



Hokkaido Agricultural Paradise Next

Episode List, 2017

EPS#	Original Air Date	Theme	Synopsis
1	413 January 7, 2017	Athlete and Dairy	This story is a special edition. A famous soccer athlete learns visits dairy farmer to learn how dairy products are important for sports activities.
2	414 January 14, 2017	Spinach	ayoro City, northern part of Hokkaido, is known for its spinach as well as its cold weather. The temperature goes down below minus 20 degrees celsius in winter, and Agri-Kids learn how the icy temperature contributes to the good spinach.
3	415 January 21, 2017	The Best Beef	Agri-kids learn how to bread cattle. It is prohibited to step in the cattle barn with outside shoes, and what was the reason? With special thanks to the cattle, the kids enjoyed quality beef steak and smoked beef.
4	416 January 28, 2017	Welsh Onion	The story features branded welsh onion whose name is "Europe Onion," cropped in Yakumo Town, southern part of Hokkaido. Despite many kids tend to dislike onions, the "Europe Onion" was good enough to satisfy all the agri-
5	417 February 4, 2017	Farm Stay	This episode is a documentary featuring farm stay. An elementary school teacher experienced an overnight stay at a dairy farm. As he learned how dairymen's work support his community, he tells his experience to the students.
6	418 February 11, 2017	Poke Processing	Agri-kids learn about processed poke, such as bacons and hams. Kids touch those items quite often, but they never knew those need to be processed. In the end of the show, a German chef teaches quick recipe for cooking bacons and
7	419 February 18, 2017	atural Cheese	Agri-kids learn how to make cheese at a shop operated by Agricultural Association. Why the polishing is so important to determine the taste of cheese? The shop's cheese mister recommends "cheese rice" and kids are surprised with
8	420 March 4, 2017	Bean Sprouts	Bean sprout is a new type of vegetable, being paid attention recently. We visit a farmer in Higashikawa Town, which is the only farmer cropping bean sprout. It is cropped in the green house is 30 degrees celsius and 80% humidity. We present how to cook the sprout.
9	421 March 11, 2017	Tofu Study	Honbetsu Town, the eastern part of hokkaido, is known for a good production of neans. We visit a skilled woman at a farmer to study how to make tofu or bean curd. The woman is a bean master and has taught in taiwan before. She also shows many different ways of cooking beans such as meat sauce, cake, and soy.
10	422 March 18, 2017	Leek	Kentaro Chen, the third generation chef of Chen family who popularized mapo tofu in Japan, visits a leek farmer, and he is impressed with the fleshy leeks. The leek farmers can't stop eating his mapo tofu with maximizing leek flavor.
11	423 March 25, 2017	Cooking Yeast	We study how to make cooking yeast, which is necessary for Japanese cuisines. Kanai tries to steam rice and put yeast on it. She tastes amazake, a rice milk made from yeast, and surprises with its taste. This is the final episode for Akogare Kanai as a host.
12	424 April 1, 2017	Sugar	The top patissier who uses beet sugar for the pastries visits beet sugar factory. He is surprised to see sugar beet for the first time.
13	425 April 15, 2017	Leek	Kentaro Chen, the third generation chef of Chen family who popularized mapo tofu in Japan, visits a leek farmer, and he is impressed with the fleshy leeks. The leek farmers can't stop eating his mapo tofu with maximizing leek flavor.
14	426 April 22, 2017	Beef	The Tokachi Wakaushi is a brand cattle shipped at 14 month old, and all of them go through taste inspection. Agri kids get excited over the shabu-shabu with
15	427 April 29, 2017	Racehorse and aspar	Agri kids learn about racehorse breeding at one of the top horse breeding areas in the country. The farm breeds foals descended from famous racehorses. They use nail clippers for the racehorses. Asparagus grown out of the horse breeding farm's fertilizer is very delicious.
16	428 May 6, 2017	Spring burdock	Agri kids try digging burdock for harvesting in spring, and they find burdocks thick as Chinese yam. They are amazed at the juiciness of spring burdocks.
17	429 May 13, 2017	Preparing soil for ga	It's the season for gardening! Agri kids and their mothers learn how to prepare soil for gardening, so that even the beginners can produce a good harvest. They also learn how to use fertilizer and compost.
18	430 May 20, 2017	Restoration from flo	Agri kids visit Minami Furano town, which was flooded by the typhoon occurred in August 2016. The farmer lost all of his greenhouses in the flood after 10 years of farming, and he strives to recover from disaster by planting cherry tomatoes.
19	431 May 27, 2017	Pak choi	Date city ships a lot of leafy vegetables in May-June. Agri kids learn about planting a Chinese vegetable, pak choi, which is crispy either raw or boiled.
20	432 June 3, 2017	Sushi chef studies r	"Hokuryu Himawari rice" is the rice with reduced pesticide, winning the Japan Agriculture Award. The sushi master of a prestigious sushi restaurant in Asakusa experiences rice planting. The rice farmer is impressed with the sushi roll made by the master.
21	433 June 10, 2017	Educating future far	Many Hokkaido farmers graduated from Takushoku University Hokkaido College in Fukagawa. There are students over 60 years of age...learning agriculture for what purpose?
22	434 June 17, 2017	White turnip	The white turnip grown in the foggy town Kushiro tastes sweet when eaten raw- is it a blessing of fog? Morisaki is amazed at how the white turnip is made into lasagna and soup, not just for pickles.
23	435 June 24, 2017	Traditional food in a	The traditional food "kouren" is only made around Esashi area. Agri members try making kouren, only made around this season. Morisaki is surprised to find such a delicious rice cracker.

