

山梨グレープヴァイン

The Yamanashi Grapevine

Summer 2005

北杜 / オルゴール / 河口湖 / インタビュー / 信玄公

Editor's note:

On June 25th, my friends and I conquered Mt. Fuji, the highest peak in Japan. Ascending wasn't easy: it took nearly 8 hours to climb the giant, struggling with our flashlights to find a way between rocks. Finally, we succeeded to reach the top of the 3,776 meters-high volcano just before sunrise. Once on top, we felt rewarded for our efforts when floods of red and yellow light appeared in the sky. At the bottom, the five lakes that surround Mt. Fuji were sparkling like millions of diamonds...

The whole story and pictures will soon be available on the constantly changing Osano homepage.

<http://www.osano-memorial.or.jp>

Sébastien Noël

CONTENTS... 目次

2 Travel: Hokuto

4 Add. Feature: Music Box Museum

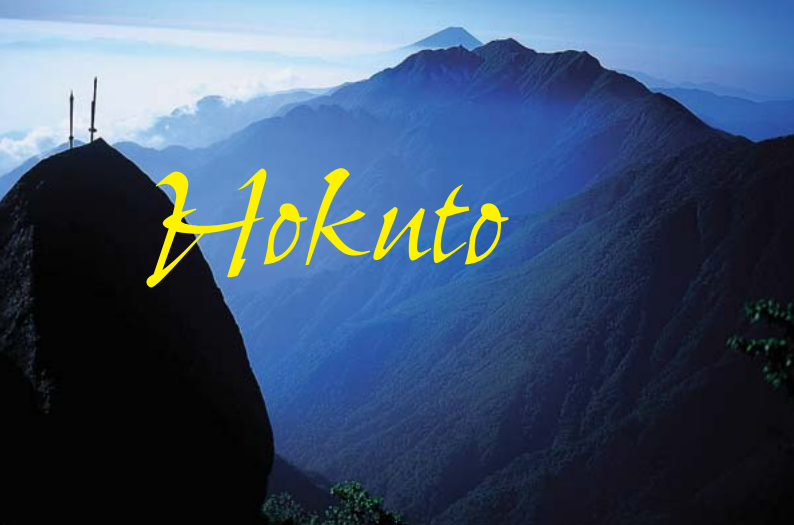
6 Travel: Fuji Kawaguchiko

8 Interview: Kazumi Fukasawa

10 News

11 Meet the Authors

12 Japanese Culture: Shingen-Ko



The above photos and that of Jindaizakura are courtesy of the Yamanashi Tourism Association

Area: 569.75 km²

Population: 44,105

In Japan, many towns and villages have been merging since the law that regulates *gappei* (mergers) was amended in 1999. In Yamanashi, one of the most significant mergers happened in November 2004, when seven towns and villages merged to become Hokuto.

Located in the northwest of Yamanashi Prefecture, Hokuto is a mountainous area covered by forests, famous in Japan among hiking aficionados and nature lovers. With its land covering 12.8 percent of the prefecture, it is by far the largest administrative area in Yamanashi.

Records

Hokuto boasts a couple of interesting records. First, it is known as the sunniest place in Japan. With 2,600 hours of sun a year, Hokuto rivals with places like the south of France or the Canary Islands. The record was first measured 20 years ago by a group of junior high school students in the Akeno area and has been confirmed many times since. Hokuto's everlasting blue sky and its mountainous location make summers there very pleasant—contrasting with the heat and humidity that normally overtake most parts of Japan from June to September. As a result, Hokuto attracts



Jindaizakura and the cherry trees around the temple blossom and look as beautiful as *ukiyo* (Japanese traditional prints), offering to visitors a magical atmosphere.

many tourists from large urban areas, like Tokyo or Nagoya, in search of natural clean air and mild temperatures.

Even more impressive is the second record. In the area of the former village of Mukawa, near an old Buddhist temple, lays *Jindaizakura*, a cherry tree that started growing some 2,000 years ago. *Jindaizakura* is the oldest of the “Great Three Sakura,” famous in Japan for their unique longevity. Every year in April,

A place blessed by nature

As the number of places to see in Hokuto is impressive, it is hard to decide where to start. The area of the former town Hakushu, with its beautiful mountains and waterfalls, may attract visitors first. In summer, this area is the perfect place to enjoy outdoor sports like climbing and hiking. Hakushu is even more spectacular in autumn, when the leaves turn to yellow and red, offering a wonderful cornucopia of colors to hikers. Hakushu is also famous for its delicious mineral water, which counts for nearly 30% of national production.

