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Myriad Leaves is the English language title for the earliest collection of Japanese poetry, Manyōshū. It contains 4,516 waka poems, the last of which is dated AD759. There is uncertainty over the intention of the title: it could mean either 'Collection of ten thousand leaves' or 'Collection for ten thousand generations'.

## JLGC News

JLGC Research Trip Hamburg and Berlin



During the last week of February, a delegation from JLGC went to Germany. The trip had a number of purposes - one was to look at recent developments in Hamburg. The German 'city states' Hamburg, Berlin and Bremen have powers which both Japanese and UK councils can only dream of - under the highly devolved German system they are federal state and local authority at the same time. This gives them the right to a constitution and legislative powers, while providing services to their citizens as other municipalities do.

The City of Hamburg is divided into seven districts (Bezirke) with their own directly elected councils; however the districts are fiscally controlled by the city and the powers of the elected councils are mostly consultative, although recent reforms have given the councils (called Bezirksversammlung) more competences, in particular with respect to planning decisions. The main part of the work the districts carry out is however funded and directed by the central city departments. This is also reflected in the fact that within the city budget no clear separation exists between funding for the whole of the city and funding for the districts - figures about the proportion of the total budget going to the districts are not available. Hamburg is also a city where citizens are actively involved, and groups engaged within each district have considerable impact in terms of city planning and development decisions as well as in educational and cultural activities. This part of the trip was conducted in conjunction with two other visitors from Japan - combining forces so as to maximise our efficiency and output is the way forward.

One further aim of the trip was the strengthening of co-operation with German organisations - namely the German Institute of Urban Affairs (DIfU) in Berlin and the Institute of Local Government (KWI) at Potsdam University, in the run-up to the big project of updating our publication (in Japanese) on local government in Germany, which was first published seven years ago.

We also had a very useful meeting with the Japanese Embassy in Berlin considering that there are more local authority links between Japan and Germany (47 official links) than there are between Japan and the UK (13), it is well worth getting engaged in the field. Also. 2011 sees the 150th anniversary of the first diplomatic treaty between Japan and Germany, (similar to the celebrations in the UK in 2008/09 for the same type of treaty) and preparations are under way for a whole year of events and activities.

## JLGC Research Trip Amsterdam and The Haque

In March, staff from JLGC went to The Hague and Amsterdam to examine initiatives to support human resources and staff development in local government in the Netherlands. VNG (Vereniging van Nederlandse Gemeententrip), the Association of Netherlands Municipalities directs such



projects and has a national strategy to attract citizens into a career in local government, with an award-winning advertising campaign. VNG has been going for nearly 100 years and lobbies to protect and further develop the strong of Dutch independent role government. Dutch Local government has an enviable position responsible for developing and managing local policy and budgets relatively independently of national government. Other discussions included the Dutch implementation of Business Improvement Districts and the role of local government in the wider local economy.

There was also a visit to the City of The Hague Council offices, welcomed by one of a network of the successful "ex-pat" offices set up as a one stop shop for foreign residents setting up home in the area, to hear about branding the city internationally. This was also the subject of a second day in Amsterdam (picture above) and a visit to the city hall there.

Kabuki Meets West TMG supports Japanese arts in UK



Kabuki Meets West is a project created by the combined endeavours of Japanese, British and French musicians, actors and dancers based on the revered art form of kabuki, which originated in Edo (Tokyo). It took place as part of the Metropolitan Government's Tokyo "Tokyo Culture Creation Project". London and Paris are sister cities of Tokyo. The London performance at the University of the Arts, Wimbledon, involved Japanese professional actors, musicians and local and European students.

## New in 2010...

The format of Myriad Leaves will be changing this year to focus more on giving details about aspects of local government in Japan you are interested in.

We will also be launching an e-newsletter which will be sent out on a more regular basis with local authority news from Japan, developments in international relations and twinning arrangements between Japan and the UK, as well as regular news about JLGC's regular events and activities.

If you have any comments about the kinds of articles you would like to see in relation to local government and public service provision in Japan, and to register for the new e-newsletter feel free to download the form from www.jlgc.org.uk and email the form back to mailbox@jlgc.org.uk. To contact JLGC directly:

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## Guest Article

## Japan Study Tour 2009 in Hokkaido

Duncan Taylor, Corporate Analysis Manager, Essex County Council



Above: Lake Toya location for the 2008 G8 Summit, below: the group at Volcano GeoPark

## Onsen, Udon and the "Aura of Death"

Following in the footsteps of Bush, Brown and the rest of the G8 leaders, I and ten colleagues from UK local government arrived in Toyako, a small town on the edge of Lake Toya in Hokkaido, northern Japan. We were there ready for adventure and as part of the 2009 Japan Study Tour.

