



AKIRUNO NO TAKUMI
Artisans in Akiruno



What is AKIRUNO NO TAKUMI ?

"AKIRUNO NO TAKUMI(あきる野の匠)" is a certification system, established by Akiruno City in 2016 and 12 people are recognized for now.

The purpose of this system is to archive expanding demand of the artisans' attractive products by spreading the products and their great techniques and arts widely, regardless of in or out of Akiruno City; besides, to pass the artisans' techniques on to new generation; thus, the system will help increasing number of tourists and nurturing love for our hometown.

Requirements for the recognition are:

1. A person who inherited unique or special methods techniques that have been passed down through the generations.
2. A person who inherited techniques for crafts or productions, utilizing Akiruno's nature, history or culture to good make.
3. A person who has an exceptional good skill as an artisan.

This booklet introduces "AKIRUNO NO TAKUMI" and Akiruno City compiles and updates the data every year.

*About logo design :

The character 匠 (takumi) consists of a hatchet and a carpenter's square or a box in origin.

Mr. Toshihiko Takahashi designed the logo based on the combination of it.

The TAKUMI(artisans) who have been recognized until now.



Certification number 01
Tetsuo Shimizu
Artisan of Udon noodles



Certification number 07
Tadashi Kishi
Artisan of Dried noodles



Certification number 02
Hiroshi Kondo
Artisan of Soy source



Certification number 08
Atsushi Kozukue
Artisan of Woodworking



Certification number 03
Kazuho Moriya
Artisan of Konjak



Certification number 09
Akimitsu Tomonaga
Artisan of Wood carving art



Certification number 04
Hiroshi Mori
Artisan of Mudding



Certification number 10
Wasuke Ishikawa
Artisan of Japanese confectionery



Certification number 05
Masaru Ishikawa
Artisan of Futon



Certification number 11
Takumi Takahashi
Artisan of Futon



Certification number 06
Toshihiko Takahashi
Artisan of Design



Certification number 12
Hiroshi Emori
Artisan of Bamboo work

Tetsuo Shimizu Artisian of Udon noodles

Make Udon noodles from homegrown wheat



Cultivation while wheat and buckwheat in his feilds, having a view of Mt. Otake, Tetsuo Shimizu (Born:1953) makes Udon noodles from homegrown wheatsna and serves in his restaurant in Akiruno. He is the master of Udon noodle restaurant, Syogotei. Succeeded to his mother's technique of Udon making, he is making an effort to succeed to the Japanese food culture by serving Udon and holding Udon workshops.

His advertising menu "Hikizuridashi Udon" is a dish, putting boiled Udon into a bowl with dried bonito and soy sauce. You adjust the taste as you like by adding residual boiled water while you eating. This is a local dish passed down in the villages and what he has been familiar. The Udon he makes with local flour has a plain deep taste and matches well with simple cooking styles like "Hikizuridashi".

"It was not a special thing to cultivate wheat and make Udon by yourself in olden days. Today, no one does that. I wondered if it is a right thing." He asks us if it's OK to allow it losing the culture.

Answering to the question by himself, he opened Syogotei in 2005. He cultivate wheats with his brother-in-law Ken Shimizu who is a full-time farmer. He uses vegetables harvested in his own fields or local farms for garnish.

"12 years passed since I started my restaurant. My thought that I dont't want to lose famrs from Akiruno and that I have to take over the local food culture has not changesd at all. I'll keep making Udon, not leaving it to the others." He held his head high. Tetsuo speaks fluent Itsukaichi dialect and loves Itsukaichi area deeply. He is also a master of mashroom hunting and has found his own routes of strolling in woods.



He holds workshops that you can experience Udon making from weighing to cutting.



Hiroshi Kondo Artisan of Soy sauce

Make soy sauce in traditional way, using domestic soybeans and wheat, fermenting and maturing for a year.



Promoting fermentation by string in the wooden pail. Explaining how to make soy sauce with showing materials.



The rich flavor with umami and sharpness is the best characteristic of Kikkogo soy sauce. You can find how tasty it is by eating hot white rice with the just-opened soy sauce. Hiroshi's predecessor loved this way.

Using the underground water near by the clear stream of Akigawa river, he frements and matures domestic soybeans and wheat as "koji" for an year. By the action of microorganisms in the wooden pail which has been used for over 100 years, the beautiful amber-colored soy sauce with rich flavor and deep taste will be produced.

Kikkogo soy sauce is made in traditional way without preservatuves or coloring and sold not only in the store next to the factory, but also cooperative stores that require safety and security of food and is used for school lunch too.

