

Stuck in the pandemic?
 Why not get a taste of Oita via the prefecture's online store?
 For those living overseas, we're sure that something among the store's wide selection of items will stir a memory or two.



Rediscovering Oita's Goods!

Support us with your purchases! Recommendations for Oita, the Onsen Capital of Japan's Online Store



Show your support through grabbing a bite! The Oita Prefecture has prepared many Flavours of Oita Goodie Bags to support businesses suffering from the COVID-19 pandemic.

The Oita Prefecture is running its own official Rakuten web store 'Online Shop for Oita, the Onsen Capital of Japan'.

A limited number of 30% coupon will be distributed from June 1. Selected items will have their prices slashed, so don't miss out on this bargain!



Campaign page

Check out our other stores on Yahoo! Shopping and Amazon Japan, opening on Jul 27 and Aug 27 respectively!

*Charges apply to international shipping (including items marked with 'free shipping'). For more information, refer to Rakuten Global Express.
 *International shipping unavailable for refrigerated and frozen items.

What's up, OITA!

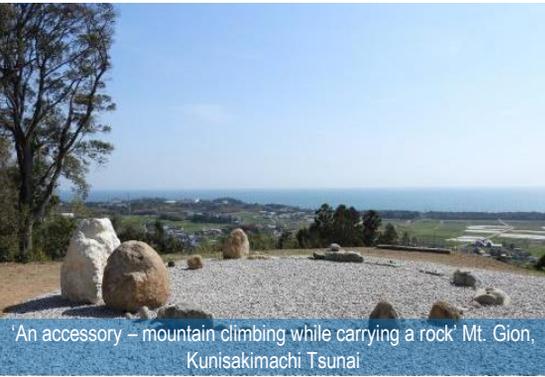
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Bringing the latest from Oita, Japan to all those connected to Oita thriving all across the globe.



New modern artworks

Bringing out the best of Kunisaki's sceneries



'An accessory – mountain climbing while carrying a rock' Mt. Gion, Kunisakimachi Tsunai



'Illuminated path – stairless approach' Mt. Gion, Kunisakimachi Tsunai



'Breath' (Raiura Beach, Kunisakimachi Shores)



'Manose' (Manose Bank, Kunimimachi Taketazu)

Promoting Cultural Tourism in Kunisaki Peninsula

The Kunisaki City is currently engaged in regional revitalisation through art. In addition to the three piece collection created in the Kunisaki Art Festival 2014, the city is working in conjunction with the Oita Prefecture in FY2020 and FY2023 to create two new pieces.

Using art as a platform, the region is creating opportunities for people to come in touch with Kunisaki Peninsula's history and numerous highlights. In realising cultural tourism which may bring new interests to the region, much work is invested into boosting the highlights and tourism of both Oita Prefecture and Kunisaki.

In FY2020, artist Shimabuku (Shimabuku Michihiro) created a series of hybrid artworks on three local sites, those being Mt. Gion in Kunisakimachi Tsunai, Raiura Beach on the Kunisakimachi Shores, and Manose in Kunimimachi Taketazu.

Shimabuku

profile

Born in Kobe in 1969 and currently residing in Naha, Shimabuku is filled with poetic humour and has earned global recognition with his people-and-society-inspiring style. He has participated in many international exhibitions.



Baumkuchen

with a touch of Bungo-Ono's

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Sitting on the banks of the Okudake River and the midst of Bungo-ono's nature is the Satonotabi Resort Lodge Kiyokawa. Established in 2015, the facility offers a series of services and experiences including accommodation, steam sauna, river rafting, hiking and fishing. In this issue, we will be introducing the baumkuchen making experience available onsite.



Baumkuchen, in its birthplace Germany, is known as a cake reserved for special occasions such as Christmas and is only seen in supermarkets from autumn to winter. In Japan however, the cake's pattern, which looks similar to a tree's growth rings, has earned it a reputation as an auspicious dessert. Not only is it a fixture among fixtures among wedding cake choices, it is also a well-loved dessert that can be easily bought in local supermarkets and convenience stores.

The making of the baumkuchen's rings, which look like the growth rings of an old tree, is an intriguing process in itself. By pouring and browning layers of batter over and over again on a rotating spit over open fire, the pattern gradually forms. The bamboo spit, flour and coal used in this activity run by Lodge Kiyokawa are all sourced in Bungo-ono, giving the cake a local twist. Making a baumkuchen is usually quite an arduous process since it is typically done in front of the open flames of an oven, but at Lodge Kiyokawa, one can bake the cake at a leisurely pace while listening to the chatter of the nearby river. Why not have a hand at making baumkuchen in the embrace of lush greenery, and further explore the highlights of Bungo-ono?

Participant capacity: 2~6 people
Cost: ¥6,000 per group

■ Event page

<https://teppan-oita.jp/tour/sumiyakibaumkuchen/>

■ Lodge Kiyokawa's official page

<https://lodge-kiyokawa.jp/>