The context for our time in Hokkaido was set by spending two days in Tokyo with presentations and discussions on the work of CLAIR, Japanese Local Government & Finance and a useful session with the Japan Tourism Agency.

The next morning we headed north to Hokkaido. Hokkaido for those that don't know is the northernmost and second largest of Japan's major islands. Closer to Vladivostok than Tokyo, it is home to about 5.7 million people and contains rugged mountains, 15 active volcanoes, and a stunning landscape which was enhanced by the snow that fell on our first night in Toyako.

Prior to reaching Toyako we first met with officials from the Hokkaido prefectural government in Sapporo to discuss with them how they are promoting Hokkaido and the role that hosting international events plays in their strategy. We agreed that we would feed back from our experiences in Toyako when we joined them for a final opinion exchange at the end of our tour.



From that moment on our time in Hokkaido was made up of a hectic programme of visits, presentations and opinion exchanges with a smattering of social engagements, co-ordinated extremely efficiently by our kind hosts.

We had heard in Tokyo from the Japan Tourism Agency that they have recently set up Tourism Zones to promote the parts of Japan, like Hokkaido, that those who visit the more popular destinations of Tokyo, Kyoto and Osaka do not get to see. As we saw first hand, Hokkaido has much to offer and a large part of the prefectural government's strategy is about promoting the area as a destination for Japanese residents that wish to escape the larger urban areas on Honshu, the international visitor and the convention delegate wishing to prolong their stay.

One can not help but be inspired by the natural beauty that surrounds the live volcanoes, onsen (hot springs) and caldera lakes and we are all now firm advocates of Hokkaido, as I imagine is everyone who has ever visited. The focus therefore for the Hokkaido government is getting more people to learn about and visit Hokkaido for the first time and they see hosting international and domestic conferences as one way of achieving this. They see the markets of China and Korea as the big wins for them in this regard but it was interesting to note that one of their biggest challenges remains convincing the male population of Japan to actually take their full annual leave allocation.

By visiting the Windsor Hotel, the venue of the G8 Summit and the Summit Museum it certainly highlighted to me that a great deal of planning had gone into the legacy of the event, and with it estimated that Toyako will earn 28.3 billion yen (£206 million) over the next 5 years as a result of hosting the summit you can see why. There were certainly

lessons there for my authority as we plan for our 2012 Olympic legacy.

Other thought-provoking visits to public sector organisations highlighted the benefit of international exchange as we were able to see how Japanese local government is attempting to overcome many of the challenges that we face here in the UK. The care home in Toyako provided the context for debate around planning for an ageing population while the heat pump facility which uses the heat from the hot springs to supply homes and businesses had discussing sustainable development. Viewing the 'disaster trail' and a talk on managed retreat from volcanic activity gave a new perspective to our views on emergency planning, likewise experiencing the Shinkansen and Tokyo Metro our views on public transport provision.

In terms of local government in general, both the formal lectures in Tokyo and the visits to public sector services in Hokkaido gave us a chance to discuss the relationship between central and local government in Japan. What we witnessed seemed to be a more mature relationship with a greater level of local government autonomy than here in the UK with a higher proportion of funds under local government control.

At the end of our Hokkaido adventure during our feedback to the prefectural government I found it refreshing to see that our hosts were not only keen to learn from our experiences in Hokkaido but from our knowledge about how things work in the UK. It was interesting to note that they were particularly interested in our experiences of Private Finance Initiatives

As with previous tours the 'Homestay' experience was a huge part of this and while potentially the most daunting part of the tour, it turned out to be a wonderful experience. Our respective families made us feel so welcome, looked after us for two days in their own home and arranged a lovely meal for all the delegates and their hosts complete with an 'Aura of Death' Samurai Sword demonstration and origami lessons.

