

Egg noodle soup made from "Haruyutaka" wheat flour, which is filled with the love to the hometown.

It is on sale at the direct sales depot in "Takikawa Fureai-no-Sato", "Nanohana (Rape blossom) kan" and Oosawa Noodle-making Company

●(有) 大澤製麺
滝川市流通団地3丁目3-23
TEL: 0125-23-2529



It is the popular noodle soup topped with the meat of duck raised in Takikawa City, which is made by boiling the materials for fifteen hours to extract a plenty of collagen.

Agimo Rmen 850 Japanese Yen

●ラーメンレスト十兵衛 滝川市東町8丁目277-3 TEL: 0125-24-1118

Local hamburgers that can be savored only in the town is made 100% from "Yume-chikara" wheat flour



くりやまバーガー取扱店

パロンバーガー 350円 (写真の商品)
酒マヨバーガー 350円

●栗山製菓駅前売店 ※要予約
栗山町中央2丁目60 TEL: 0123-72-1349

スイーツバーガー 450円

●空知日石あいすの家栗山店 ※要予約、冬期間休業
栗山町桜丘2丁目38-17 TEL: 0123-72-7175

コロッケバーガー各種 320円～
メンチバーガー 380円

●北海道三富屋レストラン蔵 ※冬期間休業
栗山町錦3丁目89 TEL: 0123-72-8282

●北海道三富屋栗山店
栗山町中央3丁目47 TEL: 0123-72-3799

The aroma of happiness in the shop, which is from "Kita-no-kaori" wheat flour



Nutritious Japanese mugwort grown in Hokkaido is kneaded in the dough of the bread so that it makes the pattern like marble with so soft elasticity.

●粉工房かんすけ
岩見沢市5条西2丁目4-1 ナカノタナⅡ内
TEL: 0126-24-2840

The products made 100% from the wheat grown in Hokkaido are increasing. Before it was said that the wheat sown in spring was better for making bread and the wheat sown in autumn was better for making noodle but the new kinds of wheat has been developed and sown in Sorachi sub-prefectural area and large amount of wheat of high quality is produced nowadays. "Haruyutaka" which is a kind of wheat to be sown in spring is very popular all over Japan but have so little resistance to disease that the amount of the kind produced in Japan reduced tremendously to the extent it was called "the wheat of illusion". The harvest of the wheat is increasing by sowing in early winter just before the snow fall instead of sowing in spring. "Haruyutaka" is grown in Takikawa City by sowing early in winter just before snow fall. The producer of the wheat, the restaurants and the noodle-making companies formed "The association of Takikawa Haruyutaka" in cooperation with each other and the leader of the association, Oosawa Noodle-making Company was successful to develop the egg noodle ramen made of "Haruyutaka" which is said to be better for making bread. The characteristics of the noodle are its slick touch in our mouth and the appropriate strength that prevent the noodle swell with the soup. It can be savored in "Ramen Rest JUBEE" that stick with the material sourced locally.

"Kita-no-kaori" which is to be sown in to be suitable for making breads. The Iwamizawa City and belong to JA the development of the kind. As a and harvest the wheat of golden grains, and elasticity could be made. In "Flour well-established bakery Mont. Paris in shop are made 100% from

Wheat

autumn had been developed for years farmers who were raising wheat in Iwamizawa gave their cooperation to result, they were successful to develop from which the bread with sweetness Studio Kansuke" which is run by Iwamizawa, the half of the breads in the "Kita-no-kaori". Mont. Paris started to use the wheat flour, sugar, butter and other materials produced in Hokkaido since about fifteen years ago and it continues to bake the breads that are traceable on the producer of the wheat and the region where the materials were produced and that can be savor with relief and without concern. Among the wheat produced in Hokkaido, the notable new-face is "Yume-chikara" which is to be sown in autumn. "Yume-chikara" is so strong flour that it is expected that the use of the wheat will be expanded to pasta and Chinese noodle other than bread by blending it with pastry flour or cookie flour. Kuriyama Town is where "Yume-chikara" is grown with the effort of farmers. "Kuriyama Burger" that can be savored only in the town and some events held in Sapporo and other places in Hokkaido, is made of the buns made 100% from "Yume-chikara" flour and veggies, processed food and fruit that the citizens are proud of. The scenery of wheat fields is one of the recommended things worthwhile. Please enjoy the scenery savoring the culinary delights made carefully from the wheat grown in Sorachi area.