

## **Trials Motorcycle Demonstration**

### **Crowd Oohs and Aahs at Skills of World Champ**

On December 4<sup>th</sup>, a motorcycle trials demonstration was held at Nissin Manufacturing CO.,LTD.

Motorcycle trials is a motorsport that requires a high level of driving skill, in which athletes ride special motorcycles, and clear courses scattered with obstacles without having their feet touch the ground.

Motorcycle trials world champion Takahisa Fujinami and Japanese National Champion Tomoyuki Ogawa conducted the demonstration that day. Nissin Manufacturing will sponsor Fujinami's activities starting this year, and was the inspiration for the event

With a large crowd in attendance, the two riders controlled the colorful bikes. They showed off world class skills again and again, braking right in front of the spectator's eyes, and flying over obstacles like clay tubes and stones.

Also, 12 third-year students from Nagaoka Elementary School took a field trip to Nissin Manufacturing that day. Mana Kiyano saw trial motorcycles for the first time and shared his thoughts: "It was awesome how they jumped over the five people who were lying down."



## Dressing *Heichi Jizou* in Straw Raincoat

### Long-Lasting Reminder of Winter

The dressing of *Heichi Jizou* (Kamitsuneyoshi, Omiya-cho) in a Straw Raincoat was conducted on November 23<sup>rd</sup>. This event has been conducted at this time of year by caretaking volunteers of Jourin-ji Temple for generations. Akira Murao participates every year. He commented, “We dress the *Jizou* in a straw raincoat so he won’t get cold. After putting on the coat, you really get the feeling that winter has come.”

The *Heichi Jizou* is scheduled to wear the straw raincoat until the end of March.

**Heichi Jizou is around 5.3 meters tall when including its pedestal. Its creator is Matsusuke Ishiku, the same person who built the Komaneko at Kotohira Shrine. The piece was finished in 1833 thanks to the donations of many people.**



## Mini Film Convention at Otemae University

### 12 Pieces on Kumihama Charm

On November 24<sup>th</sup>, a mini film convention featuring footage taken at Kumihama-cho by Otemae University students (Nishinomiya City, Hyogo Prefecture) was held at Amity Tango.

Otemae University has performed community work in Kamai and Asahi since 2013; both of which are regions located in Kumihama-cho. As they conducted such activity, there were those who started to call for videos that advertise regional charm. Students from Otemae's Faculty of Media and Arts answered this call by producing movies shot at Kumihama and conducting this film showing.

In front of residents of the region, as well as city and university staff, 12 pieces shot from the students' perspective of Kumihama were showcased. Themes were wide in scope. They ranged from "comfort" shots of Kumihama's nature and townscape to films shot using drones.

Fourth-year student Fumitaka Fuji directed the film "How to Open an Oyster and What to Be Careful Of." This piece was specially requested by "Oyster Shack," a shop that sells Kumihama-grown oysters in Kamai-ku. Fuji commented, "We added narration and tried to maintain coherency to allow for a more meaningful dining experience for those who watch this video."



## Barazushi-Making Experience at Taiza Elementary School

### Traditional Dish, Colorfully Assembled

20 fifth-year students from Taiza Elementary School challenged themselves against barazushi-making.

This was the conclusion to “Comprehensive Learning Time,” an effort put on by Taiza Elementary where students planted and harvested rice. The goal of this event was to have the children interact with local food culture by making (out of rice they grew themselves) and tasting the locally-loved dish “barazushi.”

The children cut vegetables and other ingredients, boiled mackerel, and made soboro, all while receiving instruction from five members of the “Kyotango City Better Eating Habits Committee.”

Finally, they stacked Soboro, thinly sliced omelet, shiitake mushrooms, kamaboko, cucumbers and red pickled ginger on top of sushi rice and matsubuta (pork).

Koika Nakae’s favorite food is barazushi. She commented, “Mixing Saba Soboro to the point where it turns crumbly was hard. We were able to stack everything up in a pretty way.”

The children invited the farm-families that allowed them to use their grounds to eat with them; they tasted the barazushi together as the children conveyed their thankfulness.



## Crab Art Piece at Tango Kingdom “Shoku no Miyako”

### Giant Crab Welcomes Tourists

A giant crab is welcoming tourists at the front gate of Tango Kingdom “Shoku no Miyako.” The piece is 15 meters tall and weighs 380 kilograms. It was built to advertise the opening of crab season two years ago, and will be set up until around March of this year.

Sousuke Shiomi (6 years old) visited from Osaka City with his family of eight. He commented, “It was surprisingly huge. I ate yummy crab yesterday at the ryokan. Today, I can’t wait to ride go-karts (in the park).”

This huge object has turned into a popular photo op. Even on that day, visitors repeatedly posted to Instagram with their cell phones in hand, capturing the image in the form of a picture.

In addition, a “crab shack” serving grilled crab and crab nabe opened within the park. They are scheduled to conduct a “Crab Crab Marathon” in March. Tango Kingdom’s public relations manager commented, “We want to advertise crabby Kyotango.”



## Kyotango Hack

### Ideas Flood In; Hacking Regional Hurdles

On November 23<sup>rd</sup> and 24<sup>th</sup> “Kyotango Hack” (Sponsor: Kyoso Laboratory) was held primarily in Amino-cho.

This is an effort that analyzes regional hurdles from the viewpoints of various fields, and proposes solution strategies; 30 participants came from places such as Kyoto City. Topics included using Kyoto Tango Railway to visit tourist spots, and regional vitalization efforts conducted by local ryokan owners. Kyotango City’s “Transportation,” “International Tourism,” and “Agriculture” were earnestly discussed over the two-day period. At the “Idea Presentation” held at Mizunoe Community Center on the 24<sup>th</sup>, ideas including the preparation of “Instagram spots” along railways to attract some of Japan’s ever-increasing foreign tourists, and the foreign cultivation of crops utilizing information technology were proposed.

