p. 21-22

紀の川市のまつり・イベント

Festivals and Events

迫力・感動・見どころ満載。紀の川市のまつり!

Powerful, impressive, promising festivals in Kinokawa City!

This festival is one of the biggest festivals in Kishu.

粉河祭 Kokawa Festival (During the month of July)

Kokawa Festival is one of three major festivals in Kishu. This festival is held for a guardian god. Gorgeous Danjiris (decorative portable shrines) line up on Tonmaka Street from Kokawa Station to the great outer gate of Kokawa Temple. Lanterns are lit up on each Danjiri at night on the eve of the festival and bright Danjiris are carried around on the street. Every other year Kokawa Temple holds a special festival called the Togyo Ceremony. 400 people in total who are in traditional Japanese clothes parade from Kokawa Ubusuna Shrine on the festival day.

Open days: The last Saturday and Sunday of July Kinokawa City Commerce, Industry, and Sightseeing Department 0736-77-2511

市民祭り

Citizen Festival (August) フィナーレの花火は圧巻

The finale fireworks are fantastic

Citizen Festival's theme is full-participation of citizens. It is held in August for the purpose of local vitalization. Stage shows including dances and music concerts get really lively. The festival welcomes some popular people in the media every year as guests. Enjoy a Japanese-style summer festival!

Citizen Festival Executive Committee Office 0736-77-2511

桃山まつり Momoyama Festival (April)

"A hundred thousand trees at a glance" is what they call this place. The mountain is covered in pink

with peach blossoms in April when the Momoyama Festival is held. You can try local foods of Kinokawa City and see stage shows.

Momoyama Festival Executive Committee Office 0736-77-2511

桃源郷ハーフマラソン

Togenkyo Half-Marathon (April)

This marathon is popular because of its course. You run underneath full bloomed peach trees.

Many people join every year.

Kinokawa City Togenkyo Half-Marathon Executive Committee Office

0736-77-2511

Seishu Festival (October)

It is a festival for the memorial of Seishu Hanaoka. There are food stands, stage shows and so on. The historical pageant parade which is a demonstration of the marriage ceremony for the Hanaoka family in the late Edo era especially attracts many people every year.

Seishu Festival Executive Committee Office

0736-77-2511

産業まつり

Industrial Festival (November)

It is held for the purpose of expansion of agricultural knowledge and offering opportunities where producers and customers can communicate directly. There are producer exhibitions, direct-sale stores and other events on the day.

Industrial Festival Executive Committee Office

0736-77-2511

いい湯だな

Just great 紀の川市の温泉

Hot springs in Kinokawa City

こんこんと湧き出る良質の源泉掛け流し場

Hot springs filled with a high-quality warm water fountain

神通温泉

Jinzu Hot Spring

Jinzu 150-1 Kinokawa-shi Wakayama-ken

The hot spring is located in the mountain chain of Izumi-Sankei. The water allows you to experience the osmosis bactericidal effect. It has a good effect on your skin and health. It is famous for the color change of the water with the times. There is a restaurant inside the building.

11:00-21:00 Closed on the third Monday each month

Payment necessary

About a ten minute drive North from prefectural road Izumisano-Uchita-Shigeki Intersection or about 15 minutes (about 8 km) from Kaminogo IC (Interchange)

龍門山温泉

Ryumonzan Hot Spring

Arami 645-1 Kinokawa-shi Wakayama-ken

0736-73-2632

Ryumonzan Hot Spring is a saline spring. The quality of water is highly recommended. There are outdoor hot springs, saunas made of Maifan Stones and places to have light meals. You can reserve a private hot spring.

