Title

Experience making Izumo washi (Japanese paper), a beautiful Japanese folk art \sim plus Shimane Winery!

Story

Handmade washi(Japanese paper) began in the Izumo region since the Edo period. Eishiro Abe, who inherited this technique, created "Izumo Mingei Washi", a unique washi style that had never existed before, as a result of his encounter with the Mingei (folk art) movement.

Besides, the Izumo region is also known as one of the best production centers of house grapes in Japan. The Shimane Winery makes use of the high quality grapes produced here to produce wine. In recent years, this winery has been widely praised in a number of wine competitions, including a four-star award at the Japan Winery Awards 2020.

In this tour, we will visit the Abe Eishiro Memorial Museum which connects Japanese and Western in Izumo, to learn about the appeal of Izumo washi paper by watching a series of artworks and DVDs, and to experience making your own handmade washi and Izumo washi wine labels. In addition, visitors will be able to discover the charm of Izumo through a lunchtime communication with Izumo washi craftsmen. Perhaps you will even be served a glass of Shimane wine during which.

In this way, you can feel the connection between the Japanese culture of Izumo and the Western wine culture as well as craftsmanship.

History of the region and experience

About Izumo Mingeishi paper

The washi paper which late Living National Treasure Eishiro Abe dedicated his life to, has the characteristics of using raw materials like kozo(mulberry paper), mitsumata (Oriental paperbush) and gampi (a clove-like bush) to make the paper. The kozo paper, which is simple and strong, best represents the traditinal features of washi paper. Mitsumata paper is also known as the "king of washi". It has a unique lustre and earthiness, with the feature of unfading and resistant to insects/water, also suitable for writing fine characters. The production technique of gampi paper is the art of handmade paper knowhow that Eishiro Abe worked so hard to refine and was passionate throughout all his life.



...

777



Shimane Winery

This winery has been ighly acclaimed in numerous competitions, such as a four-star aard at Japan Winery Awards 2020 and a gold medal (the highest award in its category) at Japan Wine Competition 2019.

Chisokutei restaurant

With the aim of promoting "local production for local consumption", this restaurant was started by local farmers. The restaurant serves plant based country-style food and buckwheat made from domestic stone-milled buckwheat flour. Food here is very healthy. The restaurant offered an extensive seasonal menu such as abundant wild plants in spring, fresh vegetables in summer. In autumn you can enjoy fresh rice, Samatsutake mushrooms and other autumnal delicacies.



	Itinerary
Start time End time	Conte
9:00	JR Matsue Station Matsue
9:00 - 9:25	Tra
9.00 9.23	
	Abe Eishiro Memorial
	DVD appreciation: About Izun Make Uchiwa / Japanese roun Visit workshop / Visit exhibitio
9:25 - 14:35	Lunch at Chisokutei (Bento (Lunch box) with craftme
	Make labels for Shimane w (Can design your own label or pr
	Free time (souvenir shoppir
14:35 - 15:00	Tra
15:00	JR Ma
A Barris and a start and a	
Route map	Mat
Man Longrad	





ravel by taxi

al Hall

umo washi paper / und fans (including paper making and colouring) / tion hall

men)

wine print photos)

oing etc.)

ravel by taxi

Aatsue Station

Amazing experiences

Uchiwa/Japanese fan making





-

Amazing experiences

O Paper making

- •Watch DVD to learn process
- •Tamezuki (accumulated papermaking)
- Remove paper from the frame
- Make it dry

② Stick the made washi paper

Make it dry

4 Shaping

- Cut the paper into a fan shape with scissors
- Edge the sides with washi tape

Time required: 1 hour





Package Description											
Facilities	Abe Eishiro Memorial Hall		Address	1754 Higashiiwasaka, Yakumo, Matsue, Shimane			TEL	0852-54-1745	Website	http://abe-eishirou.jp/	
	Wi-Fi	NA	Multilingual support	Available	Reservation	Required	Max reservable number	Up to 4	Cancellation fee	6~4days before→50% 3days before~on the day→100%	
	Restroom	Western style	Language	English / French	Reservation deadline	14 days in advance (MUST)	How to reserve	Mail/online	Payment method	Credit card (payment on the travel day: NA)	
	Shimane Winery Address		264-2 Hishine, Izumoooyashiro, Shimane		TEL	0853-53-5577	Website	https://shimane-winery.jp/			
Travel price ¥15,000~			What is not included in the price	Shipping for labeled wineTransport after the tour begins		Note	 Min number of participants: 2 · Max number of participants: 4 Please provide valid ID if you are planing to drink alcohol. English-speaking guide(s) will accompany you. 				
Contact us	Osewasan	Centre	Address	2F Imai Shoten, 63 Tonomachi, Matsue, Shimane			TEL	0852-61-8015 (9:00~18:00)			



Amazing experiences



Time required: 1 hour