

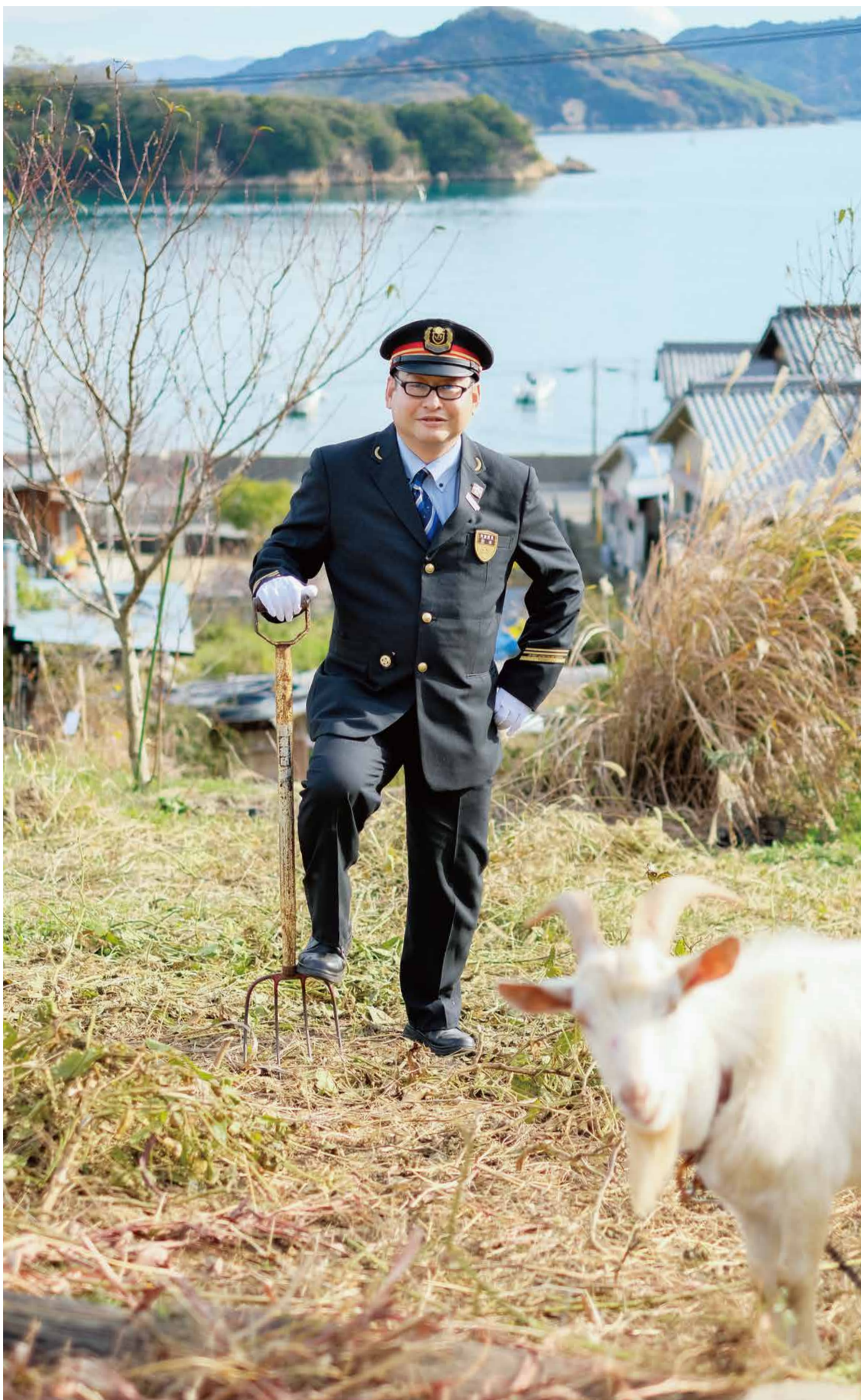
\ Nice & Local Life /

# 2020 ONOEKI TIMES

Winter  
Issue

**A workshop to be enjoyed by adults and kids alike.  
A silkscreen expo for a 100 people with Art Gallery Tanabike**

**Designs themed to toys**



**What Attracts People to Onomichi?  
An interview with 2 people who moved here from abroad.**

**Why Hello There Mr.Goat! A seaside view high up from a farm on Mukai Shima Island**



Life in Onomichi  
 おのみちに暮らす。

**Pitchfork Farms**  
**Mr. Thomas Michael Kloepper**

Born in Georgia, U.S.A. in 1988. Thomas moved to Onomichi as an English instructor in 2011. Thomas is now naturally growing a wide variety of vegetables year round on the slope of a former citrus field as well as a graduate student the environmental economics doctoral program at Hiroshima University.

