

BRATISLAVA EMC 2021

Program

Symposium

Tue 7.12. Symposium

11:30 – 12:30

Registration

12:30 – 13:00

Welcome address: Marián Zouhar (Dean of Faculty of Arts, Comenius University), Milan Kováč (local organizer), Harri Kettunen (Wayeb President)

13:00 – 13:30

Lorraine A. Williams-Beck – *"Where's All the Corn Kept? Cosmological, Iconographic, Linguistic, Archaeological and Ethnographic Approaches to Better Understand Maize Storage"*

13:30 – 14:00

Edber Dzidz Yam, Harry Thomaß – *"Mayas, Medios y Conocimiento – La producción de una pieza multimedia sobre la apicultura entre los mayas yucatecos basada en entrevistas históricas con un especialista ritual"*

14:00 – 14:30

Coffee break

14:30 – 15:00

Nicolaus Seefeld – *"Cause and Effect - The Sociopolitical Impacts of Agricultural Intensification and Water Management on Classic Maya Society"*

15:00 – 15:30

Evgeniya Korovina – *"The Origin and Development of Maya Agriculture: Some Evidence From Historical Linguistics"*

15:30 – 16:00

Bodil Liljefors Persson – *"Yucatec Maya Cosmology and Agriculture – Permanence and Change in Ritual Practices Seen Through the Books of Chilam Balam and Modern Fieldwork"*

16:00 – 16:30

Coffee break

16:30 – 17:00

Joanna Asia Jabłońska, María Rosalía Couch Chalé, Anselma Chalé Euán – *"Las señoras de la miel – el manejo de Meliponas, las abejas sagradas, como el ejemplo de la recuperación de la memoria biocultural"*

17:00 – 17:30

Michal Gilewski, Christa Schieber de Lavarreda, Carlos Espigares, Miguel Medina, Víctor Flores, Aldo Aleman, Kajetan Oglaza – *"The Archaeological Evidence of Prehispanic Agriculture at Tak'alik Ab'aj, Retalhuleu, Guatemala / La evidencia arqueológica de la agricultura prehispánica en Tak'alik Ab'aj, Retalhuleu, Guatemala"*

17:30 – 18:00

Jakub Adámek, Milan Kováč, Tibor Lieskovský, Jakub Špoták, Tomáš Drápela – *"Ancient Maya Agriculture at Uaxactun: Research Findings and Models of Agricultural Practices from the Preclassic to the Terminal Classic Period"*

18:00 – 18:15

Break

18:15 – 19:15

Keynote lecture: Marc Zender – *"Agriculture and Arboriculture in Maya Art and Writing"*

Wed 8.12. Symposium

12:00 – 12:30

Edwin Braakhuis – *"The Maize Queen and the Mountain's Daughter"*

12:30 – 13:00

Dominik Čisárik – *"Mesoamerican Utilitarian Plants in the 17th Century Extirpation of Idolatry: Rituals and Practices Related to Plants From the Perspective of the Novohispanic Missionaries – Comparative Case of Ruiz de Alarcón and De la Serna"*

13:00 – 13:30

Daniel Salazar Lama – *"The Substructure IIC at Calakmul: The Place of the Descending Chaahk and the Growing Maize / La Subestructura IIC de Calakmul: el lugar del descenso de Chaahk y el surgimiento del maíz"*

14:00 – 14:30

Ana Kondic – *"Thipaak, God of Maize with Contemporary Huastec Maya"*

14:30 – 15:00

Coffee break

15:00 – 15:30

Mauricio Roberto Díaz García, Dora Maritza García Patzán – *"The Hydraulic Canals in Kaminaljuyu, Guatemala – an Irrigation System for Crop Fields: New Findings From Mound C-IV-4 Area."*

15:30 – 16:00

Anabel Ford – *"Cultivated Landscape of the El Pilar and the Maya Forest"*

16:00 – 16:30

Philippe Nondédéo, Cyril Castanet, Eva Lemonnier, Louise Purdue, Lydie Dussol, Marc Testé, Julien Hiquet, Antoine Dorison – *"Landscape, Settlement Patterns, and Agrarian Strategies: The Case of Naachtun and its Hinterland During the Preclassic and the Classic Periods"*

