

YAMASHIRO AREA

agriculture and forestry
experience
country life experience

Countryside experience in the tea town of Kyoto

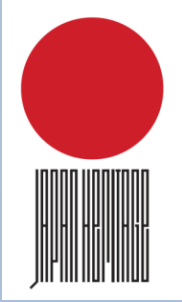
Homestay experience in the Japan Heritage area
enjoying 800-year history of Japanese tea



PROMOTIONAL MATERIAL

●About Yamashiro area

The area of the Japanese Heritage "A walk through the 800-year history of Japanese tea"



Yamashiro area is in the southern part of Kyoto Prefecture and famous for Uji Tea, the exquisite green tea grown in the beautiful mountains. Beautiful tea fields are covering the mountains, and its unique landscape with houses and tea factories have been registered as the Japanese Heritage "A Walk through the 800-year History of Japanese Tea". Wazuka Town and Minamiyamashiro Village in Yamashiro area produce 70% of Kyoto Tea, and the neighborhood Kasagi Town offers historic sightseeing places.

We are offering a countryside homestay experience in these towns.

わづかちょう
和束町

WAZUKA TOWN

Tea fields in Wazuka

Tea is an evergreen tree from the camellia family.

You can enjoy various sceneries of the tea fields throughout the year.



かさぎちょう
笠置町
KASAGI TOWN



みなみやましろむら
南山城村
MINAMI YAMASHIRO
VILLAGE



New tea leaves / Spring



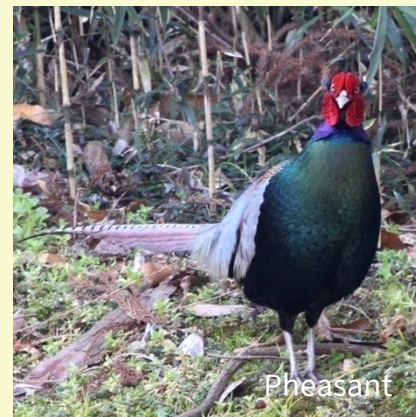
Early rice harvest / Autumn



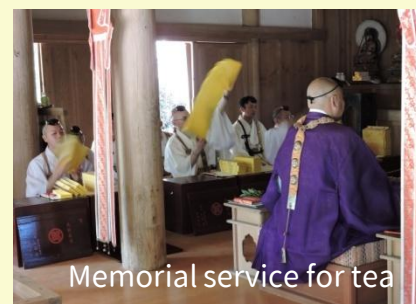
Summer



Tea flower / Autumn



Pheasant



Memorial service for tea



Persimmon and tea fields / Autumn



Frosty tea field / Winter

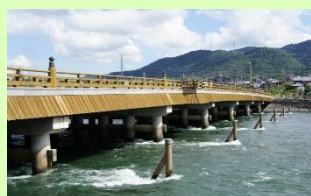
●About Yamashiro area



Countryside close to Kyoto and Nara



NARA PARK
(40min)



UJI CITY
(40min)



KYOTO STATION
(a little over 1 hour)



OSAKA
(a little over 1 hour)



The Yamashiro area is located one hour by car from Kyoto City and Osaka City, and it is located 30 to 40 minutes from Uji City and Nara City. Since it is surrounded by steep mountains, it still remains as countryside and we have a simple country life and abundant nature even though it is close to the urban area. Together with historical learning in Kyoto and Nara, you can have the countryside experience here.

ACCESS

Public transport (via JR)

新大阪 Shin- Osaka	80min	加茂駅 Kano Station	15min	山城地域 Yamashiro Area
大 阪 Osaka	70min			
京 都 Kyoto	60min			
宇 治 Uji	45min			
奈 良 Nara	15min			
名古屋 Nagoya	130min			

Bus / car (via highway)

伊丹空港 Itami-Airport	75min	山城地域 Yamashiro Area
関西空港 Kansai-Airport(KIX)	95min	
新大阪 Shin- Osaka	75min	
京 都 Kyoto	65min	
奈 良 Nara	35min	
USJ Universal Studio Japan	85min	
名古屋 Nagoya	150min	

● Programs

Tea culture experience programs



The Japanese have many phrases using tea which shows tea is indispensable to living for Japanese.

In the Kamakura period, tea imported from China started to be grown in this area. Since then, Japanese have developed unique Japanese tea (Matcha, Gyokuro and Sencha) and tea culture.