Hiroshi Kondo (Born:1973) is the 4th head of Kondo-jozo Co., Ltd., established in 1908. Soy sauce brewery is rare in Tokyo. When he marked the 20th anniversary at the company, he succeeded to the business on behalf of the passed-over predecessor and started leading the company. While feeling uneasy for the loss of reliance, he braced himself to take the responsibility for the well-established brewery. "I will take over what the predecessor did well" he says.

Owing to recent health fad and registration of Japanese food as a World Heritage, there seem to be a movement that people reconsider Japanese traditional food. However, on the other hand, the consumption amounts of soy sauce is decreasing year by year. Kondo-jozo puts great deal of effort into publicize its attractive point and holds lectures for children, factory tour and workshops related to soy sauce in order to the people to rediscover the best in it.

He also sells soy sauce processed foods such as noodle soups and dressings. Moreover, he produced new item "Oshima pepper-containing soy sauce" using cayenne pepper made in Oshima, which is a friendship town of Akiruno, soaked in his soy sauce. It goes very well with sashimi.

Kazuho Moriya Artisan of Konjak

Feature Konjak as the leading foods



In cooking boiled-food, Tedori-konjak is very tasty because it contains air a lot and absorbs seasoning well.



"Toromi-konjak" is tender and good for sashimi. "Sugihai-kojak" is hard, chewy and good for Kimpira*...there may be around 30 varieties of kojaks. Iketani & Co. Inc. really has wide variety of konjak. Kazuho Moriya (Born:1947), the president of the company says "We can cook one single konjak in various ways, but that is boring. I have been invented kojaks matches to meals, and then there are so many kinds of konjak now. "

In 1959, at the age of 22, he entered to the company that his predecessor started. At the time, kojaks were sold putting in a water tub on the ground just at the entrance of vegetable shops. "Other goods are on the shelves but kojaks are not!" He was shocked. From that time, he has been struggling with making konjak as a leading food. His wish that complete all dishes, main, side and dessert with only konjak motivates him to keep creating new kojaks. All the konjak imo(potato), raw material of konjak, he uses is non-agrochemical homegrown or domestic products."Handmade konjak" is his leading product made in a way: add coagulant such as shellfish calcium, knead and roll by hands. Other products of Iketani & Co. Inc. are also home-made with the "Beta-neri (kneading)" method which is a traditional process of kneading raw materials by a stirrer with blades. You have to adjust the rotation speed and running time of the stirring blades while imagining its finished color and hardness. If the kneading is not enough, it becomes too soft and if it's too much, it will be separated and will not coagulate. The operation changes depends on the material quality and the temprature of the water.

Kazuho used to count numbers "1, 2, 3..." next to his predecessor so he can learn physically how many times he has to knead. "I feel its difficulty even now

but also find intersting in it." He tells us the real pleasure of handmade.

*Kimpira: Japanese local food of chopped burdock root and other materials cooked in sugar and soy sauce.

Hiroshi Mori

Artisan of Mudding

Revived "Kurohachijo" – the visionary silk fabrics



Using mud containing a lot of iron for mordanting
Washing dyed yam in cold water of Akikawa river



"Kurohachijo" which is also called "Itsukaichi" is a silk fabric dyed with mud and used for a decorative collar of kimono. It was fairly common throughout Akigawa river basin from mid-Edo period to Taisho period.

Hiroshi Mori (Born: 1948) of Itokobo MORI revived the mud dyeing method which was once lost in the early Showa period, on his own. He produces shawls and bags with it so as to match with modern sense to promote the fabric.

"Kurohachijo" is also called Dorozome (mud dyeing) because of its making process; boil down fruits of alnus firma to get dye, and mordant by iron contained in mud. By dyeing many times, the black color gets rich, and it becomes "frosted black" that shines and has refined texture.

About 30 years ago, Hiroshi found a description about "Kurohachijo" in an Itsukaichi Town history book by chance, and he became interested in it since it was related to his family business of silk yarn production. Depending on some keywords in the town history book such as "fruit of Alnus firma" and "Itsukaichi mud", he started dyeing through trials and errors while listening to elderly people about dyeing.

Dyeing with fruits of Alnus firma, mordanting with Itsukaichi mud and washing in water of Akigawa river – he repeats this process more than 20 times. At first, he had difficulty handling it because the silk yarn dyed many times are liable to get entangled. The productivity had not been increased for many years and he could only make small goods like a coaster. Recently, the production is 4-5 rolls of cloth. Now he has got improved so that he can produce an obi*.

He newly built a studio that has larger space for boiling out dyestuffs than before. He can do what he

had been doing outside before even in rain, so the work efficiency got improved.

"Kurohachijo was lost once because its benefit didn't match the works, but it is a pity to lose it just saying 'the flow of the times'. I hope I can change Kurohachijo to fit with the trends by beating my brains, so that I can pass it onto next generation."

