About Akima Bairin

Akima Bairin is one of three major plum growing regions in Gunma. With approximately 35,000 trees carpeting 50 hectares of rolling hills the area has been a popular beauty spot for 60 years. From mid-February until the end of March it hosts the Akima Bairin Festival an annual community gathering. When the plum blooms are at their fullest there is also a celebratory Blossom Festival. At the heart of the festivities is the warmth and wisdom of the many local farming women. From 11 stores they prepare delicious local fare served up with welcoming smiles. Join in and experience authentic local culture, relax in the beauty of nature and enjoy delicious tasting home produce. www.city.annaka.lg.jp/kanko_spot/hana/bairin.html



Ako Gishi 47

phase 3

Experiences

Look, Feel and Taste Akima plums

Activities in and around Akima Bairin.

For inquiries contact:

Akima Bairin Tourism Association 090-7739-8431 (Fukuda)

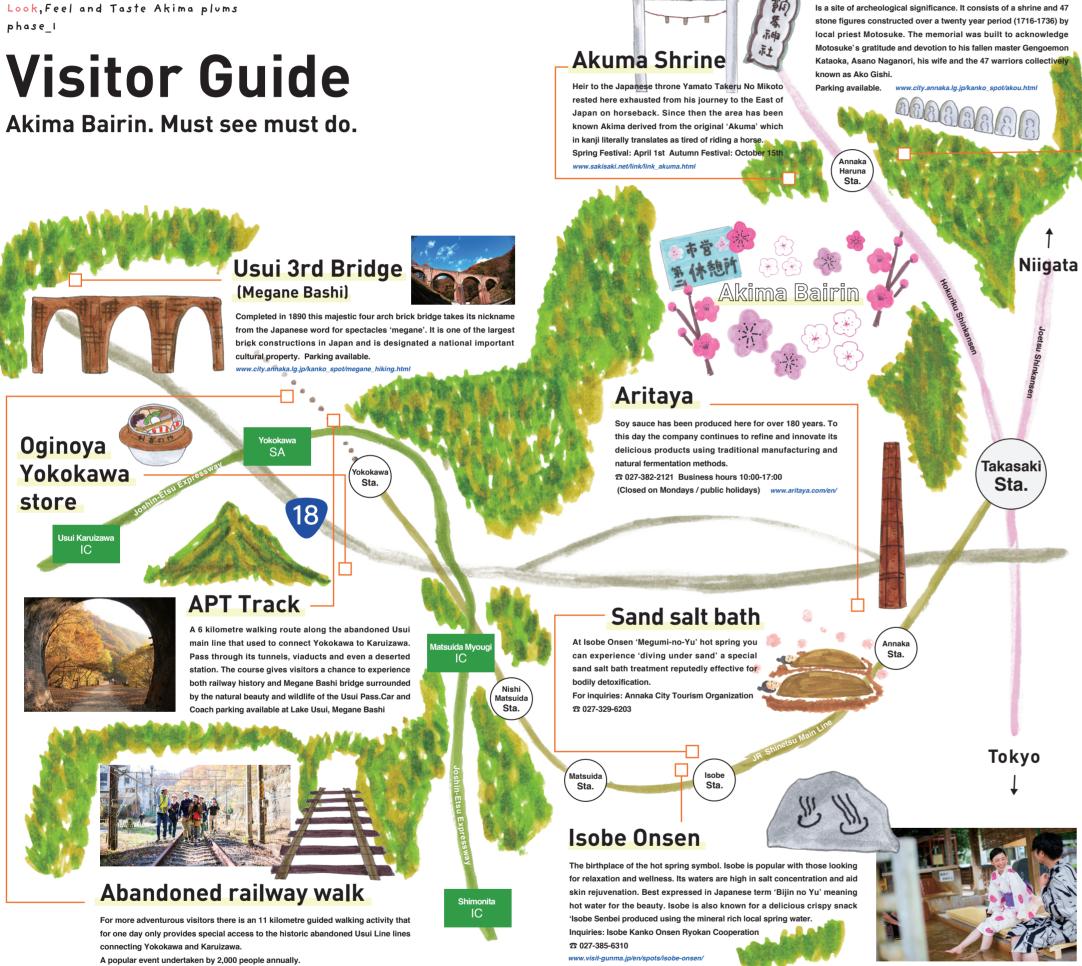


Let's make ume cordial

Join us in a plum syrup workshop using both green and ripe plums to create healthy and delicious drinks!

■How long: 30 mins ■Take home: One 500ml bottle of ume cordial ■Booking: 10:00 – 15:00 / 3 days prior to event date ■Meeting place: Second Rest House at the hill top area ■Fee: ¥1,500 (tax inc)

Visitor Guide





Let's make ume jam

Sour plum jam is the perfect quick and easy accompaniment for meat dishes and yogurt toppings. No fuss no mess!

