



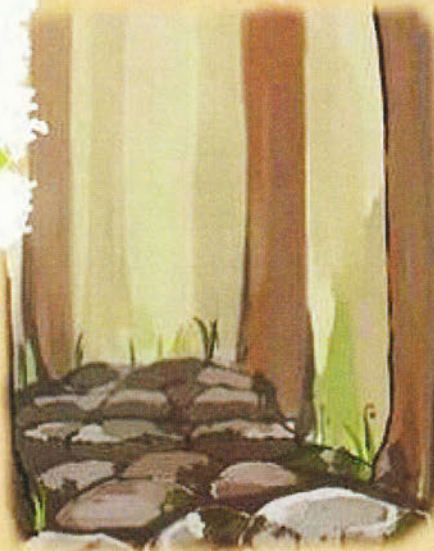
海 sea course コース

We will see the traditional Japanese method of making dried fish.
You will feed fish on a fishing boat and learn about the Japanese fishing industry.
(Maybe you can eat sashimi, too!)

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山 mountain course コース

We will climb Tengura mountain via the world heritage Kumano Kodo Magose-toge Pass. The ancient stone pavement is very beautiful and the view from the top of Tengura mountain is very nice.



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From the afternoon, we will also play the Cubb Sports by using owase cypruss and try Manufacturing Experience.

Sponsorship: Kihoku Hamachiza
Owase high school

Date: October 20th Saturday
(rain date: October 28th Sunday)

Cost: Sea course about 3,100 yen *special price!!*
Mountain course about 1,400yen
(Also, Lunch included)
※prices may change

Fixed number: about 30
It is possible to pick up and drop off participants at Matsusaka Station and Kumanoshi Station.

We will guide you!


























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~ Let's go to Kinokuni ~

※kinokuni means the southern part of Mie
more detail

destination / contents							
9 : 05	We gather at the Owase station.						
9 : 30	<table border="1"> <thead> <tr> <th>Sea Course</th> <th>Mountain Course</th> </tr> </thead> <tbody> <tr> <td> <p>Experience of dried fish making We fillet fresh fish of owase and we challenge making dried fish! (You can take the finished dried fish home.)</p>  </td> <td> <p>We climb Magose Pass, famous for it's beautiful stone-paved-street, among the World Heritage Kumano Kodo! The town of Owase you watch from the top of the mountain is worth it!</p>  </td> </tr> <tr> <td> <p>Owase sea classroom We get on the boat and we visit the farm of yellowtail! We also visit fish processing factory!</p>  </td> <td></td> </tr> </tbody> </table>	Sea Course	Mountain Course	<p>Experience of dried fish making We fillet fresh fish of owase and we challenge making dried fish! (You can take the finished dried fish home.)</p> 	<p>We climb Magose Pass, famous for it's beautiful stone-paved-street, among the World Heritage Kumano Kodo! The town of Owase you watch from the top of the mountain is worth it!</p> 	<p>Owase sea classroom We get on the boat and we visit the farm of yellowtail! We also visit fish processing factory!</p> 	
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13 : 00	We have buffet at Yumekodo Owase.						
14 : 00	<p>We do Cubb Contest on the lawn Divide teams and throw round sticks alternately, it is a sports to defeat the squares of the opponent's position! On the day we use Owase Cypress.</p>  						
14 : 50	<p>Experience of making things</p> <p>※We devide into 4 groups</p> <table border="0"> <tr> <td> bird call</td> <td> butter knife</td> </tr> <tr> <td> kaleidoscope</td> <td> shellwork</td> </tr> </table>	 bird call	 butter knife	 kaleidoscope	 shellwork		
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 kaleidoscope	 shellwork						
15 : 30	We visit kumano kodo center						
16 : 00	Free time						
16 : 30	We arrive at the Owase station						
16 : 45	Dismiss						

This is our website

What to bring: Towel, drink, participation fee
 (Sea Course → In case get motion sickness, please bring medecine for motion sickness.)

Clothing: Easy to move clothing
 (Mountain course → Please bring hat.)

How to apply: by e-mail or fax until the end of September

Contact address (Mizutani Yosuke)
 Kihoku Hamachiza (Kondo Masayuki)
 FAX: 0597-23-2130
 Mail: kondom06@pref.mie.jp

