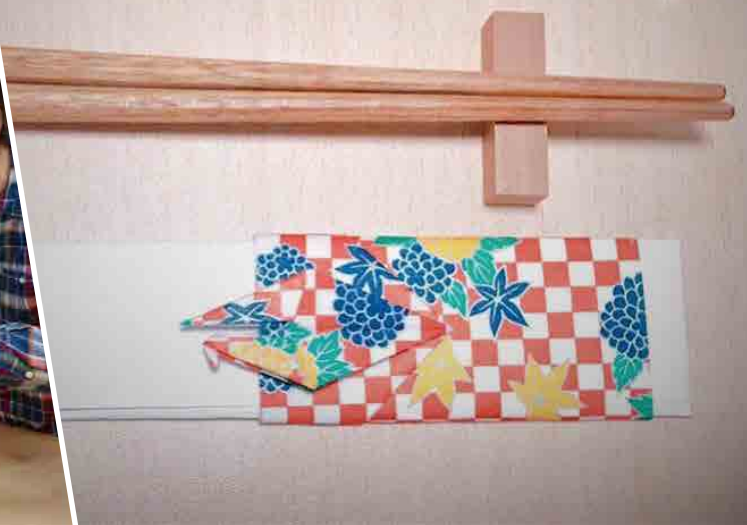




My-Hashi Workshop



Though they may seem simple to make, the design and use of Japanese chopsticks are as varied as that of Western cutlery. Using eight-cornered chopsticks, which can only be made by hand, is a very different experience to using store-bought square chopsticks. In Kondo-san's "My-Hashi" workshop, participants learn about traditional methods for chopstick-making, and they can use a Japanese 'kanna' (wood planer) to make their own. By choosing the type of wood and the size of their chopsticks, along with the packaging to go around them, even a novice can take home a personal set of cutlery from Japan.

Kondo-san is a furniture and chopsticks maker, who had moved to Shimokawa more than 10 years ago to live near the forest. While making furniture brings in the dough, Kondo-san also offers a workshop for visitors to try their hand at chopsticks making. His reason for doing so was to make better use of the wood that he has. What was originally going to be thrown away after furniture making has now been given new life as personalized chopsticks. He decided to name his workshop "Making My-Chopsticks" because it's not about making a perfect pair of chopsticks, but rather it's about making a pair that reflects who you are.

1. Place : Kino-Kokoro Workshop
2. Season : All year round
3. Time : 10AM ~ 18PM
4. Age : Age 10 ~
5. Number of people : Max 4 people at once
6. Workshop contents : My-hashis making = Max 1.5 hours
7. Fee : Adult ¥1,000 | Age 13 and under ¥500 (Cash Only)
8. Clothing : Nothing in particular
9. Reservation : 7 days prior to the preferred date of the workshop