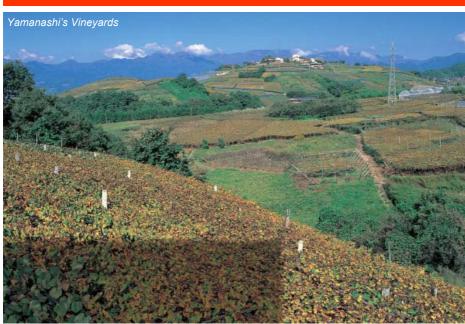
Other highlights that I will never forget include the hot spring baths, enjoying a traditional Japanese banquet dressed in our yukatas, making udon noodles from scratch for our lunch with the Mayor of Toyako and unfortunately for me, two of my colleagues belting out Relax by Frankie Goes to Hollywood at the karaoke.

My thanks go to the Director and staff at JLGC London, to the CLAIR staff and local government officials we met in Japan and my fellow delegates who all played their part in making the 2009 Study Tour such a wonderful learning experience.

## **Topic**

## Supporting Kōshu Wine's entrance on the World Stage

## Industry Support Division, Yamanashi Prefectural Government



Yamanashi Prefecture, located 100 km west of Tokyo, is situated in a mountain basin surrounded by many 3000 metre high peaks including Mount Fuji. The climate sees a great variation between hot and cold temperatures from night to day, the result of which is that delicious fruit with a high sugar content is widely produced. In particular it is the largest grower of grapes in Japan, and is also proud to be Japan's number one producer of wine, providing 40% of the country's produce.

From the 12<sup>th</sup> to the 15<sup>th</sup> of January this year, Governor of Yamanashi Prefecture Shoumei Yokouchi, as well as 15 companies and vineyards from within the prefecture, visited London in order to use it as a base for raising the status of "Kōshu Wine" in the wine world, which is made from the indigenous Japanese "Kōshu grape". The Kōshu Grape, using the ancient Japanese name of an area within the prefecture, has been used in brewing for over 1000 years, but more recently Kōshu wine producers are being orders inundated by from the



international wine market, for their wine to be drunk as an accompaniment to Japanese cuisine.

Kōshu wine's delicate and clean flavour is an ideal accompaniment to Japanese dishes, in particular with fish and vegetables and was served with local food at the meals and banquets throughout the G8 Hokkaido Toyako summit in 2008, which was highly rated by heads of government from various countries.



For this particular Kōshu Wine project working to support further export to the EU, the industry in the prefecture is not just getting help from Yamanashi Prefecture but also receiving assistance from the Ministry of Economy Trade and Industry, the Foreign Ministry, JETRO (Japan External Trade Organisation) and other government related organisations. As well as this, world wide wine authority Lynne Sherriff vice-chair of the Master of Wine Association is helping as a consultant.

## Are you ready for wines from Japan?

'Japan, wine exporter' has a somewhat unlikely ring to it, but that is the aim of a new organisation, Koshu of Japan, that would very much like to shine an international spotlight on a grape variety that is often dismissed within its native country.

I have just made my second visit in 12 years to Yamanashi Prefecture, the Bordeaux of Japan in terms of winemaking. Except that it reminds me much more of Switzerland than Bordeaux. Every square metre in the heavily populated Kofu Basin overlooked by Mt Fuji and the snow-dusted Japanese alps is cosseted. Individual vineyards are tiny, partly thanks to McArthur's post-war policy of weakening the powerful landowners by redistribution. Farmers are protected. Labour costs are high. And the most-planted vine variety, like the Chasselas that is known as Fendant in French-speaking Switzerland, is also a table grape.

Perhaps it is this familiarity with the pink-skinned Koshu in the fruit bowl that makes many of Japan's army of wine lovers suspicious of wine made from it. Perhaps it is the fact that Koshu's thick skins, which help make it usefully resistant to the fungal diseases that can plague other varieties in Japan's exceptionally humid summers, can all too easily translate in the wine glass into bitterness. Or perhaps it is simply that, as Malbec in Argentina and Shiraz in Australia were regarded locally for many years, Koshu is just too ubiquitous, too much part of the national furniture, to be taken seriously.

The national and local governments are supporting this new initiative to launch an export campaign for varietal Koshu, a drive set in motion only last year by the single-minded Yamanashi wine producer Shigekazu Misawa of Grace Winery. 'It is my dream to see Koshu wine recognised for the qualities I know it can have', he says, via his English-speaking, Bordeauxtrained daughter Ayana.

Equally determined is the chopstick-thin foodie, ex-sommelier and Master of Wine student Yuka Kudo, whose job it is to translate this intention into sales. 'We decided to focus on a market that was stable economically, had a real interest in Japanese cuisine, and was not a major wine producer itself: Britain', she explained. Some may question the stability of the British economy but they would not deny that the culture of sakedrinking is much less established in Britain than in the US, leaving a convenient gap that might just be filled by Koshu on the wine lists of superior Japanese restaurants in the UK.

