

# How Garlic saved Community? -The efforts of JA Women's group-



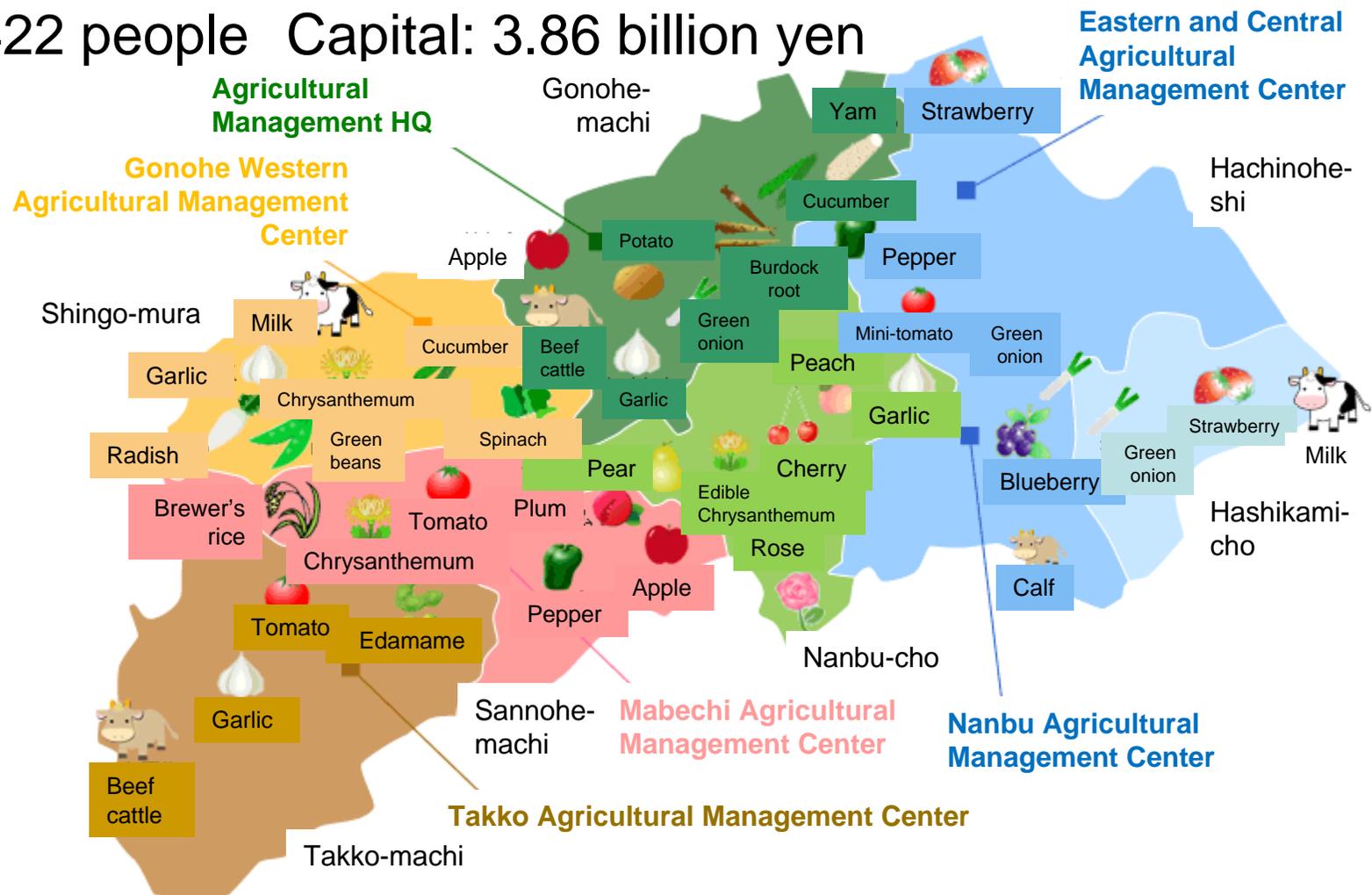
Ms. Fusa Sano  
Japan Agriculture Cooperative  
Hachinohe, Aomori

# – Overview of Hachinohe Agricultural Cooperative –

President: Hiroshi Mukaiyachi

Members: 17,180 people

Staff: 422 people Capital: 3.86 billion yen



# My Hometown “Takko-machi, Aomori Prefecture”



Garlic field in Ueno District shortly before harvesting season

# – Overview of Takko-machi, Aomori Prefecture –

Population: 6,706 people (As of end of July 2010)

Staples: Takko garlic, Takko beef

Located in the southernmost area of Aomori Prefecture, garlic contributes very much a part of the town's development.



# – Local Specialties of Takko-machi, Aomori Prefecture –

## [Takko garlic]

Takko garlic is cultivated in Takko-machi and consists of six large cloves. The garlic has a high sugar content, rich flavor, and is safe.



