Hinoji and Hīgus

The Nishi-Awa Steep Slope Land Agriculture System is an agricultural system in Japan that is known for its unique landscape and traditional farming methods. It is located in the Minami-Awa region, which is known for its steep slopes and rich soil. The system was designated as a Globally Important Agricultural Heritage System in March 2018.

The system is characterized by up to 40-degree slopes, with villages situated on the mountainous region between 100 and 900 meters above sea level. These villages are all built on steep slopes, and farming takes place on these slopes as well.

The people who live in these villages have cultivated their own techniques and wisdom to live on the mountain slope. The logo of the Nishi-Awa Steep Slope Land Agriculture System has been created in the hope that the people who live on this mountain slope will continue to live there for a long time.

Farm stays utilizing the unique landscape and wisdom to live on the mountain slope have been designated for the future and have the potential to be of use in resolving global problems such as food supply and agriculture crisis.

The Nishi-Awa Steep Slope Land Agriculture System is the first to have been designated as GIAHS in the Chugoku and Shikoku areas.

Globally Important Agricultural Heritage Systems (GIAHS)

The Globally Important Agricultural Heritage System (GIAHS) is a program aimed at recognizing the importance of agriculture, forestry, and fisheries and their associated cultural landscapes, including the traditional ways of agriculture, forestry, and fisheries that are considered especially important in the world. These systems are certified by the Food and Agriculture Organization (FAO).

There are 67 GIAHS sites in Japan, including the Nishi-Awa Steep Slope Land Agriculture System.
Hinoji

this is why people were able to form villages here.

way up the mountain, the Nishi-Awa area is blessed with spring water; slides and also left a lot of water sources. Although it is located half-

of weak layers of green schist (the fracture zone), the slope facing

slopes in Nishi-Awa born?

As the plate moved from south to north, the land was pushed up

The Nishi-Awa area stands on one of the largest geologic faults in

The "Steep Slope Land Agriculture System" is an agricultural

 oma regions, Kunisaki Peninsula, Oita Prefecture

Osaki region, Miyagi Prefecture

Nishi-Awa region, Tokushima Prefecture

"Takachihogo-Shiibayama Mountainous Agriculture and Forestry System" (designated in December 2015)

"Ayu of the Nagara River System" (designated in December 2015)

"Traditional Tea-grass Integrated System in Shizuoka" (designated in May 2013)

"Satoyama in Harmony with Japanese Crested Ibis" (designated in June 2011)

<< GIAHS sites in Japan>>

There are 57 designated sites in 21 countries in the world (as of December 2018).

Five points that have been globally recognized!

To support food supply and living

Having globally important biodiversity and genetic resources

Preserving traditional customs, techniques and environment

To improve local economy and culture

Culture that has taken root in the natural features

5 countries

6 countries

7 countries

8 regions

Europe

Asia

Latin America

4 regions

3 regions

2 regions

3 countries

1 country
The Nishi-Awa Steep Slope Land Agriculture System is an agricultural system in Japan that was listed in 2018. This system involves a series of traditional farming techniques passed down through generations, including the use of local knowledge and wisdom to cultivate crops on steep slopes. The system has been recognized for its contributions to environmental protection, food security, and sustainable agricultural practices.

Globally Recognized:
About Nishi-Awa Steep Slope Land Agriculture System

- **To protect local landscapes and living spaces.**
- **Preserving traditional farming techniques and natural landscapes.**
- **Creating a lifestyle in harmony with nature.**
- **Nourishing the soul and the mind.**

The Nishi-Awa Steep Slope Land Agriculture System is a living reminder of the region's rich history and cultural heritage. It has been recognized by the United Nations as a Globally Important Agricultural Heritage System (GIAHS), highlighting its unique value in promoting sustainable agricultural practices.

Five points that have been globally recognized.

