

## REFERENCES

---

- Adachi Susumu. 1980. *Gyūnyū – gyūnyū kara nyūseihin made* [Milk – from milk to dairy products]. Tokyo: Shibata Shoten.
- Aoki Masaru. 1970. *Yōshi kippan kō* [On eating rice with spoons]. In *Aoki Masaru zenshū 9 kan* [Collected works of Aoki Masaru, volume 9]. Tokyo: Shunjusha.
- Bull, N. I. and Buss, D. H. 1980. Contributions of foods to sodium intakes. London: *Procedures of the Nutrition Society* 39: 30A.
- Chen Wen Hua and Watabe Takeshi. 1989. *Chūgoku no inasaku kigen* [The origin of Chinese rice growing]. Tokyo: Rokkō Shuppan.
- Dore, Ronald. Blackburn and Kishiwada: Proletarian Towns and Middle-Class Towns. In *Japanese Civilization in the Modern World II -- Cities and Urbanization*, ed. Tadao Umesao et al. Osaka: National Museum of Ethnology, 1989.
- Etchū Tetsuya. 1982. *Nagasaki no seiyō ryōri: yōshoku no akebono* [Western cuisine of Nagasaki: the dawn of Western-style food]. Tokyo: Dai-ichi Hōki Shuppansha.
- Frois, Luis. [c. 1590] 1982. *Nichiō bunka hikaku* [Comparison of Japanese and European culture], Japanese translation by Okada Akio. Tokyo: Iwanami Shoten.
- Fukuo Takeshirō. 1979. *Nihon kodai no 'hishio' no seishitsu ni tsuite – sono shōyu taru koto no teishō* [On the nature of hishio in ancient Japan – an essay on the soy sauce of the time]. In

## REFERENCES

- Nihon shi senshū* [Anthology of Japanese History], ed. Fukuo Takeshirō, 455–70. Osaka: Fukuo Takeshirō Sensei Koki Kinenkai.
- Fukuzawa Yukichi. [1899] 1978. *Fukuō jiden* [The autobiography of Fukuzawa Yukichi]. Tokyo: Iwanami Shoten.
- Haginaka Mie et al. 1992. *Kikigaki: ainu no shokuji* [The diet of the Ainu, verbatim]. Tokyo: Nōsangyoson Bunka Kyōkai.
- Harada Nobuo. 1985. *Nihon chūsei ni okeru nikushoku ni tsuite* [On meat eating in medieval Japan]. In *Higashi ajia no shokuji bunka* [Dietary cultures of East Asia], ed. Ishige Naomichi. Tokyo: Heibonsha.
- \_\_\_\_\_. 1989. *Edo no ryōri shi--ryōrihon to ryōri bunka* [History of Edo cooking – cookbooks and culinary culture]. Tokyo: Chūō Kōronsha.
- Hirata Mario. 1985. *Edo jidai ni okeru gaikoku ryōri no sho* [Documents on foreign cooking in the Edo period]. In *Higashi ajia no shokuji bunka* [Dietary cultures of East Asia], ed. Ishige Naomichi. Tokyo: Heibonsha.
- \_\_\_\_\_. 1992. *Edo no inshokuten* [Restaurants of Edo]. In *Tabemono nihonshi sōran* [Japanese food history compendium]. Tokyo: Shinjinbutsu Ōrai Sha.
- Ishige Naomichi. 1968. *Nihon inasaku no keifu* [Genealogy of rice-growing in Japan]. *Shirin* 51(5):130–50. Kyoto: Kyoto University.
- \_\_\_\_\_. 1975. *Shokuji patān no kōgengaku* [Researches on contemporary eating patterns]. *Seikatsugaku* 1:165–80. Tokyo: Nihon Seikatsu Gakkai.
- \_\_\_\_\_. 1986. *Beishoku minzoku hikaku kara mita nihonjin no shoku seikatsu* [Dietary patterns of the Japanese in light of a comparison of rice-eating nations]. In *Seikatsugaku no hōhō*

## THE HISTORY AND CULTURE OF JAPANESE FOOD

[Methodologies for the study of living patterns], ed. Chûbachi Masayoshi, 10-26. Tokyo: Domesu Shuppan.

\_\_\_\_\_. 1990. Développement des restaurants Japonais pendant la période Edo. In *Les restaurants dans le monde et à travers les âges*, ed. Alain Huetz de Lempis and Jean-Robert Pitte, 19-82. Grenoble: Edition Glénat.