Accordingly, a substantial delegation of Yamanashi wine producers flew over to London in January of this year, took over London's finest Japanese restaurant Umu to prove to some of us fortunate wine writers that Koshu goes with the likes of

shiizakana, grilled sea bream with miso, and then held a much bigger tasting for members of the UK wine trade. They stayed at a modest hotel in Tavistock Square so that they could afford to have 15 translators in attendance when showing off their wines.

So far, according to Koshu of Japan's European co-ordinator Lynne Sherriff MW, three or four British outfits have expressed an interest in importing this exotic new variety - new to Europe that is, even if there is apparently evidence of this vine's having been grown in Yamanashi a millennium ago. DNA analysis reveals that its genes are predominantly European, prompting some to speculate that it was brought to Japan along the Silk Road.

Growers such as Misawa have been experimenting with vine-training systems more suitable for growing grapes for winemaking rather than for eating than the traditional overhead pergolas (often with plastic sheeting above to protect them from Yamanashi's average 800 mm of rain in the growing season) designed to maximise yields and produce bunches that look good rather than maximising flavour. There is also experimentation with planting higher, cooler vineyards so as to extend the growing season and expose the grapes to naturally drying, and cooling, winds.

Many winemakers - and most of them buy in fruit as well as growing it - have been deliberately leaving the young wine in contact with the lees of fermentation to pick up more flavour and labelling their Koshu 'sur lie' like Muscadet (which it does rather resemble). And some producers have made sparkling, oaked and even flavoured versions in their efforts to imbue what is a naturally rather neutral variety with more interest.

I must confess that what appeals to me about Koshus is its very lack of brashness, its delicacy, purity, limpidity, and the way it goes so well with the calmer regions of the Japanese gastronomic landscape. The better examples do seem to go particularly well with sashimi - and indeed any sort of raw fish dish including oysters, with sushi, tempura, and rice - even some gentler-flavoured risottos. There seems to me to be something quintessentially Japanese about a fine Koshu. The word zen keeps coming to mind.

As for specific flavours, I found yuzu (a Japanese citrus) in some, lychee in others, and a professional Japanese wine writer assured me that quince was the fruit she found most often in Koshu. My acquaintance with it is still embryonic, but I have listed the examples that have particularly impressed me so far.

Reproduced by kind permission of Jancis Robinson from

www.JancisRobinson.com

For promotion in the UK during this year's first gambit and the new marketing campaign, there were four events planned, with the initial objective of increasing the profile of Kōshu wine and building a strong customer base. On the night of the 12<sup>th</sup> of January, the first event saw a gathering of members of the Japan Society of the UK, pro-Japanese Brits and Japanese citizens living in the UK meeting together at an event at the Embassy of Japan in London. As well as having great support from the Embassy over 200 people attended this first event.

We were able to get an honest response from those who attended, who were all refreshingly surprised at the "light and crisp taste which really goes well with Japanese cooking". The next day on the 13<sup>th</sup>, at a promotion targeting top journalists who have great powers of influence on the international wine market, an event was held at a Kai-seki (Japanese haute-cuisine) restaurant. Twenty one well known journalists including Jancis Robinson and Steven Spurrier gathered and clearly came to appreciate the compatibility of Kōshu wine with a Japanese menu.



Lunch at "Umu" with wine journalists

In the evening after the kai-seki lunch, we had close to 280 people from management staff at Japanese companies sharing their opinions at a Kōshu Wine booth organised at the UK



Governor Yokouchi with guests at Umu

Japanese Chamber of Commerce and Industry. It was so popular that the wine tasting booth had run dry by the time all those who had visited had given their opinions.

On the 15<sup>th</sup>, although the governor was unable to attend due to another scheduled commitment, another event was held for local UK wine businesses. 130 visitors came and left with a favourable impression of the wine as "refreshing, delicate and fresh". At these events we saw Governor Yokouchi's top selling skills, as well as a united front by local authorities in Yamanashi prefecture coming together to work in unison, selling the image of the wine and the region. Through holding jointly sponsored events with the Embassy of Japan, indicating the high level of support received from Japan's central government for all to see, we saw exceptional heightening of Kōshu wine's credibility through these kinds of promotional events.

