

# Farmer's Diary ~Hokkaido "Ezura Farm"~

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

List of articl

<p>◆ 15th Jagalympics! ◆</p> <p>2020/02/24 21:40</p> <p>The Tokyo Olympics are fast approaching...</p> <p>On February 15, 2020, <b>the 15th Potato</b> Cooking Olympics was held in Shirataki, Engaru Town. In 2005, when Shirataki Village merged with Engaru Town, female farmers started PR activities for "Shirataki Potatoes" in order to preserve the name "Shirataki"...One such activity was the "Jagalympics". is. Men and women of all ages from within and outside the town bring their own original potato dishes, and the winning recipe is determined based on the selection criteria of ``delicious, easy, and something I want to make!" Like the Olympics, gold, silver, and bronze medals will be awarded. This year, 16 people from 11 groups gathered together, creating a total of 13 original potato dishes. Now, let's quickly introduce each dish! ! <b>First, the gold medal dish! Chikai Kasai's ``Potato and Sashimi Nuta"</b> This dish is a potato-based version of the fisherman's meal that was often eaten in Kasai's hometown (Nemuro prefecture). Thinly slice the potatoes, blanch them, season with miso and mirin, add the sashimi and mix. This time I had salmon sashimi, but you can use any sashimi of your choice. It was extremely popular due to its novelty and adult flavor.</p>	<p>profile</p> <p><b>No Image</b></p> <p>Author:Ezura Farm [About us] Just before the age of 30, I ended my life as an office worker in Tokyo and moved to Hokkaido. After three years of training, she realized her dream of working as a farmer in Hokkaido in April 2012. They are a newly hired farming couple who quit their jobs.</p> <p>[Business details] Field farm management, direct sales of crops on the Internet, management of the farm guesthouse "E</p>

vor that was perfect for drinking alcohol! Congratulations, Kasai-san! ! ! **Next up is the silver medal! ! Reiko Takahashi's "Jagatama with Chili Sauce"** Ms. Takahashi, who won the gold medal last year, has won consecutive medals! It was an impressive dish of shredded potatoes and crab sticks tied together with egg and topped with chili sauce, and the moment I tasted it, I knew I was going to win a medal this year as well.



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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## category

Uncategorized (10)  
 About agriculture (70)  
 Farming (112)  
 Husband's articles (37)  
 Potato (17)  
 Wife articles (59)  
 Country life (113)  
 Wife's article (1)  
 (17)  
 (0)  
 wheat (3)  
 Travelogue (1)  
 Farmhouse (1)

## Photo gallery



## monthly archive

2022/03 (1)

2020/02 (1)

2019/05 (1)

2019/03 (2)

2019/02 (1)

2019/01 (2)

2017/04 (1)

2017/02 (1)

2016/09 (1)

2016/06 (1)

2016/05 (1)

2016/03 (2)





2016/02 (1)

2016/01 (3)

2015/12 (2)

2015/11 (1)

2015/10 (3)

2015/07 (1)

2015/06 (2)

2015/05 (2)

2015/04 (2)

2015/03 (6)

2015/02 (2)

2015/01 (4)

2014/12 (2)

2014/11 (2)

2014/10 (1)

2014/09 (3)

2014/08 (4)

2014/07 (2)

2014/06 (3)

2014/05 (4)

2014/04 (7)

2014/03 (4)

2014/02 (4)

2014/01 (4)

2013/12 (4)

2013/11 (3)

2013/10 (2)



Congratulations, Takahashi-san! ! **And two bronze medals. Chie Sugiyama's ``Milk Miso Soup with Potatoes''** A soup made with potatoes, vegetables, and bacon boiled in milk and miso, and melted cheese! The combination of milk and miso was perfect, and it was a warming soup that was a fusion of Japanese and Western style. **Eri Togo's ``Otsumami Jagakoro Ball''** A bite-sized croquette made by mixing mashed potatoes with mayonnaise, mentaiko, and cheese, rolling them into balls, breading them, and frying them, making them perfect for snacks. It has a strong flavor that makes it a great drink! In fact, the two of them immigrated to Shirataki with the aim of starting new farming jobs. It has become a noteworthy medal. Two teams from local elementary schools also participated! **Shirataki Elementary School Mr. Iwaki, Mr. Nakata, and Mr. Nagai's ``Kushizashi Potato Fried''** is a dish in which potatoes are cut into rounds, skewered, and deep-f