\_\_\_\_\_. 1991. *Bunka menruigaku koto hajime* [Elements of a cultural noodle-ology]. Tokyo: Fûdianmu Komyunikêshon.

\_\_\_\_\_. 1993. Cultural Aspects of Fermented Fish in Asia. In *Fish Fermentation Technology*, ed. Lee, Steinkraus and Reilly, 13-32. Tokyo, New York, Paris: United Nations University.

Ishige Naomichi and Inoue Tadashi. 1991. *Gendai nihon ni okeru katei to shokutaku* [Change and transformation in table setting: home dining in modern Japan]. Osaka: *Bulletin of the National Museum of Ethnology* 16.

Ishige Naomichi and Kenneth Ruddle. 1990. *Gyoshô to narezushi no kenkyû: monsûn ajia no shokuji bunka* [Studies on fermented fish: the eating culture of monsoon Asia]. Tokyo: Iwanami Shoten.

Itô Kinen Zaidan. 1990. *Nihon shokuniku bunka shi* [Cultural history of meat-eating in Japan]. Nishinomiya: Itô Kinen Zaidan.

Kanagaki Robun. 1871 [1967]. *Aguranabe*. Tokyo: Iwanami Shoten.

Kanzaki Noritake. 1989. *Daidokoro no bunmei to bunka - hi o chûshin to shite* [Civilization and culture of the kitchen - The fire as centre]. In *Katei no shokuji kûkan* [The space for the meal in the home], Yamaguchi Masatomo and Ishige Naomichi, ed., 35-9. Tokyo: Domesu Shuppan.

## REFERENCES

- Katô Momoichi. 1987. *Nihon no sake 5,000 nen* [5,000 years of Japanese sake]. Tokyo: Gijutsudô Shuppan.
- Kawamura Y. and Kare M. R. 1987. *Umami: A Basic Taste*. New York and Basel: Marcel Decker Inc.
- Kitô Hiroshi. 1983. *Edo jidai no beishoku* [The rice diet of the Edo period]. *Rekishi kôron* 89. Tokyo: Yûzenkaku.
- Kôseishô Hoken Iryô Kyoku Kenkô Zôshin Ka [Ministry of Health and Welfare, Health Promotion Division]. 1993. *Heisei gonendo han: kokumin eiyo no genjô* [The state of the nation's nutrition, 1993]. Tokyo: Dai-ichi Shuppan.
- Koyama Shûzô. 1984. *Shoku seikatsu o kaeta doki no shutsugen* [How the advent of earthenware changed eating habits]. In *Asahi hyakka: sekai no tabemono* 12. Tokyo: Asahi Shimbunsha.
- Koyama Shûzô and Gotô Toshiko. 1985. *Nihonjin no shushoku no rekishi* [A history of staple foods of the Japanese]. In *Higashi ajia no shokuji bunka* [Dietary cultures of East Asia], ed. Ishige Naomichi. Tokyo: Heibonsha.
- Kumakura Isao. 1976. *Honzen kara kaiseki e* [From honzen to kaiseki]. *Bessatsu taiyo* 14:85-92. Tokyo: Heibonsha.
- \_\_\_\_\_. 1990. *Chanoyu no rekishi: Sen no Rikyû made* [History of the tea ceremony up to Sen no Rikyû]. Tokyo: Asahi Shimbunsha.
- Lee Sung Woo. 1980. *Kankoku no tabemono no shakaishi (kan)* [A social history of Korean food (conclusion)]. *Ajia kôron* 12. Kyoto: Kankoku Kokusai Bunka Kyôkai.
- \_\_\_\_\_. 1990. *Kankoku no gyunyû riyô ni kansuru shiteki kôan* [Historical ideas concerning the use of milk in Korea]. *Shoku no kagaku* 151:48-54. Tokyo: Kôrin.

