

The botanical collection of Comte Hyppolyte de Castillon de  
Saint-Victor (1838-1898), and its digitization  
at the Collège de France

コレージュ・ド・フランス蔵カステイヨン伯爵植物学関係  
コレクションとそのデジタル化

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## Outline and Origin of the collection

- Comte Hippolyte de Castillon de Saint-Victor (1838-1898) was a landowner who lived in southwest of the country. The collection, owned by the family, came to be known in the late 1980s. It was then put up for sale and purchased by our library in the first half of 1990.
- Composed of 90 titles, 256 vols of books; 80 letters are all in French and sent from France, 4 of which are from Japanese.
- First I focus on Castillon's activities at that moment through some of his publications, not in the collection, then I'll turn to the collection itself recently digitized.

## Castillon and Wagener 1 (1873)

- Castillon was a regular contributor to the French horticultural journal, *la Revue Horticol* (hereafter *RH*, available for free reading on the site Hortalia: <https://bibliotheque-numerique.hortalia.org/> ).
- In Nov. 1873 *RH* published a Castillon's letter, composed of Castillon's 17 questions addressed to the German chemist Gottefried Wagener (1831-1892), the answers of the last, and personal comments of both. In fact, knowing the presence of Wagener in Vienna, Castillon had sent his brother to Vienna to hand over the questions to Wagener.
- Wagener, a employee of the Meiji government (so-called "o-yatoi"), found himself in Vienna as a representative of the Meiji government for Vienna Universal Exposition of 1873, which took place from 1<sup>st</sup> May to 2<sup>nd</sup> Nov.

## Castillon and Wagener 2 (1873)

- The 17 questions all concerned Japanese agricultural and horticultural practices, except the last one. For example, in one of them, Castillon asked Wagener what was Japanese's procedure to create a dwarf tree (*arbre nain* (Fr.), *bonsai* (Jp.)).
- The last question was : To when you stay in Vienna, and what are your addresses in Vienna and in Tokyo ?
- Wagener's personal comment shows that he not only replied to the questions, but also tried to gain from Castillon some information which would be useful for the Japanese, such as French handbooks of agronomy.
- Their relationship seems have been so well established that both men would find it mutually beneficial.
- As a matter of fact, in May 1874, *RH* published Castillon's another letter citing Wagener, as we see in the next page.

# Castillon and Wagener 2 (1874)

« ...Mr. Wagener is kindly enough to send me the photo [as you see it in the page], with 16 others also depicting dwarf trees. »

(From the May 1874 issue of RH)



