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## **Fish and Meat-Eating in Fukuoka Prefecture from Meiji to Early Showa Period: Based on “Minzoku Shiryo Kinkyu Chosa” and “Shoku Seikatsu Zenshu Kikigaki Fukuoka no Shokuji”**

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This paper examined the actual conditions of fish and carnivorous foods in Fukuoka Prefecture from the verification of the 1963 Fukuoka Prefecture Folklore Urgent Survey Material and the “Complete Collection of Japanese Eating Habits: A Questionnaire on Fukuoka Meals”.

From the verification of the Fukuoka Prefecture Folklore Urgent Survey, the speaker was born around 1897 and mainly recorded the life before and after the Russo-Japanese War. Of the 30 districts, half of the 30 districts had fish listed as a side dish. Of the 11 districts where the frequency is described, only 3 districts, which are fishing villages, were able to eat fish on a daily basis, but in the other districts, the opportunity to eat fish was limited, and salt fish and dried fish were used. It was being eaten.

There was a description of chicken in carnivorous areas in 8 districts. It was not eaten on a daily basis, but was eaten at special times such as celebrations and visitors. There was a description of whale meat in eight districts, where salted whales such as obaike were eaten. Animal protein was rarely eaten on a daily basis.

The average catches from 1899 to 1918 are shown in descending order: sardines, kanagi, sardines, mackerel, demersal fish, yellowtail, and horse mackerel. Although mackerel is considered to be a special fish for visitors, its catch is overwhelmingly higher than that of well-eaten mackerel and horse mackerel. Although the species of fish is unknown, the rapid increase in dried fish production from 1910 is similar to the movement of sardine catch, while the production of dried fish fluctuates.

From the verification of “Complete Japanese Dietary Habits”, the speaker was born around 1890, and mainly recorded the eating habits from the end of the Taisho era to the beginning of the Showa era.

The fish food around Fukuoka City is consistent with the description of the Fukuoka Prefecture Folklore Emergency Survey, such as salted sardines, salted mackerel, dried fish, and salted whales. On the other hand, raw horse mackerel and mackerel are now available, and the frequency of eating fish has increased, such as by baking or boiling.

Behind this is the dramatic increase in catch. The average catch from 1921 to 1935, excluding Kanagi, doubled from 1899 to 1918, except for 1.6 times that of sea bream. Kanagi has dropped

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Key words: Fukuoka Prefecture Folklore Material Urgent Survey, “Complete Japanese Dietary Habits”, Fish, Meat, Whale