

村上 土 産 物

Murakami Daiich Junior High School



★ Suzuki-Shikki-ten (lacquer ware)

Everything is done by hand: from carving to coating. Their original products are affordable though. You can also order custom-made products. Three kinds of trees are used for Murakami Tsuishu; "Hoo," "Tochi", and "Katsura (horse chestnut)." The wood needs to be soft so that designs can be carved into it.

SAKANA-Machi

★ Kadogin (Japanese sweets)

All "bean jam" is made from domestic beans. They choose beans carefully. It has a rich taste. "Sake Sabure" contains salmon flakes. It has not only salmon flavor but also sesame flavor. A good souvenir from Murakami. "Rakugan" is the best of Kadogin's sweets. Green tea flavor is popular among people. It goes well with Murakami green tea. "Shiawase Monaka" is also popular. It is like a four-leaf clover in shape. Cut it in four, so each piece is bite-size and looks like a heart.



★ Yamakichi (art gallery)

This building is a registered tangible cultural property of the nation. In the past time, Yamakichi was a leader of salmon fishing and sold processed fish. There are still traces of the bars hanging fish and the signboard with the store name. It was changed into the city gallery in 2001. They display folding screens expressing four seasons during "Byobu-festivals."

What's "Yago"?

A house name or symbol mark. Almost all the stores in old towns have their own Yagou. They put it not only on the sign board but also on living tools like wooden clogs, so you can tell who owns each item.



This is Murakami's official mascot "Sakerin."

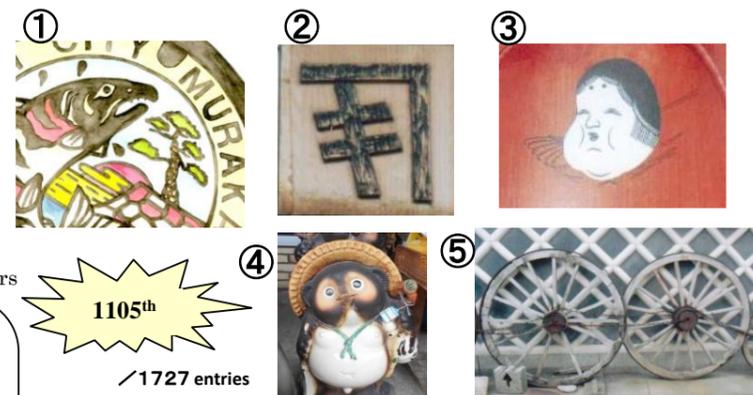
In Murakami there are three "SAKEs."

The first is "Liquor," and the second is "Salmon," and the third is Hospitality / Love"



Please cheer ME up!!

Let's try to find ①~⑤. Do you know what they are?



The national ranking of costumed mascot characters

1105th

/1727 entries

★ Kikkawa-shuho (liquor)

The store started the business more than 350 years ago. This house was built in 1826. Have a look around the inside of the townhouse. The ancestors liked "Sho (calligraphy)," and formed a friendship with some sinologists. The writing on the folding screen was written by Rai Shihou. It was given to them as a proof of their friendship.

★ Murakami community day-home (rest place)

The former owner brought over the house which had been in Shio-machi before. After that, he presented it to Murakami City. It is a more than 100-year-old building. Many people, the citizens as well as tourists, drop in and take a rest talking with each other, making an "origami", singing a song and so on. Come on to join us!



★ Ten-ya (soy sauce / miso)

This is an old store which was founded about 300 years ago. The soy sauce and miso, bean paste, are low in salt. They are aged for 2 years. This store's soy sauce is indispensable for Murakami's local dishes.



Kaji-machi

★ Tsuishu-no-Fujii (lacquer ware)

The shop has been selling high-quality lacquer ware for 45 years. There is a variety of stock goods in this store. There are not only red urushi (Japanese lacquer) artworks but also black, yellow and green ones made by a variety of techniques. In Murakami, good quality lacquer had been produced before salmon became famous as a product of Murakami.

★ Ishizaki-kome-ten (rice)

This rice shop has been open since Edo era. Now it is run by the eighth generation of the family. There is an old cash register which was made in early Showa period. There is an old bucket painted by Urushi. When they set up the framework of the house, rice cakes are put in these buckets at the ceremony.

★ Ichiki-Yabe-chaten (tea)

The stone mill which grinds tea is in the hexagonal wooden box. You can feel the long history from the traditional tea jar and scales. The first storekeeper gave rounded corners of the wooden floor.

★ Yamakami-somemono-ten (dye house)

It is more than 350 years since the store was established. The building has been a registered tangible cultural property of the nation for about 150~160 years. The wall and the ceiling are black, because they burnt wood in the "irori (Japanese-style hearth constructed in the floor)" and stove. Also skylight has its relic. They dye "Tenugui (washcloth)", "Noren (shop curtain)" and "Happi"; the clothes which Japanese people wear when they take part in a festival. Many people in Murakami have their own happi, because Murakami has a lot of traditional festivals. The store has a cute mascot dog. Some products were dyed with Murakami tea. Good for a

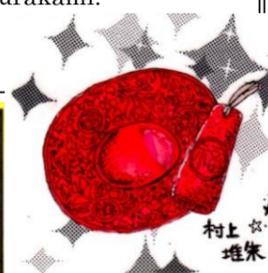
★ Tokiwa-en (tea)

The living room was built approximately 130 years ago, in Meiji era. The beams and the pillars are preserved as it was at that time. There are tea boxes used for the purpose of exporting tea in Meiji era. You can also see cans and pots there. What are remarkable there are labels used from Taisho to Showa era.



★ Magosou-hamono-kaji (edged tool)

This smithy had been in business for seven generations until 1988. This was the last smithy in Kaji-machi. The tools from those days remain in the room where craftsmen made swords. It is like a museum. You can see the photo of the last smith, who accepted any order.