# Castillon and Wagener 3 (1874)



Illustration of the previous page



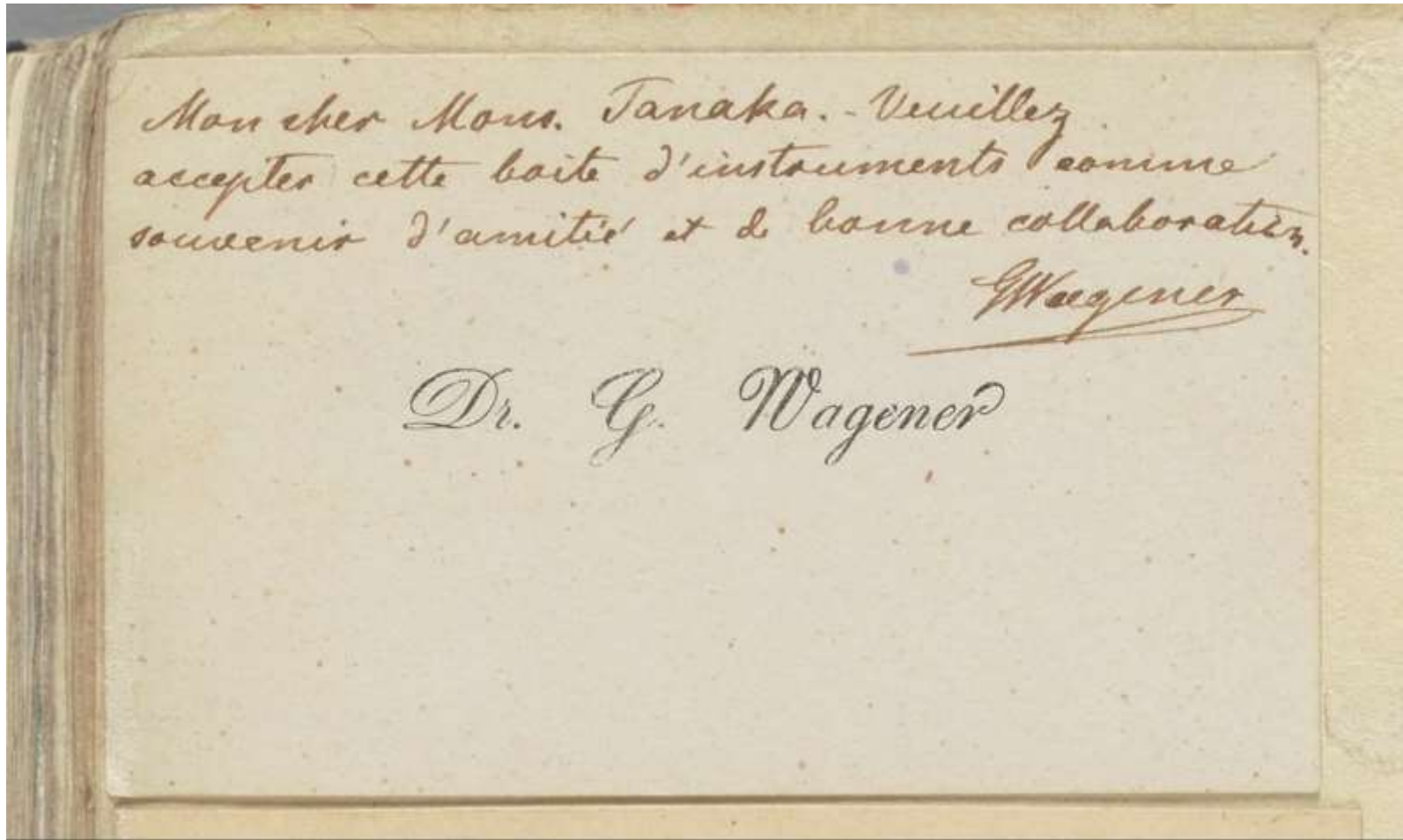
『澳國博覽會出品盆栽寫真帖』(1889) by  
TANAKA Yoshio,(田中芳男 1838-1916),  
containing exactly 17 photos. 東京大学総  
合図書館蔵

# Castillon and Wagener 4 (1874)

## About TANAKA Yoshio

- Important figure, not only as naturalist (本草学者), but also as a member of the Japanese administration. He worked for the promotion of Japanese agriculture and craft industry under both the Tokugawa regime and the new Meiji government. Sent to Vienna like Wagener for Vienna Exposition.
- No official document of that time mentions the presentation of bonsai at the Exposition. Moreover, Tanaka himself wrote on the last page of the album that he compiled it only in 1889, sixteen years after the Exposition. Concerning these photos, neither Castillon nor Wagener cites Tanaka's name, and as far as I know Tanaka never referred to this gift.
- Member of the Japanese delegation at the Paris Exposition of 1867, and it seems that on this occasion he came into contact with Frenchmen interested in Japan such as Léon de Rosny (1837-1914).
- 99 volumes composing the 摺拾帖 *Kunshûjô*, a collection of scrapbooks compiled by Tanaka during his life, containing all kinds of ephemera.

## Tanaka et Wagener (1873)



« Dear M. Tanaka, Please accept this box of instruments as a souvenir of our friendship and good cooperation »

Five volumes of *Kunshûjô* are devoted to his stay overseas, This card is in the volume dedicated to his time in Vienna.