## THE HISTORY AND CULTURE OF JAPANESE FOOD

- Lévi-Strauss, Claude. 1977. *The Roast and the Boiled*. In *The Anthropologists' Cookbook*, ed. Jessica Kuper, London and Henley: Routledge and Kegan Paul.
- Miura Sumio. 1993. *Mana ita to hôchô--kirikizamu chôrigu no rekishi* [Chopping board and kitchen knife--a history of cookery cutting tools]. In *Shokuseikatsu to mingû* [Dietary life and articles of everyday use], ed. Nihon Mingû Gakkai. Tokyo: Yûzankaku.
- Mitani Kazuma, *Edo shomin fûzoku zukai*, Miki Shobo, Tokyo, 1975
- Miyamoto Tsuneichi. 1977. *Shoku seikatsu zakkô* [Thoughts on dietary life]. *Miyamoto Tsuneichi chosakushû* [Collected writings of Miyamoto Tsuneichi], Vol. 24. Tokyo: Miraisha.
- Miyazaki Akira. 1987. *Shokutaku o kaeta nikushoku* [How meat-eating changed the dining table]. Tokyo: Nihon Keizai Hyôronsha.
- Mizutani Tadashi et al. 1987. A Chemical Analysis of Fermented Fish Products and Discussion of Fermented Flavors in Asian Cuisines. Osaka: *Bulletin of the National Museum of Ethnology* 12:3, 814-827.
- Nakano Masuo. 1989. *Zanryû shibousan ni yoru kodai fukugen* [Reconstructing the ancient past with residual fatty acids]. In *Atarashii kenkyûhō wa kôfukogaku ni nani o motarashita ka* [What new research techniques have come from archaeology?], 'Daigaku to Kagaku' Kôkan Shinpojiumu Soshiki Iinkai, ed. Tokyo: Tabapro.
- NHK Yoron Chôسابу [NHK Opinion Survey Bureau]. 1984. *Nihonjin no suki na mono* [What the Japanese like]. Tokyo: Nippon Hôshô Shuppan Kyôkai.
- \_\_\_\_\_. 1986. *Zusetsu: Nihonjin no seikatsu jikan 85* [Lifestyles of the Japanese, 1985 - Charts and Graphs]. Tokyo: Nippon Hôshô Shuppan Kyôkai.

## REFERENCES

- Okada Akio. 1979. *Chûshaku 'nanban ryôrisho'* [The annotated 'Nanban recipe']. *Inshoku shirin* 1:38–67. Tokyo: Inshoku Shirin Kankôkai.
- Oyamada Tomokiyo. 1909. *Matsunoya hikki* [Matsunoya journal]. Tokyo: Kokusho Kankôkai.
- Rodrigues, João. [1608] 1967. *Arte da Lingoa de Japam*, Japanese translation by Rodrigues Nihon Kyôkai in *Nihon kyôkai shi*. Tokyo: Iwanami Shoten.
- Sahara Makoto. 1991. *Kodai no shoku 7: saiko no kondate / hashi no kigen* [Food in ancient times, part 7: the oldest menus and the origin of chopsticks]. *Vesta* 7, 25–31. Tokyo: Ajinomoto Shoku no Bunka Sentâ.
- \_\_\_\_\_. 1992. *Kodai no shoku 12: Shokki o mittsu ni wakeru* [Food in ancient times, part 12: the three types of tableware]. *Vesta* 12, 34–41. Tokyo: Ajinomoto Shoku no Bunka Sentâ.
- Sakai Toshihiko. [1903] 1979. *Shinkazokuron* [A new theory of the family]. Tokyo: Kodansha.
- Sei Shônagon. 1967. *The Pillow Book of Sei Shônagon*, tr./ed. Ivan Morris. Harmondsworth: Penguin.
- Shimabukuro Masatoshi. 1989. *Okinawa no buta to yagi – seikatsu no naka kara* [Pigs and goats of Okinawa in the context of daily life]. Naha: Hirugisha.
- Shinoda Osamu. 1968. Tofukô [Thoughts on tofu]. *Fûzoku* 8, 30–37.
- Tanaka Seiichi and Ôta Hiroyasu. 1981. *Shoku ni kan suru nenjû gyôji* [Annual observances connected with food]. In *Higashi ajia no shokuji bunka* [Dietary cultures of East Asia], ed. Ishige Naomichi. Tokyo: Heibonsha.
- Terasawa Kaoru and Terasawa Tomoko. 1981. *Yayoi jidai shokubutsusei shokuryô no kisoteki chishiki: shoki nôkô shakai*

## THE HISTORY AND CULTURE OF JAPANESE FOOD

*kenkyû no zentei to shite* [Basic information on Yayoi-period vegetable foodstuffs: premises for the study of early farming society]. *Kôkogakuron* 5. Nara: Kashiwara Kôkogaku Kenkyûjo.

Wani Kômei. 1987. *Sorakukô* [A study of dairy foods]. *Inshoku shirin* 7:21-38. Tokyo: Inshoku Shirin Hakkôkai.

Watanabe Makoto. 1964. *Nihon shoku seikatsu shi* [History of Japanese dietary patterns]. Tokyo: Yoshikawa Kôbundô.

Zokugun Shoruijû Kanseikai. 1933. *Rôshôdô Nihon kôroku* [Rôshôdô chronicle of Japan]. Tokyo.