

# *Study on the Eating Utensils Classification of the Cooking Picture in the Chinese Han Dynasty*

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**Abstract:** As a subject that reflects the real life scene of Han dynasty, the chef is one of the most common parts in the portrait of Han dynasty. This paper classifies the utensils used in the Cooking Picture, which are divided into five categories: slaughter utensils, first step processing utensils, temporary storage utensils, secondary processing appliances, transfer utensils, and storage utensils, and analyzes and discusses them. In the end, there are three conclusions: First, there are problems with standard and additional use of cooking charts and appliance scenes, and ancient and modern business marketing models are connected; The second is that the shape of the apparatus is determined by the function of life. The use of some utensils in the diet continues to this day. To a certain extent, the design of the appliances needed for living and eating is beyond the common sense of the times; Third, the core of inheritance and innovation is life. And hope to inspire today's design and cultural creativity.

## 1. Introduction

Among the Han portrait stones, more than 60 Han portrait stones have been found in China with pictures of cooking kitchens. [1] The *Cooking Picture* is a cooking and labor scene composed of various ingredients and food processing utensils. As an image with the real life of the Han Dynasty, the systematic arrangement and study of the cooking map also has the function and significance of reflecting the food culture of the era. Among them, the analysis of the types, shapes and functions of eating utensils has certain value and significance. In the intuitive utensil use scene, it can be exactly identified and understood the food utensil culture of the Han Dynasty, provide materials and inspiration for today's design, so as to better guide the development of cultural creativity and cultural industry. [2] The cooking diagram includes elements such as hanging meat, cooking stove, barbecue, drawing water, operation in basin, operation on table, slaughtering and so on. It mainly appears in feasting and pleasure scenes, production and labor scenes and special scenes. Among them, in the scene of feasting and enjoyment, the kitchen chef undertakes the function of preparing food or offerings for the tomb owner; in the scene of production and labor, it undertakes the function of building a kitchen or expressing production and life. Cooking pictures in special scenes exist as subsidiary elements of the subject image. The 107 Han Dynasty portrait stone cooking

pictures found so far can be divided into four periods and 6 sections, including the Wang Mang period, the early period of the Eastern Han Dynasty, the late period of the early Eastern Han Dynasty, the middle period of the Eastern Han Dynasty, the early period of the late Eastern Han Dynasty, and the late period of the late Eastern Han Dynasty. There are five regions in the west, south and east of Taiyi Mountains; southwestern Henan; northern Shaanxi; Sichuan; and Zhejiang Haining.

## 2. The types of Cooking Picture

The utensils in the picture can be divided into five categories according to the scene of food processing and production in the kitchen picture. From the start of raw food processing to the entry of cooked food into the mouth, the utensils used in the kitchen can be divided into slaughtering utensils, primary processing utensils, temporary storage utensils, secondary processing utensils, transfer utensils and holding utensils.

### 2.1 Slaughtering Tools

In the Cooking Picture, what we see most is the slaughter and processing of domestic animals, and of course there are also wild aquatic products species and birds. Whether it is livestock, aquatic products or birds, they are all meat ingredients.



Figure 1: The Cooking picture in the tomb of Sun Cong of the Eastern Han Dynasty in Liangtai, Zhucheng

For meat processing, the first step is to use a knife, stick or hammer. The reason why slaughtering tools are different is that suitable slaughtering tools are used for different weights and types of animals. For example, in the slaughtering of cattle, you can't use a knife first, but first use a sledgehammer to smash the cow, knock it down, and then immediately tie it up and hang it up, and then use a knife to start bleeding the cow. As shown in Figure 1, there is a picture of a cook in the tomb of Sun Cong in the Eastern Han Dynasty in Liangtai, Zhucheng.

There is a picture of using a sledgehammer to beat an ox. Moreover, this kitchen picture is the most abundant picture of livestock slaughter. There are six kinds of animals slaughtered in it: from top to bottom, they are fish, chicken, sheep, cow, pig and dog. There are both aquatic products and

livestock, both poultry and livestock. Knives are used to kill fish and sheep, sticks are used to kill pigs, and a slightly thicker mallet is used to kill dogs. Therefore, the first step must be to use a sledgehammer and hit it directly on the cow's forehead. It is the safest and safest way to slaughter after it has fainted and then tied and bled. Until now, this tool and process has been used in rural cattle slaughter, which has not changed for more than two thousand years. The method of killing chickens in the picture is the scene of using hot water to remove chicken feathers. Even today, many places still use hot water to pull chicken feathers. [3] Although machine plucking is used at the farmers market, it is best to soak in hot water for a while. In rural areas, the method of plucking chickens is still manual.

