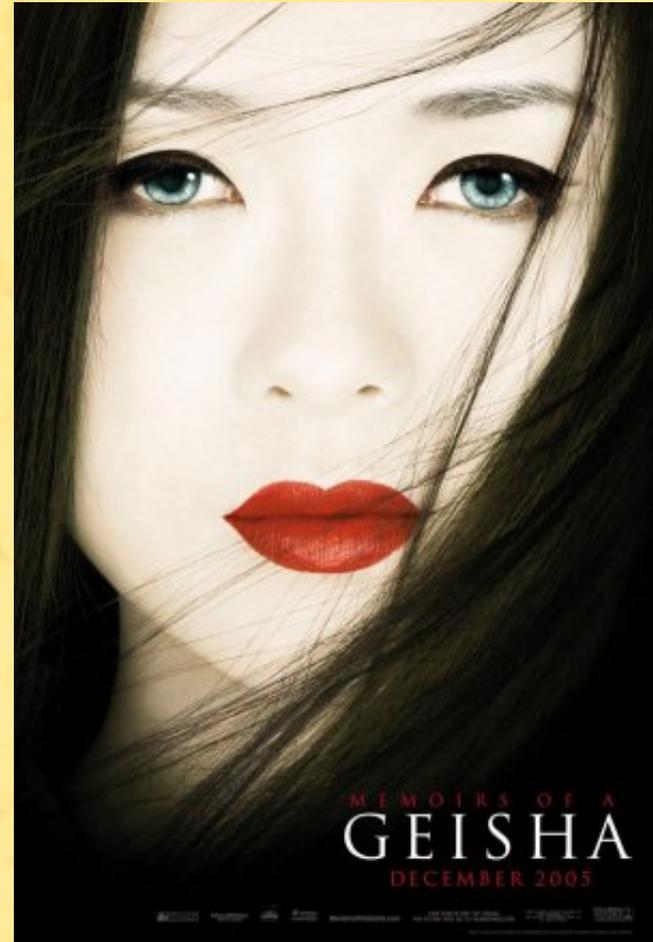
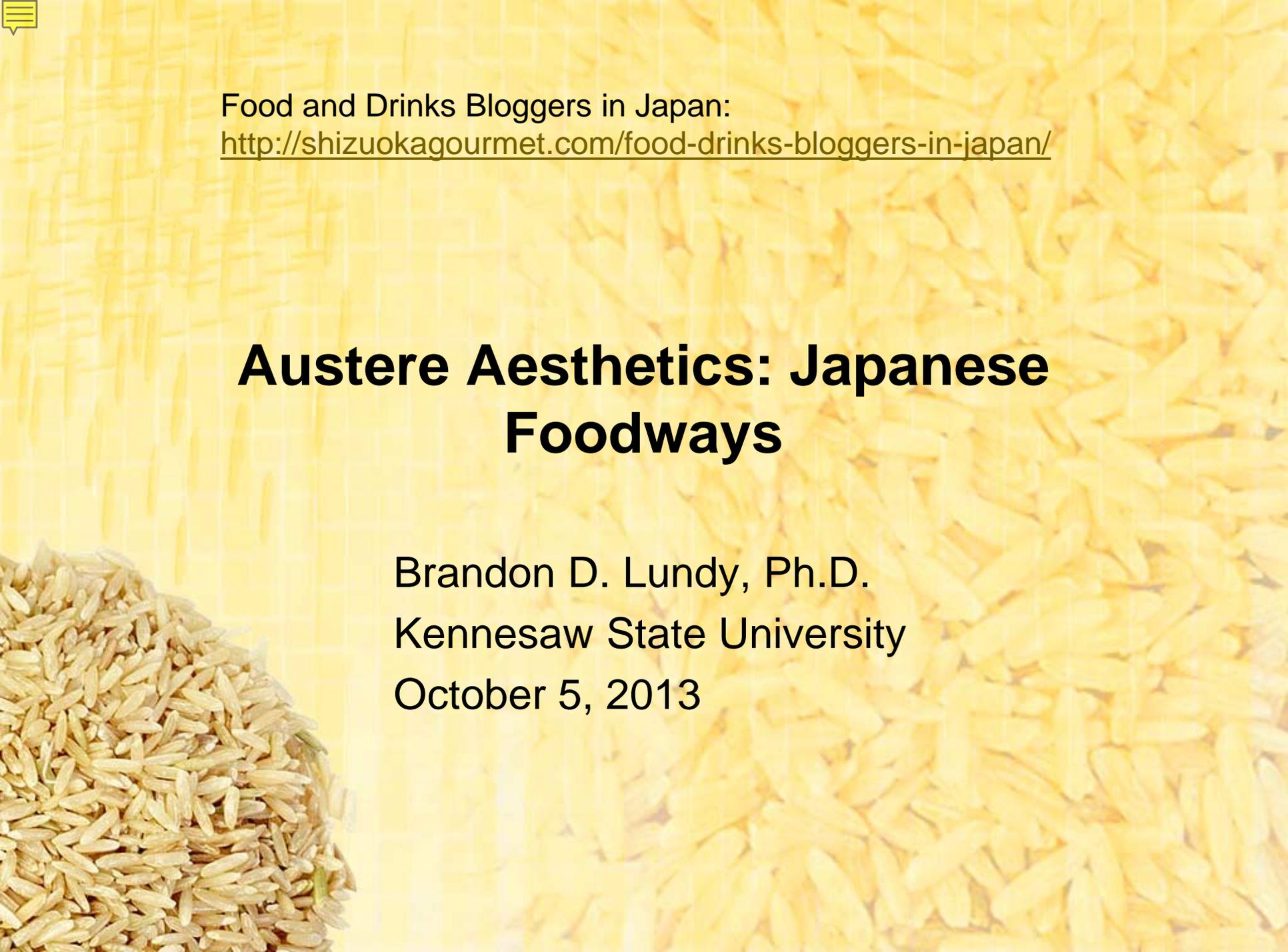