*obi: a broad Japanese sash for a kimono.

Masaru Ishikawa Artisan of Futon

Repair futon to be fluffy and comfortable



Tearing cotton by hands to adjusting finely not to make the edge, where cottons tend to be, too thick.

A futon that had worn thin can be reborn as a fluffy comfortable one by the work of Masaru Ishikawa (Born: 1973). He is a third head of Ishikawa cotton shop (Established: 1921) that makes and repairs futons. He took the family business over in 2000 and learned techniques from his father and the second head Keiji Ishikawa (Born: 1943) and the other workers.

This cotton shop covers all the process from cotton recarding in the own place when this kind of cotton shop is rare today. Once he gets an order of repairing, he removes the futon cloth, puts cotton wadding into the machine which is called "scutching wheel", looses it and makes the cotton sheet shape to reuse. Futon is handled one by one, so some customers choose this shop to avoid theirs cottons mix up with other's cotton wadding.

He adds new cotton for depreciation of original cotton, arranges and piles the sheet-shaped cottons by hand and makes futons. 12 sheets are used for a quilt and about 20 sheets are used for a mattress. It is difficult to handle the cotton protruded on all side, for instance, if he put cotton as much as the height of the folded part, it will be heavy. The expert skill is required in order to make a futon comfortable with predetermined number of sheets according to the necessity of use.

For example, in the case of making a mattress, the middle part where cotton decreases easily because of the body pressure must be a bit thicker than the other part. In making a futon for a kotatsu (foot stove), he makes the part where the board goes on thinner and put more cotton into the edge. Then, a 2m kotatsu quilt will be fixed by 100-spot sewing to prevent the inner cotton from being displaced when it is pulled from both sides. The reception of requests and the

returning of the futon repaired should be done in person. Smiles of the customers who has received the futon repaired gives greater motivation to him.

With chemical fiber woven futons being widely used, he would like to convey good points of cotton futons that has excellent moisture absorbency and can be used repeatedly by repairing.



Toshihiko Takahashi Artisan of Design

Write as I inscribe one's heart



The artisan who has designed posters promoting Akigawa Keikoku tourism or signs of public facilities and shops with unified design of a calligraphy by a brush is Toshihiko Takahashi (Born: 1942). The unique design consisting of the strong sophisticated brush

characters and Sumie (a painting in black and white) enables people to know that is Mr. Takahashi's work at a glance. His work blends in with local scenery of Itsukaichi and it seems to create an atmosphere of the city.

It has been over 40 years since he moved his hub and design studio from Yoyogi, where is the middle of Tokyo, to the mountain village in Akiruno city. Once his poster for the other prefecture caught the attention of Itsukaichi Town, he got a request from the town and then he has drawn the promoting posters of Akigawa Keikoku Valley since 1984.

He continually has been winning a prize in national contest, received a gold prize in 1986, silver prize afterward. He started planning city events such as Akiruno Film Festival and Yoruichi (night festival) and designing of printed matter. The unique type of his letters that seems primitive on occasion is drawn with a conscious of stonemason in "Northern Wei", China (386~534).

Despite what he actually uses is paper and brushes, he creates each letters as if he inscribes letters into a stone by chisel to convey prayer, wishes and feelings through the letters. "The letters inscribed by stonemasons in Northern Wei are not well-formed, but it has a kind of magnetic charm." This is why he has learned this form of characters having an impact. "To do calligraphy and paint picture that makes people feel something, I think of the tradition and the culture of this area. I want to express Japanese things in fresh and modern style and provide it as an

information that leaves a deep impression. Thanks to where I'm living, such a wonderful location of mountains and a valley, I became able to create." Appreciating to the place that stimulate his incentive to creation, he keeps improving sensibility and writing with sensibility.

Tadashi Kishi

Artisan of Dried noodles

Make firm fried noodles



Using carefully selected wheat, water of Akigawa river and salt that contains a lot of bittern as materials, Sumiya produces tough chewy dried noodles. The man who adjusts water content ratio that effects on the hardness of the dough on the site, checks its dryness and takes command in the production is the 4th head the company, Tadashi Kishi (Born: 1961).

What Tadashi always cares for is the temperature and the humidity. The dough gets soggy easily on hot days and gets dry easily on low humidity days. Especially at the change of season that has a great temperature and humidity variation, he adjusts the amount of salt solution very carefully according to the climate of the day.

Sumiya started producing noodles 150 years ago. Their first product "Kan-soumen" was made while running a charcoal warehouse. Unlike other dried noodles such as Udon or Soba that can be produced through a year, "Kan-soumen" can be produced only in January and February when the humidity is low. It is the remains of the olden days that there were no heaters or fans and only way to dry the noodles was air drying, and the dried noodles produced in those two months become well dried and tasty.

