BOOK PROPOSAL (Group A)

PROJECT MEMBERS (GROUP MEMBER)

Yamakoshi, Dong, Hatem, Iida, Koshikawa, Isechi, Hayashi, Toyama, Suzuki, Tu, Ying, Zhou,Hana

PROPOSED TITLE

3D Chicken

AUTHOR, EDITER (WRITING TEAM)

Writer: Dong, Hatem, Tu, Koshikawa, Isechi, Yamakoshi

Designer: Toyama, Suzuki, Zhou, Hana, Hatem

Other person will do either or both tasks.

ONE-SENTENCE DESCRIPTION

This book is about chicken cuisine, it has three 3D features.

CATEGORY (GENRE)

Cookbook, culture, entertainment

AUDIENCE (TARGET)

People who cooks, and wants to know about chicken cuisine

PURPOSE AND NEED (CONCEPT and CONTENTS)

To give the readers much information about chicken cuisine, including cultural and historical facts.

From that information, make the readers know and understand the chicken cuisine world.

This book's 3D features are:

> 3-Discrete information for each cuisine (recipe, culture, history)
>
> 3-Direction extra indices to reach information (i.e. there are 1+3 sort of indices)
>
> 3-Dimension data available (via AR app, the readers can watch 3D modeled chicken cuisine)

PROPOSED OUTLINE (TABLE OF CONTENTS)

Introduction

Indices

> By cuisine
>
> By country
>
> By era

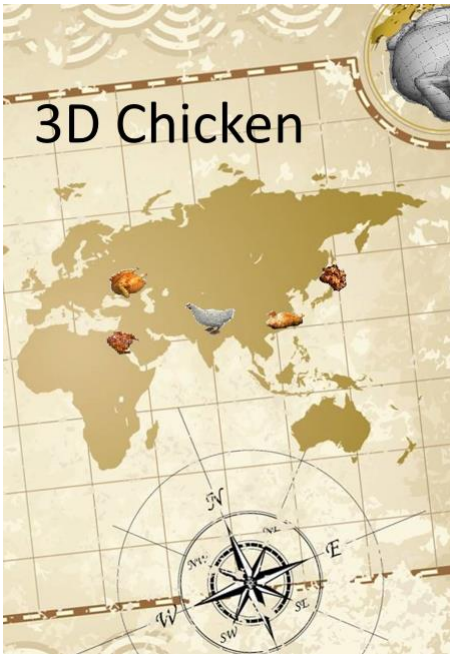Main content (chicken cuisine)

> Image of cuisine

Recipe

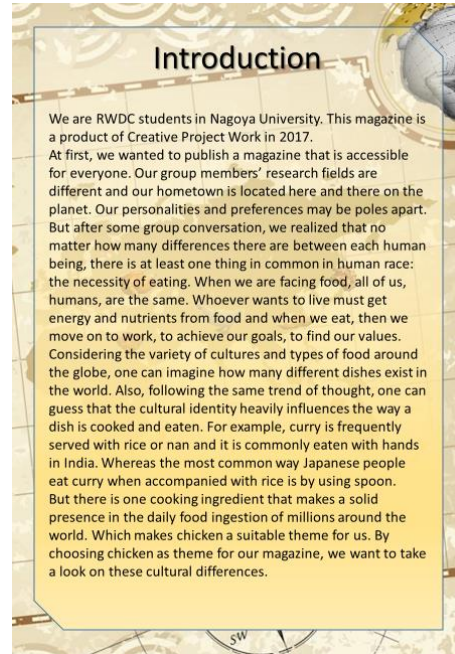Cultural information about the cuisine

History of the cuisine

3D model of cuisine (via AR app)

----Other contents----

PROPOSED BACK COVER COPY

INTRODUCTION IMAGE

Introduction

We are RWDC students in Nagoya University. This magazine is a product of Creative Project Work in 2017.
At first, we wanted to publish a magazine that is accessible for everyone. Our group members' research fields are different and our hometown is located here and there on the planet. Our personalities and preferences may be poles apart. But after some group conversation, we realized that no matter how many differences there are between each human being, there is at least one thing in common in human race: the necessity of eating. When we are facing food, all of us, humans, are the same. Whoever wants to live must get energy and nutrients from food and when we eat, then we move on to work, to achieve our goals, to find our values. Considering the variety of cultures and types of food around the globe, one can imagine how many different dishes exist in the world. Also, following the same trend of thought, one can guess that the cultural identity heavily influences the way a dish is cooked and eaten. For example, curry is frequently served with rice or nan and it is commonly eaten with hands in India. Whereas the most common way Japanese people eat curry when accompanied with rice is by using spoon. But there is one cooking ingredient that makes a solid presence in the daily food ingestion of millions around the world. Which makes chicken a suitable theme for us. By choosing chicken as theme for our magazine, we want to take a look on these cultural differences.

