

Agriculture in Nerima

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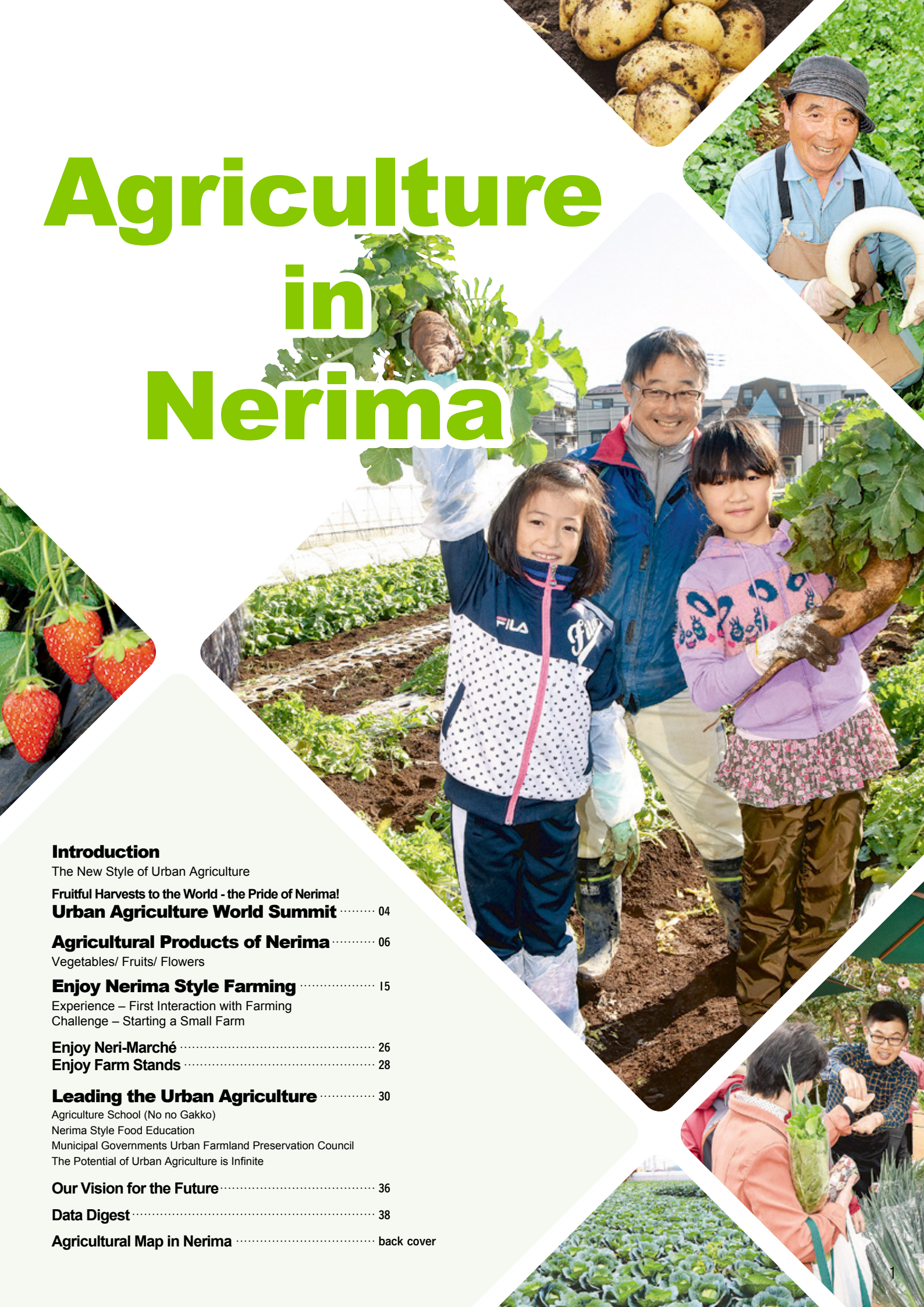
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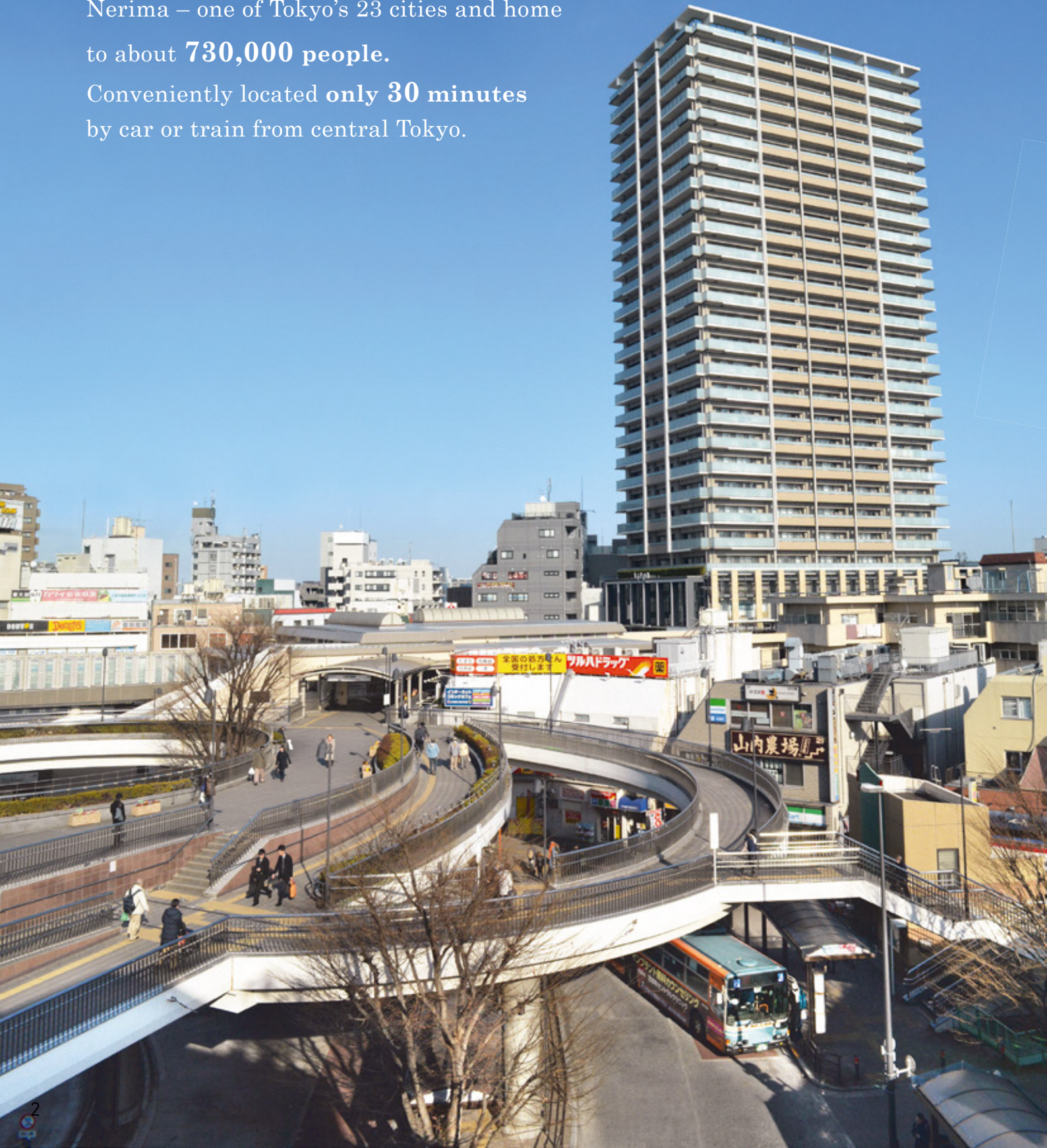
Agricultural Map in Nerima back cover



The New Style of Urban Agriculture

Nerima – one of Tokyo's 23 cities and home to about **730,000** people.