**Tastemaker**  
**Mr. Peter Card**

Born in New Jersey in 1984 and raised in Florida, U.S.A. Peter moved to Onomichi in 2018 after working as an English conversation teacher for 8 years in Fukuyama City. Currently living in a shared house, he now works as a tour guide and occasional staff member of the local tea shop, TEA STAND GEN.

# Why do you live in Onomichi?

Onomichi is a town that is a blend of a wide variety of people, things, and events which has formed a unique culture that continues to attract more people to come here. This includes our local station as one of those places that enriches the town's culture and is a place of cultural exchange. Besides the many visitors here, there are many Japanese and international people moving here. But what attracts them here? How do they see the town? Was their move here inevitable or accidental? We spoke with 2 people from abroad living here to better understand what makes our town so attractive.

**Editor:** How do you like life in Onomichi?

**Peter:** It's real fun to live here since I love the town of Onomichi.

**Thomas:** With both mountains and water here it's a great place; plus vegetables grow year round.

**Editor:** What places do you like best here

**Peter:** I love what I can encounter at Paraiso Coffee. I really like the character of the place, and moreover the personality of the owner.

**Thomas:** I was just going to say the same thing! The owner has excellent taste in music and it's great to talk with him about whatever or hear all his good stories. You can say the same thing for Chai Salon Dragon too, these shops that draw the locals have open-minded people there which attracts both Japanese and international people.

**Peter:** I connected with all kinds of people at both of

those places.

**Thomas:** Yeah, that's true. The owner of Chai Salon Dragon, Hiro, is the guy who helped me find my farmland.

**Editor:** Besides Onomichi's natural beauty, it's really the people here that make the town so great.

**Peter:** Being apart of the local community here is something that I really want to value while I'm living here.

**Thomas:** I'm amazed by the musical events hosted at Josenji Temple. Time seems to stop when people all turn out for the excellent musical performances there. I mean, for a religious place to have such freewheeling and peaceful stuff going on, this is something found only here.



They are pictured chatting here on Thomas' farm on Mukaishima Island. They met at a music event at AIR Cafe.

## Thomas Michael Kloepfer

トーマスマイクル  
コレップファー

By farming and eating vegetables grown on his own land, Thomas is cultivating Onomichi to be an organic town.

### — The backstory to what brought Thomas to Japan

After reading Masanobu Fukuoka's *The One-Straw Revolution*, I became deeply interested in the Japanese method of natural farming. I'd long thought that Japan was a country with a rich culture, but Fukuoka's farming principles left a deep impression on me. In order to learn about natural farming, I went WWOOFing (A worldwide volunteer-based farming homestay network) at a farm in Nagano Prefecture. That was my first foray into the simple life of a farmer.

It was also key that my university offered Japanese language lessons. My parents just wondered what I planned to do by learning Japanese. The inspiration from that book and learning some Japanese was enough to motivate my coming here.

After WWOOFing, I considered a longer stay in Japan apart of the JET program, while working as an English instructor, I thought I could continue trying my hand at farming. I had hoped to move to Ehime or Hokkaido because of Fukuoka's connection with those places, but as I was an alternate JET candidate I just so happened to be sent to Onomichi. I'd hardly heard of the area, and at the time there was barely any English information online.

The week I arrived here back in July 2011, I took a bike I was given across the Shimanami Kaido Cycling Road and discovered the large number of abandoned farm land. Shortly after that, I found some land to lease on Mukaishima Island and Pitchfork Farms started in November of that year.

### — Life on Mukaishima Island

I'm now living with my wife in a renovated



cabin that was once used on the former citrus farm. We have a big family, besides our 2 dogs, we have 2 goats, 3 sheep, 15 chickens, and some quail as well. I love that thanks to the warm climate, vegetables can be harvested year-round on the island.

Besides the farming, I'm enrolled in the environmental economics doctoral program at Hiroshima University with my field of study concerning clothing, food, and shelter. This relates to versatile crops such as hemp. The seeds are edible, the stems can be used in textiles, and when mixed with lime it forms hempcrete. It's a wonderful plant that has endless potential to bolster our economy and environment. The day by day life of farming my own land has formed a connection between me and my environment that is wonderful beyond words.

### — Thomas's vision for the future

I'm aiming for sustainable agriculture and that I can live in harmony with land and nature. There is always more to learn about farming as I'm still trying to improve my harvest and reduce the amount of wasted crop. My ultimate goal is to grow delicious vegetables efficiently as possible.

