

Witness the Nature of Tango

“Shiroshima Greenery” Guided Walk

On June 19th, the Community Development Support Center NPO (represented by Tadahiro Nakae) conducted the Shiroshima Greenery Guided Walk. While learning about plants, geological features of the coast, etc. from the support center guide, participants walked a 2.5 kilometer course located near Shiroshima. They also learned that endangered plants, which were deemed so by Kyoto Prefecture, grow wild in the area, and walked along ridged rocks formed by lava. Everyone was able to experience the nature of Tango first hand.

Participant Kazuko Matsumoto commented, “I visited Shiroshima and the coast of Tango-cho for the first time. It was great exercise and I learned a lot about plants, so I am glad I was a part of this.”

The Community Development Support Center is scheduled to conduct guided walks throughout the city. For any questions, please phone them at 0772-75-1411



A Sport for Everyone

Wheelchair Football

A wheelchair-football meetup was held on June 30th at the Amino Physical Education Center. This event was planned by Life Design Create Flat (represented by Shoji Inaoka), and was brought to life by Kyoya Itoga. Kyoya Itoga is the representative director of “Wheelchair Football Japan” and an activist for the sport who promotes it all throughout the country. Participants struggled to control the wheelchairs, but they enjoyed the deep strategy and easy-to-understand rules. Mr. Itoga commented, “I want to make this a sport where anyone can have fun and come up with their own rules, regardless of disability, sex, or nationality.”



Struggling with First Soba-Making Experience

Menuchi Club and Ryukoku University Students hold Joint Meeting

The Menuchi Club (Noodle making club) held a noodle-making experience on July 6th at the Kuchiono-ku Community Center.

Club members and students from Ryukoku University's faculty of policy science, which participated in last year's anti-disaster urban development project, received training and enjoyed making soba, udon, and barazushi by hand.

2nd year policy science student and first time soba-maker, Runa Ito, commented on the event with a smile: "Kneading and stretching the flour was hard. I wasn't very good at cutting the noodles, so they ended up fatter than usual, but overall I had a blast."

The Menuchi Club is one of the projects put on by the Kuchiono-ku Community Center and currently has around 40 members. In addition to making soba and udon for local summer and cultural festivals, they are currently scheduled to utilize vacant rice fields to grow soba. Member Yuki Yoshi Matsumo commented, "I can't wait to make soba noodles with soba grown in Kuchiono."



Remembering History and Legends

“Hometown Tales from Hometown Folks in Our Hometown”

A lecture meeting titled “Hometown Tales from Hometown Folks in Our Hometown” was held on June 21st at the Yasaka Regional Community Center (sponsored by the Kyotango City Tourism Association Yasaka Branch).

At the lecture meeting, 3 lecturers presented on Hosokawa Garasha’s life and how she secluded herself in Midono-ku Yasaka-cho. They also talked about the relationship that her father, Akechi Mitsuhide, had with the area of Yasaka-cho. The many locals who attended this event listened intently and appeared to be very interested in what they were hearing.

One of the lecturers, Noboru Yokoshima, lectured on how he published the play “Grasha no Inori” (Garasha’s Prayer), as well as how moved he was by the way that Garasha lived her life. Later, Chief Priest of Amino Shrine, Koichi Nishikawa, gave a talk on Mizotani Shrine, along with its relationship to historic events and stone lanterns thought to have been offered to the shrine by Akechi Mitsuhide himself.

Participants commented things like, “I learned so much that I didn’t know before,” “I can’t wait for Drama ‘Kirin ga Kuru’ where Akechi Mitsuhide is the main character,” and “We would love for the city to further advertise Garasha and Midono.”



Magnificent Sweets made with Carefully Grown Tomatoes

Sweet-Making Class at Kumihama High School

A “Sweet-Making Class” was held at Kumihama High School on June 25th. Nine third-year students from Kumihama’s Production Science Department learned how to make tomato-incorporated Japanese sweets from sweet artisan Yoshihiro Otsuki (Otsuki Sweet Shop).

Next year, Kumihama High School will launch its “Agricultural Science Department”, which will aim to create new dishes and ways of farming. There will be two courses: the “Production Course” and the “Cooking Course”. The fruits to be featured in the “Cooking Course” have been utilized in these sweet-making classes since last year.

Ingredients included cherry tomatoes and Momotaro tomatoes which students raised in the school’s glass greenhouse. Students prepared tomato manju and tomato jelly underneath the supervision of the lecturer. shuji Kitagaki commented, “It’s amazing how the tomatoes we raised can turn into such delicious sweets. I am aiming to work in the cooking field in the future, so it was helpful to learn directly from a pro.”



Elementary Students Cook Locally Raised Flying Fish

Fish Cooking Class

A fish cooking class was held at the Amino Wellness Center on June 20th. Kyotango City conducts this event primarily in elementary schools in response to the rising consumption of local marine products and the popularization of fish-eating culture. On this day, with help from members of the Kyoto Prefectural Fisheries Cooperative (Women's Department of the Minato Branch,), eleven 5th grade students from Nagaoka Elementary School made hamburgers and fish-ball soup out of locally raised flying fish.

As time went on, the children got used to handling the knives and fish and were able to smoothly clean out the innards. Kanade Hanamitsu was very interested in fish cuisine. She commented, "Gutting the fish was hard, but it was fun. I want to try cooking at home too."