Conveniently located only **30** minutes by car or train from central Tokyo.





But, yes, we want you to come and have a look.

We would like you to take notice.

We have daikon radishes, cabbages, strawberries and blueberries,
amidst lots of houses and apartment buildings.

Come and see the shapes and colors of a myriad of vegetables and fruits.





A lot of farmland has been retained in Nerima.

Nerima has about **40% of the farmland in Tokyo's 23 cities**, the most of all 23 cities. It is not easy to retain farmland in a metropolitan city. With the unique difficulties faced by urban agriculture, it is people's understanding and cooperation that has allowed farmland to be passed down the generations. The farmland is creating beneficial cycles, resonating with a lot of people in various areas, including environmental protection, disaster management, education and welfare.



Above all, agriculture in Nerima prides itself on excellent productivity, despite being in a large metropolis, and continues to lead the way in agriculture for the enrichment of urban life.

It truly is **“living agriculture.”**

People who feel the value of
“living agriculture” are coming together around it.
And the people who hold those values are
becoming supporters, so the farmland is
giving rise to new communities.

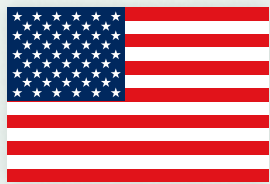
Agriculture is itself becoming a support for people.

It is extremely valuable to have a community
where urban life and agriculture,
and urban residents and agriculture **come together**.
It is **a new form of urban agriculture**, and it is world leading.



We want to show you
the new wind sweeping Nerima,
the future of “agriculture” and “cities.”

Five overseas cities participating!



New York



London



Jakarta



Seoul



Toronto



Pre-event held in 2018

International Conference (Break-out sessions, Symposium)

The City invites farmers, researchers, and government personnel from five overseas cities to exchange opinions and give presentations on projects in each city in sessions divided into three streams.

A symposium will also be held on the theme of the appeal and potential of urban agriculture and a summit declaration will be made.



**Fruitful
to the W
the Pride**

Urban Agricu World

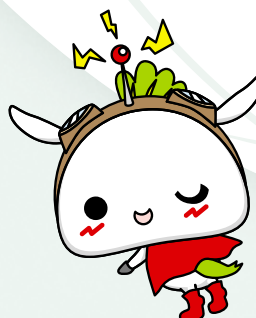
2019 11.29 (Fri)

Nerima Culture Center, Nerima Residents & Indu

Although Nerima City is located close to agriculture here is actively integrated Urban agriculture brings a richness to

Nerima has the important this agriculture and farmland and

The City holds the Urban to tell the world about the appeal and and to help participating cities learn from each



Harvests world - of Nerima!

Pick up

Nerima
Daikon
Pulling Out
Tournament

The very popular annual Nerima Daikon Pulling Out Tournament. The tournament tells the world about the wonderful Nerima daikon radish, a vegetable with a place in Nerima's traditions. The City invites all foreigners residing in Nerima and visitors from the participating countries to come and join in.



Pick up

Neri-Marché

Announcing the popular Neri-Marché (farmers' market) with loads of international flavors. On sale are delicious treats from the countries participating in the Summit, as well as liquor and dishes made from local ingredients, fruits, flowers, and vegetables freshly picked in Nerima.



Iture Summit

~ 12.1 (Sun)

stry Plaza (3F Coconeri), Heisei Azalea Park, etc.

the center of the metropolis of Tokyo,
with the daily life of our citizens.
urban life and is the pride of Nerima City.
responsibility of protecting
passing it on to the next generation.
Agriculture World Summit
potential of urban agriculture in Nerima,
other and further develop urban agriculture.

Plus, lots more!

Events

11/29
Fri

World JAZZ Commemorative Concert

11/30
Sat

International Conference(Break-out sessions)

Nerima Daikon Pulling Out Tournament

12/1
Sun

International Conference(Symposium)

Everyone's Agriculture Contest

Neri-Marché

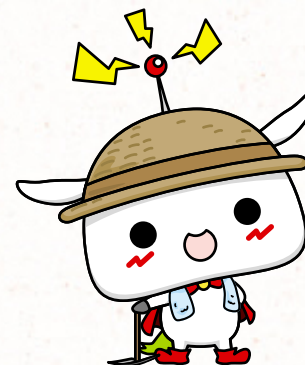
Nerima World Festival





Agricultural Products of Nerima

Produce Grown in Nerima
– Full of love



VEGETABLES



FRUITS



FLOWERS



Agricultural Products
of Nerima



VEGETABLES

Essential for
Everyday Life
Gift from the Land

The Largest Production
in Tokyo

CABBAGE

Green Fields Spreading Out Amid the Homes Top Vegetable in Nerima

Cabbage is the vegetable that best represents agriculture in Nerima. It accounts for the largest plantings in the city, and ranks number 1 for production. Nerima was renowned for its daikon radish production up to the 1950s, but cabbage production took over after the WWII. These cabbage fields, spreading out amidst residential land, are important assets for Nerima.



Nerimaru Brand Cabbage is the brand name for the fresh, safe and reliable cabbages grown in Nerima, cabbages with outstanding eating quality.

I've been growing cabbages for more than 40 years. They even use them in school lunches! You won't get good cabbages if you don't look after them, so I don't compromise. I raise my cabbages by looking at things from their perspective.



Farmer
Mr. Kimio Inoguchi

Revived Edo-Tokyo Traditional Vegetable

NERIMA DAIKON

Symbol of Edo Food Culture Nerima Daikon, Passing Down the Generations

It is said that Nerima Daikon was first cultivated in the Edo period. Daikon radish production grew as the population of Edo (now Tokyo) grew. Being close to Edo, Nerima was very important as a source of vegetables.

Production of Nerima Daikon peaked around 1900. But it fell due to drought and disease spreading. After the WWII, production almost stopped because of shrinking agricultural lands and Westernization of the diet.

Then, government, JA* and farmers joined together in an effort to revive Nerima Daikon. This initiative resulted in a Nerima Daikon crop of about 14,100 in 2018. We are promoting Nerima Daikon through special events, etc. to ensure future generations continue to take care of it.

*Japan Agricultural Cooperatives



**Seed selling popularized
Nerima Daikon nationwide**



Dried Nerima Daikon

Farmer

Mr. Akira Watado

Generations of my farming family have been involved in growing Nerima Daikon over many years. We're taking steps to retain the seeds as a heritage variety, to make sure our traditional Nerima Daikon survives into the future. We want future generations to keep on growing it.



Nerima Daikon is not supplied to the market, but is available at the JA Tokyo Aoba Agricultural Festival every November



Nerima whole-dried takuan is not supplied to the market, but is available at the Nerima Pickles Fair around February each year



Inheriting a heritage variety through cultivation and seed production



Tomato growing

I've been interested in preserving urban farmland since my years as an office worker, so I started farming myself after I got married. I'm growing tomatoes with hydroponics because I like doing what other people aren't. I'm grateful for the support of my friends and others.



**Farmer
Mr. Taku Yamaguchi**

Hydroponics

Hydroponics is a cultivation technique not with soil but a cultivation fluid of water with dissolved fertilizers.



The Potential of Producing Food in Cities

TOMATOES

Specialty Gems Bursting with Beautifully Balanced Sweetness and Tang

Tomatoes are suitable for urban agriculture, for which land is limited, because even with small plots, you can expect large crops.

In particular, hothouses allow farmers to supply fresh tomatoes from winter through spring, which is the time when the volumes going to market are low. It is a growing technique that is attracting the attention of keen young farmers because it makes consumers happy.