It is an honor to introduce our tea culture to you in the heart of Uji Tea production area. With the beautiful tea field landscapes which have been protected by tea farmers for generations, we offer various experiences such as tea field walks, learning about tea and its production, and Chakabuki (tea tasting game started in Muromachi period).



Tea picking experience
(May, June, October)



Tea factory tour
(May, June, October)



Sencha brewing experience



Chakabuki
(tea tasting game)



Matcha Art experience



Tea ceremony experience

Programs

Canoeing experience down the Kizugawa River and agriculture and forestry experience



In addition to the tea experiences, we can offer unique countryside experiences. Kizu River was an important water transport that carried lumber to Nara and Kyoto and in Meiji period carried tea for exporting. You can experience canoeing the historic Kizugawa River and experience agriculture and forestry unique to the countryside such as harvesting rice and vegetables, farming, woodworking, tree thinning, straw rope making, etc.



Tree thinning



Straw rope making



Woodworking

Experience	Programs
Tea culture experience	Tea brewing experience, Chakabuki, Tea picking, Making tea by hand, Tea factory tour, Tea tasting, Tea ceremony experience, Matcha art experience and more
Agriculture and forestry experience	Tea field work, Herb field work, Planting rice, Harvesting rice, Growing vegetables, Tree thinning and more
Cooking experience	Making tea rice cakes, Making fresh herbal tea, Making soba noodles, Making konnyaku, Making Japanese sweets, and more
Nature and historical experience	Tea field walking, Historic site tour, Mt. Kasagi tour, Fireflies watching, Star watching, and more
Outdoor sports experience	Kizu River canoeing experience, Mt. Kasagi tour, Mountain bike experience, and more
Traditional craft experience	Woodworking experience (tea spoon, confectionery toothpick, bird call, butter knife and spoon), Ceramic art experience, Straw rope making, and more

Note: Programs that you can experience vary according to the season.

● Programs

The real country life experience



In the countryside homestay experience, you can interact with the people in Yamashiro area. It began in 2014 hosting foreign tourists, and now we can accommodate up to 100 people.



1. Welcome ceremony



2. Meeting host family



3. Picking vegetables in the field



4. Cooking home meal together



5. Eating together



6. Hanging out with family



7. Setting bed



8. Farewell ceremony



9. Goodbye, come again !

● Examples of Homestay



2 DAYS 1 NIGHT

DAY

1

Various places

Kyoto

10 : 00

Kamo Station

11 : 00

Welcome Ceremony

11:30

Lunch

Life Experience HOMESTAY

Dinner

DAY

2

Breakfast

Life Experience HOMESTAY

Lunch

Farewell Ceremony

13:00

Departure

13:30

3 DAYS 2 NIGHT

DAY

1

Various places

Kyoto / Nara etc

Kamo Station

Welcome Ceremony

17:00

Life Experience HOMESTAY

Dinner

DAY

2

Breakfast

Life Experience HOMESTAY

Lunch

Life Experience HOMESTAY

Dinner

DAY

3

Breakfast

HOMESTAY

Farewell Ceremony

9 : 00

Departure

9:30

You can add experience programs (pp. 4 - 5) before or after homestay.

Host family occupation



Tea farmer / tea shop / tea machinery shop / farmer / farm stay / restaurant / Buddha statue maker / craftsman / carpenter / teacher / construction worker / liquor store / general store / public servant / council member / office worker, etc.



Your second hometown, Yamashiro area

Wazuka Town, Kasagi Town and Minamiyamashiro Village are suffering from a declining population including a declining birthrate and aging population. We are conducting this program for the purpose of rejuvenating the area while enjoying exchanges with students, sharing the history of tea and the life with tea. Those who approve the purpose have become the host families.

We believe that the home stay program will bring our area a good future because we can provide many experiences and chances of learning related to tea in the area located close to Nara and Kyoto. Although we have just started, we have a strong passion.



About Japanese tea

The 88th day counted from the first day of spring (February 3rd), May 2, is supposed to be a suitable period for tea harvesting. When the fragrant new tea leaves grow, the most important and busiest time for tea farmers starts. In Yamashiro area, the whole town starts to be busy from around April.

●Harvesting tea

Tea is an evergreen tree from the camellia family. Since new leaves come out after picking leaves, it can be harvested two or three times a year. First tea harvest is late April to late May, second tea harvest is late June to early July, and autumn harvest is late September to late October.

