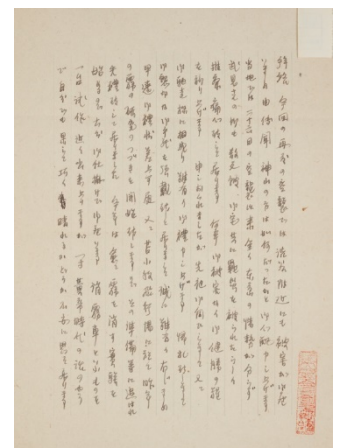
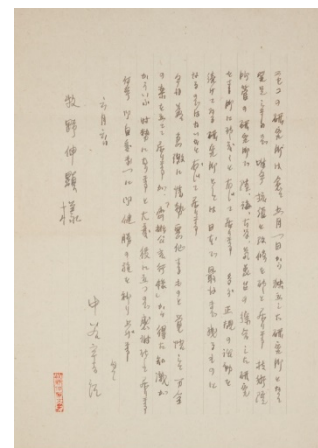


National Diet Library Newsletter

No. 241, October 2021



Contents

Selections from NDL collections

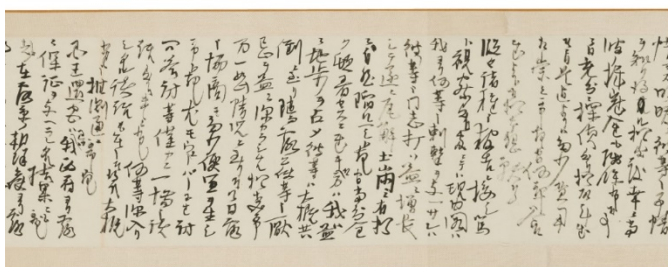
- Edo period cookbooks—Food that is fun to read about and good to eat (Part One)
- Traveling through the fog—A letter from Nakaya Ukichiro
- Materials newly available in the Modern Japanese Political History Materials Room (11)

Articles by NDL staff

- Translating between the lines

Selected list of articles from NDL periodicals

- The NDL Monthly Bulletin No. 725, September 2021



Selections from NDL collections

Edo period cookbooks—Food that is fun to read about and good to eat (Part One)

ITO Risa, Domestic Materials Division, Acquisitions and Bibliography Department

This article is a translation of the article in Japanese in [NDL Monthly Bulletin No. 717 \(January, 2021\)](#).

Introduction

Do you like to cook? Nowadays, there are many books and magazines available at bookstores as well as places on the Internet full of recipes for everyone from beginners to professionals.

Cookbooks are, of course, written to be used while cooking but aren't they also interesting to read as a catalogue of food? After all, isn't it fun to go step by step through a recipe and imagine what food you have never had before must taste like, while being amazed by unfamiliar seasonings, strange ingredients, and special cooking utensils from around the world?



And if you are going to read a cookbook, you might as well choose one with as many things as possible that will pique your interest. For example, have you ever seen a 19th century cookbook? There are nearly 200 cookbooks, featuring a wide variety of food, that were published in Edo period Japan around the turn of the 19th century.¹ And since Edo period cookbooks rarely had illustrations, there is very little visual information about these dishes. Which conversely can be a good thing, because it leaves room for us to imagine for ourselves how this food was prepared as well as what it looks and tastes like. Why were these so many of the cookbooks published in this era such fun to read? Well, one reason might have been that during this period both good food and good books were becoming increasingly affordable to ordinary Japanese people. People not only had more time to enjoy cooking and eating good food, they also could afford to purchase commercially published information about food,

¹ *Edo no ryorishi* (the story of Edo period cuisine). Written by HARADA Nobuo, published by Chuo Koronsha in 1989, NDL Call No. GD51-E37

² *Ibid.*

which is to say cookbooks. Public appreciation of well-prepared food started to grow in the 1750s and blossomed in 1800s.² Not surprisingly, the publication of cookbooks also followed this same basic trend.

Yet ordinary people were not always interested in formal cuisine as prepared by professionals. So let's take a look at some things that might have attracted their interests as seen in cookbooks from the Edo period from the collection of the NDL.



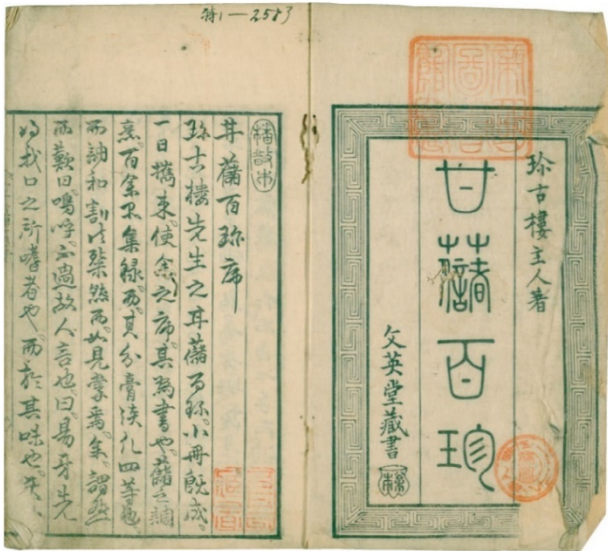
Things to bear in mind when reading Edo period cookbooks

It is important to realize that the recipes in these cookbooks were not necessarily popular or even up to date at the time the book was published. Edo period cookbooks often reused content from earlier books exactly as is. Which means that sometimes obsolescent recipes continued to appear in subsequent publications long after they were no long popular.

Something similar continues to happen today, but there are many things that are not included in the recipes, because they are considered common knowledge. We can assume that the recipes in these books were rare or new at the time. And it is possible that no one ever actually made them. What's more, since there are no illustrations of the completed dishes, it is not clear whether or not the recipes were actually tested before they were included in the books. And, of course, none of that really matters if our interested is not in actually preparing these meals but in reading something interesting about food in earlier times.

Reading Edo period cookbooks, Part 1: *Hyakuchinmono* (one hundred variations)

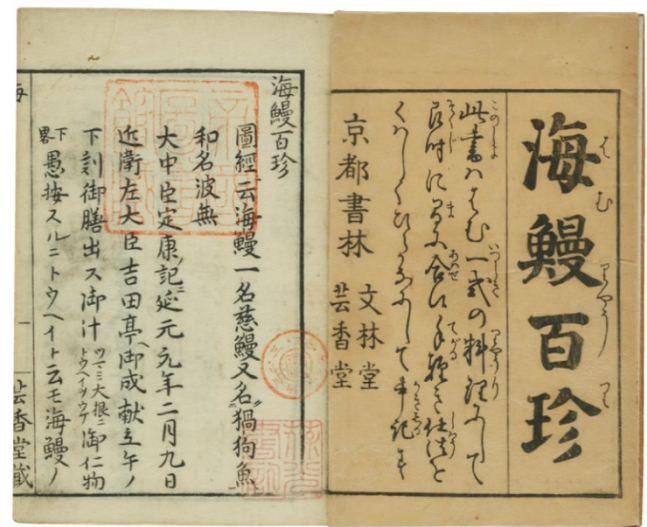
Perhaps the most popular cookbooks from the Edo period is the *Tofu hyakuchin*³ (one hundred variations on tofu). This book is well known to all tofu lovers, both past and present. There is even a book featuring all the recipes in this book as recreated by modern chefs.⁴



Imo hyakuchin. Edited by Chinkoro Shujin, published by Hiranoya Hanemon and 3 others in 1789. *Available in the NDL Digital Collections.

Tofu hyakuchin was so popular that a sequel and supplement were also published. Which also inspired the creation and publication of *hyakuchinmono* on other kinds

of food. These include *Imo hyakuchin* (sweet potato recipes), *Kaiman hyakuchin* (conger eel recipes), and *Konnyaku hyakuchin*⁵ (konjac recipes). There are also many similar titles, such as the *ryori himitsubako* (a treasure chest of recipes) series, which focuses on numerous variations of a single foodstuff. Among these are *Tai hyakuchin ryori himitsubako*⁶ (sea bream recipes), *Yuchin himitsubako*⁷ (citron recipes), *Daikon isshiki ryori himitsubako* and *Shokoku meisan daikon ryori hidensho* (radish recipes), *Manpo ryori kondateshu*, *Manpo ryori himitsubako, part 1*, and *Manpo ryori himitsubako, part 2* (all focusing on eggs, written by Kidodo shujin) were all published in 1785 except for *Manpo ryori himitsubako: second part*, which was published in 1800. There are other similar books, such as *Meihan buru*⁸ (famous rice recipes) or *Kujiraniku chomikata*⁹ (cooking with whale meat), that focus on a variety of different recipes using just one foodstuff.



Kaiman hyakuchin. Written by Kajikawa Shichirobe and 3 others, published in 1795. NDL Call No. 182-149.

³ Written by Seikyodojin Kahitsujun (Sodani Gakusen), published by Fujiya Zenshichi in 1782. *Available in the NDL Digital Collections. Also see the related article from the NDL Newsletter: [Tofu Hyakuchin: A Hundred Delicacies of Tofu](#) (No. 191, October 2013)

⁴ *Tofu hyakuchin*. Edited by FUKUDA Hiroshi, SUGIMOTO Nobuko, and MATSUFUJI Shohei, published by Sinchosha in 2008.