Some may think organic food is something expensive that is only eaten by celebrities, but I seek to grow something that is neither exclusive or fancy. I'd love to see natural farming become something more familiar to all. As Onomichi has a regular farmer's market, I'm blessed to be able to sell my vegetables directly there. Through my simple farm life, I hope to help cultivate Onomichi as an organic town where everyone has easy access to organic seasonal produce grown locally.



## Peter Card

ピーター  
カード

Onomichi is a place like no other that's hard to capture in words. You have to visit to fully understand it's charms!

### — The backstory to what brought Peter to Japan.

As a university student, I loved films and watched Nobuhiko Obayashi's completely bonkers film *House* and Ozu's masterpiece *Tokyo Story*. Hearing about their connection to Onomichi, it inspired me to visit. After finding employment, I arrived in Japan in Spring 2010. I didn't have any particular place I wanted to live in Japan, but as luck had it, I ended up next to Onomichi in the nearby town of Fukuyama. I traveled around Japan while I worked as an English instructor. 10 years ago when I first visited Onomichi, there weren't nearly as many people or shops as there are now, but I had a feeling this town would grow into something great in the future. It was so fun to explore the staircases on the hillside, and go into the many classic or unique cafes and Japanese restaurants. I felt these were the type of places found

only in Japan and were places I would want visitors to Japan to see. That dream came true in 2018 when I moved here and began working for myself as a tour guide.

### — My approach to tour guiding.

I'm chiefly guiding in the Setouchi area, with occasional guiding trips to the Kansai and Sanin areas. Cycling trips on the Shimanami Kaido Cycling Road and visits to the major attractions are well and good, but I personally recommend a trip that puts you in close connection with the local people and places. I personalize trips with my guests by asking what places they've enjoyed on vacation and how they spend their daily life to get a sense of their interests and passions. I'm sure everyone has traveled abroad and found themselves worn out by trying to cram too much in their itinerary. Traveling here may be a once in a lifetime trip so that makes us lose sight of

why we want to travel overseas. It is because of that, I in fact recommend not doing much when you come to Onomichi. Just take in the town, enjoy the people you meet, and relax at the fun places throughout the town. Those who come and get into what this town has, don't want to leave. It's hard to put exactly in words, but this town as a whole has a natural charm to it that makes it a place like no other.

### — Peter's vision for the future

I'd like to do more individual experience driven tours such as having people come here to Thomas' farm to play disc golf. I loved tea from around the world as much as I loved film when I was in university. I was so into it that I even thought about opening my own tea shop. When I first tried the tea at Tea Stand Gen in early 2019, I knew that this was the tea for me. Upon meeting the owner Genki Takahashi

and talking tea with him, he invited me to work at his shop whenever I had extra time. I'm working towards offering a tea experience at Genki's farm and tea factory. Between my busy work schedule, I hope to also learn how to produce my own teas. I think Genki is a good person to show me how to make fermented black or oolong tea. Onomichi is a place I feel I can belong to, which makes me want to keep on living here.



## Favorite places

### Thomas's Choice



#### Josenji Temple

You'll be sure to see some familiar faces at this temple where people gather for it's unique & incredible concerts.

2-2 Nishikubo-cho  
Onomichi, Hiroshima

### Peter's Choice



#### Tenneiji Temple

The view looking down at Tenneiji's three storied pagoda, affords a breathtaking expanse of the town, with the Onomichi channel, and suspension bridge in the distance. Come by during sunset!

17-29 Higashi-tsuchido-cho,  
Onomichi, Hiroshima

### Thomas & Peter's Choice



#### Paraiso Coffee

Peter: All the interesting folks in town come here, so you'll be sure to make some great friends here. This is one of the places you'll truly feel the charms of Onomichi.

Thomas: A friend of mine first took me here, I love the personality and musical taste of the owner.

2F 3-13 Higashigoshi-cho,  
Onomichi, Hiroshima

Only in ONOMICHI  
おのみちあるある

The New Year soup Ozouni that's cooked here in Yoshiwa.



Yoshiwa is a fisherman's town in Onomichi. There, the people eat an extravagant Ozouni on New Years.



The soup stock is made from dried blowfish.



The soup is topped with a whole grilled eel.

And guess who cooks it all? The men!



N. SUGIYAMA

These Onomichi based artists will also be in attendance!



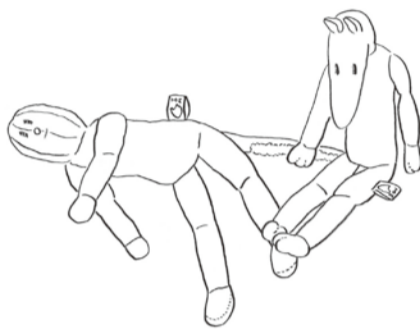
MAYAKO HAKUSUI  
白水麻耶子

My design was taken from my personal collection and memories of folk toys. With all the designs available to print, I'm sure the event will make for an enchanting and fun time for all who come.

