--- DRAFT Dec. 3, 2020 ---

Summer 2021 Food in Japanese Literature and Culture (JA/PA 350 ) Block B

Japan Professor Joan Ericson

 Professor Jim Matson

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 This course focuses on the intersection of Japanese culture, food, and literature. This is an interdisciplinary course designed to integrate perspectives on the history, aesthetics, practices and tastes of food in Japan. It encourages analytic thinking (e.g., weighing evidence, establishing connections) and effective expression (writing and speaking cogently) on food and culture as they are experienced and expressed in Japan’s past and present. The topics covered will range from food production and consumption to religious and artistic representations and the construction of cultural identities.

            Our Summer 2021 “Food in Japanese Literature and Culture” takes advantage of the opportunity of being in Japan to connect our academic readings with direct experiences in the preparation and consumption of foods and participation in cultural activities and events.  The course is also designed to provide students with a general overview of Japanese cultural and social history.

            All readings will be posted on our course’s Canvas page. Access readings on appropriate module pages, where you will also post your journals and papers.

There will also be pdf copies of readings available on flash drives.

 Pre-requisites: At least two (2) courses/blocks about Japan or Consent of Instructor.

We will be requesting “Analysis & Interpretation of Meaning” designation under the new Gen Ed Requirements and Global Cultures under the older Gen Ed Requirements.

Dates of the course: Arrive in Tokyo by the evening of June 27, 2021. The course ends on the morning of July 19, 2021.

Assignments

 a) You will be assigned to present a reading (a five-minute summary) each week to the class, as well as to lead the discussion (with prepared questions and your own evaluation of the argument) on a separate article. There will be a rubric to follow for your presentation. Worth 20% final grade.

 b) Keep a journal to document places visited, rough impressions, connecting readings to what you see. Minimum ten (10) entries of 100-300 words each entry. (This is a public journal.) Worth 20% of final grade.

 c) Two short papers (500 words) synthesizing readings and your journal. Worth 20% final grade.

 d) A longer research proposal (1000 words) on a cultural, literary or historical issue related to food that you would like to explore using a CC Gaylord Prize (Grant), integrating the scholarly discourse with your own intellectual curiosity and interests. You will present your proposal as a “pecha kucha” (20 images/ 20 seconds, each). Worth 20% final grade.

 e) As an international travel-based class, expectations for your participation include active engagement with the group, course material and field experiences, as well as being punctual, considerate, and courteous guests for our Japanese hosts and institutions. Worth 20% final grade.

Literature: Hayashi Fumiko, Excerpts from *Diary of a Vagabond*.

Ibuse Masuji, Excerpts from *Black Rain.*

Kanagaki Robun, “The Beefeater,” in Donald Keene, ed., *Modern Japanese Literature: An Anthology* (New York: Grove Press, 1956), 31–33.

Akiyuki Nojima, “American hijiki”

Yoshimoto Banana, *Kitchen*.

 Poetry

Films: “Giants and Toys”

“Tampopo”

 “Jiro Dreams of Sushi”

“Full-Moon Lunch”

“The Cove”

“Tsukiji Wonderland”

“A Tale of Samurai Cooking”

“Shinya shokudo (Midnight Diner)”

Departure from the US on Saturday, June 26 to Arrive in Tokyo on Sunday, June 27 at either Narita Airport or Haneda Airport

Tokyo June 27-29 M-TU (3 nights) Lutheran Center, Ichigaya, Tokyo

Specialty foods: Sushi, okonomiyaki

Activities: Kaiten zushi and okonomiyaki meals; visits to the Tsukiji Fish Market and to convenience stores

June 28 M Overview of the course

Warren Belasco, “Why Study Food,” in Belasco, *Food: The Key Concepts* (Oxford and New York: Berg, 2008), pp. 1–13.

Theodore C. Bestor and Victoria Lyon Bestor, “Cuisine and Identity in Contemporary Japan,” in *Education About Asia*, vol. 16, no. 3 (Winter 2011), pp. 13–18.

Katarzyna Cwiertka, *Modern Japanese Cuisine*, 2006. “The Making of a National Cuisine.” pp. 174-180.

Possible activity: Visit Kyoritsu Women’s University and discuss food and culture with Japanese university students.

June 29 TU Edo influence on Japanese food today

Possible activities: Field trip to Tsukiji Fish Market. Visit to the Edo Museum. Eat at a kaitenzushi (revolving sushi) restaurant. Go to buy breakfast foods at a “Konbini”.

