances: carbohydrates, organic acids and phenolic compounds. It is the only halophyte that synthesizes chlorogenic acid – an antioxidant that captures free radicals, inhibiting DNA damage and protecting against the induction of carcinogenesis. *Crithmum maritimum* has an antimicrobial effect and a strong potential in the regeneration of the epidermis. It is also a plant that is used as a fresh and dried ingredient in gastronomy. Research on the germination and growth of sea fennel seeds was carried out on an artificial substrate, outside the laboratory and in a greenhouse. It lasted 45 days, from May to June, within a temperature range of 15 to 32°C and air humidity 50-88%. Although the germination of seeds in experimental conditions was only 23%, the seedling growth was vigorous in the garden soil under the conditions of the Adriatic climate. The results confirm that *Crithmum maritimum* could be successfully grown in soil outside the supralittoral saline habitat.

***Damir Viličić**, PhD (Zagreb, 1948) is Professor Emeritus at the Faculty of Science, University of Zagreb, and an associate member of the Croatian Academy of Science and Art. He finished his higher education at the Faculty of Science, University of Zagreb, in 1973 and his PhD in 1983. He continued his career at the Institute of Oceanography and Fisheries, Dubrovnik, where he achieved the position of senior scientist in 1991. He moved to the University of Zagreb, where he was appointed full professor in 1997. He has taught Algology, Microbial Ecology, Pelagic Microbiology, and Biological Oceanography and been the principal investigator of scientific projects for the Ministry of Science of the Republic of Croatia and Editor-in-Chief of the journal Acta Botanica Croatica (1998–2014). He has been secretary (1995–2011) and president (2012–) of the Council for the Scientific Research of the Adriatic Sea of the Croatian Academy of Science and Art. His awards and recognitions include the Award of the Croatian Academy of Science and Art for scientific achievements in Croatia in 2003. He is an associate member of the Croatian Academy of Science and Art, The Department of Natural Sciences (2006–). After his retirement, he was elected to the honorary title of professor emeritus.*

Matea **Zajc Petranović**, PhD, Institute for Anthropological Research, Zagreb, Croatia
matea.zajc@inantro.hr

Mediterranean Diet of the Past for a Healthy and Long-lived Future

The Mediterranean diet has its roots in the countries of the Mediterranean basin, and its basics include fruits and vegetables, whole grains, nuts, legumes, bread and olive oil and, in smaller quantities, poultry, eggs, cheese and dairy products as well as wine. This type of diet became interesting to scientists in the 1950s, when it was observed that certain populations of the Mediterranean, poor and rural, had a better general health status with lower rates of cardiovascular and metabolic diseases and a longer life expectancy than the rich urban populations of the countries of the Western world. The famous "Seven Countries Study" (conducted in Finland, the Netherlands, Italy, the United States, Greece, Japan, and Yugoslavia) found that populations that lived on the Mediterranean diet had very low blood cholesterol levels and, consequently, a low frequency of coronary heart disease, which is attributed to their diet and lifestyle. Also, despite numerous common characteristics, it has been shown that dietary habits throughout the Mediterranean are not completely homogeneous, and that health benefit is primarily related to the dietary patterns of the population of Naples and Crete. Since the 1990s, the world has witnessed a food transition and the spread of the so-called Western diet, characterized by readily accessible, quickly prepared highly processed food rich in sugar and saturated fat, which, together with the transition to a sedentary lifestyle, is linked to the pandemic of chronic non-communicable diseases such as obesity, diabetes and cardiovascular diseases. These trends have not bypassed the Mediterranean countries either. In my presentation, I will give an overview of the results of research on the association of the Mediterranean diet and the health of the populations of the Eastern Adriatic and projections of future trends. I will especially refer to the central Dalmatian islands of Brač and Hvar, Croatian representatives of the protected Mediterranean diet on the UNESCO's List of intangible cultural heritage.

