

FoodScapes Atlas User Guide

The FoodScapes Atlas is a digital, shareable, map with slideshow and text, presenting spatially-referenced stories of food in the Tyne-Tees seascape. The Atlas was written and compiled by Prof. Maggie Roe and Dr Maria Duggan of the School of Architecture, Planning and Landscape and the Centre for Landscape at Newcastle University, and is an output of the FoodScapes Project, part of the SeaScapes Landscape Partnership Project (Tyne to Tees, Shore and Seas).

- You can access the Atlas online through the QR Code



- Or with this link

<https://earth.google.com/earth/d/1BMciNMRSKCMLRGg0rOLjAH37KkkqqwbB?usp=sharing>

- You can also find the link by searching online for ‘Centre for Landscape Newcastle University’ and looking at the page for ‘News’. You will also be able to access the link on the SeaScapes Website
- The Atlas will open in Google Earth online if you open the link from a **desktop computer**. Click on the ‘Table of Contents’ in the bottom left corner to open the Atlas and use the arrows to move through the slides. If you accidentally come out of the Slideshow, click the three vertical dots next to ‘FoodScapes Atlas’ and then press ‘Start Slideshow’. You can use a mouse to scroll down through the story or click on any ‘find out more’ links
- If you open the link or use the QR code from a **mobile phone or tablet** you will be prompted to download or open the free Google Earth app. This app might not be supported on all phones or tablets. Click on the ‘Table of Contents’ at the bottom and use the arrows to move through the Slideshow. If you accidentally come out of the Slideshow click the three horizontal dots next to ‘FoodScapes Atlas’ and then press ‘Start Slideshow’. Use your finger to scroll down through the story or click on any ‘find out more’ links

The FoodScapes Atlas is free to use and we hope you enjoy reading the stories. Please share the link. We would be keen to hear about how it is being used – you can email maria.duggan@ncl.ac.uk

Food Story Categories:

1 Allotments and coastal growing

- Changing land use and landscape character along coastal area
- Coastal allotments
- Marsden Village allotment gardens
- Seaweed gathering for fertiliser
- Foraging on the coast
- Eating eggs: wild collection and local traditions
- Souter lighthouse-keepers' gardens
- Food culture in the seascape: Aquaculture systems and coastal warrens
- Windmills and milling on the coast
- The future of the coastal landscape and food

2 Drink

- Drinking at the coast
- Drinking the Sea
- Pubs, Beer and Brewing at the coast
- Glass bottles
- Samphire and kelp for bottle making and eating
- Sailor's flip
- Smuggling drink
- Drinking water
- Drinking tea
- The future of the coastal landscape – links to drink

3 Fishing Industry

- Origins of the North East fishing industry
- Harbours and fleets of the SeaScapes coast
- A dangerous life for fishermen
- Smaller fleets and local fishing communities
- Historic catches, trade in fish and cooking cod's heads
- Fish merchants and markets
- The herring trade: imports, exports and preserving
- Women in the fishing industry and herring girls
- The underwater foodscape
- Fish in art, songs and culture
- Fishing cultures and the shaping of the seascape
- Fishing as harvesting the seascape
- Changing perceptions of fish as an economic and cultural resource for coastal landscapes

4 Fishing for Dinner

- Changing trends in eating fish
- Digging for bait
- Eating dolphins and porpoises
- Fish Days and role of religion in eating fish
- Fish traps and weirs
- Fishing for leisure and dinner
- Crabs and lobsters for dinner
- Seaweed as food
- Fish bars and chippies and fish restaurants
- Fish for dinner? Future trends and protecting a resource

5 Eels

- What is an eel?
- Eels on the tidal Wear
- Eel recipes
- A shower of sandeels on August 24, 1918
- Myth and reality of gigantic eels

- Raitt's sand eels
- European eel protection and recent policy

6 Shellfish

- Shellfish as a food resource
- Eating oysters
- Oyster recipes
- Oyster release
- Mussels
- Winkles/Willicks
- Cockles
- Crabs and Lobsters
- *Ostrea edulis* – Climavore preservation

7 Salt and Preserving

- Salt, salt pans and preserving on the NE Coast
- Salt at Greatham and Cowpen Bewley
- Salt routes and place names
- Herring and Salted fish
- Ice and freezing
- Smoking for preservation
- Drying and Dried Cod
- Canning, bottling, pickling, jam making and jam sandwiches
- Preserving food: changing trends and tastes

8 Seaside Food

- Seaside food and eating at the coast
- Ice Cream and ice cream families
- Fish and Chips
- Willicks Collecting. bars and barrows
- Coastal picnics and the 'Break Trip'
- Takeaways and treats
- Tea Rooms
- Colours of the coast
- Seaside food- changing habits and future directions

9 Cooking and Dining

- Cooking and Dining: coastal connections
- Pyrex
- The stories of Sunderland lusterware
- The Coastal Cuisine project
- Miner's bait – Dining underground
- Northeast dialect terms for food: Carlin peas
- Immigrant Communities and Food Influences
- The Yemeni community of South Shields
- Recipes, recipe books and food anthologies
- Cooking and dining: changing tastes and new communities

10 Food Movement and Transport

- Moving food to and from the Coast
- Food shops
- Ice cream vans and barrows
- Food deliveries
- Fish and seafood deliveries
- Roman fish sauce - garum
- Fish exports from the North East
- Coastal Markets and Fairs
- Taking Food to where it is needed: Food hubs and feeding people