From 外国摺拾帖第3巻、view n° 54. 東京大学総合図書館蔵

Left, one of the thirty leaflets « *Oshiegusa* », 白柿一覽 (*Tsurushigaki Ichiran*) (1st ed. Jan. 1873), and right, the page of illustrations of Castillon's traduction, presented in the *Congrès provincial des orientalistes, compte rendu de la troisièmes session Lyon – 1878, t. I* (1880, Lyon)



38x52cm (folded in 19 x 9 cm)

# 教草三十編

稲米一覽	Rice culture	索麵	Noodles production	畳表	Reed and tatami
糖製	Sugar production	葛粉	<i>Kuzu-flour</i>	香蕈 しいたけ	<i>Shiitake</i> - mushroom culture
養蚕	Silk culture	藍	Indigo	製紙	Paper-making
生糸	Spinning	青花紙	The colour bleu extracted from <i>tsuyugusa</i> -flower	蜂蜜	Honey
樟虫 げんじきむし	Silk culture of the <i>Attacus</i> -butterfly	製茶	Tea production	油	Rape-oil
野蚕 やままゆ	Silk culture of the <i>Yamamai</i> -butterfly	烟草	Tobacco culture	臙油 べに	Safflower culture and rouge production
葛布 くずふ	<i>Kuzu</i> -fibres	漆	Laquer	澱粉 くずこ 上	Plants for dying 1
苧麻 からむし	"China-grass" fibres	蒔絵	Gold Laquer	澱粉 くずこ 下	Plants for dying 2
草綿	Cotton production	蠟	Tree-Wax	褐腐 こんにやく	<i>Konnyaku</i> - production
織緯草木	Vegetable fibres	白柿 つるしがき	<i>Kaki</i> -fruits used as a row material for varnish	豆腐	<i>Tofu</i> -production

# Publication history of 教草 (*Oshiegusa*) collection

- Produced in preparation for Japanese's participation in the universal exhibition of Vienna and edited by Tanaka Yoshio.
- Published individually between June 1872 and July 1874, each associated with its own author and illustrator.
- Collection name *Oshieguasa* appeared in September 1874 for each leaflet.
- Since April 1876 the collection was issued with a paper wrapper (*kami bukuro*) bearing an introduction written and signed by Tanaka. (cf. right figure, 東京大学総合図書館蔵)



Translation and notes, at the beginning of Castillon's presentation in  
Lyon's provincial congress of orientalist (op. cit.);  
Mention on 小野職愨 (ONO, Motoyoshi, 1838-1880)

I

« Le Kaki possède sept qualités », dit un vieux proverbe<sup>1</sup>. Sur cent espèces de fruits divers le Kaki est l'une des plus utiles. Les *Ama-gaki* (Kakis à fruits doux), par suite de leur bonne qualité native donnent des fruits de nature supérieure, à saveur sucrée et agréable<sup>2</sup>. Les *Sibu-gaki* (Kakis à fruits âpres) convertis en *Tsurusi-gaki* peuvent se conserver longtemps. Le *Sibu* (suc) que l'on en extrait par pression est excellent pour en-

1

柿 = 七絶 ㄗ ㄒ 〇

LE KAKI POSSÈDE SEPT QUALITÉS

酉陽雜俎俗謂柿樹有七絶  
一壽二多陰三無鳥巢四無蟲五霜葉可習玩  
六嘉實七落葉肥大

(Texte japonais communiqué par M. Ono-Moto Yoshi, éditeur de la deuxième édition du *Sau-Moku Dzu Setsu*, attaché au Muséum de Tô-Keï (Yédo).