- ■When: All year
- ■How long: 30 mins
- ■Take home: Two 140ml jars of ume jam
- ■Booking: 10:00 15:00 / 3 days prior to event date ■Meeting place: Second Rest House at the hill top area
- Fee: ¥1.500 (tax inc)



Let's make ume vinegar pickles

Delicious plum vinegar pickles made using 'umezu' (plum vinegar) a by-product of producing umeboshi (sun-dried sour plums). The drained plum vinegar is full of natural goodness and has umami flavours. No doubt you' Il have delicious extra pickles to take home.

■When: All year (using seasonal vegetables) ■How long: 30 mins ■Take home: Two 140ml bottles of ume vinegar

■Booking: 10:00 – 15:00 / 3 days prior to event date

■Meeting place: Second Rest House at the hill top area

LOCATION



GETTING HERE

Address 672 Nishikamiakima, Annaka City,

Gunma Prefecture

Followed by a 15 mins taxi ride.

Followed by a 20 mins taxi ride.

From Tokyo Station Approx 1 hour by Hokuriku Shinkansen to Annakaharuna statio

From Takasaki Station

Approx 15 mins by JR Shin-Etsu line to Annaka station.

From Karuizawa

Approx 35 minutes by bus to Yokokawa statio Followed by a 25 minutes train journey via JR Shin-Etsu line from Yokokawa station to Annaka station

INFORMATION

Instagram, Annaka City For the latest information.

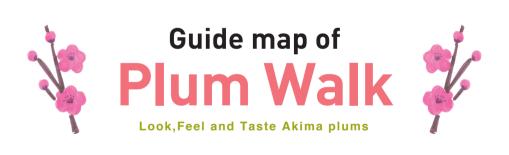


Annaka City @annaka_city



Akima Bairin Tourism Association

@akimabairinkanko





Let's make umeboshi

Experience pickling fresh plums grown by local farmers and using your own preferred pickling method. This workshop is suitable for both the novice and experienced picklers.

- ■How long: 30 mins
- ■Take home: One 1kg WECK jar of umeboshi
- ■Booking: 10:00 15:00 / 3 days prior to event date ■ Meeting place: Second Rest House at the hill top area
- Fee: ¥2,000 (tax inc)



Let's make umebishio

'Umeboshi' is steeped in granny's wisdom and is one of the most authentic produce found in Japanese kitchens. We use them to flavour salt 'umebisio' creating a delicious seasoning. Perfect for sprinkling onto onigiri (rice ball), or as a natural preservative, check it out

■How long: 60 mins

■Take home: Two 140ml jars of umebishio

■Booking: 10:00 – 15:00 / 3 days prior to event date

■Meeting place: Second Rest House at the hill top area ■Fee: ¥1.000 (tax inc)

Let's pull leeks

Get close to the land and join in with our local Japanese leek harvest experience!

Joshu negi (Japanese leek) are delicious and can be prepared in a wide range of ways to create countless tasty recipes.

- ■How long: 30 mins
- ■Take home: 10 Japanese leeks
- ■Booking: 10:00 15:00 / 3 days prior to event date ■ Meeting place: Akuma Shrine
- ■Fee: ¥1,800 (tax inc)



Let's pick plums

Experience the end of season harvest of ume side by side with the local farmers. Recommended for those looking to make syrup and umeshu.

- ■When: May to mid-June
- ■How long: 60 mins ■Take home: 5kg or 10kg fresh sour plums
- ■Booking: 10:00 15:00 / 3 days prior to event date
- ■Meeting place: Akuma Shrine ■Fee: ¥1,000 (tax inc)



Inquiries: Annaka City Tourism Organization ☎ 027-329-6203

Our Plum Story

Farmers in Akima Bairin just as those in rural areas across Japan, are ageing and the legacy of their wisdom is under threat of being lost. Five years ago in a bid to help address this we began work on engaging people with plum farming culture, its people, knowledge, produce and community. We developed initiatives specifically aimed at supporting the ageing farmers by engaging the younger generations. We started to tie up with local schools so that the farming legacy could be better understood by younger people in order that ultimately

farming life by offering agricultural experiences, to people from all walks of life. Getting them actively involved in the orchard life. And we set up our 'Plum School' where they can enjoy and participate in workshops that explore the delights and flavours of plum recipes. We have also established 'Umezono' a plum tree sponsorship program that helps safeguard plum orchard traditions for the future as a place where people can continue to come and be part of its community Our journey continues to showcase the gift of the plum and to make everyone aware of its many wonders and influences. We hope more people can join us at Akima Bairin and take home with them their own special plum story.

they might see opportunity in agriculture. We promote the