## 2.2 Primary Processing Equipment

The slaughtered seafood, beasts, and poultry become meat ingredients waiting for preliminary processing. For example, the first processing of the killed fish is to use the back of a knife or a serrated thin knife to scrape off the scales, and then use a thin blade to cut the fish into pieces or chop it with a machete. Of course, it can also be processed and preserved whole. Kill the fish on a low case called Zu. Knives and knives are necessary tools. [4] In the idiom allusions from "Historical Records: Xiang Yu's Chronicle", there is a mention of "now people are knives, I am fish, what is the word?", the "knife" mentioned in it is the processing tool of fish. The slaughtered cattle, sheep or dogs need to be peeled with a sharp knife tool, and then cut into different parts of the meat. Because the leather of these livestock is hard and inconvenient to eat. For the initial processing of pigs, it is tied with a string, followed by a table top and then bled with a knife. After the blood is drained, use a sharp knife to cut a small incision in one part of the pig's leg, and then use a straight metal thick strip to stab it all the way to all parts of the pig's torso. The next step is to use the butcher's mouth to aim at the pig. The small holes on the legs blow air inwards. The purpose of this procedure is to blow the whole body of the pig into a ball shape, in preparation for the next step to use a pig hair scraper to shave the pig hair more cleanly. After shaved, the pig can be cut into different parts and different sizes of meat like a skinned sheep or dog and stored for later use. The reason why they are also livestock, but the tools used for the initial processing are different, the reason is that different processing tools are selected according to whether the skin of different livestock can be eaten or not. Of course, there is also the participation of auxiliary ingredients and water in this process to ensure the deliciousness and hygiene of the meat after cutting. The acquisition of water requires equipment such as wells with pulleys, reels and water tanks. Some use the lever principle to fetch water, and some directly use the pulley to fetch water. And in all kitchen diagrams, wells and water tanks are essential equipment and utensils. [5] There may be no bull hammering, no killing of dogs, or even any slaughtering scenes and tools in the kitchen picture, but wells and pots of water are necessary, and they are also required in the primary and secondary processing processes in use.

The sharp knife is the most used in the primary processing, and its function is to peel and cut the meat. Secondly, there are knives for shaving pig hair, and again there are knives for scraping fish scales. The utensils used to further process the hanging large pieces of meat are the slicing knives or chopping knives. In order to ensure the hygiene in the process of slicing or chopping the meat, it needs to be carried out on a low-profile case-zuo. This further processing of meat has the meaning of detailed division of labor and assembly lines. A detailed look at the Cooking Picture in Sun Cong's tomb will make it clear: three people are processing meat pieces side by side, and each person's knife skills and the size of the meat pieces are different. It can be seen that the processing of meat materials is very detailed division and cooperation signs.

## 2.3 Temporary Storage Device

Since chickens and ducks are small in size and are a dish that is often used for banquets, many chickens and ducks are needed to meet the use of a banquet. This will inevitably lead to a basket for temporarily storing chickens and ducks, which are all live chickens and ducks, when it needs to be slaughtered, one is caught out of it. Even today, poultry is sold and slaughtered in the market, but the utensils used have changed from the original plant baskets to metal square cages.

After slaughtering and primary processing, meat ingredients need to be temporarily stored in a fixed location for secondary processing such as styling, assembling, and cooking of dishes. And after the secondary processing, especially the prepared dishes need to be stored on an open shelf, you can intuitively see whether the quantity of each dish is ready, and it is also easy to take when further processing. There are two types of scratchpad. One is the hooks that hang in a row for temporary storage of slaughtered cuts of meat. The top is mainly used to hang meat materials, the common ones are chicken, duck, fish, Yuanyu, wild fowl, rabbit, dog, mutton, pork and beef. After the initial opening and segmentation of the meat ingredients, the next step is to temporarily suspend them with metal hooks and store them in the space where the meat materials are hung with rows of hooks. This way of hanging is conducive to the moisture in the meat. Drain for easy cutting or mincing in the next secondary processing. In the kitchen picture of Sun Cong's tomb, there is a picture of the chef directly using a sharp knife on the meat hook to cut the meat again, just like the farmers' market in modern life or the butcher who sells meat in the market still adopts this method. Cutting and selling to customers is just not selling in the Cooking Picture. Another form of temporary storage is the neatly laid out dishes lying flat on tiered racks, similar to drying racks. This shelf has a structure of more than two layers, and each layer has a flat plate for placing assembled dishes. This kind of utensil is called a side dish rack in the current kitchen, that is, the prepared dishes are temporarily stored not far from the chef, so that the chef can process them one by one according to the different categories of dishes. In fact, this is also a division of labor. A pipelined way of working together. In the tomb of Sun Cong in Zhucheng, Shandong and the portrait of Han in Yibin, Sichuan, there are such racks of side dishes in the kitchen, and they are placed next to the case where the kitchen is cutting meat.

