



Hokkaido Agricultural Paradise Next

Episode List, 2016

EPS#366-377 were aired as

"Hokkaido Agricultural Paradise with Hiroyuki Morisaki"

EPS#	Original Air Date	Theme	Synopsis
1	366 January 9, 2016	International Students	International 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.
2	367 January 16, 2016	Specialty products in	This program shows the local production for local consumption of milk. How is the Mabo Tofu made with milk?
3	368 January 23, 2016	"Bejiburosu"	What is "Bejiburosu"? That is soup made by vegetable peels and calyx. Kitchen vegetable waste is transformed into a superb soup.
4	369 January 30, 2016	Power of Hokkaido milk	Introducing natural cheese made by the authentic Italian artisans of cheese. Why Italian craftsman is fascinated by the Hokkaido milk?
5	370 February 6, 2016	Shop of Farmers	Introducing the facility for experience of agriculture. In this facility, people can enjoy harvest of strawberry even in winter.
6	371 February 13, 2016	"International Bean"	2016 is the year that the United Nations declares "International Bean's Year". This program shows how to eat wisely delicious in the major producer of beans, Hokkaido. Such as tempura and pudding made by beans.
7	372 February 20, 2016	Learn 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.
8	373 February 27, 2016	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.
9	374 March 5, 2016	Celtis	The team learns how the No.1 celitis farmers do their job. All are surprised to see every process is machinalised in breeding celitis. They enjoy mushroom dishes unique to this region as well.
10	375 March 12, 2016	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 tulips to express appreciation to their mothers for the "white day." How the boxes are Is the quality of apple defined in winter? The team learns pruning which apple farmers can never miss for their quality. The leader Morisaki is embarrassed which brunch should be cut. Then they try to cook sweets using the apple they
11	376 March 19, 2016	Apple	HBC anchor Sasaki and comedian Oklahama go overnight to learn dairy farming. They work very hard as they get sweat. Then the leader brings important announcement that they get tears.
12	377 March 26, 2016	Dairy Training Farm	A Tokyo based top chef of Italian cuisine visits wheat farm to study crops. What is a green leave deep in snow? A wheat farmer is extremely happy being taught a new recipe using their wheat by the chef. First appearance of a new anchor, Akogare Kanai.
13	378 April 2, 2016	Top Chef Studies W	The team visits a soy sauce manufacturer that uses 100% Hokkaido ingredient. They are all surprised with the scent of fresh squeezed soy sauce. Also surprised to learn soy sauce matches well with dairy product, as well as western cuisines.
14	379 April 16, 2016	Hokkaido Soy Sauce	The story features the Spring Lettuce, the speciality made in Town of Mukawa, middle eastern coastal area of Hokkaido. The story also focuses on how farmers work to crop this well known vegetable, and how new farmers learn the key for production.
15	380 April 23, 2016	Spring Lettuce	The team experiences planting seed potato, which is well known as "Irish Cobbler of Imakane." What is the reason farmer does not cut out the whole part
16	381 April 30, 2016	Seed Potato and As	The team learns how to crop white asparagus, which is the best of the year for it. The greenhouse, where asparagus is cropped, is darkened. What is the reason for it? And the team pulling out the crops in the dark. The program
17	382 May 7, 2016	White Asparagus	The best season for Chinese yam is not only fall but spring. The team learns spring Chinese yam, that is harvested in spring. They dig the field by machine, then pick up the yam. They observe how to crop seed yam, then the team enjoys
18	383 May 14, 2016	Spring Chinese Yam	Riceball is extremely typical lunch food for school sports day events. As the event season coming, the program introduces the deep world of riceball. This
19	384 May 21, 2016	Riceball Study	The team visits Food Processing Research Center, founded by Hokkaido Government, to learn future possibility of food crops ingredients made in Hokkaido. They are taught many new usage of food, such as western cakes made by azuki beans, or yogurt made by new lactic acid bacterium, found in a
20	385 May 28, 2016	Food Processing	The team has a reunion with a new dairy farmer that they met four years ago in the town of Nakatonbetsu, northern part of Hokkaido. They experience bull-running, letting cows go from the winter house to the pasture. What is the
21	386 June 4, 2016	Grazing Dairy	The team explores Okhotsk Campus, Tokyo University of Agriculture. Morisaki, the team leader, is surprised with good relations between community farmers and the school. Community provides farm training for students, and
22	387 June 11, 2016	Community Based E	The team visited very unique museum named "House of Soil," and learn soil and cultivating, which is the foundations of farming. They experienced hoe and plow the soil, then realized how important it is to our life. They are also
23	388 June 18, 2016	Let's Study Soil and	Farmers in Abashiri, eastern part and Okhotsk coast in Hokkaido, crop very unique vegetable called "Gyojana." It is a hybrid of allium victorialis and oriental garlic. It tastes like oriental garlic, but not. What is it? Who gives a
24	389 June 25, 2016	Allium victorialis and	