En voici la traduction :

On lit dans le *Iu Yo Zasso* le proverbe qui énumère les sept qualités du Kaki : « 1° Cet arbre vit longtemps ; 2° il donne beaucoup d'ombre ; 3° aucun oiseau n'y fait son nid ; 4° il n'est point attaqué par les insectes ; 5° ses feuilles rougies sont d'un bel effet à l'automne ; 6° il donne quantité de fruits délicieux ; 7° ses feuilles tombent entières (sans se crispier ni se briser comme celles des autres arbres). »

Les auteurs japonais ne sont pas d'accord sur le sens à donner à la septième qualité du Kaki, car quelques-uns, et notamment *Miya saki au-teï*, auteur de l'encyclopédie agricole *Nô gijyo-zen-ryo*, traduisent ainsi : « Ses feuilles, après leur chute, servent d'engrais pour les champs et les rizières. »

<sup>2</sup> Les *Ama-gaki* se mangent sans avoir subi aucune préparation : on ne les fait généralement pas sécher, à l'exception toutefois du *Hatsi-ya-gaki*, l'un des meilleurs crus, et le meilleur de tous à l'état sec.

## Castillon et *Oshiegusa*

- Botaniste like TANAKA, ONO was his close associate (see for example below the presentation of our collection)
- Castillon translated two others leaflets of *Oshiegusa* collection, which were both published in the report of the Society of Japanese, Chinese, Tartarian, and Indo-Chinese Studies for the years 1878-1879.
- These translations of “*Shiitake ichiran*” and “*Kuzufu ichiran*” contain neither original titles nor illustrations.

### **Illustrations of the following page**

- At the end of *Shiitake ichiran*'s translation, we point out IMAMURA's notes on Japanese cooking terms.
- To talk about *Shôyu*'s making, Castillon uses the official report of the Japanese government on the Philadelphia Exposition of 1876.

End notes of Castillon's translation of 香蕈一覽 (*Shiitake ichiran*),  
published in the report of the Society of Japanese, Chinese, Tartarian, and  
Indo-Chinese Studies for the years 1878-1879

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LE COMTE DE CASTILLON.

Le *Kawa-take* (1) pousse en automne dans les endroits ombragés des friches. Il a la forme d'un entonnoir, avec un pédicelle long et creux. Sa face inférieure est de couleur de daim (marron). Son chapeau et sa queue sont couverts d'écaillés acuminées et couleur de thé foncé. Il devient noir par la dessiccation et noirâtre quand on le fait tremper dans l'eau. Pour l'appréter on le fait bouillir, ce qui lui fait perdre son amertume et on l'accomode au *Tamari sa-tau*. Il est alors excellent.

明治五年十一月。Ère impériale *Mei-di*,  
5<sup>e</sup> année, 11<sup>e</sup> mois (décembre 1872).

NOTES ADDITIONNELLES

**Termes culinaires.** — *Dasi* : On nomme ainsi tout ce qui sert à donner du goût aux aliments, et à en relever la saveur, par exemple, les jus de viande, de poisson, de *Sii-take*, etc., etc.

*Miso siru* : C'est la soupe de Miso ; on peut lui adjoindre de la viande, du poisson, des légumes... Le *Su-miso* est le Miso préparé au vinaigre. Le *Tuke* est le même condiment que le *Syoyu*. Le *Tamari sa-tau* est le *Syoyu* avec du sucre. Le *Moti* est une espèce de gâteau fabrique avec le *Moti-gome* (*Oriza glutinosa*).

(Note de M. Imamura.)

**Fabrication du Miso et du Syoyu.** — Pour préparer le Miso on fait bouillir des haricots blancs : on les écrase dans un

(1) *Hydnum*.

L'ARBRE A CHAMPIGNONS.

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mortier de manière à en former une pâte qu'on mêle avec du riz en fermentation et du sel et qu'on place ensuite dans des baquets en lieu frais. On peut commencer à s'en servir au bout d'un mois ; mais il est meilleur quand il est plus vieux.