"Kan-soumen" is a size thicker and more filling than ordinal soumen. After drying, he lets the noodles stand for a half year in a warehouse, then they will be in the store.

During the half year, the gelatinization proceeds, and the noodles get strong in elasticity and it hardly gets soggy while boiling.

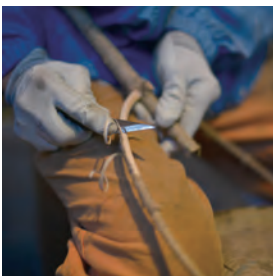
He shows his attachment to the town of Itsukaichi where he was born and brought up by using local materials or naming the goods, such as the raw noodles "Itsukaichi Udon" that is registered a trademark and "Norabo Udon" which is made with

Akiruno's specialty Norabona.

For Yakisoba, they steam noodles in a steaming basket and make it chewy. Then, they sell the raw noodle in order not to lose original flavor of wheat. He does not spare any time and any efforts to make people enjoy his noodles. He wants to keep producing noodles sincerely that he took over from his predecessor.

Atsushi Kozukue Artisan of Woodworking

The expert at grinding edged tools handcrafts landing nets



Peeling barks off deftly with a penknife.



There was an array of wooden landing nets (a net to scoop fish) what are simple and made in a way as to make use of the natural grain but excellent in handleability. A forester, Atsushi Kozukue (Born: 1948) gets materials from the mountains. To make the landing nets, he shaves out a handle from a tree-trunk by a hatchet, peels bark off branches by a penknife, bends and joins by letting steam pass over it, loops and puts a net. His delicate work is expressed in the seam joined snugly or in the finishing condition of the beautiful handle.

Since he was in elementary school, he has been going fishing to a river and stream and caught sweet fish as if the fishing is a part of his life. At first, he used to use tools sold at a market, but he felt "It's boring to use tools I bought. I can find a lot of materials in the rear mountain", so it was natural for him to begin making a landing net.

He checks and studies commercial tools and makes a fishing bait box and Kayoizutsu (a portable cylindrical container of decoy sweet fish) on his own. Moreover, he teaches it to his friends when they ask. Making tools is a part of the fun of fishing for him.

His theory is, "no good tools, no fun" for any activities.

The reason that he makes fishing tools by himself is to improve the usability. A sharp knife is essential in woodworking. He learnt how to sharpen knife blades from a master of the regular carpenter, so he can set a blade proficiently according to the necessity of using. He has been a lover of knives from childhood, and there was a time that he thought to become a smith seriously. He used to carry around a folding knife "higonokami" in his pocket and use it to make toys such as a bow and arrow. He was an only student who peeled apple's skin well and got "A" in his class of the elementary school. Even now he feels uncomfortable

if he doesn't shave pencil with a penknife. The expert at landing nets handcrafting is also an expert at sharpening knives. He knows how to enjoy life and he is quite skilled in Kintsugi* and making western confectionery.

*Kintsugi: Japanese art of repairing broken pottery with lacquer dusted or mixed with powdered gold, silver, or platinum.

Akimitsu Tomonaga Artisan of Wood carving art

Going beyond the framework, create freely



Creates works by making full use of various knives.



Akimitsu Tomonaga (Born: 1944) was in charge of art and production of puppets in the serial puppet show "Purinpurin monogatari" broadcasted by NHK from 1979 to 1982. In "Tomo's little museum at Fukasawa" that has his studio and his house in the same place, wood carved dolls of slender girls with long limbs are standing beside unique dolls of Purinpurin. ZiZi, who is wearing a pointed hat with white beard, welcomes visitors at the entrance. All of the artworks are created by Akimitsu, although they have totally different taste. He creates not only puppets and woodcarvings but also woodblock prints and bronzes, moreover, he built the studio and his house by himself. He is an artist who creates whatever he wants regardless of genre.

After graduation from an art school in Tokyo, he entered the company of stage design. When he was 23 years old, he resigned since he passed the audition of the puppet show company in Australia. He visited to Australia alone and acquired experience of making puppets. The manufacturing in the foreign country was very fresh for young Akimitsu. "In Japan, people spend money on techniques, but in the other country people pay money for ideas in. I was taught that creators should go beyond any frameworks." The overseas experience became the base of his independent unique style. Coming back to Japan at the age of 25, he started working as a professional artist. Once he held a personal exhibition in Tokyo, the visitors, who concerns of art, gave him next jobs or chances of one-man show so that he was able to get this far. He moved to Fukasawa, Akiruno, to get a calm spacious studio when he was 39 years old. The scenery that the town is surrounded by mountains

and a river flows was similar to the atmosphere of his hometown, Shimanto City, Kochi, and that is why he chose this place. "Nature inspires my use of colors and shapes" he says that the starting point of his creation is in the nature.