INDICES IMAGE

MAIN ARTICLE IMAGE

Egyptian Grilled Chicken

Grilled

Egypt

15th century

History
Since the Romans chicken become know in Egypt, 500 years ago Cairo was the center of the Arab world, and while Europe was living in the dark ages, Cairo was the city of science, literature and vibrant life , at that time the take out outlets in the filler the street of Cairo, and one of the best food – historians said- was the Egyptian Grilled chicken.

Culture
Now you can find variation of the this dish at homes or from the shops
famous chicken places with amazing grilled chicken are everywhere.

Recipe :

Ingredients:
1/2 kg chicken ,1 tsp ground red chilli, 1 tsp tamarind paste , 1 tbsp garlic paste, 1 tbsp butter, 1/2 tsp ground cumin , 1/2 tsp ground all spices
2 tbsp chopped coriander , 2 tbsp juice of lemon
2 tbsp peanut butter, 2 tbsp honey, 3 tbsp yogurt,
Coal as required, Salt to taste

Method:
Firstly, cut chicken into 2 pieces, separate join with knife and press with little with hammer.
Now in one bowl, add ground chilli, tamarind paste, garlic paste, butter, ground cumin, ground all spice, chopped coriander, lemon juice, peanut butter, honey, yogurt and salt, make marination and marinate chicken well in it.
Now heat coil in grill pan and keep grill jali, keep chicken pieces and grill well on both sides.
When golden on both sides, keep in platter and serve with boiled rice or bread.

Beggar's Chicken

Grilled

China

17th century

History
Beggar's Chicken has over 100 hundred years' history and used to be a civilian food. Legend has it that during the Qing dynasty, a hungry beggar stole a chicken. Then he set the mud-soaked chicken directly on top of the flame. Emperor, who passed through, stopped to dine with the beggar and declared this dish so delicious that it was added to the Imperial Court menu.

Culture
Today, this dish is considered a staple of Chinese haute cuisine, now often wrapped in lotus leaves and baked. Some still even do cook this outside with hot coals and covering the lotus wrapped chicken with clay or mud.

Recipe :
1 (4 lbs.) whole chicken
Enough pork caul fat to wrap chicken
3 large dried lotus leaves
8 lbs. of non-toxic pottery clay
1 tablespoon sesame oil
Marinade
4 tablespoons light soy sauce (生抽)
2 tablespoons Shaoxing cooking wine (紹興料酒)
4 star anise
1 tablespoon whole clove
Stuffing
8 ozs. pork tenderloin
8 ozs. small shrimp
4 ozs. Smithfield ham
4 ozs. bamboo shoots
8 medium dried shiitake mushrooms
1 tablespoon finely chopped ginger
2 tablespoons finely chopped scallion
2 tablespoons vegetable oil
2 tablespoons light soy sauce (生抽)
1 tablespoon Shaoxing cooking wine (紹興料酒)
1/2 teaspoon ground white pepper
4 star anise

Chicken and Egg Bow

Sauteed

Japan

19th century

History
Around 1891, in a restaurant "Tamahide" which located in Nihon-bashi Ningyo-cho, some of the guests who eat Shamo-nabe had customers who put them on the rice with eggs as the end of the pot and eat them. This is the origin of the Oyako-don.

Culture
Chicken and egg bow is eaten all over Japan regardless of the season.
In Miyazaki prefecture, additional ingredients such as a shiitake mushroom, Japanese radish, carrot are used for making chicken and egg bow.

Recipe :
Recipe
Ingredients
A. Chicken thigh: 300g
B. Onion: 1/2
C. Eggs: 8
D. Rice: 3 go (about 450g)
E. Soy sauce: 60cc
F. Mirin: 60cc
G. Dashi soup: 200 ml

How-to-cook
1. Cut chicken into small cubes. Thinly slice onions.
2. Place the Soy sauce, Mirin, and Dashi soup in pot, bring to a boil. When the chicken heated through, add onions, and boil.
3. When the onions have softened, pour in mixed egg.
4. While egg is still soft, remove from heat.
5. Put rice into the individual donburi bowl, place the (4) on the top of rice, and garnish with seaweed. A little rice is a good amount for a serving.