MURAKAMI DIALECT

↑ "Kane" (no problem)

↑ "Yama" (much / many)

↑ "absolutely" (funny / interesting)

↑ "hold / bring" (absolutely)



Townhouse in Murakami

Townhouses in Murakami are narrow but deep. They stand close together along main streets. That's why there are no windows on side walls.

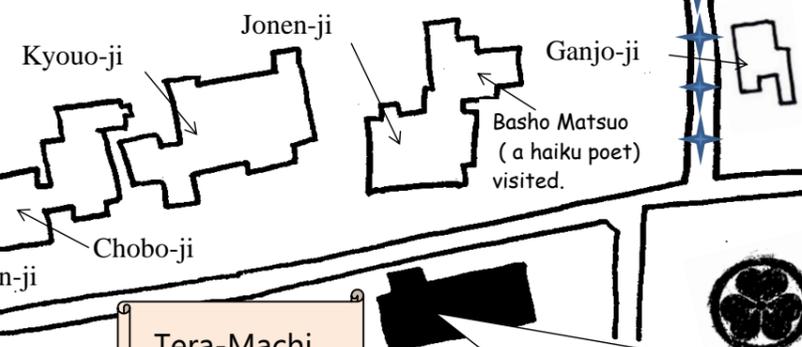


People let sunlight in from an open ceiling or skylight. In Edo era people were not allowed to build second-floor rooms so that they would not look down on the feudal lord when he palled by. The second-floor portion called "zushi-nika" was often built. It had a low ceiling, and this area was used as storage. Even now you can find some relics of that. The frontages of town houses are generally narrow. The shape is called "Unagi-no-nedoko" meaning a bed for a eel.



★ Kokono-en (tea)

The store was established in Edo era. There is a café in the back of the shop. The "Tatami-room" was made in the early Taisho era. The wooden wheels outside the store were on carts named "Daihachi-guruma". They were used to carry tea. The workers treat nature with good care and attention. Their hard work pays off when people say that the tea they grow is delicious. The tea also plays a role as a herbal medicine.



In the Edo period, this place was very important. There was a kind of police station here, so this place was called "Bansho" meaning a check point.

This place is the crossroad of *oguni-machi*. Such a little skewed street shape is special to a castle town.

★ Mr. Yamakai's house

It had been a confectionery store (called "Miyako-ya") until 25 years ago. The wooden patterns to make sweets are shown on a folding screen. It made sweets in the shapes of sea bream, lobster, crane, turtle and Mt. Fuji for when we celebrate happy events. The house, which used to be an inn in *Sakana-machi* long time ago, was moved here. This house was remodeled six years ago, but the framework has been preserved for about 140 years. The picture on the folding screen was drawn by *Toyoshima Teiun*, who was born in Murakami.



Bamboo lanterns festival

This festival started in 2002. It is held on the second Saturday and Sunday in October. With a progress of "Kurobei-project" (→☆), people in Murakami started this festival to create more beautiful scenery with bamboo light. In this Bamboo lanterns festival, about 10,000 pieces of bamboo are used. From nearby bamboo forest, many volunteers (including college students) cut bamboo. Some music concerts are held at neighboring temples, restaurants and school. The performers are all volunteers: elementary school students, local citizens, professionals.



★ Shintaku (restaurant)

The Japanese-style restaurant, located at the middle of "Kurobei street", has been in business for more than a century in Murakami. Enjoy Murakami's traditional dishes in the quaint atmosphere of the old town. The owner is particular about her Japanese style garden. She is making moss garden. A "byoubu" painted by their 90-year-old grandmother is displayed. Other screens and furniture are also worth seeing.



Symbols of Murakami

The following tree, flower and bird are the symbols of Murakami city.

● Tree ... Beech

The function to keep water is high and it stabilizes surface soil. It plays an important role to prevent natural disasters.

● Flower ... Rugosa rose

It grows in a cluster along the coast. It thrives only under protected environmental conditions.

● Bird ... Mountain Hawk-Eagle

In Murakami city, you can see it flying in broadleaf forests near villages.

~ Special Thanks ~

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We really appreciate hearty cooperation of many people.

~Produced~
Murakami Minami elementary school
Murakami Daiichi junior high school
Murakami high school
Oct.2015

★ Kuro-bei project

People in Murakami want to remake the scene of the old castle town by citizen's effort. You can join the project by donating 1,000 yen to a "Kuro-bei." About 420-meter black board fence has already completed. Thanks to volunteers, this project is under way in progress.



★ Tora-ya (bread /sweets)

It is more than 110 years since the start of their business. This long-established bakery has been for three generations. The owner's grandfather came to Murakami in 1928. The bakers have paid particular attention to additive-free bread. Their ancestors were from Fukushima prefecture, and the store was reportedly named after "Byakkotai" (a corps of a few hundreds of young Samurai in Fukushima).



Murakami Elementary School

Murakami City Hall



How to make Green tea

pick → steam → cool off → rub → dry → cut → sort → roast → remove foreign matter → bagging



Murakami is the northern limit for growing tea leaves.



What day of the month is "Salmon Day"?

Salmon Cuisine

Salted salmon (*Shiobiki*) is well-known as a traditional dish of Murakami. Many families have their own home-made *Shiobiki*.

Salmons are hung head down: people hate the image of "death by hanging." Also its stomach is not cut open: people dislike the image of "Seppuku(hara-kiri)." This way of thinking is distinctive of Japanese castle towns.

It is said that Murakami's climate makes salmon dishes extremely delicious. All parts of the salmon have been used in various dishes and nothing is wasted.

People in Murakami call salmon's hearts "Donbiko" and call its roe "Harako."