***Matea Zajc Petranović**, PhD is a Senior Research Associate at the Institute for Anthropological Research in Zagreb. She holds a B.Sc. Eng. in molecular biology from the Faculty of Science, University of Zagreb. She obtained a PhD degree in biology, (thesis: The role of polymorphisms in candidate genes for cardiovascular diseases in longevity: anthropological approach) at the same university in 2013. She has participated in several national and international scientific projects and has been trained professionally at specialist courses and workshops in the country and abroad. She participates in teaching at the Faculty of Science of the University of Zagreb. The topics she deals with belong to the field of biological anthropology and include growth and development, secular trends, longevity, nutrition, health of minority populations, pharmacogenetics, genetics of complex traits including risk factors for the development of noncommunicable diseases (cardiovascular diseases, hypertension, obesity) and cohort studies.*

Marina **Blagaić Bergman**, PhD, Institute of Ethnology and Folklore Research, Zagreb, Croatia
marina@ief.hr

Pavel **Gulin Zrnić**, geography student at the Faculty of Science, University of Zagreb, Zagreb
pavel.gulin_zrnic@student.geog.pmf.hr

Josipa **Slaviček**, mag.ing.arch., NGO Anatomy of Islands – Centre for Research and Development, Jelsa, Croatia
josipa.slavicek@gmail.com

Juraj **Šantorić**, student of ethnology and anthropology and philosophy, University of Zadar
jurajsantoric@gmail.com

Šime **Vukman**, mag.geogr., Trogir, Croatia
simevukman18@gmail.com

Karmen **Krasić Kožul**, Jelsa Art Bienniale Art Director, Zagreb
karmen@lab852.com

Marija **Kamber**, Jelsa Art Bienniale Director, Zagreb
marija@lab852.com

Gabrijela **Mamić**, Jelsa Art Bienniale PR, Zagreb
gabrijela@lab852.com

Anatomy of Kala: Multidisciplinary Exploration of a Street in Jelsa

Following the focus and selection of the location for the Jelsa Art Biennial*** 2023 festival in depicted street in Jelsa with this year's theme *Decubator*, the Anatomy of the Island Association – Center for Research and Development joins the project as a scientific and expert organization with the aim of creating preliminary research that will serve artists as a source of information and inspiration in the development of artistic works. The starting point of the research is the Mediterranean diet, viewed from the perspective of its overall skills, knowledge, practices, beliefs, and traditions, while also highlighting its social and symbolic aspects. The street, through all segments of the research, is considered in the context of Jelsa, the entirety of Hvar Island, the Balkans, and the Mediterranean. *Kala* (street) becomes a model for researching the coexistence of members of the local community, micro-locations intertwined with island ambiences and temporalities, stories,

*** The Jelsa Art Biennial (JAB) is organized by Karmen Krasić Kožul, Artistic Director; Marija Kamber, Director; and Gabrijela Mamić, PR, within the creative agency LAB852 and The Sustainable Island association. JAB is a festival of contemporary art on the island of Hvar that connects different audiences through a multitude of artistic media and practices. The event is specific for works that are mostly performed in public spaces with the aim of bringing contemporary art closer to the widest possible audience, emphasizing art that conveys a message of social responsibility and sustainability.

and people, bounded by the linear architectural space of a typical Dalmatian street. The methodology of the work is based on a multidisciplinary approach to research: experientially and subjectively by absorbing the ambiance of the place, ethnologically through interviews with residents of the street, and virtually by creating an archive of documents and cartographic foundations using the GIS method, collectively culminating in a textually visual conclusion of the research intended for international participants of the festival. As part of JAB (Jelsa Art Biennial), artists reinterpreted and 'decubated' old recipes, Jelsa stories, and legends into a series of activities, performances, and concepts, connecting the micro-locations of the place into a homogeneous linear space of *Kala*. In the discursive program 'Folkestone Fringe: Field Forensics Office',**** the research methodology was presented; a participatory workshop on the experience of the street was conducted; the contemporary opera production 'Imagining Gardens'***** was performed; and the performative installation 'Digestion' by author Juraj Šantorić was streamed. By involving the local population through all the above mentioned activities, the aim is to question a sense of community among the residents of the street that defines its space and the Mediterranean way of life within it.

***Marina Blagaić Bergman**, PhD, is a Research Associate at the Institute of Ethnology and Folklore Research in Zagreb, Croatia. She obtained her doctoral degree in 2014 in the interdisciplinary field of island studies with the topic of the impact of economics on the life of the population of the island of Šolta during the 20th and 21st centuries. In addition to ethnographic explorations of islands and their contribution to the island studies, she participates in projects dealing with urban studies, anthropology of the future and anthropology of migration. She is the head of the association Anatomy of Islands – Centre for Research and Development and Secretary of the Croatian Ethnological Society*

