

## Greetings

The first of the two studies on soy sauce presented in this issue is The Birth and Potential of Japanese Brazilian Soy Sauce. This is a sequel to Changes in Nikkei Cuisine as Viewed from Recipe Books, which was published in two previous issues of FOOD CULTURE. To learn how the soy sauce industry came about in Brazil and what it looks like today, we asked Mr. Shigeru Kojima, a research fellow at the Advanced Research Center for Human Sciences, Waseda University, to conduct field research and write an article. The other study is a report entitled Use of Soy Sauce in the Edo Period. As a departure from our usual approach, we provided the theme and historical materials for graduation theses to four students from Professor Yuka Utsunomiya's seminar at Gakushuin Women's College. Professor Utsunomiya made contributions to research on soy sauce and traditional local dishes, as well as on the regional characteristics of soy sauce and contributing factors. Her students conducted research and analyses on the materials provided. Their youthful sensibilities are worth special attention.

Both studies will be pursued as themes to be explored in the future, and your opinions and comments will be highly appreciated.

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