













"Agricultural Paradise" **Best 50 Episodes** 1st Season

#	date	thema	summary of episode
55	23-Oct-09	Watermelon, Chrysanthemum	 <p>Outside is black as ink and inside is bright red; analyzing high grade fruit %Densuke watermelon+! /Let's go to the production site of chrysanthemum, an indispensable flower for Bon festival.</p>
56	7-Aug-09	Cow, Dairy farming tour	 <p>An urban family experiences dairy farming! Agri-Kids join them to learn the value of %milk cow+and %milk.+ /A super easy recipe for cheese cake.</p>
57	15-Aug-09	Wheat	 <p>Harvesting winter wheat by hand to know the hardship of earlier farmers. /Getting a current cultivar %Kitahonami+! This promising wheat is tastier and its crop yield is 20% higher than that of the other existing cultivars; let's taste it!</p>
61	4-Dec-09	Cabbage	 <p>Packed and heavy; helping to ship cabbages and learning cabbage recipes. /A new style of Japanese agriculture; studying %agricultural production cooperation.+</p>
63	26-Sep-09	Starch	 <p>Tracing %how starch is produced+; the process is dynamic and impressive! /Bacteria help to produce liquid fertilizer; learning recycling agriculture.</p>
64	10-Oct-09	Edamame (Green soybeans)	 <p>Freshness is crucial for edamame (green soybeans). It takes only three hours to harvest and process; visiting an amazing facility. /%Fresh-picked and fresh-cooked+quality green soybeans are now shipped overseas!</p>
65	17-Oct-09	Yumepirika (Rice)	 <p>Tastes better than the famous brand rice!? %Yumepirika+planted through this program is now harvested by hand! /Explaining how rice reaches consumers and how to cook tasty rice.</p>
66	24-Oct-09	Onion, Food recycling	 <p>Recycling school meals!? Oklahoma Kawano participates in a hands-on activity for schoolchildren; an important lesson to learn %the value of food.+</p>
67	22-Jan-09	Light breed horse	 <p>Horse and Hokkaido, the Japan's largest horse breeding area; learning about horses at the breeding site. /Agri-Kids take care of the horses before they are put up to an auction. /Let's try riding a pony.</p>
69	21-Nov-09	Navy beans, Yacon	 <p>%The queen of beans+; Navy beans special! How to grow beautiful beans. Threshing is really exciting. /Discovering a rare vegetable, %yacon.+</p>











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70	12-Feb-14	Taisho Three Brothers	 Experiencing Chinese yam harvest by hand! Deep roots and massive soil; a struggle to dig out immovable Chinese yams.
71	28-Nov-09	Tsukuneimo (Chinese yam)	 %Tsukuneimo+is a kind of Chinese yam with amazing stickiness! /Trying to increase its popularity in Hokkaido, local aunties %Tsukunes+teach how to cook some Tsukuneimo dishes that you will crave for.
72	5-Dec-09	Flower	 Making sacred straw ropes at the top-class flower farming area in Hokkaido. /The best accompaniment for rice; a challenge to cook %sweet shiso miso (miso flavored with beefsteak plant).+
73	12-Dec-09	Hydroponic culture	 No soil required, and cropping is possible seven times a year; %hydroponically-produced mitsuba (Japanese wild parsley)+and %blanch mitsuba+which requires strict quality control, time and effort. / Introducing lip-smacking mitsuba dishes.
74	19-Dec-09	Turkey, Beef	 Christmas is just around the corner! Looking into a turkey processing site; what is the taste of turkey smoked for six hours? /The brand beef of integrated production starting from calves; learning the secrets of its tastiness and safety at the site.
75	26-Dec-09	Glutinous rice	 %Bolar bear+%The child of wind+%Swan+; these are the names of %glutinous rice+! /A strange machine which produces delicious sweets. Also; %Mochi (rice cake) Ambassador.+
76	9-Jan-10	Bioethanol	 There is a bioethanol manufacturing plant in Hokkaido! The background factors are high aims: %to protect farming fields+and %to utilize imperfect agricultural products.+
77	16-Jan-10	Cheese	 %A Large scale manufacturer+and %a small private workshop+; what are the differences in their cheese production? /Agri-Kids visit the most comfortable place for cheese.
78	23-Jan-10	Wholesale market	 Agri-Kids experience an %auction.+/Local vegetables are sold in the market even in midwinter; going to the site to find out the secrets why the shipping is possible. Also; simple and delicious winter vegetable dishes.
79	30-Jan-10	Adzuki beans	 A strange sound echoing in an adzuki storehouse is the sound of ecology!? Another surprise at a bean sorting factory. /Cooking hot sweets using anko (sweet bean paste).











