(What's the Shimizumorinanba? > Nanba is the name of the

red chili pepper in the

Tsugaru district. Shimizumorinanba is a red chili pepper of the native species

of the Shimizumori in Hirosaki, Apmori .

(Recipe >

nokra hamburger steak n

No. 1 Mix meat, an egg, an onion, a carrot,

a Shimizumorinanba, salt and

pepper together. Make it into a patty. No. 2

Bake it in the No.3 roaster by medium fire.

Nutritional value of Shimizumorinanba

· Vitamin A is rich in · Vitamin C vitamin A, C, E · Vitamin E

· Promotion of the circulation of blood

Promotes digestion and appetite. very high in nutritional

value!

Reference websites -· Matsuno Corporation · Beniya Business Corporation · Special product center of Aomori

. perfecture. · Tsugaru-han Neputa Village Sightseeing information of Aomeri prefecture

Hometown choose · Hirosaki city

Vegetable Navi

Shimizumorinanba

nthe national constituency from Aomoria

Hirosaki Minami School 14HR- Group 8 High

Members

(Motive >

We looked for a vegetable Prefecture. native to Aomori

We found the name of Shimizumorinanba.

charms. It has many

want everyone in Japan to know about it.

< Purpose>

People started growing it again looked for activities to awareness about Shimizumori and now the quantity of the in the national citizenry. harvest rivals the production nanba of its prime.

< History of Shimizumorinanba >

Tamenobu Tsugaru brought back Shimizumorinanba From Fushimiinari shrine in Kyoto.

People started growing it.

foreign countries.

be grown by people in the Shimizumori area. It was in danger of becoming extinct because we can get inexpensive red peppers from

After that, it started to

by advertising on billboards and through sampling.

< For national dispatch >

a shop run

o We want to advertise it in

each place

by Aomori of

O It is used as a gift If you donate money to Hirosaki city, you can

It becomes easy to be interested

everyone in Japan knows about the existence of Shimizumorinanba,

Everyone will understand their charm!