

## A Sweet Summer Treat

### First Shipment of “Kyotango Melons”

On June 27<sup>th</sup>, at the central loading dock of the Japan Agricultural Cooperative (Amino branch), “Kyotango Melons” were shipped out for the first time.

The “Kyotango Melon” is a type of “Kotohiki Melon”, a fruit cultivated by 10 farmers in both Mineyama-cho and Amino-cho (Cultivar: Arusseinu). Only the cream of the crop receives the right to be called a “Kyotango Melon”; they all must have near-perfect sugar levels, size, and skin aesthetic. These melons are known for their aroma and sweetness.

Melon farmer Tetsuharu Otani gave his opinion on this year’s product, “Our crop was raised according to plan. The sugars levels came out perfect thanks to the warmth of the mornings and the cold of the evenings. We want many people to taste it.”

Almost 800 melons were carried into the loading docks on this day. 60 percent of which will be sold as “Kyotango Melons” in department stores scattered throughout Kyoto, Osaka and Kobe.

Shipment will continue to be conducted until the beginning of Obon. During this season, one can purchase “Kyotango Melons” within city limits from direct sellers as well.



## Filleting Flying Fish for the First Time

### Taiza Elementary School Students Participate in Seafood-Cooking Classroom

A seafood-cooking classroom aimed at Elementary school students was conducted on June 28<sup>th</sup> at the Tango Regional Community Center. The purpose of this event was to introduce various seafood cuisine to Kyotango's 5<sup>th</sup> grade students.

On this day, 20 fifth-grade Taiza Elementary School students learned from members of the Nakahama Women's Group (Kyoto Prefectural Fishery Cooperative). Recipes for flying-fish Hamburg steaks and flying-fish balls made up the majority of the days lesson.

Each child was responsible for cutting and trimming 4-5 fish. They learned how to properly gut the animal, as well as how to fillet the fish into 3 parts without cutting themselves.

At first, the children struggled and exclaimed things like: "The guts are gross!" and "This is hard!" However, as the event reached its conclusion, the students adapted and felt a sense of accomplishment. One commented, "It was my first time, but I had fun. I want to try this at home too!"



## Understanding Japanese Clothing through “Yukata”

### Omiya Junior High School First-Year Students Experience Kimono

Omiya Junior High School first-year students participated in a kimono-wearing experience at the Omiya Agricultural Center on July 9<sup>th</sup> and 10<sup>th</sup>.

This effort is targeted at Kyotango’s junior high school students, and aims to introduce kimono culture by having them actually try on the garments. Since its conception, this is the third time the event has been conducted. The hope is that children will grow prideful of the local “Kyotango Kimono Town”; all yukata used were provided by residents of the city.

Students learned the history of the yukata, as well as the differences between Japanese clothing and western clothing from Yasuko Tani, a representative from the National Promotion Association of the Education of Japanese Clothing (Kyoto, Kyotango branch). Afterward, they tried on traditional clothing for the first time, listening carefully to the instructors directions. Everything started according to plan as the children payed special attention to the *kakeawase* (folding order of the kimono overlap) and the kimono length. But when they reached the climactic sash-tying, they started to struggle and cried, “I can’t tie the knot; it’s too hard” and “It’s too tight; I can’t breathe!” Finally, the students folded up the clothes and tied them with *furoshiki*, a traditional Japanese wrapping cloth. Fuga Matsuzaki shared his impressions on the day, “Putting on the yukata was difficult, but it was a great experience.”



## Contemplating “Private Emergency Shelters”

### Workshop at “Meets X Bosai”

The “Meets X Bosai”, an event conducted to cultivate disaster prevention, was held on June 23<sup>rd</sup> at Yasaka Elementary School. There, an “evacuation shelter workshop” was held (Joint Sponsorship: General Incorporated Association Kyotango JCI-Japan; Kyotango City). Around 40 residents from the districts of Tottori, Kibashi, and Wadano (districts who are working together to produce their own evacuation shelter management manual), members of JCI-Japan, and disaster prevention experts from the Kyoto Prefectural branch of the Japan Bousaisi Society gathered and shared their opinions on evacuation shelter management.

The workshop was conducted under a premade setting: there was a large earthquake early in the morning, and a lack of water/food provisions at the emergency shelter. Participants formed seven different groups to discuss ways to solve and address potential problems that occur in emergency shelters. The groups were as follows: “General Management/Information Access,” “Victim Management,” “Facility Management and Preservation,” “Food Supplies,” “Sanitation,” “Volunteers,” and “Outside Volunteers.”

Wadano ward mayor, Itsuo Kawato, commented, “This workshop turned out to be a great opportunity to raise the disaster prevention awareness of our citizens. I want to utilize this towards the disaster training in August and future disaster prevention manuals.



## Creating a Buzz with Newly Opened Market

### 35 Stands at 54-meter Shopping Arcade

The petite “54-meter Market” was conducted on July 5<sup>th</sup> at Otabi Ichiba. Otabi Ichiba is currently considered the shortest shopping arcade in Japan and was previously known as “The Kitchen of Tango”. Eriko Tomikura planned this event in hopes of bringing back some liveliness to the venue. There were many different attractions that the large crowds enjoyed: 35 shops from around the country sold vegetables, handmade sundries, curry, bread and sweets. To help families with children enjoy the event, there was even a child-friendly “Kids Corner” prepared ahead of time.

Ms. Tomikura shared the passion she has for the “54-meter Market”, “When planning this event, it was important to us that the wide variety of shops attracted new customers and invigorated local business. We were able to conduct this event thanks to all the people who shared this desire and lent a hand. It would make me very happy if this event was held regularly. My hope is to have this liven up the area and become one of our many tourist attractions; we are currently preparing for the next opening in September.”



## A Summer Night's Ocarina

### “Tanabata Concert” at Ineba Honke

On July 14<sup>th</sup>, a Tanabata-themed concert was held at the Ineba Honke Courtyard.

The event was delayed one week due to heavy rain; however, around 300 residents enjoyed the soft sounds of the ocarina after the weather recovered.

Kazuto Ito, chairman of the Kumihama District 1 Promotion Group (Sponsor of the concert), commented the following, “This is the 10<sup>th</sup> annual opening of this event. It seems like more people are coming every year. We want to continue to invigorate the area by treasuring local festivals and annual events.”

