

~Living in luxury of flour, buckwheat, wheat and rice~



Healthy lamb with buns made of rice flour is on sale at "Ebina Square" where the stands of local gourmet got together.

Asparagus-lamb burger: 400Japanese Yen

● 美喰の広場 エビナスクエア  
美幌市大通西1条南2丁目1-2  
営業/11:00~16:00、火曜休み  
TEL:0126-63-3970  
(株) エリアホープ



Easiness to cook rice flour can be understood enough in the seminar. Reservation is required beforehand.

● Sadahiro Farm,  
Studio for experience "Yoo! Don"  
美幌市進徳町2区  
TEL:0126-62-6236



### Green veggie gives the twist to pasta, Rice flour paste

It is on sale at the roadside station "The town where the bell rings, Chippubetsu", the hot spring spa in Chippubetsu Town, "Chippu-Yuuyu" and each shop in the town.



ブロッコリーと米粉のパスタ (2人前) 500円

● (株) 秩父別振興公社  
秩父別町4101番地  
フリーダイヤル 0120-33-5690



When the snowman is baked, the elasticity of rice flour increases.

Very unique confection made of the brand rice of the town, "Secchu-mai"

"Yukinko-yaki" 200 Japanese Yen

● Kawashima Kashiho(Confectionery)  
沼田町南1条1丁目5-9  
TEL:0164-35-2530

Sorachi sub-prefectural area produces the most rice crop in Hokkaido with the largest rice fields, approximately 50% of the total rice fields in Hokkaido and with the vast fertile plain made by Ishikari River. The people in the area have exerted the effort to develop the rice flour with competitiveness in the spot light and to make it popular among the people since many years ago. Speaking of rice flour, there has been "Joshinko flour" and "Shiratomako flour" since long time ago but nowadays, milling technology has been developed and that made it possible to make as fine rice flour as wheat flour and to expand the use of rice flour. Then I introduce the products made from the rice flour.

The entity built up first in Sorachi sub-prefectural area is "Bibai Rice Flour Research Group". It consists of twenty members from various kinds of fields such as the producer of rice crop, processing companies, patisseries and bakeries. It has developed brand-new specialty products made from the rice flour one after another. For example, "Baker Club Ihara Shouten" and Nishikawa Farm developed "Asparagus Sheep lamb Burger" in cooperation with each other. It is made of the pate of lamb taken from the healthy sheep fed with the stem of asparagus, and buns made 100% from the rice flour sourced locally. The burger can be savored only in the city and at some events. The group leader Mr. Sadahiro hosts some seminars for experiencing rice flour cuisine in his Japanese udon noodle or chiffon cake farm. The seminar courses to make are very popular with families and so forth.

### Rice flour

In Chippubetsu Town, flat pasta made is one of the foremost the healthy pasta was developed from sourced locally, which gives the pasta raw pasta is used in the restaurants in the town and dried pasta is on sale as the brand-new specialty product of the town. As it is the flat noodle, it creates the fabulous harmony with cream sauce for pasta and the green pasta with slight smell of broccoli fits the dishes of elegance to a T.

from rice flour is developed. As the town broccoli-producing areas in Hokkaido, the nutritious broccoli and the rice flour appropriate elasticity. The not-dried the town and dried pasta is on sale as the brand-new specialty product of the town. As it is the flat noodle, it creates the fabulous harmony with cream sauce for pasta and the green pasta with slight smell of broccoli fits the dishes of elegance to a T.

In Numata Town famous with the rice crop preserved in the snow, which is called "Secchuu-mai", the town-revitalizing group "Yukimono-gakari" was formed by the citizens made of mainly youngsters and so on. "Yukinko Yaki" was developed under the concept to make the white confection that fits to the Image of the town of snow. The appearance is pretty snowman and the concept is unique. "Yukinko-yaki" is sold in the freezer of the shop and it is recommended to bake the confection a little bit in the oven after it melted and before eating it, in order to savor the elastic feeling on our tongue as if it has been produced on the site. That is the peculiar characteristics of rice flour. We are very looking forward to seeing what kinds of specialty products will be developed by "Yukimono gakari".

Other than that, various kinds of specialty products made from rice flour are being developed one after another. Please try another shape of rice grown in the rice land.

