

Chagusaba Farming Method (Tea-grass Integrated System) in Shizuoka

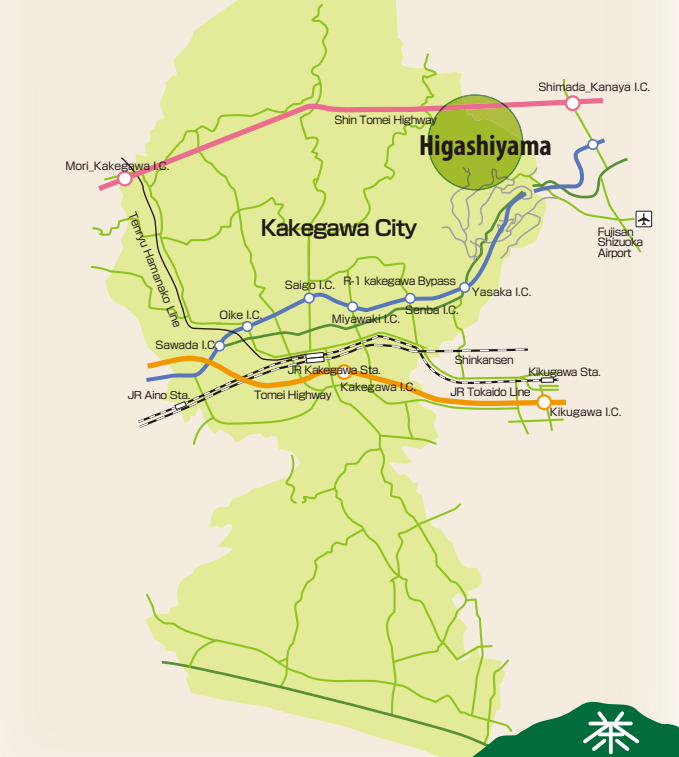


The Hill That Bears the Kanji "Tea" Higashiyama Access



Necessary time to reach Higashiyama(Chagusaba)

Approx. 30min. by car from Kakegawa I.C.
Approx. 35min. by bus from Kakegawa station



GIAHS

What is GIAHS?

Globally Important Agricultural Heritage Systems is a project established by an international organization, the Food and Agriculture Organization of the United Nations (FAO, headquarters is in Rome, Italy). FAO's purpose is to ensure stable food supply. GIAHS is a necessary project to reexamine the overemphasized productivity of aggressive modern agriculture which brought about environmental problems such as deforestation and global water pollution. This has also resulted in the disappearance of local cultural heritage, sceneries and biodiversity. The purpose of GIAHS is to pass down traditional agriculture and its method to the next generation. The succession of this heritage has conditions. The farming method itself restores the land environment. The land usage preserves biodiversity. Farming culture and its sceneries have to be protected. All of them are declining due to modernization. The succession of each element above mentioned are all integrated into 'regional systems' to be protected and maintained. Just as UNESCO(United Nations Educational, Scientific and Cultural Organization) registers and protects world heritage sites like ruins, historical buildings and nature as 'immovable property,' GIAHS registers and aims to protect the regional systems.



Chagusaba Farming Method Keeps the Nature of Higashiyama Alive

Annual late autumn grass cutting and carrying out activity preserves biodiversity of the unique Chagusaba grasslands. Species endemic to certain local areas, plants and animals diminishing nationwide are observed in Chagusaba locations.

Semi-natural grasslands around the green tea fields maintained by the green tea farmers had been called 'Chagusaba' from long ago in the Higashiyama district of the northeast Kakegawa city. Semi-natural grasslands once used to be seen many places all over Japan are now rapidly diminishing. Some of the animals and plants that made their home in such grasslands are endangered. But Higashiyama green tea farmers had kept cutting the grass and casting them in between the tea bush furrows to produce high quality green tea for more than 150 years. This labor intensive efforts to produce good green tea had helped to sustain the biodiversity of the diminishing rural grasslands.

The total of Chagusaba area is as large as 130ha

Have you noticed there are various sizes of Chagusaba grassland around the green tea fields in Higashiyama?
In fact 130ha is for Chagusaba out of 180ha green tea fields: that means 70% is Chagusaba.

Chagusaba is Full of Animals and Plants

Beautiful rare flowers, insects and animals make their abode in Chagusaba of Higashiyama



(Fujitaigeki)Euphobia watanabei
*flowering time: late May ~ middle July
Species endemic only to Shizuoka prefecture. They used to grow widely in the prefecture. But they are now found only three Chagusaba locations including Awagatake. Chagusaba where grass cutting occurs only once a year had protected this species.



