

BEWARE OF BEARS PREPARING FOR HIBERNATION

Because bears prepare for winter hibernation by storing food, there is a chance some come scouring for nutrients, so be careful!

In order to not even meet up with a bear, let's be ready:

Radios, bells, and other things of the like can be put on your person to make the bear aware of your presence (they are generally afraid of humans)

Let's particularly be aware of timings: let's especially be aware of the early morning and sundown, since bears will be more active during these times

Since they will be drawn to fruits and other natural food supplies, harvesting them as soon as possible is strongly recommended

If you ever meet a bear:

Do not run or make a lot of noises. Slowly back away and retreat.

If you are targeted by a bear:

Contact the prefectural hostile animal control office, or get in touch with the police as soon as possible.

Inquiries: Prefectural Hostile Animal Control Office

Phone: 0776-20-5701



Harvest Appreciation Festival

Come and enjoy an event where you can both buy and make oroshi-soba (COLD buckwheat noodles)! ***Following picture and real experience at event may vary.

They will be giving out saplings. Only the first 120 will receive these starting at 10:00 (no ticket needed), which happens to be the start of the event. During the event, you can also have a chance at snagging a free onigiri if you are able to get one of the exchange tickets. They will start distributing these tickets around 11:00 according to schedule. Only the first 100 can snag this freebie onigiri, so make sure you get there on time!



They will also be selling saplings! So if you are not able to get your hands on one of the free ones, you can buy one here as well!

There will also be a mobile library (library in the back of a truck sort of thing).

JAF (Japan Automobile Federation) will be in attendance issuing child safety course certificates! The children will be tested on their knowledge of traffic safety and receive a certificate upon completion.

And last, but absolutely not least, there will be food stands where you can eat your favorite takoyaki and yakitori.

There are also other special activities that will take place during the festival.

Location: Ichijodani Asakura Mizu no Eki (Akabanakajimacho)

Date and Time: November 3rd (Sat.) 10:00 AM-3:00 PM (10:00-15:00), Rain or shine

Family Handmade Soba Experience

Times: Around 10:00, 11:00, 1 PM (13:00)

Capacity: 5 groups, reservation required

Participation fee: 1500 yen per group

Application: Starting October 15th (Monday), by phone

Taste Testing Rice Husk Baked Potatoes

Times: Around 11:30 AM, 12:30 AM, 1:30 PM (13:30), will be cancelled in the case of rain and/or strong winds

Capacity: About 20, randomly chosen

Application: Day of, up to 30 minutes prior, applications are accepted at the reception desk

Inquiries/Other Application Method: Ichijodani Asakura Mizu no Eki (in person)

Phone: 0776-41-2777

Fukui Marketplace Festival

You have a chance to get behind the scenes of Fukui's marketplace, and you will get to set foot on land civilians are not normally allowed to tread.

Depending on the shipping organization, you may be allowed to buy processed or even fresh goods while you're there! (Please note ***Depending on the shipping organization)

A few of these items include fresh and processed fish products, vegetables, fruits, flowers, potted plants, freshly cured tuna, old school smack-the-shelf hype banana selling, and many more!

The Health Preservation Center's approved vegetables exhibition and health consultations are available as well if you wish to improve your eating habits/diet.



Location: Central Wholesale Marketplace

Date and Time: October 20th (Sat.) 10:00-1:00PM (10:00-13:00)

Family Mock Fish Auction

Recommended: Children in elementary school and guardian(s)

Capacity: 15 groups (First come, first serve)

Applications: Starting October 15th (Monday), over the phone

Inquiries: Go inside of the marketplace and ask to speak to someone from the committee

Phone: 0776-53-0001

Let's Witness the Waxing Gibbous!

Come to witness the Waxing Gibbous phase via telescope!

Time and Date: October 21st (Sun.) 6:30PM-8:00PM (18:30-20:00)

***Will be cancelled in the case of rain or cloud coverage

Location and Inquiries: Natural Historical Museum

Waxing Gibbous Viewing Party!

Have a chance to witness the Waxing Gibbous phase! The stars will also align to bring us good timing on Mars and an even better timing to catch Saturn in their orbits!

Date and Time: October 21st (Sun) 7:00PM-8:00PM (19:00-20:00)

Will be cancelled in the case of rain or cloud coverage

Location: JR Fukui Station West Gate, Dinosaur Plaza

Inquiries: Seiren Planet

Phone: 0776-43-1622



Tea Ceremony (in Space)!

Enjoy the theme of space from the comfort of your seat at this unique tea party!
This event will take place in chairs and at a table. Normally, it would be on tatami.

Time and Date: 10:00, 11:00, 1PM (13:00), 2PM (14:00)

Main Seat: Ms. Kondo

Capacity: 10 (First come, first serve)

Participation Fee: 500 yen

Application: Starting on October 21st (Sun.) at 9:00, phone reception is available.

Inquiries: Atagozaka Tea Ceremony Museum

Phone: 0776-33-3933

This picture is merely an example as to what one may look like. It is still a tea ceremony, so please at least be prepared with proper etiquette.



Soba Festival in Miyama

It is a festival for soba, so there will be plenty of stands to buy soba.

There will be Miyama-unique products to be sold at this festival as well.

Soba speed eating contests: Starting at 10:50 (elementary school, middle school, adult female, and adult male categories)

Take part in some cheer dance, balloon art, and more fun activities!

There will also be a Ryukyukoku Festival Taiko performance and the prefectural police band performance as well.

There will also be an Abelia x Grandiflora sapling distribution starting at 11:00 (first 300).

Date and Time: October 28th (Sun.) 10:00-16:00, Festival is on, rain or shine

Location: Miyama Tree-Loving Village of Culture (Miyama Kigokoro Bunka no Sato)

Phone: 090-4327-3314

***Real experience may vary