●Type of tea

Green tea has many kinds such as Sencha, Gyokuro, Matcha, Kabusecha, Hojicha, Genmaicha, etc. Green tea is made without fermentation, and if the same tea leaves are fermented, they become black tea and if tea leaves are semi-fermented, they become oolong tea.

●Uji Tea

When you hear Uji Tea, you may guess it is made in Uji City. The tea produced in the four prefectures of Kyoto, Nara, Shiga and Mie Prefectures and processed at the tea shops and wholesalers in Kyoto Prefecture following Uji originated method is called as Uji Tea.

Approximately 70% of the tea produced in Kyoto Prefecture is produced in Wazuka Town and Minamiyamashiro Village in Yamashiro area.



Shaded field

Growing while blocking the sunlight



Harvesting in open field

Tea cutting machine maneuvered by two people



To factory by truck

Bringing to factory immediately to avoid fermentation and oxidation. Let the trucks pass smoothly when you walk streets.



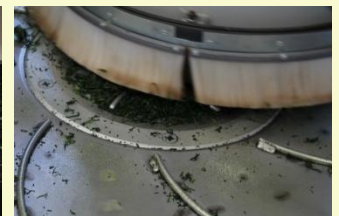
Steaming

Tea leaves are steamed to stop fermentation and oxidation. "Fukamushicha" (deep-steamed tea) has longer steaming time.



Roasting and drying

Tea leaves are roasted and dried in the oven then separated to leaves and stems. These leaves are called Tencha which become matcha by grinding.



Rubbing and drying

Sencha is made by rubbing while drying. Tea leaves from shaded fields become Kabusecha and Gyokuro.

History of Japanese tea

Kamakura to Nanboku-cho period (1185-1392)

Tea was first introduced as medicine.

Yosai, the founder of Rinzaï Sect of Buddhism, brought the custom of drinking tea from China.

"Tea is a prescription for curing"

Myoue, the priest who got tea seeds from Yosai, started to plant tea in Toganoo in Kyoto City, Uji, and so on.

Beginning of Uji Tea

Muromachi to Azuchi-Momoyama period (1336-1603)

Establishment of Uji Tea brand

Tea fields were developed with encouragement by the government. Shading started.

Chanoyu (Japanese tea ceremony) was developed by Sen no Rikyu.

Meiji to Showa period (1868-1989)

Establishment of the concept in which Japanese tea means green tea (Sencha).

A collective tea farm was formed in Shizuoka.

Mechanization of tea processing, breed improvement, etc. were developed.

Increase of domestic consumption

Appearance of canned tea

Heisei period (1989-)

Appearance of plastic bottle tea

Matcha sweets trend

Edo period (1603-1868)

The birth of Uji Tea making method

Soen Nagatani from Yuyadani in Ujitawara created the Sencha making method.

Tea that was a drink for a high-profile people became familiar among common people.

Gyokuro was created.

Tea farming was spread nationwide.

In the trade between Japan and the US, tea became an important export item aligned with raw silk.

● Facilities and teachers' accommodation

Venues for welcome/farewell ceremony

We will select the venue according to the size of the group.



GREENTEA WAZUKA (40 people)



WAZUKA SOCIAL WELFARE CENTER (200people)



Venues for experiences



TERRACE WAZUKA



EACH HOSTFAMILIES



Accommodation for teachers / travel agency attendant

You can choose accommodation/headquarters according to the size of group.



Kyoto Wazukaso

2 tatami rooms and 2 western style rooms in the main building and 3 big tatami rooms in the annex (Total of 53 people can be accommodated)