Kakegawa Fukibatta
*late June ~ beginning of November
Grasshoppers endemic to the area between Ohi river and Tenryu river in Shizuoka prefecture. This species is unable to fly due to degenerated wings and differs in types according to the areas. Observed in Japanese pampas grass in Chagusaba. Its scientific name bears 'awagatake.'



Kamoshika(Japanese serow)
*all year
Related to cows. They declare their territories by rubbing sweet scent secreted from bump-like suborbital gland beneath the eyes on trees. Often seen after cutting grass in November to April.



Haru rindo(Gentiana thunbergii)
*flowering time: late March ~ April
Biennial plant that grow in sunny and moist grassland. Sunshine makes the flowers open up and cloudy sky makes them close. The height of the plant is only 10cm. Because the cut grasses are carried away every year, these little plants can reach out to the sun and survive. Otherwise they would not grow.



Sasa yuri(Lilium makinoi)
*flowering time: May ~ beginning of June
Endemic to Japan. This lily has been cherished by Japanese people since ancient times. It was mentioned in Japanese classic literature Manyoshu. It takes seven years from sprouting seed to grow to bloom. They can survive in Chagusaba because the cut grasses are carried away every year.



Kinran (Cephalanthera falcata)
*flowering time: April ~ May
A type of orchid. The shiny lemon yellow flower looks like simmering gold. It is difficult to cultivate artificially as it nourishes from symbiotic bacteria on its roots.



Okatoranoo (Gooseneck loostrife)
*flowering time: June ~ July
You can enjoy the small flowers for a long time as they bloom from the bottom of their arching stems. Its Japanese name means tiger's tail as the arching stem looks like it in a painting.



Hotarubukuro (Bellflower)
*flowering time: late June ~ July
White or light pink flower bloom like bells side by side. Also called 'lantern flower' in some areas. They look like lanterns carried by hands.

Caution! These plants and animals are our precious friends who are the harbingers of each season. They are important just as the shape of the remaining snow on the mountains tells the time to plant rice in the northern snow regions. Please do not harm our harbingers.



Chagusaba



6. Laying cut grass in between tea bush furrows



7. Cut grass between tea bush furrows



Chagusaba areas around green tea fields in summertime.

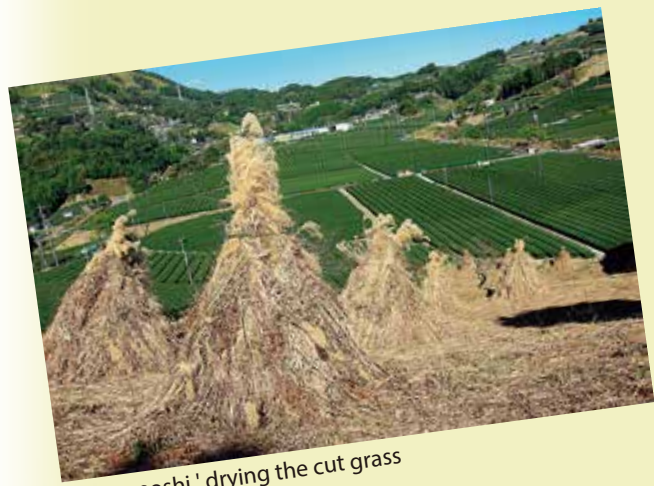
Globally Important Agricultural Heritage Systems

Chagusaba Farming Method (Tea-grass Integrated System) in Shizuoka

Scenery of green tea fields represent a countryside view of Shizuoka. The green tea farmers cut Japanese pompous grass, bamboo grass and alike around the tea farms between late autumn and winter, dry them and lay them in between tea bush furrows. This Chagusaba farming method has been repeated every year to produce high quality green tea despite the availability of modern green tea production. The labor intensive effort to produce good green tea and to sustain the biodiversity of Chagusaba in Shizuoka was highly appraised by FAO of the United Nations and certified as GIAHS in 2013.



5. Cutting grass further in short length



4. 'Kapposhi,' drying the cut grass



3. Chagusaba after grass cutting



1. Chagusaba thickly covered with grass in autumn



2. Farmers cutting grass between autumn and winter



Watch video of cutting works on Chagusaba



Watch video of people producing high quality green tea

Chagusaba Farming Method (Tea-grass Integrated System) in Shizuoka

The Hill That Bears the Kanji "Tea" Higashiyama 東山

There are so many hidden sights to see in Awagatake.
Hike the hill and enjoy the beautiful sights.

