

"Food Cultures of the World" series

The peoples of the world are searching for high-quality ingredients and seasonings to create delicious dishes for brighter lives and lifestyles. Kikkoman brings you the food cultures of the world on videotape.



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- Contact Information: Kikkoman Institute for International Food Culture (Kikkoman Video Library) TEL: 04-7123-5215 URL: <http://kiifc.kikkoman.co.jp/>
- For information regarding video sales: Sony PCL, Inc. (Solution Sales Dept.) TEL: 03-5792-9340 FAX: 03-5792-9329 E-mail: bn@pcl.sony.co.jp
- These videotapes are available in Japanese only.

NEWS

Introduction of the latest video

The manufacture of the soy sauce barrel recorded in high-resolution format **The Story of the Soy Sauce Barrel The Tale That Conveys Japan's Food Culture**



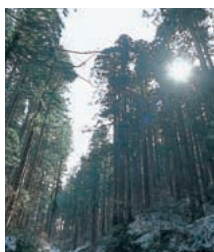
An Introduction to the Soy Sauce Barrel

The soy sauce barrel was introduced to Japan through trade with China in the middle of the 13th century. Based on local wisdom and technology, the shape of the container was transformed into the small Japanese barrel we still see today. Originally used to transport liquor, the barrel was later modified and improved for use with soy sauce, and played a vital role in meeting the increased demand for soy sauce that

occurred through the first half of the 20th century. This container has become indispensable to both the quality and preservation of soy sauce.

Manufacturing the Soy Sauce Barrel

Barrels are generally constructed of fourteen or fifteen slats around the middle with several slats used to form the top and bottom of the barrel. Six strands of bamboo are then woven into bands, which are used to hold the barrel together.



The diameter of the bottom of the barrel is four to five centimeters less than the diameter of the top of the barrel. To create this shape, several of the slats that form the sides must be cut so that the bottom of the slat is narrower than the top of the slat. This method for manufacturing barrels is unique to Japan.



Finishing the Soy Sauce Barrel

First the bamboo strands are polished with brushing. Next the side of the barrel is stamped with the manufacturer's seal and the barrel is bound with ropes to increase its strength, durability and appearance as a soy sauce barrel. The rope allows the barrel to be hung with transportation to improve resistance to shock and vibration. Though the soy sauce barrel has disappeared from the modern world, it will continue to be handed down from generation to generation for the part it has played in the development of Japan's food culture.



This video received the Silver Prize and Foreign Minister's Award at The 47th Competition for Films and Videos on Japan sponsored by the Ministry of Foreign Affairs, the Agency for Cultural Affairs and Asahi Shimbun (December 9, 2003).

This video also received the Gold Prize and the Nippon Keidanren Chairman's Award at the 42nd Competition for Japanese Industrial Films and Videos sponsored by the Ministry of Education, Culture, Sports, Science and Technology; the Ministry of Economy, Trade and Industry; and Mainichi Shimbun (June 14, 2004).

For information regarding *The Story of the Soy Sauce Barrel*, contact the Kikkoman Institute for International Food Culture.