Open: Saturdays, Sundays, and holidays. (28 December – 5 January)

11:00-21:00

Closed: Monday to Friday

Payment necessary

About 40 minutes (25 km) from Hanwa-do Wakayama IC (Interchange) via National Route 24

紀の川市の宿泊施設 Hotels in Kinokawa City

Business Hotel Kokawa Kokawa 781-2 Kinokawa-shi Wakayama-ken 0736-73-8003

Maruasa Ryokan Hotel Kokawa 2071-1 Kinokawa-shi Wakayama-ken 0736-73-2246

Oike-So hotel

Nagayama 1287 Kishigawa-cho Kinokawa-shi Wakayama-ken 0736-64-2076







フィナーレの花火は圧巻 市民まつり [8月開催]

市民総参加がテーマの地域活性化 イベントとして、毎年8月に行われ る。ダンスやライブなどのステージ は毎年好評で、ゲストも多彩。 フリーマーケットも開催され大人か ら子供まで世代を問わず楽しめる。

●市民まつり実行委員会事務局 **0**736-77-2511



桃山まつり [4月開催] ももやままつり

「ひと目十万本」を誇る桃源郷がピンク の花に彩られる4月初旬に桃山まつりが 開催される。紀の川市の特産品販売や ゲストを招いてのステージなど多彩な イベントが行われる。

❸ 桃山まつり実行委員会事務局 **©** 0736-77-2511



が人気。毎年多くのランナーが参加する。

©0736-77-2511



満開の桃の花を楽しみながら走る爽快感 華岡青洲の偉業を称え、多彩なステー 農業を広く理解してもらい、生産者と ジイベントなどが催される。

● 紀の川市桃源郷 実行委員会事務局





特に江戸時代後期の嫁入りの風景を再 に開催される。

毎年大勢の人々で賑う。

●青洲まつり実行委員会事務局 **©**0736-77-2511



産業まつり[11月開催]

消費者の交流の輪を広げることを目的

現した「青洲時代行列」は華やかな雰 農産品展示品評会や農産物直売コー 囲気の中にも歴史を感じさせてくれ、 ナー等様々なイベントが催される。

●産業まつり実行委員会事務局



❷県道泉佐野打田線重行交差点から北へ約10分、 ❷ 阪和道和歌山ICから国道24号経由で約25km/約40分 または上之郷ICから約8km/約15分

紀の川市の宿泊施設 和歌山県紀の川市粉河781-2 ビジネスホテル粉河

不思議な現象が見られることで有名。食事も可能。

11:00~21:00

☎第3月曜

丸浅旅館

大池荘

和歌山県紀の川市粉河2071-1 和歌山県紀の川市貴志川町長山1287

11:00~21:00

₿月~金

★・日・祝(年末28日~正月5日)

©0736-73-8003 **©**0736-73-2246 **©**0736-64-2076



紀の川うまいもん図鑑

Kinokawa City local produce

自慢の逸品

Check our out great fruits and veggies.

紀の川市はフルーツ王国

Kinokawa City is a Fruit Kingdom!!

食べる EAT

「紀の川ぷるぷる娘」は紀の川市観光協会のフルーツキャラクターです。

"Kinokawa Puru Puru Sisters" are the official mascots of the Kinokawa City Tourism Association.

かきぷる Persimmon-Puru きうぷる Kiwi-Puru じくぷる Fig-Puru ももぷる Peach-Puru

いちごっぷる Strawberry-Puru

さくぷる Hassaku-Puru

私たち「紀の川ぷるぷる娘」よろしくね。

Nice to meet you. We are the Kinokawa Puru Puru Sisters.

イチゴ

人気なら私が一番...

I am the most popular fruit of all! Please enjoy my light sourness and bright color.

The best season: early January to March

Kishigawa Town produces a lot of strawberries. The town is famous for strawberry picking. "Sachinoka strawberry" and Wakayama original brand "Marihime strawberry" are both grown here. We recommend you try "Marihime strawberry." It is a little sour and juicy.

キウイ Kiwi

The best season: January to April

Kiwis contain a lot of vitamin C, minerals, and dietary fibers. Kinokawa City produces a large amount of kiwis and their sugar content is very high. You can try some different kinds of kiwis such as "Urehime kiwi", and "Kinohime kiwi".

ジューシーな果肉が私の魅力朝食に...

Juicy green flesh is my appeal. Would you like to have some for breakfast?

The best season: mid-June to mid-August

うっとりするような甘い...

Our peaches' smell and taste are wonderful. Please enjoy luscious peaches.

The name "Arakawa Peach" is named after a place in the city. It has a long history with peach cultivation. The gravel well-drained land around the Kinokawa River and the calm and warm weather make the best place for peach cropping. The peaches grown here are famous nationally.

