Japanese Art at the Art Gallery of Greater Victoria

Ceramic Art of Japan

Fukushima and the Arts

The Art of Japan

Creative tradition

Japanese Art at the Art Gallery of Greater Victoria

Japan's brief but dramatic Momoyama period (1573-1615) witnessed the struggles of a handful of ambitious warlords for control of the long-splintered country and finally the emergence of a united Japan. This was also an era of dynamic cultural development in which the feudal lords sponsored lavish, innovative arts to proclaim their newly acquired power. One such art was a ceramic ware known as Oribe, whose mysterious sudden appearance and rise in popularity are explored in this book. Ceramics are closely connected to the tea ceremony and central to Japanese culture. In this context Oribe wares represented a unique and major development, since they were the easiest Japanese ceramics to carry extensive multicolor decoration. Boldly painted with geometric and naturalistic designs, they display sensuous glazes, especially in a distinctive vitreous green, as well as a whole repertoire of playful new shapes. Their genesis has traditionally been ascribed to Furuta Oribe (1543/44-1615), a warrior and the foremost tea master of his time, who appears to have played a crucial role in redefining the aesthetics of Japan. Over seventy engaging vessels of Oribe ware, along with striking examples of other types of wares produced in the same milieu, make up the heart of this catalogue. -- Metropolitan Museum of Art website.

Ceramic Art of Japan

The publication of Fired with Passion: Contemporary Japanese Ceramics is that rare event when important, beautiful art is first introduced. Although Japanese woodblock prints, flower arrangements, some films, cartoons, fashion and industrial design are well known, its remarkable achievements in post-1945 ceramic sculpture are virtually unknown outside Japan. The privilege of participating in making this great art better known in the West has been undertaken by the co-authors who bring wide multicultural art backgrounds as experienced connoisseurs: a major collector and the leading dealer. They have selected over 230 images from noted Western collections and premier Japanese museums. All are strikingly photographed in full color, and represent some of the greatest masterpieces of Japanese ceramic art. This groundbreaking, lavish, oversized volume has been written in a style directed toward enhancing aesthetic appreciation by a close, non-academic analysis of the exciting works. The authors discuss, in plain English, with no artspeak jargon, specifically what they believe is artistically meritorious in each piece.

Fukushima and the Arts

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Creative tradition

Celebrating the 25th anniversary of the museum founded by Avery Brundage is this gift book for lovers of Far East or Asian art, which showcases 145 of the museums finest works. In individual chapters, the volume features paintings and calligraphy; ceramics; metalware; lacquerware; and costume, inro, and netsuke, encompassing everything from prehistoric artifacts to 19th-century masterpieces. With 165 color photographs and a complementary text by curator Yoshiko Kakudo. Annotation copyrighted by Book News, Inc., Portland, OR
Important Japanese Tea Ceramics

Provides a general overview of literature relating to Japan and covers a broad range of subject matter, from art, feminism, and linguistics, to corporate culture, history, and medicine. Includes books published since 1980 that are related to the geographical area of Japan and to Japanese culture within that area.

Itadakimasu! The Food Culture of Japan

Isamu Noguchi and Modern Japanese Ceramics

Isamu Noguchi to Kitaōji Rosanjin

Turning Point

Listening to Stone

Newsletter, East Asian Art and Archaeology

Devouring Japan

Rosanjin, 20th Century Master Potter of Japan

Ceramics give pleasure to our everyday lives, from the beauty of a vase's elegant curves to the joy of a meal served upon a fine platter. Ceramics originate in a direct engagement with the earth and maintain a unique place in the history of the arts. In this book, Allen S. Weiss sharpens our perception of and increases our appreciation for ceramics, all the while providing a critical examination of how and why we collect them. Weiss examines the vast stylistic range of ceramics and investigates both the theoretical and personal reasons for viewing, using, and collecting them. Relating ceramics to other arts and practices—especially those surrounding food—he explores their different uses such as in the celebrated tea ceremony of Japan. Most notably, he considers how works previously viewed as crafts have found their rightful way into museums, as well as how this new-found engagement with finely wrought natural materials may foster an increased ecological sensitivity. The result is a wide-ranging and sensitive look at a crucial part of our material culture.