BROCCOLI

Broccoli is second to cabbage as a top vegetable in Nerima. It is very nutritious and easy to cook. It is best from November through January.



Freshness is very important for green soybeans. "Neri-mame" is a brand of green soybeans specially handled to maintain freshness. It's the support of the residents that has made agriculture in the city possible. I hope people find out more about agriculture by eating fresh vegetables they have picked themselves.

GREEN SOYBEANS

Green soybeans are immature soybeans. They are very nutritious and easy to eat, so they are becoming popular overseas.



see P29

Farmer
Mr. Masaaki Tanaka



DAIKON RADISHES

Daikon radishes can be prepared in various ways, and they are one of the vegetables that appear on every Japanese table. They become juicy and sweet around December, when the cold intensifies.



see P22

POTATOES

Full-scale cultivation of potatoes began in Japan from around the 1900s. When in Nerima, you can try digging up potatoes.



FRUITS

The Taste of the Land
Brilliant,
Highly Nutritious

see P16



BLUEBERRIES

Blueberries are rich in anthocyanin, a type of polyphenol. You will find Blueberry Picking Farms in Nerima where you can have fun picking them.



GRAPES

Grapes are high in nutrients and are called the "milk of the fields" in Europe. Many varieties are grown in Nerima, but almost none of them go to market. They are sold at farm stands.



Growing large, great tasting grapes takes a lot of time and effort. Taking particular care with bunch formation, we are committed to growing grapes that have excellent sweetness, of course, as well as excellent color. We select only the best grapes for you to eat.

Farmer
Mr. Kazuo Igarashi



UME (Japanese apricots)

Ume is a fruit loved by the Japanese since antiquity. They have various uses including pickled plums, plum wines and jams.





You need your math for persimmons, because your orchard work needs to take the following season into account. It is difficult, but that makes them interesting. I want Tokyo brand persimmons to become better known and for more people to find out how good they are.



Farmer

Mr. Gin-ichi Souno (right)
Mr. Koichi Souno (left)



PERSIMMONS

Persimmons are high in nutrition, and have long been popular, either fresh or dried. There are orchards in Nerima where you can enjoy picking persimmons, and there are also hands-on lessons making use of persimmon trees.



CHESTNUTS

Various ways of preparing chestnuts have been devised, both in the East and the West, such as chestnut rice, candied chestnuts and chestnut cream. They are in season from September to October.

After working for a company, I took up farming on my parents' land. I grow Akihime and Benihoppe strawberries by hydroponic soil cultivation*. The longer it takes from flower to harvest, the sweeter and tastier the strawberry. I spend the time and effort on growing my strawberries so that each one has high value.

*Hydroponic soil cultivation is a technique of irrigating and fertilizing at the same time using a liquid fertilizer of water with dissolved fertilizers.

Farmer

Mr. Hirohisa Kato



STRAWBERRIES

The vitamin C in strawberries is among the best of all fruits. Farmers in Nerima take great care with their strawberries and sell them direct to you.



We grow 3,200 plants, mainly Tochtotome strawberries, in about 400 square meters. The whole family turns out for planting, even some of our grandchildren. They're very delicate, so we grow them with great care. Sometimes our strawberries are served in elementary school lunches!



Farmer

Mr. Kazuo Kato
Mrs. Kiyoko Kato



List of Farms
see P45



FLOWERS

Light Up the Streets
Fascinate Us

CYCLAMENS

Cyclamens are popular as gift flowers in winter and are one of the most common potted plants grown in Japan. Nerima ranks 2nd in Tokyo Metropolis for Shipping volume.



Nerima's cyclamens grow over the hot summer before flowering, so they are popular for being robust and long-lived. I don't want to be outdone by provincial farmers and I hope to vary our products to suit the times and customers' preferences.



Farmer
Mr. Seizo Tanaka



SATSUKI AZALEAS

Satsuki Azaleas are popular bonsai plants in Japan and overseas. Nerima's own bonsai technique, Nerima Moyogi, has won the hearts and minds of many bonsai fans.

I've been growing Satsuki Azaleas for over 50 years. Lately, I've been giving talks at schools about farming and showing the children my nursery. I'm busy year round, but seeing the flowers bloom makes me happy.



Farmer
Mr. Seitaro Kato



Enjoy Nerima Style Farming



Whether You Are Experienced or Not,
You Can Have Fun Farming in Nerima, Your Way!

Experience

First Interaction
with Farming



Challenge

Starting
a Small Farm





Try Casual Farming

“Casual” Farms

A Variety of Fruit Picking Orchards Readily Accessible from the Center of Tokyo

Casual Farms are orchards in Nerima where you can buy direct or pick straight from the persimmon tree, blueberry bush or grape vine, etc.

These orchards offer casual, hands-on experience of the attractions of farming. You will also be supporting new farming techniques by the farmers. Nerima encourages you to try this casual, hands-on experience of farming by picking fruit.



Fresh and Easy Blueberry Picking Farms

Blueberry Picking Farms opened in Nerima in 2007. Although there were 8 farms at first, that number has grown each year to 30 in 2019. Nerima ranks number 1 in the Tokyo Metropolis for the number of picking farms.

You can enjoy picking blueberries a number of times during the season because the different varieties are at their best at different times. Children look forward to picking blueberries here in the summer holidays each year.



Our summer holiday research project is to investigate the blueberries in Nerima. We look forward to coming here every summer!



Takamatsu 4-chome Miyamoto Farm **Mr. Masahiro Miyamoto**

I started farming 13 years ago when I retired from my company job. At that time the farm mainly grew vegetables, but I took on the challenge of blueberries and now look after 170 bushes and 8 varieties. Each variety has different sweetness and flavor. I hope you try Nerima blueberries and enjoy yourself at the same time.



A. Kato Farm

Mr. Akio Kato

This is my 14th year since starting the farm, but I'm still learning the hard way, by trial and error. You know, the way you tend them, the soil and so on all affect flavor and ripening time, even for the same variety. What motivates me is having customers tell me "your blueberries are great."



Blueberries ripe enough to pick



**Family with children
also enjoy picking**

List of Farms
see P45



Experience

First Interaction with Farming

Walk to Discover Vegetable Harvesting Walk

The Vegetable Harvesting Walk is a popular event where you can harvest fresh vegetables as you go from one field to the next in the area. It first took place in 1990. A number of farmers give explanations of how they grow and harvest their vegetables. You can harvest vegetables with your own hands and take them home.



Participants listening to instructions



Uchibori Farm

Mr. Masami Uchibori

The great thing about Vegetable Harvesting Walks is that they give kids the chance to get their hands into the soil. It's something I can do for the community that I couldn't if I just did farming.



Learning the Sanctity of Life and Farming Dairy Farm Tour

Dairy Farm Tours began in 2005 to deepen understanding of dairy farming and production through hands-on experiences with cows. The venue is Koizumi Dairy Farm, the only dairy farm in the 23 cities of Tokyo. The farm keeps 45 milking cows on approximately 2,000 m². As a venue for teaching about food and life that has been accredited as a Dairy Education Farm, Koizumi Dairy Farm is communicating the value of dairy in the metropolis.



Explanation of the dairy farm



Communicating with calves

Try to Pull Out Nerima Daikon Nerima Daikon Harvesting Event

Starting in 1999, the aim of the Nerima Daikon Harvesting Event is to have a close-up experience with Nerima Daikon. Enjoy harvesting Nerima Daikon as you hear about the best way to pull them out, and how Nerima Daikon was revived after a temporary slump. You can take home the daikon radishes that you harvest.