2013/09 (3)  
 2013/08 (4)  
 2013/07 (6)  
 2013/06 (5)  
 2013/05 (4)  
 2013/04 (11)  
 2013/03 (14)  
 2013/02 (4)  
 2013/01 (6)  
 2012/12 (4)  
 2012/11 (4)  
 2012/10 (7)  
 2012/09 (1)  
 2012/08 (6)  
 2012/07 (7)  
 2012/06 (5)  
 2012/05 (6)  
 2012/04 (10)  
 2012/03 (7)  
 2012/02 (8)  
 2012/01 (3)  
 2011/12 (7)  
 2011/11 (3)  
 2011/10 (7)  
 2011/09 (5)  
 2011/08 (8)  
 2011/07 (12)

t festival stalls! **Shirataki Elementary School Mr. Ajito, Mr. Tsutsushio, and Mr. Nagai's ``Potato-chikari-yaki''** is an unlikely idea dish in which cheese is melted in a frying pan, topped with rice cakes and shredded potatoes, and fried until crispy! It was perfect as a snack or a snack for kids! **Hidemi Odajima's "Chili Con Carne Potato"** Following the previous "Jaga Goreng" which is an arrangement of the Indonesian dish Nasi Goreng, this dish is an arrangement of the American local dish Chili Con Carne! It was spicy and the perfect seasoning for the potatoes! **Hayato Okubo and Mayumi's "Potato Tonkatsu Part 2"**



2011/06 (4)  
 2011/05 (8)  
 2011/04 (12)  
 2011/03 (7)  
 2011/02 (9)  
 2011/01 (10)  
 2010/12 (9)  
 2010/11 (8)  
 2010/10 (10)  
 2010/09 (8)  
 2010/08 (10)  
 2010/07 (9)  
 2010/06 (8)  
 2010/05 (7)  
 2010/04 (6)  
 2010/03 (4)  
 2010/02 (3)  
 2010/01 (3)  
 2009/12 (4)  
 2009/11 (2)  
 2009/10 (3)  
 2009/09 (3)  
 2009/08 (3)  
 2009/07 (2)  
 2009/06 (8)  
 2009/05 (10)  
 2009/04 (1)



Number of visitors

 30173









An evolved version of "Potato Tonkatsu" that won a gold medal in the past! Potato tonkatsu is wrapped with local seasonal cold spinach to enhance its color, making it perfect as a main dish or in a bento box.

The two of you have submitted one more item.

**Hayato Okubo and Mayumi's "Potato Mousse"** A super easy mousse made by mixing mashed potatoes with marshmallows, milk, yogurt, etc. It had a potato flavor and was delicious. **Kanae Matoba's "Jaga Bran"** is a potato dish! ? A surprisingly stylish item! This dessert is made by placing a hardened mousse made by mixing potatoes, milk, and marshmallows on top of thinly hardened chocolate, and then tops it with pistachios and raisins. **Yuichi Nagahara's "Shirataki Jaga de**

items since the first Jagalypics. Authentic Korean hatdong arranged in an easy way to make it at home. The combination of cheese and sausage was also very delicious! Of course, Mr. Nagahara exhibited two items this year as well! **Yuichi Nagahara's "Shirataki Potato de Shkmerli"** An arrangement of Georgian cuisine Shkmerli with potatoes added! Even though it's a local dish from a far away country, it has the same gentle milk flavor as Hokkaido... It was such a familiar soup that I couldn't believe it was my first time tasting it. All the exhibitors will enjoy tasting the food. During the interlude, there will also be a "Potato Link Quiz" by fathers of Shirataki potato farmers! What she is wearing is a handmade Shirataki potato hood.











There are plenty of potato quizzes, from trivia about potatoes to quizzes about everyone's favorite "Jagariko"! It was a great success with everyone participating! Every time you answer one quiz question correctly, Shirataki Ja Girl, the daughters of potato

"herbarium of potato flowers" that we picked and made last year. Potato flowers come in a variety of colors depending on the variety. We farmers are "producers" who produce food, but I think it is also possible as "producers" to create fun events on our own during the winter when crops cannot be harvested. A long time ago, farming required much more manpower than it does now, and during the potato harvest season, farmers, non-farmers, and even local children worked together. Nowadays, mechanization has progressed, and agricultural work no longer requires as much manpower. I feel that we are living in a truly blessed time to be able to farm, but I think there are fewer opportunities for local people to gather around farming than there used to be. Although it is a small effort, we, as farmers, would like to continue holding "Jagalympics," a fun potato-themed event in this region. In the future, we would like to come up with ways to expand this circle of fun to even more people outside the area. I hope this smile reaches as many people as possible.









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