## 2.4 Secondary Processing Equipment



Figure 2: The Cooking Picture of Wulibao in Linyi, Shandong

After the primary processing, the next step is to carry out the secondary processing. That is, the utensils used in the modeling of the dishes and the curing process of the meat. Regarding the shape of the dishes, in the banquet scene, we can see that the shape and placement of the fish in the

utensils are two symmetrical, and the fish in the kitchen picture of Wulibao in Linyi, Shandong is placed in this way. (As shown in Figure 2) There are also occasional reliefs on the altar. For example, in the portrait of Baiji Han in Xuzhou, there is Farewell My Concubine (a famous local dish in Xuzhou). The shape inside is a whole chicken lying on the utensil. Behind it is a king bastard-Yuanyu. Not only can we see the types and shapes of dishes in the Han Dynasty, but also the historical origin of a dish in Xuzhou.

The utensils used in the secondary processing are related to the way of cooking. For example, steaming means using a stove, and grilling means using an oven. In the cooking pictures of Han portraits, there are the most ways of steaming, whether it is the cooking pictures of Sichuan, the cooking pictures of Nanyang, the cooking pictures of Tengzhou, Shandong or the cooking pictures of Xuzhou. Generally, one person uses a fire stick to set the fire, and some add another person to chop wood with a long-handled axe. The stove is generally a pot stand, and there is a retort or retort with a lid on the pot stand. [6] There are also some larger metal utensils that are directly placed on a three-legged, bulging belly and a mouth to directly replace the stove. Firewood is burned under the three feet and heated. As shown in Figure 3, the kitchen picture in the Sichuan portrait stone. [7] For pasta processing, kneading and squeezing the noodles with both hands is the same as now, in a luxurious vessel. In the kitchen picture of Sun Cong's tomb, there are pictures of kneading noodles and making buns (roll cakes). The kneading is accomplished by turning over a flat cover on the upper end of a bulging vessel. When the kneaded surface is processed for the second time, it is not the rolling pin that is used to roll dumpling skins, but two slender ones. The straight roller pulls and pulls a large oval-shaped thin bun on a round and flat table. This platform for processing bun is also covered on a luxury vessel. The height of the two vessels is according to the picture. The height ratio of the middle man is about 45 cm. On the lower right side of the same picture of the Han portrait in Chengdu, Sichuan, grilling fish in the kitchen, there is a furniture in the shape of a stool or a low table.



Figure 3: Sichuan portrait stone cooking map



Figure 4: Jiayuguan barbecue map portrait brick

Other utensils used for cleaning tableware or ingredients are all in the shape of a luxurious mouth and a round belly with a circle at the bottom, which facilitates the movement of hands during cleaning, and it is also convenient to put in and take out the things to be cleaned and cleaned. Look at the utensils the shape is determined by the function.

In the processing of barbecue, the utensils used are ovens, fans, bamboo skewers or metal skewers. If you're grilling fish, there may be a mesh grate on top to hold the whole fish flat while grilling. This usage scenario has appeared in the kitchen of Han portraits in Chengdu, Sichuan. The shape of the feet at both ends of the oven can be roughly measured according to the proportions of the characters. The size of the oven is about 60 cm long, 25 cm high and 15 cm wide. A large fish is squared on it, just right to cover the oven. The left hand of the fish roaster uses a curved hook to turn the fish over and grill it, so that the two sides of the fish are evenly exposed to the fire and ensure that the fish is not burnt. The right hand holds a trapezoidal side fan similar to an axe. This kind of fan is conducive to saving labor and is convenient to repeatedly incite the wind and fire power from left to right. In Xuzhou, Shandong and other ovens, a semicircular side fan is commonly used. And the grilled meat is skewered on individual skewers.



Figure 5: The picture of the kitchen in Chengdu, Sichuan

The kebabs also appear in the Gansu portrait bricks, but the kebabs in Gansu are not separate strings, but use three long-toothed metal forks, which are strung with meat pieces for grilling. (Figure 4) Through the processing of a barbecued food, we can find the difference in diet in different regions, which determines the difference in the utensils used in the food processing. This is the difference in the utensils determined by the difference in diet. Modeling theory. [8] Hooks with curvature are used in grilled fish. This is because the whole fish weighs more, and it is inconvenient to roll the fish with straight sticks as skewers. In Xuzhou, Shandong and other places, the rolling method of the single-string direct sign is determined by the small size of the barbecued meat and the low weight. In Shaanxi, a long-toothed fork is used as a skewer for skewered meat. The reason is estimated that the meat is large, and it is eaten all year round. This fork is also a tool to facilitate the turning of large pieces of meat and reuse after use. (As shown in Figure 5) In the Mawangdui Tomb No. 1 unearthed in the Western Han Dynasty, there are information about roasted animal meat such as "ox moxibustion", "dog rib roast", "deer roast", "deer roast", and "chicken roast", whose ovens are estimated to vary in size.