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80	6-Feb-10	Yukinoshita daikon (Japanese radish)	 A midwinter brand vegetable %Yukinoshita daikon (Japanese radish stored under snow)+tastes just like a pear; enhanced sweetness and soft texture. /Experiencing farm work to increase additional value; hats off to the farmer's devotion.
81	13-Feb-10	Shiraoi beef	 One of the Hokkaido's best brand beef %Shiraoi beef!+A challenge to care for the cattle. /Hard working farmers who are trying to promote the high standard of brand quality control and the tastiness of their beef.
82	20-Feb-10	Change wheat!	 A town's challenge to replace the flour used for local business with domestic flour. /The town now has eight noodle manufacturers; 100% Hokkaido flour udon noodles have amazing firmness in texture.
84	5-Mar-10	Beans, Freeze-drying	 Eating a plenty of beans with no trouble; revealing the inside of %freeze-drying+technology! / Delicious bean recipes by a producer's wife.
85	13-Mar-10	Hokuren, Milk	 Milk produced in eastern Hokkaido is delivered by ship to Honshu island! Discovering the secrets to keep freshness! /Also; tasty milk dishes.
86	11-Jun-13	Beef (Tokachi Shikaoi beef)	 Born and raised in the same town+; this is genuinely the brand beef of perfectly-local-complete production! /What are the merits? And differences from the other beef?
89	10-Apr-10	Asparagus	 How to grow %Mukidoke asparagus+and its taste. /Disclosing storage technique using snow to keep the quality of rice and vegetables.
91	24-Apr-10	Green Onion	 A horse breeding center is also a famous town for %green onion!+ The secrets of the high sugar content and the freshness suitable for eating raw lie in its cultivation method.
92	1-May-10	Unique activities of Rakuno Gauen University	 A study group which produces brand pork of integrated production and students who process dairy products; Agri-Kids try making butter! /The dreams of students who are responsible for the future of food.
93	8-May-10	Onion	 Replanting of seedlings is heavy manual labor even at the time of mechanization; Agri-Kids experience the labor to know the hardship. /Female farmers teach %onion dishes.+











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95	29-May-10	Leaf vegetables	 <p>A perfectly nutritious vegetable %Taasai (Chinese rapeseed)-! What is amazing about a scene at a greenhouse? /That is %made in Asahikawa-! Agri-Kids are happy with the idea to make a production place instantly recognized!?</p>
97	5-Jun-10	Rice planting	 <p>A family planting of %umepirika-! /An approach to change the traditional idea that %rice is planted in the rice fields-; it was an innovative method to solve agricultural issues.</p>
98	12-Jun-10	Spinach	 <p>Learning about spinach; from a special harvesting method to the secrets to make it look fresh and pretty at store, and what to know when eating.</p>
102	10-Jul-10	Broccoli	 <p>An impressive farmer who crops 3,600 broccolis one by one by hand. /A vegetable that is like a brother of broccoli has been growing in a hidden place.</p>
103	17-Jul-10	Watermelon	 <p>A close look at %Raiden watermelon.-!%Raiden+brand is proof of safety and trust; learning its cultivation method and how sea breeze affects watermelons. /An astonishing full-automatic high-tech facility!</p>
107	14-Aug-10	Celery, Seed cultivation	 <p>One third of all producers are specialized in producing seeds; seed production is strict and thorough. /This is how celeries grow! /Also; surprising and easy celery dishes only a farmer can think of!</p>
108	21-Aug-10	White onion	 <p>The amazing onion that is grown by only eleven farmers. They are very specific about what they use; soil, charcoal, deep sea water and reduction of agricultural chemical. / Lip-smacking dishes of farmers' direct instruction.</p>
109	28-Aug-10	Corn	 <p>What is %ES!clean,+a certification mark system of clean agricultural produce in the north? /The only %ES!clean+certified corn is in Tomamaicho! /Fresh-picked and fresh-boiled corn is heart-moving!</p>
110	4-Sep-10	Chinese cabbage, Carrot	 <p>%Shiretoko Chinese cabbage,+a brand vegetable from the town of a World Natural Heritage site. /Feeling the actual size and weight of a Chinese cabbage through a harvest experience. /White and fluffy donburi (rice bowl dish); the voices of surprise at its unexpected and melting texture.</p>
112	18-Sep-10	Agricultural theme park	 <p>A visit to an agricultural theme park %Kururu no mori+opened in Kitahirosima city that sits next to Sapporo. /Vast farming fields, produce stand, restaurant and experiential programs of handmade processing and cooking.</p>











