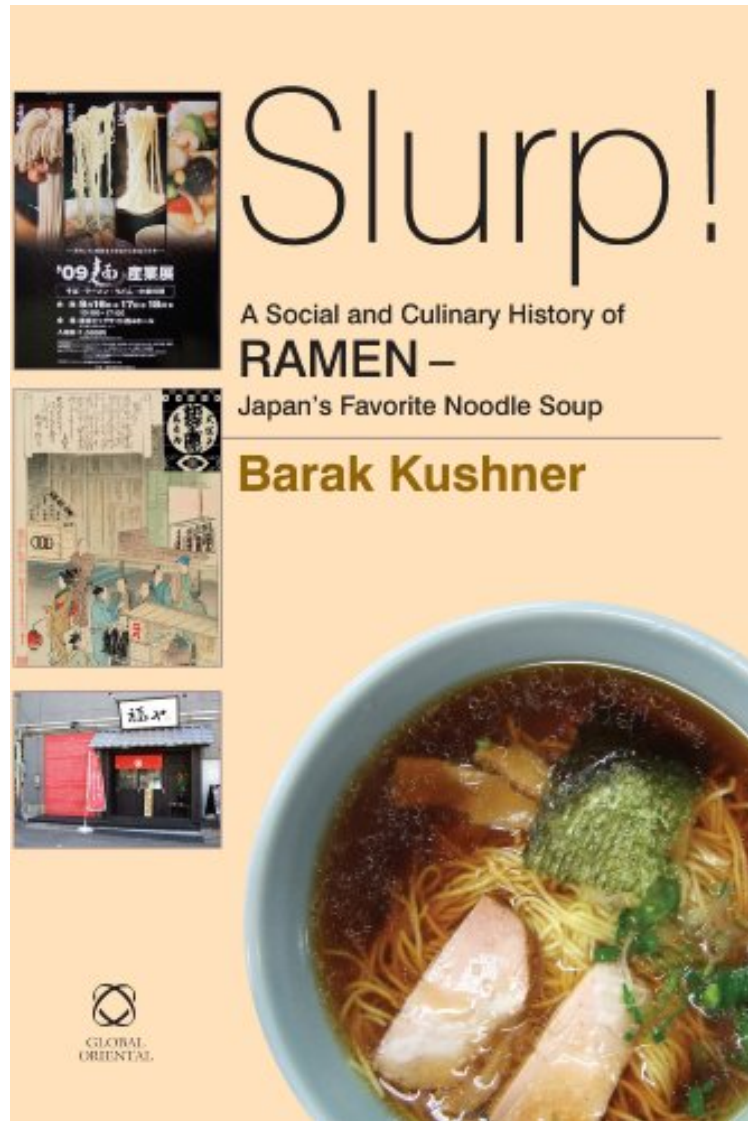


(Download pdf ebook) Slurp! a Social and Culinary History of Ramen: Japan's Favorite Noodle Soup

Slurp! a Social and Culinary History of Ramen: Japan's Favorite Noodle Soup

Barak Kushner

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Barak Kushner : Slurp! a Social and Culinary History of Ramen: Japan's Favorite Noodle Soup before purchasing it in order to gage whether or not it would be worth my time, and all praised Slurp! a Social and Culinary History of Ramen: Japan's Favorite Noodle Soup:

5 of 7 people found the following review helpful. History in a bowlBy Matthew Amster-BurtonIs ramen Chinese or Japanese? Well, it's complicated. In this fun book (which reads more like a good popular history than the academic

to me the price and publisher would suggest), Kushner takes us through the history of Japanese food and busts plenty of myths along the way. The book is clearly animated by the author's personal enthusiasm for a good bowl of ramen. I would have liked to see more discussion of the development of the various regional styles of ramen, but if you like to slurp a steaming bowl of noodles, you're probably going to enjoy this book.

Ramen, Japan's noodle soup, is a microcosm of Japan and its historical relations with China. The long evolution of ramen helps us enter the history of cuisine in Japan, charting how food and politics combined as a force within Sino-Japan relations. Cuisine in East Asia plays a significant political role, at times also philosophical, economic, and social. Ramen is a symbol of the relationship between the two major forces in East Asia. What started as a Chinese food product ended up almost 1,000 years later as the emblem of modern Japanese cuisine. This book explains that history from myths about food in ancient East Asia to the transfer of medieval food technology to Japan, to today's ramen popular culture.

In delving into the history of ramen, Kushner throws light on many interesting aspects of Japanese social and political history as well as on Japan's lengthy and complex relationship with China. --Hugh Cortazzi, *The Japan Times* ONLINE, (21 October, 2012) A new book, *Slurp! A Social and Culinary History of Ramen* by Dr Barak Kushner, who teaches modern Japanese history at Cambridge, both contextualises the soup and hints at some of the reasons behind its global spread. Kushner explains how noodles entered Japan from China and how they evolved in Japanese cuisine in a way that reflected the prevailing feelings of Japan towards its neighbour..." --Tim Hayward, *ft.com*, (19 October, 2012) Those long nights when sleep evades you and the mind runs along less tranquil corridors of the mind, one room repeatedly visited is full of books I should have published. This is one of them. It is most excellent (with a tiny proviso as to price). The history of ramen is a beacon to guide us through an appreciation of change in Japanese taste and cooking; to understand what Japanese food was like a long time ago; to how regional tastes have affected the development of Japanese cooking; to see how war has left its mark on all aspects of the Japanese table; to wonder at the depth of foreign influence on Japanese cooking (where silly old me had thought they were an isolated people). I could go on and on. Mr Kushner writes clearly, thankfully with no jargon, and entertainingly. His illustrations are intriguing, his reading is wide. The book has footnotes. Emphatic recommendation." --Tom Jaine, *Petits Propos Culinaires* (PPC 97), (January 2013) A new book, *Slurp! A Social and Culinary History of Ramen* by Dr Barak Kushner, who teaches modern Japanese history at Cambridge, both contextualises the soup and hints at some of the reasons behind its global spread. Kushner explains how noodles entered Japan from China and how they evolved in Japanese cuisine in a way that reflected the prevailing feelings of Japan towards its neighbour..." --Tim Hayward, *ft.com*, (19 October, 2012) Those long nights when sleep evades you and the mind runs along less tranquil corridors of the mind, one room repeatedly visited is full of books I should have published. This is one of them. It is most excellent (with a tiny proviso as to price). The history of ramen is a beacon to guide us through an appreciation of change in Japanese taste and cooking; to understand what Japanese food was like a long time ago; to how regional tastes have affected the development of Japanese cooking; to see how war has left its mark on all aspects of the Japanese table; to wonder at the depth of foreign influence on Japanese cooking (where silly old me had thought they were an isolated people). I could go on and on. Mr Kushner writes clearly, thankfully with no jargon, and entertainingly. His illustrations are intriguing, his reading is wide. The book has footnotes. Emphatic recommendation." --Tom Jaine, *Petits Propos Culinaires* (PPC 97), (January 2013) About the Author Barak Kushner, PhD (2002), teaches Japanese history at the University of Cambridge. *The Thought War*, his first book, delves into the history of wartime Japanese propaganda. He is finishing a third book on Japanese war crimes in China. For more: (www.barakkushner.net).