Other areas in Hokuto are also worth a visit. *Omurasaki*, Japan's national butterfly, are abundant in Hokuto and have their own center in the Nagasaka area. After a walk in the mountains in search of these precious butterflies, you can relax in one of the region's many *onsen* (Japanese hot springs). The Grapevine especially recommends *Panorama no yu* in the area of the former Omizu Town for the splendid view of Mount Fuji and the radium *onsen* which helps cure some diseases, in the former town of Sutama.



The Dragon Waterfalls in Oizumi

On the Kiyosato plateau, the beautiful landscape and clean air invite visitors to relax. Visitors can also take advantage of the various museums built in the area—including a surprising music box museum.

Sun, water, nature and also delicious fruits and homemade *soba* noodles. If you plan a trip to Yamanashi, don't miss the opportunity to visit Hokuto: a unique place that has something to offer all visitors.

www.city.hokuto.yamanashi.jp
(an English site is under construction)

Sébastien Noël



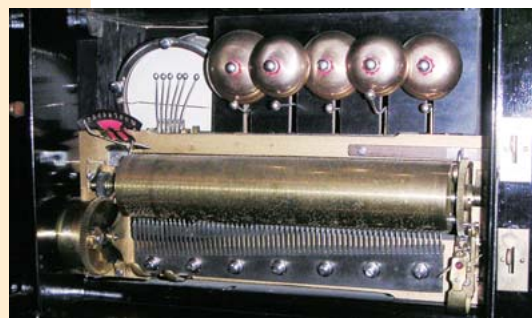


Usually when asked about the sights they expect to see, Yamanashi's visitors list off many of the Prefecture's major tourist locations: Takeda Shrine, Kuonji Temple and Mount Minobu, Katsunuma for its winemaking, Shosenkyo and, of course, Mount Fuji. While found only within Yamanashi Prefecture (with the exception of Fuji), these sights also represent what tourists seek in Japan as a whole.

Tourists coming to Yamanashi, however, are doubtfully expecting to see 18th century European music boxes during their stay. Despite not being immediately associated with Japan and Japanese culture, the music box, pioneered in Europe in the 18th and 19th centuries and still in production today, does have a place in Japanese history.

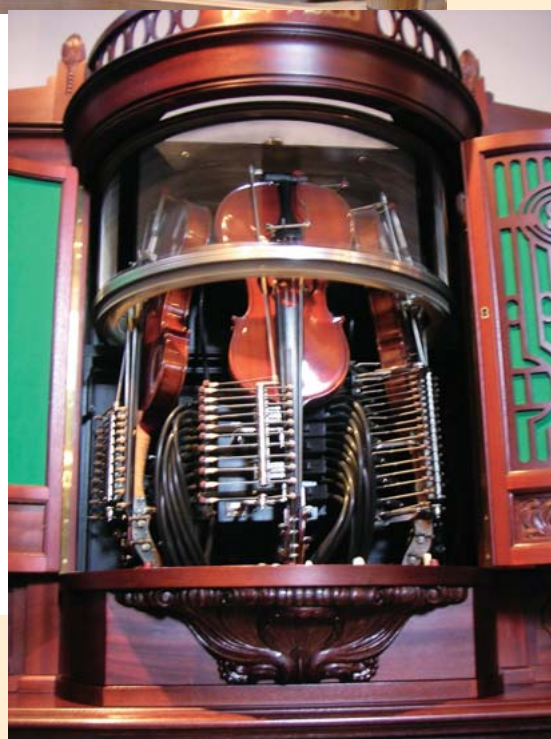
A visit to the Hall of Halls Music Box Museum in Kiyosato can provide as interesting and rewarding an experience as a visit to a famous temple or landmark. Located in the north of Yamanashi Prefecture, the area of Kiyosato is abundant in natural beauty and is also a remarkably international town—which partially explains the presence of a museum devoted almost wholly to foreign music boxes.

