

Shimokawa's residents moved here from across Japan, but they are united by their passion for the forests. Mori Jam, which takes place on July 8th(SAT) and 9th (SUN), is a celebration of both the town's diversity and of nature in full bloom. You can see Shimokawa's artisans at work, picnic on seasonal ingredients, and meet the town's unique residents. All are welcome.

The celebration of Shimokawa's forest culture begins on July 7th (FRI) with the only International Chainsaw Art Masters Competition in Hokkaido - EzoCup2017!

**** Special Offer ****

- Spot at the Free Tent Site

For the explorers who are seeking for a wholesome experience in Shimokawa's jolly forest festival 'Mori Jam', we invite you to spend a night next to the forest for FREE!

All you need to bring is your own tent and sleeping bag, and a clean facility 'Furepe' is available throughout your stay for the use of washrooms, as well as free WiFi.



The tent site is accessible to all four major sections of Mori Jam in less than 5 mins by walk, and about 15 mins walk from the town center.

During the day, join the local artisans and chefs to celebrate Northern Hokkaido's rich nature and culture with charming crafts, creative workshops, dynamic live performances of chainsaw art, savoring local food, and so on!

A local hot spring 'Gomi Onnsen' is 15 mins drive away from the tent site, so go ahead and relax your mind and body in the traditional Japanese public bath to prepare for the night (¥400 for entry).

Then you can head out to the town center where you will find a variety of local restaurants from a cozy cafe that offers roasted dear meat, to an Izakaya that serves seasonal dishes that go perfectly with Japanese sake.

Please fill in the Google form below to reserve a space at the free tent site.

https://goo.gl/forms/xKz1LwMhTuUJAvpk2

X The use of fire is forbidden at the tent site.

EzoCup2017 Chainsaw Art Masters Competition

Schedule: July 7th (FRI) 9:00-17:00 | July 8th (SAT) 8:00-17:00 | July 9th (SUN) 9:00-14:45

As the 'town of forestry', Shimokawa-town utilizes its rich forest resources and hosts the only chainsaw art convention in Hokkaido. Shimokawa aims to establish a forest culture unique to Shimokawa-town, and promote the 'town of forestry' to the international community, as well as vitalize the town through tourism of wood-carving as entertainment.

Theme : Carve the image "River of Life \sim TESHIO RIVER \sim "

@Sakuragaoka Park



Market in the Forest

Schedule: July 8th (SAT) 11:00-17:00 | July 9th (SUN) 10:00-14:00

A market of 39 stall sections pops up inside Shimokawa's forest where visitors could adore and shop crafts uniquely designed by various artisans in northern Hokkaido, enjoy the refreshing atmosphere with some yoga sessions or perhaps a challenge on the slack-lines in the middle of the woods. Visitors can wander through the forest looking over colourful plates, woven bags, decorative candles, wooden dishes and various creative items that you can hardly have the chance to enjoy in a single circumstance!

There will also be fine cups of coffee, baked goods and even vegan ice cream from nearby slow-life cafes.

You can also try making crafts yourself with local artisans –like making chocolate from cacao, fabric-dying, gold-mending plates, and many other!

@Mikuwa's Forest



Mikuwa Kingdom

Schedule: July 8th (SAT) 11:00-17:00 July 9th (SUN) 10:00-14:00

A place anyone from children to adults could experience life in the rich forest culture from roasting marshmallows in the campfire, chopping firewood and generating electricity on bicycles. All is welcomed to take a moment and dive into the slow-life of northern Hokkaido.



@Mikuwa's Forest



Shiba-Food Square ~ Stalls on the Grass ~

@Sakuragaoka Park

Schedule: July 8th (SAT) 11:00-17:00 July 9th (SUN) 10:00-14:00

In the jolly atmosphere of the Sakuragaoka Park, there will be multiple stalls from Shimokawa's local shops as well as unique cafes and organizations from other Hokkaido regions. Enjoy some refreshments





using local and seasonal ingredients, like "Gulabo" a bread baked with Shimokawa' s flour and filled with Shimokawa' s fruits tomato sauce. There will also be Shimokawa' s hand-pulled udon, and some fine cups of coffee from nearby slow-life cafes.