Watado Farm

Mr. Hideyuki Watado

Nerima Daikon almost never go to market, so I'm happy to be a farmer who can provide you with the opportunity to harvest and eat them yourself. I really hope that helps to spread the word about Nerima Daikon.



Get an easy hands-on experience with the traditional vegetable, Nerima Daikon



Milking by hand



Brushing a cow



Koizumi Dairy Farm

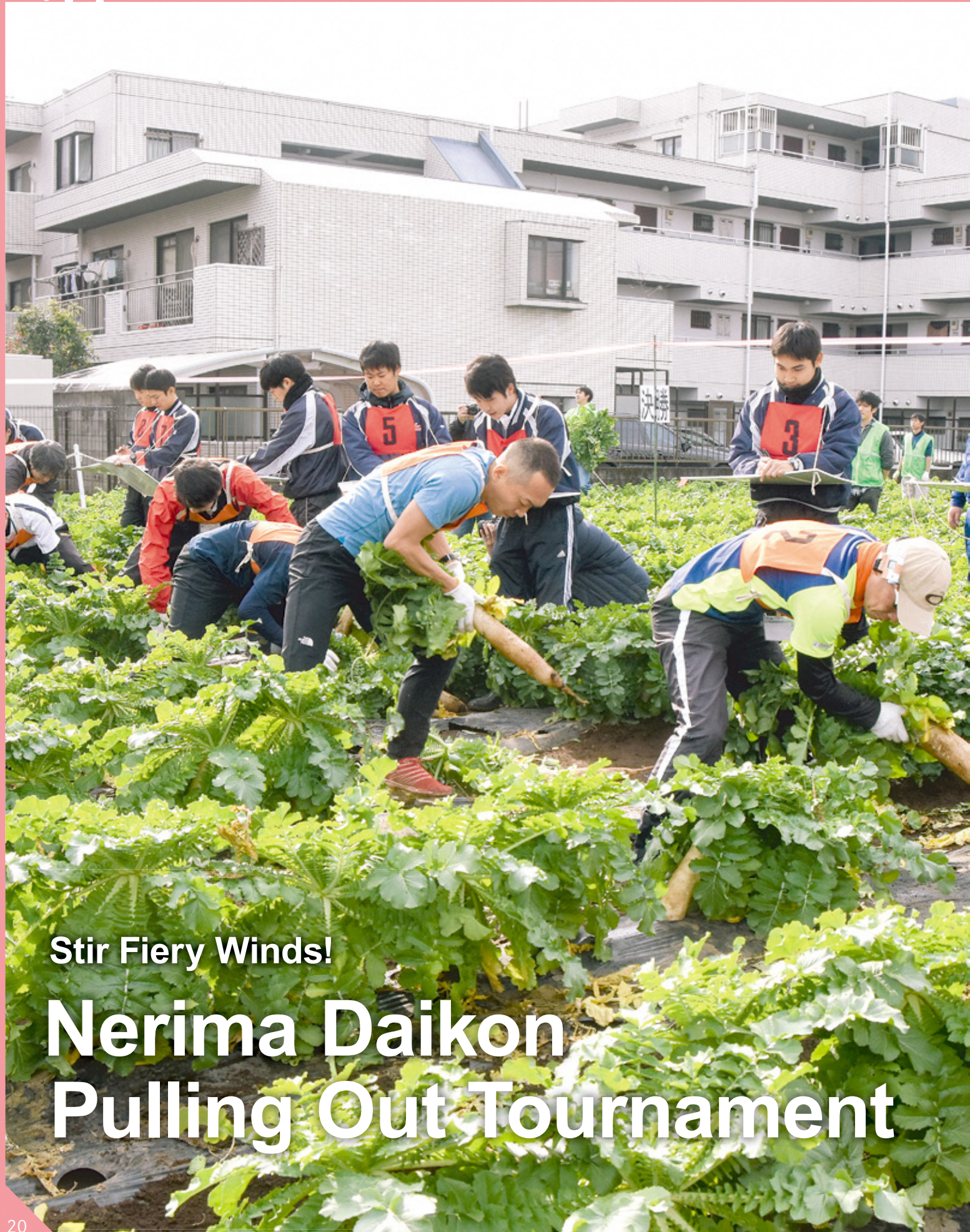
Mr. Masaru Koizumi

Koizumi Dairy Farm really relies on the understanding of the community. We get the kids to try milking by hand. We want them to feel the sense of warmth, and to get the sense that milk is alive, that it is proof of being alive. I hope kids learn from the cows about farming, food, and the importance of life.



Experience

First Interaction with Farming



Stir Fiery Winds!

Nerima Daikon Pulling Out Tournament

Let the Competition Begin! Nerima Daikon Pulling Out Tournament

Nerima Daikon are long and medium thick, so they're difficult to pull. Launched in 2007, the Nerima Daikon Pulling Out Tournament is a great event centering on that characteristic feature. The tournament is jointly held with JA Tokyo Aoba at harvest time, around December. A large number of contestants gather from all over Japan every year and compete in the Championship Division for the most daikon radishes pulled in the set time, or in the Group Participation Division for the longest daikon radish pulled.

For participants, it's an opportunity to experience first hand the appeal of Nerima Daikon, while having fun competing. After the competition, the JA Women's Division treats you to daikon radish soup, and you can also take home the daikon radishes you have pulled. And some of the daikon radishes pulled at the tournament are used in the lunches for Nerima elementary and junior high schools from the following day, which helps promote food education and local production for local consumption.



10th Tournament Farm Owner Mr. Kou Kanda

Having agricultural land in a residential area can be a bit of a bother for the people nearby, but the people who have experienced farming do support the fields. I really hope the Pulling Out Tournament increases people's understanding of what we're doing here.





Experience

First Interaction with Farming

Hands-on Experience with Soil and Farmers Communication Farms

Communication Farms is an event launched in 1997 allowing participants to harvest farm produce grown in Nerima. You can have fun harvesting potatoes, sweet potatoes, carrots, daikon radishes, green onions.



Eco Farm Yoshida

Mr. Shigeo Yoshida

It's encouraging to see children happily digging potatoes. I really hope that by getting their hands dirty and harvesting produce children become interested in how to grow the vegetables they eat from day to day, and that that leads to them learning about food.



Kato Farm

Mr. Mohei Kato

I think the best thing is seeing the kids having fun digging potatoes, and that the adults can join in. When kids harvest vegetables by themselves, they eat them all up, even if there are many. I hope people have fun with these hands-on farm experiences.



Fruit Trees Learning Program

This program began in 2013. Participants get hands-on experience cultivating fruit trees by taking responsibility in groups for a tree and having 5 lessons on pruning, picking and so on. Participants can take home the fruit they harvest.



I joined in together with my daughter who loves persimmons





Challenge

Starting a Small Farm



Looking After Your Own Patch, From Scratch Allotment Gardens

Allotment Gardens give residents the opportunity to enjoy growing and harvesting vegetables.

Under the Allotment Garden system, the city government rents farmland from farmers, maintains it, and lends it to city residents. It gives easy access to a fun way of cultivating flowers and vegetables in your neighborhood, so it has been becoming more popular in recent years.

Hoes, shovels, buckets, watering cans, etc. are freely available from the communal gardening tool shed in the garden.

For many of my years as a junior high school teacher, I grew produce with the students. I found plots very appealing for their safety and ease of mind, so now I enjoy growing vegetables organically, completely without agricultural chemicals.



**Allotment Garden
(Kumin Noen) User**

Mr. Noriyasu Tsutsuguchi

Allotment Gardens Usage

**From March 1, 2020, all "Shimin Noen" will have the name "Kumin Noen".*

Period of use : 1 year & 11 months (as a rule)

Eligibility : People who meet the following 2 criteria are eligible.