The introduction of European music boxes to Japan originated, as with most early Western influence, in Nagasaki through largely Dutch trade links. The oldest music box in Japan entered the country this way, presented as a gift by traders during the Taisho era. Although this box is over 250 years old, the design and mechanism are identical to music boxes made today. Anyone wanting to see the box should visit Shimane Prefecture's Nihon Seki Jinja, a shrine dedicated to the god of music.



In addition to the actual music boxes, what was to become their Japanese name was also brought into the country through trade links. The Dutch word for music box is "orgel," which initially became *orugeru* in Japanese but over time changed slightly to become *orugoru*, the name which is still used today.

The Music Box Museum in Kiyosato first opened in 1986. Prior to this, citizens of Kiyosato were thinking how to make their relatively poor town prosperous. In addition to cultivating livestock, citizens built hotels and restaurants to attract tourists. Efforts were made to give the town an "international" feel, and to this end several volunteers embarked on a study tour of Europe. They traveled around Germany and Switzerland and when they returned, brought with them examples of the music boxes which would later become a main feature of the town.



Inside the museum is a collection of music boxes from around the world spanning well over a hundred years of tradition and ingenuity. Numerous examples of cylinder and disc-based machines in various sizes and styles reflect the trends of the time. Some music boxes from the 19th century are housed in distinctive Art Nouveau and Art Deco style containers, and others are mounted under grandfather clocks, designed to be used in the home rather than for public performances.

In addition there are numerous examples of other "mechanical" instruments which rely on airflow to produce sound, similar to an organ. Detailed explanations and demonstrations of the mechanisms behind both music boxes and other mechanical instruments are available within the museum. The collection of mechanical instruments includes machines with moving, as well as musical, parts. Airflow operates both the pipes that produce the sound, and objects such as wooden characters which move in time to the music. Among the collection is a number of self-playing pianos pioneered to reproduce the delicacy of real human touch, and also one machine that goes a step further, offering automatic drums and even a self-playing string section in addition to its piano.

However, music boxes and mechanical instruments are not the only exhibits at the Hall of Halls. The museum also boasts a collection of tableware collected from around Japan, as well as from countries around the world. A characteristic of Japanese tableware is that cups and bowls retain the heat of their contents, whilst not getting too hot on the outside. Staples of the Japanese diet such as green tea and noodles are often consumed while extremely hot, explaining the need for this type of tableware.

Music boxes are not what the average visitor would expect from a trip to Yamanashi or indeed from Japan in general. However, the Hall of Halls museum in Kiyosato provides an interesting and entertaining experience for anyone with even a passing interest in music, and as such should be included on any itinerary.

The museum is located inside Moegi no Mura which boasts beautiful scenery as well as restaurants and shops selling various handmade products.

The history of the music box goes back to the early 19th century. The idea is said to have originally been conceived by a British man, but the design was perfected, and the best music boxes made, in Germany and Switzerland.

The first music boxes used cylinders with raised protrusions on the surface which struck metal teeth tuned to different notes as the cylinder turned, thereby producing a tune. Later, more advanced models could fit up to six different tunes onto a single cylinder and by moving the cylinder fractionally to the left or right you could select which tune to play. However, the cylinders were heavy and cumbersome, and a new method of recording tunes was devised. This used the same protrusions to hit tuned metal teeth, but instead of a cylinder a flat circular disc was used. Again, a number of tunes could be written onto each disc, but each disc was lighter and easier to change than the cylinders. The disc music boxes used the same technology that would make vinyl a viable medium in the future, and the ease with which you could change discs made these music boxes perhaps the earliest version of the modern-day juke box.

By Ben Morris





Fuji Kawaguchiko: the entrance for exploring Mt. Fuji

Courtesy of Kawaguchiko Town office

“The real voyage of discovery consists not in seeking new landscapes but in having new eyes.”

Marcel Proust

Without doubt, summer is the most anticipated season in Japan for those with a spirit for adventure. After all, summer marks the start of Mt. Fuji’s climbing season. Its majestic view is known worldwide and everyone who pays a visit to the Land of the Rising Sun desires a photo with Fuji in the background.