Main hall holds 60 people



Guesthouses in Wazuka town

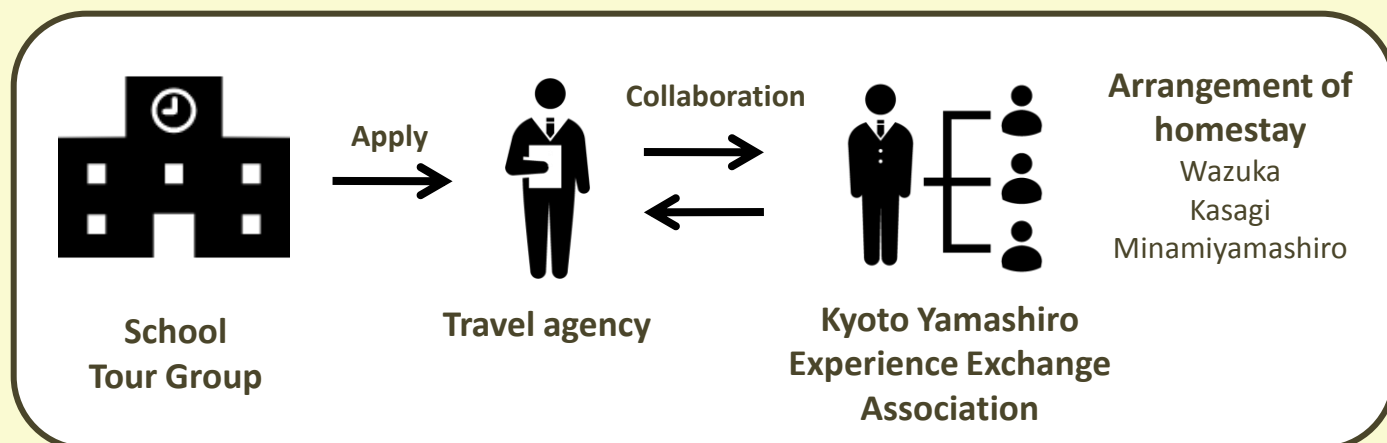
● Previous achievement

We have started to accept mainly inbound groups since 2014. Lots of people from varieties of country in all ages have visited and enjoyed Yamashiro area.

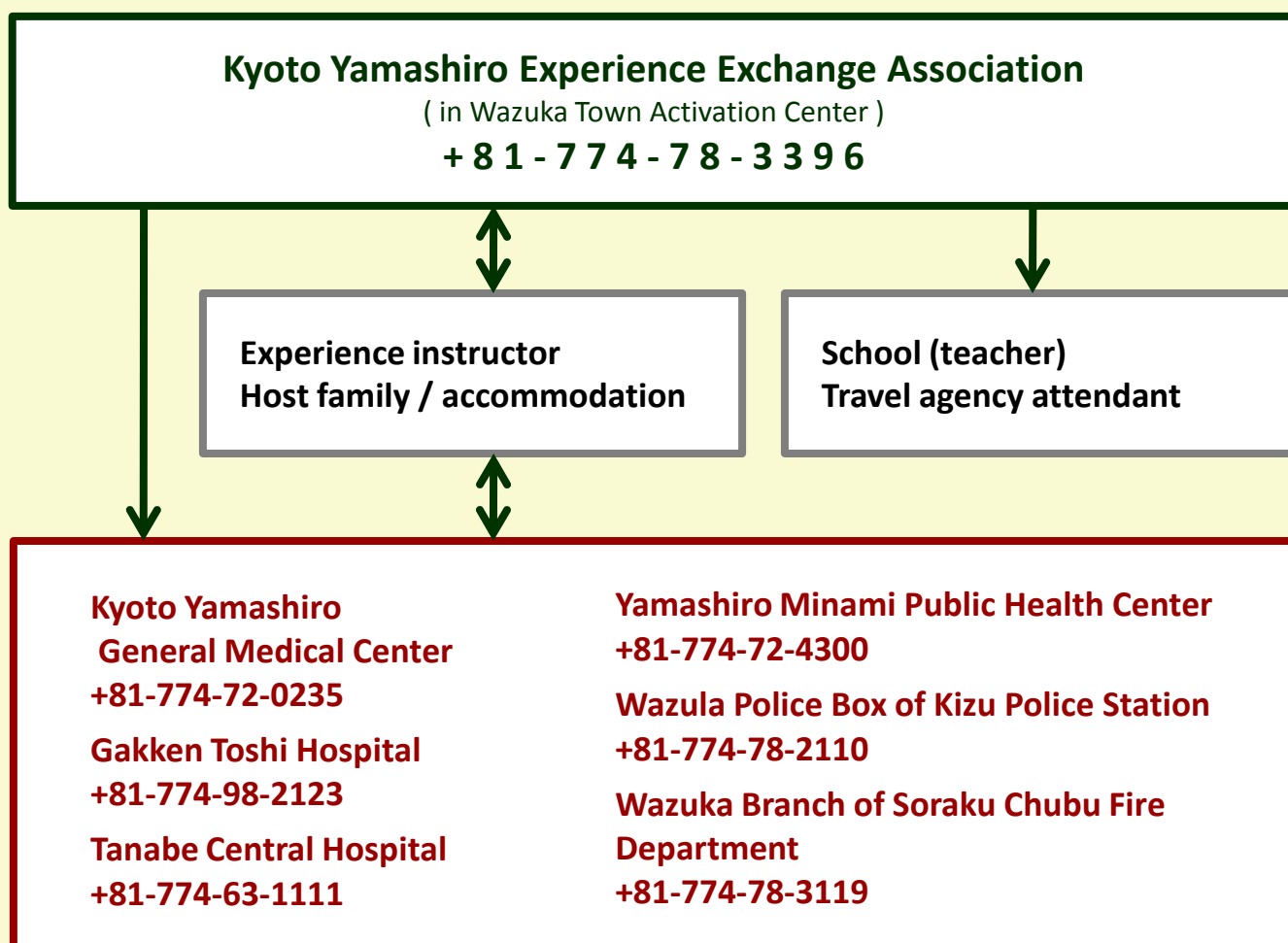
2014	2015	2016	2017	2018
Inbound: 1group Domestic: 0	Inbound: 3 Domestic: 1	Inbound: 4 Domestic: 0	Inbound: 11 Domestic: 3	Inbound: 17 Domestic: 8
Taiwan	Sweden, Australia Taiwan, Nara	China [China, Taiwan, Vietnam] *International students	China, Taiwan France, America [Afghanistan, Spain, Nepal, Vietnam, African countries]	Canada, France America, China [Nepal, Vietnam, African countries, Philippines]