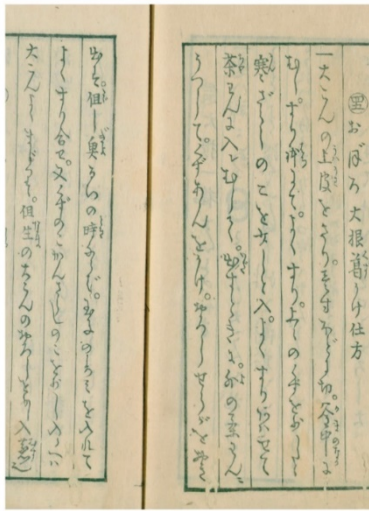
⁵ Written by Shinyakuchinjin, published in 1846. *Available in the NDL Digital Collections.

⁶ Written by Kidodo shujin, published by Nishimura Ichiroemon and 5 others. NDL Call No. 121-103.

⁷ Written by Kidodo shujin, published by Nishimura Ichiroemon and 5 others. *Available in the NDL Digital Collections.

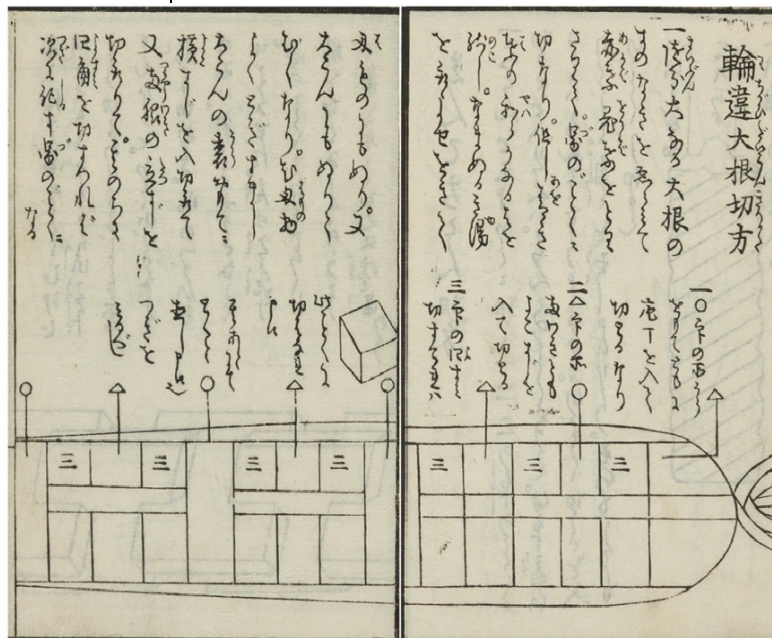
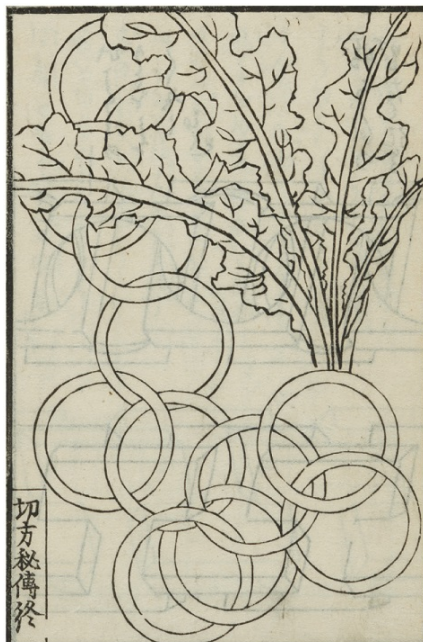
⁸ Written by Sugino, Gon'emon in 1802. NDL keeps transcription. NDL Call No. 244-332.

⁹ Published in 1832. *Available in the NDL Digital Collections.



Daikon isshiki ryori himitsubako. *Available in the NDL Digital Collections.

Many of the readers of these books, however, did not necessarily try to follow the recipes. Rather, they enjoyed reading these books for information on unusual cuisine and thinking about ways to use these ideas in their own cooking. For example, the book *Shokoku meisan daikon ryori hidensho* described above contains instructions for making a wachigai daikon (a radish, carved into linked rings), which requires a high level of skill in sculpting food with a knife. But since this book is for general readers, not for professionals, neither the writer nor the reader has any expectation that readers will try it for themselves.



Shokoku meisan daikon ryori hidensho. Written by Kidodo shujin, published in 1795. NDL Call No. 191-306. Description of wachigai daikon (a radish, carved into linked rings).

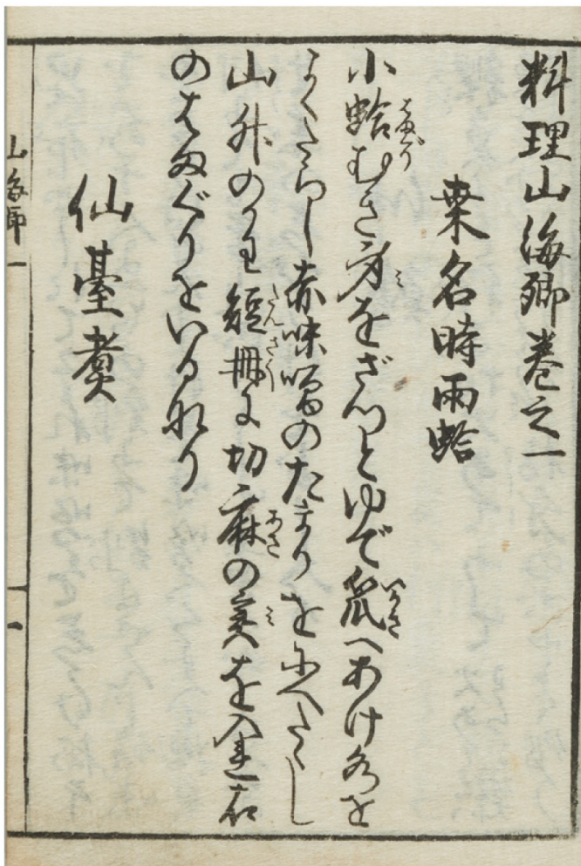
Although radishes and sweet potatoes were important staple foods that were also relied upon in times of famine, neither *Shokoku meisan daikon ryori hidensho* or *Imo hyakuchin* seem to fulfil any practical purpose. At the end of *Imo hyakuchin*, however, it does include the statement "It would be appreciated if you could recognize the intention of this book to save the lives of the poor and the sick," thereby giving the impression that the book is intended to be about poverty food. So even though these are nominally "cookbooks," it appears that these recipes were intended to read rather than eaten.

Reading Edo period cookbooks, Part 2: Local specialties

Just like the *hyakuchinmono*, recipes that use local foodstuffs are fun to read. The book *Ryori sankaikyo*, includes cuisine named after famous places, temples, and shrines.¹⁰ The alluring names given to the cuisine in *Shokoku meisan daikon ryori hidensho* and *Tai hyakuchin ryori himitsubako*, strongly implies that there are numerous regional variations in how a single foodstuff is prepared and eaten. For example, in a section on uchiguri—a confection made from sugar and ground chestnuts—the uchiguri of Koshu of present Yamanashi

¹⁰ For example, Kuwana shigure hamaguri (clams, bearing the name of the city of Kuwana), Nanzenji sansho (zanthoxylus fructus, bearing name of a temple in Kyoto) and Koshu uchiguri.

prefecture, an area to the west of Edo, is described as being quite different from the uchiguri made in Sakai, a city near Osaka. And something called katorini daikon (a kind of stewed radish) should always be made with Omigawa daikon, a variety of daikon that is grown only in the Katori region of present-day Chiba Prefecture. The chapter on the specialties of Tsushima says that the sea bream caught in that area is preserved by salting and sent to Kamigata (the area near present-day Osaka and Kyoto), but there in Tsushima, unpreserved sea bream is boiled with salt and soy sauce. Thus urban readers might feel just a little bit envious that they can only get salted sea bream where they live.



Ryori sankai kyō. Written by Hakuboshi, published in 1749. NDL Call No. 183-143. Description of Kuwana shigure hamaguri (clams, bearing the name of the city of Kuwana).

Although nowadays we can travel freely or order foodstuffs from distant places, during the Edo period, it was very difficult to procure foodstuffs from far away, so cookbooks describing local specialties from other regions also served to pique the reader's appetite for travel.

Reading Edo period cookbooks. Part 3: Introducing exotic cuisine from foreign

¹¹ HIRATA Mario, "Edo jidai ni okeru gaioku ryori no sho (books on foreign cuisines in the Edo Period)" in *Ronshu higashiajia no shokuji bunka*, published by Heibonsha in 1985. NDL Call No. G185-63.