- (1) People with a residential address in Nerima (households counted as a unit), and groups, if more than half the members have a residential address in Nerima
- (2) People who are capable of observing the rules set out by the city government while using the garden.

Allotment Gardens (Kumin Noen)

No. of gardens : 21

No. of plots : 1,495

Area per plot : Generally 15m²

Fee: ¥400/month

Main facilities : Water, communal tool shed, toilets, benches (not in all gardens), noticeboard

Allotment Gardens (Shimin Noen)

No. of gardens : 5

No. of plots : 246

Area per plot : About 30m² (about 20m² for section prioritized for persons with disabilities)

Fee : ¥1,600/month (¥1,100/month for Section prioritized for persons with disabilities)

Main facilities : Water, club house (toilets, common room, change rooms, cooking facilities), gardening tool shed (communal and private use), noticeboard

as of November 1, 2019



**List of Farms
see P44,45**



Challenge

Starting a Small Farm



Learn From Professionals! The Tricks of Farming The Farming Experience Farm Management

Nerima launched the Farming Experience Farm Management program in 1996. Participants experience the whole series of farming jobs from sowing seeds and transplanting seedlings to harvesting, under instruction from the farm owner. You can grow vegetables with the careful instruction of a farm owner, so even if it's your first time on a farm, you can be assured that growing your vegetables will be enjoyable.

The Farming Experience Farm Managements are well known across Japan as a new model of farming and as farms that provide knowledge about food growing tasks, so they are attracting a lot of attention.

It also contributes to community building and offer opportunities for participants to expand their networks.



The Farming Experience Farm Managements Usage

Outline

Area per allotment : About 30m²

Period of use : Mid-March to the end of January the next year

Fee : ¥38,000 (Joining fee and harvest charge)

¥50,000 for people not registered as residents of Nerima

Main facilities : Fence, portable toilet, water, seating facilities, tool shed, signs, noticeboard

Eligible users : People aged 20 or older (Families OK)



**Minamioizumi Yasaimura Owner
Mr. Koji Yamaguchi**

I started the farm in 2008, so this is my 12th year. People using our farm grow about 33 different items in the year. A lot of families get involved and I often hear that kids get over their dislike of vegetables. It seems that it helps people learn about food.



**Midori to No no Taikenjuku Owner
Mr. Yoshimatsu Kato (left)**

We opened in 1996 as the first Farming Experience Farm Management in Nerima. We have 151 allotments and thankfully they are all being used. Residential areas surround the farm, so I hope the neighbors feel free to come and get involved with the vegetable growing.



**Igashira Farm Owner
Mr. Yoshitaka Kato (right)**

Enjoy growing vegetables while interacting with a variety of people and experience the importance of food and how great fresh vegetables taste. We hope lots of people experience agriculture and tell others about how amazing agriculture is.



**List of Farms
see P44**

Get the Fresh
Taste of Nerima

ENJOY NERI-MARCHÉ

Loads of Great Vegetables! People Love Neri-Marché

Neri-Marché is a farmers' market where Nerima farmers and shop owners sell great tasting fresh and processed Nerima farm produce direct to the public. Ask the farmers about their produce for peace of mind about the food you buy.

Everyone is welcome to come and have fun at the market with its great array of colorful flowers and vegetables harvested that day.

You can also get Edo-Tokyo Traditional Vegetables, which you don't often see.

Shop owners offer jams, cakes and other products such as wines and beers using produce grown in Nerima. You're welcome to taste!



FY 2018 Neri-Marché
Executive Committee
Mr. Norikazu Ozaki



at a
park



Farmers' band!
Livening up
the market
with songs



Great for eating tours
on your day off!



Many More Markets in Nerima

Farmers and shop owners run many more markets in Nerima.

There are markets run by women growers and young growers, hands-on harvesting events held at the same time, and various markets featuring ingenious concepts, all to help people in the community to mix with each other.

Moreover, markets continue to spread. Seibu Railway holds a market at Shakuji-Koen Station to enhance people's love of their community.

Nerima supports markets held by farmers to invigorate communication between farmers and consumers and to enrich people's lives in cities.

at a field
Tokyo Nerima Takamatsu Marché



Jyoshi Marché is a market run principally by women, with men playing a supporting role for us. I'm really glad that we have managed to create a place where female farmers can get out and play an active role.

at a park
front of station

Mugiwara Marché*



*Farmers' Market

Nerima de Jyoshi Marché*



*Nerima Urban Farm Women's Market

Team Nerima de Jyoshi Marché
Mrs. Toshiko Shiraishi



at a library

Oizumi Farmers' Market



NERIMA Farmers' Market
Mr. Koji Mizuhashi



Get Your Nerima
Produce Here!

ENJOY FARM STANDS

See brochure
for more
information



Farm Stands



Fresh Vegetables Farm Stands

There are many places in Nerima where you can get fresh produce nearby.

Farm stands offer freshly picked produce sold direct by the farmer and give you the chance to talk with them.

Buying and selling where people see each other's face leads to food safety and improves understanding of farm produce and how to cook it. This is one of the unique benefits of urban agriculture, where the distance between consumers and farmers is close.

We hope you visit farm stands in Nerima and enjoy tasty and safe produce.



Locker-style
vegetable stands

JA Tokyo Aoba Agricultural Festival

The festival is held every year in November. As well as selling farm produce including Nerima Daikon and specialty products, there is a stage show. It is a popular event!



Vegetables Harvested Early in the Morning JA Tokyo Aoba Farmers' Markets

JA Tokyo Aoba Farmers' Markets offer freshly picked produce supplied by farmers in the community. It is popular for offering easy access to fresh foods, and sometimes sells out during the morning.

JA Tokyo Aoba Farmers' Markets



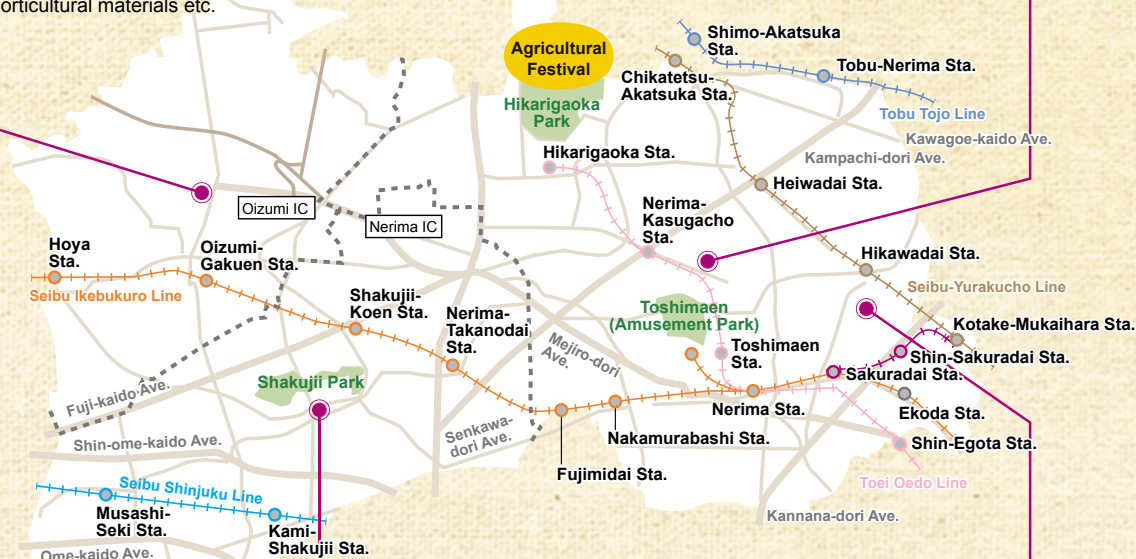
Farmers' Market Kogure-mura

2-12-17 Oizumigakuencho
Tel +81-3-3925-3113
Open from 10:00 am to 5:00 pm
Closed on Wednesdays
Main products: Vegetables, flowers, rice, horticultural materials etc.



