

1. Record Nr.	UNINA9910798150903321
Autore	Shimazaki Satoko
Titolo	Edo kabuki in transition : from the worlds of the samurai to the vengeful female ghost // Satoko Shimazaki
Pubbl/distr/stampa	New York : , : Columbia University Press, , [2016] ©2016
ISBN	0-231-54052-3
Descrizione fisica	1 online resource (389 pages) : illustrations
Disciplina	792.0952
Soggetti	Kabuki - History - 19th century Japanese drama - Edo period, 1600-1868 - History and criticism
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Introduction -- The birth of Edo kabuki -- Presenting the past: Edo kabuki and the creation of community -- The beginning of the end of Edo kabuki: Yotsuya Kaidan in 1825 -- Overturning the world: the treasury of loyal retainers and Yotsuya Kaidan -- Shades of jealousy: the body of the female ghost -- The end of the world: figures of the ubume and the breakdown of theater tradition -- The modern rebirth of kabuki -- Another history: Yotsuya Kaidan on stage and page.
Sommario/riassunto	Satoko Shimazaki revisits three centuries of kabuki theater, reframing it as a key player in the formation of an early modern urban identity in Edo Japan and exploring the process that resulted in its re-creation in Tokyo as a national theatrical tradition. Challenging the prevailing understanding of early modern kabuki as a subversive entertainment and a threat to shogunal authority, Shimazaki argues that kabuki instilled a sense of shared history in the inhabitants of Edo (present-day Tokyo) by invoking "worlds," or sekai, derived from earlier military tales, and overlaying them onto the present. She then analyzes the profound changes that took place in Edo kabuki toward the end of the early modern period, which witnessed the rise of a new type of character: the vengeful female ghost. Shimazaki's bold reinterpretation of the history of kabuki centers on the popular ghost play Tokaido Yotsuya kaidan (The Eastern Seaboard Highway Ghost Stories at Yotsuya, 1825) by Tsuruya Nanboku IV. Drawing not only on kabuki

scripts but also on a wide range of other sources, from theatrical ephemera and popular fiction to medical and religious texts, she sheds light on the development of the ubiquitous trope of the vengeful female ghost and its illumination of new themes at a time when the samurai world was losing its relevance. She explores in detail the process by which nineteenth-century playwrights began dismantling the Edo tradition of "presenting the past" by abandoning their long-standing reliance on the sekai. She then reveals how, in the 1920s, a new generation of kabuki playwrights, critics, and scholars reinvented the form again, "textualizing" kabuki so that it could be pressed into service as a guarantor of national identity.

2. Record Nr.	UNINA9910830132103321
Autore	Guerrero-Legarreta Isabel
Titolo	Handbook of Poultry Science and Technology [[electronic resource]] : Secondary Processing
Pubbl/distr/stampa	Hoboken, : Wiley, 2010
ISBN	1-282-68622-4 9786612686221 0-470-50447-1 0-470-50446-3
Descrizione fisica	1 online resource (632 p.)
Altri autori (Persone)	HuiY. H Alarcon-RojoAlma Delia AlvaradoChristine BawaAmarinder S Guerrero-AvendanoFrancisco LundenJanne McKeeLisa Perez-AlvarezJose Angel MineYoshinori OwensCasey M RegensteinJoe M RosminiMarcelo R Soriano-SantosJorge WuJ. Eddie
Disciplina	636.5 664/.93
Soggetti	Poultry -- Processing Poultry plants

Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di contenuto	<p>HANDBOOK OF POULTRY SCIENCE AND TECHNOLOGY; CONTENTS; Contributors; Preface; PART I SECONDARY PROCESSING OF POULTRY PRODUCTS; 1 Processed Poultry Products: A Primer; PART II METHODS FOR PROCESSING POULTRY PRODUCTS; 2 Gelation and Emulsion: Principles; 3 Gelation and Emulsion: Applications; 4 Battering and Breading: Principles and System Development; 5 Battering and Breading: Frying and Freezing; 6 Mechanical Deboning: Principles and Equipment; 7 Mechanical Deboning: Applications and Product Types; 8 Marination, Cooking, and Curing: Principles; 9 Marination, Cooking, and Curing: Applications</p> <p>10 Nonmeat Ingredients</p> <p>PART III PRODUCT MANUFACTURING; 11 Overview of Processed Poultry Products; 12 Canned Poultry Meat; 13 Turkey Bacon; 14 Turkey Sausages; 15 Breaded Products (Nuggets); 16 Paste Products (Pate); 17 Poultry Ham; 18 Luncheon Meat Including Bologna; 19 Processed Egg Products: Perspective on Nutritional Values; 20 Dietary Products for Special Populations; PART IV PRODUCT QUALITY AND SENSORY ATTRIBUTES; 21 Sensory Analysis; 22 Texture and Tenderness in Poultry Products; 23 Protein and Poultry Meat Quality; 24 Poultry Flavor: General Aspects and Applications</p> <p>25 Poultry Meat Color</p> <p>26 Refrigerated Poultry Handling; PART V ENGINEERING PRINCIPLES, OPERATIONS, AND EQUIPMENT; 27 Basic Operations and Conditions; 28 Poultry-Processing Equipment; 29 Thermal Processing; 30 Packaging for Poultry Products; PART VI CONTAMINANTS, PATHOGENS, ANALYSIS, AND QUALITY ASSURANCE; 31 Contamination of Poultry Products; 32 Microbial Ecology and Spoilage of Poultry Meat and Poultry Meat Products; 33 Campylobacter in Poultry Processing; 34 Microbiology of Ready-to-Eat Poultry Products; 35 Chemical Analysis of Poultry Meat</p> <p>36 Microbial Analytical Methodology for Processed Poultry Products</p> <p>PART VII SAFETY SYSTEMS IN THE UNITED STATES; 37 Sanitation Requirements; 38 HACCP for the Poultry Industry; 39 FSIS Enforcement Tools and Processes; Index; Contents of Volume 1: Primary Processing</p>
Sommario/riassunto	A comprehensive reference for the poultry industry-Volume 2 describes poultry processing from raw meat to final retail products. With an unparalleled level of coverage, the Handbook of Poultry Science and Technology provides an up-to-date and comprehensive reference on poultry processing. Volume 2: Secondary Processing covers processing poultry from raw meat to uncooked, cooked or semi-cooked retail products. It includes the scientific, technical, and engineering principles of poultry processing, methods and product categories, product manufacturing and attributes,