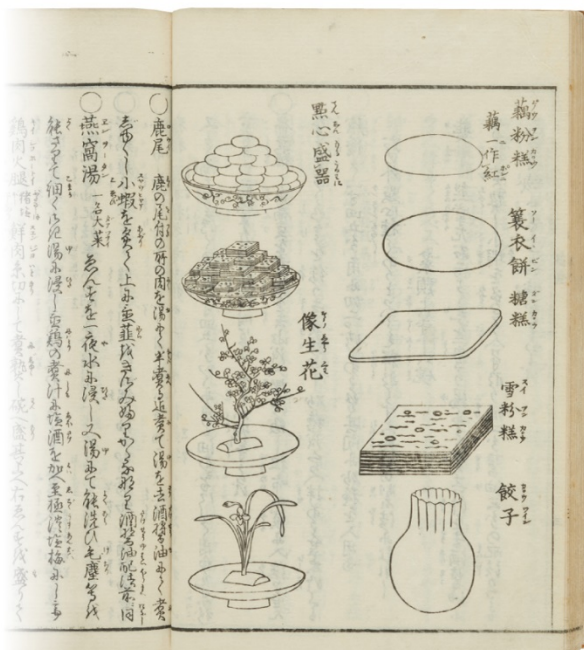
¹² *ibid.*

places

Nowadays, there are many cookbooks that introduce unfamiliar cuisine from all around the world. Add to that the availability of unusual seasonings and foodstuffs from local importers or via the Internet, and it becomes clear that foreign cuisine is more easily available and more popular than never before. It seems that Chinese food, in particular, is now commonly served even in the homes of ordinary Japanese, but how about during the Edo period?

Chinese cuisine during the Edo period is roughly divided into two categories: *shippoku ryori*, (*shippoku* means tablecloth), which includes meat and fish, and *fucha ryori*, which is a vegetarian cuisine. Both of these first arrived in Japan in the early Edo period, which means that they entered via the port of Nagasaki. By the middle of the Edo period, however, they had spread to Kamigata and Edo, where there were several restaurants serving these dishes. This is evidenced by the fact that cookbooks on both *shippoku ryori* and *fucha ryori* were published during the latter Edo period. Of the roughly 200 different cookbooks published at that time, however, only about ten dealt with *shippoku ryori*, *fucha ryori*, or European cuisine.¹¹ Although such books were not published in great numbers, their very existence is evidence of a strong interest in exotic foreign cuisine.

There is an interesting observation that cookbooks on foreign cuisine often fall into one of two types.¹² One is written from the "objective point of view of ethnography without any intent to use the recipes for any practical purpose" and the other is written as "a practical approach for those who want to include foreign cuisine in their own diet." This trend can still be seen today as there are many publications like the former, which describe ingredients, foodstuffs, and kitchenware that are difficult to obtain in Japan, without suggesting suitable substitutes. And there are many like the latter, which have recipes calling for ingredients and foodstuffs that are easily available in Japan. Let's take a look at what's inside some of these cookbooks.



Shinzoku kibun. Supervision by NAKAGAWA Shundai, published in 1799. NDL Call No. 138-46, etc.. Recipes of Chinese food.

*Hassentaku enshikiki*¹³ and *Shinzoku kibun* are both examples of ethnographic works. In fact, these two are not really cookbooks per se. *Hassentaku enshikiki* is a report on the food served at a reception given by Qing dynasty emissary Go Seijyu for his acquaintance YAMANISHI Kinemon. Similarly, *Shinzoku kibun* is a report

on Shogunate official NAKAGAWA Tadateru, who served as a magistrate in Nagasaki from 1795 to 1798. Nakagawa sent interpreters and painters to visit the homes of Chinese living in Nagasaki and used this information to prepare a report on the culture and customary practices of Fujian, Zhejiang, and Jiangsu in Chinese. Both these books were written to objectively describe how the food was prepared by Chinese cooks, so even this food could be prepared from these recipes, it is quite possible that there were not suitable for the palate of an ordinary Japanese person. For this reason, these books are not considered practical cookbooks but fun-to-read reports on foreign culture.



Ryoritsu, vol. 4.

Upper: Shippoku ryori dining at Maruyama, Nagasaki.

Lower right: Chinese fucha style.

Lower left: A menu from *Ryoritsu*.

In contrast to these, *Ryoritsu*¹⁴ is a four-volume tome on the food served at Yaozen, a very famous Japanese restaurant in Edo. Volume four of this work, which was written by the master of Yaozen in 1835, contains descriptions of both *shippoku ryori* and *fucha ryori*. Some of these recipes look like they originated in China, but

¹³ Published in 1761. NDL Call No. 211-255.

¹⁴ NDL Call No. 186-94.

there are others that can only be considered Japanese. *Ryoritsu* advises the reader have eclectic tastes, saying "It can be called a Chinese style. But there are some unsuitable combinations, so use the usable parts as they are, and simplify or copy the unusable parts as appropriate. It does not all have to be authentically Chinese. Just in the style of the Chinese." Clearly, the author is advising the reader that it is not necessary to use prepare food that is not to one's own liking, and it is enough just to adopt the Chinese style to one's own tastes. Something similar is also written in the chapter entitled *Kaiseki fucha ryori ryakushiki*, which says to use fish and chicken for recipes that are difficult to prepare in Japan. It seems that the approach taken by the author is to create food in a very Japanese style.



Ryoritsu, vol. 4. Fucha ryori, ryakushiki, a simplified Chinese style. The size and height of the table is written down.

HIGASHIYOTSUYANAGI Shoko, a scholar on food culture and cuisine, has made an intriguing observation about this acceptance of Chinese cuisine in Japan, saying that it would appear that chefs of the day "followed only the format of *shippoku ryori*, while adapting the content to create a Japanese style."¹⁵ It would seem that the intent was not to create "authentic" *shippoku ryori* and *fucha ryori* but rather just to get a taste of Chinese-style cuisine, including its arrangement and presentation. And by the early 1900s, this simplified Chinese style and became quite popular. Higashiyotsuyanagi observes that "this simplified style was used to introduce exotic flavors, with the arrangement and presentation following the Chinese style but the food itself and the way it was eaten were in the Japanese style—this is a compromise between styles

of food." But it is a little questionable if it can be said to be Chinese food.

Yaozen

Yaozen was a very popular Japanese restaurant in Asakusa during the Edo period. RYUTEI Tanehiko, a novelist during the late Edo period, wrote the flyers used to advertise *Ryoritsu* when it was published. And while the flyers themselves are long lost, the advertising copy was recorded in a document called *Yanagi no itokuzu*,¹⁶ which is held by the NDL.¹⁷

The name of Yaozen became well known even outside of Edo, and *Ryoritsu* was a much prized souvenir of a visit to the capital. *Kandan Sukoku*,¹⁸ a written record of happenings in Edo's Yoshiwara district from the 1800s to the 1840s mentioned that writes "customers came from far and wide to buy it." And *Yaozen kumitate-e* (paper-craft models of the Yaozen) building were also popular souvenirs.

In fact, Yaozen became so famous that it was used as a subject for nishiki-e (brocade pictures) and other works of art. Pictures of the building or its interior can be seen in *Edo komei kaitei zukushi: san-ya* from the 1840s, and a landscape of the surrounding countryside seen from the second floor of Yaozen appears in *Toto komei kaiseki zukushi*,¹⁹ painted in 1852. These souvenirs clearly gave the impression that some of the most delicious food in Edo could be had at Yaozen.



Edo komei kaitei zukushi: san-ya. *Available in the NDL Digital Collection.

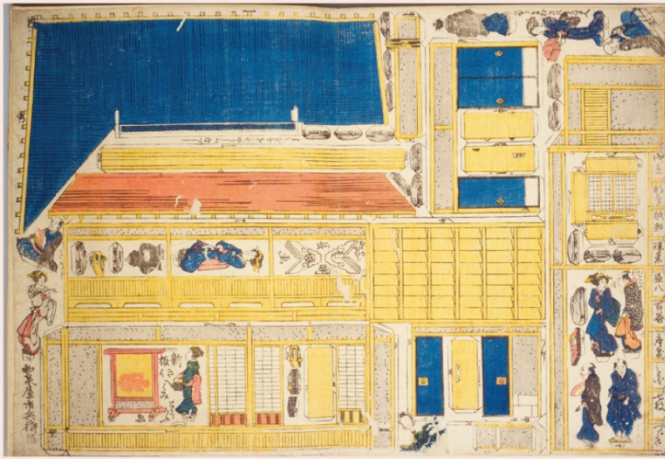
¹⁵ HIGASHIYOTSUYANAGI Shoko. "Edo ryorisho ni miru chugoku ryori kondate no juyo." *Fuzoku shigaku= Historical review on manners and customs*, vol.30, 2005.3

¹⁶ NDL Call No. 210-26.

¹⁷ Some actual flyers may still exist, one of which is preserved at the Toyo Bunko, and its picture is published in *Edo no ryori to shokuseikatsu: Nihon bijuaru seikatsushi*. Published by Shogakukan in 2004. NDL Call No. GD51-H55.

¹⁸ Printed in *Zuihitsu hyakkaen*, vol. 12. Published by Chuo koronsa in 1984. NDL Call No. US1-52

¹⁹ Available in the NDL Digital Collection.



Yaozen kumitate-e (paper-craft models of the *Yaozen*).

*Available in the NDL Digital Collection.

