自然農プロジェクトを展開する（左から）はかおりさん、パトリック・ライドンさん、姜受希さん＝女木島

肥料や農薬を使わない自然農をアートとともに体験してもらうプロジェクトが女木島で行われている。「世界一待たせるレストラン」と銘打った約２カ月に及ぶ取り組みで、参加者は島で育てた野菜を味わい、紹介するワーキショップを通じて島の自然を五感で体験する。自然農のドキュメンタリー映画を製作した日米韓の３人が企画。３人は「人間は自然の一部であることを再認識してもらい、命のつながりを考えるきっかけになれば」と話している。

自然農 つながる命
女木島でプロジェクト

ハギ愛らしく
観音寺・萩原寺　きょう22日まつり

休日もしっかり
活動の場所は女木島から北へ約5000㍍の男木島の「ギャラリー・朝日」。園内に Dressesたちが毎日作る料理を提供。本土にはない食材は、女木島の自然で育てたものを用いる。祭りの日は、海に浮かぶ男木島を望む観音寺の「赤い愛らしいハギガシ」がご来光するとされる。祭りには、女木島の地元個人や団体が参加する。今後の活動も計画されている。

恒例の秋まちは18日

恒例の秋まちは18日、観音寺で開かれる。今年も観光客が訪れる予定。祭りの目的は、自然のつながりを再認識させ、地元の市民の士気を高めるためである。最後に、参加者たちは自然の恩恵を感じながら、女木島の風情を満喫する。
A project combining natural farming (farming without fertilizer or chemicals) with art is taking place on Megijima (Megi Island) this Autumn. This two month project—named "restaurant keeping customers waiting longest time in the world" [World's Slowest Restaurant]—will see attendees experiencing island nature with all five senses through workshops such as tasting and cooking island-grown vegetables, and dying clothing with island mud, among others.

The project was planned and produced by three makers of a documentary film about natural farming from United States, Korea, and Japan who told this newspaper "We hope this will be a good chance to remind ourselves how human beings are part of our nature, and to experience the interconnectedness of life."

The members are Patrick Lydon, an artist from United States, Suhee Kang, also an artist, from South Korea, and producer Kaori Tsuji from Kobe City, Japan. The three met each other by common friend who studies natural farming. Their 2014 documentary film "Final Straw" has been screened by them over 100 times in 3 countries.

This is not their first time to Megijima. Three years ago Mr. Lydon and Ms. Kang were participants in the Setouchi International Art Festival on Megijima, where they built their first relationships to make this project possible.

Most recently, the current team including Ms. Tsuji came into the island from early in September to prepare a 50 square meter (500 square foot) sized fallow field, which was borrowed from the island.

Their preparation work included spreading seaweeds picked at the beach, and rotten leaves and branches from the forest over the field. They'll grow radish, burdock, mizuna greens and more than 10 other kinds of vegetables using only Megijima's island nature, and no watering of the field in principle.

On 17th of September, they hosted a reception party for ordering a meal and planting seedlings, then on 12th of November (the last day of the project) they'll serve the "Dinner" enjoying these island grown vegetables.

The base of activity for the project and events is Oni Cafe Gallery located about 500 meters (0.3 miles) north of Megijima port. Workshops about art and food will be held every other Saturday.

"We are so happy about having something shared from friendly islanders. We love Megi Island so much." Suhee Kang said. "This island's life is full of the ancestor's wisdom and experience. I want to see young people make use of it for our generation, and to build our new and old future together." Patrick Lydon said passionately.

Attendees will decide the participation fee by themselves, thinking of their payment as a gift to the unknown attendees of next event. This way of payment came from the idea of what is called the "gift-economy."

"I really hope this project will be a place for take a look at the relationship between human being and our nature once again, and if it will be helpful to Island's public relation, I'm very happy about that too." said Kaori Tsuji.

You can find ongoing updates and more details of this event on their facebook.

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Translation courtesy of Masahide Seyama