

**Conference on Archaeology of food and foodways: methods and cases**  
Program

<b>5-Dec-24</b>	
<b>Reception (8:30-9:20)</b>	
<b>IHP/SEAA Opening (9:25-9:40) Jeng-guo Chen 陳正國 / Siren Liu 劉思然</b>	
<b>Keynote Speech (9:40-10:30) Dorian Fuller: Sticky rice or roti? Cooking traditions, crop selection, and the archaeology of long-term regionality</b>	
Break/Photo	
<b>Session I: Crop domestication and disposal (10:40-12:10)</b> <b>Moderator: Jer Ming Hu 胡哲明</b>	
Yueie Hsing 邢禹依/Chengchieh Wu/Tzefu Hsu	Tropical japonica, temperate japonica or indica: Is it OK to interpret the excavated seeds by using the current rice seed morphology data?
Cheng-Ruei Lee 李承叡/Chih-Cheng Chien/Ken Naito	The domestication and expansion of adzuki: evidence from population genomics
Xuexiang Chen 陳雪香/Xu Liu (online)	Archaeobotanical Evidence of Common Buckwheat Dispersal in China during the 7th to 13th Centuries
Rubi Wu 鄔如碧/Guoping Sun/Yufei Zheng/Shuangmei Li/Michael Charles/Amy Bogaard (online)	Water chestnut ( <i>Trapa natans</i> ) exploitation revealed by detachment morphology at Tianluoshan (6800-6650 BP), China
Lunch	
<b>Session II: Archaeological residue and pottery analysis (13:30-15:00)</b> <b>Moderator: Li-Ying Wang 王儷螢</b>	
Li-Ying Wang 王儷螢	Investigating pottery use at the Sanbaopi site in southwestern Taiwan using organic residue analysis
Jing Cheng 鄭婧	Residue Analysis of Pottery from Hunter-Gatherer Communities in Xiajiaoshan, Pearl River Delta, China (7000-5000 BP)
Shinya Shoda 庄田慎矢 (online)	Agricultural innovation vs culinary tradition: what can we learn from the chemical traces on cooking vessels?
Michelle Eusebio	Organic Residue Analysis of Pottery Reveals the Beginnings of Southern Vietnamese Cuisine
Tea break	
<b>Session III: Environment resources and food structures (15:20-17:10)</b> <b>Moderator: Yi-lin Elaine Chen 陳以琳</b>	
Yi-lin Elaine Chen 陳以琳	Plant foods in Neolithic Taiwan: a re-evaluation of archaeobotanical assemblages and their implications
Hua Wang 王華/Yao Gao/Thijs van Kolfschoten (online)	Intensive exploitation of pheasants at the Early Holocene site of Xiaogao in Northern China
Xiaotong Li 李曉彤 (online)	Characteristics of agriculture and food structure of northern China during the Song and Jin dynasties: Archaeobotanical evidence from Mashang site in Zibo, Shandong
Ningning Dong 董寧寧/Chen Sun/Xuchu Zhu/Xiaohong Tian/Yong Wu/Yahao Luo/Yuxuan Zhou/Jing Yuan	Feeding the fort: a zooarchaeological study at Shichengzi (Xinjiang, China)

(online)	
Yutong Chen 陳虞通	Dietary and potential oat transmission during the Eastern Zhou Guanzhong: evidence from residual starch granules analysis from the Liujiawa site
<b>Discussion (17:20-)</b>	
Banquet	
<b>6-Dec-24</b>	
<b>Session IV: Differential foodways and cultural practices (9:00-10:30)</b>	
<b>Moderator: Kuei-chen Lin 林圭偵</b>	
Yu Dong 董豫/Jiayi Zhou/Fang Zhen (online)	Differential food consumption patterns between males and females as one age: A case study of the early Iron Age Sunjiadong site, China
Kuei-chen Lin 林圭偵/Cheng-Yi Lee/Zhiqing Zhou/Haibin Yuan	Differential foodways in the initial colonial period of the Chengdu Plain
Ming-chong Hwang 黃銘崇	Cooking Utensil Types in East Asian Continent and Their Meaning
Jou-chun Lu 盧柔君	Discussing The Diversity of Foodway in Taiwan's Historical Period Through Excavated Porcelain: The Intersection of Traditional Analytical Techniques and New Approaches
<b>Session V: Fermentation and food preservation (10:40-11:50)</b>	
<b>Moderator: Jou-chun Lu 盧柔君</b>	
Yeonkwang Kim/Yookyung Kim	Archaeological Insights into the Production and Consumption of Jeotgal: Fermented Seafood in Silla and Baekje Periods
Andrea Yankowski/Puangtip Kerdap/Nigel Chang	Salt and fermented fish - An ethnoarchaeological study on prehistoric foodways in Northeast Thailand
Jingbo Li (online)	Early Evidence of Brewing Beer with Malted Grains and Qu Starter at the Yangshao Village Site, China
Lunch	
<b>Session VI: Food, cooking, and cultural interactions (13:10-15:30)</b>	
<b>Moderators: Wei-chun Chen 陳維鈞 / Yu-chun Kan 甘聿群</b>	
Veronica Peterson 孫美華 (online)	Food and Family: Home Cooking and Placemaking in the Chinese Diaspora
Yahui He 賀婭輝 (online)	Human-animal commensal relationship in the Bay Area of California: Residue analysis from animals' dental calculus at the Arboretum Chinese Labor Quarters at Stanford
Nattha Chuenwattana (online)	The Missing Rice Awn and Other Seed Dispersal Mechanism: Insights from Crop-Processing Experiments and Ethnographic Stories from Southern China.
Tea break	
Masashi Kobayashi 小林正史	Reasons for the selection of normal rice steaming in ancient China, Korea and Japan
Yumiko Murakami 村上由美	Reconstructing the method of ancient rice threshing and milling in Japan
Yu-chun Kan 甘聿群	Archaeology of rice cooking: Culinary ethnographies, experimental archaeology and SEM microscopy of charred food remains
<b>SEAA/TCPS/IHP Closing Remark (15:50-16:20) Anke Hein / Su-mei Lo (Alik Nikar) 羅</b>	

**素玫 / Kuei-chen Lin**

(Every presentation is 18-20 minutes)