● Coordination and emergency network

Coordination



Emergency contact network



Safety measures

- Regular training seminars on safety and health, etc. to host families and instructors
- Implementation of annual hygiene workshop by public health center
- Obligation to carry emergency contact information form for all host families and instructors

Insurance

Homestay is insured by Farm Stay Insurance and experience program is insured by Event Insurance.

Compensation item			1. Product liability insurance	2. Facility liability insurance	3. Event participant disability insurance
Homestay	Human	per person	70 million JPY	70 million JPY	
		per accident	100 million JPY (yearly)	100 million JPY	
	Property	per accident	10 million JPY (yearly)	10 million JPY	
Experience program	Death/residual disability				4,677,000 JPY
	Hospitalization insurance				3,000 JPY/day
	Outpatient insurance				2,000 JPY/day
	Human	per person		100 million JPY	
		per accident		200 million JPY	
	Property	per accident		10 million JPY	

1. Product liability insurance: physical damage and property damage due to food poisoning accident, etc. caused by food and drink at homestay
2. Facility liability insurance: physical damage and property damage due to accidents caused by inadequate management, etc. of facilities for experiences and homestay
3. Event participant disability insurance: physical damage caused by accidents while participating in experience program

Outline of each town

	Wazuka Town	Kasagi Town	Minamiyamashiro Village
Population	4,089 people	1,405 people	2,836 people
Number of households	1,711 households	655 households	1,250 households
Area	64.93 km ²	23.52 km ²	64.11 km ²
Main industry	tea (producing 43% of tea from Kyoto Prefecture)	tourism	tea (producing 25% of tea from Kyoto Prefecture)
Characteristic	Became a member of "the most beautiful village association in Japan". The town with the scenery of tea fields has been gradually becoming famous and the number of overseas tourists is increasing.	Many people for such as hiking visit Mt. Kasagi where cherry blossoms and autumn leaves are splendid. The town is the second lowest populated town nationwide.	Kyoto Prefecture's only village is known as "Mura (means village)" in Yamashiro area. The new road station that opened in the spring of 2017 is a hot spot.



65minutes
to Kyoto city



Byodoin
Temple

40minutes
to Uji city



Many temples and
shrines related to tea
such as Manpuku-ji

Yama



KYOTO WAZU



IKUJIGAOKA
CLINIC



Many historical
temples and shrines



Ikkuji Temple



Kaiju-senji
Temple



Joruriji Temple



Gansenji
Temple



Todayji Temple

JR NARA St.

