

Feedbacks from our customers

I have found a Samurai in an overseas country!!

From Mr. J.

Thank you for your sending.

Comment

I saw your news letter, very cool !!!!!
I like !!!



I heard Mr. J's house had a 'Samurai Room'. So, I asked him to send pictures of this room. In Japan, this kind of room is very common. But, Mr. J is living in France. And he has built a room with an alcove by himself with using nine Japanese Tatami mats, bamboo and woods. He says he makes a choice from his collections of general armour he imported from my firm.

He likes Japanese black-and-white painting as well and sent my company a photo of them.



'Thank you!'

Dear Mr.J
Thank you for your sending me a nice image of Japanese black-and-white painting. Please send me another picture of them.
I am looking forward to them.
We hope your continued cooperation.

How about this Yamatodamashii? We need your opinions and feedbacks more. We are waiting for them!

Please write as 'Sub: reply to the newsletter' and send it to us



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We deliver

大和魂

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— The Philosophy of Daimyou Ltd.—

The Philosophy of Daimyo Company Limited. Under our slogan of 'We deliver the YAMATODAMASHII', the Daimyo Ltd offers information about the Japanese history and antique goods and aims at guiding our customers to the old Japanese world by fulfilling our customers demands to antique gears.

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I am very happy to get good friends

Hello! I am Akemi Nakabori.

In April, most of Japanese schools have entrance ceremonies. My son will also start school from this April. I expect him to meet, play with a lot of new good friends, smile, cry and get growth day by day.

Our company has no new employee this year. But we want to be more intimate colleagues. For that, we need to create friendlier and better circumstances at our office in good and coordinated teamwork. In order to do that, we need more conversation. Our strong desire to do it moved our company's president and he had brought us to a social gathering at a restaurant (thanks!). This gathering was what we wanted strongly. So.....



Cheers!

'We want to go to a sophisticated restaurant which has tasty foods and plenty of liquors!!'

Then, we took a train to Fukuyama a town next to Onomichi, and visited to **Ristorante Sanada**, an Italian restaurant at Fukuyama. Surprisingly, a chef of this restaurant has an experience to work as the chief chef in a Japanese embassy. As I heard that I would be able to eat dishes cooked by such a famous chef, I was looking forward to what he was going to cook. I was so excited, seriously worried and ordered a set meal of meat from a menu which contained a lot of foods and drinks.



Hors d'oeuvre

Spaghetti with walleye Pollack roe



Chef's Special! Chunky roasted pork made at Jinseki Kogen in Hiroshima Prefecture.



Every dish was delicious and excellent. 'Just like a treasure box in my mouth!' (Like Mr.Hikomaro)

We talked about jobs, families, feelings and thankfulness to work-mates that we ordinary felt ashamed and very difficult to say in words. This social meeting was very nice. I recognised again that having good friends were great. This socialized party made me notice the relationship with co-workers. I enjoyed tasty drinks, too. If you have a chance to travel to Hiroshima, I recommend you to visit Ristorante Sanada, have special tasty foods served by the chef, drink together and chat with your friends and acquaintances.



From the JR Fukuyama Station:
five-minutes walking
2-11, Nobuhiro-cho, Fukuyama-shi,
Hiroshima, Japan
Ristorante Sanada
+81 (0)84 928 3370

Miss Shimatani were satisfied with a set meal of fish



Can't stop smiling

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I am going to tell you about Yamatodamashii

The story about Yamatodamashii written by Shimatani

I am Takako SHIMATANI—the writer of this column. I will tell you about 'Jingasa', ancient soldier's hat.

From rush to iron hat

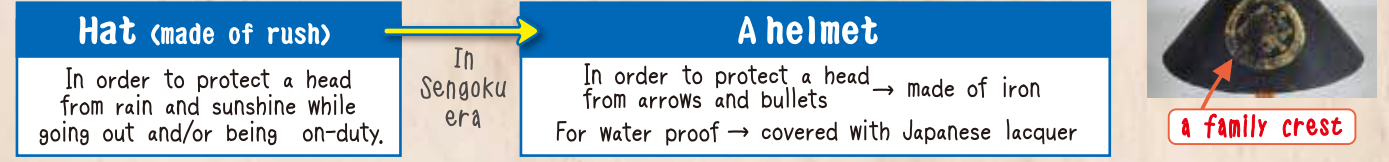
Jingasa is an ancient hat for soldiers when they made a combat.



The origin of Jingasa is thought to be Igusabou, which was made by rush in Nara Period. In Muromachi Period, Toujin-gasa which had a brim and sharp-shaped top in the centre became a main stream. In Sengoku Period after the 16th century, this kind of hat was ordinary made of iron and that was a main stream.