***Pavel Gulin Zrnić** is a geography student at the Faculty of Science, University of Zagreb. He was awarded the Rector's Award for his research in urban soundscapes in 2022. He was one of the organizers of a students' congress dedicated to regional development in which his main focus was directed towards the Croatian coast and islands. He was in the editorial team of the student magazine Meridijan 16°E, while also publishing travel articles on his blog. He is interested in urban topics, which he tries to bring to a wider audience by organizing educational walks in Novi Zagreb. He plays music as an amateur, enjoys traveling, exploring places and cultures, and being in good company.*

**** Folkstone Fringe is an artist-led organization based in Folkstone, UK, dedicated to creating opportunities and projects that connect people to each other and to the place in which they live. The 'Folkestone Fringe: Office for Field Forensics' discursive program in Jelsa was led by interdisciplinary artist and curator Diane Dever and curator and artist Jacob Bray, who works professionally as a choreographer and director.

***** 'Imagining Gardens' is a contemporary opera production created as part of an artistic residency in Jelsa, curated by Anja Leko, Andrej Beštak from Croatia and Paula Pļavniece from Latvia. The artists Hugo Baranger, Rebecca Merlić, Robert Fenrich, Sunčica Bandić and Dora Brkarić took part in the residency and the performance, in collaboration with the Jelsa Choir of St. Cecilia.

Josipa Slaviček *graduated as an engineer in architecture and spatial planning at the Faculty of Architecture of the University of Zagreb. Her areas of interest in academic and artistic research are the Croatian islands, island communities and the landscape of the archipelago of the island of Hvar. She joined the Anatomy of the Island in 2021. She studied at the Politecnico di Milano as part of the Erasmus student exchange, and after graduation worked for two years and gained experience in Dutch spatial planning practice in Amsterdam. She considers her approach to work to be interdisciplinary and multimedia, combining scientific research of space and people with artistic expression and production.*

Juraj Šantorić *was born in 1997 in Zagreb. He is a student of ethnology and anthropology and philosophy at the University of Zadar. In his work, he is interested in the combination of theoretical reflection and performance, upon which he creates his original performances. He has organized a number of formal and informal artistic and educational programs in the field of performing arts within universities, student organizations, cultural associations and local governments.*

Šime Vukman *was born in 1999 in Split and spent his childhood in Trogir. In 2023, he graduated in Geography at the Faculty of Science, University of Zagreb. His work focuses on social geography, and he is particularly interested in topics such as rural development, regional identities and demography. During his studies, he actively participated in the work of the Geography Students Club by organizing multiple events, such as an international congress and professional field trips. In addition, he loves nature and travelling, so he prefers to spend his free time outside.*

Karmen Krasić Kožul *is the director of LAB852, in charge of the company's strategic management and artistic direction. Since 2011, she has designed and provided training for 15 cultural organizations and more than 200 culture professionals. Since 2014, she has successfully managed 4 Creative Europe projects where LAB852 took the role of project partner. She has curated many art events, exhibitions, and festivals. Her previous experiences include the production and promotion of programs for radio and TV. She holds an MA in Journalism from the Faculty of Political Science in Zagreb, a European Diploma in Cultural Project Management from the Association Marcel Hicter Brussels, and a Cross-media Storytelling Certificate from the Media Business School in Madrid.*

Marija Kamber *is an independent curator and artist working with LAB852 since 2017, where she has worked on the projects European Music Incubator and Magic Carpets as an assistant manager and curator in all programmatic and financial aspects of project development, implementation and reporting as well as being project leader of multiple educational projects for children and adults. She is a co-founder of the Kružok Association and Kamba, a pop-up gallery in which she acts as curator and project manager (since 2017). She collaborates with the Croatian Association of Fine Artists as project coordinator for multiple projects. Marija graduated with an MA from the Department of Art Pedagogy and Sculpture at the Academy of*

Fine Arts in Zagreb and did her professional training for the vocation as a museum pedagogue in the Klovićevi dvori Gallery.