Yamanashi prefecture hopes that this is one step to contribute towards revitalisation throughout the region. By linking these efforts elevating the image of Yamanashi prefecture as a whole, and with a ripple effect on a wide range of industries, such as farming and tourism, the governor's work means knowledge of the prefecture's produce was raised, and the brand has been established in many countries overseas.



# Comparing Human Resource Management in Japan and the UK Assistant Director Seiki Kimura, seconded from Tokyo Metropolitan Government Translated by Keith Kelly

Two years will soon have already passed after I was seconded from Tokyo Metropolitan Government to the Japan Local Government Centre in London. As for my research project, the subject of which is human resources development in local authorities throughout the UK, it is now finished and I was able to complete the research trips with help from those UK local authorities with a relationship with JLGC, for which I am very grateful to have received all their support. So for this article I would like to introduce some of the features of the Japanese employment system and human resources development, and how they compare with those of the UK which I have observed recently on trips around the country.

## Recruitment Methods

When a post becomes vacant, generally the method of employing public servants through out the UK is filling that post on the basis of employing someone with specific skills fitting the needs of the position.

While this is the case in the UK, Japan is different; essentially there are exams and interviews in Japanese local government. These are carried out once every year for people who have graduated university and high school, usually in subjects they studied. Those successful in the exams are all employed together. For example in the case of Tokyo Metropolitan Government (with about 40,000 staff excluding schools, police and fire fighting), in 2009 out of 4400 takers in the high school and university graduate employment exam, about 650 people were employed. Those successful in the employment exam are given placements in varied areas such as tax, welfare and so on. There are examples of people being employed for their specialist knowledge and experience who have worked in other local authorities, as well as in other public and private sector organisations, but currently those cases are exceedingly rare.

## Career Change and Promotion

In my research I have seen the following: at UK local authorities, while recruitment processes stress the need for work experience and specialist expertise. there is not periodic personnel change. However in the case of Japan every two to three years people are moved to a new placement, and they will rise through the structure of the same local authority; cases of transferring and changing careers into another local authority are exceptional. Transfers into another placement within the authority take place in order to develop a wide outlook and experience, and there are many cases where people are transferred to completely different sections, for example such as a transfer from a welfare department to departments dealing with the promotion of local produce, with no prior experience in the field. However, in order to make the most of specialist talent and veteran workers with experience recently it has become more common in Tokyo Metropolitan Government, for example a transfer just within the field of tax.

## Talent Development

As mentioned previously, as practically all staff at Japanese local authorities are employed having either just graduated from university or high school, there has been great emphasis placed on how to



develop working skills for those without much experience. Further as it is the case that there any not many cases of individual mid-career recruitment, the cultivation of future management staff in local government is made by the selection of staff members already employed at the authority. As this is the case a particular feature of this is the common occurrence of relatively young staff undergoing management training in order to become senior management.

While this may be the case in Japan, in the UK there seem to be a number of local authorities where great emphasis is placed on the training of leaders of that organisation.

Also in the UK, it is not unusual for managers, in particular chief executives, to have been recruited from other organisations. Compared to Japan, where management develops within the organisation, I feel that this is a more flexible approach. However, the strength of local authorities in Japan is that they know the region's particularities more fully, and it can be said that management staff that are well acquainted with the system throughout the entire local authority are able to develop a more long term perspective.

## Japan Study Tour 2010 - Tokyo and Kyoto - 25th July to 4th August

Applications are now open for the Japan Local Government Centre's Japan Study Tour. The tour aims to foster a deeper understanding of Japan, its culture and system of local government, and encourage the exchange of ideas and information. It is an ideal opportunity for senior officials from local government and related organisations.

"The thought provoking visits to public sector organisations highlighted the benefit of international exchange as we were able to see how Japanese local government is attempting to overcome many of the challenges that we face here in the UK. I found it refreshing to see that our hosts were not only keen to learn from our experiences in Hokkaido but from our knowledge about how things work in the UK. In addition to ideas and challenges for us to bring back to our professional lives, the tour provided the opportunity to learn more about Japanese culture, to see Japan not as a spectator, but as a participant."

