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EDUCATION

- 1998 Ph.D. Premodern Japanese History, University of Michigan, Ann Arbor
- 1992 M.A. Japanese History, University of Michigan, Ann Arbor
- 1989 B.A. History, Minor in Asian Studies, Skidmore College
History Department Honors, *Phi Beta Kappa*
- 2012 Certified Sake Professional (CSP), Sake Educational Council

ACADEMIC APPOINTMENTS

- 2012-today Professor, History Department, University of Kansas
- 2017-18 Toyota Visiting Professor, University of Michigan Center for Japanese Studies
- 2005-12 Associate Professor, History Department, University of Kansas
- 1999-05 Assistant Professor, History Department, University of Kansas
- 1998-99 Postdoctoral Fellow, Reischauer Institute, Harvard University

PUBLICATIONS

Books

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

D. Goldstein, *Oxford Companion to Sugar and Sweets.* Oxford University Press, 2015. (Area editor).

Food and Fantasy in Early Modern Japan. University of California Press, 2010.

Japanese Foodways Past and Present, co-edited with Stephanie Assmann. Urbana: University of Illinois Press, 2010.

The Ethos of Noh: Actors and Their Art. Harvard University Asia Center Press, 2004 (Pb. 2006).

Kasaya Kazuhiko. *The Origin and Development of Japanese Style Organization.* Kyoto: Nichibunken, 2000. (Book translation)

Articles and Chapters Submitted / Forthcoming

"Entering the Age of Tobacco in Early Modern Japan." In *Japan's Early Modern Medieval*, edited by Hitomi Tonomura. Ann Arbor, MI: University of Michigan Center for Japanese Studies Press. In review.

"Foods of Japan, Not Japanese Food." In *Devouring Japan*, edited by Nancy Stalker. New York: Oxford University Press. In review.

"Food Fights, But it's Always for Fun in Early Modern Japan." In *Tokugawa World*, edited by Gary Leupp. New York: Routledge Press, forthcoming, 2018.

"Historical Reflections on Culinary Globalization in East Asia," *Gastronomica* 17.3 (Fall 2017), pp. 82-84.

Articles and Chapters Published Since 2010

“For Gluttons, Not Housewives: Japan’s First Gourmet Magazine, *Kuidōraku*,” in *Feeding Japan: The Cultural and Political Issues of Dependency and Risk*, ed. Andreas Niehaus and Tine Walravens, London: Palgrave MacMillan, 2017, pp. 83-111.

“Iemoto and the Family Head System.” In *Cambridge History of Japanese Theatre*, ed. Jonah Salz. New York: Cambridge University Press, June, 2016, pp. 99-101.

"Hell's Kitchen and the Joy of Cooking: Culinary Themes in Kumano Mandala." *Impressions* (Japanese Art Society of America) 37 (2016), pp. 106-127.

"The Invention of Local Food." In *Globalization and Asian Cuisine: Transnational Networks and Contact Zones*, edited by James Farrer. Palgrave Macmillan, 2015, pp. 145-64.

“Sex and Sea Bream: Food in Hishikawa Moronobu’s (d. 1694) *Visit to Yoshiwara*.” In *Seduction: Japan's Floating World: The John C. Weber Collection*, edited by Laura W. Allen. San Francisco: Asian Art Museum, 2015, pp. 28-43. Also published both in Japanese translation as 「江戸の艶事と食文化—菱川師宣筆『吉原風俗図巻』を中心に」 and in English in *A New Yorker's View of the World: The John C. Weber Collection*, Shigaraki, Shiga: Miho Museum, 2015, pp. 11-21, 412-16.

“The Magic of Japanese Rice Cakes.” In *Routledge History of Food*, ed. Carol Helstosky. New York: Routledge Press, 2015, pp. 3-18.

“Nō, the Masked Drama.” In *Performing Elegance: The Allure of Nō Theatre*, ed. Khanh Trinh. Sydney: Art Gallery of New South Wales, 2014, pp. 34-41.

“New Meanings for Old Vegetables in Kyoto,” *Food, Culture and Society* 17.2 (2014), pp. 203-223.

“Banquets Against Boredom: Towards Understanding (Samurai) Cuisine in Early Modern Japan,” *Early Modern Japan: An Interdisciplinary Journal* XVI (2008): 43-55. Reprinted in *Food History: Critical and Primary Sources*, edited by Jeffrey Pilcher (London: Bloomsbury, 2014).

“The Tastiest Dish in Edo: Print, Performance and Culinary Entertainment in Early-Modern Japan,” *East Asian Publishing and Society* 3.2 (2013), pp. 184-214.

“Kyoto Cuisine,” *Sabor: Culinair Magazine for Bons Vivants* 3.1 (2013), 13 pp.

“Revaluating Rikyū: Kaiseki and the Origins of Japanese Cuisine,” *Journal of Japanese Studies* 39.1 (2013): 67-96.

“How Intangible is Japan’s Traditional Dietary Culture?” *Gastronomica: The Journal of Food and Culture* 12.4 (2012): 2-3.

“Honzen Dining -- The Poetry of Formal Meals in Late Medieval and Early Modern Japan.” In *Japanese Foodways Past and Present*, ed. by Eric C. Rath and Stephanie Assmann. University of Illinois Press, 2010, pp. 19-41.

“Mealtime at a Tibetan Monastery,” *Gastronomica: The Journal of Food and Culture* 10.2 (2010): 17-21.