***Gabrijela Mamić** is an artist, painter and art educator from Zagreb, Croatia. Gabrijela has been creating and hosting art workshops for children and youths, as well as organizing art workshops for adults with Udruga Pokret, since 2019. She joined the Croatian Association of Fine Artists in 2021, collaborating with them as a project assistant in Karas Gallery. She graduated with an MA in Painting at the Academy of Fine Arts in Zagreb, as well as finished the Pedagogical-psychological-didactic-methodical training at the Osijek Faculty of Philosophy. She has worked with LAB852 since 2023.*

EXCURSION TO THE VITICULTURE COLLECTION IN PITVE

Duje **Dorotka**, MA in Ethnology, Jelsa Municipality Museum
duje.dorotka@gmail.com

Marija **Plenković**, MA in Ethnology, Jelsa Municipality Museum
muzejopcinejelsa@gmail.com

The Viticulture Collection in Pitve: Contribution to the Preservation of Local Knowledge

This presentation explores the process of reflection and the development of a new permanent exhibition at the Viticulture Collection of the Jelsa Municipality Museum, located in the former school building in Pitve, a village near Jelsa with a rich history deeply rooted in viticulture. The collection comprises original ethnographic materials, including traditional tools for land cultivation, vineyard work, and wine cellar management, as well as equipment for wine production and storage, and inventory from a traditional kitchen. The exhibited items are characteristic of the 19th and the first half of the 20th century, and many are still in use in Hvar's wine cellars today. The initiative to collect these materials began in the 1970s during the transformation of traditional land cultivation and wine production methods, led by museum professionals and cultural workers from the former Center for the Protection of Cultural Heritage of the Island of Hvar, driven by suggestions from the local island community. Today, the Viticulture Collection is a part of the Jelsa Municipality Museum, and its permanent exhibition is the result of a restoration program for the building and collection, sponsored by the Ministry of Culture and Media of the Republic of Croatia and the Municipality of Jelsa. The museum exhibition was designed with an awareness of the importance of the ideas that motivated the collection's founders, while also considering the achievements of contemporary museology and the needs of the local community and museum visitors. The creation of the new permanent exhibition was preceded by field ethnographic research, which supplemented the information conveyed by this museum material. Field research was essential not only as a source of information but also for preserving local knowledge and producing new content that further clarifies the context of viticulture's role in the life of the local farming community. Field informants were thus actively involved in the process of creating the new museum exhibition and remain a permanent link between museum professionals and the local community in shaping future museum actions, making this museum space a platform for continuous research into the viticultural history and a participant in new cultural initiatives in future heritage preservation programs on the island of Hvar.

Duje Dorotka *holds a Master's degree in Ethnology and Cultural Anthropology and a Master's degree in Anthropology from the Faculty of Humanities and Social Sciences, University of*

Zagreb, with a professional museum curator qualification (2018). He works as a curator at the Jelsa Municipality Museum, which includes professional care for collections, research, preparation of permanent exhibitions and occasional exhibitions, as well as pedagogical work, program preparation, and work with patrons. He is also the curator of the Fishermen's Collection in Vrboska, the Collection of Writer Marin Franičević in Vrisnik, and the Memorial Collection of Composer Antun Dobronić in Jelsa.

Marija Plenković *holds a Master's degree in Ethnology and a Master's degree in Russian Language and Education from the University of Zadar, with a professional museum curator qualification (2017). She serves as the director of the Jelsa Municipality Museum and partially engages in the role of a curator, which includes collection curation, doing research, preparation of permanent and occasional exhibitions, management of the Kravata exhibition gallery, and program development. She is also the curator of the Viniculture Collection in Pitve and the Cultural-Historical Collection and the Collection of Graphics, Paintings, and Reliefs of Juraj Dobrović in Jelsa.*


Ministarstvo
znanosti i
obrazovanja

Republika
Hrvatska
Ministarstvo
kulture
i medija
Republic
of Croatia
Ministry
of Culture
and Media

HEP

SVEUČILIŠTE U ZADRU
ODJEL ZA ETNOLOGIJU I ANTROPOLOGIJU


iMIN
INSTITUT ZA MIGRACIJE I NARODNOSTI

LAG ŠKOJI
LOKALNA AKCIJSKA GRUPA
LOCAL ACTION GROUP

FLAG ŠKOJI
LOKALNA AKCIJSKA SKUPINA U RIBARSTVU ŠKOJI
FISHERY LOCAL ACTION GROUP ŠKOJI

LAB.852

listlabs

Konoba
DVOR DUBOKOVIĆ
Pitve

OPĆINA JELSA

JELSA
Turistička zajednica Općine Jelsa / otok Hvar

MUZEJ
OPĆINE
JELSA
JELSA
MUNICIPAL
MUSEUM

Općinska knjižnica
i čitaonica Jelsa

AGENCIJA ZA
UPRAVLJANJE
STAROGRADSKIM
POLJEM