Hassaku Orange

The best season: December to March

甘さとほろ苦さ、そして...

Please enjoy the harmony of sweet and bitter in Hassaku Oranges.

Hassaku Oranges contain a lot of vitamin C. Kinokawa City is one of the prefectures that produces most of the Hassaku in Japan. They are taken care of well and grown very tasty. It has a wellbalanced bitter and sweet flesh.

Persimmon

The best season: September to November

私は全国的にとってっも...

Persimmon is one of the representatives of Japanese fruits. Persimmons in Kinokawa City are especially great. Please try this popular fruit of Japan.

Wakayama persimmon is well known for its great flavor. Kinokawa City is not only producing many of them but we are proud of their taste. You should not miss "Kuroama persimmon". It is especially popular because of the texture and delicious sweet flavor.

いちじく

Fig The best season: early July to October

ヨーロッパ生まれの私は...

Fig came from Europe. Dried figs are also good.

Figs are good for your health and beauty. The temperature of Kinokawa City is ideal for them. Figs in this city contain more sugar. The juicy flesh is made into jams, cakes, etc.

豊かな自然に恵まれた紀の川市は県内屈指のフルーツと野菜の拠点!

Kinokawa City is the place which produces plenty of fruits and vegetables in nature.

Because of the mild weather and rich land of Kinokawa City, we can produce plenty of various fruits and vegetables. We also make products from them and their quality is guaranteed. There are many direct-sale stores around the city with a distinctive feature in each district. Kinokawa City has the Mekkemon Ichiba (Mekkemon Market) which is the biggest fruit and vegetable market in Japan.

Kinokawa City Produce Calendar

Fruits Peach

Kiwi

Cabbage

Persimmon Mikan Orange Hassaku Orange Ume (Japanese apricot) Sumomo (Japanese plum) Fig Strawberry Vegetables Daikon (Japanese radish) Chinese cabbage (Nappa) Onion Spinach Spring onion Cucumber **Tomato** Broccoli Eggplant わたしたち 「紀の川ぷるぷる娘」は 紀の川市観光協会のフ ルーツキャラクターです。 「紀の川ぷるぷる娘」 よ3しくね!!



紀の川市観光協会推奨特産品

Kinokawa City Tourism Association Recommended Products

紀の川市観光協会がお勧めする『紀の川市観光協会推奨特産品』です。これらの...

These are the products the Kinokawa City Tourism Association recommends. These eclectic products contain ingredients which are cultivated or made in the city, or reflect the history or culture of the area.

紀州大西園グループ加工部

Kishu-Onishi-Garden Group Processed Foods Department.

TEL • FAX 0736-64-2073

Nishiyama 1311 Kishigawa-cho Kinokawa-shi Wakayama-ken 640-0406

Hassaku Orange Marmalade

Hassaku oranges made into marmalade are grown with less agrochemicals. The recipe is very simple. Hassaku are boiled down with only sugar on low heat. It tastes fresh and has the great flavor of Hassaku.

こかわや

Kokawaya

TEL • FAX 0736-73-3282

Ida 35-1 Kinokawa-shi Wakayama-ken 649-6541

Jam Sauce

We make handmade jam sauces containing plenty of fruits grown in the City.

くつろぐ茶房 きしべの里

Coffeehouse Kishibe-no-Sato

TEL 0736-64-7181 FAX 0736-64-6703

Inokuchi 580-1 Kishigawa-cho Kinokawa-shi Wakayama-ken 640-0416

Black Soybean Bread

We use local black soybeans for better flavor.

丸駒農園

Marukoma Farm

TEL • FAX 0736-66-0960

Moto 77-2 Momoyama-cho Kinokawa-shi Wakayama-ken 649-6122

We use fruits cultivated on our own farm to make jams. Please enjoy the texture and scent of our fresh fruits in them.

宮本音楽事務所

Miyamoto Music Office

TEL 090-1593-4515 FAX 0736-77-1453

Ueno 227-2 Kinokawa-shi Wakayama-ken 649-6416

At the Banks of the Kinokawa River

This song is selected as a Pink Ribbon Campaign song.