Hiking and Green Tea Factory Map

Hiking Rules in Higashiyama

- Please protect the nature. Do not harm the plants and animals.
- Please take home all your own food and trash.
- Please stay on the hiking trails. (to prevent accidents)
- Tea fields and parking spaces are privately owned. No trespassing please.
- Please do not get in the way of farm work.

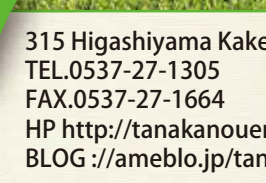
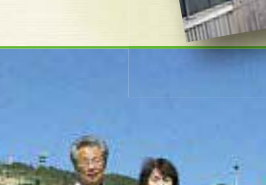
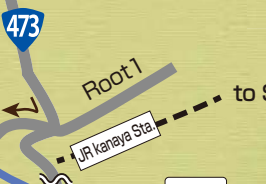
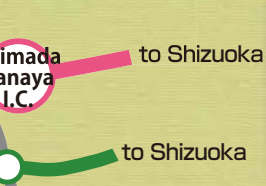
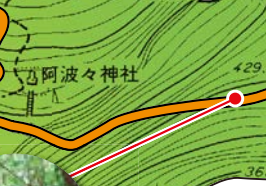


to Kakegawa city area &
Kurami Hot Spring

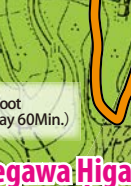
Higashiyama Ippukudokoro
Sanchoten
Awagatake (532m)



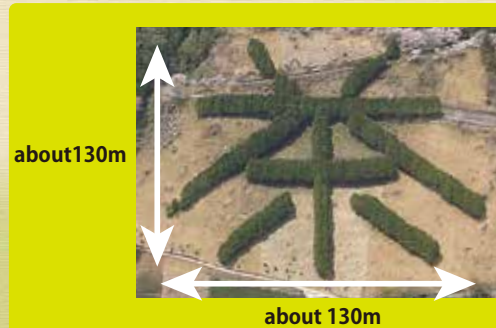
Figure of Eisa
Awagatake (532m)



① Iwakura
The remains of ancient worship place. Iwakura is the power spot of Higashiyama as it is said that gods descended on these boulders. Receive a full dose of gods' blessings in front of these boulders.



② Ancient Forest
Awagatake forest on top of the hill is registered as natural monument by Shizuoka prefecture. Take a deep breath in this forest and refresh your body and soul.



about 130m
about 130m
Landmark of Awagatake that bears the kanji letter "tea."

The huge kanji letter "tea" was written on the side of Awagatake mountain. It was accomplished by the local residents' proposal in 1932. Pine trees were planted one by one by confirming the right location to create the letter from a far distance. They corresponded by signaling white flag in the time of no transceivers nor cell phones. The pine trees were damaged later by pine weevils and replaced by Japanese cypress trees. The kanji letter "tea" and the Chagusaba grassland around it have been both maintained and protected to this day. The blooming cherry blossoms and new green tea leaves are beautiful in spring. The mountain sometimes is adorned by white snow in winter. Please enjoy the kanji letter "tea" in all four seasons.

to Shimada & Fujisan Shizuoka Airport



Solomon's seal
(Polygonatum odoratum)
flowering time: mid-April ~ May
One or a pair of two pretty flowers similar to lily bells line up the stem. The root looks like that of plant named tokoro. Tokoro's root is bitter to taste but Solomon's seal's root is sweet. Therefore Japanese name means 'sweet tokoro'.



③ Viewpoint to see the kanji letter "tea" on Awagatake

Higashiyama Ippukudokoro
Bus Station (W.C.)
KANSENJI

Tea Factory Fujitohseicha
Agricultural Cooperative Associations

JA Kakegawa Higashiyama branch office

to Kawane
Shimada Kanaya I.C.
to Shizuoka

to Shizuoka
Root 1
to Shimada
to Omaezaki
Fujisan Shizuoka Airport

to Kakegawa city & Nissaka

to Kakegawa city & Nissaka

to Kakegawa city & Nissaka

to Kakegawa city & Nissaka

Tea Factory Fujitohseicha
Agricultural Cooperative Associations

Our tea factory promotes our own green tea to many people by hosting events like green tea parties. We host an annual spring green tea party on top of Awagatake during cherry blossom season.