Le *Syoyu* a pour élément principal une espèce de Dolique, *Dolichos soya* ou *Soja hispida* qu'on mêle avec du blé, du sel et de l'eau. On fait d'abord bouillir le *Soja* ; on écrase et on fait cuire le blé à la vapeur, avec addition d'une petite quantité de levain et on place ce mélange dans des caisses plates en bois qu'on dépose dans un lieu spécial à température constante ou on le laisse plusieurs jours. Au bout de trois jours la masse est couverte en totalité de *fungi* et en partie de corps en germination. Après avoir été additionné d'une lessive de sel préparée à chaud et qu'on laisse refroidir pour lui permettre de déposer ses impuretés, ce mélange est enfermé dans de vastes tonneaux ou on le conserve pendant plusieurs années. L'expérience a démontré que le meilleur *Syoyu* se compose d'égaux parties de *Syoyu* de trois et de cinq ans. On place ensuite ce mélange renfermé dans des sacs de forte toile de coton, dans de grandes caisses ou on le soumet à une pression d'abord légère (c'est celle qui donne le meilleur *syoyu*), puis de plus en plus énergique, l'extraction des dernières parties étant facilitée par une addition d'eau salée.

Le *Syoyu* forme un condiment bien important pour toute espèce de mets et on en fait une grande consommation. La fabrication annuelle dépasse le chiffre de 1,500,000 hectolitres.

(Note extraite du Catalogue de la Section Japonaise à l'Exposition de Philadelphie.)

Le *Syoyu* est hautement prisé des Anglais et des Hollandais, qui en importent depuis quelques années des quantités considérables. Ce condiment, excessivement riche en azote, supplée au manque de viande dans l'alimentation japonaise

(Note du comte de Castillon.)

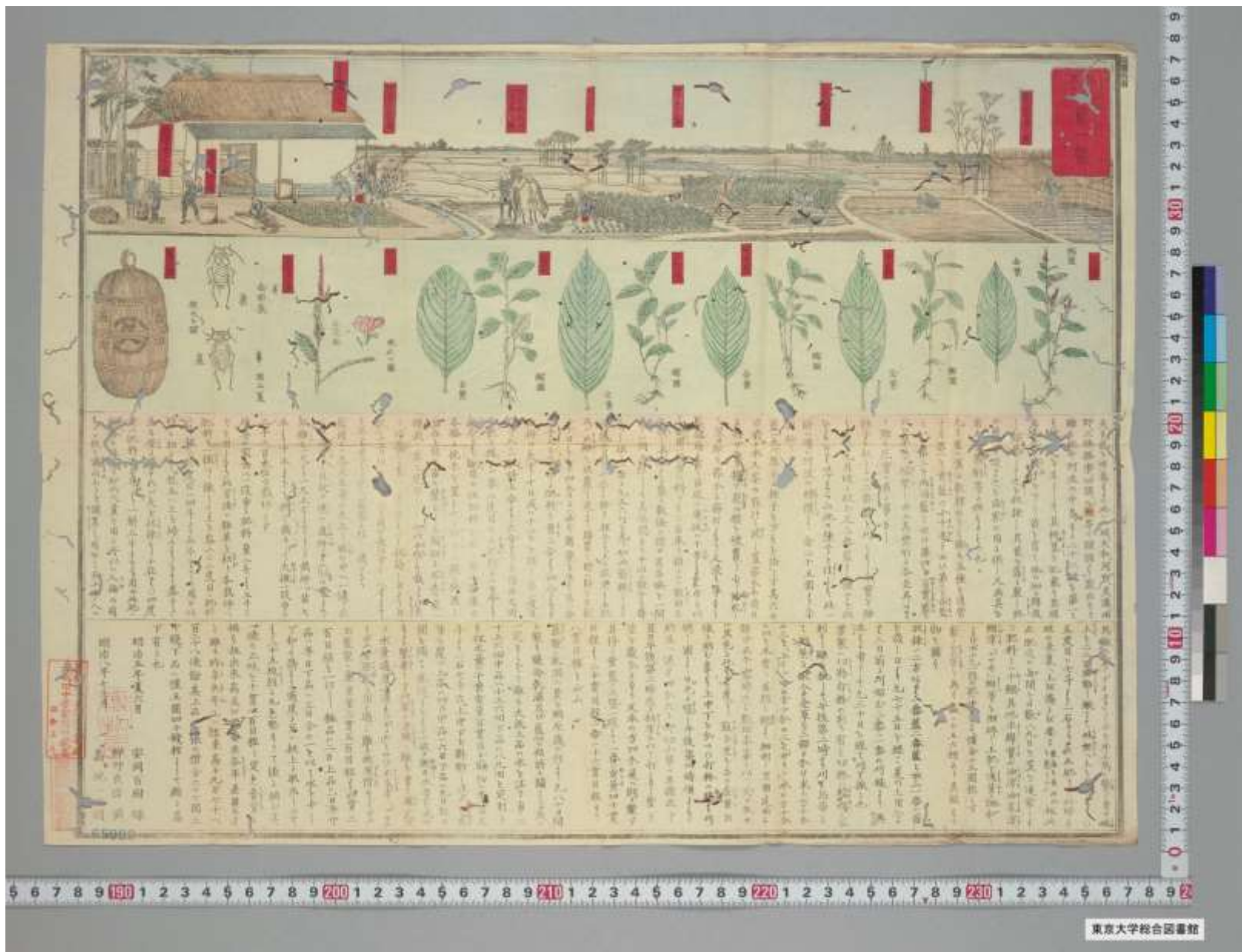
## 今村和郎 (IMAMURA Warô, 1846-1891)