<http://www.pinterest.com/bethiej/bento-boxes-kids-lunches/>  
<http://www.youtube.com/watch?v=vapnKZjY8F4>



The background of the slide is a close-up, high-resolution image of yellowish-brown rice grains, creating a textured, woven appearance. The grains are oriented vertically, filling most of the frame. In the bottom-left corner, there is a distinct pile of rice grains, showing more detail and depth than the background texture.

Food and Drinks Bloggers in Japan:

<http://shizuokagourmet.com/food-drinks-bloggers-in-japan/>

# **Austere Aesthetics: Japanese Foodways**

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October 5, 2013



## -Ryokan, *Great Fool: Zen Master Ryokan*

Everyone eats rice  
Yet no one knows why  
When I say this now  
People laugh at me  
But instead of laughing along with them  
You ought to step back  
and give it some thought  
Think it over, and don't let up  
I guarantee the time will come  
When you'll really have something worth  
laughing at



# Food and Religion



- **Ukemochi** (Goddess Who Possesses Food) is the Shinto Goddess of food who blesses the Earth with abundance. She was a kind and loving Goddess who made sure that her people never went hungry. **Ukemochi** thus stands for abundance in food, nourishment, kindness and also the maternal cord.



# Food and History

- President Franklin Pierce named Townsend Harris the first Consul General to the Empire of Japan in July, 1856, where he opened the first US Consulate at the Gyokusen-ji Temple in the city of Shimoda, Shizuoka Prefecture, some time after Commodore Perry had first opened trade between the US and Japan in 1853.

Lithograph of "Shimoda as seen from the American Grave Yard" looking towards the harbor -- artist, Wilhelm Heine (1856).