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114	9-Oct-10	Prune, Grape	 <p>Visiting a fruit farm in Nikicho, a famous town as %Fruit Kingdom.+ /Analyzing the secrets of the flavor of prune that is referred to as a %fruit of miracle+in Europe and America for its high nutritive value.</p>
115	16-Oct-10	Yumepirika (rice)	 <p>Harvesting the Hokkaido's best quality rice %Yumepirika.+ /Freshly-cooked Yumepirika is shiny, glutinous, sweet and tasty; how do farmers recommend eating it?</p>
116	23-Oct-10	Newly cropped buckwheat	 <p>Hokkaido has the largest buckwheat yield in Japan. %Mashuu soba (buckwheat noodles)+is attracting attention above all. What are the secrets of its tastiness? /A surprising scene at harvesting. /A lip-smacking new %soba dish.+</p>
117	30-Oct-10	Lily bulb	 <p>Lily bulb is called as a %white diamond in the fields.+A thorough research on its unusual cultivation method! / 98 % of the domestic production is from Hokkaido. What is the nutritional power of lily bulb that is enormously popular in Kansai?</p>
118	6-Nov-10	Beans	 <p>A comprehensive study on %beans.+Soybeans, adzuki beans and red kidney beans; these beans as healthy foods are getting attention now. A harvest experience in the production place Honbetsu. A variety of bean dishes that female farmers recommend; what exactly is %black tofu (soybean curd)+and what does it taste like?</p>
123	11-Dec-10	Incorporation	 <p>500 cows on a huge turntable!? Looking inside the most advanced dairy farming facility in Japan. /What is up-to-date dairy management? /A recipe to cook easy and tasty milk agar using farmers' favorite milk.</p>
129	29-Jan-11	Thousand leaved green onion	 <p>Something like an herbal plant is discovered under snow! /What is the cultivation method of the mysterious green onion which goes into %moromancy+under snow? /Great recipes such as %habu shabu+and more!</p>
131	12-Feb-11	Beef distribution	 <p>What is happening behind the fresh meat section in a supermarket? /A whole cow! Looking the inside of a dynamic storage facility of dressed carcasses. /A parade of brand beef dishes.</p>
133	26-Feb-11	Farmer in winter	 <p>What are rice farmers growing in winter? A visit to a greenhouse for strawberry cultivation. /A popular local produce stand which sells agricultural products and processed products.</p>
141	30-Apr-11	Fertilizer	 <p>Studying %soil production+that is essential to cultivation of vegetables and all. /Nitrogen, phosphoric acid and potassium are three major components of fertilizer. /Learning the importance of fertilizer at a fertilizer production factory.</p>











