

長崎県 農泊体験 報告書

体験者氏名・国籍

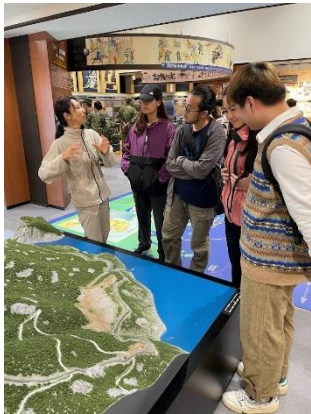
China、Malaysia、Paraguay

体験日時・場所

2023 11 10-11 対馬市

体験内容 (体験した内容を、写真も含めて、当枠内に記入してください。1~2枚。)

Day 1



Upon arrival at Tsushima airport at 9:50 am we were greeted by our guide – Ms. Kawaguchi. After a brief introduction, the first place she took us to was the Tsushima Tourist Information Centre. There she provided background context and information about Tsushima’s history, its strategic and important role as a border island, and its wildlife found nowhere else in Japan.

Then we went to the peak of Mt. Eboshi for a panoramic view of the island and its surroundings. It was magnificent and we took plenty of pictures. En route to lunch, we paid homage at Watatsumi Shrine where we learned how to purify ourselves and pay tribute at a Shinto shrine. Even though it wasn’t high tide, we couldn’t resist but take plenty of pictures with the torii standing in the sea.



We had an amazing lunch around 12:30 at a small fresh seafood eatery Yoshikei. Dishes were prepared with attention to detail and presentation, and each ingredient tasted so fresh and delicious. The chef informed us he sourced and harvested each ingredient as much as he could from Tsushima’s farm and waters.



After lunch we began our farm stay experience at Ooishi Farmhouse, where we were introduced to Mr. Ooishi – and then quickly whisked off to the family-run Yuzu orchard just ten minutes away. Before we began picking, Mr. Ooishi instructed us on the method of picking Yuzu. At first, we thought this would be a relatively easy task. But, after having to hold the extended picking shaft for ‘hours?’ to pick fruit from the higher branches, avoiding the tree’s long and sharp thorns, and carefully navigating steep terrain whilst performing the aforementioned tasks – we learned the hard way that it wasn’t at all easy. We also learned about the challenges of being a farmer: having to deal with pest species like deer and wild boar and coping with unpredictable weather events. We ended the day after collecting about 5 boxes of yuzu, and shortly before it got too dark for a brief interview with a local reporter.



For dinner, we enjoyed a delicious home-cooked meal with some local brew. The family had specially prepared for us a heartwarming country-style “iriyaki” dish, which contained assorted vegetables and chicken with bone. In addition, there was a spicy and tangy condiment made from yuzu peels which tasted simply amazing. The taste and warmth of a home-cooked dinner reminded us of home.

During dinner, we watched the local news on television. It was surprising to learn that for a population of around 28,000 people, the local news is watched regularly and remains an important highlight of the community. After dinner, an entertaining session of karaoke filled with cheer and merry-making was held. Following what was already an amazing dinner and karaoke session, we thought it couldn't get any better than this. But we were surprised that it could! We ended the night on positively buzzing thanks to a yuzu-infused bath, a round of homemade fermented honey wine, and 5-year-old homemade plum wine. Having ended the night on such a high, we were looking forward to what tomorrow brings with excitement and vigour.



Day 2

After a much-needed good night's sleep we woke up early to a simple but hearty and delicious Japanese-style breakfast to energize us for the rest of the day. At 9am we were briefed about how yuzu is processed and how to carefully operate the machines. We took turns performing various tasks so that we could experience the full range of yuzu processing. We learned how to sort between discolored/irregular yuzu fruit with beautiful yuzu fruit to be sold as whole fruit, and operate a machine that squeezes juice from fruit, separates the skin and discards the seeds and pulps. It was fun and interesting to perform these tasks and operate the machines. It made us experience and feel like we were actual workers in a yuzu processing plant. The fact that the whole production place smelled like yuzu and made us smell like yuzu provided a memorable experience.



Halfway through work, we were treated to coffee and a homemade persimmon jam on our break. Delicious! To mark the end of our experience at the farmhouse, we were given a bag of homegrown persimmon as a farewell present by Mrs. Ooishi. It was a sad farewell as we have grown fond of the pleasant and charming Mr. Ooishi and his kind and gentle wife.



Ms. Kawaguchi picked us up and we went straight for lunch at a local Soba shop to try the local iriyaki soba at Agato-no-Sato, where we learned about the origins of soba noodles in China and how it made its way first to Tsushima and then only to the rest of Japan. It was amazing to know that the method of making and even the taste of soba noodles in Tsushima has not changed since its arrival on the island. To attest to this, our Chinese friend, Chen, even remarked how similar the taste of the soba is to the one in China.

After lunch, we found ourselves wide-eyed in a dark tunnel as we proceeded to the top of a massive old gun turret at Toyo turret ruins where we learned about its role in WW2 history. Unfortunately, as it was cloudy, we were not able to see Busan city from the viewpoint. But we were told that on a clear day, one can see not only the buildings but even the cars being driven in Busan.



We also visited one of Japan's top 100 beach beaches – Miuda Beach, but as it was too cold

for a swim, we instead walked around the shore and took plenty of pictures. With its picturesque

scenery and clear blue waters, it must be a very nice spot for a picnic and swim during the summer.



We ended our sightseeing trip at the Tsushima Wildlife Conservation Centre to learn more about the wildlife that inhabits the island. We were surprised to know that apart from the yamaneko that there are other species of plants and wildlife that are found only in Tsushima, and not in other parts of Japan but the same species is found in Korea and China. This speaks of the geographical proximity of Tsushima to the Asian mainland. We also caught a glimpse of the elusive yamaneko in its shelter and learned about its challenges, role in Tsushima's natural environment, and efforts in its conservation.



We ended our short but memorable time in Tsushima at Sakanaya-en for dinner where we each ordered a delicious set of seafood dinner set. As we greatly enjoyed Mrs. Kawaguchi's intimate knowledge of Tsushima's culture, history, and wildlife, it was again another sad farewell when we bade our final goodbyes to our guide.

As we boarded our plane to return to the city, we reflected on our two-day experience. And we knew that we would very much like to experience countryside life on Tsushima again someday.

