

Hanayaka Kansai Selection 2016 **Prizewinners**

What is the Hanayaka Kansai Selection?

The Kansai region of Japan boasts over a millennium of history as a center of Japanese politics, economy and culture, and a wide variety of resources based on the accumulation of human achievements throughout its long history. In addition to its abundant historical culture, Kansai boasts a host of other features that demonstrate its advancement, including its accomplishments as an environmentally-advanced region, and the high density of manufacturing companies with cutting edge technologies in the region. "Hanayaka Kansai: The Flower of Japan-Kansai" is the core branding concept that the Kansai Economic Federation (Kankeiren) formulated in 2009 in order to establish the Kansai brand based on these resources and features of Kansai and promote the brand worldwide. To mark the 70th anniversary of Kankeiren, we have selected the following products from among the various specialties of the 10 Kansai prefectures as the Hanayaka Kansai Selection 2016. We aim to vitalize the entire Kansai region by introducing these products to people around the world and promoting Hanayaka Kansai globally.

1 Fukui Pref. Janome Yougasa

Fukui Yougasa Co., Ltd



The Janome Umbrella is a modern-style combination of a traditional Japanese umbrella—with a 400-year history—and its Western-style counterpart, as well as of Japanese tradition and advanced technology.



2 Mie Pref. Kamado-san

Nagatani Seito Co., Ltd.



Kamado-san is an Iga-ware earthen rice cooking pot that allows you to cook delicious rice as if you were using a traditional Japanese cooking stove (kamado), without the need to carefully adjust the heat. The thick pot features high heat retention, fully retaining heat and then dispersing it mildly.

(3) Shiga Pref. Reed-Calligraphy Pen

KOKUYO PRODUCT SHIGA CO.,LTD



This brush-tipped pen is a product from the ReEDEN series, an eco-friendly stationery series produced with reeds grown in Lake Biwa and the Yodo River system at a Shiga Prefecture-based notebook plant, which is among the largest of its kind in Japan. Each unique Reed-Calligraphy Pen is meticulously crafted by hand, with a carefully selected natural reed used as the material for its barrel. With an exchangeable brush time and in cartifacts this excellent section. brush tip and ink cartridge, this excellent product will serve as your long-time companion.

10 Tokushima Pref.

9 Tottori Pref. Chiyomusubi



Indigo-dved Fan with Color Gradation Awa Hand-made Japanese Paper Commercial and Industrial Cooperative (Awagami Factory)

This fan is made of Awa indigo-dyed Japanese paper. Somewhat larger than ordinary fans, it may be used as an interior item. Its handle is made of bamboo. Since the Japanese paper is dyed by hand with natural indigo, the color shades and textures of these fans differ slightly from one to the next.



Junmaidaiginjo Goriki40 CHIYOMUSUBI SAKE BREWERY CO., LTD.



This sake is produced with Goriki, Tottori Prefecture's specialty rice, ideal for sake brewing, which is milled so that its grain weight remains only 40%. It features a mild aroma and an elegant, rich taste.





With a history of 265 years, Ueba Esou is Japan's oldest existing paint company specializing in paints for Japanese painting. The company developed nail painting. The company developed nail polishes using gofun (pigment made from scallop shells)—making good use of its long-time expertise in creating various paints—aimed at enhancing the beauty of Japanese women.



Namiyoshian Co., Ltd.

LIEBAESOU CO., LTD.



Six types of wafer cakes modeled after auspicious items—a sea bream, an oval gold coin, a daruma doll, a beckoning cat, and so on—each in a plastic bag, are packed in a box. Enjoy filling sweet whole bean paste, also packed in the box, into a wafer cake before taking a bite. This product is very popular as a gift or souvenir.

(8) Wakayama Pref. Ume Liqueur *Haruka* Kawamoto Shokuhin K.K.



This ume (Japanese plum) liqueur is carefully matured with fully ripened Kishu Nanko plum, brandy and sugar. Containing no additives such as fragrant or coloring agents, this liqueur has a surprisingly refreshing aftertaste and a smooth mouthfeel.

(7) Nara Pref.

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DESIGN SETTA SANGO

DESIGN SETTA SANGO Inc.



Sango-cho in Nara Pref. is renowned as an area where Japanese sandals such as zori and setta have been produced since the Edo Period. Local artisans have newly designed these setta to fit modern styles. Once you try them on, they may feel so comfortable that you never wish to take

(6) Hyogo Pref. roots shawl



The Banshu-style weave is a traditional cotton textile that has been cherished in the Kita-Harima area (northern Hyogo Pref.) for more than 200 years. This weave is unique in that its threads are dyed before being woven in colorful patterns. The original and colorful roots shawl, woven only in small quantities by a designer who moved into this area, suits a wide range of wearers, irrespective of age or gender.

Special Prize Winners

Kakitane from the Kakitane Kitchen

TOYOSU CO., LTD. Osaka Pref.



The Kakitane Kitchen stores, run by The Kakitane Kitchen stores, run by Osaka-based renowned rice snack company Toyosu, deal in varieties of kakinotane, rice crackers shaped in persimmon-seed form, with a wide range of original flavors, including ume (Japanese plum) with granulated sugar, seafood-flavored salty sauce, mellow butterflied potato, curry with Japanese broth, and teriyaki mayonnaise. Once you try one, you may become addicted to it!

Katayaki

Iga Kaan Yamamoto LLC Mie Pref.



Katavaki are hard-baked cracknels. originally invented as portable provisions for Iga ninja. These long-life cracknels were used as convenient preserved food on the battlefield. Made of wheat flour, sugar, sesame and other ingredients, this product is highly nutritious and contains no additives. Katayaki are simple but renowned confectionery in the Iga area

Yu Nakagawa Hana-fukin

Nakagawa Masashichi Shoten Co., Ltd. Nara Pref.



The Hana-fukin is a 100% cotton kitchen cloth made of the same material as mosquito nets, a specialty of Nara. The water absorbability and durability of the material inspired the company to use it to produce kitchen cloth. The Hana-fukin features a large size and thinness, allowing you to use it folded or unfolded according to your needs. Long-time use softens and smoothens the Hana-fukin