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144	21-May-11	Asparagus	 <p>Harvesting asparagus. /Green, white and purple; visiting the cultivation sites of various asparagus /Charcoal roasting is the best? A farmer teaches how to enjoy asparagus.</p>
145	28-May-11	Kitahonami (wheat)	 <p>A story behind the product development by a food manufacturer using domestic flour %Kitahonami+which is suitable for udon noodles. /Visiting a sweet shop that specifically uses Hokkaido-produced flour, baking %Kitahonami tube cake" and comparing the taste of the flour with that of foreign produced flour.</p>
149	25-Jun-11	Urban farming	 <p>What is the vegetable that Sapporo, the city with 1.9 million population, produces the largest amount in Hokkaido? /Spinach, watermelon, pumpkin and onion; there are many brand vegetables in Sapporo. /An excellent cuisine %Sapporo shabu shabu+with only the ingredients produced in Sapporo.</p>
151	9-Jul-11	Huscup	 <p>Atsumacho is a town where the planting area of huscup is the largest in Japan. /Farmers have replanted wild huscups and spent many years to select only the trees that grow tasty berries. /The best recommendation by local people is to eat huscup in Onigiri (rice ball)!?</p>
152	16-Jul-11	Goya (Bitter gourd)	 <p>A tropical vegetable goya (bitter gourd) is grown even in Hokkaido. /Learning pollination in a severely hot greenhouse where the temperature exceeds 40 degrees Celsius. /Also; enjoying goya juice, stir-fried dishes and others.</p>
153	23-Jul-11	Cucumber	 <p>Experiencing permanent planting at a cucumber farmer. /Learning about %natural-enemy pesticide+; pest control by releasing natural enemies of pests in greenhouses. /Asking an ex-chef from Sapporo who is now a successor farmer to cook the best cucumber dish.</p>
154	30-Jul-11	Kushiro Hokugen Daikon (Japanese	 <p>%Kushiro Hokugen Japanese radish+is grown in volcanic ash land where drainage is good and the average highest temperature is 24 degrees Celsius even in summer. /Visiting a farmer who grows Japanese radishes in a 35-hectare field, six times as vast as Sapporo Dome.</p>
169	19-Nov-11	Sugar beet, Sugar factory	 <p>Learning how sugar is produced from %sugar beet+in Sharicho, the town located at the foot of the Shiretoko peninsula. /Observation of the harvest in the field and a visit to a sugar factory that produces 950 tons of sugar per a day.</p>
171	3-Dec-11	Rice flour	 <p>Learning about rice flour at Bibai where the promotion of rice flour is active. /The mayor of Bibai city cooks and serves %rice flour cream stew+for Agri-Kids.</p>
175	7-Jan-12	The value of food, table manners	 <p>Agri-Kids, together with their mothers, learn the importance of dietary education and table manners including how to use chopsticks.</p>











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177	21-Jan-12	Food Cluster, Snow March (potato)	 <p>Snow March, a new potato cultivar in the spotlight. Learning the characters of the cultivar that is expected to be a next ace potato to follow Baron and May Queen. In Kunneppu people sing a song of Snow March!</p>
178	28-Jan-12	Pork distribution	 <p>Learning about pork distribution through the visits to a livestock public corporation where livestock is slaughtered, dressed and processed, a meat processing factory and a supermarket.</p>
182	25-Feb-12	Supporters of dairy farming	 <p>110,000 cattle! A visit to Bekkaicho where the number of cattle raised is far more than the town's population. Learning about people who support dairy farming such as a veterinarian, an artificial insemination professional. Taking a look at a veterinarian's car trunk.</p>
185	17-Mar-12	Alpine leek	 <p>Prof. Nishimura of Tokai Univ. talks about the nutritional value of alpine leeks and his original method of cooking them (in gyoza dumplings) so that the smell doesn't linger. Includes a visit to a producer's greenhouse in the town of Shintoku, and the sampling of alpine leek tempura soba.</p>
186	24-Mar-12	Milk packs	 <p>Report from Yotsuba Milk Products' main plant in Tokachi, on ideas related to milk packaging. Learn about the differences in "best before" dates according to types; the history of tetrahedron packs, as well as a report from the Egawa Paper Pack plant in Ibaraki.</p>
188	7-Apr-12	Brand eggs, pure eggs	 <p>Visit to the only poultry farm in the town of Shikaoi to report on brand eggs and pure eggs, produced with specially selected feed. Watch as the fresh yolks of raw eggs allow a cocktail stick to stand upright when pricked, and the impressive difference in taste of rice topped with the poultry farmer's eggs.</p>
191	28-Apr-12	Hokkaido wheat Yumechikara	 <p>Report on the new Yumechikara variety of wheat of which cultivation began in earnest in Hokkaido this year. Agri-kids and the cast try their hand at making bread using the Yumechikara flour, and sample freshly-made bread and pasta dishes.</p>
192	5-May-12	Food labeling	 <p>Learn about the food labeling on fruit & vegetables and fresh and processed food products found on supermarket shelves; the cast also visits a tofu manufacturing plant to learn about a system to prevent domestically produced soy beans being mixed with those from abroad.</p>
193	12-May-12	Over-winter spring leeks	 <p>A unique method of cultivating "over-winter spring leeks" in the town of Makubetsu, where the leeks are kept in the field over winter until they grow to the right size for harvesting. The leeks have a reputation for being sweet and delicious. Dishes made with the leeks are also sampled.</p>
196	2-Jun-12	Tokachi young beef	 <p>While beef is usually the meat of Holstein bulls aged 20 months or over, Tokachi Young Beef is a brand of meat from Shimizu in which the cattle are shipped at 14 months. Agri-kids report from the farm where the cattle were raised, learn about the importance of life and consider the meaning of the Japanese phrase <i>itadakimasu</i> used before eating.</p>


