

Farmer's Diary ~Hokkaido "Ezura Farm"~

He quit his job and moved to Hokkaido. I started farming as a field farmer.

List of articl

Shirataki is a sacred place for potato dishes - 14th Jagalympics -

2019/02/17 23:48

Ezura Farm, my wife.

All of a sudden...

this is a potato dish! Japanese, Western, Chinese… From main dishes to snack s, these various potato dishes were exhibited at the ``14th Potato Lympics" held in Shirataki on Saturday, February 16, 2019. **What is “Jagalympics”?** ``Potatoly mpics" is, as the name suggests, the Olympics of potato cooking! This is a cooking contest that we hold once a year, led by Shirataki potato farmers. The most importa nt job for farmers is to produce a large amount of good crops, but there are many o ther things farmers can do as well. I think. For example, holding an event using the potatoes we grow. Not only do we want to spread the word about the deliciousness of potatoes, but we would also be happy if we could have an opportunity for people to gather and enjoy this cold winter♪ Participants were asked to submit their creati ve dishes, and they were asked to submit their own creative dishes that were ``del icious," ``easy," and ``easy to make." Judging based on the criteria of ``I want to trv it " We award gold silver and bronze medals to the winners. Doors open before

profile

No Image

Author:Ezura Farm
[About us]

Just before the age of 30, I ended my lif e as an office worker in Tokyo and move d to Hokkaido. After three years of traini ng, she realized her dream of working a s a farmer in Hokkaido in April 2012.The y are a newly hired farming couple who quit their jobs.

[Business details] Field farm manageme nt, direct sales of crops on the Internet, management of the farm guesthouse "E

the meeting begins. Exhibitors are gathering one after another! **A large number of participants, young** and old, men and women. Many people participated in the Jagallympics, including local residents, elementary school students, junior high school students, and foreigners who came to the town on working holidays. Name has exhibited 16 items! Actually, there were 6 people who prepared 2 dishes for each person.



xperience, live-in volunteers, and part-time workers, planning, production, and sales of wheat craft "Himmeli", company through agricultural work Training acceptance projects, etc.

[Location] Shirataki, Engaru-cho, Monbetsu-gun, Hokkaido

[Area] Approximately 42 hectares (approximately the size of 9 Tokyo Domes)

[Crops] Potatoes, wheat, sweet corn, sugar beets, broccoli, etc.

[Homepage] <http://www.ezurafarm.com/>

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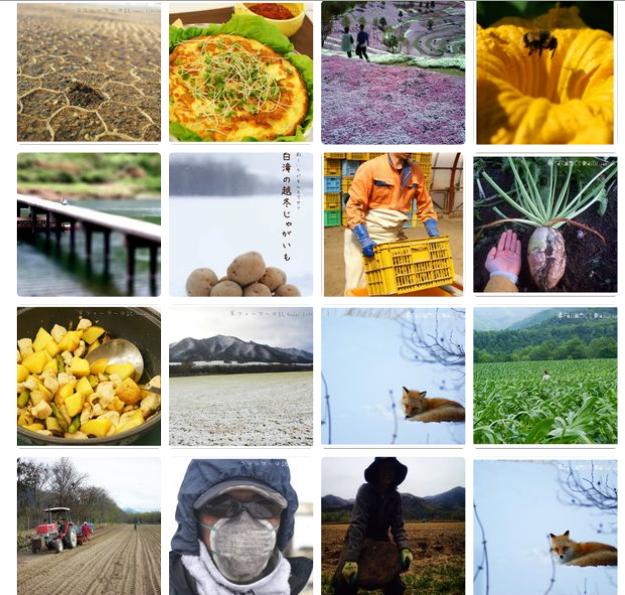
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There were other applicants, but...(I'm so grateful!)
There was a limit to how much the judges could eat, so each person was limited to



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Now, I will introduce the winning works in order.

Gold Award Recipient Reiko Takahashi's ``Potato Cabbage Salad with Pork Shabu''

by a field farmer in Ikutahara, Engaru Town. She is a talented person who won the silver prize last year as well! Shredded and crispy potatoes can be used as pork shabu or salad with cabbage. The seasoning was grilled meat sauce and mayonnaise, and both adults and children loved it! **Silver Award Recipient: Engaru Elementary School 5th graders, Mr. Endo, Mr. Tsuji, and Mr. Saito, ``Cheese Sticks made with Shirataki Potatoes.'' Throughout the year, Engaru Elementary** School worked on making ``Shirataki Potatoes'' from Shirataki, Engaru Town, as part of their comprehensive study. After experiencing farming and learning how to grow potatoes, we held a preliminaries at the school as a culmination, and the two winning teams participated. Cheese came out from inside the potato, and those who tried it exclaimed, "It's delicious!"