Lesser known than Mount Fuji and its seasonally changing faces is its neighboring town of Fuji Kawaguchiko where Lake Kawaguchiko and Lake Saiko are located. The cheerful atmosphere surrounding the two lakes makes a strong impression on those who visit the town. Residents take a particular delight in sharing their privileged surroundings, welcoming all visitors with a smile.

According to a famous legend, *Dandarabochi*, or *Dandarabou*, was a giant who built Mount Fuji in

one night by carrying land up to the summit. While walking, though, he tripped and fell and caught himself on one hand. When he got to his feet, there were five depressions, left from his five fingers, in the ground and these became the five lakes of the Fuji Goko region: Lakes Kawaguchiko (the largest of the five), Saiko, Shojiko, Motosuko and Yamanakako. According to geologists, however, it is believed that the formation of the Fuji Five Lakes goes back to ancient times when Mount Fuji used to be an active volcano. The lava from the volcano spread into the region and formed natural dams which created the five lakes.

Shops and restaurants in Fuji Kawaguchiko cater to all—in particular those searching for the town’s delicious *memaki*, a kind of dried fish (*wakasagi*, or smelt) wrapped in kelp which is usually eaten during traditional festivals, or the mouth-watering dish *houtou*, a specialty noodle dish of Yamanashi.

The town is a sightseer’s paradise with buses offering tourist trips leaving from Fuji Kawaguchiko

station throughout the day, allowing you to explore every place at your own pace.

For museum lovers the town offers everything from traditional kimonos at the Itchiku Kubota Museum; dolls with life-like expressions at Kawaguchiko Muse Hall; a museum of the post-war Japanese fashion precursor Junichi Nakahara; and music boxes at the Ukai Kawaguchiko Museum just to mention a few. Naturally,

photos and portraits of Mount Fuji taken from all angles and many locations are also available for viewing at the Fuji Kawaguchiko Museum of Art.

Lake Saiko also known as “The Lake of the Maiden” is located in the west of the town. Though not as big as Lake Kawaguchiko, this lake and its surroundings are always charming tourists with a natural beauty that provides a great sense of serenity.

Calmness and tranquility have been long preserved in the town with the blessing of *Konohana-Sakuya-Hime*, a goddess who is said to reside in Fuji Kawaguchiko Sengen Shrine—built in 865 in order to preserve the area against Mt. Fuji’s eruptions. The shrine is protected by seven cedar trees at the entrance which are also considered natural treasures of Yamanashi Prefecture.

One place definitely worth visiting on your way to Lake Saiko is *Komori-no-Ana*, or Bat’s Cave. Visitors are given the opportunity to explore a cave formed by lava and find a surprise at the end of the path.

Events held year-round make Fuji Kawaguchiko a particularly enjoyable town. Further, make sure to check your calendar before paying a visit as depending on the season you can partake in



a variety of activities: cherry, blueberry and strawberry picking; extreme sports such as canoeing and paragliding; fishing; hiking or climbing and playing golf on a fantastic landscape.

When spending time in the town, one is given the impression of being sheltered from the outside world by the splendid mountains, or being untouched by the technological age or the hustle and bustle of city life.

Here, one can appreciate the late

afternoon sun sparkling on a lake, school children cheerfully having picnics, serenading your loved one or just wondering around.

Fuji Kawaguchiko’s combination of Lake Kawaguchiko and Lake Saiko and stunning views of Mount Fuji grant people the ability to appreciate the town in many views. No matter how many times one has seen Mount Fuji, regardless of location and time, one sees that its natural beauty is both harmonious and memorable. For anyone interested in unforgettable experiences, Fuji Kawaguchiko is the perfect place to visit.

By Érica Tanaka

www.town.fujikawaguchiko.yamanashi.jp



Courtesy of Kawaguchiko Town office

Close up: Interview with Designer Kazumi Fukasawa



On June 20th I had the privilege of sitting down with Yamanashi native Ms. Kazumi Fukasawa, above—creator of world famous corporation Sanrio's latest sensation, the Sugar Bunnies.

Background

Where in Yamanashi are you from?
Kofu.

When did you move to Tokyo? Why did you decide to move?

