

“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.



“The Food Culture of Japan” 5-tape set

- each tape has a playing time of 30 minutes
- ¥6,300 per tape (sales tax included)

● Japanese Cuisine and the Receptive Heart

—The World of Yuki Sadakazu—

● Kaiseki as Decoration

—The Dining Table and the Japanese—

● Obanzai

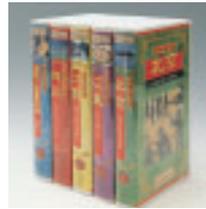
—The People's Palate and the Four Seasons—

● Food Means Edo

—The Cooking and Restaurants of Edo—

● Japanese Dishes with Origins in Other Countries

—The Translation of Food Culture—



“The Food Culture of China” 5-tape set

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● Beijing

—The People's Palate and the Court's Palate—

● Canton

—Food is in Canton—

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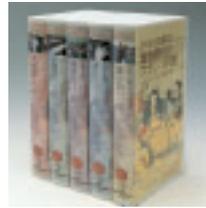
—Popular Dishes of the Home of Fish and Rice—

● Sichuan

—A Wide Variety of Flavors—

● Cooking and the Medicinal Properties of Food

—The Secret of the Kitchen's Flavor—



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● Golden French Cuisine

—Story of Escoffier and Gourmet Cuisine—

● The Traditional Cooking of Christophe Margin

—Modern French Cuisine—

● Autumn Gifts of Perigord

—Fine Aged Wines, Fois Gras, Truffles—

● A Large Table is Always Center Stage

—Reading the Dining Table—

● The Sicilian Food Diary of Shosaburo Kimura

—Eating Mediterranean Style—

- Contact Information: Kikkoman Institute for International Food Culture (Kikkoman Video Library) TEL: +81-4-7123-5215 URL: <http://kiifc.kikkoman.co.jp/>
- For information regarding video sales: MAINICHI EVR SYSTEM INC. (Soft Department) TEL: +81-3-5202-6061 FAX: +81-3-5202-6066 <http://www.evr-online.com>
- These videotapes are available in Japanese only.

NEWS

Establishment of the Library of International Food Culture Studies

- Format: 48 pages, A4 size with four-color printing
- Layout: Large print in easy-to-read vertical columns
- Language: Japanese only
- Price: ¥700 (tax included)

Contact the Kikkoman Institute for International Food Culture to order.



Language: Japanese only

The Kikkoman Institute for International Food Culture has established the Library of International Food Culture Studies to publicly honor research in domestic and international food cultures and to pass these scholarly achievements on to the next generation of researchers.

To commemorate the opening of the Library, Mr. Zenjiro Watanabe, a leading expert in the historical study of Edo food culture, presents the history of Japanese food as it was established during the Edo period and how it has evolved into the modern Japanese food culture through the repeated acceptance of and marriage with international food cultures. The Japanese diet is considered a contributing factor to Japan having the world's highest longevity rate. Widely accepted throughout the modern world, the Japanese-style diet continues to spread. The first volume of Watanabe's works has been published as *Sekai o Kakeru Nihon-gata Shokuseikatsu no Hensen* (The Transition to the Japanese-Style Diet throughout the World), and contains a compilation of articles presented in FOOD CULTURE Nos. 6–10.