

Annex 1 – Information on participating craftsmen and factories from Tsubame-Sanjo

GYOKUSENDO

Founded in 1816, originally a maker of copperware kettles, Gyokusendo produces a wide variety of copperware vessels including tea implements, *sake*-ware and flower vases. Hand-hammered from a single sheet of copper, each vessel shapes itself to the user, developing a new glow with age.

Craftsmen from Gyokusendo will conduct copper hammering workshops and demonstrations during the exhibition.

TADAFUSA Co. Ltd.

Founded in 1948, Tadafusa spent years making specialised knives meeting the needs of every profession, including fishing and agriculture. More recently, Tadafusa has used its technical expertise to manufacture culinary knives, such as soba knives used by professional chefs and even home cooks. The award-winning workshop is known for products that responds to the changing needs of customers.

The president of Tadafusa Co. Ltd, Mr. Tadayuki Sone, together with Mr. Tsukasa Hinoura from Hinoura Hamono will be conducting knife finishing workshops during the exhibition.

HINOURA HAMONO

Founded in 1905, Hinoura Hamono produces knives using traditional Japanese artistry, overseeing the entire manufacturing process themselves. As a factory that can forge any type of knife, they receive numerous orders from around the world for unusually shaped designs. Rather than expand their repertoire, they strive to acquire their customer's trust. In 2012, Tsukasa Hinoura, the third-generation forger of this family tradition, was acknowledged as a traditional craftsman by the Japanese, government.

Mr. Tsukasa Hinoura, together with Mr. Tadayuki Sone from Tadafusa Co. Ltd. will conduct knife finishing workshops during the exhibition.

MGNET Co. Ltd.

MGNET is a subsidiary of a metal cast manufacturer that focuses not only on production but also on development, planning, sales and public relations. In an effort to energise the local industry, MGNET founded FACTORY FRONT as a place where visitors can appreciate the work of artisans based in Tsubame-Sanjo.

Craftsmen from MGNET will conduct spoon-making workshops during the exhibition.

NOBUO OIWA

Born in 1951, Mr. Nobuo Oiwa started his career as a metal artisan at the age of 24. Known for his fine and intricate skills in decorative metal engraving, Mr. Nobuo Oiwa's leaf-shaped chopstick rests have an unparalleled likeness to autumn leaves. In 2011, Mr. Nobuo Oiwa achieved national recognition in Japan when he won the Ministry of Economy, Trade and Industry Prize in the craft category for Japanese souvenirs.

Mr. Nobuo Oiwa will conduct copper chopstick rest workshops during the exhibition.