

In each household, feasts are passed down over generations, and are served at rituals each season such as during the New Year's holiday and obon.

Source: Ouchi Gozen (Family Dinner)

**Daikokusama no Otoshiya**  
(End-of-the-year Evening of Daikokuten)

December 9



- Sandfish grilled with miso
- Cooked rice with black beans
- Natto soup ● Tofu grilled with miso
- Black beans with vinegar

"It is said that *Daikokuten*, the god of great darkness, held a wedding with his wife in the evening of that day.

People offer roasted beans, roasted rice and bright red radish to the god and eat black soybean dishes and Japanese white radish dishes to celebrate a good harvest and perpetuation of their descendants. Beans and white radish are typical crops from the fields, and by offering these vegetables to *Daikokuten*, they show their faith in him as a god of rice fields."

**New Year** January



- Zoni soup ● Soup with Karage
- Salmon pickled in Miso and lees of sake
- Kozuke ● Harihari daikon

Celebrating the beginning of a year, people eat dishes prepared at the end of the year, while decorating their house gate with pine branches and *yuzuriha* leaves to welcome gods. The beginning of osechi is dishes offered to gods and eaten by the family members afterwards, which is meant to be having a meal with gods.

**Boy's Festival** May



- Moso bamboo rice ● Young ostrich fern leaves with sesame sauce
- Soft azuki-bean jelly ● Cooked Moso bamboo with deep-fried tofu
- Sea bream ● Soup ● Sticky rice wrapped in bamboo leaves

This event has continued from the Nara period. It was introduced from ancient China, and on that day, people used to go out to pick medical herbs, to hang a doll made of Japanese mogwort at the door, and to drink sake with Japanese iris in it, to ward off misfortune or diseases. Later around the Edo period, the event started being celebrated as a day to wish for boys' success in life. Since then, people put up carp streamers or display a warrior doll, to wish for boys' health and success.

**Tanokami Age Festival** November 23



- Cooked rice ● Pickled red turnip
- Littlemouth flounder
- Salmon roe with vinegar ● Zoni soup

The gods descend from the mountains in spring to become "gods of rice fields" and in autumn when they end their office, they go back into the mountains to become "gods of mountains." This event is held to express gratitude to the gods who guarded the rice fields for the past year.

**Bon Festival** 13th through 16th of July /August



- Cooked rice ● Pickles ● Nanzenji tofu
- Simmered food ● Tokoroten ● Soup

It refers to the period from the 13th (the day to welcome spirits) to the 16th (the day to send off the spirits). The festival is celebrated to welcome the spirits of ancestors and to hold services for them. In central Tsuruoka, Kamo area and Yunohama area, it is celebrated from July 13 - 16, and in other areas, it is mostly from August 13 - 16.