

Are you interested in learning about culture, tradition, and nature of Noto? Noto's Satoyama and Satoumi (production landscapes sustainably managed by human activities such as agriculture, forestry and fishery) has been designated as a Globally Important Agricultural Heritage System (GIAHS). This course provides you the opportunity to learn about the region through on-line lectures and a study tour.

**Price:** FREE on-line lectures and 5,000 yen for the 2-day tour (transportation, accommodation and two meals included)



### Part 1

## On-line Lectures: 'Living in Harmony with Nature: Satoyama and Satoumi in Japan and World'

In English



Lecture 1: Satoyama and Satoumi: definition, present condition and problems  
Lecture 2: Human activities and biodiversity in Satoyama and Satoumi  
Lecture 3: Global partnership through Satoyama conservation and advancement  
Lecture 4: Living in harmony with nature in Satoyama and Satoumi

**Length:** 6 hours (1 hr 30 mins per lecture)

**Report:** Once you have completed watching the on-line lectures, please submit a report by the end of December 2017.



UNESCO Intangible Cultural Heritage  
(registered in 2009)



One Thousand Rice Paddies in Shiroyone

### Part 2

## Study Tour in Noto

With English/Japanese translation

This tour will focus on an agricultural ritual called "Aenokoto", which was registered as an intangible cultural heritage of humanity by United Nations Educational, Scientific and Cultural Organization (UNESCO) in 2009. You will have a workshop, experience traditional food, and observe the ritual. Further more, you will visit Senmaida thousand rice terraces. This tour is a joint program with the Japanese On-line Course and International Student Center of Kanazawa University.

**Date:** 4th -5th December, 2017.

**Report:** After the tour, you will be asked to submit a report. \*This tour is **limited to 15 people.**



Once you have completed this course, you will receive a proof of completion of Satoyama Satoumi Meister (on-line course). \*It is not a credit based on the School Education Law.

**Further information and application from:** <http://www.crc.kanazawa-u.ac.jp/meister/online-course/>

Application deadline is 27<sup>th</sup> of November.

**Contact:** Kanazawa University Noto School, 33-7 Kodomari Misaki-machi, Suzu, Ishikawa 927-1462 JAPAN  
TEL 0768-88-2568 FAX 0768-88-2899 E-mail [meister@adm.kanazawa-u.ac.jp](mailto:meister@adm.kanazawa-u.ac.jp)



# Study Tour to Observe and Examine “Noto’s Aenokoto”, UNESCO Intangible Cultural Heritage

**Date: December 4<sup>th</sup> (Monday) - December 5<sup>th</sup> (Tuesday)**

**Place: Wajima City, Suzu City, Anamizu Town, and Noto Town**

**Fee : 5,000 yen (transportation, accommodation, and meals\* included)**

\*Dinner on 4<sup>th</sup> and lunch on 5<sup>th</sup> Dec.

It is an event of the Satoyama Satoumi Meister Training Program (on-line course in English) jointly provided by the Internationalization Promotion Program of Noto Campus Plan Promotion Committee. Students of these two programs from both Japan and abroad will visit Noto to study and discuss the traditional culture of that region.

Noto provides rich learning experiences in winter. Japanese sake is made in the traditional method in breweries and “Kan-Buri (winter yellowtail)” are caught in the ports of Noto.

Looking at traditional culture, “Oku-noto no Aenokoto” is registered as a UNESCO intangible cultural heritage. In this agricultural ritual, which has been carried on for over a thousand years, families show hospitality to rice field deities at their homes on December 5<sup>th</sup> every year. We will actually visit old folk houses of Noto and observe the ritual step by step. Our hearts are purified by the refined ritual and language which is believed to be the origin of “Omotenashi (Japanese hospitality)”. We will examine the words “the kindness of Noto is felt even in its soil” through the ritual, “Aenokoto”.



Dec. 4<sup>th</sup> – 5<sup>th</sup>, 2017

Top: Group photo in 2016 with One Thousand Rice Paddies at the back

Bottom: “Aenokoto” dinner on traditional lacquerware plates

Date	Time	Theme	Action	Lecturer	Location
Dec. 4, Monday	13:00	Kanazawa University Kakuma Campus	Departure		Kanazawa City
	13:30	Kanazawa Station	Departure		Kanazawa City
	16:00	Workshop on “Aenokoto”	Workshop	Ms Caroline Watanabe	Kanazawa University Noto Campus, Misaki-machi, Suzu City
	18:30	“Aenokoto” food at an old folk house restaurant Tenzo	Dinner		Misaki-machi, Suzu City
	20:30	Kanazawa University Marine Laboratory*	Arrival		Ogi, Noto Town
Dec. 5, Tuesday	07:30	Kanazawa University Marine Laboratory	Departure		
	09:00	Senmaida & “Aenokoto” at the Kawakami House			Sosogi, Wajima City
	11:00	“Aenokoto” at Gourokuan			Kanmachi, Noto Town
		Lunch			Anamizu Town
	Afternoon		Discussion		Anamizu Town
	16:00	Return to Kanazawa	Arrival		Kanazawa City

\*Shared room with other participants of same gender.