25	390	July 2, 2016	Art in the Rice Field	Rice farmers in Hokuto Town, the southern part of Hokkaido, tries to set up an art work using their nursery plants in their field. The work is made near brand new Shinkansen station as an attraction for tourists come all over Hokkaido by drawing, and two high school students in the art course hang around Tokachi are, middle eastern part of Hokkaido, looking for impressive scenery. Three The program focuses on "Higashikawa Salad," known as a vegetable bland made in Higashikawa Town, famous for its fresh water. The team is surprised with a The program features a water melon farmer who gives a unique name such as "the moon," "Godzilla egg," on his produces. He is so eager that to proceed breeding water melons, and the viewers will be told the reason. The team is The team studies fresh herbs, as summer is the best of the year for herbs.
26	391	July 9, 2016	Farming Scenery	Picking up the herb in the field, they try to cook herb cuisine. Cook smell remarkably improves to stimulate appetite only adding herbs. The team is Mikasa Town, the central part of Hokkaido, is known for cucumbers, as well as an old coal mining region. The team tastes rare cucumber whose name is "Black Coral," not only common distributed species. After tasting, high school students cooked local cucumbers for the team. How is the taste?
27	392	July 23, 2016	Green Pepper	The team visited 0.1 paprika growing town in Hokkaido. They get sweat all over picking paprikas in the green house as warm as 40 degrees celsius. Some in the team dislike paprikas, but he tries paprikas cooked by a farmer chef, and it is
28	393	July 30, 2016	Water Melon	A famous pastry chef based in Chiba comes to Hokkaido, looking for summer strawberry. He finds ideal strawberry, best balanced in sour and sweet taste. Then chef cooks cakes for the team, using his ideal strawberry.
29	394	August 6, 2016	Herbs	Sapporo, the capital of Hokkaido, was used to be a city of vegetables. The programs show many vegetables named after Sapporo, as well as introducing group activity to preserve vegetables originated in Sapporo, called "Sapporo The team studies how to harvest radishes at Ishikari City, known for its summer radish. Radishes are not only white and long, but also there are variety of colors and length. Generally, radishes are seen as a fall produce, but radishes are widely eaten and processed even in summer, and the program disclose the Episode 400 since the previous series. It is a first time to visit a remote island. Okushiri Island, off southern part of Hokkaido, is known for its sea produces such as sea urchin, but the island is also wealthy in farming. Even though it is isolated from the main land, why they can develop various farmings such as The program introduces an elementary school in Eniwa City, suburb of
30	395	August 13, 2016	Cucumbers	Sapporo, which have 2000 square meters of vegetable farm. Students cook vegetables that they grew by their own for the school harvest festival. The team Agrikids team travels to Kita Sorachi, middle north part of Hokkaido, where the No.1 farming area for Halloween Pumpkins. They are all surprised with various shapes of pumpkins such as stars and crowns. They also tried making Jack-o'-
31	396	August 20, 2016	Paprikas	A high school boy, living in agoya, learns extensive carrot farming in Hokkaido. He is the youngest Certified Vegetable Sommelier, pretty high challenge for young students. He is surprised with the speed that takes only two hours to put
32	397	August 27, 2016	Summer Strawberry	In Asahikawa City, the middle part of Hokkaido and well known for rice farming, citizens try to break the guinness record that to cook rice ball with large Continuous episode from #13 or #390. The art work Agrikids planted in the rice field grows to be good to see. Agrikids are all satisfied to feel the harvest season by their art work. Appreciating their art work, they taste the new rice, well known with the name "Fukkurinko."
33	398	September 3, 2016	Traditional Vegetable	A documentary episode following a young farmers' group in Kenbuchi Town, the northern part of Hokkaido. They plant 43 different species of potatoes and 50 tomatoes. How come they are so highly motivated?
34	399	September 10, 2016	Radish	Well known education critic and university professor, Mr. aoki Ogi visits Oketo Town, eastern part of Hokkaido, where citizens developed food education. Eating start with containers. Schools provide lunch with containers made of the local specialty Continuous from the previous episode. Mr. Ogi visits the town nursery school and he is surprised to see young kids suckle calves. Another surprising is that kids are feed meat from a deer. Then he questions the meaning. After all those High school students in Town of Akashibetsu, the eastern part of Hokkaido, practiced the class to teach junior high school students the value of lives. High school students taught how to butcher pigs, and their serious attitude moved Hirosaki, the host, a lot. The story the features on Ramen soup noodles that students developed with famous Ramen stand in the town.
35	400	September 17, 2016	Farming in Remote	The story features on the inbound study tour from Hong Kong, planned by the agricultural association in Hokkaido. The visitors from Hong Kong were not familer with agriculture, and what did they think watching the farming in
36	401	September 24, 2016	Food Education in Eniwa	The story features on the specialty beef, made in Asahikawa, the northern city of Hokkaido. The breeders feed sake lees to their cows, and how the beef is changed by lees? "Agri-kids" eat the beef, and they are all surprised with the amazing quality of it.
37	402	October 1, 2016	Halloween Pumpkins	International students learn harvesting lily-roots, a typical ingredient for the new year dish. Farmers spend as long as 6 years to grow their lily-roots, and they pay special attention for screening the lily-roots that they harvested. Students are very curious watching the work of farmers. Then they enjoy the new year dish, a few weeks prior to the actual new year.
38	403	October 15, 2016	Carrots	
39	404	October 29, 2016	Rice Ball Guinness	
40	405	November 5, 2016	Art in the Rice Field	
41	406	November 12, 2016	Kenbuchi VIVA Market	
42	407	November 19, 2016	Mr. Ogi Meets Imprints	
43	408	November 26, 2016	Mr. Ogi Meets Imprints	
44	409	December 3, 2016	Agricultural High School	
45	410	December 10, 2016	Inbound Tour	
46	411	December 17, 2016	Sake Lees Beef	
47	412	December 24, 2016	Lily-root	