Bronze Award Winner: Ayano Kamiyama's ``Jagazangi''
Ms. Kamiyama became a member of the Engaru Town Community Revitalization Cooperation Team last October. She is only 23 years old and actually came to Ezura Farm as a volunteer, and later became a volunteer. A former nutritionist, her cooking is very delicious, and people have said that her work, which is made with Hokkaido's famous zangi and potatoes, is ``likely to become a gourmet dish in Engaru Town!''

Bronze Award Winner Hidemi Odajima Ms. Odajima works at the Shirataki Geopark as part of the Jaga Goreng regional revitalization cooperation team. She made nasi goreng, an Indonesian fried rice, with potatoes. When you take a bite, you can smell the soft ethnic aroma...!! ! This is the first time that a Southeast Asian dish has won an award!

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Number of visitors





Shirataki Junior High School 2nd graders Mr. Konno and Mr. Yamazaki ``Agei mo Cheese Dog''

Shirataki Junior High School students participated in the contest as part of their junior high school home economics class. Cheese dogs made with bread crumbs and granulated sugar are a must-have for Hokkaido festivals! It was by far the most popular among the children, and I could see them asking for a second helping many times. Mr. Okuda and Mr. Koide, 2nd year students at Shirataki Junior High School ``Caterpillar'' Also students at Shirataki Junior High School. I was shocked by the name caterpillar! I was wondering what kind of dish it would be, but it turned out to be a stylish dish with potatoes with slices shaped like caterpillars, finished in an Italian style with tomatoes and cheese! It looks like it will brighten up the dining tabl

Jaga Ping Pong" Third group of Shirataki Junior High School students! These potato donuts were made by two members of the table tennis club in the image of ping pong balls that we use every day. If you ask me, it really looks like a ping pong ball.

It was a sweet snack that I couldn't help but reach for. **Konatsu Aoki and Norihito**

Oimono Sushi" Aoki and his son are social studies teachers at Shirataki Junior High School and Hokkaido food masters! This may be the first time that his father and daughter have participated in the race. It was my daughter's idea to make nigiri sushi with potatoes, which surprised me. The butter-flavored sushi was fresh, looked cute, and attracted a lot of attention! **Kiyoka Higashine ``Raku Chintaramo''** Mr. Higashine moved from Osaka and is active as a community revitalization cooperation team. She submitted a really simple and delicious ``cod roe" using cod roe pasta sauce. It's great that even kids can make it without using fire! I would like to make it at home too. **Hiroko Arai ``Imotamago''**











Ms. Arai is an employee of the Agricultural Improvement and Extension Center and has just become a mother. She participated with her 5 month old baby! She is a good cook and won a prize last year as well. Tamagoyaki with curry-flavored mashed potatoes. This is a dish that I'm sure your grown children will love! This is the first time a foreigner is participating in "Katfepfa" by **Djelma Severin**! A woman who came to work at Midori Farm in the town on a working holiday made German pancakes for us. The pancakes were made by cutting potatoes and carrots into small pieces and baking them with eggs, flour, and salt, and they were delicious and had a taste you don't find in Japan! **Kanae Matoba**, ``Miso Soup with Potatoes'' is the wife of ``Hakuagesha'', a shop in Shirataki that sells very delicious meat products and

he grated potatoes was gentle on the body! I think even kids can make it, so I'll try it next time! **Mr. Yuichi Nagahara ``Gyoja''** Mr. Nagahara, a government employee, is also known as Mr. Shirataki Jaga. Surprisingly, since the first Potatolympics, he has been a regular visitor (perhaps more like the organizer...) and has always participated with two or more items. Healthy potato dumplings made with a variety of boiled, grated, and vermicelli potatoes. The garlic was really effective and it was really delicious! **Noriko Saito ``Potato Oshiruko''** Ms. Saito came from Asahikawa. Oshiruko has sweet potato dumplings floating in two colors: ``Danshaku and black sesame'' and ``Inca and white sesame.'' It seems that Inka used Ezura Farm's products! (I'm so happy~) This was my first time trying imo dango with sesame seeds, and many people were asking for a second helping! **Yuko Noda "Mille-feuille style potato pancakes"**