- As a jurist and a member of the famous Iwakura Mission, he arrived in France in February 1872, at the age of 26, and stayed for 5 years.
- During his time in France, he not only studied as a jurist for his future function in the Japanese administration, but also worked, alongside Rosny, as a native teaching assistant in Japanese language at the School of Oriental languages (now the INALCO (Fr.), 東洋語学校). He also played an important role at the First International Congress of Oriental studies held in September 1873 in Paris.
- One of the co-secretaries of the Society of Japanese, Chinese, Tartarian, and Indo-Chinese Studies, founded by Rosny in November 1873.

## 4th translation of *Oshiegusa* collection

- There was another translation of a leaflet from the *Oshiegusa* collection, presented at the above mentioned first International Congress of Oriental studies in Paris in 1873.
- It was so chronologically prior to three Castillon's translations. Its original title is "Ai ichiran", Ai meaning indigo. In the following pages are the original leaflet of *Oshiegusa*, and the color plates included in the report of the congress. The report doesn't provide the original title, but the cover of the offprint gives the Japanese title by *hiragana*.

# 藍一覽 (Ai ichiran, 1st ed. June 1872)



From the report of the first International Congress of Oriental studies held in September 1873 in Paris.



- The translator of “Ai-ichiran”, Émile Burnouf (1821-1907) was at that time studying Japanese under Rosny, having previously been a very good specialist of Ancient Greek and Sanskrit.
- He was also one of the co-secretaries of the Society of Japanese, Chinese, Tartarian, and Indo-Chinese Studies, sharing this function with IMAMURA.



Titre page of the offprint of the French translation of « Ai ichiran »

# Castillon's collection at the Collège de France (1)

<https://salamandre.college-de-france.fr/>

(Go to « Bibliothèque d'études japonaises » from this home page of Salamandre)

- The whole collection is divided into two parts: correspondence and bound books. As all handwritten notes were inserted among the pages of the books, they have been recorded together with the corresponding volume.
- Concerning the books, 53 out of 90 titles are Japanese books, including one map. 13 titles can be considered botanical or horticultural books and two titles are old cooking books in Japanese. The remaining titles are dictionaries, language manuals, and introductory books on various fields of knowledge concerning Japan and China. There is no *Oshiegusa* leaflet.
- The 80 letters date from 1873 to 1896. Some expeditors are well known, others less. Unfortunately there is no letter from Wagener, nor from Ono in the collection.