I moved to Tokyo right before college, where I went to pursue the study of design.

How often do you return to Kofu within the span of a year?

I usually go home approximately two or three times a year, although I returned home more frequently when I was a college student.

When did you start working for Sanrio?

I started working for Sanrio 15 years ago, in 1990. From the moment I entered the company I have

been working as a designer. At Sanrio, all designers are specialists.

How long have you been drawing?

I really liked drawing as a child. That's when I started drawing. Sanrio products weren't as popular when I was a kid, but my little sister really liked Sanrio when she was in Elementary School.

When did you start focusing on design?

My interest in design started in high school. At that point I knew I wanted to further study design in college.

Are there any artists in your family?

No; I am the only one!

In general, who would you say is your favorite designer?

Actually, my favorite designer isn't related to Sanrio. I am a big fan of [Dutch creator of Miffy, a character seen often in Japan] Dick Bruna.

About Sugar Bunnies

According to Sanrio's website the Sugar Bunnies were born in 2004. What day in 2004 did you first draw the characters Shirousa [White Bunny] and Kurousa [Black Bunny]?

I can't recall the day I first drew the Sugar Bunnies. I do know that on June 26 of that year I decided on the names for the characters. [Sanrio's] website has character's birthdays but actually those years do not appear in each character story. If that were the case, Hello Kitty [created in the 1960s] would look really old!

Tell me a little about the first time you drew the Sugar Bunnies?

We, the designers, were told to think of a new character. No theme was given, so we were able to think of whatever. I went with bunnies, as I think they are cute. I also wanted to go with a simple design.

How have the two characters changed since you first designed them?

I first designed them as drawings. At that time I never imagined they would eventually become dolls like they are today. So, in that way they have changed.

How did your family react when you told them about your latest design?

The Sugar Bunnies are my third Sanrio design, so they weren't too surprised. When they first saw the bunnies they said, "Cute!"

What other characters have you designed?

I designed Panda and Chip Mouse. Neither of these characters is still around, though.

How do you feel about the success of the Sugar Bunnies?

I feel so happy when I see kids carrying out Sugar Bunnies items. Also, I thought, 'Wow!' when I recently saw a Sugar Bunnies short film on a Japan Railways train in Tokyo.

How often in a week do you work on the Sugar Bunnies characters?

We are currently working on the development of three new Sugar Bunnies products, which means I am doing design/drawing everyday. I am responsible from the initial drawing to the eventual layout. Choosing the base colors and theme can be very difficult with the Sugar Bunnies as they can be used with many different colors.

The Sugar Bunnies are often shown with pastries. Why is that?

I used to love making sweets and baking, so I decided to have Shirousa and Kurousa be pastry chefs. Also, I feel like pastries themselves are very cute.

I noticed on the Sugar Bunnies website you have a film about the two characters with French subtitles. Why the subtitles? How well do you speak French?

I wanted the film to appear like a typical French film. Also, Shirousa and Kurousa are pastry chefs and as many pastries have French names we went with French subtitles. As for French, I don't understand a word!

What is your personal favorite pastry?

I really enjoy chocolate cake, just like Kurousa.

How often during a week do you eat pastries?

I eat pastries such as little cakes everyday.

Do you have any plans for new character designs?

Not at the moment. I am devoting myself to the Sugar Bunnies now as they are still fairly new.



The Grapevine Times

a look at the latest in Yamanashi and Japan news

Going Glocal

Keeping in tradition with the nation's trend of mergers, Yamanashi Women's Junior College and the Yamanashi College of Nursing joined together to form Yamanashi Prefectural University on April 1, 2005.

According to Yukari Ito, an associate professor at the University's Faculty of Glocal Policy Management and Communication, the plan to merge was created with the intention of providing Yamanashi Prefecture with a broader-based university. A fulltime instructor for the Faculty of Nursing, Yoshihito Sugita, notes the plan was first mentioned during the campaign of now Governor Takahiko Yamamoto in February, 2003.

Yamanashi Prefectural University has two campuses and offers nursing, social welfare, early childhood education and international studies programs, says Ito, who started teaching at Yamanashi Women's College in 1990 before becoming an employee of the newly founded Prefectural University with the merge.