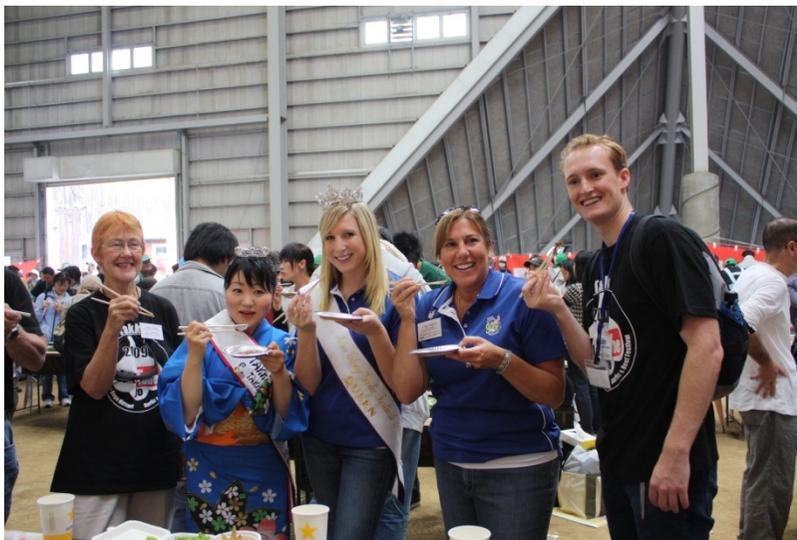
## [Takko beef]

Takko cows are reared carefully in a spacious open-air area and fed with spring water. The beef is juicy and tender.



## [Garlic and Beef Festival]

A major annual event held in the fall. Visitors can enjoy Takko garlic and Takko beef to their hearts' content. The whole roasted Takko cow is a must see!



# The History of Takko Garlic Processed Foods – It all started from here –

[“Ninniko-chan” label]



[Assortment of  
“Ninniko-chan” flavors]



# – Lineup of Takko Garlic Products –



[Amber garlic]



[Black garlic]



[Garlic pickles]



[Garlic ramen noodles]



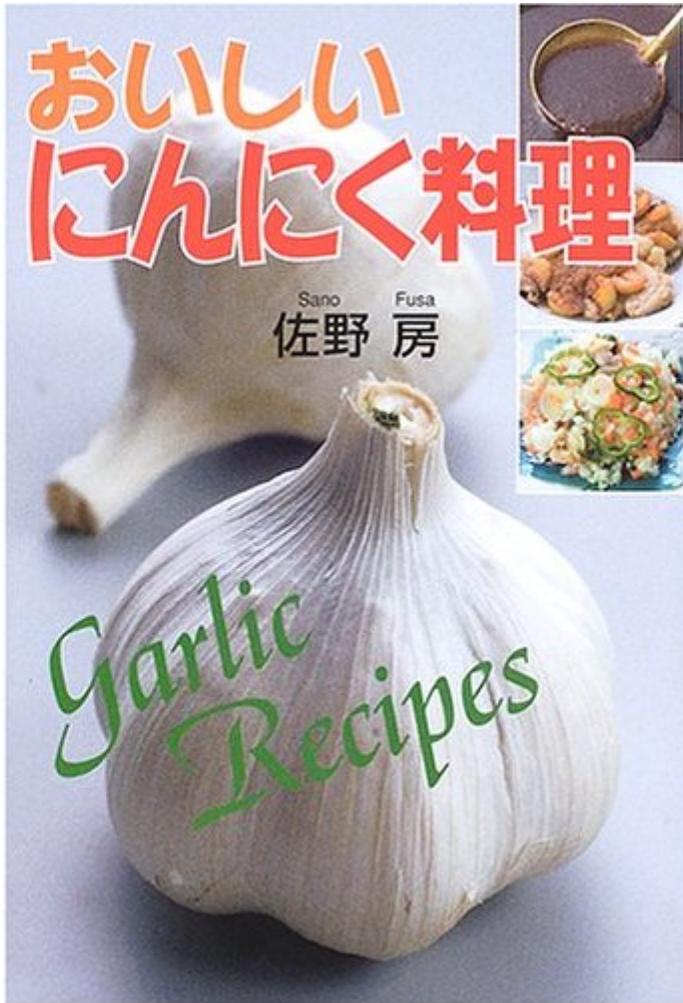
[Garlic ice cream]



[Garlic wine]

[Garlic distilled liquor, Doden]

# How to Best Enjoy Takko Garlic?



This book introduces numerous delightful garlic recipes that only a garlic farmer could deliver. Including my family's favorite recipes—garlic sauce & miso as well as garlic salad, readers will rediscover the best ways of eating garlic.