Wasuke Ishikawa Artisan of Japanese confectionery

I don't make anything with no story



Beautiful homemade bean paste.



Wasuke Ishikawa (Born:1937), the president of "Ochazoppe no Nakajima-ya" says "I never make anything with no story." He named his confectioneries after Western Tama area dialect, for example, Okoju, Shoppei-mochi, Chitton-mochi, etc. and makes Japanese confectionery using local ingredients actively. The shop name "Ochazoppe" is Western Tama dialect that means a refreshment served with tea. By sticking to the local dialect and materials, he hopes people to feel a taste of hometown when people enjoy sweets.

When he was in high school, he began to help his family business of candy store and changed it into Japanese confectionary shop. He has pursued his way for 60 years. He learnt skills without being taught by anyone but has made hit products like Saka-manju and Kikkohaya-monaka.* In addition to the traditional seasonal confectionaries such as mayudama, bota-mochi and sakura-mochi, this man of ideas produces new sweets every time he gets a new product named that links to the promotion of the hometown.

"There are too many products now" he is smiling wryly. Among his many confectionaries, he is proud of Saka-manju that is on sale for a limited time from March to November. It is a Japanese steamed cake with the wrapping the homemade coarsly mashed bean paste with the dough that is leavened with rice-koji (malted rice). The degree of fermentation changes depending on the climate of the day so that he has to make use of his experience for many years and instinct to make confectionaries with stable quality.

Although many shops use ready-made bean paste nowadays, his shop's bean paste is homemade except white bean paste. He boils azuki beans produced in Hokkaido carefully in a copper pan, then makes beautiful jam with a glaze. The salty bean jam of Kikkohaya-monaka has a taste that makes people want

to eat it again.

He himself loves sweets. "Lately some people say that sugar is not good for health, but I get energetic when I take sugar and azuki beans into my body" so he is laughing. Japanese confectionary gives him energy and he gives energy to people by his confectionary.

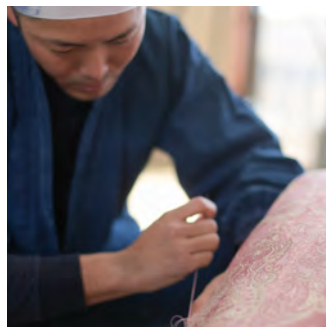
*monaka: a wafer cake filled with red bean jam.

Takumi Takahashi : Artisan of Futon

To sleep comfortably in a cotton futon



Work quickly to make the corners come out.



The owner of Futon-kobo Takahashi, Takumi Takahashi (Born: 1983) says "I'd like people to feel how comfortable a cotton futon is to sleep in." He is one of the few artisans who can make and repair futon. Making futon carefully one by one for people to sleep comfortably is his principle.

Takumi is the third head of the shop which was established by his grandfather in 1953 and deals in futons and real estate. After his graduation from high school, he got employed at other jobs like a factory once, however, he started helping his family business around 2012. He knew that artisans of making futons were decreasing all over the country and resolved "If there is no one to do it, I will."

Partly because he liked making things, he learned work quickly. Trained in other shop and taught by teachers of a specialized school, he got a national certification of the 1st-grade skilled bedding maker. He grew as to win first prize in the comforter category at the 30th National Skills Grand Prix in 2019. His talent was recognized so that he took over the shop from his father.

Making a futon while lowering his center of gravity by bending their knees to expand cotton equally is rather hard work. Takumi is daily absorbed in his work alone in his detached working room. The work requires patience and steady efforts, but "It suits me because I don't need to keep pace with the others" he says.

Now he became the one who is relied upon by other elder futon makers and is willing to carry the Futon field. Moreover, he has also invented new products such as a cotton futon that can be used instead of a mattress on a bed, a cotton pillow which has excellent use of feeling, etc. By the works that go further than that of a futon maker, he wants to continue appealing cotton futons.

Hiroshi Emori Artisan of bamboo work

Invented "Migaki-dake (polished bamboo)" which has the beautiful texture of bamboo



Draw with a wood-burning pen on bamboo which is peeled green skins with a hatchet and polished to the thickness of 5mm and engrave designs by perforating with a jigsaw. People can enjoy it as a "bamboo lamp" by putting on a light inside. Hiroshi Emori (Born: 1948) calls his bamboo art "Sukashi-bori (openwork)." Not only the beauty of its drawing but also the beautiful bamboo as the material attracts people spontaneously.