L'art de Rosanjin

The Grain of the Clay

In recent years Japan's cuisine, or washoku, has been eclipsing that of France as the world's most desirable food. UNESCO recognized washoku as an intangible cultural treasure in 2013 and Tokyo boasts more Michelin-starred restaurants than Paris and New York combined. International enthusiasm for Japanese food is not limited to haute cuisine; it also encompasses...
comfort foods like ramen, which has reached cult status in the U.S. and many world capitals. Together with anime, pop music, fashion, and cute goods, cuisine is part of the "Cool Japan" brand that promotes the country as a new kind of cultural superpower. This collection of essays offers original insights into many different aspects of Japanese culinary history and practice, from the evolution and characteristics of particular foodstuffs to their representation in literature and film, to the role of foods in individual, regional, and national identity. It features contributions by both noted Japan specialists and experts in food history. The authors collectively pose the question "what is washoku?" What culinary values are imposed or implied by this term? Which elements of Japanese cuisine are most visible in the global gourmet landscape and why? Essays from a variety of disciplinary perspectives interrogate how foodways have come to represent aspects of a "unique" Japanese identity and are infused with official and unofficial ideologies. They reveal how Japanese culinary values and choices, past and present, reflect beliefs about gender, class, and race; how they are represented in mass media; and how they are interpreted by state and non-state actors, at home and abroad. They examine the thoughts, actions, and motives of those who produce, consume, promote, and represent Japanese foods.

The Art of Rosanjin Kitaoji

Art in the Encounter of Nations

The Ceramic Art of Kitaoji Rosanjin

Fine Japanese Art

Rosanjin, 20th Century Master Potter of Japan

Making Taste Public takes an ethnographic approach to show how social relations shape - and are shaped by - the taste of food. Recognizing that different cultures have different taste preferences and flavour principles embedded in cuisine, editors Carole Counihan and Susanne Højlund ask how these differences are generated. The editors have compiled 14 chapters to show how specific influences become a part of our sensorial apparatus and identity through shared experiences of making, eating, and talking about food. Using case studies from Asia, Europe and America, the book presents a theory of how taste is made public through everyday practices. The authors are exploring how place, production methods and cooking techniques create tastes. They discuss the criteria determining good and bad tastes, and how tastes and memories evolve over time. Subjects such as how values can be embedded in taste, and the role of taste education in food movements, homes, and schools are explored. The different chapters examine definitions and mobilizations of taste in different institutions, public places, and regions around the world to reveal ethnographic understandings of how people learn, experience, and share taste. With contributions spanning the Solomon Islands, Denmark, Japan, Canada, France, the USA, and Italy, Making Taste Public is a fascinating account of how our sense of taste is continuously shaped and re-shaped in relation to social and cultural context, societal and environmental premises. The book will interest anyone studying anthropology, sociology, food studies, sensory studies and human geography.

Fine Japanese Art Including Two Masterpieces by Kitaoji Rosanjin (1883-1959)

The authors offer a comprehensive, visual, kiln-by-kiln survey of Shino and Oribe ware. Illustrations.
Isamu Noguchi

An absorbing portrait of one of Japan's modern artistic geniuses, "Uncommon Clay" chronicles the life and art of Rosanjin, whose ceramic work, even four decades after his death, commands attention and praise worldwide. 119 plates, 85 in color. 40 duotone photos. 50 ink drawings.

Fired with Passion

The natural and man-made cataclysmic events of the 11 March 2011 disaster, or 3.11, have dramatically altered the status quo of contemporary Japanese society. While much has been written about the social, political, economic, and technical aspects of the disaster, this volume represents one of the first in-depth explorations of the cultural responses to the devastating tsunami, and in particular the ongoing nuclear disaster of Fukushima. This book explores a wide range of cultural responses to the Fukushima nuclear calamity by analyzing examples from literature, poetry, manga, theatre, art photography, documentary and fiction film, and popular music. Individual chapters examine the changing positionality of post-3.11 northeastern Japan and the fear-driven conflations of time and space in near-but-far urban centers; explore the political subversion and nostalgia surrounding the Fukushima disaster; expose the ambiguous effects of highly gendered representations of fear of nuclear threat; analyze the musical and poetic responses to disaster; and explore the political potentials of theatrical performances. By scrutinizing various media narratives and taking into account national and local perspectives, the book sheds light on cultural texts of power, politics, and space. Providing an insight into the post-disaster Zeitgeist as expressed through a variety of media genres, this book will be of interest to students and scholars of Japanese Studies, Japanese Culture, Popular Culture, and Literature Studies.