16:30 – 17:00

Coffee break

17:00 – 17:30

Richard D. Hansen, Carlos Morales-Aguilar, Gustavo Martinez, Steve Bozarth, Daniel Bair, Richard Terry – "Ancient Agricultural and Hydraulic Strategies of the Preclassic Maya in the Mirador–Calakmul Karst Basin, Guatemala"

17:30 – 18:00

Milan Kováč – "Antropogonia de la calabaza. Los mayas lacandonos y la mitología del origen de la humanidad"

18:00 – 18:30

John F. Chuchiak IV – "'Ca numiae, lay u cal caxtlan patan lae': * Colonial Tribute and Maya Nutrition, 1542-1812: A Study in the Impact of Conquest and Colonization on Maya Diet and Nutrition" *Our Suffering, this Harsh Castillian Tribute"

Workshops

NB: all workshops are both online and onsite

Note the varying schedules!

Thu 9.12. Workshops

Beginners' workshop – From Sowing to Crops: The Chok Ritual in the Maya Inscriptions

10:00 – 13:00 - 1st session

13:00 – 14:30 - Lunch Break

14:30 – 18:00 - 2nd session

Intermediate workshop: Eating and Drinking in Mesoamerican Scripts

12:00 – 18:00 - (with breaks)

Advanced workshop: The Force Awakens: History and Politics of Early Kanu'l

12:00 – 18:00 - (with breaks)

Special Workshop: Comiendo como dioses, viviendo como reyes: aportes de la agricultura mesoamericana al mundo

12:00 – 18:00 - (with breaks)

18:30 – 19:30 **Wayeb General Assembly**

Fri 10.12. Workshops

Beginners' workshop – From Sowing to Crops: The Chok Ritual in the Maya Inscriptions

10:00 – 13:00 - 1st session

13:00 – 14:30 - Lunch Break

14:30 – 18:30 - 2nd session

Intermediate workshop: Eating and Drinking in Mesoamerican Scripts

13:00 – 19:00 - (with breaks)

Advanced workshop: The Force Awakens: History and Politics of Early Kanu’l

12:00 – 18:30 - (with breaks)

Special Workshop: Comiendo como dioses, viviendo como reyes: aportes de la agricultura mesoamericana al mundo

12:00 – 18:30 - (with breaks)

Sat 11.12. Workshops

Beginners’ workshop – From Sowing to Crops: The Chok Ritual in the Maya Inscriptions

10:00 – 13:00 - 1st session

13:00 – 14:30 - Lunch Break

14:30 – 18:00 - 2nd session

Intermediate workshop: Eating and Drinking in Mesoamerican Scripts

12:00 – 18:00 - (with breaks)

Advanced workshop: The Force Awakens: History and Politics of Early Kanu’l

12:00 – 18:00 - (with breaks)

Special Workshop: Comiendo como dioses, viviendo como reyes: aportes de la agricultura mesoamericana al mundo

12:00 – 18:00 - (with breaks)

19:00 – 19:30 Closing Ceremony: Milan Kováč (local organizer), Harri Kettunen (Wayeb President), and organizers of the 2022 European Maya Conference

Workshop abstracts

Beginners' workshop

Tutors: Dorota Bojkowska (Jagiellonian University of Krakow), Maria Felicia Rega (Sapienza University of Rome & Comenius University in Bratislava), Boguchwała Tuszyńska (Independent Scholar)

Title: From sowing to crops: The *chok* ritual in the Maya inscriptions

Abstract: During the workshop, attendees will be provided with basic information on the Maya writing system, calendar, and linguistics, in order to develop their ability to read Maya hieroglyphic inscriptions. Therefore, the workshop is open to participants with little or no prior knowledge of Maya epigraphy; however, anyone interested in the topic is welcome. This workshop will focus on the Classic Maya texts related to the scattering ritual (*chok*) which may have symbolized the act of sowing maize seeds – one of the most important grains in the whole Mesoamerica. In addition, this ritual was performed more often during times of drought, in order to invoke the rain, so the rite was closely associated with the agrarian cycles. Later in the workshop, the participants will examine texts from ceramic vessels referring to their contents – i.e., the beverages made from crops. Different flavours of *atole* and cacao drinks were often named in the so-called “Dedicatory Formula” or “The Primary Standard Sequence” which will also be discussed during the workshop.