## 2.5 Transfer Equipment

A transfer device refers to a device used to specifically move and transport food materials in food processing. This kind of utensils has a dining car in modern life, and some use a tray. Some heavy ones are lifted with sticks and ropes to carry. For example, the transportation of larger wine jars or wine jars, from the kitchen to the banquet venue, requires two people to use a thick long stick to lift it together. Smaller transports are spoons and jugs with metal cords or fangs for fetching water. A spoon mainly refers to a tool used for scooping and transporting from a large container to a small container, similar to the current public spoon. The utensils used for fetching water are used as transport tools, and their main function is not to hold water. Although they have the function of holding water, their main function is to borrow the function of holding water to move the underground water to the ground and pour it into the wide area. Inside the mouth basin. Similar to the water utensils, there are ear cups. In the Xia, Shang, and Zhou dynasties, jue or horn was generally used for drinking, but in the Han Dynasty, it was rarely used for drinking, and the ear cup was used as a drinking container. Transfer to import. There are also goblets with a long handle. [9] Goblets are not common in cooking pictures, but among the jade wares unearthed from the tomb of the King of Han in Xuzhou, there are goblets made of jade. No matter what shape the wine glass is, its function is mainly to transfer the liquid of the wine from a large container to the mouth of the drinker. The reason for such a difference in shape and material of wine glasses is that there were strict grading regulations in the use of jade in the Han Dynasty: according to relevant research, all those who decorated the tomb with portrait stones were officials at all levels whose official rank was lower than that of the king.

## 2.6 Containers

The function of the container is to store food, or solid meat, pasta, or liquid soup, wine, well water, etc. The main purpose is not to carry, but to store, and it may also be used directly as a utensil or tool during meals. For the secondary processed ingredients, the fish and meat are placed in shallow dishes, and the utensils used to receive chicken blood, sheep blood, pig blood and cattle blood are all deep basins with luxurious mouths. A wide-mouthed shallow basin with three bent feet is used to hold water by the well. It is also a wide-mouthed shallow basin to scald chicken with hot water. The large urns with small mouths and bulging belly are used to hold wine or soup. There are also some places where the cooking pictures are filled with drinks with a size of about 60 cm. Some also use Fang.

## 3. Problems with the standardization of Kitchen Utensils and Scenes

By observing the national Cooking Picture, we found that there is a stylized content, and the use of the current language is the official standard problem. The Cooking Picture is complicated and simple. The complicated part is that there are many people, utensils and processing procedures in the processing scene of the Cooking Picture. The most typical one is the picture of a cook in the tomb of Sun Cong Han in Zhucheng. The Cooking Picture is also very simple, with only one stove and a row of hooks for hanging meat. Whether simple or complex, two basic utensils are essential, which are rows of hooks covered with meat ingredients; the other utensil is cooked food processing utensils - stoves and supporting utensils: burning fire stick. A slight increase in equipment is the well platform and supporting equipment for drawing water. Then, it can continue to produce various livestock and poultry slaughtering, secondary cutting, pasta processing, barbecue scenes and other contents. [10] It can be seen that the types of utensils in the kitchen picture are the choice of standard and accessory stacking packages. If you're not wrong, it's likely to be similar to when

modern phones were sold. On the basis of the standard configuration, several package scenarios are designed for different customers to choose from. The standard price is a well-known price, and the engraver who chooses other accessory scenes will charge extra. It's just that the sales are different, and the business marketing model is the same. It is also possible that this is the same. Of course, such assumptions and judgments refer to the comparison of kitchen appliances of the same era. Because the kitchens that have spanned the ages have been influenced by the objective and historical factors that the production of kitchen utensils has become more prosperous due to economic development.

#### 4. Conclusion

There are many kinds of utensils in the kitchen picture, with different shapes. If we look carefully, we can find some commonalities among them, or there is an invisible convention that plays a decisive role behind it. To sum up, the basic food demand of life has a common attribute that transcends the times. The properties and processing techniques of different ingredients in life determine the function and shape of the utensils; although they have different characteristics due to different regions, they are not very clear. The needs of life are always the starting point and destination of design. The content of life and the way of eating remain unchanged, and some daily utensils will not change, which is why some utensils from 2,000 years ago and the utensils used today have basically no changes in appearance, and are even still in use important reason. Tradition is only relative, it is not very far away from us, but is around us. The most fundamental thing about the inheritance and protection of tradition is to see if we need it in our life today. If we need it, we will inherit and protect it.

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