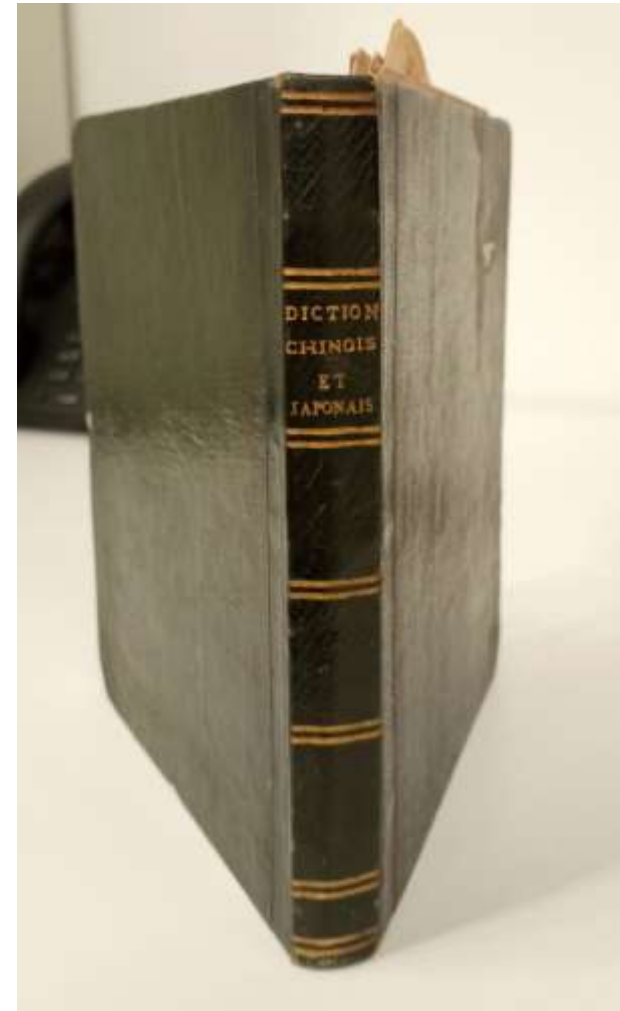
## Castillon's collection at the Collège de France (2) bound books

- Among the 13 titles on Castillon's favorite subject, 4 titles were edited, corrected or supervised by TANAKA Yasuo, 3 of these 4 with ONO Motoyoshi as collaborator. But none of these 4 bear their signature. All of them were published after 1875.
- Most of the books of the collection were published in the second half of the 19th century, not particularly old; they were relatively easy to obtain at that time.
- There is one book making exception, 聚分韻略 *Shūbun inryaku*, a dictionary of Chinese rhymes (韻書), whose original edition by 虎関 (Kokan, 1278-1346) has the preface dating 1306.

[https://salamandre.college-de-france.fr/archives-en-ligne/ead.html?id=FR075CDF\\_000IHEJ00CAST&c=FR075CDF\\_000IHEJ00CAST\\_de-62](https://salamandre.college-de-france.fr/archives-en-ligne/ead.html?id=FR075CDF_000IHEJ00CAST&c=FR075CDF_000IHEJ00CAST_de-62)

## 聚分韻略 *Shôbun inryaku*

- Our edition can date the first half of the 17th century as the oldest publication year possible.
- We know of three owners before Castillon: Lucien de Rosny (1810-1871, Léon's father), Léon de Rosny and Emil Burnouf, translator of *Ai-Ichiran*, — in that order (see the ex-libris and handwritten notes on views 2 and 91 on the above cited link).
- It is bound and covered in a western style (see the right picture), a practice not uncommon at that time. There is however a table of contents in the end of the book (view 88f.), which was handwritten probably by a westerner, as it contains Arabic numbers and Latin alphabets, although the kanji are well written with a brush.
- For this book, researching its provenance would be interesting.



External view of our copy of 聚分韻略,  
« Diction chinois et japonais » as back title.  
© Kaoru BABA

# Letters from IMAMURA to Castillon (1)

[https://salamandre.college-de-france.fr/archives-en-ligne/ead.html?id=FR075CDF\\_000IHEJ00CAST&c=FR075CDF\\_000IHEJ00CAST\\_pa-3](https://salamandre.college-de-france.fr/archives-en-ligne/ead.html?id=FR075CDF_000IHEJ00CAST&c=FR075CDF_000IHEJ00CAST_pa-3)

From the lettre dating 28th July 1877, we learn, among others:

1. Castillon had asked IMAMURA about the days of doyô, referring to the Japanese calendar 土用. These were seasonal markers occurring four times a year, crucial to understand traditional Japanese agriculture.
2. Castillon had a project of making a book gathering his translations. And IMAMURA considered the project would honor Japanese's industries.