Why did it made of iron?

'Kasa' played a role as 'a hat'. However,



And for distinguishing friend and enemy in battle fields, a family crest or identifying mark was painted on the front.

Was the purpose of Jingasa only to protect a head?

In battle, this helmet was used as a pot for 3-4 persons as well. Soldiers were said to reverse it, put rice supplied in battlegrounds and 'Imogaranawa', portable ropes of taro stem tied like a belt, into it and cook with it. Then, they took meals like this.



*A stem of taro is what is stewed in Miso soup and dried, which is edible without cooking. If melted in hot water, it becomes a cup of Miso soup, now, it is called 'zuiki'. If you are able to have only fire, you can take meals wherever you go. It is so convenient. Aren't you interested in tasting what kind of taste the foods cooked in actual battlefields had? I have had a lot of concern about it. But, it is very uneasy for me to cook it actually with Jingasa. So, I cooked it with single-handled pot.



① Finally, I have found taro stems. ② I follow the instruction of bottom of package and wash them by rubbing. ③ I make them soft by soaking them in water (after 10 minutes). ④ After 20 minutes, after making them soft by soaking them in water. ⑤ I cut and make them small in order to be easy to eat and cook Miso soup. ⑥ These taro stems are not boiled down by Miso. So, I cook the by dark-brown Miso. ⑦ It is so tasty. I will be able to make a combat in battle when I eat this Miso soup.

My feeling about taste

When I opened a package, I felt small wired smell with some words of 'Ough'. But, after using taro stems as ingredients of Miso soup, I had no strange smell and enjoyed their tastes. The texture of them was similar to a butterbur.

I had a couple of questions

- These helmets contained a lot of soldier's sweat. Didn't these sweaty helmets cause stomachache to soldiers?
- If they had encountered sudden attack from enemy, could soldiers have protected their heads as helmets when they used them as cooking equipments?

How do you think of these doubts? Thinking about it, Shimatani made myself back in time.

Our firm has.....

Our shop has not only Tetsujin-gasa but also Daimyo-jingasa, Hira-jingasa, Nirayama-jingasa and so on. So please give me your contact to 'Nakabori' if you interested in them.



Make you Back in time

The man who made the era of 'Samurai'

Hello, I am Takashi Hanamoto. In this article, I will describe Kiyomori Taira who was a rival of the Minamoto clan. Let's get back the era between 1118 and 1181 A.D.!



'Kiyomori Taira'

Was he an illegitimate child of Japanese emperor!?

Kiyomori was born as the eldest son of Tadamori Taira at the end of the Heian Period. He also became a hero of long-running historical drama series on NHK TV in 2012.

As this TV drama depicted, Samurai family at that time was only a security troop to protect emperors and court nobles. Such Kiyomori whose social classification was Samurai was appointed as Jugoige (Junior Fifth Rank, Lower Grade) of Sahyouefu (Left Division of Middle Palace Guards) when he was 12 years old.

Because he received an extraordinary promotion, rumour said that he might be an unacknowledged child of the 72nd emperor, Shirakawa.



Shoichii is the highest rank and Jugoige is the 14th rank. By the way, Hideyo Noguchi, whose portrait is used in a Japanese 1000 yen bill, was given Shogoi, which is in higher rank a little bit than Jugo.



He overcame tough days and was rapidly promoted.

Hogen Rebellion (1156) 39 years old at that time



Rewards: promotion to Harima no kami (Governor of Harima Province) and Dazai daini (Senior assistant governor-general of government headquarters in Kyushu). Since he succeeded in career, he began to engage in the trade between Japan and the Song Dynasty. He gained economic power rapidly.

Heiji Rebellion (1159) 42 years old at that time



Rewards: expanding his territory Promotion: Shosanmi (senior third rank) and Sangi (councillor).

In 1167, after a couple of years (50 years old at that time), He was posthumously promoted to Shoichii (senior first rank) and Dajodaijin (grand minister) as a Samurai for the first time.

I suppose three reasons why Kiyomori Taira came to obtain ruling power are as below:

1. The presence of Heike family against emperors and court nobles who were made to acknowledge the importance of military power by two big battles
2. The collapse of powerful rival military commanders -- Yoshitomo Minamoto (Yoritomo's father)
3. Not only military power but also extremely economic power

At last!! as the first Samurai, he reached to the top of making political decision. This was the moment that Samurai took administrative power of whole Japan. From this time to 1868, when Tokugawa shogunate was ruined, the era of Samurai had been succeeded for about 700 years.



From the script of 'Kiyomori Taira', a long-running historical drama series on NHK TV in 2012

'Without Kiyomori Taira, no Samurai era could have existed' by Yoritomo Minamoto