The straight longitudinal fiber, the whiteness of skins and the sharp gloss after polishing are outstanding. "It is quite difficult to show the actual goodness of bamboo itself beautifully and lightly" Hiroshi says. He created his processing method of bamboo used for his works and named it "Migaki-dake."

Bamboo is weak against mold, worms and cracks and it is said that dealing with these 3 points are the problems on bamboo work. Hiroshi solved those problems by skipping a process that is taken a matter of course and adding his unique process, moreover, increased the efficiency of work. "By using my method, Migaki-dake can be mass-produced. If we can make a business with Migaki-dake, neglected bamboo forest will decrease and may be able to develop a new art field." he dreams.

Hiroshi retired early from the position of the elementary school principal at the age of 57. As groping something to live for, he found a bamboo work and was especially attracted to the good atmosphere of bamboo lamps so that he started making it by himself. He joined "Harebare Take club" which has a base of activity named "Chikutou." He has got materials from bamboo forest in Akiruno

and enjoyed making while believing his sensibility and inventing.

Hiroshi says "Chikutou, where gave me a new thing to live for, is a kind of my origin and it is also the hometown of bamboo lamps" and "I hope to expand 'Migaki-dake Art' from here."



The work begins with peeling off the green skins.



Tetsuo Shimizu
Syogotei

初後亭

Syogotei: 233 Sannai Tel: 042-596-0541
11:00AM~4:30PM, Closed: Thursday & Friday

Hikizuridashi-udon

The local taste of boiled udon with the flavor of dried bonito, soy sauce and residual boiled water. Enjoy the flavor of local wheat-flour while it is hot. Add some "mashi" such as grated yam, natto and grated Japanese radish as you like and enjoy it.



Hiroshi Kondo
Kondo-jozo

近藤醸造

Kondo-jozo Co., Ltd.:733-1 Yamada Tel: 042-595-1212
9:00AM~7:00PM, Open every day

Kikkogo soy sauce

Completely fermented and matured domestic soybeans and wheat for a year. It is the most popular product that has rich flavor and deep taste. "Gorobe-soy sauce" named after the founder, noodle soup and yuzu-ponzu are also popular.



**Kazuho Moriya
Iketani**

池谷

Iketani & Co. Inc. : 170 Otsu Tel: 045-596-0542
10:00AM~4:30PM, Close: irregular

Kazuho Moriya's Tedori-konjak

The konjak is made in traditional way of kneading by hand and rolling by hand. Some products are made from raw konjak-imo and others are made from mix of raw potato and potato flour. Both of them contains air a lot and absorbs seasoning well so it becomes tasty in cooking boiled-food.



**Hiroshi Mori
Itokobo MORI**

糸工房「森」

Itokobo MORI : 1129 Ina Tel: 042-596-0250
8:00AM~6:00PM, Close: irregular

Kurohachijo

Producing Kurohachijo obi, shawls, vest, pouch, etc. He displays and sales it in the exhibition every November. You can visit the showroom in other periods by contacting in advance.



Futon

Masaru Ishikawa
Ishikawa Menten

石川綿店

Ishikawa Menten : 894 Yamada Tel: 0120-0260-85 (toll-free)
9:00AM~6:00PM, Close: Sunday

He is particular about 100% of cotton and makes futon as his customer's request for the thickness of cotton, size, patterns of cloth, etc. Repairing futon is accepted at any time. It will be reduced by 10~20% in sales several times a year.



Visual Design

Toshihiko Takahashi
Visual Design Office

高橋敏彦視覚デザイン研究室

Toshihiko Takahashi Visual Design Office : 1312 Otsu
Tel : 042-596-4335

Shop design, product logos, package design, poster, pamphlet, etc. Two-dimensional or three-dimensional design and planning. He performs total design consulting that has high visual effect.



**Kishi Tadashi
Sumiya**

寿美屋

Sumiya Co., Ltd. : 64 Itsukaichi Tel: 042-596-0018
9:00AM-6:30PM, Close: irregular

Kan-soumen

Made in winter that is dry and stood for a half year in a warehouse, then it will be in the store. The noodles are strong in elasticity and it hardly gets soggy while boiling. There are also various dried noodles such as soba and udon.



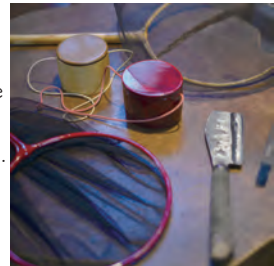
**Atsushi Kozukue
Kozukue Ringyo**

小机林業

Kozukue Ringyo : 490 Sannai
Tel: 090-1558-1058

wood work

He has been working in mountains as a forester and got skills to discern a peculiarity of woods or differences of tree species. Making use of the tree characteristic and his skills of sharpening, he handcrafts landing nets and bait boxes. He doesn't sell these but teaches how to make if he was asked.