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201	7-Jul-12	<i>Chima sanchu</i> lettuce	 Chima sanchu lettuce nurtured in the clear waters of Higashikawa. High-rise cultivation that's good for both nuticulture and aged farmers; strict production and quality control using the Higashikawa Salad GAP; and delicious <i>chima sanchu</i> lettuce cuisine such as <i>temaki-zushi</i> and <i>namul</i> .
203	28-Jul-12	Human resource development project	 Visit to a thatched-roofed building used by a Meiji-era silkworm breeder in the rural Peipan district of Asahikawa. As more and more people move away from farming in the region, a "challenge farmer" development project is underway, and the program visits a garlic farm that utilizes this project.
204	4-Aug-12	Watermelons & melons	 Small yellow-fleshed "sunflower watermelons" and green-fleshed "sunflower melons" from the town of Hokuryu, which is famous for its sunflowers. Learn about the method of determining the harvest periods of both fruits as the program visits a melon packing facility.
207	25-Aug-12	Carrots	 Learn about a farm work contracting system in which JA (Central Union of Agricultural Cooperatives) carries out seed sowing and harvesting work and producers carry out the management of the fields until harvesting; and a "cold chain" system in which chilled carrots are delivered to the market.
208	1-Sep-12	Zucchini & strawberries	 Strawberries and zucchini share the same problem of having a large amount of irregular products. The Agri-kids experience harvesting and get to see the selection process. Learn about merchandise development utilizing irregular products, being carried out in cooperation with the local JA and high school.
209	8-Sep-12	Dosan-maki	 Introducing the <i>Dosan-maki</i> , a giant sushi roll developed to promote Hokkaido ingredients. With that in mind, 3 members of the cast each produce their own original <i>Dosan-maki</i> . The Agri-maki selected by the Agri-kids to be sold on Hokkaido Product Day on October 3rd.
212	6-Oct-12	Potato relay	 Learn about a production method known as "potato relay" in which harvest and shipping do not overlap for a period of time. The cast experience dynamic harvesting work; visit a large-scale warehouse facility that enables year-round shipping, and learn about the methods of cooking each particular variety of potato.
214	20-Oct-12	Peanuts	 Peanuts that until now have almost never been cultivated in Hokkaido. The cast experiences the harvesting of peanuts cultivated outdoors, and samples dishes such as "peanut rice" and "peanut tofu" proposed by females at the farm.
215	27-Oct-12	Squash	 Featuring experience of the squash harvest and introducing dishes proposed by females at the farm. Learn about production process control known as "Global gap," an international guarantee of agricultural product safety and reliability carried out by producers and the regional JA.
218	17-Nov-12	Apples	 The cast visits a fruit farm to learn about a tree grafting cultivation method in which apple trees are grafted onto a rootstock of another variety of tree. Introducing the production process of straight apple juice known as Ringo-no-Hoppe (apple cheek) and sampling of original recipes made by the apple farmer.

