

Topic-Setting Program to Advance Cutting-Edge

Humanities and Social Sciences Research

(Program Title)

Progress Report

(Summary of Final Report)

[Project Title]

The renaissance of the lost eating and drinking culture and its
significance asked today

Core-Researcher: ITO NOBUHIRO

Institution: Sugiyama Jogakuen University

Academic Unit: Department of Classical and Contemporary Cultures

Position: Professor

Research Period: 2017-2021

1. Basic information of research project

Research Area	Cultural* of luxury goods is meant socially
Project Title	The renaissance of the lost eating and drinking culture and its significance asked today
Institution	Sugiyama Jogakuen University
Core-Researcher (Name, Academic Unit & Position)	ITO NOBUHIRO Department of Classical and Contemporary Cultures・Professor
Project Period	2017-2021
Appropriations Plan (¥)	FY 2925000 JPY
	FY 4586400 JPY
	FY 4076800 JPY
	FY 1554800 JPY

2. Purpose of research

M "Goshunonikki" recorded on different from a process of the present sake ordinary rice of sen Jomai (Daito rice) by glutinous rice with a process in those days. It was to consider the kind of liquor drawn by a dish book of the Muromachi latter period and Edo early stage and a picture scroll, and there was various liquor from the liquor with the light alcohol percentage (fruit liquor) to the aged sake and "Jujoushu" with the high alcohol percentage, I search for there was a rich kind added to the kind of liquor in a relish taken with sake and being a possibility formed as a considered dish like "herbalism" in the Edo Period actually. It's to make people's taste in those days be revived from such study and is to add eating and drinking culture as a further Japanese culture legacy to present-day various tastes, and the creativity is considered.

3. Outline of research (Including study member)

I try to integrate the phase of the character material and the icon material into this research and get a result of the taste tendency of the eating and drinking in Muromachi Edo by the integration I try to catch overall and way-like practice of compound document hermeneutics. An image is different from present big for the "sake" drunk this time. So it's done with a target to pick a taste of eating and drinking in Muromachi era when such food cultural history is the starting point out from an old record, a picture scroll and literary work and make the process to the "eating and drinking" as the cultural bearer who develops clear in the Edo Period and to make those be revived today. And various Japanese culture reconsiders the eating and drinking culture I have and makes a new food culture study develop in the globalization.

4. Research results and outcomes produced

I cultivated the sen Jomai's (Daito rice* "red blood glutinous rice" and "purple") glutinous rice kind by Nagoya University farm and a rice paddy Aichi-ken Togo-cho volunteer possesses and

got 2 kinds of total of 150 kilogram. Using the part of the rice, well, Miki's experiment was made at Ichi industrial synthetic center of science and technology and a food manufacture industry technological center fermented biotechnology room. As a result, it had a high price of the amino acid by cold sake and wasn't good at all about liquor. The sake which looks like red was made for the color. But when it's heated up for hot water, the taste which has low amino acid value, is and doesn't also change so much more than present-day sake has formed. The price near the no has gone out in Muromachi America, and the price of the lactobacillus has gained a possibility suitable for liquor that a lactobacillus piles sen Jomai who doesn't go out and creates from technology in those days about juujousake (aged sake). Unfortunately out year doesn't make and the experiment is continued present "well, Aichi industrial synthetic center of science and technology and food manufacture industry technological center fermented biotechnology room". I concern sake Miki and you assume that the kind of aspergilli (*Aspergillus* genus) was used for koji. But spider Noss mold is being also used for Miki and it's being used experimentally from 2019. The reason is because koji of spider Noss mold (RIZOPUSU) was found from "Kojiya Sanzaemon" who is a factor of koji from Muromachi era when it's in Toyohashi-shi, Aichi. To take more than 3 years for production, since this study is also concerned with "aged sake" in particular, the experiment is also continued at present.

The formation in season in the Muromachi latter period was made clear from food classification and the symbolic representation by which the ingredients keep, and we assumed that the fact the pulse and also the fruit were also eaten by various cereal and root vegetable rather than principal food as preserved foods, and that rice was esteemed as the food by which rice keeps well most in it was clear (Ito thesis* "rice, liquor, its circumference, the end of July, 2020 start, Tsutomu true publication and Asian study"). Circulation of liquor and a relation in Edo from Mikawa area also became clear.