We've seen there were at least 4 French translations of leaflets from the Oshiegusa collection, 3 by Castillon, one by Burnouf, his close colleague. Could a book be made with only 3 or 4 translations?

On the other hand, as far as I know, we find no original leaflet of Oshiegusa in the French public libraries. In Europe, only the library of Leiden University is in possession of the whole collection with a wrapper, that is the collection published after 1876 with Tanaka's introduction.

## To conclude ...

I'll conclude my presentation with three questions, among many others.

1. How many *Oshiegusa* leaflets did Castillon and his colleagues obtain?
2. By what means?
3. Did Wagener or TANAKA play any role for this introduction of *Oshiegusa* leaflets into France?

My tentative answer to these questions is that Castillon's first contact with Wagener, which we've seen in the beginning of my presentation, was also important for this introduction. I think also that it is not impossible that Castillon obtained more than four *Oshiegusa* leaflets at the same time as the 17 photos of bonsai. Moreover, we could imagine that the relationship between Castillon and Wagener would have continued for a long time somehow.

## Short bibliography with comments (1)

### Primary sources

- Beside the journal *la Revue Horticole*, whose Internet link already given, the following two primary sources are digitized especially on Gallica, digital library of the Bibliothèque nationale de France
  - *Congrès provincial des orientalistes, compte rendu de la troisième session Lyon – 1878*, t. I (1880, Lyon)
  - *Mémoires de la Société des études japonaises, chinoises, tartares et indo-chinoises*, tome seconde, 1878-1879 (1880, Paris)
- Several Japanese institutions have digitized their *Oshiegusa* collection on their digital library, all of which are not hard to find. But it would be more hard to find the first editions on line, which don't have in their title the suffix «- *ichiran* » nor the collection name « *Oshiegusa* ».

## Short bibliography with comments (2)

### Secondary sources (1)

- Suzanne Esmein et Seiichi Kitayama « La bibliothèque botanique du Comte Hippolyte de Castillon de Saint-Victor (1830-1898) », *L'Ethnographie*, LXXXVI 2, 1990, pp. 211-224.

The first and unique rapport of the collection. Mme Esmein gives a general view on the correspondence part, and M. KITAYAMA classifies the book part, with the date « February 1987 » as the moment of inspection.

- Léa Saint-Raymond « Monstres végétaux, plantes décoratives ou œuvres d'art ? Les arbres nains japonais à Paris (1873-1914) », *Arts asiatiques*, tome 73, 2018, pp. 81-96.

<https://doi.org/10.3406/arasi.2018.1994>

Mentions the passage of the pictures of bonsai from Wagener to Castillon, without identifying their original author, that is, TANAKA Yasuo.

## Short bibliography with comments (3)

### Secondary sources (2)

- Kaoru BABA « La Bibliothèque botanique du Comte Hippolyte de Castillon de Saint-Victor (1830-1898) et sa mise en ligne récente sur Salamandre »:

[https://docasie.cnrs.fr/wp-content/uploads/2025/07/DocAsie2025\\_Kaoru\\_Baba.pdf](https://docasie.cnrs.fr/wp-content/uploads/2025/07/DocAsie2025_Kaoru_Baba.pdf)

French version of this file, presented in June 2025 at the Annual conference of DocAsie Network. More information and images than this English version, but not treating the relationship between Castillon and IMAMURA.

- 馬場郁 「コレージュ・ド・フランスのカステイオン・コレクションとその周辺」(仮題)、『日仏図書館情報研究』vol. 49 (forthcoming in March 2026)

cf. <https://sfjbd.sakura.ne.jp/publication.html>

Paper and Japanese version, which synthesizes the two oral versions of the author. With more information, especially concerning bibliographical references.