(Translated by NOZAWA Asuka)

Reference (in Japanese, except for those mentioned in the footnotes):

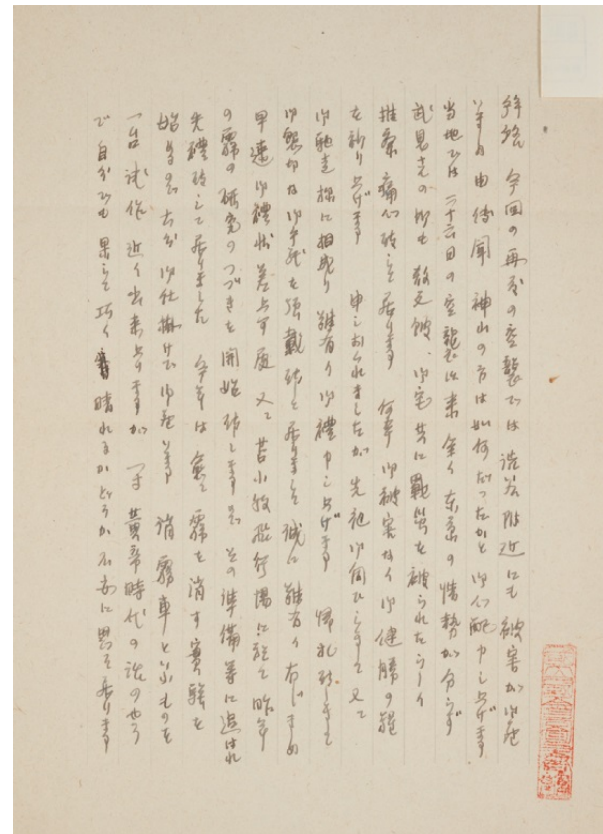
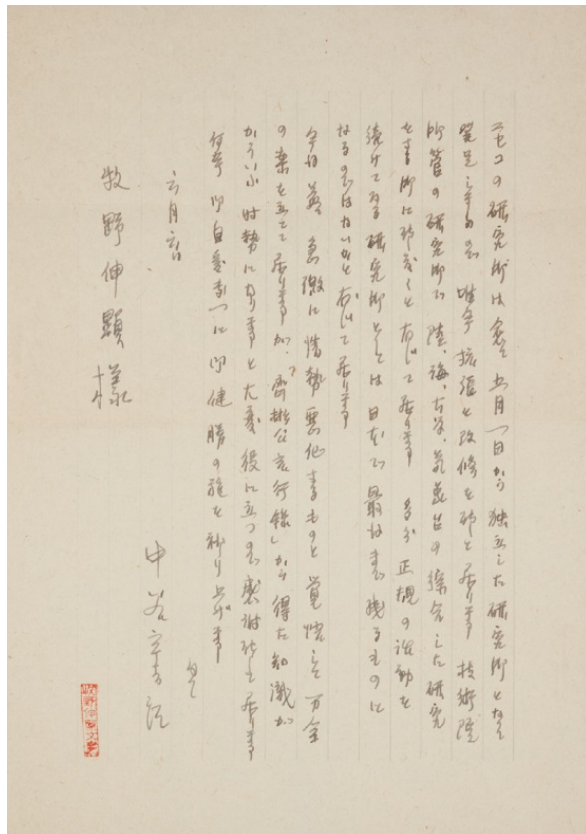
- *Ryori bunken kaidai*. Edited by KAWAKAMI Kozo, published by Shibata shoten in 1978. NDL Call No. E1-49.
- *Edo jidai ryoribon syusei*. Published by Rinsen shoten in 1978.
- *Edo no shokukukan*. Written by OOKUBO Hiroko, published by Kodansha gakujutsu bunko in 2012. NDL Call No. GD51-J162.
- *Edo no shokubunka: Tokubetsuten*. Edited and published by Nerima kuritsu shakujii koen furusato bunkakan in 2014. NDL Call No. GD51-L43.
- *Edo no shokubunka*. Edited by HARADA Nobuo, published by Shogakukan in 2014. NDL Call No. GD51-L50.
- *Edo no oishisa meshiagare*. Edited by Nishio shiritsu iwase bunko in 2015. NDL Call No. Y121-L7315
- “Washoku: nihonjin no dentotekina shokubunka ni kansuru tenseki ichiran,” from the website of the National Institute of Japanese Literature.
[<https://www.nijl.ac.jp/pages/images/washoku.pdf>]
(only in Japanese. last access: September 10, 2021)
- *Ryori sankai-kyo: Edo jidai no chinmi kako wo shiru* (Kyoikusha shinsho genpon gendaiyaku no.134). Written by Hakuboshi, translated into modern Japanese by HARADA Nobuo, published by Kyoikusha in 1988. NDL Call No. EF27-E399.

Selections from NDL collections

Traveling through the fog—A letter from Nakaya Ukichiro

MANAGO Yukari, Parliamentary Documents and Official Publications Division, Research and Legislative Reference Bureau

This article is a part of translation of the article in Japanese in *NDL Monthly Bulletin No. 707 (March 2020)*.



Letter from NAKAYA Ukichiro, June 6, 1945.
NDL Call No. MAKINO Nobuaki Papers 360-1.

Dear Count Makino,
I heard that the Shibuya area was damaged during the most recent air raid, and I am worried about [your residence in] Kamiyama.

We have had no news here about the situation in Tokyo since the air raid on the 26th, although I heard that both Takemi's residence and his offices in the Kyobunkwan have been damaged, and I am concerned for him. I pray that your property is not damaged and you yourself remain in good health.

And I apologize for not thanking you sooner for the delicious meal I enjoyed when I visited you the other night.

Also, I very much appreciated the letter I found waiting for me when I returned to Sapporo, Hokkaido.

I should have written back much sooner, but I have been hard pressed to continue the research on fog that we started last year at Tomakomai airfield. I am working on a prototype of a vehicle for clearing fog, and it should be complete soon, but much like a tale from the days of China's Yellow Emperor, I am not sure how it will turn out.

The Niseko laboratory finally became independent on May 1st and is now undergoing expansion and repair. I would like to position it as a technical facility under the Institute of Science and Technology for conducting comprehensive research on land and at sea as well as in the university and the meteorological observatory. We will possibly be the last laboratory in Japan to continue our regular research.

I am resigned to the fact that we must be prepared for the situation to deteriorate rapidly. And I very much appreciate the things I learned reading *Nariakirako genkoroku*, which are so very useful in times like these. Please take good care of yourself, I wish you all the best.

Sincerely yours,

6 June, Nakaya Ukichiro



Nakaya Ukichiro (1900–1962)

Nakaya was a physicist, who studied under TERADA Torahiko at the Tokyo Imperial University Faculty of Science. After graduating, he became Terada's assistant at the Institute of Physical and Chemical Research and later studied in the UK. In 1930 was named an assistant professor and then in 1932 a full professor at Hokkaido Imperial University. His research into the crystallization of snowflakes led to the world's first successful creation of artificial snow. *Snow Crystals: Natural and Artificial* was published by Harvard University Press in 1954 (NDL Call No. 551.57-N163s). He is also known as an essayist. Portrait from *Gendai zuiso zenshu*, vol.10, edited by Terada Torahiko and Nakaya Ukichiro, published by Sogensha in 1953. NDL Call No. 914.6-G295.

With this matter-of-fact description in a letter written after an air raid in May 1945, Nakaya Ukichiro informed Makino Nobuaki of the progress of research being conducted at Tomakomai Airfield and the Niseko Laboratory. U.S. air raids were causing serious damage everywhere in Japan, so Nakaya's further comment that "We will possibly be the last laboratory in Japan to continue our regular research" has an unmistakable air impending doom. The development of a "vehicle for clearing fog" was part of a military research project to clear fog at airfields in order to allow airplanes to operate. Nakaya also comments "The testing was almost done, and just as we were all feeling relieved, the war ended."¹

¹ "Garasu o yaburu mono," *Nakaya Ukichiro zuihitsu*, edited by HIGUCHI Keiji, published by Iwanamishoten in September 1988. NDL Call No. M19-E10.

² *Takemi Taro kaisoroku* published by Nihon keizai shinbunsha in 1968. NDL Call No. 289.1-Ta5192t.



Makino Nobuaki (1861–1949)

Makino was a diplomat and politician, who was an important figure in internal and diplomatic affairs during the Meiji, Taisho, and pre-war Showa eras. He was the second son of OKUBO Toshimichi and the son-in-law of MISHIMA Michitsune. His daughter, Yukiko, married YOSHIDA Shigeru, and his granddaughter, AKIZUKI Eiko, married TAKEMI Taro. Portrait from *Nihon boeki kyokai 50nenshi*, edited by HAMADA Tokutaro, published in 1936. NDL Call No. 698-6.