Akimitsu Tomonaga
Tomo's little museum at Fukasawa

深沢小 さな美術館

He was in charge of art and production of puppets in the NHK serial puppet show "Purinpurin monogatari". He is an artist who freely creates unique girl statues, Zizi who is genial and pleasant, and so on. These are displayed in the Tomo's little museum at Fukasawa.



Tomo's little museum at Fukasawa : 492 Fukasawa
Tel : 042-595-0336 (Close: December to March)
10:00AM~5:00PM, Close: Wednesday & Thursday



Wasuke Ishikawa
Ochazoppe no Nakajima-ya

お茶どっぺの中島屋

Saka-manju

The primary product Saka-manju (steamed cake) is made in the traditional way; wrap the homemade bean paste, which is made from coarsely mashed beans, in the dough that is leavened with rice-koji (malted rice). It is on sale for a limited time from March to November that is suitable for fermentation. Okoju and Chitton-mochi, what has name using local direct, are also popular.



Nakajima-ya : 1261 Ninomiya Tel : 042-558-0277
8:30AM~7:00PM, Close: Thursday



Cotton Pillow

Takumi Takahashi
Futon Kobo Takahashi

It is made by applying the technique used in futon making. The pillow that contains cotton tightly in every corner has good elasticity and gives excellent sleep. Putting in the sun regulatly keeps it comfortable.

ふとん工房たかはし

Futon Kobo Takahashi : 394-4 Konakano Tel: 045-596-0542
9:00AM~7:00PM, Close: Monday



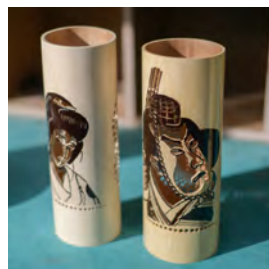
Polished Bamboo Lamp

Hiroshi Emori
Tokyo Takeakari
Donchiku Kobo

東京竹灯り
「呑竹工房」

A bamboo art with an image of Kabuki carved out by using Sukashi-bori (openwork) on the Migaki-dake (polished bamboo) with a beautiful texture. Usually used with a light inside, it can also be displayed just as an ornament. This kind of Japanese design is likely to be popular among foreigners.

Tokyo Takeakari Donchiku Kobo : 733 Otsu
Tel: 042-507-4672
10:00AM~4:00PM, Open: Saturday & Sunday.



有限会社 池谷

Iketani & Co. Inc. : 170 Otsu

☎ 045-596-0542

10:00AM~4:30PM, Close: irregular



Mt. Ootakesan

高橋敏彦視覚デザイン研究室 小さなギャラリー (茶房むべ)

Toshihiko Takahashi Visual Design Office

Little gallery(Sabou MUBE)

1312 Otsu

☎ 042-596-4335

11:00AM~6:00PM,

Open: everyday



Mt. Mazukariyama

Mt. Komiyosan

Mt. Usukisan

東京竹灯り「吞竹工房」

Tokyo Takeakari Donchiku Kobo : 733 Otsu

☎ 042-507-4672

10:00AM~4:00PM, Open: Saturday & Sunday.



Mt. Ichimichiyama

ふとん工房たかはし

Futon Kobo Takahashi : 394-4 Konakano

☎ 045-596-0542

9:00AM~7:00PM, Close: Monday



小机林業 ©小机邸喫茶室 安居

Kozukue Ringyo : 490 Sannai

☎ 090-1558-1058

Kozukuettei cafe ANGO

11:00AM~evening,

Open: Friday to Monday



Mt. Katsuboyama

TOMONAGA, Akimitsu

MORIYA, Kazuho

JR Musashiutsukaichi St.

