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320	10-Jan-15	Lamb	2015 is the year of sheep in the way of Zodiac. When did the sheep come to Hokkaido? Kids learn the history. "Genghis Khan Barbeque" is one of most famous cook in Hokkaido. This episode shows sheep meat hamburger and boiled Lamb is also delicious.
321	17-Jan-15	Specialist training of food	Kids explore the Obihiro University of Agriculture and Veterinary Medicine. Kids learn how to make bread and sausage. What does "Meat Judging" mean? Obihiro University unique Fun Circle is also introduced.
322	24-Jan-15	Cooperation of agriculture and welfare	"Sudore" was born in Kenbuchi Town. What is that?" "Sudore" is developed in cooperation of agriculture and welfare. "Sudore" is good to use Salad Dressing and even you can drink. What are the possibilities cooperation of agriculture and welfare?
323	31-Jan-15	Food of loneliness/ Modern Food Problem	"Food of loneliness" means eating dish by only one person. That is the modern large problem in Japan. Because many people think that dishes should be eaten with family. Is resolution for this problem is "Nabe-Cooking" of Japanese style which uses a pot? Introducing the pot cooking recipes that can taste a lot of food.
324	7-Feb-15	Complete medical	Performers of "Agricultural Paradise" try Medical Check in Hospital of Sapporo. Many of the Japanese has a custom to receive a detailed medical check once a year. Is Mr. Morisaki's body healthy at all? Mr. Kono might be too fat! This episode introduces the style of Japanese Medical Check.
325	14-Feb-15	Shihoro-Beef	This episode introduces beef of Shihoro-Town. "Agri Kids" learn the consistent system of JA Shihoro that grows beef cattle. Also this program shows the cuisine using Shihoro-Beef such as Tempura of beef and the hot pot of beef. How delicious they are!
326	21-Feb-15	Rice Oil	Kids cover edible oil made from rice bran. Rice Oil is manufacturing site of Fukagawa- city. Everyone is surprised, because they did not know it is possible that oil could be made from rice
327	28-Feb-15	Locomotive Syndrome	What is Locomotive Syndrome? Locomotive Syndrome is focused because In Japan it is progressing aging society. This episode shows the training to avoid the locomotive syndrome.
328	7-Mar-15	"Wasyoku" using Milk	This episode introduces a new genre of "Wasyoku" which means Japanese cuisine. Akkeshi-town is biggest area of dairy. In this town people try to use milk instead of Japanese traditional soup "Dashi" Just adding the milk to usual Japanese dish, it makes totally different taste!
329	14-Mar-15	Leek	Kids experience the harvest season of leek. Drops of water from the root when reap the leek. Intense smell! Morisaki feels in sorting field of the leek. But Mr. Morisaki enjoys the Lamb BBQ with leek. It is very delicious!.
330	21-Mar-15	for local	ids taste "Udon Noodle" that is locally produced. Wheat has been produced in Kiyosato-Town, but was not able to eat in this town. This "Udon "is made for elementary school lunch. Kids also enjoy sweet red-bean soup with yam that is also produced in Kiyosato.
331	28-Mar-15	Series dairy #1	This Series show the experience of 2 high school girl in Sapporo learning the dairy. Milking, bait spearthey become to know the day dairy farmers. Also they experience taking care of the calf just born. Urban girl will learn along with the growth of the calf about dairy.
332	4-Apr-15	Suite of Vegitables	This episode shows Suites made by vegetables. Many kind of vegetables can change to delicious Suites. How do the vegetables Suite make? How does it taste?
333	11-Apr-15	Onion	Kids learn about the onion. Kitami district is biggest area that produce onion. Kids visit onion firm of this area and learn a seedling of onion. Seeding onion is usually operates in this period. And Kids enjoy the onion cuisine that farmers of this area feel boasting.

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334	18-Apr-15		Miso Japanese taraditional Seasoning	This episode introduces MISO which is popular in Asahikawa-city. Traditional Japanese seasoning MISO production was once almost disappearing in this area. But it was revived by the efforts of certain staff. Kids enjoy many kind of cuisine using MISO and are very satisfied.
335	25-Apr-15	A	Flowers and Trees	"Edamono" which means Branch of Tree at first glance is not visible to the crops. But it is actually the agricultural products of high evaluation. Why does it work so? Kids also experience making lease using the branch of tree for the Mother's Day.
