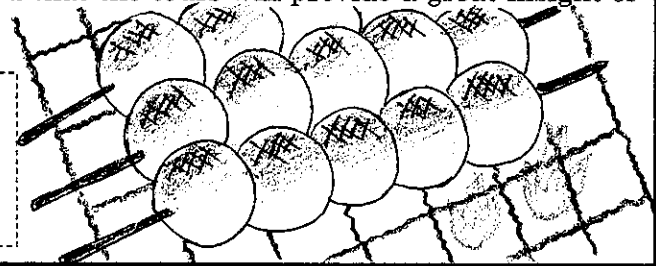


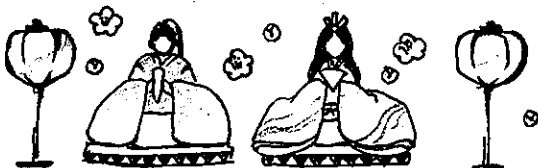
## THE FIRST-YEAR ANNIVERSARY ISSUE OF THE MAGAZINE!

**MITARASHI DANGO** is a simple yet deeply rooted soul food of the Hida locals. It is essentially skewered rice cakes, grilled over charcoal and seasoned with soy sauce. Generally, in Japan, Mitarashi Dango is seasoned with soy source and sugar which makes it spicy and sweet. Yet, what makes it such an iconic food in the Hida area is using only soy sauce! This little casual snack, which normally costs 70-80yen (cheap!), will be your best friend while strolling around the area. You can see Dango stalls in the old town especially where sake breweries are because it is related to sake making. Sake is made from rice, especially the main part of rice grain. The Dango is made from the remaining of it. Speaking of sake, we offer you some fun sake-related tours! They are also perfect tours for foodies! We guarantee you that the tours will provide a great insight of Japanese food culture!

- Sake Brewery Visit and Tapas Cooking Tour (until 3/15)
- Takayama Food & Culture (Morning/Afternoon)
- Hida Furukawa Town Walk



**HINA DOLL FESTIVAL** is a girls' event on March 3<sup>rd</sup> to pray for young girls' healthy growth. Usually, families with young daughters display Hina dolls inside houses from February to March 3<sup>rd</sup>. The dolls needed to be stored right after the festival because it is believed that daughters will get married late if they are still placed. Yet in Hida area, the festival is held a month later due to the long severe winter. It is your luck to see many kinds of lovely Hina dolls displayed all over Hida even after the festival!



**OUR POPULAR CYCLING TOURS** are back on March 20<sup>th</sup>! The snow has finally melted away and you must have been craved for some fun outdoor activities. We are truly thrilled to take you to a cycling journey in the stunning nature of Hida!



### **SPECIAL THANKS TO DEAR READERS:**

2017 March, this monthly magazine was born in a hope for assisting your Hida trip to be more special. The series on unique information provided by the local editors will hopefully continue to inspire your trip. We would like to show plentiful appreciation to all readers who have been supporting this magazine. We will continue to thrive to share more hidden gems of Hida with you! THANK YOU!

*Let's make the most of your Hida trip!*