1. **Eco-friendly agriculture utilizing Kaya (grass hay)**
2. **To protect local landscapes and living spaces.**
3. **Preserving traditional farming techniques and natural landscapes.**
4. **Creating a lifestyle in harmony with nature.**
5. **Nourishing the soul and the mind.**

Globally Important Agricultural Heritage Systems (GIAHS)

The Nishi-Awa Steep Slope Land Agriculture System is one of the 11 GIAHS designated in Japan. This system is located in the Nishi-Awa area, Tokushima Prefecture, and showcases the unique adaptation of agricultural practices to steep slopes. The system has become a model for sustainable agriculture in hilly and mountainous regions around the world.
Rich repository of living creatures and plants

One of the unique characteristics of Nishi-Awa is the rich variety of plants and animals that thrive in the region. The diverse ecosystem supports a multitude of species, each playing a vital role in maintaining the balance of nature. The region is home to numerous indigenous plants that provide sustenance and medicinal benefits, while also offering a habitat for an array of wildlife. The biodiversity in Nishi-Awa serves as a testament to the region's ecological richness and the importance of preserving this natural heritage.

To protect traditions and nature

The techniques to improve the soil environment are wisdom for helping the agriculture in this unique region.

Traditional events

One of the unique features of Nishi-Awa is the traditional festivals that take place throughout the year. These events not only celebrate the local culture but also serve as a means to pass down the wisdom and traditions of the region. Festivals such as the Awa Odori, a famous dance festival, attract visitors from all over the world and showcase the unique artistic expressions of the locals. The traditional events in Nishi-Awa are a testament to the region's cultural heritage and the importance of preserving these customs for future generations.

Landscape where people and environment are in harmony with each other

The landscape of Nishi-Awa is designed to harmoniously blend with the natural surroundings, creating a serene environment for both locals and visitors. The agricultural practices in the region are carefully adapted to the topography and climate, ensuring that the land is used efficiently while minimizing environmental impact. The harmony between the people and their landscape is evident in the traditional farming methods and the preservation of the natural beauty.

Culture that has taken root in the region’s climate

The culture of eating grains has a deep connection with the origin of this area; Tokushima Prefecture's ancient name “Awa” is said to have come from the techniques blessed with rich eating habits in the mountainous area.

To Support food supply and living

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The techniques learned in farming and livestock raising, which have been handed down from the distant past, are also employed in the production of a variety of fresh vegetables and fruits. The agricultural heritage of Nishi-Awa is a living repository of the global biodiversity of the people’s daily lives today.

To support food supply and living

Farming on slopes requires special skills: cutting dried hay into grasses, and as material for thatched roof. In many parts of Japan and hay was used as feed for the livestock (Hago), and it was also used as fertilizer for the fields (Koe), and as material for thatched roof. In many parts of Japan and hay was used as feed for the livestock (Hago), and it was also used as fertilizer for the fields (Koe), and as material for thatched roof. In many parts of Japan and hay was used as feed for the livestock (Hago), and it was also used as fertilizer for the fields (Koe), and as material for thatched roof.

Preserving precious genetic resources is a vital global issue. Natural landscapes, plants, and animals have been handed down from the distant past, and are a living repository of the global biodiversity of the people’s daily lives today. In Nishi-Awa, the traditional rice terraces, or “Koeguro,” are piled up in the soil surface, which fertilizes the soil and prevents the runoff of soil. It is difficult to run large-scale farming and private inns.

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The landscape of Nishi-Awa is characterized by its steep slopes and traditional farming practices. The area supports a rich diversity of flora and fauna, including rare plant species and insect species that have evolved to adapt to the unique environmental conditions of the region. These living creatures and plants play a crucial role in maintaining the ecosystem and providing resources for local communities.

Culture that has taken root in the region's climate

The traditional lifestyle in Nishi-Awa is deeply intertwined with the local climate and vegetation. The cultivation of crops such as rice, potatoes, and sugar beets is closely tied to the seasonality of the environment. The slopes, characterized by their steepness and aspect, offer optimal conditions for the growth of specific crops, which in turn shape the local economy and food culture.

To protect traditions and nature

One of the unique characteristics of Nishi-Awa is the preservation of traditional farming tools and techniques. These tools, such as Koeguro (blacksmithing), are not commercially available and require the expertise of local craftsmen. The use of these tools not only ensures the sustainability of the farming practices but also maintains the cultural heritage of the region.