The workshop will be conducted in English but, on an individual basis, explanations can be also provided in Polish, Italian and Spanish. Furthermore, the workshop will be conducted in a hybrid manner: tutors will be divided and will work separately – with online and on-site groups at the same time, and every presentation will be streamed online.

Intermediate workshop

Tutors: Albert Davletshin (Universidad Veracruzana), Daria Sekacheva (Russian State University for the Humanities), Harri Kettunen (University of Helsinki)

Title: Eating and Drinking in Mesoamerican Scripts

Abstract: Eating and drinking are physiologically important and cover a significant part of human life – regardless of people’s cultural and linguistic affiliations. The primary source of food in Mesoamerica was agriculture. Nowadays, a number of Mesoamerican crops are consumed all over the world on a daily basis. Being an important part of life, foods and drinks are also present in Mesoamerican scripts.

During our workshop we are going to discuss foods, drinks, their social functions, and known recipes found in Mesoamerican hieroglyphic texts. The participants will work with the inscriptions, looking for the records of foods, drinks and related contexts. They will discover the wonders of Mesoamerican cuisine and the role it played in the society. We will start with the main agricultural products, their nutritional values and modes of production. We will proceed with drinks and supplementary foods including insects and inebriants. Finally, we will dig into the social functions of drinking and eating in Mesoamerica, among them, gender and ethnic identities, ritual activities, exchange of goods and market economy. We will focus mainly on Maya texts on ceramic vessels and Aztec tribute lists, with some examples drawn from other Mesoamerican scripts and modern ethnographic records.

The participants are going to work with hieroglyphic texts in small groups. Basic knowledge of Maya epigraphy is required to attend the workshop. Tuition is in English (with explanations in Spanish, Russian, and German available).

Advanced workshop

Tutors: Sergei Vepretskii (Russian State University for the Humanities & Institute of Anthropology and Ethnography, Moscow), Ivan Savchenko (Independent Researcher), Sandra Viskanta Khokhriakova (Russian State University for the Humanities)

Title: *The Force Awakens: History and Politics of Early Kanu'ł*

Abstract: Kanu'ł was one of the most powerful kingdoms of the ancient Maya and this is why it keeps drawing considerable attention from scholars. Through several important finds and discoveries of recent years, we have learned more about the early history of this kingdom. It refers to the period when the royal court of Kanu'ł was located in Dzibanche (Quintana Roo, Mexico). The rise of power started by the vast military campaign of Yukno'm Ch'ee'n I and reached its peak during the reign of K'ahk' Ti' Ch'ich', the king who was completely unknown some five years ago, but at the moment can be considered as the most powerful ruler of the ancient Maya in the 6th century. During this workshop, we will examine all the most important hieroglyphic texts related to Early Kanu'ł from the problematic King List on the codex style ceramic vessels to the Caracol monuments describing the intra-dynastic conflict preceding the reign of Yukno'm Ch'ee'n the Great.

Good command of both Maya writing and calendar are required. The workshop will be tutored in English, with explanations in Spanish and Russian available upon request. We look forward to your participation, so that we together may try to solve the puzzles related to the amazing history of the Kanu'ł kingdom.

