



Nomingerel Davaadorj

National Academy of Governance
Received Sylff fellowship in 2009

Very Good Afternoon,

My name is Nomingerel Davaadorj. I am a Sylff fellow of 2010 from National Academy of Governance, Mongolia. I work for Government agency of Mongolia as a legal officer.

We, Mongolians, are last nations who still keep their traditional nomadic lifestyle and pastoral livestock husbandry until present. I am the 2nd generation of herders who have higher education. My both grandparents were herders until they moved to city to pursue their children's future education.

Pastoral livestock husbandry is the core of nomadic civilization which is identified as embracing minimal lifestyle, moderate food consumption based on seasons, organic food production through free grazing and environmentally sound practice than the intensive animal farming.

During the workshop, including our Sylff fellows and guest speakers emphasized the importance of integrating local food and local knowledge into secure food production. Hence, taking this opportunity I would like to share nomads' traditional food called "Aaruul" (dried curd). Aaruul is made from the milk of cows, yaks, sheep, goats, camels and mares. Milk from pastoral livestock, defined as a strategical food to Mongolians¹, has several health benefits and higher nutritious factors. After making aaruul through physical and biochemical processes, it still contains 72% of protein, 92% of fat, and approximately 45% of minerals from the milk.² It's richness of calcium is vital source for strengthening teeth and gums. Thus, aaruul is one of local food should be taken regularly and shared among others. Unfortunately, aaruul-one of delicacy of our food culture has recently been being promoted and recognized as a dog treat. "Mongolain chews"³ is one example of existing products in international markets.

Could the local food or local knowledge be recognized as like this way? Or is it ethically acceptable? Indeed, it was brought me some controversy. I am not judging or concluding the matter here today. I want to deliver the sensitive issue of local food for further discussion of next Sylff workshop and expect solutions from Sylff family.

I am so much delightful and thankful for Sasakawa san and Sylff to give me this opportunity to being a part of the workshop and where I can share and learn my knowledge with outstanding Sylff fellows. Thanks for our facilitators Johannes and Dominic.

笹川さんと Sylff のみなさん、これまで大変お世話になりました。どうもうありがとうございました。

¹ The 2012 Law on Food, Clause 6 of Article 3.1.

² Ts Batsukh, Ya Altantsetseg, and E Enkhtsetseg, *Mongolian Traditional Foods for Sustainable Diet* (Ulaanbaatar: Ministry of Industry and Agriculture, 2014), at 24.

³ “Mongolian chews”, Accessed April 10, 2019. <https://www.mongolianschews.pet/yogurt-treats>.