



Editorial

Nobuo Murakami, executive chef of the Imperial Hotel and Ambroise Paré, surgeon in ordinary to the kings of France



In recent years, the absence of leaders has been pointed out in many different fields. By contrast, our predecessors left many clues as to how to conduct our lives. In particular, the following two persons, who lived in different eras, teach us how humans should live and dream for future generations: Nobuo Murakami, who lost his parents when he was eleven years old, underwent training in France, and became the executive chef at the age of 48 after overcoming many difficulties; Ambroise Paré, who started as a barber surgeon and later served as a surgeon for four kings of France. I hope that their life stories will inspire people who are studying to become orthopaedic surgeons.

1. About Nobuo Murakami

In 1969, Nobuo Murakami became the 11th executive chef of the Imperial Hotel at the young age of 48 – an unprecedented achievement. His parents ran a restaurant, which was completely burned in the Great Kanto Earthquake. As he became an orphan at the age of eleven, he underwent many hardships throughout his childhood. When he was twelve, he was recruited as a live-in employee in a western restaurant. Then, he was recruited as a cook at the age of 18 by the Imperial Hotel – his long-sought goal. That year World War II started. He was deployed to Shandong Province in China.

He eventually returned home from his detention in Siberia and restarted to work at the Imperial Hotel for the first time in nearly six years. Only three of the thirteen cooks of the hotel survived war. The irony is that, after the war, General MacArthur came to Tokyo, and the Imperial Hotel was taken over by the General Headquarters (GHQ) as a boarding house for its executives and officers and lunch meetings were held there.

After a while, the Imperial Hotel resumed normal operations and started to serve French dishes again, rather than hamburgers and sandwiches. The hotel lost its many talented cooks to the war, and its president, Tetsuzo Inumaru, who was dissatisfied with serving only American food, decided to dispatch his cooks to France for training. When all eight candidates could not make an immediate decision and asked Inumaru to “give us a few days to let us consult with our families”, he became irritated with them.

It must have taken great courage to go to Europe at that time. When, in the summer of 1954, Murakami was asked by the president if he would undergo training in France, he immediately answered: “I’d love to”. In fact, the president did not expect such an immediate reply from someone ranked ninth in the hierarchical order, and asked him: “Why don’t you consult your family?” Murakami answered clearly: “I can convince my family later. There is

no need to worry about”. Thus, Murakami took the chance at the age of 33. His pregnant wife, who was raising their two young daughters, gave her approval without hesitation.

Once in Paris, Murakami chose his training place by tasting the cuisine served by the highest-class hotels: Hôtel Crillon, Hôtel Ritz, Hôtel Meurice, and Hôtel George V. His final choice was Hôtel Ritz.

Hôtel Ritz is a traditional hotel at Place Vendôme where Auguste Escoffier, founder of modern French cuisine, had been the head chef. Bunjiro Ishiwatari, the 8th head chef of the Imperial Hotel and master of Murakami, as well as Tokuzo Akiyama – head chef of the Japanese Emperor, underwent training in Hôtel Ritz prior to World War II. Hôtel Ritz is also famous for having accommodated Coco Chanel for more than 30 years.

Despite his expectation and excitement, Murakami experienced difficulties right from the start. For many French people who had lost their families and friends in the war, he was regarded as a man from an enemy country. He had no choice but to bear cold stares from other cooks and keep working hard.

However, his experience of JUDO saved him. He had a black belt before leaving for Paris. When he was asked to demonstrate judo techniques, he impressed his colleagues with his refined technique. Following this event, his colleagues stopped calling him “petit Japonais” or “Mura” and started to respect him as “Monsieur Murakami”.

After receiving a number of medals of honor from France and serving as the executive chef of the Imperial Hotel, he appeared in a TV program entitled <Kyo no ryori> (Today’s Dish) broadcast by NHK for nine years to introduce a variety of dishes from home cooking to French cuisine. With the application of French cuisine to Japanese home cooking always in mind, he explained to the viewers that they could replace brandy or white wine, which were not easily available at that time, by Japanese rice wine (sake).

During the Tokyo Olympics in 1964, Murakami served as the head chef for Restaurant Fuji in the athlete’s village. Japan was praised as a first-rank country thanks to his efforts.

As a judo devotee, he became a 5-dan black belt judoka in 1980, and wanted to further improve even when he reached 60. Murakami always told young cooks to “wait for chances while doing your best”, and to “pour affection and heart into food” (Fig. 1).