Mr. Noda is a school nurse at Shirataki Junior High School. They layered pancakes made with potatoes and made them into sweets. The mille-feuille has a slight potato texture and is topped with strawberries and fresh cream, making it look like a shortcake! This is a potato dish! ? There were many people taking pictures. [Engaru Elementary School 5th graders Makishima, Kawaguchi, Kageyama ``Yumejaga ice cream sandwich"](#) Also from Engaru Elementary School! A cute sweet made with potato ice cream sandwiched between cookies! The bite-sized pieces are cute and the potato ice cream has a strong potato flavor. This is a work made by elementary school students! ? I was surprised. **There will also be a "Potato Link Quiz" b**

y fathers of farmers! While nine judges, including the local branch manager and potato farmers, conducted a strict examination, a potato-related quiz contest was held by the fathers of Shirataki potato farmers. What he wears on his head is a handmade potato headgear... (lol) The system is such that each person who answers each question correctly receives a potato. The potatoes will be handed out by "Jaga Kids", the daughters of potato farmers! Good luck! And the results are announced! ! Each winner was awarded a medal and a commemorative photo was taken at the end. As some of you may have noticed, sitting in the middle is Hiroyuki Morisaki, the leader of Hokkaido's Star☆Team Knacks, and HBC announcer Mori. This time's Jagalympics was covered by HBC's "Agri Kingdom Hokkaido NEXT"!











Details will be announced at a later date, but it will be a 30-minute program, so please take a look and feel the fun atmosphere of the Jagallympics. We are female potato farmers who often talk about our dream of turning

Shirataki into a sacred place for potato cooking. Shirataki was originally a village called "Shirataki Village", but it became Enaaru Town after the municipal m

erger in 2005. Farming women thought, ``If things continue like this, the place name Shirataki will disappear...'' and so they named the potatoes grown in Shirataki ``Shirataki Jaga'' to preserve the name of this place. We started activities such as the Lympics. There are only eight potato farms in Shirataki, so it may be difficult to call it a major producer. However, if it becomes a ``sacred place for potato cooking'' where ideas for potato dishes come together from all over the world, you might be able to become one. I have been participating as a farmer since the 8th event, and even though it is a small event, I feel that it is not so easy to continue holding it every year. Of course, it is difficult for the female potato farmers to do it alone, but they have the cooperation of many organizations such as government offices, agricultural cooperatives, and extension offices, and fathers and children are also playing an active role. Above all, the fact that so many participants gather every year is amazing for such a small area. Participating in a cooking contest means making many prototypes, creating a recipe, and making it on the day...

It's quite a hassle. (I said it lol) Even so , thanks to the people who said things like,
`` I'm

going to try to win next year!" `` Next year!" and `` I'm going to participate this year!", this contest will continue until its 14th edition.

I was able to.

I'm glad I'm a potato farmer!

Potatoes are a vegetable that can be cooked in so many ways.
If it had been a vegetable other than potatoes, would the contest have lasted this long?

Potatoes are amazing!
I feel this way every year after the Potatolympics, and I naturally get fired up for the farm work that is about to begin.

I think the people who will be most energized by holding this event
are those of us who are farmers.

*Finally, please allow me to introduce you a little bit. I'm actually publishing a recip

because I want people who can't participate in the Jagalympics to enjoy the winning dishes . The first edition was published in 2012, and the sequel was published last year in 2019. Approximately 6,500 books were purchased for the first edition , which were also treated as return gifts for hometown tax donations . Cooking, photography, design, editing... this is a self-published, handmade book that was all done by women who are farmers who grow Shirataki potatoes . (I was in charge of the photography and design.) It has 82 full-color pages and includes 60 past Jagalympics prize-winning dishes. It's only (lol) 540 yen, so if you're interested, please contact me. (Sorry for the advertising 🌸)





**第11回金賞 太久保さんの
ポテトンカコ**

作り方 [調理時間 35分]

材料 (4人分)

じゃがいも	中4個
さとうきびりぬ	30g
卵	1個
小麦粉	大さじ1
パン粉	適量
塩・こしょう	少々
油	適量

下味の塩・こしょうは
しきりつすること。

**第11回銀賞 萩橋さんの
じゃがいもと塩辛の
かき揚げ**

作り方 [調理時間 20分]

材料 (4人分)

じゃがいも	中2個
にんじん	1/2本
イカの塩辛	50g
小麦粉	大さじ3
片栗粉	大さじ1
卵	1個
油	適量

塩辛の量は好みで調整してください。

We hope to spread our love for potatoes to as many people as possible.

(*Opinions are personal.)



1拍手

ツイート

いいね！ 1

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