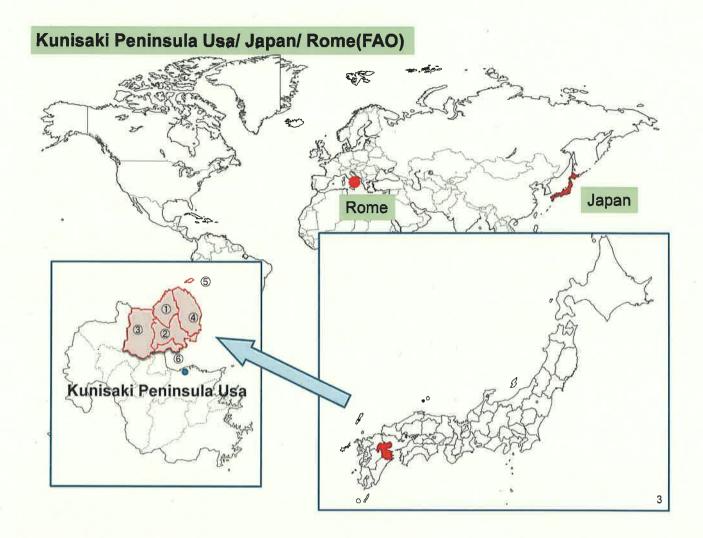
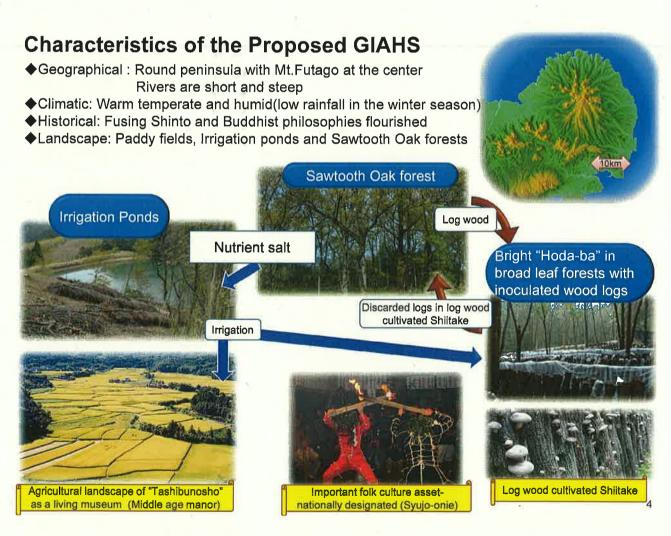


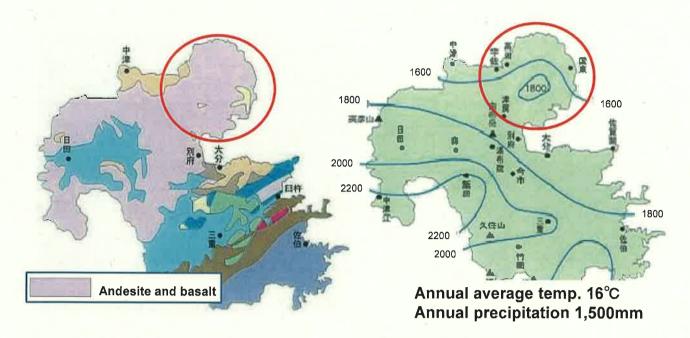
Kunisaki Peninsula Usa/ Japan/ Rome(FAO)







Geological and Climatic Features of Kunisaki Peninsula Usa



Highly porous volcanic soil that absorbs rainfall easily; Many rivers of this area are short and steep; This area has a characteristic of low rainfall in winter;

→This area struggled with the provision of water from ancient times.

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Japan's Largest Sowtooth Oak Forests in Kunisaki Peninsula Usa

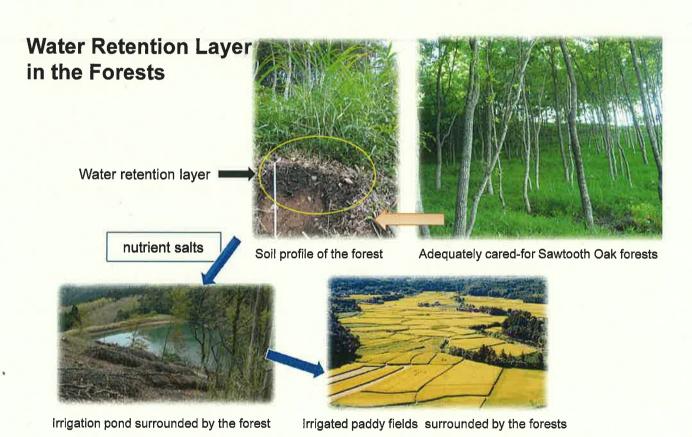




The total stock volume of Sawtooth Oak in Oita pref. ranks as the largest in Japan (22%)

