

## Looking forward to your support!

Ecovillage started new season with a lot of concerns because two veteran staffs would leave here. But we fortunately have new staffs, who are very motivated & gifted, and we have spent fulfilled season with satisfying success on everything; vegetable farming, raising animals, events, training camp, and, hosting student groups. We feel happy to have meals with a lot of smiles & laughs. We also feel very thankful to Ecovillage members for great support. We hope & expect you all to keep supporting us next year.

## Ads for Ecovillage Ambassador 2020

For Ecovillage Ambassadors, we will expect you to spread our idea via SNS, & we then will send a giftboxes with luxurious products. We are looking for friends who share our idea and heartfelt products.

### ◆Gold members (¥100,000)

You'll get: 3 giftboxes a year with heartfelt products, 10 bottles of sparkling wine with order-made label, and 1 night tour in Yoichi winery.

### ◆Silver members (¥50,000)

You'll get: 3 giftboxes a year with heartfelt products, 500g of Ecovillage sheep meat, and Ecovillage trial staying ticket.

### ◆Bronze members (¥30,000)

You'll get: 3 giftboxes a year with heartfelt products (Sparkling wine, juice, ketchup, herb tea, deserts etc.)



## Ads for Ecovillage members 2020

### Become members & support us, would you?

We are supported by foundation and donation from Ecovillage members. Become a "regular member", or two "support members", you will get a bottle of sparkling wine 2019♪

Let us know when you want it sent via mail.

Regular member 1share 10,000 円

(you have a vote for general meeting)

Support member 1share 5,000 円

#### ・Yucho Bank

【Account character】 19070 【Account number】38886511

【Account name】

トクヒ)ホッカイドウエコビレッジスイシンプロジェクト

・If you don't have a Yucho bank account, take transfer form, you'll have discount on its fee.

【口座番号】 02700-9-85080

【口座名義】 北海道エコビレッジプロジェクト

#### ・Hokuyo Bank

【Account number】宮の森支店 普通 4031861

【Account name】

トクヒ)ホッカイドウエコビレッジスイシンプロジェクト

## Access Info

### 【Yoichi Ecovillage】

1863 Nobori cho, Yoichi cho

\* Take public bus from JR Yoichi station to "Mongaku" bus stop. About 5min walk from the bus stop.

### 【Tel/Fax】

0135-22-6666

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(HEPP: Hokkaido Eco-village Promotion Project)

<http://ecovillage.greenwebs.net/>

## Autumn Activity Report

### Harvest Wine Grapes & Wine Preparation

We'd harvested 1 ton+ of grapes this year, which was about twice as much as we did last year. Thanks to the good weather in summer & helpfulness of Wine Club members, students, & volunteers. On 9/28, we enjoyed preparing grapes & listening to stories of process to make wine by Konishi san (the owner of Nobori Wine Brewery). The sparkling wine will be ready in next February. We also asked 10R Winery to brew red wine, will be released in a year. Excited!



### Winter Apple Festival Yoich

On Sunday 8<sup>th</sup> December, we had the event about Yoichi apple, where the apple farmers, pastry chefs, consumers gathered around & more than 50 of people had better understanding about yoichi apple. Sonoko Fukae (a food writer) & Toshiaki Asano (a principle of Yoichi seafood product museum) gave the explanation & historical stories about HINOKOROMO apple. We enjoyed having nice meal & desert made from the apple.

\*HINOKOROMO (Cloth of Scarlet) is one of the oldest apple kinds. It had been grown in Yoichi til 100 years ago, but most of apple farmers shifted to grow sweeter apples. We believe the apple & its story need to be suc-ceeded.

This event was assisted by Taiyo group public interest foundation subsidy.



### Environmentally friendly wastewater purification seminar

We've been having seminar series wide-open for public with the hand-made wastewater purification system which has been upgraded.

We had found, workshop on 4<sup>th</sup> Oct, it successfully removed nitrogen & phosphorus out of waste water, which meant it improved!



### JICA trainees visit

The 5 trainees from Cameroon, Solomon islands & Tunisia visited Ecovillage, & discuss sustainability and "pros and cons" of rapid economic growth. We saw the pictures of cities in Hokkaido from 100 years to now.



The trainees were very interested in our projects & activities, we therefore hope they will be able to find the alternative developments in their communities. It also was a good discussion for us to consider "what's sustainable" again.

### Hosting school trip students

13~17-year-old students visited Ecovillage for school trip from Tokyo, Kanagawa, & Osaka. We hosted 60 students total from 12 different schools. They helped us with taking care of vegetables & animals, making tomato sauce, & removing grass around wine grape trees. They have said, "I got the question about why the products are sold so cheap," "Although I hated tomatoes, these ecovillage tomatoes made me love them!" We hope they would keep what they did here in their mind, and remember them someday.



## Winter Event Info

### ■ Let's have KhorKhog together!

"KhorKhog" is one of the most popular Mongolian traditional meals. People gave it the best reputation for this simple & impressive meal. We will have the meal with the sheep meat we raised. Let's enjoy the genuine Mongolian taste & culture!

**Date:** 25<sup>th</sup> Saturday, January 10am~3pm

**Place:** Yoichi Ecovillage Seminar House

**Capacity:** 15 people

**Fee:** ¥3,200 for regular entrance, ¥2,700 for Sheep owners & students (Kids can participate)

### ■ Ecovillage Seminar 2020 in Tokyo

We will have a seminar to introduce our activities in Tokyo. Everyone will be welcome; people who have wanted to live in countryside community lifestyle, who are vaguely interested in what ecovillage is, & who want to figure out the alternative lifestyle & workstyle.

The Ecovillage sparkling wine will show up. Mr. Ryota Akai, a wine journalist who has won the 1<sup>st</sup> prize at the event of Japan Sommelier Association, will give the description. You don't want to miss it!

**Date:** 15<sup>th</sup> Saturday, February 2020 3pm~5pm

**Place:** Restaurant AL KENTRE (Nitta building Floor10 8-2-1 Ginza, Tokyo)

**Capacity:** 30 people

**Fee:** ¥2,000 (including 1<sup>st</sup> drink)

## Volunteer Introduction

Robin, from Belgium, has come 4 years before. He has graduated from architecture school & worked at studio, so he showed us his best building technique on chicken poultry & public bus stop.

He desires to work in Japan someday. Yes, you will! We are already looking forward to working together!