株式会社パーシモン

Persimmon Corporation

TEL 0736-75-9567 FAX 0736-75-9568

Hirano 1467-1 Kinokawa-shi Wakayama-ken 649-6602

Longevity Persimmon

We make dried fruit with ripe persimmons grown without agricultural chemicals.

Naruse Corporation

TEL • FAX 0736-62-2750

Shimizu 363 Iwade-shi Wakayama-ken 649-6227

Feeling of FIG

Our fig cakes have the texture of fresh figs. We bake them soft with our own scheme so that everyone can enjoy the cakes.

The Natural Food Store Shion

TEL 0736-64-2315 FAX 0736-64-7657

Koda 802 Kishigawa-cho Kinokawa-shi Wakayamaken 640-0413

http://www.sion77.com/

Ume Koii

Our koji is made from ume vinegar and rice koji. It is good for cooking.

株式会社大福

Daihuku Corporation

TEL 0736-75-2055 FAX 0736-75-2175

Nateichiba 90 Kinokawa-shi Wakayama-ken 649-6631

Kinzan-Temple-Miso

We make hand-made Kinzan Temple-Miso with rice, glutinous rice, pepo and green perilla grown in Kinokawa City.

堀貴己

Hori Atsuko

TEL 0736-75-2141 FAX 0736-75-3121

Natenishino 348-1 Kinokawa-shi Wakayama-ken 649-6621 Puru Puru Manju

We make fruity manju which have a sweet bean paste with yuzu flavor.

パン・ド・パニエ

Pain De Panier

TEL 0736-77-3307

Nishioi 143-6 Kinokawa-shi Wakayama-ken 649-6411

http://pain-de-panier.com/

和歌山電鐵株式会社

Kinokawa Oyaki

We bake breads which contain local onions and Kinzan-Temple-Miso.

TEL 073-478-0110 FAX 073-466-3577 Idakiso 73 Wakayama-shi Wakayama-ken 640-0361

http://www.wakayama-dentetsu.co.jp/

Wakayama Electric Railway Corporation

Tama Tumbler

Bring your own Tama Tumbler to Tama Café at Kishi Station! You will get 50 yen off an organic black bean coffee.

かがり火製菓

Kagaribi Confectionary

TEL • FAX 0736-74-3315

Kokawa 3192 Kinokawa-shi Wakayama-ken 649-6531

Feeling of Princess Tsuru

Feeling of Princess Tsuru is the name of a Japanese cracker. It has black soy beans grown in Tomobuchi. We bake them with great dedication.

有限会社 麺彩工房 ふる里

Mensai Factory Furusato Corporation

TEL 0736-77-0530 FAX 0736-77-0531

Uchita 21-1 Kinokawa-shi Wakayama-ken 649-6414

http://www.rakuten.ne.jp/gold/mensaikobo/

We make noodles of Wakayama ramen which is a popular local ramen. Our products are made using the method used for making half-raw udon noodles. Our half-raw ramen noodles can be preserved longer and stay fresh longer.

桃りやんせ夢工房

Toryanse Dream Studio (Toryanse Yume Kobo)

TEL • FAX 0736-66-3454

Koda 526-2 Momoyama-cho Kinokawa-shi Wakayama-ken 649-6123

We want you to enjoy the great texture of peaches in our jams so we carefully skim off the excess.

イワキ食品

Iwaki Foods

TEL 0736-77-2878 FAX 0736-77-2968

Nishioi 130-3 Kinokawa-shi Wakayama-ken 649-6417

We make vegetable pickles in sake lees. Our sake lee pickles are softer and sweeter than usual Japanese sake lee pickles.

かに井土産物店

Kanii Product Store

TEL • FAX 0736-73-4201

https://www.shokokai.or.jp/30/3032210056/index.htm

四季グループ

Shiki Group

TEL 090-3896-3870 FAX 0736-73-4601

Kokawa 4801-16 Kinokawa-shi Wakayama-ken 649-6531

Kinzan-Temple-Miso with black soy beans, shiitake mushrooms, and honey.