Jordan Sand, “How Tokyo Invented Sushi,” in Dorothée Imbert, ed., *Food and the City: Histories of Culture and Cultivation* (Cambridge, MA: Harvard University Press, 2015), pp. 223-248.

Gavin Whitelaw, “Shelf Lives and the Labors of Loss: Food, Livelihoods, and Japan’s Convenience Stores,” in Satsuki Kawano et al., eds., *Capturing Contemporary Japan: Differentiation and Uncertainty* (Honolulu: University of Hawaii Press, 2014), pp. 135-159.

Theodore C. Bestor, “Kaiten-zushi and Konbini: Japanese Food Culture in the Age of Mechanical Reproduction,” in Wilk, ed., *Fast-food/Slow-food*, pp. 115–130.

Fujiyoshida June 30- July 11 (11 nights) W-SU Lodging to be decided

Specialty foods: Udon, horse meat, (optional)

Possible activities: Opening ceremony of the season for Mt. Fuji; cooking selected food together; making udon; attending a tea ceremony; field trip to the school lunch center; dinner with a local group; free day for climbing Mt. Fuji; field trip to a rice field; field trip to Taro Tomisawa’s farm (CC alum).

June 30 W Travel to Fuiyoshida City

Field trip to Opening Ceremony of Mt. Fuji

Ohnuki-Tierney, *Rice as Self: Japanese Identities through Time* (Princeton, NJ: Princeton University Press, 1993), pp. 30–43.

View *Midnight Diner (Shinya Shokudo)* NETFLIX series.

July 1 TR Early to Meiji Period

Possible activities: Field Trip to School Lunch Center/Dinner with local group

Donald Keene. 1981. “Aesthetics” from *Some Japanese Landscapes.*

Barak Kushner, “Court Food Versus Common Food,” and “International Japan, Foreign Foods and Isolation,” in Kushner, *Slurp! A Social and Culinary History of Ramen, Japan’s Favorite Noodle Soup* (Leiden: Global Oriental, 2012), pp. 33–69.

Kanagaki Robun’s short story, “The Beefeater,” in Donald Keene, ed., *Modern Japanese Literature: An Anthology* (New York: Grove Press, 1956), pp. 31–33.

Ayu Majima, “Eating Meat, Seeking Modernity: Food and Imperialism in Late Nineteenth and Early Twentieth Century Japan,” *ICU Comparative Culture*, pp.95–121.

Excerpts from Hayashi Fumiko’s *Horoki (Diary of a Vagabond)* – What the working class ate.

 July 2 F Free Day

 Option of climbing Mt Fuji [depending on weather]

July 3 SA Village life and farming

Field trip to Taro Tomisawa’s farm in the mountains to gain an understanding of village life and food production.

Richard Reitan. 2017. Ecology and Japanese History.

 <http://apjjf.org/2017/03/Reitan.html>

July 4 SU

**First 500-word paper due**

 Group dinner

July 5 M Wartime and the aftermath

Kushner, “Empire and Japanese Cuisine,” in *Slurp!,* pp. 143–168.

Akiyuki Nosaka, short story “American Hijiki” - Connections between food and the occupiers.

George Solt, “Ramen and U.S. Occupation Policy,” in Eric C. Rath and Stephanie Assmann, eds., *Japanese Foodways: Past and Present* (Champaign, IL: Illinois University Press, 2010), pp. 186–200.

Gavin H. Whitelaw, “Rice Ball Rivalries: Japanese Convenience Stores and the Appetite of Late Capitalism,” in Richard Wilk, ed., *Fast-food/Slow-food: The Cultural Economy of the Global Food System* (Plymouth, UK: AltaMira Press, 2006), pp. 131-144.

 Excerpts of wartime menus from Ibuse Masuji’s *Black Rain.*

 July 6 TU Food and motherhood

Possible activity: Buy a bento and eat in a park.

Tomoko Onabe, “Bento: Boxed Love, Eaten by the Eye,” in Rath and Assmann, eds., *Japanese Foodways*, pp. 201–218.

Anne Allison, “Japanese Mothers and *Obentō*s: The Lunch-Box as Ideological State Apparatus,” *Anthropological Quarterly*, vol. 64, no. 4 (1991), pp. 195–208.

Amanda C. Seaman, “Miso Mama: How Meals Make the Mother in Contemporary Japan,” in Nancy K. Stalker, ed., *Devouring Japan: Global Perspectives on Japanese Culinary Identity* (New York: Oxford University Press, 2018), pp. 207–219.

