

A Study on Local Language and a Sense of Place about Wild Mushroom Food Culture in Yunnan

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Abstract: The local knowledge of wild fungi is a collection of wisdom of Yunnan people in Yunnan's specific natural conditions and cultural environment. Observe the taste and body sensation and language expression of wild Fungus from the perspective of the sense of place and cognitive circumstance. The local people in Yunnan have always unconsciously continued to inherit, accumulate and inherit local knowledge of edible wild Fungus in a "collective unconscious" with language, actions, habits and customs.

1. Introduction

In the 1960s, American anthropologist Clifford Geertz proposed the concept of local knowledge, which is a kind of local wisdom accumulated in the ecological environment of a specific area through long-term social production and life. Geertz emphasizes the "locality" of knowledge. It is a cultural knowledge with local characteristics formed by long-term interaction and adaptation between people in a certain area and the surrounding ecological environment, and it can unconsciously pass between generations in the local area^[1]. The transmission and continuation have the characteristics of strong locality, particularity, and pertinence. The role and influence of this kind of knowledge cannot be separated from the ecological environment and social culture it generates. The introduction of Clifford Geertz's concept of "local knowledge" marks the further emphasis and recognition of local cultural knowledge by anthropologists.

2. Yunnan Natural Environmental Resources and Wild Fungus

Wild edible Mushroom refers to a healthy green large fungus that grows in a completely natural state. Yunnan is known as the "kingdom of Wild Fungi". There are 2729 large fungi, accounting for 56.9% of the known large fungi in China^[2]. Yunnan is the region with the largest variety and collection of wild edible fungi in China. It has recorded 882 species of wild fungi. Currently, the annual collection and marketing volume is about 100,000 tons.^[3] These are closely related to Yunnan's unique geographical location and climatic conditions. Yunnan's temperature, humidity, soil types and unique three-dimensional climate conditions are conducive to the growth of wild bacteria. Wild fungi generally grow in coniferous and mixed forest areas such as Yunnan pine, alpine pine, and Zhanfeng pine at an altitude of 2000-4000 meters^[3]. In Yunnan, wild fungi are often called "Jùn er". Wild edible fungi have extremely high nutritional value, rich in amino acids, proteins, vitamins and various trace elements, and have extremely low fat content. They are natural green health foods. The artificially cultivated edible fungus is called "Fungus" in Yunnan people. In the eyes of Yunnan people, the value of "Jùn er" is much higher than Fungus, This is the difference between Rare food and daily dishes for Yunnan People.

3. A Sense of Place of Wild Fungus Food Culture

Local knowledge is closely related to the production and life of people living in a certain area. It accumulates the wisdom of local people's survival and life, and reflects the local people's lifestyle. Local knowledge is based on "the sense of place", which is the empirical knowledge that is condensed after physical feeling and experience^[4]. The most vivid and experiential part of the "local knowledge" is undoubtedly the local food culture. The local food culture includes food, utensils, cooking methods, edible method and even the eating environment. If there is a lack of content, it will affect the lack of content of the "local sense" experience unique to the local diet. Feeling the local knowledge in the local food culture through the tongue is also unique from other local knowledge. In Yunnan, even people who have never cook food have a certain understanding of wild edible Fungus. The experience and knowledge that permeated the daily life of Yunnan people come from the taste, smell, vision and taboos of eating wild Fungus. Perception in cooking skills.

The reason why wild Fungus are very popular among Yunnan people is that the sense of taste is extremely "Delicious", but eating wild Fungus may also bring another physical feeling, that is, "Poisoning". Some wild edible Fungus and wild toadstools are similar in shape, and it is difficult to distinguish them with the naked eye. Therefore, from June to August each year is not only the season for the growth and sales of wild bacteria, but also the high incidence of wild Fungus poisoning. According to the People's Daily News-Yunnan Channel news report on May 11, 2019, in 2018, 20 wild Fungus poisoning incidents occurred in Yunnan, with 112 poisonings and 15 deaths. Severe poisoning of wild Fungus can cause death. Mild poisoning mainly attacks people's nervous system, and their physical performance will be dizziness, vomiting, and even hallucinations. Yunnan people are very special about the local feelings and cognition of poisoning after eating wild Fungus. In Kunming, the capital of Yunnan province, we randomly asked the feelings of people who have been poisoned by wild Fungus. Some people see a lot of person shaking in front of their eyes; some people see flowers and green grass and flying butterflies; one of a people feel that she is lying on the bottom of the water, and she can still see drops of water on their arms ... The illusion of "poisoning" in the consumption of wild Fungus is a physical feeling, a real intersection between reality and magic, which makes the poisoning of wild Fungus eating a special feeling for Yunnan people. People in Yunnan are poisoned every year during the eating fungus season, and the hospital will be busy this season. In 2016, there was a local news interview in Kunming. A doctor said that she had been work in hospital for many years, and a policeman ate wild fungi poisoning every year, but still had to eat it every year. From the perspective of the other, this is very incomprehensible and even unbelievable. But for Yunnan natives, this is an expression of the Yunnan people's extreme love for wild fungi. Yunnan people describe the poisoning of wild fungi as a result of a natural "tackle complicated problems in a very easy manner" feeling. Yunnan people will behave like this, which should be caused by the special bodily feelings of Yunnan wild Fungus after food poisoning. This local experience stems from the most direct experience of wild Fungus eating, and is used to determine whether the wild Fungus can be eat.

4. Local Languages Derived from Eat wild Fungus

The epistemic situation in local knowledge mainly refers to the content of natural view, thinking method, language and vocabulary which play a role in the production and development of specific local knowledge^[5]. Its production and development are inseparable from special physical feelings, the use of special thinking methods, and the use of special language vocabulary. These cognitive situations are often expressed in an unconscious state, and language is the most prominent^[6]. When the taste is examined as a specific culture, the expression of the "delicious" taste of wild Fungus is a specific collective memory of Yunnan people. In china ,the expression of " delicious " when eating wild Fungus be accustomed to called "Xiān", But, in Yunnan , the expression of "delicious" become very simple and bold, called "Hào chī". It is more appropriate for the Chinese to use "tasting" to describe eating rare and precious food on the mountain. However, in Yunnan, the local

people do not use "tasting" to express wild edible fungi which rare and precious food, but only "eat" to express it. collectively called "Chī jūn er". Food poisoning is an unpleasant affair, but in Yunnan, the various hallucinations caused by the poisoning of wild Fungus make the experience of poisoning a special experience. For people with mild poisoning, good friends not only do not comfort, but also jokingly say, "Did you see a lot of different looks of people?" To ask the poisoned person whether they have hallucinations by accidentally eating poisonous wild Fungus. When a person is a little confused to do become the local language exclusively for the Yunnan people. This kind of language is things, Yunnan people will say to him: "Are you eating 'Jūn er'?" to mock him. The language used in this situation is no longer strictly a literal understanding, it is difficult to explain these languages arising from special situations with accurate words. However, the locals can obtain the most accurate and comprehensive information transmitted by these languages. The others cannot understand the full meaning of them. This was not produced by the occasional imagination of individual people, but it is inextricably linked by the Yunnan people's lifestyle and diet of wild Fungus.

5. Conclusion

The generation and development of local knowledge cannot be separated from specific thinking methods and body perceptions, and the use of special language vocabulary. These all happen in the unconscious state of the cognitive situation, and they are rarely mixed with rational thinking. It is precisely because local knowledge is always generated in specific situations, so our investigation of this kind of knowledge should focus on how to form the specific situational conditions of knowledge.

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