336	2-May-15		"Onigirazu" the New Style Rice Ball	Japanese like "Onigiri" which means Rice Ball made by hand. But almost Japanese don't know yet "Onigirazu" that means Rice Ball not grasping. This episode introduces this New Style Rice Ball. Kids challenge to make this new style Rice ball freely. How does it taste?
337	9-May-15		Front line of livestock	Kids explore up-to-date Livestock Experiment Station! Kid research the future of livestock. The television camera shoots the newest pigsty for the first time. How does it make a safe and secure beef?
338	16-May-15		"100% pure agricultural boy"	Nowadays in Japan many people return to agricultural area from urban city. This episode covers one person that returns to famer house after acted as musician in Tokyo. He is called "100% pure agricultural boy" in local. Why does he come back to the agriculture?
339	23-May-15	6	Series of Onion #2	Kids challenge to plant seedlings in the field. Kids also learn the history. How Kitami region has become a major onion producing area?
340	30-May-15		Green Onion	Kids learn the onions in Hokuto-city where is the biggest production area of onions in Hokkaido. How do green onions grow? Farmers do big effort to make good green onions. Kids enjoy tempura of onions too.
341	6-Jun-15		How to make Japanese taraditional Sake	This episode shows how to make Japanese traditional alcohol SAKE. Sake is made by rice, so it need rice of good quality. After studying rice for Sake from farmers, Kids also study how to make Sake in the brewery of Otaru.
342	13-Jun-15		Herb rice	This episode shows unique operation of famers. An farmer is planting herbs in the footpath for extermination of harmful insects. How does it work? Another farmer released loaches to the rice field. What does it mean?
343	20-Jun-15		Top sales Supermarket	This episode shows Supermarket of farmer's aria. "Hapio" located at Otofuke-Town runs on the top sales among same Supermarket chain of Hokkaido. What's the secret of that? "Hapio" sells mainly local agricultural products.
344	4-Jul-15		Farmers Training	Kids visit the agriculture large school to foster Hokkaido farmers. How is the curriculum of immediate force training? The female students develop the herb milk. How do think young agricultural seekers.
345	11-Jul-15		Enjoy the seasonal vegetables	There is a big corn field located 5-minute subway ride from Sapporo city center. Here, the ex –chef who trained at France now is producing agricultural products. Interview to the ex-chef, why did he start aviculture at the middle of city. And this episode introduces recipe of summer vegetables French.
346	18-Jul-15		Buckwheat & vegetables	We can't wait until the new buckwheat coming! JA has developed buckwheat the new manufacturing method that increases the flavor in the summer. Kids taste dish of new recipe using the buckwheat and Asahikawa seasonal vegetables. How does it taste?
347	25-Jul-15		Dairy series ②	Second episode of series schoolgirl Sapporo learn dairy. Bait making ,litter sort , litter replacement. High school students experience one day of dairy farmers

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348	1-Aug-15		Senior agricultural life	This episode introduces the farm with a cottage which senior generation makes agricultural products. How is the life of rural life after retirement?
349	8-Aug-15		Ohama Miyako	This episode introduces Sapporo summer of taste, "Ohama Miyako". The pumpkin of sugar content 18 degrees. This pumpkin is made at the sand. The idea of reversing that raised the brand pumpkin from the sandy soil that is not suitable for agriculture.
350	22-Aug-15		Mashu Melon	This episode introduces "Mashu Melon" that does not appear on the market. Kids experience the harvest in a vinyl house of more than 35 degrees room temperature. Everyone was satisfied to the taste that combines the sweetness and aroma.
351	5-Sep-15		Cabbage	Edamame (Soy Beans) of Nakasatsunai-village is exported to many foreign country. Farmers boil up Soy Beans within 3 hours from the harvest. Why does they do so? Whydo that Soy Beans maintain the seasonal taste even after one year?
352	12-Sep-15		"Elderly Shopping Refugees"	This episode pick up the issue of shopping for elderly people who is difficult to walk around shopping. One shop in Yubetsu-town starts online shopping to elderly people. How does it work for convenience of elderly people?
353	19-Sep-15	* Y	Green soybeans	This episode covers Edamame(Green soybeans) which are exported to all over the world. Introducing the reason of these soybeans are boiled up and frozen within 3 hours from the harvest. Why these soybeans are so popular in the world?
354	26-Sep-15		"Shopping refugees" & corn	This episode shows the trial of saving elderly "shopping refugees". Introducing internet shopping system for the elderly person. And also introducing corn that has extremely sweetness.