The letter also provides a glimpse into the complex interpersonal relationships of the time. Nakaya was a physicist, who was an expert on the formation of snowflakes and eventually become the first person in history to create artificial snow. As the second son of Okubo Toshimichi, an elder statesman of the Meiji era, Makino served as Imperial Household Minister and Lord Keeper of the Privy Seal. Nakaya and Makino were acquainted through Takemi Taro, who is also mentioned in the letter, because Nakaya had heard that Takemi had been caught in an air raid. Takemi was a physician, who was related to Makino by marriage as the husband of Makino's granddaughter. But even before that, Takemi had once been asked to examine Nakaya, who was suffering from a serious medical condition that appeared to be beyond help, by IWANAMI Shigeo, founder of Iwanami Shoten, and KOBAYASHI Isamu, editor and later chairman of Iwanami Shoten, who were old acquaintances. While Nakaya was in the hospital for the examination, he became interested in Takemi's techniques for making examinations and staggered out of his room² to visit Takemi's lab, where he used his knowledge of experimental physics to make suggestions

for calibrating scientific equipment. Thus, despite his own condition, Nakaya was able to help Takemi disprove previous diagnoses and conclude that Nakaya actually had a liver dystoma, from which he eventually recovered. This anecdote about the beginning of their friendship is described in Takemi's memoirs, which also mention a number of other prominent scholars who were introduced to Takemi by Iwanami Shigeo. These included philosopher NISHIDA Kitaro, philosopher and educator ABE Yoshishige, German literature scholar KOMIYA Toyotaka, and physicist NISHINA Yoshio. Iwanami's connections and Takemi friendships at the Institute of Physical and Chemical Research eventually led to the formation of a salon that met at Makino's residence in Shoto (present-day Kamiyama-cho in Shibuya-ku).



May 1944, meeting at Hamasaku in Ginza. (From left to right in the front row, SUZUKI Daisetsu (Buddhist scholar), Makino Nobuaki, and Nishida Kitaro. From left to right in the back row, Iwanami Shigeo, WATSUJI Tetsuro (philosopher), and Takemi Taro.)

From *Takemi Taro kaisoroku*, published by Nihon keizai shinbunsha in 1968. NDL Call No. 289.1-Ta5192t.

Takemi Taro (1904–1983)

Takemi was physician, who graduated from Keio University School of Medicine and then in 1937 entered the Nishina Laboratory at the Institute of Physical and Chemical Research. In 1939, he opened a clinic in the Kyobunkwan Building in Ginza and became a family doctor to many luminaries of the political and business worlds. He became vice-president of the Japan Medical Association in 1950, and later served as president of the Association from 1957 to 1982.

Nakaya was taken by Takemi to visit Makino's residence for the first time shortly after the start of hostilities in the Pacific Theater. Makino was more than eighty years old at that time and had retired from politics but was glad to receive these visits and willingly listened to stories of modern science and its new ideas. In turn, Makino entertained his visitors by talking about his experiences during the Meiji era. In his early teens, he had accompanied his father on the Iwakura Mission, and later studied in the United States. After returning to Japan, he

once again served overseas as third secretary at the Legation in London, and later held important posts in the government, such as Minister of Foreign Affairs and Lord Keeper of the Privy Seal, at which time he earned the trust of the Showa Emperor. During his career, he witnessed major events of Japanese political history during the Meiji, Taisho, and Showa eras. And as a proponent of friendly relations with the British and Americans, he was targeted for assassination in both the May 15 Incident and the February 26 Incident, through which the military began to exert its influence on politics.

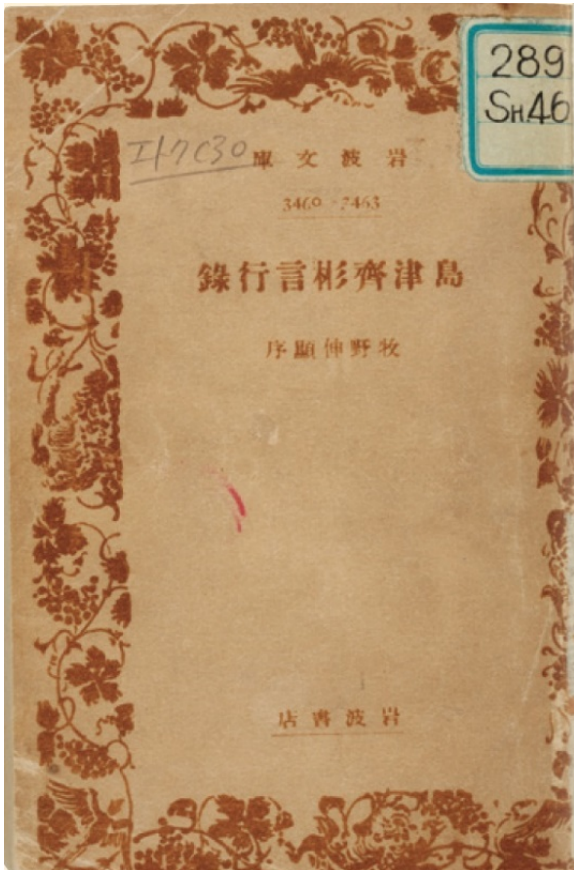
By the way, Makino once told me that he didn't know why but seemed to have some karmic link with assassinations. He was referring to the fact that he had had an appointment with Prime Minister HARA Takashi on the morning of the very day that Hara was murdered at Tokyo Station. What's more, he had known MORI Arinori and HOSHI Toru, both of whom were assassinated during the Meiji era. And he had been in close enough proximity to hear the explosion during the attempted assassination of OKUMA Shigenobu.³

Throughout his life, Makino was close with a number of people who were the victims of political assassinations, including his own father. Yet he seemed to take an objective, almost detached view of these events, recognizing that even the attempt on his own life was but a moment in history.

And I very much appreciate the things I learned reading *Nariakirako genkoroku*, which are so very useful in times like these.

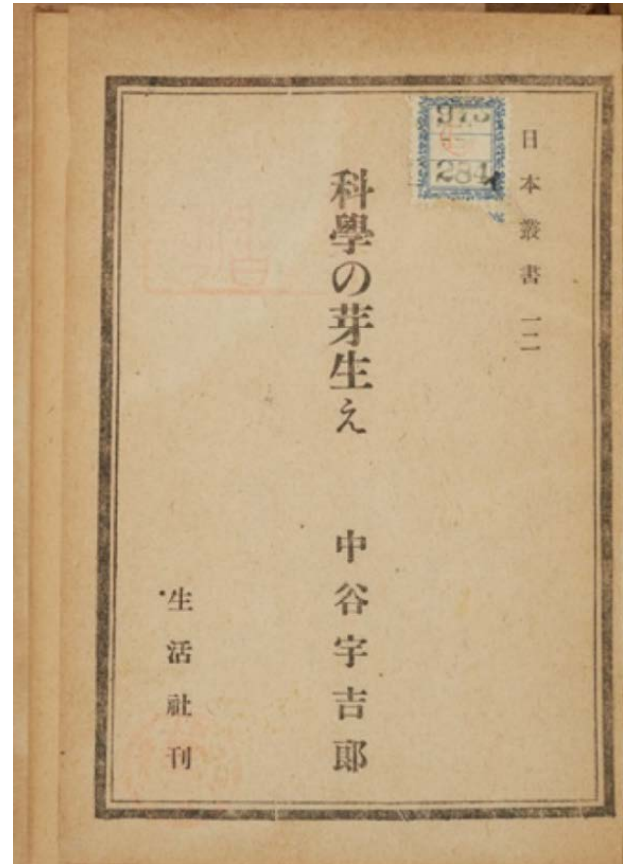
Nariakira ko genkoroku which appears in the last part of the letter refers to *Shimazu Nariakira genkoroku*, published by Iwanami Bunko, for which Makino wrote a preface. The book describes the words and deeds of Shimadzu Nariakira, the 28th daimyo of the Shimadzu clan, who lived at the end of the Edo era, when Japan was in the grip of a wave of xenophobia which rejected requests from Western nations to open diplomatic relations. Nariakira calmly observed and analyzed the situation, and he tried to encourage new industries by vigorously introducing Western scientific knowledge, thereby to make Japan wealthy and powerful enough to stand up to the Western nations.

³ "Makino nobuaki shi no omoide," by Nakaya Ukichiro, *Bungei shunju*, vol.27, no.4, published in April 1949. NDL Call No. Z23-10.



Shimazu Nariakira genkoroku, with a preface by Makino, tells the story of SHIMADZU Nariakira, 28th daimyo of the Satsuma clan, and is based on records compiled by ICHIKI Shiro, who was a close aide of Nariakira's younger brother, Hisamitsu. Makino wrote, "I hope that those who are involved in national affairs will appreciate what is written in this document and make good use of it as a reference." First published November 5, 1944. NDL Call No. 289-Sh46 ウ.

*[Available at NDL Digital Collections](#) (monochrome).



Kagaku no mebae was written by Nakaya as a companion work to *Shimazu Nariakira genkoroku*. It explains Nariakira's many efforts to encourage new industry from a scientific point of view. Nakaya emphasized that "Power normally does not consort with science," but like Nariakira, "when a statesman really understands science and technology well and he has executive ability," scientific research will advance and contribute to society. The date of the afterword was April 25, 1945, which makes it easy to imagine that Nakaya experienced any number of difficulties as researcher during the war. Published September 20, 1945. NDL Call No. 402.1-N44 ウ.