This Kinzan-Temple-Miso does not contain preservatives or additives. Most ingredients for the miso come from local farms. It brings out the taste of the newly harvested ingredients.

三崎商店

Misaki Store

TEL 090-3054-7047 FAX 0736-73-2427

Arami 467-1 Kinokawa-shi Wakayama-ken 649-6561

Beeswax Cream

This beeswax cream is made with natural bees wax and grape seed oil.

創作旬彩 紫陽花

Sosaku Shunsai Ajisai

Assist Plan Corporation TEL • FAX 0736-62-5188

Ibaramoto 46-2 Iwade-shi Wakayama-ken 649-6232

Tsuremote Tsukeyora Sauce

Enjoy this restaurant Japanese sauce in your home. It brings out the taste of the fresh ingredients.

Kokawa 2308-2 Kinokawa-shi Wakayama-ken 649-6531

Kokawa-Temple-Miso

Kokawa-Temple-Miso is a traditionally inherited Kinzan-Temple-Miso used by Buddhist priests.

紀の川市観光協会がお薦めする「紀の川市観光協会推奨特産品」です。これらの推奨品は、紀の川市産の原材料使用または、

市内で製造された産品であるか、市の歴史や風景風物詩を背景としたものであるかなどの審査を通過したものです。

紀州大西園グループ加工部 TEL・FAX 0736-64-2073 〒640-0406 和歌山県紀の川市貴

八朔マーマレード 減農薬で生産した八朔 を砂糖だけで煮つめた ノンプルながら素材の 爽やかさが感じられる

こかわや

ジャムソース

紀の川市で生産された

果実で手造りした、ぜ

いたくなジャムソース

黒豆きな粉パン

風味を際立たせるため

地元の黒豆を使ってい

丸駒農園

自農園で生産した果物

を使い、果実の持つ食

感・香りを楽しんでく

紀の川のほとりで

紀の川市のピンクリボ

ンキャンペーンソング

となってます。

25

宮本音楽事務所

ジャム

ださい。

TEL・FAX **0736-73-3282** 〒649-6541 和歌山県紀の川市井田

くつろぎ茶房きしべの里

TEL・FAX **0736-66-0960** 〒649-6122 和歌山県紀の川市桃山町元 77-2

TEL 090-1593-4514 FAX 0736-77-1453

TEL 0736-64-7181 FAX 0736-64-6703

一品です。



株式会社パーシモン(旧株ヶ峯農産加工グループ 長寿の郷) TEL 0736-75-9567 FAX 0736-75-9568

長寿柿 樹上で完熟させた柿を

柿です。





有限会社ナルセ

TEL·FAX 0736-62-2750 〒649-6227 和歌山県岩出市清水 363

無花果の気持ち いちじくのプチプチ感 を残し、やわらかいソ フトな食感で年代を問 わず食べて頂けるよう

工夫しました。



自然食品の店しおん

TEL **0736-64-2315** FAX **0736-64-7657** 〒640-0413 和歌山県紀の川市貴志川町神戸 802 http://www.sion77.cor