# Food in Japan

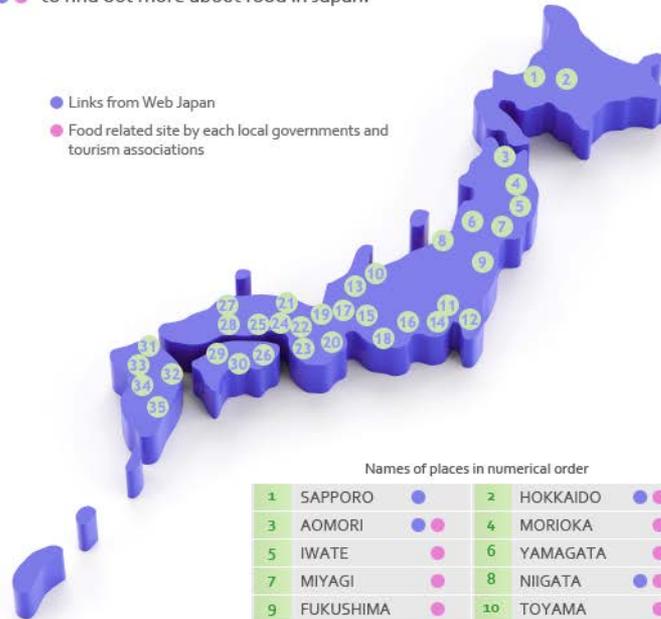
## FOOD IN JAPAN

Click on different locations ●● to find out more about food in Japan!

Names of places: A to M

●●	AICHI	18
●●	AOMORI	3
●●	CHIBA	12
●	EHIME	29
●	FUKUI	13
●	FUKUOKA	31
●	FUKUSHIMA	9
●	GIFU	15
●	HIROSHIMA	28
●●	HOKKAIDO	2
●	HYOGO	25
●	IWATE	5
●	KOBE	24
●	KOCHI	30
●	KUMAMOTO	34
●●	KYOTO	19
●	MIE	20
●	MIYAGI	7

● Links from Web Japan  
 ●● Food related site by each local governments and tourism associations



Names of places in numerical order

1	SAPPORO	●	2	HOKKAIDO	●●
3	AOMORI	●●	4	MORIOKA	●●
5	IWATE	●	6	YAMAGATA	●
7	MIYAGI	●	8	NIIGATA	●●
9	FUKUSHIMA	●	10	TOYAMA	●
11	TOKYO	●	12	CHIBA	●●
13	FUKUI	●	14	YOKOHAMA	●
15	GIFU	●	15	GIFU	●
16	SHIZUOKA	●	17	SHIGA	●
17	SHIGA	●	18	AICHI	●●
18	AICHI	●●	19	KYOTO	●●
19	KYOTO	●●	20	MIE	●
20	MIE	●	21	TOTTORI	●
21	TOTTORI	●	22	OSAKA	●
22	OSAKA	●	23	WAKAYAMA	●
23	WAKAYAMA	●	24	KOBE	●
24	KOBE	●	25	HYOGO	●
25	HYOGO	●	26	TOKUSHIMA	●
26	TOKUSHIMA	●	27	SHIMANE	●
27	SHIMANE	●	28	HIROSHIMA	●
28	HIROSHIMA	●	29	EHIME	●
29	EHIME	●	30	KOCHI	●
30	KOCHI	●	31	FUKUOKA	●
31	FUKUOKA	●	32	OITA	●
32	OITA	●	33	SAGA	●
33	SAGA	●	34	KUMAMOTO	●
34	KUMAMOTO	●	35	MIYAZAKI	●
35	MIYAZAKI	●			