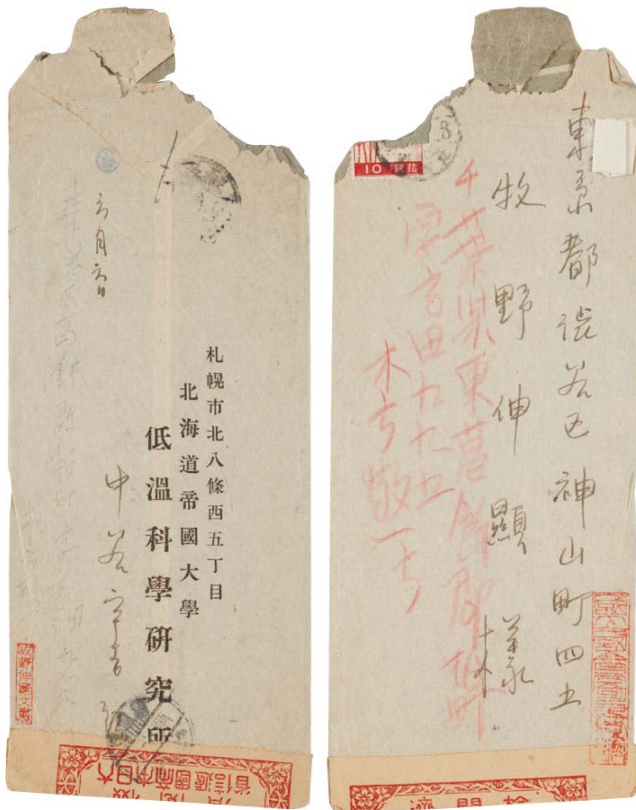
*[Available at NDL Digital Collections](#) (monochrome).

Although the Japanese public was elated by Japan's so-called military successes in the early days of WWII, Makino had serious concerns about the state of Japan's weapons technology. He sometimes expressed the opinion that men like Prime Minister TOJO Hideki were not capable of fostering the development of science and technology. But he had the greatest respect for Nariakira's achievements and planned to publish a record of his words and deeds. He seemed to feel that it was important for the people governing Japan at the time to read such a work.⁴

Although Makino was no longer in a position to influence Japanese politics, he seemed to pin his hopes on the appearance of a leader with rational intelligence—someone like Nariakira. Nakaya wrote that Makino had

⁴ "Makino nobuaki shi no omoide," by Nakaya Ukichiro, *Bungei shunju*, vol.27, no.4, published in April 1949. NDL Call No. Z23-10.

very much wanted Tojo to read the book,⁵ but publication was delayed until November 1944. "The book is finally out," said Makino, "but it is already too late."⁶



Front and back of the envelope. There is a sticker indicating the letter was censored.

Although the war situation was like a dense fog that obscured all rational thought, Makino tried to convey the idea that, even in the final days of the Tokugawa Shogunate, there had been a lord with the intelligence and insight to elucidate the issues that Japan was facing. Nakaya, who listened to Makino's discussions of these things, dispassionately continued his research even while being conscious of the worsening war situation. His efforts to complete development of a fog-clearing vehicle were perhaps the expression of a hidden determination to preserve rational thought by carrying out his daily research, despite the precarious conditions of the day. Written in red on the front of the envelope is Makino's forwarding address in Kashiwa, Chiba, where he had evacuated after his residence was burned down in an air raid. Takemi, who had moved to there before Makino, described Makino's demeanor in those days when Japan teetered on the edge of defeat.

"Something that made a big impression on me during our evacuation was that each time Count Makino returned after visiting the Imperial Court, he would wonder anxiously if there weren't some way to bring an end to the war. When I explained to him that an atomic bomb had been dropped on Hiroshima, he said, 'I'm very sorry for Dr. Nishina, who is working to develop an atomic bomb, but if we do not take this opportunity to make peace, it will be the end of Japan.' And then he went to His Majesty the Emperor and explained that it had been an atomic bomb."⁷

It was here in January 1949 that Makino Nobuaki passed away at the age of 89 years.

"Snowflakes are letters sent from heaven."⁸

This well-known quote from Nakaya is his poetic description of the scientific fact that the various shapes of snowflakes are determined by climatic conditions in the atmosphere where they are formed. Nakaya sought to clarify the science hidden in the beauty of snowflakes, which he shared with us through his poetic words. In this letter, we have a glimpse of a warm friendship between a scientist and an old statesman, transcending their ages and circumstances. And if we can recognize that hidden between these lines are some bitter experiences repeated during the modern history of Japan, then perhaps we can also follow in Nakaya's footsteps and craft some words to convey that message to future generations. It isn't too foggy today, is it?

(Translated by HATTORI Mao and YABE Moyu)

Reference (in Japanese):

- Nakaya Ukichiro zuihitsu senshu*, vol.2, published by Asahi Shinbunsha in 1966. NDL Call No. 404.9-N532n-a.
Nakaya Ukichiro yukari no hito, edited by Nakaya Ukichiro yuki no kagakukan tomo no kai, March 2009. NDL Call No. GK185-L76.
Nakaya Ukichiro: Hito no yaku ni tatsu kenkyu o seyo, by SUGIYAMA Shigeo, published by Mineruvashobo in July 2015. NDL Call No. GK185-L203.
 HIGASHI Akira, *Yuki to koori no kagakusha Nakaya Ukichiro*, Hokkaido daigaku toshokankokai, 1997.12. NDL Call No. GK94-G11.

⁵ "Shimazu Nariakira ko," *Nakaya Ukichiro zuihitsu*, edited by HIGUCHI Keiji, published by Iwanamishoten in September 1988. NDL Call No. M19-E10.

⁶ Same as above.

⁷ *Takemi Taro kaisoroku*, published by Nihon keizai shinbunsha in 1968. NDL Call No. 289.1-Ta5192t.

⁸ *Yuki* by Nakaya Ukichiro, published by Iwanamishoten in 1947. NDL Call No. 451.66-N532y.

Selections from NDL collections

Materials newly available in the Modern Japanese Political History Materials Room (11)

Modern Japanese Political Documents Division, Reader Services and Collections Department

This article is a partial translation of the article in Japanese in [NDL Monthly Bulletin No. 715 \(November 2020\)](#).

Introduction

The National Diet Library holds approximately 420,000 personal documents (modern Japanese political history materials) comprising the personal papers of politicians, high-ranking officials, and military officers from the closing days of the Tokugawa Shogunate to the present day. This article is one of a series introducing materials that have become available in recent years at [the Modern Japanese Political History Materials Room](#) in the Tokyo Main Library.

Modern Japanese political history materials consist mainly of materials collected through donations from descendants, and are opened to the public after being organized and catalogued. We hope that this article will give you a taste of the appeal of this valuable collection, which supports research and study in a variety of fields including political history.

Guide to the Modern Japanese Political History Materials Room (fourth floor of the Main Building of the Tokyo Main Library)

The collection of the Modern Japanese Political History Materials Room consists of three categories: "Modern Japanese political history materials," collections of private papers once owned by political leaders, high-ranking officials, military officers and others in and after the latter half of the 19th century; "Materials on the Allied occupation of Japan," collections mainly of records of the U.S. Army and the U.S. government concerning the Allied occupation of Japan in the post WWII period; and "Materials on Japanese emigration," collections related to Japanese emigration mainly to North, Central and South American countries.

For information on how to use the Modern Japanese Political History Materials Room and an overview of its collections including the materials introduced in this article, please see Research Navi "[Modern Japanese Political History Materials Room - Finding Aids](#)".



Modern Japanese Political History Materials Room

NAKAMURA Satoru Letter to NOGI Maresuke (reproduction) (Constitutional Government Documents Collection 351)

(1 item, available since December 2019)

This is a reproduction of a letter from Nakamura Satoru, an Army Major General who served in the Russo-Japanese War, to his military commander, Nogi Maresuke. Nakamura Satoru presented his plan of a night raid on the Matsukiyama auxiliary battery to Nogi during the siege of Port Arthur in the Russo-Japanese War. In November 1904, he led a special detachment, later called Shirodasuki-tai¹, in an operation that ended in failure because he was wounded and his unit was severely damaged by the fierce counterattack of the Russian army. In this letter, written immediately after the attack, he apologized "to the nation and to the military commanders, I am really ashamed of myself," and gave his own view on attacking the stronghold, saying, "In the present situation, I believe that the best way to hasten the fall of the city is for our army to capture the fortifications." (Image 1, red arrows)

Also enclosed in the round tube letter container is a letter from NAKAMURA Kenichi, son of Nakamura Satoru, explaining the origin of the letter reproduction. According to it, Nakamura's original letter was found in 1930 in the inner pocket of the late General Nogi's military uniform, which was on display at the Yushukan of Yasukuni Shrine,

¹ The name is derived from the fact that they wore white *tasuki* (sashes) to avoid fighting each other at night.

and was covered by newspaper reports. Nakamura Kenichi also wrote that the following year, 1931, was the seventh anniversary of Nakamura Satoru's death, and that he made a copy as a memento when his close relatives held a memorial service.