和歌山の梅酢と米糀の コラボレーションで料 理に最適です。



株式会社大福

TEL 0736-75-2055 FAX 0736-75-2175

金山寺味噌 昔ながらの手作りを

モットーに紀の川市産 の米、もち米、うり、 青じそを使った金山寺 味噌です。



堀 貴己 TEL **0736-75-2141** FAX **0736-75-3212** 〒649-6621 和歌山県紀の川市名手西野 348-1

ぷるぷるまんじゅう 柚あんを使用し果物の 味覚を感じてもらえる ように工夫をしまし

た。



推 🗻 奨 このマークカ 紀の川市観光協会

パン・ド・パニエ TEL 0736-77-3307 〒649-6417 和歌山県紀の川市西大井

紀の川おやき 地元産の玉ネギと金山 寺味噌の相性の良さに



イワキ食品

商品のご注文・お問い合わせは、

各お店へお気軽にお電話ください。

あたいの気持ち



紀の川市観光協会 ホームページ

かに井土産物店 和歌山電鐵株式会社

たまタンブラー たまタンブラー持参で 貴志駅「たまカフェ」の

かがり火製菓

有限会社麺彩工房ふる里

「和歌山ラーメン」

ご当地ラーメンの「和

歌山ラーメン」を半生

麺のうどんの製法を生

かし、保存の効く半生

桃の触感を味わっても

らおうと丁寧にあくを

とりながら煮詰めまし

桃りゃんせ夢工房

TEL · FAX 0736-66-3454

麺に仕上げました。

わってます。



TEL 073-478-0110 FAX 073-466-3577

TEL・FAX 0736-73-4201 〒649-6531 和歌山県紀の川市粉河 2308-2 http://ww 粉河寺みそ 古来よりお寺の僧房食 として連綿と継承され ている金山寺味噌

金山寺みそ



TEL · FAX 0736-74-3315 〒649-6531 和歌山県紀の川市粉河 3192-1 鶴姫の気持ち 紀州鞆渕産の黒豆を使 用し、手焼きにこだ

|市桃山町神田 526-2

保存料や添加物が一切 なく、材料は地元農家 の生産物を主としてお り、素材の味が生きて

三崎商店 TEL 0736-77-0530 FAX 0736-77-0531

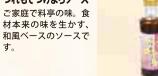


TEL 090-3896-3870 FAX 0736-73-4601





つれもてつけよらソース ご家庭で料亭の味。食 材本来の味を生かす、





新鮮&おいしい2

紀の川市自慢の産直品が揃っています!!

Fresh and Tasty

We have a wide selection of farm-fresh produce.

「新鮮さ」と「安心感」と「安さ」が自慢、作り手の...

We take great pride in "freshness", "safety", and "low-prices" for our store. You have direct access to farmers!! We offer you the taste of the seasons.

取れたて新鮮!!旬の野菜がいっぱい...

Freshly picked produce!!

Please come and enjoy our vegetables in season.

観光情報も手に入るから...

You can get sightseeing information here.

Please check out the Furusato Local Specialty Section at the Home of Seishu (introduced on page 6)

貴志川観光物産センター

Kishigawa Sightseeing Produce Center

Maeda 135-1 Kishigawa-cho Kinokawa-shi Wakayama-ken

We have a great collection of local produce including vegetables, fruits, and flowers.

知っ得!

Valuable information!

Recommended information

Strawberry

Sachinoka, Marihime, and Benihoppe strawberries are our recommendation.

(Season December to mid-May) Phone: 0736-64-8787

8:30-17:00

Closed: December 31 to January 6

Prefectural Road Nogami, North side of Kishigawa Branch, about 35 minutes (20 km) from Sennan

IC (Interchange)

桃山特産センター

Momoyama Local Specialty Center

Ichiba 404-1 Momoyama-cho Kinokawa-shi Wakayama-ken

Momoyama Local Specialty Center is selling Arakawa Peaches which have become very famous nationally and many products containing them. During the peach season the store has many customers from all over Japan.

知っ得!

Valuable information!

Recommended information

Sweet jelly of azuki beans and peach.

This soft jelly contains Arakawa peach. It brings out the taste and natural sweetness of peach.

Phone: 0736-66-2384

Closed on Tuesdays (Open every day from June to the end of Obon)

Five minutes by car to the south from Shimoisaka Intersection on National Route 24 or about 35 minutes (about 16 km) from Sennan IC (Interchange)

観光特産センターこかわ

Sightseeing Local Specialty Center Kokawa

Kokawa 2046-1 Kinokawa-shi Wakayama-ken

This shop is at the great south outer gate of Kokawa Temple which is one of the thirty-three Saigoku (Kansai region) area pilgrimage sites for the deity Kannon (also known as Guanyin). There are plenty of seasonal products all year round. Its location makes it the perfect place to stop by after visiting the temple.

知っ得!

Valuable information!

Recommended information

Hassaku Orange Puro

Hassaku Orange Puro is a hand-made baked sweet made with local Hassaku oranges. The refreshing taste made it popular.