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220	1-Dec-12	Farrier	 <p>Introducing work vital for dairy farming . that of the farrier who trims the hooves of cattle. The condition of the hooves also affects the amount of milk a cow produces, making the work extremely important. Dishes made with milk by the women of the dairy farms are also sampled.</p>
223	22-Dec-12	Nameko mushrooms	 <p>The cast experiences harvesting work at a nameko mushroom cultivating facility, and learns how the mushroom's gooey constituent helps digestion. They also taste a mushroom hotpot containing rice cakes made from glutinous rice produced in Aibetsu as well as locally grown mushrooms.</p>
225	12-Jan-13	Cheese	 <p>Members of the cast take part in hands-on cheese making at a cheese workshop where natural cheese is produced; learn about the history, types and methods of producing cheese; try their hand at making fresh mascarpone cheese, and enjoy lots of cheese dishes.</p>
227	26-Jan-13	Chives	 <p>Learn about chives . of which shipment begins every year in January . and the unique method of cultivation in which it is necessary that the plant becomes blighted once during the growth process. Chive dishes, including a hotpot and meat roll made by female chive producers are also savored.</p>
228	2-Feb-13	U-turn farming	 <p>Featuring producers who have returned home to become farmers after quitting jobs at companies; experience in laying straw on the floor of a beef-cattle shed; winter asparagus protected by a double-layered greenhouse, and unique dishes prepared by the farmers.</p>
229	9-Feb-13	Hokkaido beef (Holstein)	 <p>Members of the cast learn about beef cattle production in the huge farm that breeding Holstein(4000 or more Holstein are there)And Members taught cooking method that is suitable for characteristics of each part of Holstein, and how to grill the steak chef</p>
231	23-Feb-13	Ruru Rosso (wheat)	 <p>Focusing the wheat pasta for that is grown in only Rumoi provincial "Rururoosso".Members cover the feature when it is processed into pasta and introduce noodle factory and restaurants producers working on local production for local consumption</p>
232	2-Mar-13	Suffolk (sheep)	 <p>Introducing the efforts of the whole area of Shibetsu to the town development around the sheep/I meet sheep of various types of "sheep Museum in the World"/Suckling lamb in to "sheep farm"/Suffolk lamb roast tasting with no smell</p>
233	9-Mar-13	Restoration of strawberry-producing region	 <p>To visit areas affected by the Great East Japan Earthquake, Miyagi Watari-cho, to introduce the state of the reconstruction of strawberry production area that devastated by the tsunami/In temporary mall In addition, the coverage of people thought to reconstruction and connection of Hokkaido</p>
194	19-May-12	The secret of seeds and seedlings	 <p>Learn about an original strain of rice seeds kept under strict control at a seed and seedling production center. Observe vegetable seedling production in computer-controlled heated greenhouses, as well as a report from a farm on the planting of seedlings shipped from the center.</p>

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219	24-Nov-12	Co-operatives	 A report on the effective utilization of regional resources (scallop shells and such) undertaken as a result of cooperation between agricultural and fisheries co-operatives. Also, introducing dishes made as a result of collaborations between the women of the agricultural and fisheries co-operatives using local seafood and agricultural produce.
221	3-Aug-13	Eco-dairy-farming	 Learn about eco-dairy-farming in which part of the electricity needed for farm work is supplied by large solar panels erected on the farm. The cast also visits the Kiritappu Wetland where nature conservation activities are carried out on a town-wide basis, and samples a farmer's original recipe.
234	16-Mar-13	A new production center making of strawberry	 Visited first time in a year the strawberry farmers of five households who emigrated to Date City from Miyagi Watari-cho/Strawberry ripe at the end of trial and error in the new land, very popular in the local/Work experience in the house full-scale production begins this spring
235	23-Mar-13	Year-round culture of Alstroemeria	 In Shinshinotsu village, which is also the producer of rice, flower of Alstroemeria more than 30 kinds are grown throughout the year/Further experience / the harvest work, I challenge bouquet making, and taught art to look beautiful flowers
239	20-Apr-13	Turnip	 Introduction sprinkled also quiz is said to be the lead-off batter of spring vegetables from Hokkaido, shares of Nanae-cho/Aguri kid challenge to turnip dish and tasty easy
245	1-Jun-13	Glutinous rice	 Glutinous rice production center of nation's leading, in "Road Station" of Nayoro, soft Daifuku is popular/Quiz to shed any taste whether popular/I visited the producers, growth situation of seedlings also observed/I enjoy sweets and dishes made with glutinous rice
246	8-Jun-13	Allotment garden	 There is a system of family farm in Japan. In that farm citizens, not the farmer, are working as a one of leisure. Children are brought up mini tomato, bitter gourd, and cucumber with their family.
248	22-Jun-13	Black soybean	 Soybeans is nutritional value is very high, and is referred to as the meat of the field+in Japan. Children visit the growers of soybean. Soybean is one of the most typical foods in Japan. As it known, Miso, Tofu, and Soy sauce are made from soy beans. Program shows the varieties of black soybean among the soybean.
251	13-Jul-13	Tomatoes	 Introducing the production of tomato farmers. Tomatoes that are produced in Biratori town is very famous in its taste. It is called Momotarou+ Program shows how to grow delicious tomatoes. Children also visit the factory that is making tomato juice.
254	3-Aug-13	Watermelon	 Introducing the corn and melons and watermelons in this episode. The farmers of Hokkaido are using the nerve for products of good quality. The children raised the voice of surprise to its state-of-the-art technology.