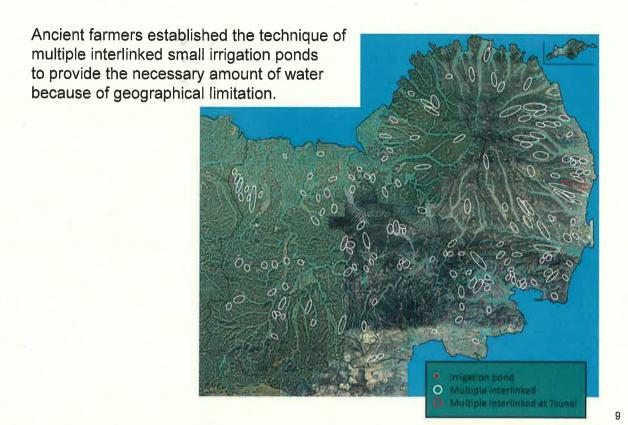
The Sawtooth Oak Plant Re-grows in 15 Years

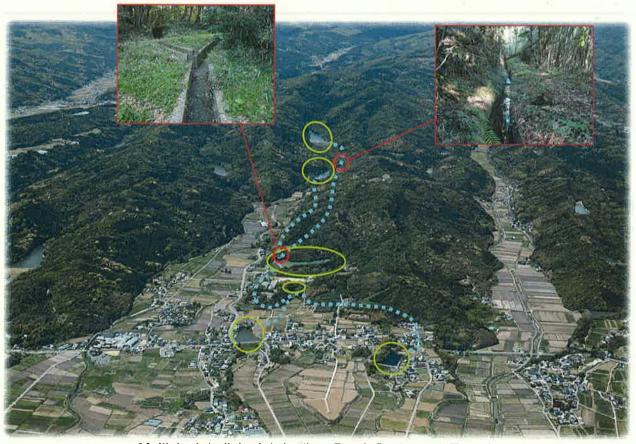




Downpours of rain in this region absorb into the soil where fallen leaves etc. have accumulated and become spring water containing nutrient salt, sustaining paddy agriculture and coastal fishing.

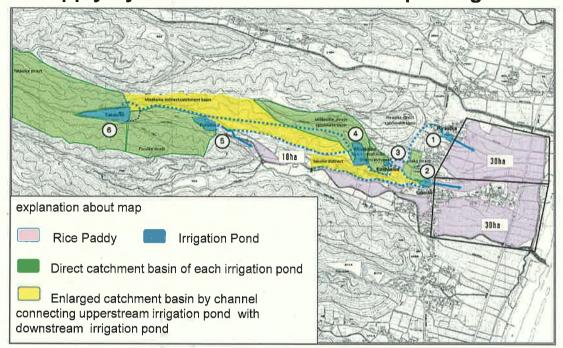
Managing the Multiple Interlinked Irrigation Pond System





Multiple Interlinked Irrigation Pond System at Tsunai

Water Supply System with Interlinked Multiple Irrigation Ponds



- ①,②: Direct water supply from irrigation ponds to rice paddy.
- ③,④: Water refill from upstream to down ① and ② ponds.
 - ⑤: Water refill from upstream to down ④ pond.
 - 6: Most upstream pond is in preparation for water supply to down @and 5 in August.

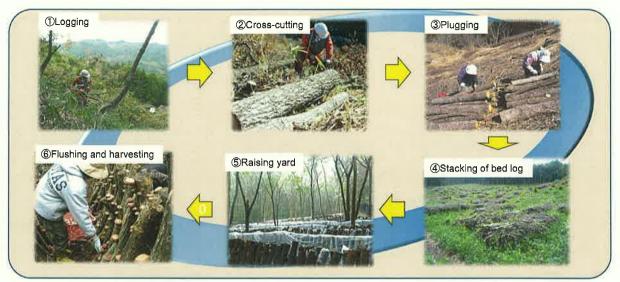
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Production-Process of Log Wood Cultivated Shiitake

Feature;

- 1. Reforestation by Shiitake mushroom producer
- 2. Delivering high quality dried log wood cultivated Shiitake (40% of national share)
- 3. Bright Hoda-ba in broadleaf forests

History;

- 1. Shiitake cultivation in Japan started during the 17 century AD in Oita
- 2. Started Kunisaki area in 1885
- 3. Discovery of 'plug spawn' made by Kisaku Mori in 1942
- 4. Abundant Kunugi forest by encouraged afforestation (49% in total forest area)

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Numerous Grant Schemes for Upgrading Shiitake Production Efficacy

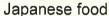


The "Oita Shiitake Genbei School" for young farmers, providing incentives and leadership training

Dried Log Wood Cultivated Shiitake is Popularizing and Expanding Globally









Chinese food

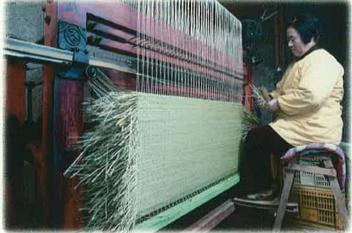
Dried log wood cultivated Shiitake is an indispensable ingredient in cooking and soup bases in Japanese food, used to increase the amount of guanylic acid which serves as one of the main three taste components of Japanese cuisine

