Bento Box Arrangement



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Introduction

In the fifth century bento boxes were done for the first time. Men took their bento to go fishing, hunting, and going to other places. In the Kamakura Era, the rice of the Hoshi-ii was popularized and had to do with the process of dried rice meal being prepared with hot or cold water. In the Azuchi Momoyama Era the wooden lacquered bento was created. These were offered for tea parties and for cherry blossom, also known as hanami. In the Edo Period, bento became most popularized by travelers carrying bentos with them. In the Meiji Era, the establishments of bento stations, know as ekiben, became common throughout Japan. At the time, ekibens were quite commonly found in train stations. In the Taisho Era the bento that was carried by kids to school became a symbol of their families' wealth. The bento boxes today can still be seen in schools and workplaces. A person could make a bento box with an array of colors and unique patterns and designs.

Explanation

Obviously, the bentos are made of food and it's popular for mothers make bentos for their boys and girls for school.

Some people even practice how to make bento boxes and attend classes. Anne Allison states, "Food in an obento is

an everyday practice of Japanese life" (Allison 1). It is a really good practice. The carraben bentos tend to be made

just for preschool and kindergarten students. The are different kind of bento boxes. Any person could prepare an

obento. It is so interesting to see this kind of creativity because it attracts attention. So, it would be easy to sell it for it really draws people's attention.

A bento box of a Dog



https://recipe.rakuten.co.jp/recipe/113001118 6/?l-id=recipe_list_detail_recipe

In this bento box you can see a figure of a dog. This obento is colorful. First all at, this bento is made of rice. The rice that is down is brown and the rice that have the figure of the dog is yellow. Not only is rice used in this bento box, but we can see some vegetables. We can see some green vegetables such as lettuce, broccoli, and celery. We see can see the red color in the tomato as well. In addition we can see sausages too. This bento box draw attention because the picture of it is a dog. If a child of three or four years old see it, that child will want it because is so

colorful and be encouraged to eat it.

A bento box of a Happy Face



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In this bento box you can see a figure of a funny face. The ingredients of this obento are eggs, ham, a tomato, lettuce and coriander as well. The person who made this bento box cut the egg round to make the face. Inside of the white thing which is egg white, the egg yolk which its color is yellow. The ham which its color is pink represents the tongue of the face. Obviously, the red tomato is down of the face. The lettuce and the coriander are around the faces. This obento draws attention for children of five years old. Although it is a simple obento,

it looks beautiful.

A bento Box of a Sheep



https://recipe.rakuten.co.jp/recipe/181001306 9/?l-id=recipe_list_detail_recipe In the sheep bento box we can see the different ingredients that are use on it. We are able to see the white color rice that forms the body of the sheep. The thing that the sheep has on the head look like egg whites. There is a red tomato behind the body of the sheep. Beside of the sheep by the corner, there is a sausage. There is eggs next to the tomato. Also, we can see sushi beside the sausage. It is Awesome to see this beautiful figure. This obento really draws the attention because of the figure that it has. This could be perfect for adults or children.

An Bento Box of a Monkey



https://recipe.rakuten.co.jp/recipe/131000350 9/?l-id=recipe_list_detail_recipe In the bento box of a monkey face we see that the most ingredients that they use is rice. For example for the hat they use rice and it has white color. For the face and the ears the person who made this bento used brown color rice. The eves and the mouth are made of white rice. On the lower half of the monkey's face we are able to see white rice mixed with corn and coriander. On the left side we can see corn, figures of stars that are made with ham, and broccoli. On the right side of the monkey we can see broccoli and a sausage. This bento box looks so creative. The color scheme with its compliments and contrasts can

attract the attention of many people.

A Bento Box of Santa Claus



The Bento box of Santa Claus it is very festive. In this bento box we are able to see rice, sausages and some vegetables. We see that Santa Claus's face is made with rice. His hat is made of ham and a piece of salmon. Also, we see a tomato, and broccoli. In addition, we see a snowman made with eggs. This bento is colorful because it has red, green, orange and white colors. This obento looks traditional because it seems that it is for Christmas time. Children could take this kind of bentos to school on December.

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These Bento Boxes Are Too Cute to Eat (Almost)

In the video "These Bento Boxes Are Too Cute to Eat (Almost)", Tomomi Mauro talks about how to make a bento box. First at all she says that when people see charaben for their first time, they say, "This is to cute to eat!." Mauro says that charaben is a style of meal where a person makes rice and side dishes in the shape of animation characters and serve them in a bento box. She also says that she is a "charabentist" or "a food artist." Mauro argues, "I'm really good on making people's faces with food." For example, she made the face of Michael Jackson, Barack Obama, Hello Kitty, etc. In most in the kindergartens in Japan, children take their bento boxes. So the moms have to wake up earlier to do the bentos. It can take an hour to do a bento because is a lot work. Mauro teach other mothers how to make those character bentos. Basically, she used to have four or six women for a class. In addition, she teach them how to cut seaweed, make shapes with plastic wrap, and give them some tips.

Conclusion

Bentos are made of food and it's popular for mothers make bentos for their boys and girls

for school. We were able to see distinct bento boxes. Basically, they were made with

different food. In addition, we were able to describe the video "These Bento Boxes Are

Too Cute to Eat (Almost)." Bento boxes are colorful and they draw a lot of attention. So,

any person could try one and enjoy it.

Bibliography

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