

Jingisukan

in Naganuma Town and Takikawa City

Speaking of Jingisukan in Hokkaido, it is popular to sautee and eat the lamb and mutton with vegetables such as sprouts, onions and bell-peppers in the iron pot with the peak at the center. There are two ways to cook and eat such as to soak the meat in the sauce after sautéed, that is called "Ato-zuke" and to sauté the meat soaked in the sauce beforehand, that is called "Aji-tsuki". The latter is here to stay in Sorachi sub-prefectural area including Takikawa City. In Naganuma Town, the meat is sautéed while the egg noodle and veggies are boiled in the special sauce developed in the town. That is the unique way of enjoying Jingisukan even in Sorachi area. The shape of the pot is peculiar to Naganuma Town. As the special sauce and water are poured in the outer lane in the pot little by little, there is no fear of sautéing the meat too much and smoking.



Horumon

in Shintotsukawa Town and Yuni Town

Pig-farming started in Hokkaido in Ansei Era before Meiji Restoration to satisfy the needs of expatriates in Japan. It is easy to raise omnivorous pigs and pig-farming prevailed as the side business in farming or fishing villages. In the regions where the plant of producing starch or processing seafood, as the waste from the plant can be the feed for the pigs, pig-farming thrived. Asahikawa City, the home of salted intestine of pigs and fatty pork called "Tontoro", has the long history of pig-farming. The reason why the Shintotsukawa Town has the special product of pig horumon(intestine) is the connection between the town and the city. Generally speaking, many people have the image to grill the horumon on the metal net but in Yuni Town, there is a famous special restaurant which sticks with the special flat pan made in the town and which serves the fresh horumon processed in the morning of the day.



Gatatan

in Ashibetsu City

Gatatan is the name of the nutritious soup thickened with flour, which is made of the broth extracted from the bones of pork and chicken and which contains pork, squid, butterbur, bamboo shoot, mushroom, pieces of konjak, fish cake cooked in a bamboo-like shape, dumpling, egg and so on. After World War II, Mr. Bungonosuke MURAI who had come back from former Manchuria on the continent, served the cuisine in his Chinese restaurant "Koraku" for the first time and that is the beginning of Gatatan. It is derived from the cuisine made of wheat flour, "Gaada" in Shanxi of China. The board for the staff of the restaurant had got the fame among the patronage of the restaurants and got on the menu. One of the customers of the restaurant, who could remember the taste of the dish, revived the taste of "Koraku" which had disappeared. The recipe of the dish has pervaded as the special cuisine of Ashibetsu City and has been arranged for egg noodle soup Ramen and fried rice Charhan.



Nanko

in Utashinai City and Mikasa City

The cuisine made of the meat of horses and mares "Nanko" is derived from Akita Prefecture. It was eaten by the mine workers to prevent pulmonary disease and it prevailed in the coalmine area of Hokkaido in Meiji and Taishou Era. It still remains in Mikasa City, Utashinai City and so forth. Originally, "Nanko" is the slung which means the meat of horses or mares but in Sorachi sub-prefectural area, it means the intestine of horses and mares. It is the main stream of the recipe to cook the "Nanko", onion, soy-bean paste Miso and sugar in the pot on the coal stove for a day. Even now, at the end of the year, many households order the intestine of horses and mares "Nanko" to the meat shop near their house. It is characteristic of the citizens in Utashinai City, most of whom are the descendants of the immigrants from Akita Prefecture, to heat up in "Namahage" festival to the extent many people return home with their kids at the beginning of February.