Nerima Agri Center

1-17-34 Kasugacho
Tel +81-3-3999-7851
Open from 9:00 am to 4:30 pm
Closed on Saturdays, Sundays and Holidays
Main products: Vegetables, flowers, horticultural materials, rice etc.



Farmers' Market Toretate-mura Shakujii

5-11-7 Shakujii-machi
Tel +81-3-3995-3132
Open from 9:00 am to 4:30 pm
Closed on Holidays
Main products: Vegetables, fruits, pickles, flowers, rice, horticultural materials etc.



Garden Center Fureai no Sato

3-35-18 Sakuradai
Tel +81-3-3991-8711
Open from 10:00 am to 5:00 pm
Closed on Tuesdays
Main products: Vegetables, flowers, potted plants, horticultural materials, rice etc.



Great Tasting Specialties Grown in Nerima



Nerima
Vegetable
Curry



Local Wheat
Flour Noodle
"Honzen"

Kaneko
Golden Beer
Barley Tea



Neri-mame
(Green Soybeans)

Nerima
Kaneko
Golden Beer



Leading the Urban Agriculture

Initiatives to Bring Farming into the Future

Agriculture School (No no Gakko)

Training Nerima Farming Supporters to Sustain Urban Agriculture

The Agriculture School is a new initiative launched in 2015 to train Nerima Farming Supporters to support farmers. Farmers from Nerima take the role of teacher, while the participants learn the skills and knowledge to actively support farmers, by participating in practical skill training, classroom learning, and hands-on training as farmers. Participants who complete the course are accredited as Nerima Farming Supporters and join up with farmers in Nerima who need support.

The Agriculture School also runs Hands-on Farming Experience Courses, which offer families the opportunity to enjoy hands-on experiences in farming, particularly growing vegetables, from planting to harvest.

The Agriculture School is intended to get more Nerima residents to spark interest in urban agriculture among the wider community, as well as to train supporters.





Completing the beginners' course gives you accreditation as a Nerima Farming Supporter. Supporters can go on to the next course to enhance skills further.



**Special
Event**

**Edo-Tokyo
Traditional
Vegetables
Course**



Introduce volunteers to farmers

Scenic Farmland Areas

To preserve the remaining agricultural land in Tokyo, areas where farmland or residences surrounded by forest survive are designated as Scenic Farmland Areas. By actively implementing this program and designating areas where agricultural land or residences surrounded by forest survive, we are working to encourage opportunities to preserve farmland in the community.



Leading the Urban Agriculture

Initiatives to Bring Farming into the Future

Nerima Style Food Education

Conveying the Importance of Food, Through Farming

Food education involves initiatives that lead to health and sound eating habits by acquiring knowledge about food and the ability to make good food choices. Living close to agriculture, the source of our food, children in Nerima learn the importance of food through Nerima style food education.

Food education in Nerima also involves the use of vegetables grown in Nerima, at the public elementary and junior high schools. For example, the Nerima Daikon pulled at the Nerima Daikon Pulling Out Tournament are used from the next day in school lunches at Nerima's elementary and junior high schools. The children are learning many other things about food during school lunch time, such as how to take green soybeans out of their pods attached to the stalk, with their own hands.



Converting food waste into fertilizer



Explanation of
Nerima Daikon
by a nutritionist

Programs at Elementary Schools

With the cooperation of farmers in Nerima, elementary schools are offering a variety of hands-on learning experiences to heighten children's interest in food and farming.

Children are learning more about food and farming through activities, such as interviews with farmers and hands-on experience of turning Nerima Daikon into takuan pickles using traditional methods.



**Elementary school
educational materials
about Nerima Daikon**

Rice Fields Program at Oizumi-hashido Park

Hashido Rice Field is in Oizumi-hashido Park. With the cooperation of community group Hashido Rice Field Management Team, children from the neighboring elementary school have been getting hands-on experience in growing rice, from planting to harvest, since 2012.



**Rice planting and
harvesting experience**



**Hashido Rice Field
Management Team Representative
Mr. Toshimitsu Shinozaki**

Even in Tokyo, if there's a rice field around, you get frogs and grasshoppers. It's long been my dream to see kids having fun in the rice fields, so it makes me very happy to see them working away with smiles on their faces.

Leading the Urban Agriculture

Initiatives to Bring Farming into the Future

Municipal Governments Urban Farmland Preservation Council

Cooperation to Preserve Urban Farmland

Nerima took the lead in the establishment of the Municipal Governments Urban Farmland Preservation Council in 2008 to preserve farmland and its important role in cities. The council comprises 38 municipal governments in Tokyo where there is farmland and lobbies the national government on reform of systems relevant to urban farmland preservation.

These efforts have borne fruit and the Basic Law on the Promotion of Urban Agriculture was enacted in April 2015 thereby establishing urban agriculture and farmland in law. The Productive Green Land Act was then revised in 2017 and the minimum area, etc. for productive green land was relaxed. In June of 2018, a law was enacted on the facilitation of urban farmland leasing. These additional dispensations will make great strides in the preservation of urban farmland.

The Council also holds Municipal Governments Urban Farmland Preservation Forums, which aim to deepen residents' understanding of urban agriculture and farmland.

A range of people from a variety of backgrounds is working together, so that farmland, a great asset of our cities, is handed down to the next generations.



Tourism

Attracts many visitors from Nerima and beyond

Education

Opportunities for children to study and learn the importance of food

Produce Provision

Access to freshly picked vegetables

Scenery Creation/ Preservation of History & Culture

Farming landscapes and residences surrounded by forest

The Potential of Urban Agriculture is Infinite

Environmental Conservation

Alleviates heat islands and limits CO2 emissions

Recreation and Community

Farming makes diverse connections possible

Disaster Risk Reduction

Evacuation sites and food supplies during disasters

Health & Welfare

Farming is good for building health and vitality

Initiatives that Have Taken One Step Forward are Moving Ahead Urban Farmland - Valuable for its Diverse Benefits

pick up

Emergency Drills on Farmland

Through soup-run drills using vegetables grown in the farm, initiatives on the Farming Experience Farm Management are under way to show the importance of relationships in the community for mutual help, as well as the availability of securing food during disasters. Initiatives are held to raise public awareness of disaster management at each community, so that residents are feeling close to farmlands.



pick up

New Developments in Growing Locally and Eating Locally

There has been an increase in the number of sales of processed goods, and restaurants serving dishes prepared from produce grown in Nerima. Moreover, there is an increasing number of keen farmers; they grow, process and even sell.



pick up

Welfare

Thanks to the cooperation of farmers, farmlands are places where people, for example, with mental impairment or socially withdrawn can get training and work experience. The city government also maintains farmland rented from landowners and provides them free of charge to local old aged clubs, which builds health and benefits mutual friendship among their members.

Forever Onward!

Agriculture has fitted into daily life in Nerima.
We think it is a new way for agriculture, the way it should be.
A new relationship between cities
and agriculture is growing from Nerima.