Kyoto Yamashiro
General Medical
Center (24 hours)

JR KAMO S

Nara Park

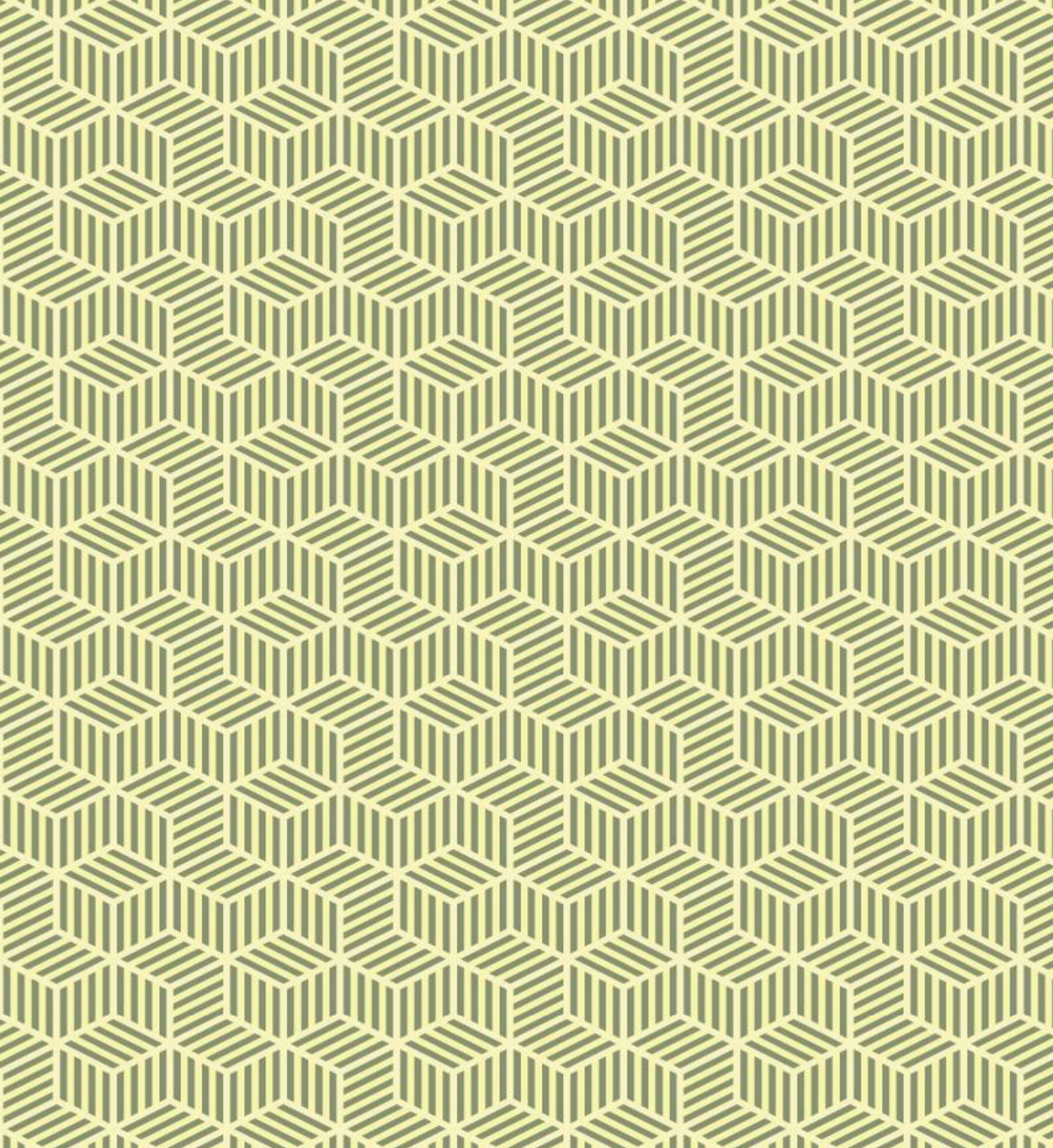
Scattering of
Buddha

The birth place of Sencha Ujitawara Town

Famous pottery places, Shigaraki and Iga are also within 1 hour distance (Famous for Ninja, too)



- Accepted mainly in Wazuka Town then Kasagi Town and Minamiyamashiro Village
- In case of emergency Wazuka Town Activation Center will offer 24-hour assistance by car



京都やましろ体験交流協議会

KYOTO YAMASHIRO EXPERIENCE EXCHANGE ASSOCIATION

35 Ohazama, Shirasu, Wazuka-cho, Soraku-gun, Kyoto Prefecture 619-1222
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