"Glocal" is a word formed by combining the terms "global" and "local." Ito notes, "Yamanashi Prefectural University educates students to have both a global perspective and a deep knowledge of local society."

This merger did not come as a surprise to Sugita, who worked for the now defunct College of Nursing for three years and is now an employee of Yamanashi Prefectural University. Ito, however, did not see expect the joining of schools to take place.

"I think the biggest change caused by the merger is that we now have two campuses," Ito comments, referring to the Ikeda and Iida campuses making up the newly established school. Sugita adds that the merger has increased faculty members' workloads. "The number of staff meetings has drastically increased because we have to discuss a lot of things about the management of a newborn university."

Regarding two campuses, Ito says that faculty, "want students on both campuses to have more chances to meet each other in and outside class," and that faculty are currently working towards achieving this goal.

Although the merger was not celebrated by students formally, an opening ceremony was held on May 24th for teachers and office staff. Present were the president of the university, Mr. Naohiro Tsurumi and Governor Yamamoto. A performance was given by the Yamanashi Symphony Orchestra.

Environmentally-friendly Fashion

Between June 1 and September 30 anyone visiting Japanese offices will notice a lack of clothing—around the neck, that is.

In an attempt to reduce greenhouse gas emissions caused by air conditioners, the Japanese government has executed a no-necktie, no-jacket policy to cool off male workers naturally.

The campaign, dubbed "Cool Biz," is not the first of its kind. Hiroshi Furiya, 39, a Yamanashi businessman, talks of previous attempts by the Japanese government to enforce a more casual dress code to help the environment. "In the past there was the Ministry Enerukku [coined phrase combining *Energy* and *Look*] and other similar campaigns, where half-sleeved suits or half-sleeved button-down shirts were worn."

Asked what effect he thinks "Cool Biz" will have on Japanese businessmen, Yamanashi Government employee Seiji Ishihara, 30, replies, "Less sweat, less smell."

Some Japanese workers are unsure how to adapt to this latest change in fashion. To assist, displays offering advice on how to dress casually are appearing in department stores nationwide.

Although businessmen in Yamanashi and around the nation can now be seen in casual wear, Prefectural Government employee Takuo Nagaike, 38, is skeptical "Cool Biz" will continue in the future. Nagaike does, however, see the importance of the campaign stating that, "We must continue to make an effort to save energy. We should recognize that 'Cool Biz' is not only an issue of clothing but also a way of saving energy."

Furiya also feels the campaign will be short-lived stating that, unfortunately, in this case the issue of fashion is more important than the problem of energy. "A lot of people probably think that going without a necktie is rude, as most Japanese citizens place a great deal of emphasis on etiquette."

Although businessmen across the nation are taking part in this casual cool down, whether "Cool Biz" will carry on into the future is currently unknown.

by Dilek Dogruyusever

Meet the Authors



On August 2, 2005, Dilek Dogruyusever will say, "Sayonara," to her home of the past two years. Although sad to be leaving Yamanashi and Japan, Dilek is also happy to have experienced countless adventures in Japan--including an extremely painful climb to Fuji's peak. Dilek has many fond Grapevine memories and wishes everyone involved many successful publications!



Sébastien Noël is a native of France. He has already spent two years in Yamanashi as a Coordinator for International Relations and decided to stay a third year. Sébastien's latest feat is the climb of Mt. Fuji with his colleague Dilek and friends. After the climb, the Grapevine asked Sébastien his impressions, but the only words he could say once back to the bottom were, "never again."



The new Brazilian CIR Érica Tanaka is very grateful for being in Yamanashi Prefecture and excited with her first long stay in the Land of the Rising Sun. She has been pursuing her own limits exploring the local green areas and her first achievement was going to Shosenkyo Ravine by bike! Her next goal is the summit of Mt.Fuji!



Ben Morris has now spent two years as a Coordinator for International Relations in Yamanashi, and although he intends to return to his native England one day, he has signed on for a third year in Japan. Whether he is a glutton for punishment or for the lifestyle of onsen and yakitori remains to be seen.

The Osano Memorial Foundation Website and Readers' Corner



Photo by Mathew Eccles

www.osano-memorial.or.jp

Agradeço, em nome do Governador Aécio Neves, que se encontra ausente, por motivo de viagem oficial ao exterior, a gentil remessa da apreciada publicação Yamanashi Grapevine.