Names of places: M to Y

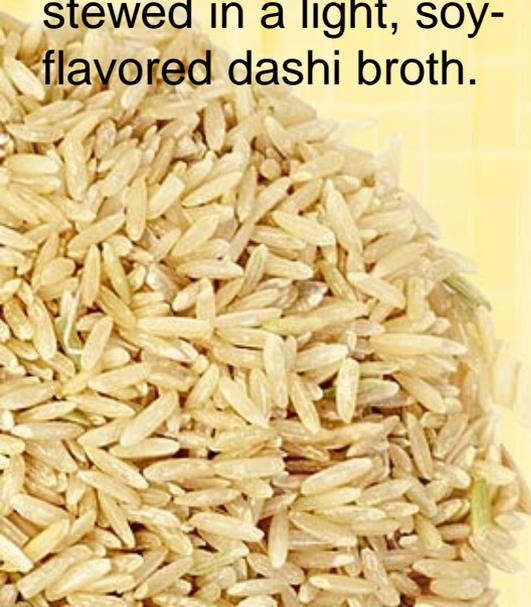
35	MIYAZAKI	●
4	MORIOKA	●
8	NIIGATA	●●
32	OITA	●
22	OSAKA	●
33	SAGA	●
1	SAPPORO	●
17	SHIGA	●
27	SHIMANE	●
16	SHIZUOKA	●
26	TOKUSHIMA	●
11	TOKYO	●
21	TOTTORI	●
10	TOYAMA	●
23	WAKAYAMA	●
6	YAMAGATA	●
14	YOKOHAMA	●





# Food as a Public Matter

Selecting **Oden** at a street market. Oden is a Japanese winter dish consisting of several ingredients such as boiled eggs, daikon radish, konnyaku, and processed fish cakes stewed in a light, soy-flavored dashi broth.





# Symbolic Food



# Food Preference



# Environment and Economy



To produce high quality Johsen shoyu, shoyu moromi is gently stirred every day for eighteen months at the Sendai Shoyu and Miso Company.

# Food Rules and Communication

## CHOPSTICKS MANNER (TABOOS)

### Saguri-bashi



To look for contents in a soup with chopsticks

### Mayoi-bashi



To wander chopsticks over several foods without decision

### Sashi-bashi



To pick up food by stabbing it

### Neburi-bashi



To lick the tips of the chopsticks

### Yose-bashi



To pull plate or bowl around with chopsticks

### Hotoke-bashi



To stand chopsticks up in rice

### Kaki-bashi



To shovel food into one's mouth attached to plate or bowl

### Nigiri-bashi



To hold two sticks together as one would grasp a knife to attack

### Hashi-watashi



To pass food to another person, from chopsticks to chopsticks

### Namida-bashi



To drip the sauce from the food or from chopsticks





# Classifying Food



Tempura



Sukiyaki



Yakitori

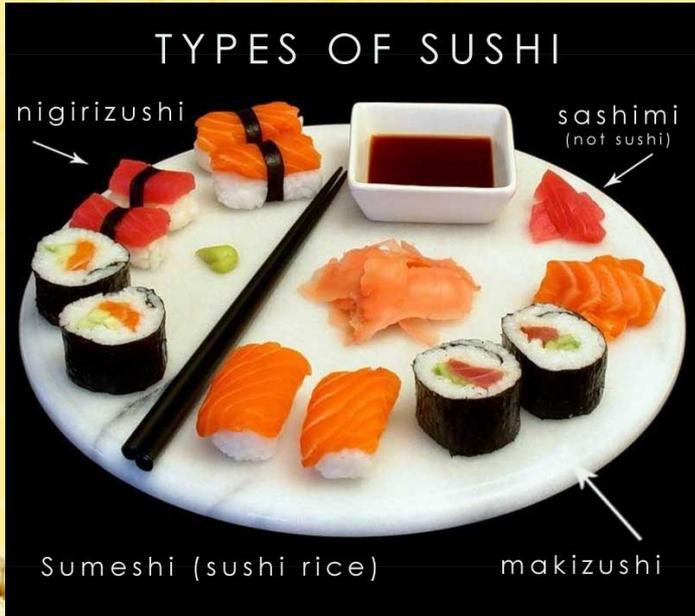


Nimono



Mushimono

# Food as Social Relations



# Constructing Identity through Food



The Japanese **tea ceremony** developed as a "transformative practice", and began to evolve its own aesthetic related to a spiritual awakening by embracing imperfection – a reminder to cherish our unpolished selves as a first step to enlightenment.