355	10-Oct-15		Wheat	This episode shows the secret of Okhotsk of high-quality wheat. Quality are kept by special craftsmanship of farmers working in Okhotsk area. Kids enjoy product made by wheat of this area.
356	17-Oct-15		Onions	The final episode of onion series. Kids harvest the onions that cultivate by themselves from planting. How Kids feel about the product that they work for almost half a year.
357	31-Oct-15		Rice Harvest	Kids harvest the rice which the planted by themselves in the spring. Kids use the sickle like old style farmer. After the harvest, they make a bale of rice by the rice straw. Kids are surprised at the force of rice. There is nothing to throw away.
358	7-Nov-15		Carrot	This episode shows the carrot that has been made in the world standards of the field. What is the "world standards of the field"? Kids enjoy carrot that has been just harvested.
359	14-Nov-15		Burdock	Kids experience the harvest of fragrant autumn digging burdock root, which is produced in Ishikari. Kids challenge to unplug the long burdock from soil. Kids are surprised by power of burdock to harmonize to any material.
360	21-Nov-15		Garlic	This episode introduces Pink Garlic that is medicinal ingredient is stronger than White Garlic. Some people agony on the strength of pungency. What is "garlic ice" that famers recommend.
361	28-Nov-15		Apple	Kids learn about Apple in the fruit zone, Mashike Town. Kids find "India Apple" at orchard. What is "India Apple"? Kids also find Apples form that people can make the jam only in a 5-minute heating.

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362	5-Dec-15	<b>White</b>	Dairy series No.3	Final episode of series that high school students learn the dairy. At midnight students explore factory of milk. What happens three?
363	12-Dec-15		Learn the power of sugar	Is sugar is not only sweet? Learning a surprising power of sugar. Sugar in cosmetics? The ability of skin care using the sugar? Learn the power of the sugar.
364	19-Dec-15		Specialist training of local	This episode shows Makkari high school. This high school has vegetables confectionery courses and organic agriculture course. How to make Christmas cake using local materials?
365	26-Dec-15		Tokachi Beef	High school teacher to learn the brand cattle-Tokachi Beef. How the farmers do effort to raise "Shimofuri" beef. Is the secret bait?
366	9-Jan-16		Foreign students and Hokkaido agriculture	Foreign students learning in Hokkaido University study Hokkaido agriculture in quiz format. Everyone surprised by the answer of international students. This episode shows differences of agriculture for each country.
367	16-Jan-16	223	Specialty products in the local milk	This program shows the local production for local consumption of milk. How is the Mabo Tofu made with milk?
368	23-Jan-16		"Bejiburosu"	What is "Bejiburosu"? That is soup made by vegetable peels and calyx. Kitchen vegetable waste is transformed into a superb soup.
369	30-Jan-16		Power of Hokkaido milk	Introducing natural cheese made by the authentic Italian artisans of cheese. Why Italian craftsman is fascinated by the Hokkaido milk?
370	6-Feb-16		Shop of Farmers	Introducing the facility for experience of agriculture. In this facility, people can enjoy harvest of strawberry even in winter.
371	13-Feb-16		'International	program shows how to eat wisely delicious in the major producer of beans, Hokkaido. Such as tempura and pudding made by beans.
372	20-Feb-16		Learning the pickles	Introducing Japanese style pickles which is preserved food to enjoy vegetables even in the winter. Pickles expert teach us the knack of making pickles.
373	27-Feb-16		Breeding	Breeding is the winter work for farmers in winter. Breeding of vegetables need fly? Someone continue earnestly to eat bread for the improvement of wheat.
374	5-Mar-16	-	Celtis	The team learns how the No.1 celits farmers do ther job. All are surprised to see every process is machinalised in breeding celits. They enjoy mashroom dishes unique to this regions as well.
375	12-Mar-16		Tulip	The team learns tulip farming in Tobetsu Town, where in the peak of harvesting and tracking tulip. Kids and fathers in the team make boxes of tuilps to express appreciation to their mothers for the "whide day." How the boxes are finished and how mothers react?
376	19-Mar-16		Apple	Is the quality of apple defined in winter? The tema learns pruning which apple farmers can never miss for their quality. The leader Morisaki is embarassed which brunch should be cut. Then they try to cook sweets using the apple they picked.
377	26-Mar-16		Dairy Training Farm	HBC anchor Sasaki and comedian Oklahoma go overnight to learn dairy farming.  Theny work very hard as they get sweat. Then the leader brings important announcement that they get tears.