<https://www.mayakohakusuiii.com>



WATARAI  
ワタライ



I've reimagined the dogs and monkeys that appear in my own manga as stuffed animals. I've been drawing manga quite a bit in recent years and also have found that I quite like the look of stuffed animals.

<https://watarainanto.wixsite.com/wataraiworks>

タナピケと100人のシルクスクリーン展 vol.4

テーマ：おもちゃ

This countrywide traveling expo is coming to Onomichi. Come on by and make something with the design and color palate of your own choosing!



DAY 2020 1.23 (thu) - 1.27 (mon)

Weekdays 10:00-18:00  
Friday, Saturday 10:00-19:00  
Sunday 10:00-18:00

PLACE Onomichi Station 2F Book Lounge

PRICE 3,000 yen  
Material fee for printing is required separately +300 yen ~

@ONOMICHI.EKISHA

Comprised of a collection from 100 different creatives and all lined up in the 2nd Floor of the station, these designs are all themed to toys. From your choice of design and color, you'll be able to make something of your choosing including shirts and tote bags. This will be something the whole family can enjoy for sure!

第4回 せとだレモン祭 2020 3.22 (sun)

会場：瀬戸田市民会館前広場 (イベント・PR・フリマ)  
しおまち商店街 (飲食屋台村・レモン音楽祭他)  
時間：午前10時～午後3時 (少雨決行)

イベント盛りだくさん!  
・レモン世界選手権  
・レモングルメコーナー  
・レモン音楽祭  
・レモングッズ等販売  
・レモンづくり名人品評会  
・レモンウォークラリー等 (予定)

主催：せとだレモン祭実行委員会  
事務局：(一社)尾道観光協会  
問合せ：0848-36-5495  
#lemonfes\_2020

「しまなみ八朔 CHU-HI」

JR西日本岡山グループと地元の有識者で構成する「ふるさとあつ晴れ認定委員会」で認定された、アシードブリュー株式会社グループとのタイアップ商品として販売していました「広島はっさくCHU-HI」は災害等の影響もありしばらく販売を停止しておりましたが、この度リパッケージを行い、「しまなみ八朔CHU-HI」として販売を再開いたします。

広島はっさくを100%使用し、絶妙なほろ苦さをお楽しみいただける商品ですので、ぜひお試しください。

セブン-イレブン ハート・イン JR尾道駅店で発売中 [https://jr-furusato.jp/jrps/jrps\\_chu-hi/](https://jr-furusato.jp/jrps/jrps_chu-hi/)

Onomichi Station Shop Information

2F カフェ&グリル NEO

Neo Grill & Cafe

This café affords the retro charms of Onomichi with its laid-back music and atmosphere. Stop by anytime morning to night for whatever you are in the mood for.

0848-29-9332 11:00-21:00  
neo\_onomichi

2F m<sup>3</sup> HOSTEL

m<sup>3</sup> HOSTEL

Between this hostel's comfortable but compact space, uniquely high ceiling, and excellent view of the Onomichi train line and landscape you'll be sure to find it a memorable place to stay.

0848-29-9330 [Check in] 15:00-22:00  
https://m3hostel.com [Check out] 10:00  
m3\_hostel

1F おのまる商店 ONOMARU SHOUTEN

Onomaru Shouten

This shop and café has a full selection of local souvenirs, foods, and items in addition to rental bicycles. Through our selection of locally produced food and items, we've created a shop that truly connects with the town of Onomichi.

0848-29-9334 [Café & Shop] 7:30-19:00  
0848-29-9335 [Onigiri Stand] 7:30-17:00  
(Bike Rental) [Bike Rental] 9:00-18:00  
onomaru\_shouten

1F 食堂 三子

Shokudo Michi

Comprised of a full line up of popular Japanese food, this casual eatery has food inspired by local traditional cuisine. This eatery is great for a quick lunch or a drink after a busy day.

0848-29-9337 [Weekday] Day 11:00-14:00 / Night 17:00-22:00  
[Saturdays, Sundays, and holidays] 11:00-22:00  
michi\_onomichi

1F 7-Eleven Heart-In

7-Eleven Heart-In JR Onomichi

This 7-Eleven has all you need from food, to daily necessities, to a wide selection of souvenirs. For all who come to Onomichi station, they will be sure to enjoy the convenience offered here.

0848-22-4521 5:30-23:30

1F Tourist Information Center

Tourist Information Center

Offering plenty of information all about Onomichi and the Shimanami Cycling Road, there are also bicycle pumps available for cyclists.

0848-20-0005 9:00-18:00  
[Holiday] 12/29-12/31 English OK