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Shichitoui Industry Which Remains only this Region in Japan



Harvest and dehydrate in summer



Weave in winter

Features and History;

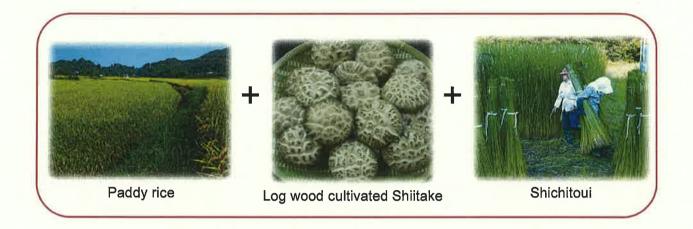
- 1. Shichitoui (Cyperus monophyllus VAHL) for durable weaving tatami mats
- 2. Indigenous farming practice in Kunisaki and brought large profits in small farmland
- 3. Shichitoui cultivation in this region began about 350 years ago
- 4. Only one ha planted in Kunisaki at 2011

 (difficult mechanization, change in lifestyle, etc.,)
- 5. Establishment of 'Kunisaki Shichitoui' Promotion Association(2010)



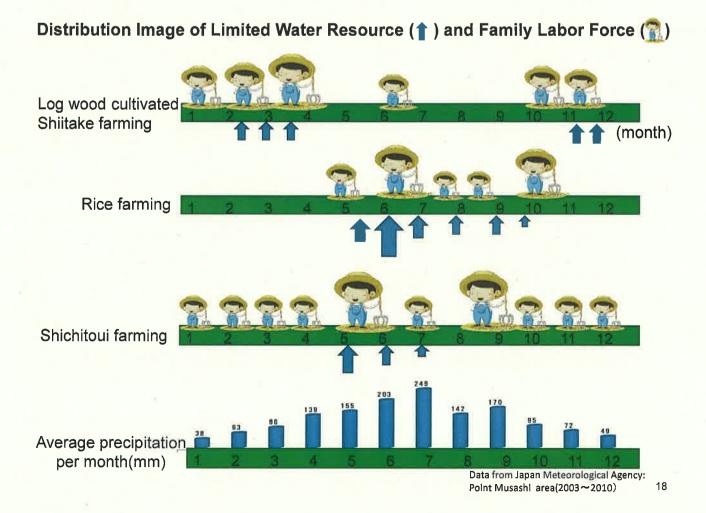
Cut surface

Rich Crop Diversification in this Region



As large scale paddy agriculture was not developed in this region, it became necessary to cultivate a commodity that complemented wetland rice.

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Conserving Biodiversity of Wildlife and Threatened Species

Geographical features in this region and adequate managements of Sawtooth Oak forests and multiple irrigation ponds allow a variety of plants and animals to be adapted to that environment.



lwagirisou (Opithandra primulides)



Oita salamander (*Hynobius dunni* Tago)



Goosefoot (Liobagrus reinii Hilgendorf)



Little Curlew (Numenius minutus Gould)

19

Culture, Values and Social Structures



Tashibunosho

The Usa Hachiman Shrine, a water Deity



The Mineiri ritual, bridge to connect priests and ordinary people

Tashibunosho not only retains the rural landscape with terraced paddy fields as it was during the 11th Century in adjacent areas of the Usa Hachiman shrine, it is also a great example of how local cultures evolved through a harmonious relationship between nature and farming societies, involving traditional tilling methods, in the mountainous areas of the region.



The Amabiki Shrine, praying steady supply of water

History of Paddy Agriculture and Unique Food Culture

Historical remains of the Ankokuji Hamlet

The historical ruins of the Ankokuji hamlet were found on the right bank of the Tabuka River, a region that is now covered in rice paddies. Characteristic religious festivals still remain today.



Ureshino



Mitori-okowa

Syujo-onie festival, gratitude for the harvests

Rich tradition of preparing local cuisine with local farm products or the local fish catch.



Doburoku (raw sake)festival, cerebrate good harvests

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Expected Social and Ecological Benefits of the GIAHS

- Feasibility of managing traditional cultural capital in the region
 - ① Efforts to manage Sowtooth Oak forests and irrigation ponds sustainably
 - ② Continuous system of managing associated agricultural systems into the future
 - ③ Revitalization of agricultural practices and ecosystem maintenance
- More interaction between urban and rural units
 - 1 Increase in the potential of green tourism
 - ② Understanding about rural life and increase in returnee migrants
- 3. Strengthening local branding
 - ① Dried log wood cultivated Shiitake into global identity
 - ② Revitalization of farmers, foresters and fishermen through a new industrialization

Promoting interaction with other GIAHS sites and researchers

→Further activation of this area