SHIMIZU, Tetsuo

KISHI, Tadamshi

TAKAHASHI, Takumi

Mt. Kariyoseyama

株式会社 寿美屋

Sumiya Co., Ltd. : 64 Itsukaichi

☎ 042-596-0018

9:00AM~6:30PM,

Close: irregular





Akiruno Takumi Map

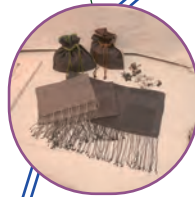
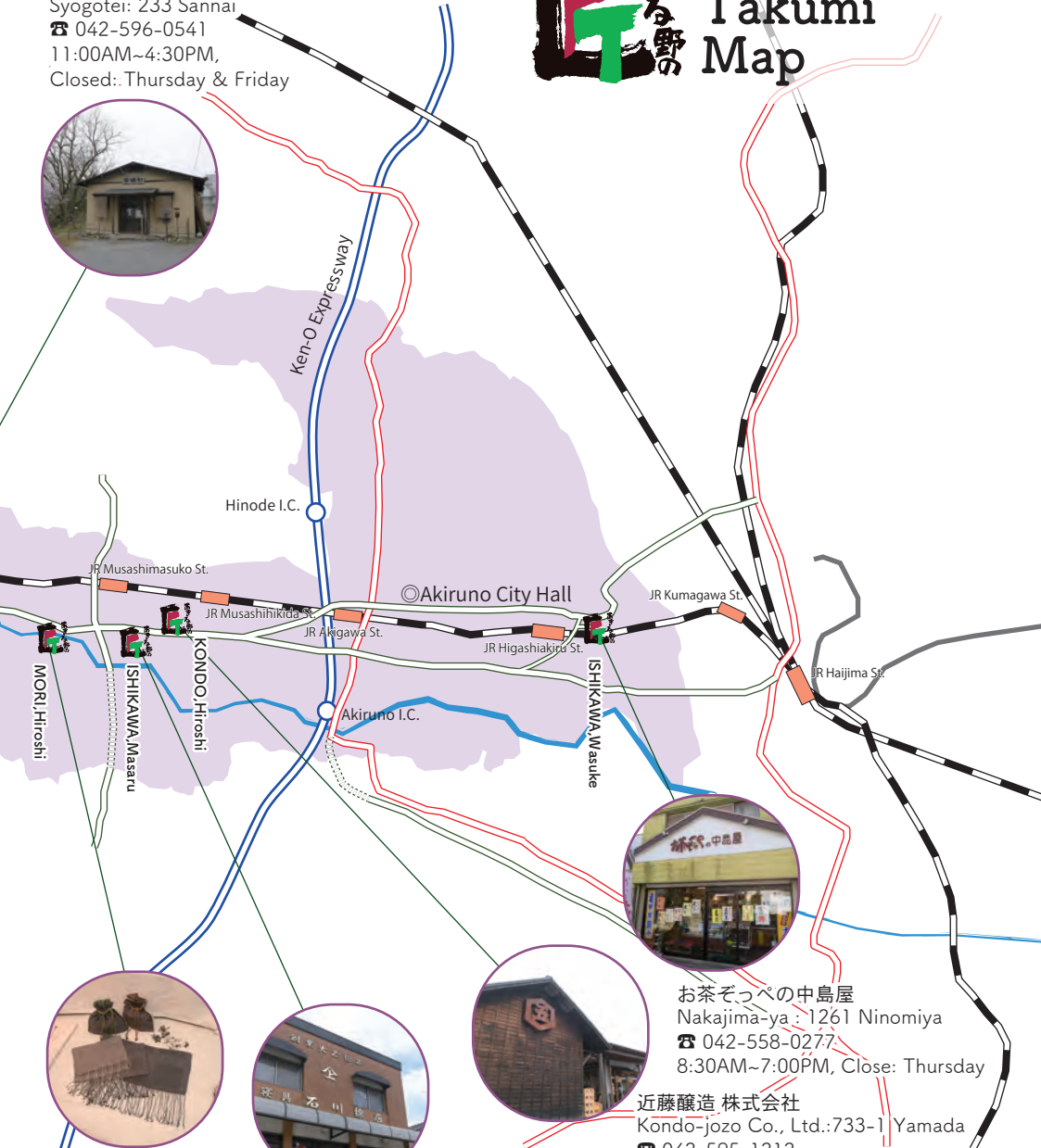
初後亭

Syogotei: 233 Sannai

☎ 042-596-0541

11:00AM~4:30PM,

Closed: Thursday & Friday



糸工房「森」

Itokobo MORI : 1129 Ina

Tel: 042-596-0250

8:00AM~6:00PM, Close: irregular



石川綿店

Ishikawa Menten : 894 Yamada

☎ 0120-0260-85 (toll-free)

9:00AM~6:00PM, Close: Sunday



お茶ぞっぺの中島屋

Nakajima-ya : 1261 Ninomiya

☎ 042-558-0277

8:30AM~7:00PM, Close: Thursday

近藤醸造 株式会社

Kondo-jozo Co., Ltd.: 733-1 Yamada

☎ 042-595-1212

9:00AM~7:00PM, Open: everyday



AKIRUNO NO TAKUMI

Artisans in Akiruno

(issued in September 2020)

For inquiries

Akiruno City, Tourism Division

411, Itsukaichi, Akiruno-shi, Tokyo 190-0164, Tokyo

TEL : 042-595-1135

秋川渓谷
秋川市観光協会
アキルノ市観光協会