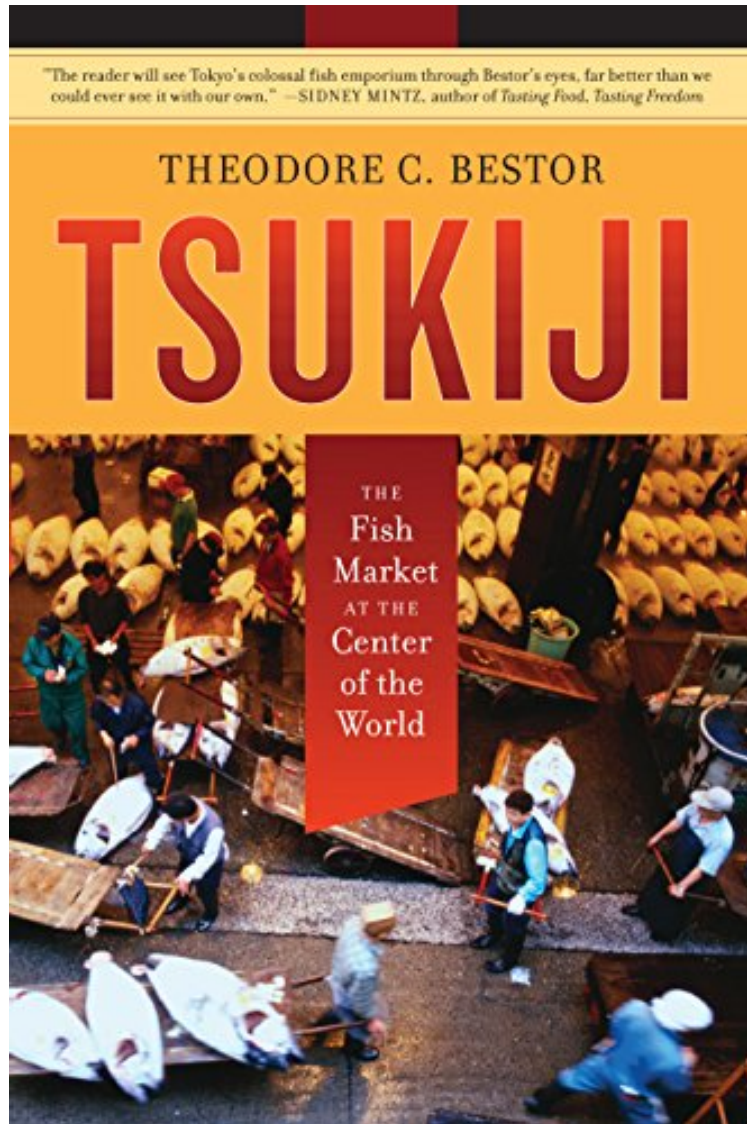


Tsukiji: The Fish Market at the Center of the World (California Studies in Food and Culture)

Theodore C. Bestor

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Theodore C. Bestor : Tsukiji: The Fish Market at the Center of the World (California Studies in Food and Culture) before purchasing it in order to gage whether or not it would be worth my time, and all praised Tsukiji: The Fish Market at the Center of the World (California Studies in Food and Culture):

0 of 0 people found the following review helpful. Amazing read for Japanese studiesBy EdM.The tale of the Tsukiji fish market is fully described in this book. From it's history to the economic place in the food industry to the everyday transactions this is the book to show all that. Fifteen years of research went into the book (published 2004) and if Prof.

Bestor ever writes a follow up then he already has one buyer ready. Plenty of previous five star reviews that covers the positives of the book. Excellent addition to Asian studies library. 20 of 21 people found the following review helpful. An essential reference for food lovers going to Tokyo. By R.J.F. in Illinois. I am not an anthropologist or a foodie who is steeped in the industry. But I did go to Tokyo for 4 days with some friends to find excellent sushi. Having seen Tsukiji in a couple of television specials and worked in a much smaller market in the past I thought it would be interesting to see the real thing. Perhaps I should blame Dr. Bestor for the fact that I ended up spending two half-days engrossed in Tsukiji market but once I read the book and got over the initial shock of the place I felt like I had an inside edge and couldn't pull myself away. The book does an excellent job of balancing personal insights and experiences with objective accounts of the market's history and statistics and provides a behind the scenes understanding of supply and distribution activity as well as the multigenerational, family-run stalls. It's one thing to see the tuna auctions; it's another to have an understanding of how the fish got there, who buys them, how they are sold to the supply and distribution chains, the role of the vendors, the history of the building and other details that give it depth. In the end, after four days of tramping around Tokyo to sample great sushi and other foods, we agreed that the best sushi we had was at a tiny restaurant in the outer market. And my visits to Tsukiji - which is sadly being replaced by a more modern facility that can better meet the needs of a city that has grown since the facility was built - were the most fascinating part of my visit thanks largely to Dr. Bestor's book. 0 of 0 people found the following review helpful. One hundred percent recommendation... By Customer. Fantastic story, fantastic English. Without long staying and dedicated fieldwork, no one can write a great book like this.

Located only blocks from Tokyo's glittering Ginza, Tsukiji is the world's largest marketplace for seafood; it is a prominent landmark, well known but little understood by most Tokyoites: a supplier for countless fishmongers and sushi chefs, and a popular and fascinating destination for foreign tourists. Early every morning, the worlds of hi-tech and pre-tech trade noisily converge as tens of thousands of tons of seafood from every ocean of the world quickly change hands in Tsukiji's auctions and in the marketplace's hundreds of tiny stalls. In this absorbing firsthand study, Theodore C. Bestor, who has spent a dozen years doing fieldwork at fish markets and fishing ports in Japan, North America, Korea, and Europe, explains the complex social institutions that organize Tsukiji's auctions and the supply lines leading to and from them and illuminates trends of Japan's economic growth, changes in distribution and consumption, and the increasing globalization of the seafood trade. As he brings to life the sights and sounds of the marketplace, he reveals Tsukiji's rich internal culture, its place in Japanese cuisine, and the mercantile traditions that have shaped the marketplace since the early seventeenth century.

From the Inside Flap: "Bestor's vivid and meticulous study of Tokyo's seafood market is at once perhaps the best description we have of a modern, large-scale commodity bazaar, an important contribution to comparative economics, and a powerful analysis of the everyday workings of Japanese culture. As a portrait of a master institution in a complex society, Tsukiji represents a major advance in the anthropological description of contemporary life." — Clifford Geertz, author of *The Interpretation of Cultures* "This is, quite simply, a masterpiece of ethnography and a jewel of a book. It will prove immediately popular and influential." — William W. Kelly, Professor of Anthropology, Yale University "Bestor's rich portrait of Tsukiji is set within the larger frame of Tokyo's urban history, helping us see clearly the forces which, over time, resulted in the creation of the world's greatest seafood market. An impressive amount of ethnographic fieldwork turns his fascination with Tsukiji into a first-rate piece of anthropological analysis. The reader will see Tokyo's colossal fish emporium through Bestor's eyes, far better than we could ever see it with our own." — Sidney Mintz, author of *Sweetness and Power* and *Tasting Food, Tasting Freedom* "This study is a fine example of how key local institutions both drive and reflect larger national and global processes. In showing us the global reach of a major seafood market in Japan, Bestor is able to bring the best practices of ethnography to the abstractions of the economy, thus deepening our sense of how money, commodities, risk and drudgery meet to produce a specific - and brilliantly evoked - cultural economy. This is a rare book, full of treats for both the specialist and the general reader." — Arjun Appadurai, author of *Modernity at Large*