2009 Hokkaido and Tokyo tour participant Duncan Taylor Corporate Analysis Manager Public Engagement and Corporate Analysis

Accommodation, travel and food expenses in Japan during the tour will be covered by CLAIR, but participants must bear the cost of the flight between the UK and Japan. Further information, including an application form and a provisional schedule, can be found on our website: <a href="www.ilgc.org.uk">www.ilgc.org.uk</a>. Deadline for applications: Friday 21st April 2010. Limited to approximately 9 participants Enquiries: Keith Kelly, Tel: 020 7839 8500 E-mail: kelly@jlgc.org.uk

## Japan Exchange and Teaching Programme UK

## JETAA AGM 2010 Hosted by JETAA Wales in Cardiff



Chapters of the UK JET Alumni Association meet for a National Annual General Meeting each February. The meeting enables chapters to share information and ideas on promoting grassroots links with local Japanese groups and to collaborate on how to support cultural activities and national JETAA Events.

This year, the AGM was hosted by JETAA Wales in Cardiff on the weekend of 20th/21st February. Representatives attended from the London, Scotland, Wales, Midlands and North West chapters.

The event was kindly supported by the Embassy of Japan, JLGC and CLAIR who came to learn about our recent national and regional activities. They also provided delegates with useful guidance on how our goals and plans for the coming year can be achieved.

One of the main discussions related to the 20th anniversary of the Alumni Organisation. Delegates collaborated on proposals for special events to celebrate this milestone. It was decided to launch a national photo competition through the website to ensure that all former UK Alumni members can get involved. (Full details will be published on the website in the coming months.)

The following items were also discussed as part of the AGM;

- Promoting and building upon the success of the new JETAA website.
- Supporting the JETAA International Meeting in Edinburgh this autumn,
- Supporting former JET participants through the Careers Information Day and Japanese classes.

Elections were held for all UK Executive positions for the forthcoming year, with the following candidates appointed;

Chair: Neil Taylor (Wales)
Treasurer: Wes Jones (Midlands)
Webmaster: Andy Hall (London)
Web Editor: Fiona Steele (London)
Marketing Liaison: Josy Audigier

(London)



CID Coordinators: Hugh Thomas and Fiona Steele (London). Contact details for the JETAA Executive and further information about how to get in touch with your local chapter are available via the 'ABOUT JETAA' tab at the top of www.jetaa.org.uk.

## JETAA Website Redesigned for 2010

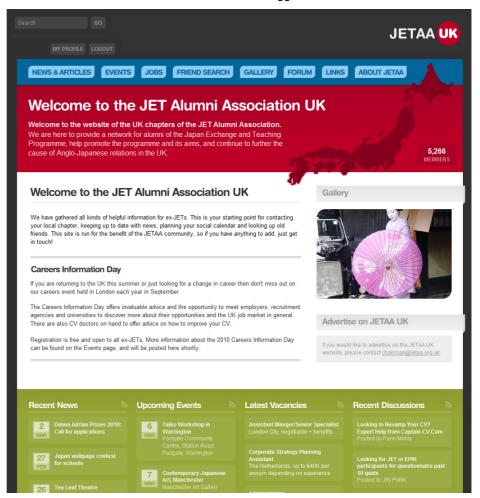
JETAA is a voluntary organisation that provides a network for the alumni of the Japan Exchange and Teaching Programme. It helps promote the programme and its aims and continue to further the case of Anglo-Japanese relations in the UK.

The main point of information for members of the association is the website at www.jetaa.org.uk, which has recently been revamped with lots of new features so that ex-JETs can find out about get-togethers, Japan related events and jobs in Japan related employment in the UK, as well as Europe and in Japan. The website is free to join and was developed and maintained with funding from the Embassy of Japan in the UK through the



Some of the new features of the revamped website include a friends search facility where it is now even easier to catch up with friends from Japan. Other features include a regularly updated jobs section for positions available at Japan related companies looking for ex-JETs, or even other companies in the UK looking for staff with international experience. Many JET participants have gone on to work in with organisations such as the Civil Service, the NHS, and the BBC as well and banking and financial houses.

The website is also the main point of information for all employment related events such as Careers Information Day and JET Connect, a networking event hosted this year by KPMG in London. Once JETs return from Japan, JETAA organise CID in London as an opportunity to meet with prospective employers and obtain advice about what options are open for them now. By and large, JET participants have gone on to very good jobs In the UK, there are almost 3,500 participants in local JETAA chapters throughout England, Scotland, Wales and Northern Ireland, with London the biggest at over 2,200.