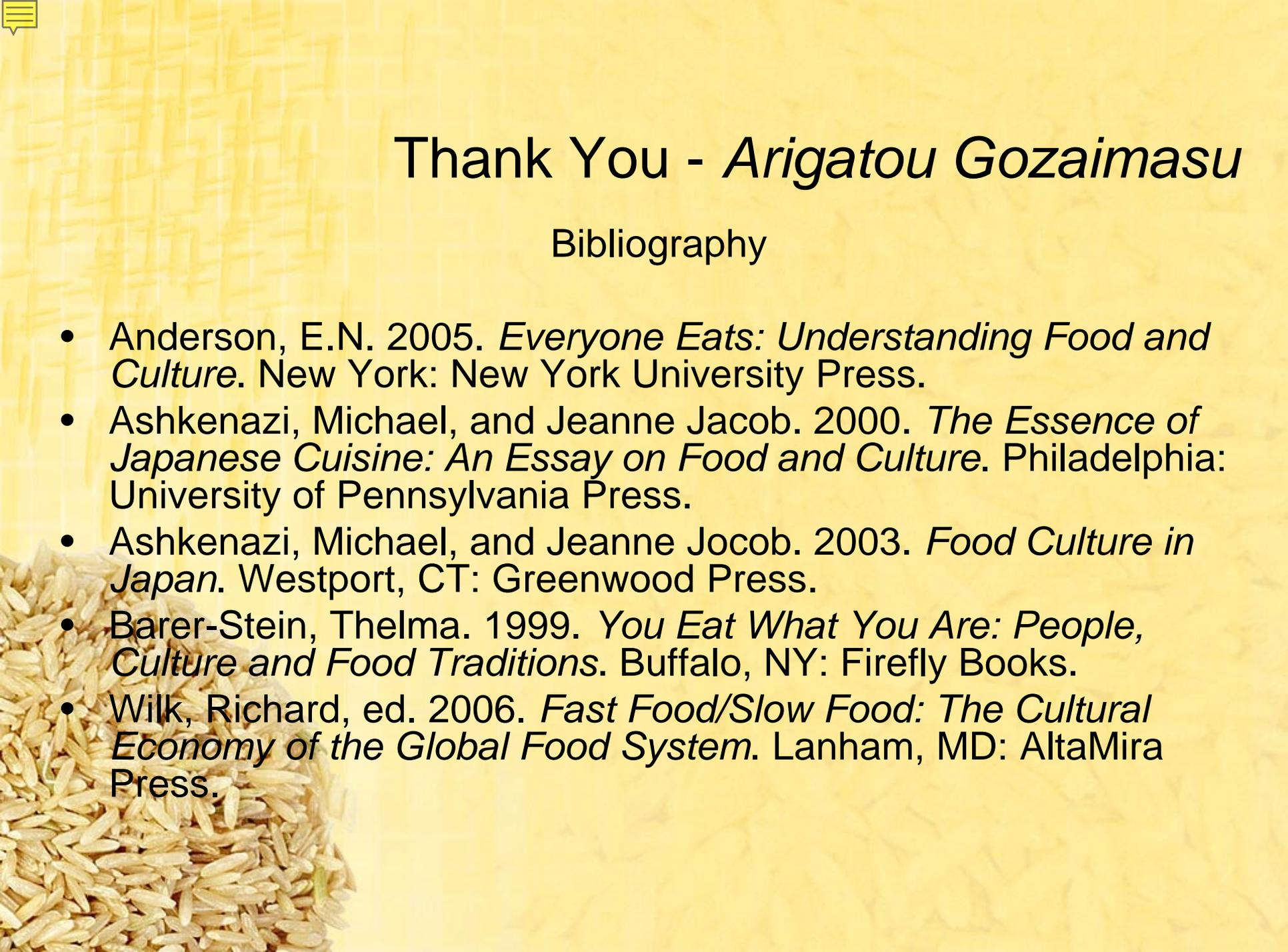
# Food and Status





# Conclusion





# Thank You - *Arigatou Gozaimasu*

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