Area Bibliography of Japan

A collection of more than 100 recipes that introduces Japanese comfort food to American home cooks, exploring new ingredients, techniques, and the surprising origins of popular dishes like gyoza and tempura. Move over, sushi. It's time for gyoza, curry, tonkatsu, and furai. These icons of Japanese comfort food cooking are the hearty, flavor-packed, craveable dishes you'll find in every kitchen and street corner hole-in-the-wall restaurant in Japan. In Japanese Soul Cooking, Tadashi Ono and Harris Salat introduce you to this irresistible, homey style of cooking. As you explore the range of exciting, satisfying fare, you may recognize some familiar favorites, including ramen, soba, udon, and tempura. Other, lesser known Japanese classics, such as wafu pasta (spaghetti with bold, fragrant toppings like miso meat sauce), tatsuta-age (fried chicken marinated in garlic, ginger, and other Japanese seasonings), and savory omelets with crab meat and shiitake mushrooms will instantly become standards in your kitchen as well. With foolproof instructions and step-by-step photographs, you'll soon be knocking out chahan fried rice, mentaiko spaghetti, saikoro steak, and more for friends and family. Ono and Salat's fascinating exploration of the surprising origins and global influences behind popular dishes is accompanied by rich location photography that captures the energy and essence of this food in everyday life, bringing beloved Japanese comfort food to Western home cooks for the first time.

The Art of Rosanjin Kitaoji

This volume presents the ceramic oeuvre of Isamu Noguchi and includes other major ceramic artists from postwar Japan, analyzing the conflict between modernity and tradition and the search for cultural identity.

The Art of Modern Japan

Art in the Encounter of Nations is the first book-length study of interactions between the Japanese and American art worlds in the early postwar years. It brings to light a rich exchange of opinions and debates regarding the relationship between the art of the two nations. The author begins with an examination of the Japanese margins of American Abstract Expressionism. Taking a contrapuntal approach, he investigates four abstract painters: two Japanese artists who moved to the United States (Okada Kenzo and Hasegawa Saburo) and two European Americans whose work is often associated with Japanese calligraphy (Mark Tobey and Franz Kline). He then looks at the work of two young scions of the calligraphy and pottery worlds of Japan -- Morita Shiryo and Yagi Kazuo -- and argues that their radical innovations in these ancient arts were, in part, provoked by their sense of a threat posed by Euro-American modernity. The final chapter is devoted to the career of Japanese American sculptor and designer Isamu Noguchi, whose feeling of affiliation was directed to both the U.S. and Japan in shifting ratios through a series of public and private places, each posing unique opportunities for exploring national distinctions.
Get Free The Art Of Rosanjin

Uncommon Clay

The art of Rosanjin Kitaoji

Japanese Soul Cooking

"This celebratory show includes forty plus works of art carefully chosen over several years. Twenty of these works, by living artists working in clay and long represented by the gallery, were created or specifically selected by each artist for this event. The balance of this exhibition consists of major, innovative paintings and famous ukiyo-e prints by important eighteenth and nineteenth-century artists, together with masterworks by eminent ceramists of the twentieth century. Highlights include major vessels by pioneers in the art of clay, such as Kitaoji Rosanjin, Yagi Kazuo, Okabe Mineo and Kamoda Shōji, as well as works by contemporary stars, including Akiyama Yō, Fujikasa Satoko, Kawase Shinobu, Ogawa Machiko, and Suzuki Osamu. The chef d'oeuvre among the paintings is a strikingly modern set of six-fold screens, dated 1903, by the Kyoto painter Hashimoto Gahō " --Publisher's website.