## Editorial

## 100 years of local heritage; the 1910 Japan-British Exhibition

By Phillippa Harvey, JLGC Communication and Events Assistant



The celebration of one hundred and fifty vears of diplomatic relations between Japan and the United Kingdom took the form of a flurry of cultural events and seminars across the country under the banner JAPAN-UK 150. The schedule covered everything from kimono to the well known Japanese folk tale Momotaro. 2009 also brought us Japan Matsuri, a day of sushi, craftwork and performances held at East London's Spitalfields Market. Attended by an estimated 35,000 people it was deemed a great success and there are plans afoot for another to be held this year. However, while these larger events may catch the attention of the public, ties between Japan and the UK are being renewed once more by the quiet restoration of an overgrown Japanese garden to its former glory.

In 2008 Hammersmith & Fulham Council joined together with the Japan Society and a host of volunteers with the aim of restoring the garden, hopefully in time for the centenary of the exhibition this year. Councillor Paul Bristow announced it to the local borough paper, h&f News, as the global launch of their ParkLife campaign. The ParkLife campaign is a multi-million-pound improvement and events programme of which restoration work of The Garden of Peace, built for the 1910 Japan-British Exhibition, is just one of the projects being undertaken. The restoration is a collaboration of British and Japanese interests with a team of seven Japanese experts flying to the UK in 2008 to oversee the clean-up, including participants from the Japanese Garden Association and the International Landscape Research Centre. Members of the local community will also be able to enjoy the Garden of Peace once it is restored to its former beauty, with a Garden Party Festival to be held in the garden on the 23rd of May this year as part of the commemoration festivities.

Left to go wild, the Garden of Peace was a highlight of the 1910 exhibition and was built from scratch by a collaboration of both Japanese and British gardeners. It was described by the official exhibition report printed in 1911 as having a waterfall falling down into an artistically shaped pond surrounded by hills sculpted and topped with shrines and trees. The pond was inhabited by Koi carp, shipped from Japan in their thousands along with their dedicated handler. It was surrounded by painted landscapes which were erected to hide the 'less refined' exhibits from view.

The garden, located in the small Hammersmith Park behind the BBC in Shepherds Bush, is one of the few remaining relics of the 1910 Japan-British Exhibition. The exhibition ran from the 14th of May to the 29th of October 1910 at the White City exhibition ground, an Edwardian extravagance of white turrets and waterways, which has long since made way for newer developments in the area, including the large Westfield shopping centre. It was designed to promote Japan to the British public and, as the ambassador for Japan to Britain at the time Kato Takaaki claimed, to 'serve as a substantial means of bringing still closer' the two island nations it attracted over 8 million visitors. The exhibition was a maze of specially constructed buildings, fairground amusements and gardens of which the Japanese displays were the most



extravagant, including an Ainu village populated by ten Ainu natives who had made the journey from Hokkaido to take part in the exhibition.

Hammersmith and Fulham Archives and Local History Centre are also working in co-operation with the Museum of Fulham Palace to hold a photographic exhibition from July to September which is set to display the Centre's extensive catalogue of photographs taken at the exhibition in 1910. They have also put their detective skills to work in tracking down the birth certificate of an Ainu child born during the exhibition. The birth in the summer was much publicised at the time as a momentous event for being the 'first Ainu baby born in Europe' (3).

An opportunity to reinvigorate Anglo-Japanese relations, Dr. Ayako Hotta-Lister, a researcher and author of a comprehensive work on the exhibition, "Japan-British Exhibition of 1910: Gateway to the Island Empire of the East", is currently organising a symposium in London to be held during summer 2010 at the London School of Economics and Political Science, followed by a seminar at the Japan Foundation. She also plans to hold a symposium in Tokyo on the exhibition later in the year.

The 1910 Japan-British Exhibition was on a scale which may never be repeated again but this year we can relive it through the completion of the Garden of Peace and the events being organised to commemorate the centenary of this remarkable exhibition. The work by Hammersmith and Fulham council, the Japan Society and the project's volunteers on the Garden of Peace has meant that they have been able to preserve part of our local heritage and diplomatic history. With events schedule throughout the year, the opportunity to discover this year first hand the 1910 Japan-British Exhibition is one which should not be missed. With buried treasures unearthed to the general public for the first time in a century, these events will be able to bring focus back once again to one of the most important events in Japanese-British relations: the Japan-British Exhibition.

Photos by kind courtesy of Hammersmith and Fulham Archives and Local History Centre



The Japan Local Government Centre is the UK office of CLAIR. CLAIR is a joint organisation of local authorities, working to promote and provide support for local internationalisation.

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