

POINT  
1

First, pour brine (boiled down seawater with a high concentration of impurities) into the iron pot.

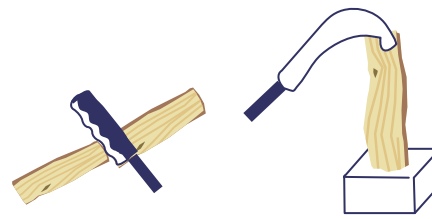
With 400 liters of seawater, it is possible to make 40 liters of brine (1/10 of concentration).

With 1 liter of brine, you can collect 150 grams of salt.

You will use 2 liters of brine for one iron pot, so each group will be able to make 300 grams of salt.



POINT  
2



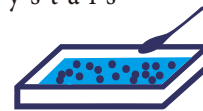
(Cutting Firewood and Making a Fire)

Cut firewood with a saw and then cut 30cm pieces to be put into the pot with a sturdy broad-bladed knife. Once you have enough cut firewood, you can start a fire inside the iron pot.

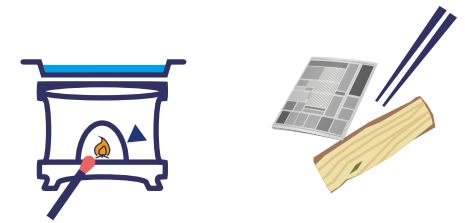
POINT  
4



Be careful of not boiling it up, and scoop with a net the surface of the brine to take away charcoal and dust. It will take 1 to 2 hours for the grains of salt to be made. You can scoop the crystals which are salt.



POINT  
3



Add in the correct order of newspapers, dispensable chopsticks, small firewood, and big firewood to easily make a fire. When you can see sparks, add more firewood. Put the brine on the fire, and slowly heat it.

POINT  
5



If you taste the salt right after it has been made, it will taste very salty and bitter. It is bitter because of its high concentration of salt solution. After drying the salt in the sunlight, it becomes Takeno's "Tanjo Salt."

You can pack the salt we already made in a bag and keep it as a souvenir.



Tanjo Salt  
Salt-Making Activity



## Takeno's "Tanjo Salt"

The story about to be told is from long before we were born. The heavenly God of military arts named Takemigazuchi, landed in Takeno after deciding the transfer of land of "Okuninushi" (passing from the earthy God to the God of Heaven) in Inasa beach located in Izumo (Shimane prefecture).

Afterwards, it was enshrined in Shimamiya, but the place where the God landed was said to be the "Beach of the God's Birth," and a stone monument about this birth is erected at the foot of Nekozaiki Peninsula in Takeno.



The production of rice in Takeno was low because of the rarity of flatlands since the area is surrounded by mountains. Therefore, locals actively produced salt and fished by using the resources of the seacoast during the Muromachi period (1336~1573). During the Edo period (1603-1868), some documents mention the custom of paying annual tribute with salt and not rice. Locals stored the salt in Izushi, using the canal of the Sea of Japan and carrying it by boat via the Maruyama River which runs through Toyooka. Before World War II, however, the production of salt started to become forbidden, so the work disappeared. A regional project focusing on the revival of the traditional assets of Takeno restored the salt-making workshop as a salt factory in 2010.

The salt made in Takeno is used for seasoning, miso, ice creams, ohagi, puddings, cakes, and is also sold as a souvenir in hotels, Japanese inns, restaurants in the area, as well as in Osaka or Kobe.

