

Kinds of produce in Aomori

★ The yam potato

- 「Yamase yam potato」
Sweet and sticky.

↓
Grated is the best taste.

★ The garlic

- 「Hukuchi White」
Fried is the most delicious.

- 「Takko garlic」

It is abundant for nutrition,
so it is a good prevention for
disease.

★ The burdock

- 「Yanagigawa Risou」

It has fine chewiness.

Technology

- ① Application of robot technology and ICT technology for agriculture.
- ② "Smart agriculture"

The giveaway

Worldwide, there are
about 800 kinds
of vegetables.

Japanese vegetables :
about 20 kinds.

(wasabi, myoga, mitsuba
etc ...)

Attraction of Aomori vegetables



Hirosaki Minami High School

15 HR, Group 1

The motive

We wondered why yam potatoes, burdock, and garlic are called "the three big vegetables in Aomori prefecture".

The purpose

We want to know the attraction of Aomori vegetables.

↓ Dishes using burdock



"Keno shiru"

History

★ The yam potato

It was produced in 2000 B.C. in China.



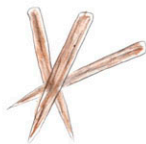
★ The garlic

It was produced in 3200 B.C. in ancient Egypt.



★ The burdock

The burdock originates from north-east China to Europe.



How to distinguish good vegetables and bad vegetables

★ The yam potato

- The peel color is beige.

- It is thick and heavy.

↳ about 400~500g

★ The garlic

- The grain is big.

- It is white and glossy.

★ The burdock

- When mud sticks to it, it is good.

→ It keeps the taste and fragrance in.