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A Taste of Japan: Food Fact and Fable, What the People Eat, Customs and Etiquette

Donald Richie

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Donald Richie : A Taste of Japan: Food Fact and Fable, What the People Eat, Customs and Etiquette before purchasing it in order to gage whether or not it would be worth my time, and all praised A Taste of Japan: Food Fact and Fable, What the People Eat, Customs and Etiquette:

2 of 2 people found the following review helpful. Japanese Food ExplainedBy Marco Antonio AbarcaDonald Richie first went to Japan in 1947 as part of the American Occupation Forces. He soon fell in love with Japanese culture and decided to make Japan his home. Richie has lived in Japan for more than fifty years and is best known as the foremost Western critic of Japanese Cinema.Donald Richie has carved out a niche as the great "explainer" of Japanese culture. "A Taste of Japan" is Richie's attempt to explain Japanese food to a Western Audience. He dedicates chapters to such topics as Sushi, Tonkatsu, Fugu and Tempura. Each chapter tries to explain what each of these foods means to the Japanese. If you are looking for a cook book or an etiquette guide, this book is not for you. The value of this slim and entertaining volume is as guide to food and its relationship to the the Japanese people.0 of 0 people found the following review helpful. Hits the nail on the headBy totoropopThis is not a cookbook, it's a book about food and culture by the film critic who may be one of the greatest authorities on Japanese cinema. But this is the BEST book for explaining Japanese cuisine to Americans in a way that is easy to understand and practical to everyday life. If you have Shizuo Tsuji's "Japanese Cooking: A Simple Art" and have enjoyed the film "Tampopo" and the TV show "Iron Chef" This is the book to read to round out your understanding of how the Japanese think about their cuisine. More

than anyone else that has tried to explain Japanese food to Westerners, Ritchie understands how deeply the Japanese enjoy the TEXTURE of their foods in the mouth. Many people only consider taste ("season to taste" "add salt to taste" etc) when cooking or eating, and then maybe fragrance, and then maybe presentation/appearance. But the Japanese place as much value on texture, something that becomes apparent only after you put the food in your mouth. The Japanese have taken a few basic ingredients that always still tastes pretty much the same and produced variations with dozens of different textures. I think even Japanese food writers give short shrift to the importance of texture in Japanese cuisine... it's just something obvious and unhidden. I was a film major in college and I was very familiar with Donald Ritchie's writings about Japanese cinema. So I picked this book up on a lark and it opened up a whole new side of my appreciation of my mother's cooking and Japanese food in general. I thought I knew all about it but I was wrong. If you love Japanese food you won't be sorry you read this book! 0 of 0 people found the following review helpful. Not just sushi! By geekitten I was introduced to this book during a course that was an overview of Japanese food. I find it to be quite readable, and the photography to be incredibly helpful with the explanations. Some of the information is slightly dated at this point, especially in the sections on sushi and sashimi. This book was so helpful to me, that I gave it to my parents as reading material as they were convinced I would eat nothing but sushi while studying in Japan.

Describes the histories, cooking techniques, and serving methods of Japanese foods including sushi, tofu, sukiyaki, sake, and fugu.

From Library Journal This slim volume, based on a series of magazine articles, explains Japanese cuisine in the context of Japanese culture. A brief introduction to the cuisine's aesthetics is followed by 14 handsomely illustrated chapters, each devoted to a different type of food. The coverage is by no means complete; Richie discusses the history and customs associated with Japan's more popular and unique dishes. Recipes are not included. Readers wanting a short, entertaining look at the subject should enjoy this book. Those seeking an in-depth introduction to the cuisine would do better to consult Shizuo Tsuji's *Japanese Cooking: a simple art* (Kodansha, 1980). Bruce Hulse, Columbia Univ. Libs., New York Copyright 1985 Cahners Business Information, Inc. About the Author Donald Richie, born in Ohio in 1924, has lived in Japan for many years. Formerly Curator of Film at the New York Museum of Modern Art, he is well known as the foremost Western authority on the Japanese cinema (see *A Hundred Years of Japanese Film*), and has also written many books on the country and its culture, including the classic *The Inland Sea*, *The Japanese Tattoo*, and *Zen Inkings*.