Special workshop

Tutors: Dora Maritza García Patzán (Comenius University in Bratislava), Maurício Díaz García (City University of New York)

Title: *Comiendo como dioses, viviendo como reyes: aportes de la agricultura mesoamericana al mundo*

Abstract: En este taller se abordarán diferentes temas relacionados con la agricultura en Mesoamérica, los principales cultivos e ingredientes esenciales para la preparación de alimentos y que han aportado también a la gastronomía mundial. Se enfocará en preparaciones y productos de las Tierras Altas Mayas, especialmente del Altiplano Central de Guatemala. Esta actividad se abordará con información arqueológica, iconográfica, de textos e información etnográfica del Área Maya. El taller será impartido de forma híbrida (presencial y en línea). Cada día, durante la segunda parte del taller, los participantes tendrán la oportunidad de participar en la elaboración de un platillo tradicional, haciendo uso de ingredientes mesoamericanos o bien, de observar el proceso vía en línea, con la posibilidad de participar con comentarios y preguntas. Se contará con material audiovisual, muestras de alimentos, videos y otros materiales de trabajo. Ambos instructores han heredado la elaboración de estas recetas por generaciones, por lo que la utilización de ingredientes y su preparación tendrá un toque más cercano, personal y anecdótico.

El taller será bilingüe: español e inglés.

Día 1: Hombres de maíz

Inicio

Tema introductorio:

- Orígenes de la agricultura en Mesoamérica. La presencia de alimentos en la iconografía maya y sus recipientes (vasijas).

- Dioses y seres ligados a la agricultura. Representaciones en murales, vasijas y códices. Representaciones en los trajes mayas actuales; su presencia y uso en ceremonias.
- Ciclo de los cultivos y ceremonias actuales en el altiplano maya.

Receso

Tema 2:

- La Santísima Trinidad: Maíz, Frijol y Calabaza, como parte importante del surgimiento y mantenimiento de la vida entre los mayas antiguos y actuales.
- Comida sagrada y sustento diario: alimentos que consumidos en el diario vivir y en días festivos o como ofrendas.
- La Nixtamalización como base de la subsistencia en Mesoamérica (material audiovisual).

Receso almuerzo

Tema 3:

- Taller participativo "Con las manos en la masa". Preparación de tamales, conocidos como "chuchitos" tradicionales guatemaltecos. (Ingrediente estrella: maíz y gallina. Otros ingredientes nativos: tomates, chiles pasa y guaque, chile pimiento. Tusa para la envoltura de los tamales. Ingredientes introducidos: cebolla y ajo.).

Día 2: Bebiendo como dioses

Inicio

Tema 1:

- Cacao, bebidas de maíz, atoles, bebidas fermentadas por regiones y su uso específico.
- Frutos y hierbas: más que un complemento. Su papel en la vida diaria, en la medicina tradicional y en las ceremonias.

Receso

Tema 2:

- Condimentos mesoamericanos: su uso en el Altiplano Maya y en el mundo.

Receso almuerzo

- Taller participativo: "la molienda del cacao". Realización de mole guatemalteco, un postre mestizo y bebida de chocolate. (Ingrediente estrella: cacao. Ingredientes secundarios nativos: tomate, semilla de calabaza, pimienta gorda, chiles secos. Ingredientes introducidos: canela, semillas de sésamo, plátanos)

Día 3: Ancestralidades en la mesa

Inicio

Tema 1

- Continuidad en la cocina maya contemporánea por regiones y sus platos principales.
- Sincretismo alimentario: Europa en la comida. Ingredientes europeos asimilados en la tradición culinaria maya. Nuevos sabores.

Receso

Tema 2

- Recipientes de barro y su función en la cocina contemporánea.
- Frutos mayas en Mesoamérica y el mundo.
- Mesoamérica en Europa, la otra colonización: productos Mesoamericanos de uso cotidiano en la cocina Europea.

Receso almuerzo

- Taller participativo: Elaboración de Pul'ik, un platillo maya-kaqchikel y la bebida arroz con chocolate, una bebida mestiza. (Ingredientes estrella: maíz y tres carnes opcionales. Otros ingredientes nativos: tomate, chile pimiento y achiote. Ingredientes introducidos: cebolla, ajo, cilantro, pimienta negra, arroz).