Excerpts about comfort food from Yoshimoto Banana’s novel *Kitchen.*

 July 7 W Japanese food in media

Gabriella Lukacs, “Iron Chef around the World: Japanese Food Television, Soft Power, and Cultural Globalization,” *International Journal of Cultural Studies*, vol. 13, no. 4 (2010), pp. 409–426.

Michael Ashkenazi, "Food, Play, Business, and the Image of Japan in Itami Juzo's *Tampopo*," in Anne L. Bower, ed., *Reel Food: Essays on Food and Film* (New York: Routledge, 2004), pp. 27–40.

Lorie Brau, "*Oishinbo*'s Adventures in Eating: Food, Communication, and Culture in Japanese Comics," in Toni Johnson-Woods, ed., *Manga: An Anthology of Global and Cultural Perspectives* (New York: Continuum, 2010), pp. 109–127.

 View the film *Tampopo* and anime based on food.

July 8 TR Reading day

July 9 F The function of food in Yoshimoto Banana’s novel *Kitchen.*

July 10 SA

**Second 500-word Paper Due**

July 11 SU Travel day

Stop off at Hamamatsu or Shizuoka

Specialty foods: Gyoza, Eel (unagi)

Possible activities: Field trip to Toro Iseki and/or an eel cookie factory.

Conrad Totman. “Rice – A Major Force in Japan’s History.”

<http://aboutjapan.japansociety.org/content.cfm/rice_a_major_force_in_japans_history>

Yusaku Horiuchi and Jun Saito, “Cultivating Rice and Votes: The Institutional Origins of Agricultural Protectionism in Japan,” *Journal of East Asian Studies*, vol. 10, no. 3 (2010), pp. 425–452.

Omi Hachiman July 11-16 SU-F (6 nights) Lodging to be decided

Foods: McDonalds. Coffee shop, red *konnyaku*

Activities: Visit the Vories High School (Vories, CC graduate 1904); eat at a Japanese McDonalds; go to a Japanese coffee shop; field trips to Kyoto and to Hiroshima.

July 12 M Japanese food in a global context

Possible activities: Visit Vories High School, tour Omi Hachiman

Cwiertka, *Modern Japanese Cuisine*, 2006. “Japanese Cuisine Goes Global.” pp. 175-199.

Rumi Sakamoto and Matthew Allen, "There's Something Fishy about that Sushi: How Japan Interprets the Global Sushi Boom," *Japan Forum*, vol. 23, no. 1 (2011), pp. 99–121.

Emiko Ohnuki-Tierney, "McDonalds in Japan: Changing Manners and Etiquette," in James L. Watson, ed., *Golden Arches East*, pp. 161–182.

July 13 TU Class field trip to Kyoto

Possible activities: Visit several famous sites and go to a coffee shop

Merry White, *Coffee Life in Japan* (Berkeley: University of California Press, 2012), pp. 1–18, 66–88.

Ezra Toback ‘14, “Cross-Modal Iconism at Tully’s Coffee Japan: Authenticity and Egalitarian Sociability as Projections of Distinction,” *Semiotic Review*, vol. 5 (January 2017).

July 14 W Free Day

July 15 TH Affluence and food safety

Cwiertka, *Modern Japanese Cuisine*, 2006. “Multiple Circuits of Affluence.” pp. 156-174.

Eiko Maruko Siniawer, “Discarding Cultures: Social Critiques of Food Waste in an Affluent Japan,” in Stalker, ed., *Devouring Japan*, pp. 287–301.

Faye Yuan Kleeman, “The Unbearable, Endless Anxiety of Eating: Food Consumption in Japan after 3/11,” in Stalker, ed., *Devouring Japan*, pp. 302–311.

Cornelia Reiher, “Food Safety and Consumer Trust in Post-Fukushima Japan,” *Japan Forum*, vol. 29, no. 1 (2017), pp. 53–76.

Tanka poetry by Machi Tawara and by survivors of the 3/11 disasters.

July 16 F Field trip to Hiroshima

 Excerpts from Ibuse Masuji’s novel *Black Rain.*

Tokyo July 17-18 SA-SU (2 nights) Lutheran Center, Ichigaya

July 17 SA Travel Day from Omi Hachiman to Tokyo

July 18 SU Writing Day

 Late afternoon or evening class & final dinner together

Research Proposal (1250 words) for Gaylord Prize

 & “pecha kucha” (20 images/20 second each) proposal presentation

July 19 M Return to the US or Start Your Own Adventure in Japan