On November 9 of the same year, the *Tokyo Asahi Shimbun*, under the headline, "Captain Nakamura's 'Farewell Address' Discovered: Activities of Shirodasuki-

tai Reminiscent of Siege of Port Arthur," explained the circumstances surrounding the discovery of the letter and the situation at the time of the Russo-Japanese War. Even after the Russo-Japanese War, the Shirodasuki-tai, which literally fought to the death under the precept "From the very beginning, there is only one death. Do not expect to return alive," was treated as a beautiful story, and it can be seen that it still attracted people's attention at the time

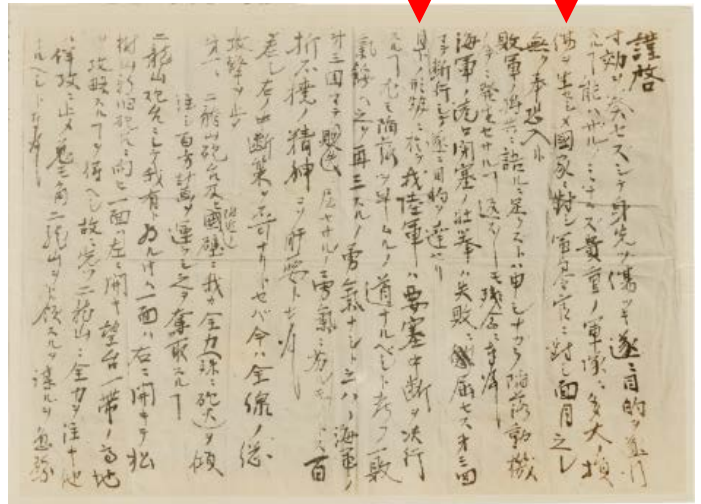
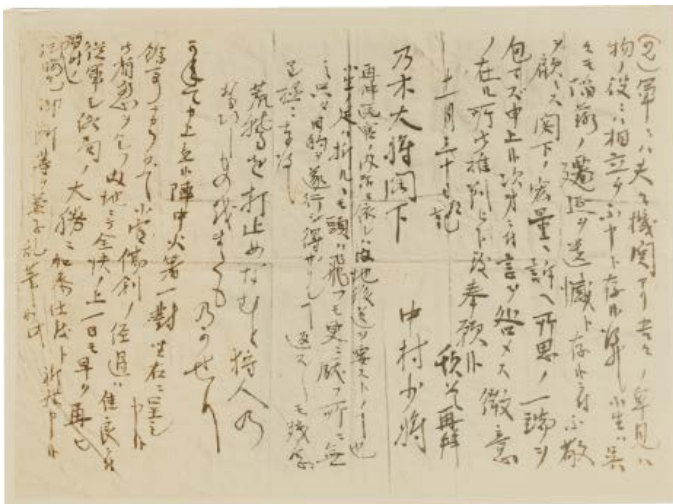
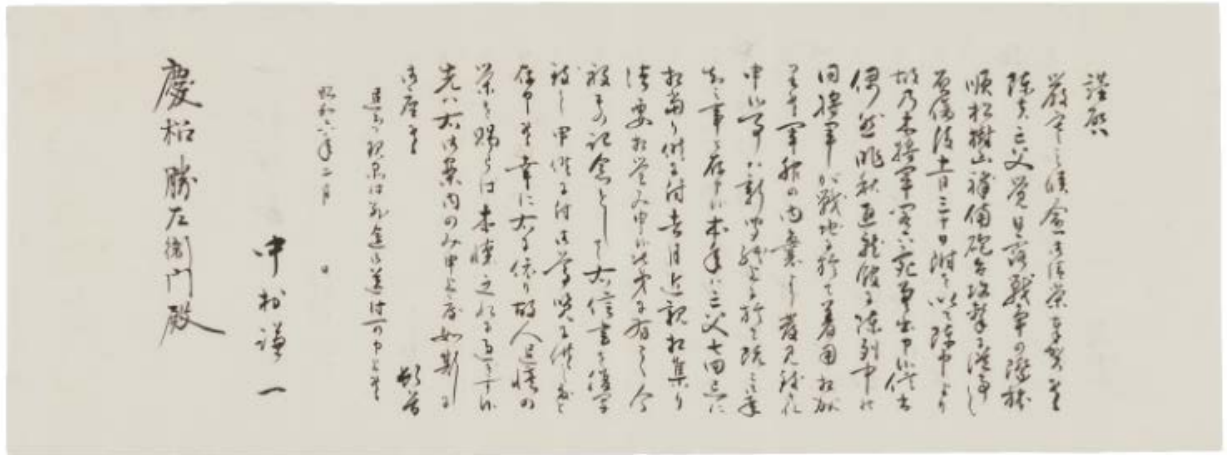
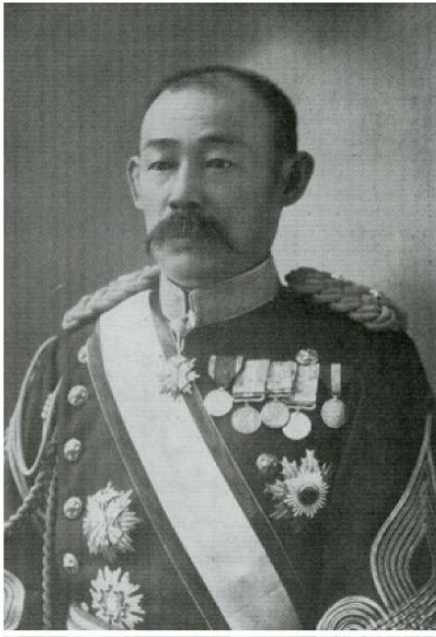


Image 1: Nakamura Satoru letter to Nogi Maresuke (reproduction), November 30, 1904.

NDL Call No: Constitutional Government Documents Collection 351

(From left above) Round tube letter container, letter from Nakamura Kenichi explaining the origin of the letter reproduction, and the reproductions of the two-page letter from Nakamura Satoru to Nogi Maresuke.

* Red arrows are the parts quoted in the text.



Nakamura Satoru (1854-1925)

Born in Shiga in 1854. He was commissioned as a sub-lieutenant in the Imperial Japanese Army in 1875, and later served as the head of the Toyama School and the chief of the aides-de-camp to the Emperor of Japan. He served in the Russo-Japanese War as the commander of the 2nd Infantry Brigade and participated in the siege of Port Arthur. He later became a general in the Imperial Japanese Army. Died in 1925.

Source of portrait photo: *Kazoku gaho 2* (edited by SUGI Kenji, published by Yoshikawa kobunkan in 2011)

HARA Takashi Letter to SAIONJI Kinmochi (Constitutional Government Documents Collection 353)

(1 item, available since January 2020)

After the Sino-Japanese War, Russia and Japan were competing with each other to expand their power on the Korean Peninsula. In the Joseon government, pro-Japanese and pro-Russian factions were in conflict. In October 1895, the Japanese garrison murdered Empress Myeongseong, and in February of the following year, the king of Joseon moved his residence to the Russian legation. The political situation in Joseon was in a state of turmoil. In the same year, HARA Takashi, the vice minister of foreign affairs, was appointed as the minister of Joseon and entered the capital, Gyeongseong, on July 7.

As soon as he arrived, HARA met with the foreign minister of Joseon and the ministers of each country, and he sent letters to Prime Minister ITO and Foreign Minister SAIONJI on the 11th of the same month. (*Hara takashi*

nikki entry for July 11, 1896) Image 2 is the letter to SAIONJI, which is over 190 lines long. HARA gave details and his opinions of what he had seen and heard. In his already known letter to Prime Minister ITO (included in Volume 6 of *Ito hirobumi kankei monjo*), he wrote, "I have reported the details of the local situation to Minister SAIONJI." We can find the contents of the report in this letter.

In this letter, he wrote that there were rumors on the Joseon side about his appointment, they wanted to investigate his intentions, and they felt uncomfortable about him. He also wrote that the Joseon cabinet was in confusion, while the Japanese residents were relatively calm. Based on these points, he suggested that it would be "wise" to stand by without interfering in Joseon's internal affairs. In particular, he pointed out the importance of obtaining information, saying, "It appears that the situation of Joseon officials, the people and foreigners is not well investigated, and the amount of confidential money spent for this purpose is not more than 60 to 70 yen per month." (Image 2, red arrow). Believing the budget was too low, he said, "As there is still some money left over from the legation's confidential money, I have made arrangements for sufficient investigations, and the cost may be higher than before." (Image 2, blue arrow). He also suggested that the telegraph cable connecting Gyeongseong and Busan should be protected by giving money and goods to appease the "mob". Finally, he wrote that he would like to strengthen the personnel of the Joseon legation and promote relations with foreigners. This letter shows Hara's attitude as a newly appointed minister, trying to gather information widely and assess the situation.