The Art of Rosanjin

"From the author of Arshile Gorky, a major biography of the great American sculptor that redefines his legacy"--

Timeless Elegance in Japanese Art

Featuring dozens of color photographs and extensive commentary, this Japanese ceramics guide is an comprehensive resource for collectors and art enthusiasts. For the collector of Japanese ceramics, the chief value of the book will lie in the author's very practical advice on what, where, and how to collect; what to pay; how to choose a dealer; how to distinguish between the genuine and the imitation; and similar matters of importance. For the non-collector who nevertheless admires Japanese ceramics, the main interest will undoubtedly lie in the concise and highly readable background information that Mr. Munsterberg presents and in his amiable manner of leading the reader to an appreciation of Japan's ceramic art. For both the collector and the non-collector, the abundance of illustrations, many of them in color, will provide an aesthetic treat.

Japanese Design

Arts of Japan from the Munsterberg Collection

The Ceramic Art of Kitaoji Rosanjin

The Art of Rosanjin

Itadakimasu! The Food Culture of Japan is designed as a first- or second-year college course in Japanese culture for students who have little to no background in the Japanese language, culture, literature, or history. Unlike any other culture text, Itadakimasu! offers a unique approach to learning about culture through a country's cuisine. This account takes students on an exciting journey into the world of Japanese food culture, both past and present, exploring themes such as regional specialties, annual festivals, traditional foodways, prominent tea masters,
culinary expressions, restaurant menus, dining etiquette, mealtime customs, and culinary aesthetics. Itadakimasu! also addresses current events in the food industry and agribusiness, health and nutrition, dieting trends, fast food, and international and Western influences. Enhancing this wealth of cultural material are autobiographical essays written by guest contributors and varied literary excerpts featuring food themes across different genres in literature spanning many centuries. Each of the readings is supplemented by general comprehension questions followed by more probing queries calling on critical and analytical thinking to methodically guide students from a cursory understanding of a new culture to reflections on their own experiences and other world cultures. Resources also highlight food-centric films so that students can witness what they are learning about in an authentic cultural context. Furthermore, teachers and students alike can enjoy food tasting labs in the classroom, fostering yet another authentic experience for the students. With the intention of reaching a broad audience of students majoring or minoring in Japanese or Asian Studies, or students learning English as a Foreign Language or English for Specific Purposes, Itadakimasu! could also be useful for composition and conversation courses and the Writing Across the Curriculum series or as a supplement for 'Four Skills' Japanese language courses and introductory Japanese literature offerings. Above all, its multifaceted design with a broad spectrum of self-contained sections welcomes individual teaching styles and preferences. Itadakimasu! paints an appetizing image of Japan's society with just a dash of culture, a pinch of language, and a taste of literature to tempt the palate of students new to the study of Japan. Meant to enhance the regular curriculum, this innovative approach to learning about Japan suggests that the culinary world can lend an insightful view into a country's culture. Historical and contemporary foodways are universal elements common to all cultures, making the subject matter inherently relatable. An Instructors Manual containing sample syllabi, learning outcomes, handout templates, study guides, background content and more is available at www.routledge.com/9780367903572.

Kitaōji Rosanjin no geijutsu

The Museum of Modern Art and 5 Continents Editions recently launched this series of books dedicated to industrial and graphic design. Each volume offers an overview of a single country's design achievements and illustrates its particular design history and aesthetic by showcasing renowned architects and designers through exemplary works drawn from The Museum of Modern Art's unmatched collection. This season, they take on Japan. Japanese designers' special ability to combine aesthetic tradition with contemporary visual culture and material innovation has created a distinctive and exceptionally successful design industry in Japan, which has produced such divergent icons of Modern design as Sori Yanagi's Butterfly Stool, the Sony Walkman, the Honey-Pop Armchair by Tokujin Yoshioka and the Toyota Prius. This volume traces the development of Japanese design from the country's craft revival in the early twentieth century to the extraordinary objects of high technology that have been a specialty of Japanese designers since the middle of the century. Antonelli's lively introduction provides an overview of Japan's design culture, while an essay and timeline by Penny Sparke illuminate the masterpieces of Modern Japanese design that are superbly reproduced in this volume's plate section.