Phone: 0736-73-8500

8:00-17:00

Open everyday

About five minutes from Kokawa Intersection on National Route 24, or about 35 minutes (about 20 km) from Kaminogo IC (Interchange)

めっけもん広場

Farmers Market Mekkemon Hiroba

Toyoda 56-3 Kinokawa-shi Wakayama-ken

Mekkemon Hiroba is a popular market where you can purchase freshly-harvested vegetables and fruits. Not only local residents, but also people from the whole Kansai area come here to shop.

Valuable information!

Recommended information イーテン

E-Ten

ジェラート

Gelato

Their gelato uses very fresh fruits, vegetables, and milk. Their fresh gelato flavors hold the charm of Kinokawa City's fresh produce.

Phone: 0736-78-3715

9:00-17:00

Closed the first Tuesday • during Obon season • New Year's holidays

Five minutes from Shimoisaka Intersection on National Route 24, or about 30 minutes (about 20 km) from Kaminogo IC (Interchange)

花野果さん

Hanayakasan

Nateichiba 593-1 Kinokawa-shi Wakayama-ken

Local farmers bring their fresh produce here. Their attractive log house type store is made of trees grown in the Kishu area. They mainly sell local organic produce grown in the mild weather of Kinokawa City, and flowering plants and breads.

Valuable information!

Recommended information

There are many kinds of seasonal flowers. You can buy them fresh here.

Phone: 0736-75-6387

8:00-12:30

Closed on Wednesdays and Sundays

One minute from Kojima Intersection on National Route 24 or about 45 minutes (about 25 km)

from Kaminogo IC (Interchange)

ファーマーズマーケット紀ノ川 ふうの丘

Farmers Market Kinokawa Hu-no-Oka

Hirano 927 Kinokawa-shi Wakayama-ken

Hu-no-Oka is a very friendly store that attaches importance to communication among people. They offer produce and other products as well as having an open-air café.

Valuable information!

Recommended information

Kinokawa Mikan Orange

Selected Kinokawa Mikan Orange can

Phone: 0736-75-3173

9:00-17:00

Closed on Tuesday (open Tuesdays on national holidays, next day closed) About five minutes by car from Kojima Intersection or about 40 minutes (about 25 km) from

Kaminogo IC (Interchange)



和歌山の茶がゆ「おかいさん」

"Okaisan" is Tea-Okayu in Wakayama

和歌山全域で日常食として親しまれている...

Okaisan is a food commonly eaten on an everyday basis which is made with tea. Some people eat it every day. It has been traditionally eaten as a local food.

紀の川市は食育のまち

Kinokawa City enhances nutritional education 宣言します!

Announcing!

近畿初

First in Kinki

紀の川市では、豊かな農産物や食文化を活かし

Kinokawa City aims to be a healthy city where citizens have lively physical and mental lives by promoting nutritional education with our dietary culture in our rich land. Our declaration of nutritional education makes it clear that our goal is to spread the knowledge of nutrition as a civic campaign for being a better city to all.

永年愛され続ける県民食

Long-loved Wakayama's favorite food

歴史の分だけタイプも様々?

A long history divides the types of Okayu.

和歌山でお粥の色を尋ねたら...

If you ask people from Wakayama what color okayu is, most of them will probably say it is brown even though white okayu is the most common in Japan. People in Wakayama call okayu "Okaisan" and use tea to make it.

Recipes and how it is eaten varies for each family, but typically we can categorize them into whether it is sticky or more liquid. Usually in the summer you put it in the fridge and eat it cold. On the other hand you can eat it hot in the winter. Of course you can eat it your own favorite way regardless of season. Please try the great tea scent and light tea flavor of Okaisan. It will go down your throat smoothly whether it is hot or cold.

茶がゆとの相性は抜群

Pickles go with Okaisan very well

一度洗ってから…漬物の洗濯!?

Rinse it... washing pickles!?

Pickles always come with Okaisan. Around the Kinokawa City area cucumbers and eggplant pickles are cut into pieces and soaked in water to reduce the acidity. This process is called "washing." A gourmet way of eating it is adding grated ginger and soy sauce to them and you will eat them with shaved dried bonito or sesames.

Eating with Kinzan-Temple-Miso, which is Wakayama's popular local miso, is also good. This miso contains pepos, eggplants, ginger and more vegetables. It tastes sweet and sour and goes together with Okaisan.