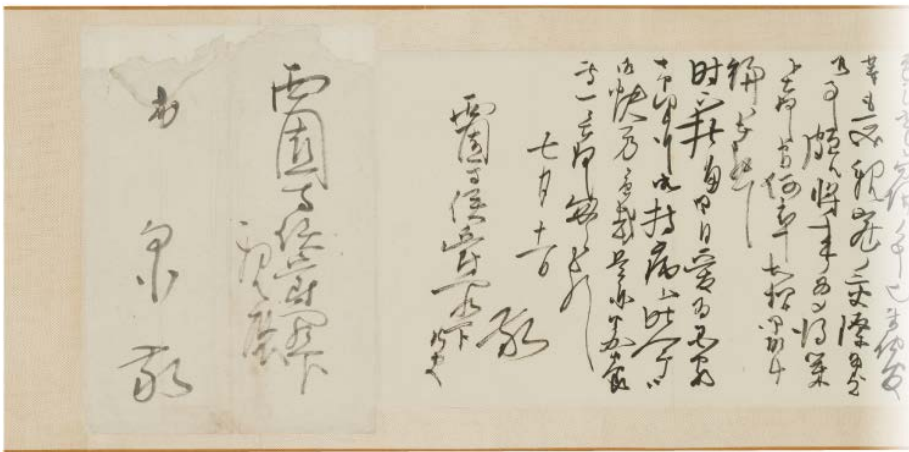
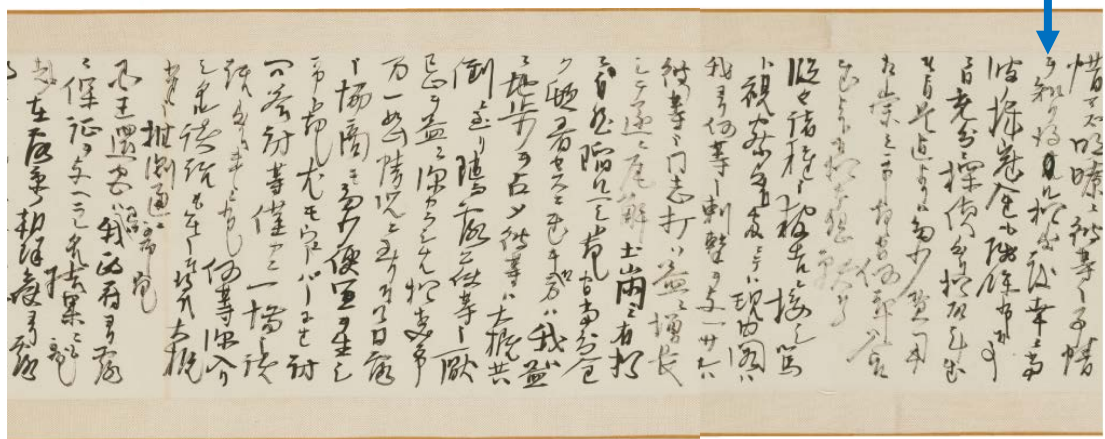
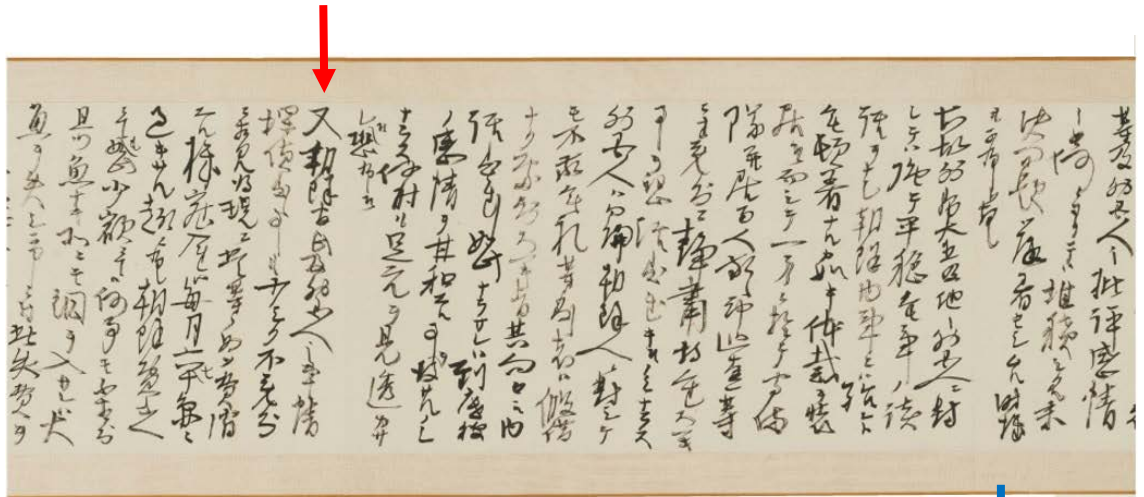


Image 2: HARA Takashi Letter to SAIONJI Kinmochi, dated July 11, 1896.
 NDL Call No: Constitutional Government Documents Collection 353

**HARA Takashi (1856-1921)**

HARA Takashi was born in Iwate in 1856. In 1882 he entered the Ministry of Foreign Affairs and joined the *Rikken Seiyukai* (Friends of Constitutional Government Party) in 1900. From 1902, he served as a member of the House of Representatives. In 1918, he became prime minister and assembled the first full-fledged political party cabinet. But he was assassinated at Tokyo Station in 1921.

(Translated by OGAWA Kanako and SHIMADA Hiromi)

Related articles from the NDL Newsletter:

- [Materials available in the Modern Japanese Political History Materials Room \(1\)](#) (No. 200, June 2015)
- [Materials available in the Modern Japanese Political History Materials Room \(2\)](#) (No. 201, August 2015)
- [Materials available in the Modern Japanese Political History Materials Room \(3\)](#) (No. 202, October 2015)
- [Materials available in the Modern Japanese Political History Materials Room \(4\)](#) (No. 203, December 2015)
- [Materials available in the Modern Japanese Political History Materials Room \(5\)](#) (No. 220, October 2018)
- [Materials available in the Modern Japanese Political History Materials Room \(6\)](#) (No. 221, December 2018)
- [Materials available in the Modern Japanese Political History Materials Room \(7\)](#) (No. 225, August 2019)
- [Materials available in the Modern Japanese Political History Materials Room \(8\)](#) (No. 226, October 2019)
- [Materials available in the Modern Japanese Political History Materials Room \(9\)](#) (No. 233, November 2020)
- [Materials available in the Modern Japanese Political History Materials Room \(10\)](#) (No. 235, January 2021)

Related content from the National Diet Library Website

- [Research Navi](#): Holdings of The Modern Japanese Political History Materials Room (Japanese)

Articles by NDL staff

Translating between the lines

Branch Libraries and Cooperation Division, Administrative Department

This article is a translation of the article in Japanese in [NDL Monthly Bulletin No. 708 \(April, 2020\)](#).

Introduction

Have you ever read any of the National Diet Library's English-language publications? In recent years, the NDL has been making even greater efforts to publish information in English via its website and Twitter account (@NDLJP_en).

Basically, each department within the NDL is responsible for preparing English versions of Japanese documents describing its activities. These English versions are then sent to a native English speaking editor to be reviewed and proofread, which in Japanese is called a "native check."



What we do

The NDL currently has two English-speaking researchers with expertise in translation who work part time as "native checkers." Mr. V is from the U.S. and like to spend his spare time listening to music and playing go. Mr. S is from Canada and although he is a bit sensitive to the heat, he is quite a good cook. Both Mr. V and Mr. S work in the Library and Cooperation Section of Branch Libraries and Cooperation Division, Administrative Department, which serves as the liaison between the native checkers and other departments.

In addition to all the up-to-date information that has to be posted to our website, we also have to check the English table of contents of our publications, manuscripts of presentations for international conferences, new service guides, letters to overseas libraries, and many other kinds of documents and correspondence. Just about any and all information in English about the latest developments at the National Diet Library passes through the hands of our native English checkers.

Incidentally, each issue of this newsletter is basically composed of selected articles from NDL monthly bulletin, which are originally written in Japanese and translated

into English. These translations are also checked before being published.

Translating between the lines

Communicating in more than one language is often fraught with difficulty. For example, there are many Japanese idioms that do not make sense when translated literally into English, so we need to be creative. Another difficulty involves the question of whether or not to use romanized readings of certain terms that are specific to Japanese culture. For example, should we use the noun *waka* in an English-language article or simply call it "Japanese poetry?" We often have to rearrange the order in which information is presented or otherwise make idiomatic translations to more accurately convey the author's intent to readers who do not understand Japanese. At times, we are torn between remaining faithful to the original Japanese and using natural English idioms, but either way our goal is to convey the appeal of the NDL's services, programs, and collections to people around the world.

A "native check" is just one example of how we translate between the lines in providing you with idiomatic and easy-to-understand of English-language information that keeps you up to date on what's happening at the NDL.

(Translated by HIROSE Junya)

Selected list of articles from NDL periodicals

The NDL Monthly Bulletin No. 725, September 2021

If you click the volume number of each issue, you can read the full-text of NDL Monthly Bulletin. The text is provided in PDF format* (in Japanese).

*To see the full-text (PDF), you will need Adobe Acrobat Reader (free download). Click [here](#) to download. ([Adobe Website](#))

No. 725, September 2021 (PDF: 6.22 MB)

- 56th Committee on Designation of Rare Books
Materials recently designated as rare books
 - “On the Donation of Materials Related to the ‘Tenmonkata’ Shibukawa Family Owned by the Asano Family” by Ms. ASANO Tamae
 - Burned to ashes
Eternally lost official documents, barely saved records
- <Tidbits of information on NDL>
Going around the entire complex to support all the staff
 - <Books not commercially available>
 - *Shinjuku fukei 2*
 - <NDL Topics>