Our vision for the future





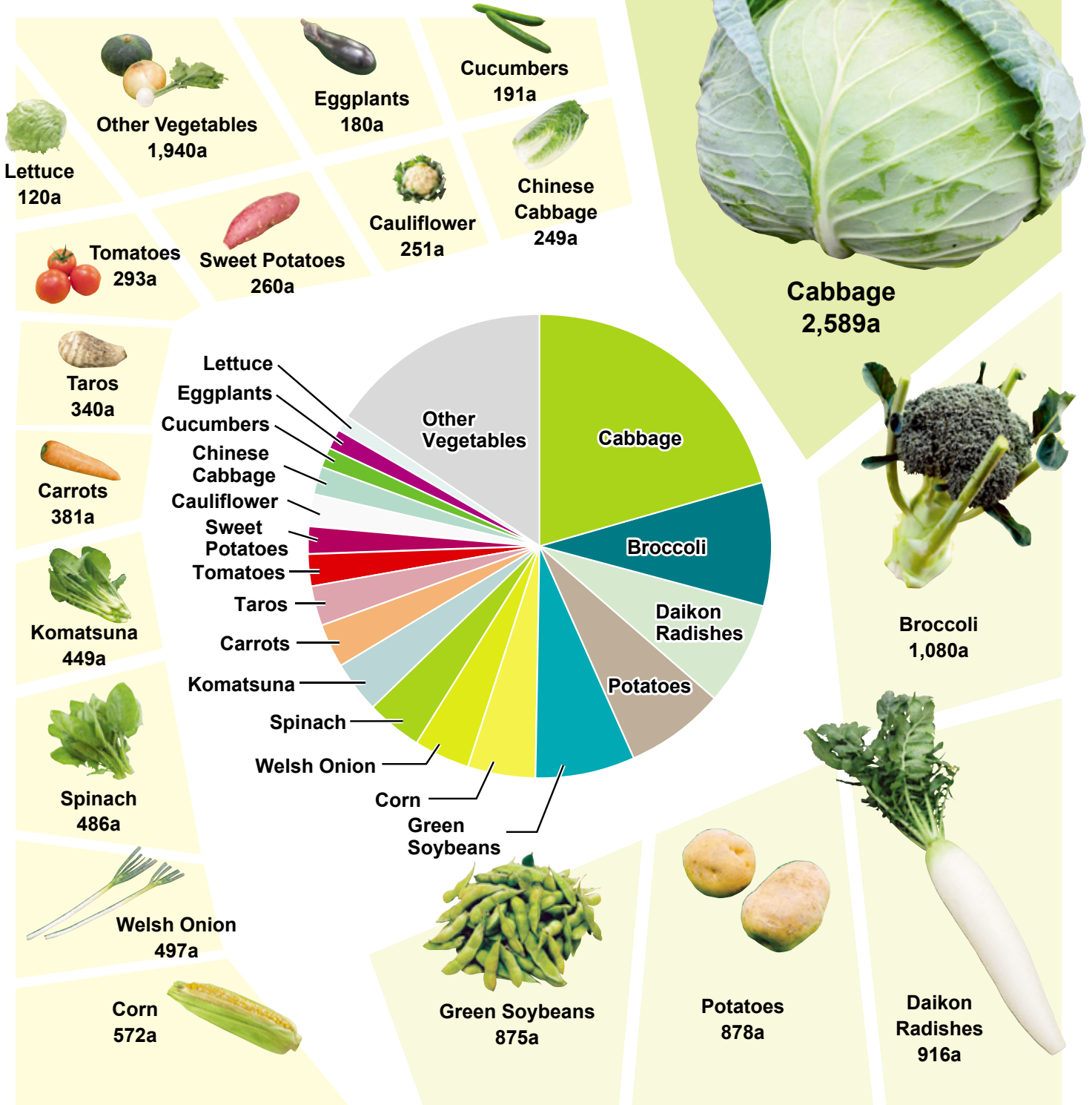
Produce Areas of Crops in Nerima



Data ☆ Digest

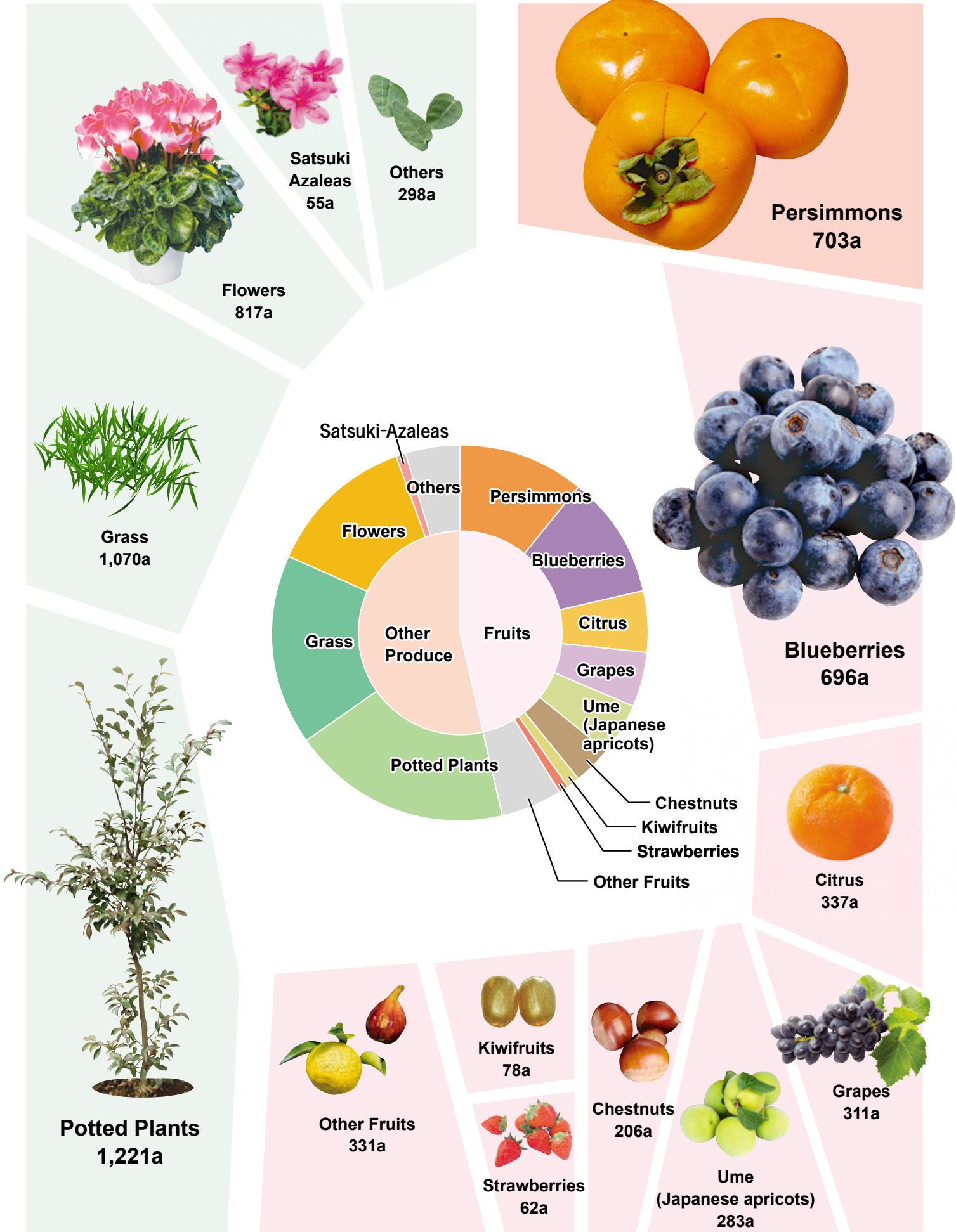
Farm produce grown in Nerima by numbers

Vegetables Total:12,547a

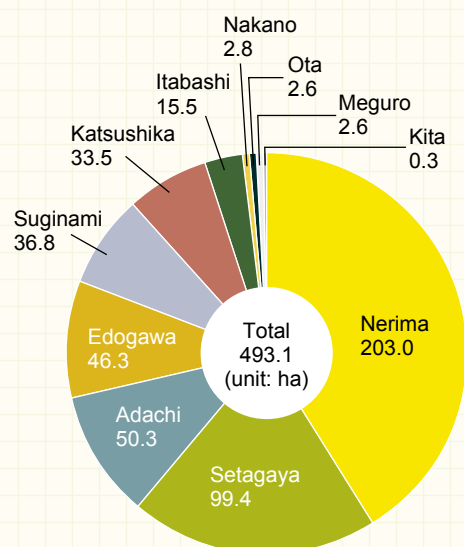


Other Produce Total: 3,461a

Fruits Total: 3,007a

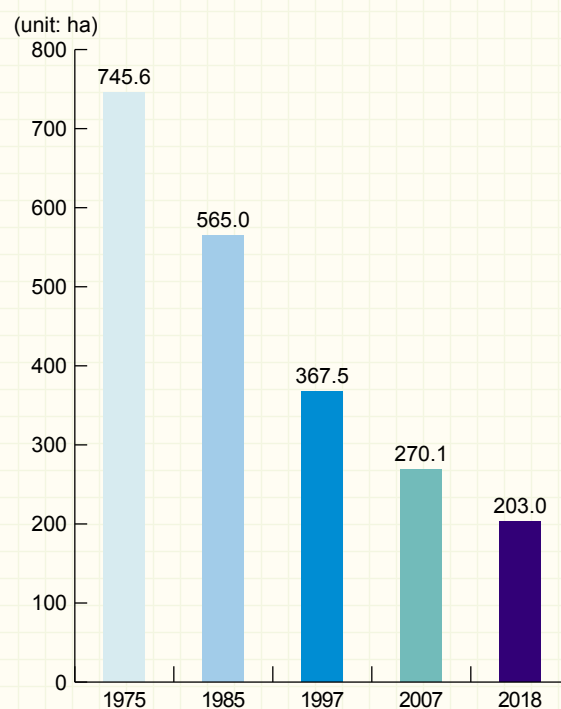


Areas of Farmland in Tokyo's 23 cities



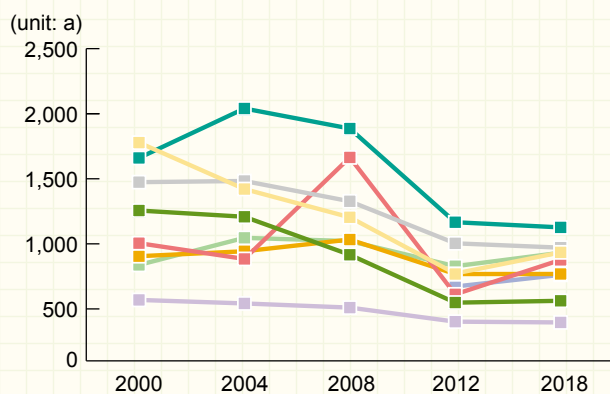
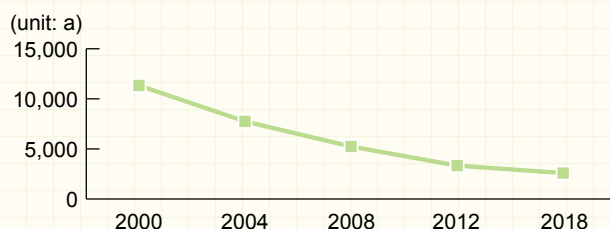
Source: Tokyo Metropolitan Agricultural Council
(As of January 2018)

