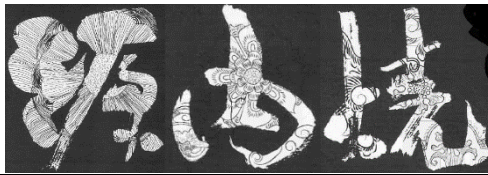


週刊



Vol. 3

どんな使い方をしていたの？

「源内焼とその時代」开展から1週間が経ちました。普段は灰色や茶色の土器や石器がならぶ埋蔵文化財センターの展示室で、色鮮やかな緑色の源内焼は新鮮です。

さて、こうした華やかな源内焼は、どんな場面でどのように使われていたのでしょうか？源内焼は「軟質施釉陶器」とよばれる低火度で焼成された焼き物で、当時広く流通していた肥前系陶磁器などと比べると決して丈夫ではありません。また、型作りで表面には繊細な文様があしらわれており、緑を基本に黄色や褐色の釉薬で彩られていかにも派手……とても庶民のふだん使いの器とは思えません。実際、香川県内で出土している源内焼のほとんどは高松城跡や丸亀城跡といった武士がくらしした場所での発掘調査で出土しており（高松市空港跡地遺跡で出土した1点のみが農村部での出土）、今のところ武士の間で流通していたものと考えられます。こうしたことから、源内焼は実用の器というより、観賞用の器とみる向きが多いようです。

しかし、今回展示している出土資料や伝世品をみると、すべてではありませんが、たしかに使った痕跡があるのです。たとえば伝世品の大皿は、見込み部分が摩滅しています。また、丸亀城跡から出土した土瓶の底部には煤が付着し、高松城跡から出土した燗鍋（だんか：中国の「火鍋」のような形の鍋）は、炭を置いた痕があります。

料理家研究家の先生に見ていただくと、源内焼の皿に盛るとすれば、緑色に映える食べもの—たとえばお寿司などのご飯もの、干菓子や果物など—の可能性があるそうです。また、みんなで囲む大皿料理を盛ったのでは？とのことでした。お正月や結婚式などハレの日の器……そんなイメージがふくらみます。（池見 治代）

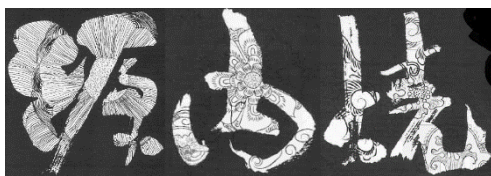


今週のイッピン！ 骨董品の源内焼



源内焼にはどんな料理が盛られていたのか、いろいろと想像めぐらしていると、実際に料理を盛ってみたくになります。しかし、展示資料で実験するのはためらわれる・・・そこで、今回の展示を担当する佐藤所長がネットオークションで出回っていた骨董品の源内焼を入手してくれました。さっそくセンター近くの産直市で購入したお寿司を並べてみたりしています。私も自宅に持って帰り、おにぎりを並べてみました。う～ん、ちょっとお皿に料理が負けている感があります。やはり海老などの赤色系の派手な食材が映えそうです。

Weekly



Gennai Ware Vol. 3

How was it used?

A week has passed since the opening of the "Gennai Ware and its Era" exhibition. In the Buried Cultural Properties Center Exhibition Room, where gray and brown earthenware and stoneware are usually lined up, the vivid green Gennai ware stands out.

So, in what situations and how was this gorgeous Gennai ware used? Gennai ware is called "soft-glazed pottery" and is fired at a low temperature. It cannot be said to be very durable compared to Hizen ware, which was widely distributed at the time. Furthermore, the surface is decorated with delicate patterns using a mold, and it is a gorgeous dish with a green base and yellow or brown glaze. It is hard to imagine that it was tableware for everyday use by ordinary people. In fact, most of the Gennai ware unearthed in Kagawa Prefecture was unearthed during excavations at samurai residences such as the remains of Takamatsu Castle and Marugame Castle (only one piece was unearthed from kukou-Atochi Site, and was excavated from a rural area), and it is thought to have been circulated among samurai until now. For this reason, Gennai ware is often seen as a decorative item rather than a practical item.

However, looking at the excavated materials and antiques on display, there are traces of use, although not all of them. For example, the inside of the antique large plate is worn. Also, the bottom of the clay pot excavated from the Marugame Castle ruins has soot on it, and the hot pot excavated from the Takamatsu Castle ruins has traces of charcoal on it.

According to a culinary expert, Gennai ware plates may go well with dishes that stand out in their green color, such as sushi and other rice dishes, dried sweets, and fruits. They may have also been used to serve food for a large number of people. It brings to mind images of them being used on special occasions, such as New Year's Day and weddings.

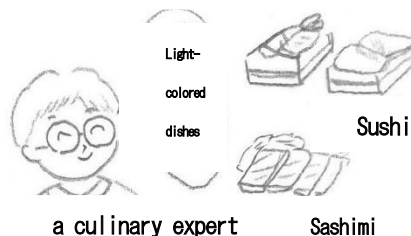
Haruyo Ikemi

Brightly colored Gennai ware



What was being served?

On Large Plate...



On Small Plate...

dried sweets



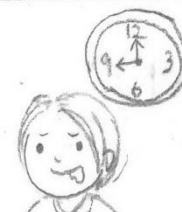
Confectioner

Fruits



Dessert

I wonder if
someone could
make one...



Me preparing for the exhibition



This week's picks "Gennai Ware Antique"

When I imagine what kind of food was served on Gennai ware, I want to actually arrange food on it. However, I was a little worried about experimenting with it on display. So Director Sato obtained an antique Gennai ware that was on sale at an internet auction. I immediately put some sushi I bought at a farmer's market near the center on the plate. I brought it home and put some rice balls on top. It feels like the food is hidden by the plate. Maybe shrimp or other reddish ingredients would look better.