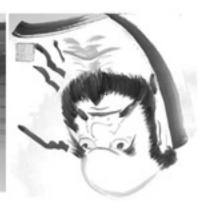




Oh yeah, no problem, anytime :)

Master, thank you.







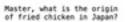
Perhaps because Shinto, Japan's endemic folk religion venerated roosters as barbingers of order and renewal and/er because industrial efficiencies favored red meat product lines, early katsu ripped heavily off of French and Austrian cuisine But during the post MAII occupation by Americans, the chicken market bloomed and new chicken-based developments took place in Japan such as the invention of karaage and the previously unlikely ritual of ordering KMC on Christmas Eve.





Japan's reling classes, however, implemented a sanctimonious top-down landemented a sanctimonious top-down buddhise-cum-wegetarianism that disdained consumption of chicken as gasche and impure. They even formally banned it until the 19th century when a major political restoration of power to the monarchic restoration of power to the monarchic imperial class from shogunate warlords induced an abrupt and pervasive acceleration of Western dietary habits, e.g. eating as a sort of tonic for vitality.

For most of its history, Japan preferred to grill or boil its meals. And them, late in the 16th century, batter-frying was introduced to its food prep toolkit by Catholic Portuguese traders who used the method to prepare fish and vegetables as a substitute for red meat "ad tempora cuaresme," or "during the time of Lent," or in short and as we know it: tempura.















This zine is also available at: masterwhatistheoriginoffriedchickeninjapan.com

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