Governo do Estado de Minas Gerais

In the name of Governor Aécio Neves, who is currently on an official trip abroad, I thank you for sending us the Yamanashi Grapevine.

Government of the State of Minas Gerais, Brazil

You can send your questions and comments to the address below or send e-mails through the Osano Memorial Foundation website, listed above.

The Grapevine Editor
International Affairs Division
Yamanashi Prefectural Government
1-6-1 Marunouchi, Kofu-shi
Yamanashi-ken 400-8501
JAPAN

Although day-to-day reminders of Japan's samurai past are uncommon, the importance of this legacy is still strongly felt and different regions have their own customs for remembering and celebrating this history.

One way in which Yamanashi commemorates its roots is the annual *Shingen-Ko Matsuri* (festival) in which residents and visitors congregate in the centre of Kofu to celebrate a famous Samurai leader from the Sengoku



era, Takeda Shingen.

Takeda Shingen was born in 1521 and succeeded his father (by overthrowing him) as prince of the Kai-province (modern-day Yamanashi Prefecture).

During his reign, Takeda Shingen reconstructed law and order, combined military and civil administration and provided the people of his province with more security and wealth than other provinces in Japan. His strategic skills and tendency to fight and win decisive battles outside his territory also gave him high esteem.

The annual *Shingen-Ko Matsuri* is held on the first weekend in April. The festival runs for three days, with various food and game stalls, performances and processions; the main event, though, is the re-creation by local people of the Takeda army leaving for the front. Wearing authentic costume and lead by Takeda Shingen (played each year by a different celebrity) the "warriors" congregate at Takeda Shrine to pray for victory in the forthcoming battle.

Following this, they march down to the ruins of Maizuru Castle for one of the main ceremonies of the festival and then troop down the main street of Kofu, *Heiwa-Dori*, cheered on by a multitude of spectators. For the finale, the "warriors" assemble once more at the ground of Maizuru Castle as each of the knights loyal to Shingen march their group of warriors, who carry their group flags, into the arena. Finally, they are joined by the leader himself and his personal band of samurai.

The *Shingen-Ko Matsuri* is the biggest festival in Yamanashi and a focal point for its yearly event calendar. This is also a way for local residents to remember Yamanashi's history and keep the memory of one of its greatest leaders alive.

日本の“サムライ“の歴史は、日々の生活では感じられないが、残した偉業は今もお語り継がれ、各地でさまざまな行事が行われている。

例年、山梨県では、戦国の世に名を刻んだ「武田信玄公」の命日4月12日を中心に、信玄公の遺徳を偲ぶ「信玄公祭り」が執り行われている。

武田信玄は、1521年に生まれた。悪政を尽くした父親を追放し、甲斐の国（今の山梨県）の国主となった。戦略の素晴らしさ、向かうところ敵なしと言われ、完璧なまでの信玄の組織力・統率力で近隣諸国の大名を震え上がらせた。信玄はまた、法と秩序を回復し、軍政と行政をうまく組み合わせ、甲斐の国の人々に多くの安堵と富をもたらした。

甲府市、舞鶴城を拠点として行われる「信玄公祭り」は、4月の第一週の週末に行われる。3日間、さまざまなパフォーマンスなどが繰り広げられ、著名な俳優、知識人が信玄公役をつとめている。

メインは「甲州軍団出陣」の再現である。武田の領国各地から1,600余名の軍勢が甲府駅前、舞鶴城に集結し、観客の声援を受けながら甲府市のメインストリート



である平和通りを川中島に向け出陣する。（実際は川島までは行かない。）鎧で身を固めたサムライたちは、もう一度舞鶴城に集結し、サムライの頭たちが旗を持ち、舞台へ。その後、信玄公とその近臣たちがやってくる。もえさかるかがり火のもと、華麗ななかにも勇ましい一大戦国絵巻がくりひろげられる。

山梨県の最大の祭りの一つである「信玄公祭り」は、県民に戦国の歴史を再認識させ、甲斐の国が誇る、勇猛果敢な指導者の面影を忍ばせてくれる。