



UTSUWA: DISHWARE AND OTHER VESSELS FOR EVERYDAY LIFE

The importance of the harmonious arrangement of food and dishware in *washoku* (traditional Japanese meals) is understood in Japan by everyone from the top chefs of Kyoto cuisine to the humble Japanese home cook preparing a festive meal. The notion is captured in the expression “dishware is a ‘kimono’ for food,” a phrase bequeathed by the artist, potter and epicure Kitaoji Rosanjin (1883-1959) and expressed in the wide variety of beautiful and practical dishware produced around the country. This appreciation of harmonious arrangements extends to all manner of other vessels used in everyday life, from intricate bamboo lattice ware to *bonki* pots for bonsai. In this month’s issue, we take a look at some classic examples of *utsuwa* (dishware and other vessels) as well as the sense of aesthetics that informs their creation and use.

Photos: Courtesy of Kinobu; Courtesy of Know and Appreciate Japanese Dishware; Courtesy of the Edo Kiriko Cooperative Association