24	436	July 1, 2017	A flower artist studies	The flower artist famous for decorating head with flowers learns about flower farming, in the largest flower producing area in Hokkaido. Mori turns into a "flower person," celebrating the program's 10th anniversary.
25	437	July 8, 2017	American eggplant	It's the first time introducing eggplant in this program in its 10th year. As for eggplant production, the agricultural kingdom Hokkaido comes in the last place. Eggplant farmer prepares unique dishes for Agri kids.
26	438	July 22, 2017	Agricultural education	In the "Kokorozashi (motivation) project," high school students strives to change agriculture and food in their town. Shihoro high school takes part in IT agriculture using drones, and advertises the town's popular sweets.
27	439	July 29, 2017	Veterinarian necessity	The veterinarian supports dairy farming by conducting surgery in cattle barn and impregnation process. A young veterinarian struggles to help dairy Agri kids are surprised to see summer white radish being pulled out of the soil
28	440	August 5, 2017	Summer white radish	by the harvesting machine. Off-specification radishes are processed into sliced and dried strips by heated air, and Morisaki is impressed with its taste.
29	441	August 19, 2017	Processing cabbage	Cabbages for processing are made into freshly cut vegetables and prepared food sold at supermarkets. The heavy cabbages are harvested by machine. Agri members are very satisfied with the cabbage dishes of the region.
30	442	August 26, 2017	Frontline of the agriculture	Agri kids learn about the leading edge of agricultural research in Hitsujigaoka's Agricultural Research Center. They will learn the reason why the sheep are bred in Hitsujigaoka, and the reason to grow rice which does not taste good when cooked. The goals for the researches are set at 10 years from now.
31	443	September 2, 2017	Cherry tomatoes	"Fruits paradise" Niki town is actually the No. 1 producer of cherry tomatoes. The famous cherry tomato farmer who has been making cherry tomatoes for 50 years teaches how to plant tomatoes and prepares cherry tomato dishes.
32	444	September 9, 2017	Sushi chef studies rice	"Hokuryu Himawari rice" is the rice with reduced pesticide, winning the Japan Agriculture Award. This time, the sushi master of a prestigious sushi restaurant in Asakusa learns about unavoidable pesticide spraying, even in reduced pesticide farming.
33	445	September 16, 2017	Wheat harvest festival	Agri members participate in "Bakkansai" (wheat appreciation festival) held at Otofuke town, the No.1 producer of wheat in Japan. After the wheat straw roll race, they are served with the delicious wheat dishes of the region.
34	446	September 23, 2017	Kids From Hong Kong	Three kids from Hong Kong were invited to Hokkaido. They have almost never seen the farms, nor even imagined how the crops are made. They were taken to the onion farm in Sapporo. Imagine how they answered when they were asked how the onions were made. We also present the food life in Hong Kong.
35	447	September 30, 2017	Kids From Hong Kong	Picking up the previous episode, kids from Hong Kong were taken to Tokachi area, the large farming zone in Hokkaido. They visit the sweetcorn farm, and the farmer let them to pick up the corns in the his farm. They were so excited to try the farming work for the first time.
36	448	October 14, 2017	Butter	The patissiere winning in an international competition learns about making butter, the basic ingredient of pastries. She is amazed at the traditional method of making butter. Morisaki is greatly satisfied with the delicious pancake made.
37	449	October 21, 2017	Pumpkin for processing	Learn about pumpkin for processing in Saroma town. Pumpkins are made into flakes and powder so that they are easy to use. Agri kids learn about the reason for pumpkins made for processing.
38	450	November 4, 2017	Sweet Potato	Sweet potato production is increasing in the potato kingdom Hokkaido. In Ishikari city, they learn about the possible uses of sweet potatoes, such as sweets and shochu (distilled liquor).
39	451	November 11, 2017	Dairy Work Helper	Sapporo Shinyo High School's Agri Club members experience being dairy farm helpers. How did they feel to become a farm helper to support dairy farming?
40	452	November 18, 2017	Sushi Chef Studies rice	Hokuryu Himawari rice is the rice with reduced pesticide, winning the Japan Agriculture Award. The last in the series, the sushi master of a prestigious sushi restaurant in Asakusa learns about rice reaping. The traditional Edomae-style sushi is prepared using the Hokuryu rice just harvested.
41	453	November 25, 2017	Blue Cheese	Agri members learn about making blue cheese at a blue cheese farm in Asahikawa. How is it different in the cheese making process, compared to other kinds of cheese? Agri members enjoy pasta and dessert made with blue cheese.
42	454	December 2, 2017	School Lunch	Ashoro town's school lunch was chosen to be the best school lunch in Japan, in the school lunch contest. Kids try lamb curry, which is local production for local consumption. What is the reason behind the local production for local consumption for school lunch, on a limited budget?
43	455	December 9, 2017	Potato for Starch	Editor-in-chief of a gourmet magazine learns about potatoes for starch, which he had never eaten before. He is surprised at how tasty the steamed potatoes and shochu made with potatoes for starch are.
44	456	December 16, 2017	The Biggest Cabbage	Agri kids and parents are surprised at the jumbo size of the biggest cabbage in Japan, "Sapporo Taikyu," which weighs more than 10kg each. They try making pickled herring with the huge cabbages. What are the nutritious benefits of pickled herring made with Sapporo Taikyu?
45	457	December 23, 2017	Onion Center	The onion center made it possible to ship onions all year, and sorting, storage, and processing are all done in this huge warehouse. They enjoy dishes with the Japanese Worcestershire sauce made from Furano vegetables.