

Morimori News

By Team Wonder

Tomatoes create new base for revitalization

Iwaki

See, taste and try for yourself

Wonder Farm, which opened in the Yotsukura district of Iwaki City, Fukushima, last year is a tomato cultivation-themed farm experience where visitors can enjoy tomatoes and other local farm products. Freshly harvested tomatoes are used in dishes offered in the park's restaurant, where care is given to stressing the importance of food. Visitors can buy food products directly from the workshop in the facility where they are produced. Under the motto "safe and delicious," in all its activities the park is mindful of restoring the image of the prefecture's agricultural products, which suffered because of harmful rumors circulating after the accident at the TEPCO Fukushima Daiichi nuclear power station. The park is constantly bustling with visitors from inside and outside the prefecture and has become a new base for the revitalization efforts in Fukushima. (Report by Team Wonder)

Wonder Farm: A beacon of hope

Wonder Farm helps to promote information about the agricultural activities of Iwaki City. The farm, established adjacent to the JR Tomatoland Iwaki Farm, became fully operational in May of last

year and receives approximately 200,000 visitors yearly. The main feature of the park is the opportunity it offers for hands-on experience and the various events held there. In addition to facilities for to-

mato cultivation, the farm also houses a direct sales store, Mori-no Marche, a restaurant, Mori-no Kitchen, and a food packaging workshop, Mori-no Agri, which allow visitors to experience the var-



Reporter harvesting tomatoes

ious aspects of food and farming in one location. The park plans to set up additional facilities, which it hopes will offer even greater oppor-

tunities for interaction with nature and can contribute to the revitalization of the community. (Abe)

Buy!

Selling local vegetables and speciality food products

◆Mori-no Marche



Original products using fresh tomatoes

In addition to tomatoes grown in the facility and products produced in the park's workshop such as juice and ketchup, the store Mori-no Marche also sells vegetables and fruit from local farms. The wide variety of local products featured in the store is a response to the desire of local farmers to spread the word about the agricultural products of Iwaki.

The store also houses a cafe, where sweets made by the patissier using fresh tomatoes are especially popular. In the hope of rousing greater interest in farming and farm products, the store organizes events in which visitors can sample dishes and buy products offered directly by people from local farms. (Abe)

Try!

Modern greenhouses, year-round shipment of tomatoes



Harvested tomatoes

◆JR Tomatoland Iwaki Farm

The farm grows and ships tomatoes cultivated in modern plastic greenhouses. Since greenhouse temperatures are adjustable, tomatoes can be cultivated and shipped all year round. A computer constantly monitors the temperature and controls the amount of water flowing through the pipes to the plants.

Special care is also given to the various stages of cultivation. After tomato seedlings are transplanted into coconut husk peat, they receive a nutrient solution through a process similar to intravenous feeding. The 11 varieties of tomatoes cultivated on the farm come in three different sizes, medium-sized, large and mini tomatoes. For 800 yen visitors can choose between nine varieties and pick as many tomatoes as will fit in a specially provided bag. (Hasegawa)

Taste!

Excited faces flushed as red as tomatoes

◆Mori-no kitchen

Mori-no Kitchen, which consists mainly of dishes that use the farm's specialty tomatoes, is particularly popular with women. Lunch is served in an all-you-can-eat buffet style (junior high students and above: 1,500 yen). Steak (2,160yen) was recently added to the dinner menu.



Staff placing freshly picked tomatoes

Particular care is also given to the equipment used for cooking, such as a stone oven for baking pizza. The open-style kitchen allows customers to watch the dishes as they are being prepared. The bright, wood-effect interior creates a relaxing atmosphere, adding to the pleasure of visiting the restaurant. (Kato)

Observing, Learning

Delicious tomatoes made even tastier

◆Mori-no Agri workshop

The workshop in the park produces various products using tomatoes such as juice, puree and jam while taking special care that their products are not only delicious but also safe.

The products have a deliciousness that is different to that of raw tomatoes.

To ensure there is no loss of flavor, the tomato juice produced by the workshop has an expiration date of only one year. Various other measures are also taken to improve the quality and taste of products, such as the process in which the squeezed liquid is filtered twice to give the juice a smoother taste. (Kimura)



Workshop abounding in ingenuity

Let's go and visit!

1 Hiromachi Nakajima, Yotsukura district, Iwaki City
 (Close to Joban Expressway, Yotsukura IC)
 Closed on: Year-end and New Year holidays
 For further information, call:
 TEL 0246-38-8851
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