

Farmer's Diary ~Hokkaido "Ezura Farm"~

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

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◆ 15th Jagalympics! ◆

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The Tokyo Olympics are fast approaching...

On February 15, 2020, **the 15th Potato** Cooking Olympics was held in Shirataki, Engaru Town. In 2005, when Shirataki Village merged with Engaru Town, female fa rmers started PR activities for "Shirataki Potatoes" in order to preserve the name "S hirataki"...One such activity was the "Jagalympics". is. Men and women of all ages fr om within and outside the town bring their own original potato dishes, and the win ning recipe is determined based on the selection criteria of ``delicious, easy, and so mething 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! ! **First, the gold medal dish! Chikai Kasai's ``Potato and Sashimi Nuta''** This dish is a pot ato-based version of the fisherman's meal that was often eaten in Kasai's hometow n (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

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



vor that was perfect for drinking alcohol! Congratulations, Kasai-san!!!! **Next up** is the silver medal!! Reiko Takahashi's "Jagatama with Chili Sauce" M s. 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-ti me workers, planning, production, and s ales of wheat craft "Himmeli", company through agricultural work Training accep tance projects, etc.

[Location] Shirataki, Engaru-cho, Monbe tsu-gun, Hokkaido

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

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

[Homepage] http://www .ezurafarm.co m/

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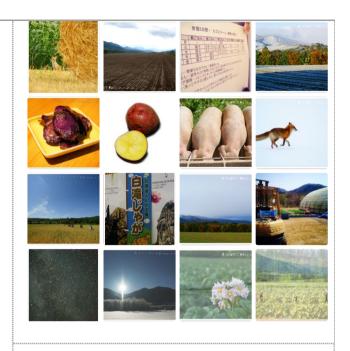
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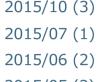
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Congratulations, Takahashi-san!! And two bronze medals. Chie Sugiyama's `Milk Miso Soup with Potatoes' A soup made with potatoes, vegetables, and bacon boiled in milk and miso, and melted cheese! The combination of milk and miso was perfect, and it was a warming soup that was a fusion of Japanese and We stern style. Eri Togo's `Otsumami Jagakoro Ball' A bite-sized croquette m ade by mixing mashed potatoes with mayonnaise, mentaiko, and cheese, rolling the m 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 m edal. Two teams from local elementary schools also participated! Shirataki Elem entary School Mr. Iwaki, Mr. Nakata, and Mr. Nagai's `Kushizashi Po tato Fried' is a dish in which potatoes are cut into rounds, skewered, and deep-f

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t festival stalls! Shirataki Elementary School Mr. Ajito, Mr. Tsutsushio, an d Mr. Nagai's ` Potato-chikari-yaki" is an unlikely idea dish in which chees e 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 "Ch ili Con Carne Potato" Following the previous "Jaga Goreng" which is an arrange ment of the Indonesian dish Nasi Goreng, this dish is an arrangement of the Americ an local dish Chili Con Carne! It was spicy and the perfect seasoning for the potatoe s! Hayato Okubo and Mayumi's "Potato Tonkatsu Part 2"



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An evolved version of "Potato Tonkatsu" that won a gold medal in the past! Potato t onkatsu 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 fl avor and was delicious. Kanae Matoba's "Jaga Bran" is a potato dish! ? A surp risingly 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



y to make it at home. The combination of cheese and sausage was also very delicio us! Of course, Mr. Nagahara exhibited two items this year as well! **Yuichi Nagaha ra'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 countr y, 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.













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There are plenty of potato quizzes, from trivia about potatoes to quizzes about ever yone'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 pota



`herbarium of potato flowers" that we picked and made last year. Potato flowers co me 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 o ur own during the winter when crops cannot be harvested. A long time ago, farmin g required much more manpower than it does now, and during the potato harvest s eason, farmers, non-farmers, and even local children worked together. Nowadays, mechanization has progressed, and agricultural work no longer requires as much m anpower. 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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◆ Spring planting is compl ete!! ◆

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