730 Higashiyama Kakegawa city
TEL0537-27-2210
FAX0537-27-1876
HPhttp://www.awantake.com/
https://www.facebook.com/fujitoh



Tea Factory Higashiyama
Green Tea Business Association

Our associations maintain our tea field communally to cultivate high quality green tea leaves. We try our best to produce reliable, safe, and delicious green tea. Let's have relaxing tea time with our deep steamed green tea. Enjoy the color, aroma and taste.



1821-12 Higashiyama Kakegawa city
TEL.0537-20-0408
FAX.0537-20-0410
HPhttp://higashiyama-tea.com/
BLOG://fukamushi.hamazo.tv/



Tea Factory Higashiyama
Green Tea Business Association

Signboard

to Kakegawa city & Nissaka

Tea Factory Yamato
Green Tea Business Association

The most challenging effort to produce green tea is that you are dealing with the nature. It is essential to manage the tea field according to the daily environmental change such as the early spring frost and dry summer. Farmers in their twenties up to old experienced ones all work together to produce great tea. Come see us work at Higashiyama.



Higashiyama Kakegawa city 1983-1
TEL0537-27-0281
FAX0537-27-1304
HPhttp://yamato.hamazo.jp/
BLOG http://yamato.hamazo.tv/

GIAHS "CHAGUSABA FARMING METHOD IN SHIZUOKA"
AUTHORIZED PRACTITIONER SYSTEM

Green tea produced in Higashiyama tea factory has top-grade "Three-Leaf mark."



THE WORK OF AUTHORIZED PRACTITIONERS OF CHAGUSABA FARMING METHOD IS ESSENTIALLY VALUABLE.

"Chagusaba Farming Method in Shizuoka" as GIAHS is highly valued in terms of conserving environment because producing good quality green tea result in conserving biodiversity. Promotion council for GIAHS "Chagusaba Farming Method in Shizuoka" consists of leaders from five cities in Shizuoka prefecture where the farming method is practiced. The council started authorized practitioner system for the Chagusaba Farming Method in September, 2013. This authorized practitioner system evaluates how much the farmers make efforts and contribute to maintain Chagusaba as the grassland of biodiversity as well as to produce good quality green tea. The system authorized in three ranks according to the ratio of the size of maintained Chagusaba area to the entire tea farm. Authorized farmers can publicly announce that they are the practitioners of the Chagusaba Farming Method and label as such on their green tea products.

The Hill That Bears the Kanji "Tea" Higashiyama Deep Steamed Green Tea

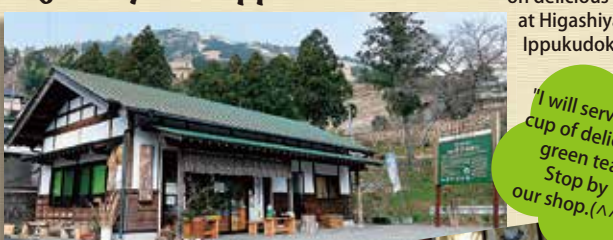
Higashiyama deep steamed green tea is steamed 2 to 3 times longer than the medium grade green tea. You can enjoy our green tea with hot water in a hasty manner or with somewhat lukewarm water by taking a long steeping time. You can always come up with beautiful green color with great taste in any situations. Generally, if you would like the plain and light green tea, we recommend to prepare with hot water for a short steeping time. If you would like to enjoy the sweet taste, we recommend to prepare with lukewarm water for a long steeping time.

Green tea leaves in Higashiyama are thick and hard because of the frequent fog and wide temperature difference between the day and night. Such leaves make extremely pleasing and elegant taste with great aroma.



You can purchase Higashiyama green tea here!
Have some delicious Higashiyama deep steamed green tea cultivated in Chagusaba.

東山いっぷく処
Higashiyama Ippukudokoro



We warmly welcome you with Higashiyama green tea at Higashiyama Ippukudokoro. We sell our famous letter "tea" on the mountain manju as well as lots of locally produced vegetables, fruits and edible wild plants. We can tell you the great spots of the season to visit. Please stop by Ippukudokoro for a little rest from your hiking and cycling.

東山いっぷく処 山頂店
Higashiyama Ippukudokoro Sanchoten
Address: 1050-1 Higashiyama Kakegawa Shizuoka 436-0001
Phone: 0537-27-0845
Closed on Monday (if Monday is a holiday, Tuesday is closed)