

外国語要旨

学位論文題目: Observations on Modern French Food Culture and Gastronomy:

Emphasis on *La France gastronomique* (1921-1928)

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This thesis investigates French food culture during the turbulent period comprising the time from the Belle Époque (1890-1914) until the 1920s. It was a period of transition to a time when simple country dishes earned renewed favor and were re-evaluated as among the main ingredients of French food culture. The materials that best express this shift are gastronomical discourses. This thesis aimed to shed light on the foods of this targeted era through research that reflects upon the social background.

Chapter 1 clarifies the meaning of “gastronomy” and confirms the role it has played in the history of food culture. From early on, writers of gastronomical discourses encouraged their readers to obey table rules and manners. At the early stage, the contents were mostly instructional, but from the end of the 19th century to the beginning of the 20th, there was an increasing tendency to tell anecdotes, and discourses related to local specialties began to appear. Leading examples from this period are *Guide Michelin* and *La France gastronomique*.

Chapter 2 studies the food of that time (about 1850-1920) from the four aspects of restaurants, industrial development, the Belle Époque and the First World War. Chapter 3 examines food in France at the beginning of the 20th century. During the Belle Époque, to develop “nationalism,” recognition of local diversity was promoted through international expositions and educational reforms, and the unification of France as a country was advanced in many ways. However, the outbreak of the First World War, and the length of the war, sapped the strength of the French nation, and the industry stagnated owing to the postponement of economic measures and the order for general mobilization. But the war involvement was a chance for France to reconsider its nature as a country. After the war, efficiency was promoted in every industrial area. And the nationalism was transformed into regionalism, which affected the nature of economics and culture. In the field of food as well, there were calls for “food regionalism”. Cumonsky and other gourmets of the early 20th century spoke out on fully enjoying country dishes, and appreciating them again. *La France gastronomique* was a representative masterpiece of that movement, and also rode the wave of regionalism, to be positioned as a new discourse on gastronomy that rediscovered country dishes and famous restaurants in every region. Notably, the authors of this work, Cumonsky and Marcel Rouff, toured the country in a car, a symbol of modern industry; they made use of the benefits of development to make local foods more familiar.

Chapter 4 traces French food culture up to the time when people as a leisure-time activity, showing how the demand for guidebooks increased, accepted sightseeing; and analyzes the descriptions in the guidebooks of that time and compares them with *La France gastronomique*. Modern guidebooks have the advantage of being used in many ways while traveling, but they only have a minimal amount of information on food. Meanwhile, *La France gastronomique* describes the beautiful scenery and the appearances of towns while introducing the local specialties and renowned restaurants of a region. This book brought together tourism and gastronomy, and stands as a “gastronomy guide book” for the start of the modern era that instructs on how to taste and fully enjoy the food culture at travel destinations.

Within the history of French food culture, the period covered by this thesis was a time of transition to greater interest in products throughout France and country dishes, but it also can be called an important step in moving from “gastronomy of the city of Paris” to “gastronomy of the country of France.”