Tips for touring around Nishi-Awa

The mountain roads in the Nishi-Awa area are narrow and winding, making it essential to plan your route in advance. It is advisable to rent a sightseeing taxi if you wish to explore multiple villages, as public transportation may be limited. The local taxi companies in advance for sightseeing tours.

To Support food supply and living

The techniques learned in Nishi-Awa contribute significantly to the self-sufficiency of local communities. These techniques are passed down from generation to generation, ensuring the continuity of the traditional farming practices and the maintenance of local biodiversity. The agricultural heritage of Nishi-Awa is a testament to the ingenuity and resilience of its people.
To Support food supply and living

The techniques to improve soil environment and saving the agriculture in mountainous regions in the world.

To protect traditions and nature

The techniques blessed with rich eating habits in the mountainous area.

To pass down precious genetic resources to future generations

Passing down precious genetic resources is real, precious treasures of nature.

Rich repository of living creatures and plants

Lived in each Nishi-Awa landscape for preserving genetic diversity.

Culture that has taken root in the region’s climate

To make a long story short, Iya-no-Konahikibushi, one of the work songs, a national cultural property.

Preserved foods and local cuisine

Preserved foods full of flavor. Simple rural dishes such as rice and soba porridge, Mochi rice ball, Goushuimo potato, etc.

Landscape where people and environment are in harmony with each other

Pasture for grazing is Kaya-ba (grasslands) in farm villages in the area.

To protect traditions and nature

Soybeans are beans from the oil seed plant. The seeds of soybeans are called soya beans, soy beans, soya beans, or soy beans, and are a seed from the soya bean plant. Soybean seeds have been used by mankind for 10,000 years.

Rich repository of living creatures and plants

The traditional cultures in Nishi-Awa are wisdom for preserving the landscape and culture of the villages in the area.

Five Living Globally Important Agricultural Heritages

The feed culture of raising a grain that has been going on since ancient times. The niches of eating habits have a close relationship with the climate where people live.

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Landscape where people and environment are in harmony with each other

The landscape that is only found in Nishi-Awa has been created by those who live a farming life on the slopes. It has been nurtured by long history of the world.

To pass down precious genetic resources to future generations

Grains grown in Nishi-Awa are more than 40 varieties, including black soybean, adzuki bean, white bean, soybean, etc.

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Kageji and Hinoji

The “Steep Slope Land Agriculture System” is an agricultural system that was born in the Nishi-Awa area. This system is deeply rooted in the local culture and history and is practiced in the Nishi-Awa region, which is characterized by its steep slopes and narrow valleys. It is considered one of the most unique agricultural systems in Japan and has been designated as a Globally Important Agricultural Heritage System (GIAHS) by the United Nations.

The Nishi-Awa Steep Slope Land Agriculture System (GIAHS) is an example of an agricultural system that has been developed over centuries to adapt to the local environment. It involves the use of steep slopes for farming and has been practiced in the Nishi-Awa region for over 1,000 years. The system is based on the principles of sustainable agriculture and is designed to minimize the impact on the environment while maximizing productivity.

The system is characterized by the use of traditional methods such as terracing, terracing, and the use of local crops. It has been designated as a UNESCO Globally Important Agricultural Heritage System (GIAHS) and is recognized as an example of sustainable agriculture.

About Nishi-Awa Steep Slope Land Agriculture System

Globally Important Agricultural Heritage Systems (GIAHS)

The Nishi-Awa Steep Slope Land Agriculture System (GIAHS) is one of the few agricultural systems that have been designated as Globally Important Agricultural Heritage Systems (GIAHS) by the United Nations. This system is based on the principles of sustainable agriculture and has been practiced in the Nishi-Awa region for over 1,000 years. It is considered one of the most unique agricultural systems in Japan and has been designated as a UNESCO Globally Important Agricultural Heritage System (GIAHS) and is recognized as an example of sustainable agriculture.

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To support food supply and living

To improve food supply and living conditions, the steep slope land agriculture system has been developed. It is characterized by the use of traditional methods such as terracing, terracing, and the use of local crops. It has been designated as a UNESCO Globally Important Agricultural Heritage System (GIAHS) and is recognized as an example of sustainable agriculture.

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