

ANTH 2402

Fall 2023

Topics in Ethnography: Japanese Culture and Society

Lecturer: Sidney Cheung <sidneycheung@cuhk.edu.hk>

Lecture: Humanities Building 114; 11:30 ~ 12:15 (Wed)

Tutorial: T. C. Cheng 208; 14:30 ~ 15:15 (Wed)

Tutor: tbc

About this course:

Do you want to know more about the postwar social change and cultural development in Japan? Do you find the socio-cultural development in Japan different but sometimes similar to other East Asian societies such as Mainland China, Taiwan, Korea, and Hong Kong? Most of these countries are influenced by Chinese Confucianism, western modernization, advanced technologies and global information network; however, their cultural tradition are maintained and reconstructed differently. With my research experiences in Japan, I would like to discuss some relevant topics with students in order to help them to understand Japan from various perspectives. In particular, this course provides an anthropological approach to the study of Japanese society based on some studies on Ainu people and the development of Japanese foodways. This course will concentrate on traditions, indigeneity, cultural nationalism, social structure, and modernity in Japan since the last century. Teaching materials will include ethnographies, popular writings, movies etc. in order to provide students with a comprehensive approach for understanding the postwar development of Japanese society.

Contents:

- Week 1. (6 Sept) Introduction: My voyage to Japan since 1980s (Ruth Benedict 1946)
- Week 2. (13 Sept) Modern History of Japan (Bellah 1957)
- Week 3. (20 Sept) Ainu issues I (Cheung 1996, 2004)
- Week 4. (27 Sept) Ainu issues II (Cheung 2005; Watson 2007)
- Week 5. (4 Oct) Hokkaido: The internal colony (Ch.4&8, Morris-Suzuki 1994)
- Week 6. (11 Oct) Foodways I (Ch.2 Surak 2013; Ohnuki-Tierney 1997)
- Week 7. (18 Oct) Foodways II-The Development of Chinese “cuisine” in Japan (Cheung 2002; Ch.1 White 2012)
- Week 8. (25 Oct) Foodways III-Japanese cuisine outside Japan (Cheung 2021b; Farrer and Wang 2020)
- Week 9 (1 Nov) Traditional Japanese traditional culture (Cheung 2021a; Hui 2021)
- Week 10. (8 Nov) Modernity: Craftmanship (Ch.1&2 Moeran 1984)
- Week 11. (15 Nov) Incense demonstration and making workshop
- Week 12. (22 Nov) Modernity: Domestic Tourism and Travel Culture (Guichard-Anguis, Sylvie 2009; Graburn 2009)
- Week 13. (29 Nov) Each Ug student needs to present the research topic with outline. (~10 mins)

References used in this course:

Bellah, Robert

1957 *Tokugawa Religion: The Cultural Roots of Modern Japan*. Oxford: Oxford University Press.

Benedict, Ruth

1946 *The Chrysanthemum and the Sword: Patterns of Japanese Culture*. Boston: Houghton Mifflin.

Cheung, Sidney C. H.

2021b Hybridity and Authenticity in Global East Asian Foodways. In *Global East Asia*. Frank Pieke and Koichi Iwabuchi eds. Oakland, California: University of California Press, pp. 81-90.

2021a The Sublime in Scent: A Comparative Study of Japanese *Kodo* and Chinese Incense Tradition in the 21st Century. *Asian Education and Development Studies*, 10 (1): 95-104.

2005 Rethinking Ainu Heritage: A Case Study of an Ainu Settlement in Hokkaido, Japan. *International Journal of Heritage Studies*, 11 (3): 197-210.

2004 Japanese Anthropology and Depictions of the Ainu. In *The Making of Anthropology in East and Southeast Asia*, Shinji Yamashita, Joseph Bosco, and J. S. Eades eds. Oxford and New York: Berghahn Books, pp. 136-151.

2003 Ainu Culture in Transition. *Futures: The Journal of Policy, Planning and Futures Studies*, 35 (9): 951-959.

2002 The Invention of Delicacy: Cantonese Food in Yokohama Chinatown. In *The Globalization of Chinese Food*, David Wu and Sidney Cheung eds., Surrey: Curzon Press, pp. 170-182.

2000 Men, Women and “Japanese” as Outsiders: A Case Study of Postcards with Ainu Images. *Visual Anthropology*, 13 (3): 227-255.

1996 Change of Ainu Images in Japan: A Reflexive Study of Pre-war and Post-war Photo-images of Ainu. *Visual Anthropology*, 9 (1): 1-24.

Farrer, James and Wang Chuanfei

2020 Who Owns a Cuisine? The Grassroots Politics of Japanese Food in Europe. *Asian Anthropology*, 20 (1): 12-29.

Guichard-Anguis, Sylvie

2009 Introduction. In *Japanese Tourism and Travel Culture*. Guichard-Anguis, Sylvie and Okpyo Moon eds. London and New York: Routledge, pp. 1-18.

Graburn, Nelson

2009 Ch.1. In *Japanese Tourism and Travel Culture*. Guichard-Anguis, Sylvie and Okpyo Moon eds. London and New York: Routledge, pp. 121-36.

Hui, Lok Hang

2021 A Light Burden: Cultural Discourse of Light in Japan. *Asian Education and Development Studies*, 10 (1): 125-134.

Ivy, Marilyn

1995 *Discourses of the Vanishing: Modernity, Phantasm, Japan*. Chicago and London: University of Chicago Press. *

Lewallen, Ann-Elise

2016 *The Fabric of Indigeneity: Ainu Identity, Gender, and Settler Colonialism in Japan*. Albuquerque: University of New Mexico Press.*

Moeran, Brian

1984 *Lost Innocence: Folk Craft Potters of Onta, Japan*. Berkeley and Los Angeles: University of California Press. *

Morris-Suzuki, Tessa

1994 *The Technological Transformation of Japan: From the Seventeenth to the Twenty-First Century*. Cambridge: Cambridge University Press. *

Ohnuki-Tierney, Emiko

1997 McDonald's in Japan: Changing Manners and Etiquette. In *Golden Arches East: McDonald's in East Asia*. James Watson ed., Stanford: Stanford University Press, pp. 161-182.

Rath, Eric

2016 *Japan's Cuisines: Food, Place and Identity*. London: Reaktion. *

Surak, Kristin

2013 *Making Tea, Making Japan: Cultural Nationalism in Practice*. Stanford: Stanford University Press.*

Watson, Mark K.

2007 Indigenous Food and Foodways: Mapping the Production of Ainu Food in Tokyo. In *Food and Foodways in Asia: Resource, Tradition and Cooking*, Sidney Cheung and Tan Chee Beng eds., pp. 129-142. Surrey: Curzon Press

Watson, Mark K.

2014 *Japan's Ainu Minority in Tokyo: Diasporic Indigeneity and Urban Politics*. Abingdon, Oxon: Routledge. *

White, Merry

2012 *Coffee Life in Japan*. Berkeley: University of California Press. *

Assessment criteria:

Attendance and class performance	10%
ONE Book Report based on any reference book with * (6-8 pages)	40%
ONE Research paper (15-16 pages)	50%

Deadline for both book report and research paper: 13 Dec., 2023