



### ③ Washoku Tableware

#### Washoku Dishes:

The relationship between the myriad of dishes and Japan's seasons is a way to enjoy *Washoku*.

Spring: Vibrant colors and shapes

Summer: Cool materials such as glass or celadon

Autumn: Color scheme like a harvest

Winter: Thick wooden or earthenware which has warmth

By changing the color, material or shape, you get a sense of the season.



● *Wanmono* --- Soup bowl typically made of wood.

Thinly cut wood is wrapped in cloth, painted with lacquer and used throughout Japan as lacquerware. Since it is made of wood, the heat from soups does not transfer to your hand.



#### Washoku Chopsticks:

The most recognized utensil of Japanese food

Types: Ones for eating and *saibashi*; used for cooking/ serving food.

Shapes: Squared with four to eight rounded edges and shaped tips.

Disposable types include *Genroku* and *Rikyu* types.

Materials: Japanese cedar, which has a distinctive scent; Japanese cypress, which is light and easy to use; and bamboo, which is strong and supple.



● Chopsticks serve a special purpose for life in Japan; from cooking to arranging food.



### ④ Washoku Tells Japan's Food Culture

#### Yearly Events and Seasonal Celebrations

• New Year's: The most important seasonal event to break up monotonous days.

• Gosekku: Five seasonal events

*Jinjitsu* Jan. 7; *Joshi* March 3; *Tango* May 5; *Tanabata* July 7; *Choyo* Sept. 9

#### New Year's Dishes

*Osechi, Zoni, Otoso*

New Year's



New Year's dishes, while also offered to the gods, are foods to wish for the prosperity and luck of the family. It also contains a wish for good health and the continuation of the family line.

#### Chrysanthemum Sake

*Choyo*



This sake is thought to eliminate evil and bring immortality due to its elegance and aroma.

#### 7-Herb Porridge

*Jinjitsu*



It is thought that by eating the seven wild herbs of water dropwort, shepherd's purse, cudweed, chickweed, nipplewort, turnip and daikon, you can attain longevity through their strength.

*Tanabata*

#### Somen



Kneaded flour is pulled into strings and fried to make a Chinese pastry that is said to prevent epidemics and to be the model for *somen*.

*Tango*

#### Kashiwa-mochi



Oak leaves are used because oak trees don't shed their old leaves until the new ones grow, representing one's lineage.

*Joshi*

#### Hishi-mochi



Clams, sweet white sake, *yomogi-mochi* and peach blossom sake are offerings for the Doll's Festival. Peach trees are said to be holy trees that drive out evil. The scent of *yomogi* is said to drive away maliciousness. Both are thought to symbolize strong vitality.