Both pickles and Kinzan-Temple-Miso are appetizing and makes you want another bowl of Okaisan.

ホット&クールどちらもうまいよ!!

Hot & cool both are great!!

和歌山の味をご家庭で!「おかいさん」レシピ

You can make Okaisan at home. Recipe of Okaisan. 材料

Ingredients

- ☐ Rice (approximately 160 g)
- ☐ One bag of your favorite tea
- ☐ 1500-2000 cc Water

Let's cook Wakayama's favorite Okaisan with a rich flavor and an appetizing smell at home. Roasted tea is commonly used but coarse tea and green tea is also used depending on the family. Therefore please choose your favorite tea. It is a simple dish made with just water and rice. Please try to make it.

- 1. Put water and the tea bag into pot. Extract the tea by boiling until the water becomes brown.
- 2. Pull out the tea bag and put the washed rice in. Stir lightly and simmer over a strong fire. Do not stir too much.
- 3. Simmer until the rice becomes a little round and big. If you like sticky Okaisan, simmer it a little longer.
- 4. It is recommended to eat cold in summer and hot in winter.



紀の川市では、豊かな農産物や食文化を活かし、積極的に食育を推進すること で、市民が心身ともに生き生きと暮らせることを目指しています。食育のまち宣 言は、市民運動として食育を展開し、まちづくりにも結びつけるものです。

永年愛され続ける県民食

歴史の分だけタイプも様々!?

和歌山でお粥の色を尋ねたら、ほとん どの人は「茶色」と答えるでしょう。和歌 山では粥=茶がゆと言っても過言ではな いほどで、「おかいさん」という愛称で親 しまれています。

作り方や食べ方は各家庭で少し異なり ますが、サラサラの粘り気がないタイプ と、ねっとりとした粘り気があるタイプに 分かれます。また夏の暑い時は冷蔵庫で 冷やして、冬は出来たて熱々を食べるのたつぷりのおかず味噌で、甘じょっぱいお が一般的ですが、李節によらず一貫して いるこだわり派もいるようです。

お茶のいい香りとサッパリとしたのどご し、熱くても冷たくても美味しい「おかいわりしたくなるのです。 さん」を、一度味わってみませんか?

茶がゆとの相性は抜群

一度洗ってから…漬物の洗濯!?

茶がゆのお供の定番はやっぱり漬物。 紀の川市周辺ではキュウリやナスなどの 古漬けを刻んで水に浸し、酸味を抜いて しっかり絞ったものを「センタク」と言い ます。そこにおろし生姜を加え、カツオ節 やゴマなどと一緒に醤油をかけて頂くの が诵の食べ方とか。

また和歌山名物の金山寺味噌も人気の 一品。これは瓜やナス、生姜などの野菜が 味噌の風味が茶がゆにピッタリ。

どちらのお供も、お箸が止まらなくなる 美味しさで、「おかいさん」を何度もおか



おかいさんは郷土の味として昔も今も愛されています 和歌山県全域で日常食として親 しまれている 茶がゆ。

◎和歌山の味をご家庭で!「おかいさん」レシピ

お茶のコクと旨味、そして食欲をそそるい い香り。和歌山の味「おかいさん」をご家庭で 作ってみませんか?

使うお茶は、和歌山ではほうじ茶が一般的 ですが、番茶や緑茶などを使う家庭もあるの で、お好みのお茶を選んで下さい。お茶とお 水、お米だけのシンプルな料理。ご家庭でぜ ひお試しください。

材 料

- 米 1合
- ・(お好みの) お茶パック
- 1袋 ·水 1500~2000cc
- 1. お鍋に水とお茶パックを入れ、強火 でお茶の色がよく出るまで煮出す。
- お米がふっくら開いたら出来上がり。かき混ぜながらもう少し煮込むとねっとりタイプの茶がゆの完成。
- 2. お茶パックを取り出し、洗ったお米 を入れて軽くかき混ぜ、強火で煮る。 決してかきまぜ過ぎないこと。
- 4. 夏は冷蔵庫で冷やした冷たいおか いさん、冬は熱々のおかいさんがオススメです。