2. About Ambroise Paré

Murakami reminds me of a surgeon who was under similar circumstances and climbed to the top of surgeons. Ambroise Paré was a surgeon in the French Renaissance period. He was the first person who started as a barber surgeon and became certified as “maître de



Fig. 1. Photo of Murakami Nobuo. Published with offering of the Imperial Hotel.



Fig. 2. Portrait of Ambroise Paré. Published with permissions of Professor Hernigou and Springer (Philippe Hernigou. Ambroise Paré III: Paré's contributions to surgical instruments and surgical instruments at the time of Ambroise Paré. *Int Orthop* 2013 May;37(5):975–80).

chirurgie". He underwent training as a barber surgeon from around 1532, and served as a surgeon in ordinary to four kings of France, starting from Henry II in 1552. He was born in the suburbs of Laval in Loire, 280 km west of Paris. It was very unusual for people like him who could not understand Latin and Greek to become a surgeon.

Cautery using heated oil had been conventionally used for the treatment of wounds. However, he recommended non-invasive therapies based on his experience as a military surgeon, rather than sticking to traditional theories, and developed new treatment methods, including ointment treatment for gunshot wounds, blood vessel ligation, and improvements in quadruple amputation. In 1545, he published a paper entitled "Methods for the treatment of wounds caused by harquebuses and other firearms" (Fig. 2).

Although many books were written in Latin, he wrote a number of medical books using plain French. He is referred to as the "Father of modern surgery" for his spirit as a positivist. In 1585, he published "Œuvres" (Works), which covered not only surgery, but also obstetrics and studies of contagious diseases. In addition, Paré, the father of forensic medicine, conducted forensic anatomy for the first time in France, and published a paper on "Injuries and Deaths".

In 1562, he was promoted to the chief surgeon in charge of Charles IX de France. Many people still praise Paré, who was benevolent and modest, valued experiences, and had a deep affection for humans, stating that his personality is reflected in those plain and precise sentences. "Paré" was used as a logo to represent the SICOT held in 1966. His words of wisdom: <Je le pansay, Dieu le guarist.> (Je le pansai, Dieu le guérit./I bandaged him, and God healed him), are inscribed on the foundation stone of his bust in Laval - his hometown.

Like Paré, a large number of surgeons were related to Hôtel-Dieu, the oldest hospital in Paris founded in 651, including Dupuytren known for his research on contracture and fracture, Ryoun Takamatsu - the first Japanese surgeon who studied in France, Raynaud who reported vascular disorders in the fingers, and Trousseau who suggested the relationship between malignant tumors and thrombosis.

The places where they both underwent training are located on the opposite sides of the Louvre Museum and less than 3 km apart from each other: Hôtel Ritz at Place Vendôme and Hôtel Dieu on Cité Island (Ile de la Cité). I wish I could ask them what dreams they had when they had been living there.

3. About Our Meeting This Year

On a different note, it is my honor to serve as president of this year's Musculoskeletal Tumor Meeting of the Japanese Orthopaedic Association that will be held in the summer. While my own expertise lies in hip joints and injury, Juntendo University has provided treatment for musculoskeletal tumors for more than 30 years. We are proud that today Juntendo University is among an elite member of schools in the Tokyo area in terms of clinical practice and basic principles. The theme of this year's meeting is "Cancer Literacy for the Next Generation." In the treatment of musculoskeletal cancer in particular, how should orthopaedics respond to advances in drug development and medical devices as well as to society's ever-diversifying needs and values. I would like you to join me in thinking about this question, even as we keep sight of where we currently stand.

Traditionally, one focus of our meetings has been coordination with pathologists and radiologists. In the future, I am sure the doors of our field will open more widely to medical staff in other medical fields, including oncologists and plastic surgeons, as well as physical and occupational therapists, nurses, and pharmacists. To lead the way in this regard, our meeting this year includes lectures and symposiums with medical staff from a wide range of medical fields. I am also extremely grateful to the many medical

practitioners from around Japan who submitted oral and poster presentations. We can look forward to a meeting about orthopaedics that deepens our thinking and understanding by including diverse occupations and various skills across medical fields in an effort to build bridges to the next generation.

The two-day meeting will be held July 14–15 at the Tokyo Dome Hotel. I look forward to seeing many of you there.

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