Areas of Farmland in Nerima



Source: Nerima City (As of January 2018)

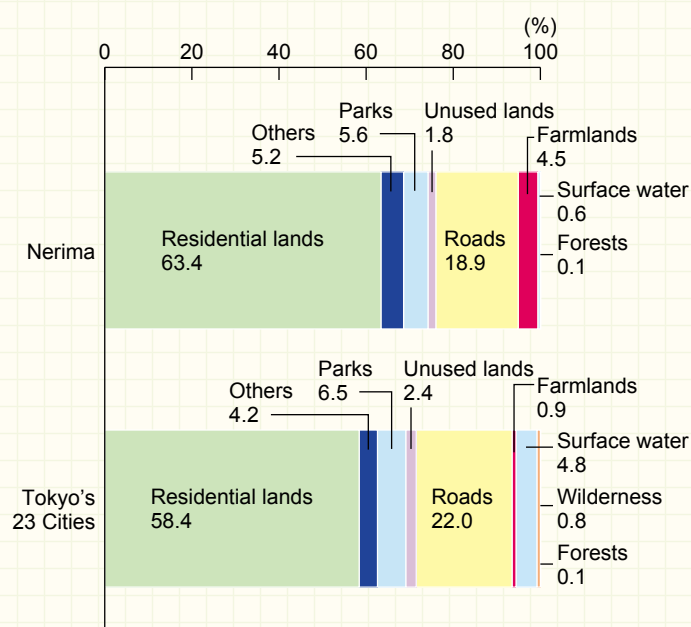
Planting Areas of Main Crops in Nerima



Cabbage Spinach Green Soybeans
 Potatoes Flowers Blueberries
 Broccoli Persimmons
 Daikon Radishes Grapes

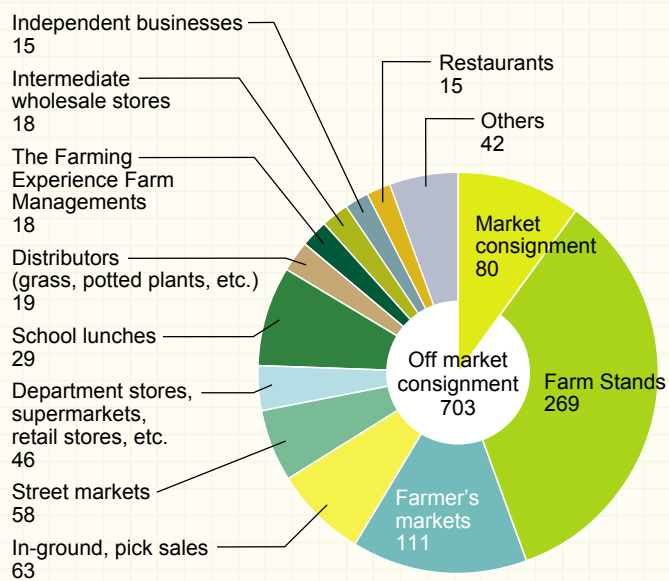
Source: Nerima City "Farming Survey"

Land Use Areas in Nerima (percentages)



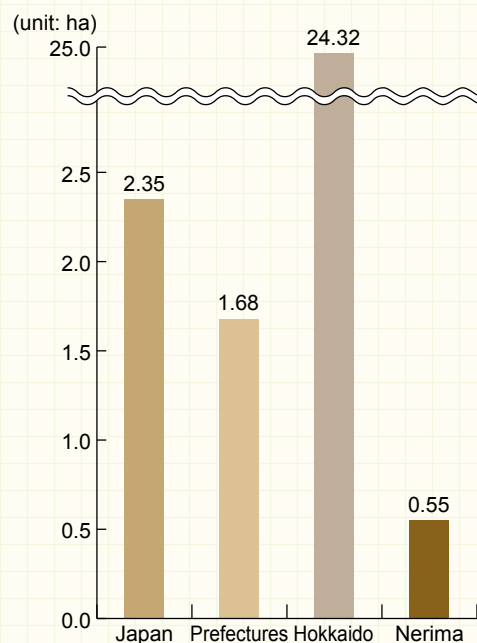
Source: Tokyo Metropolitan Government
"Land Use Areas in Tokyo, 2016 Tokyo's 23 cities"

Produce Sales in Nerima



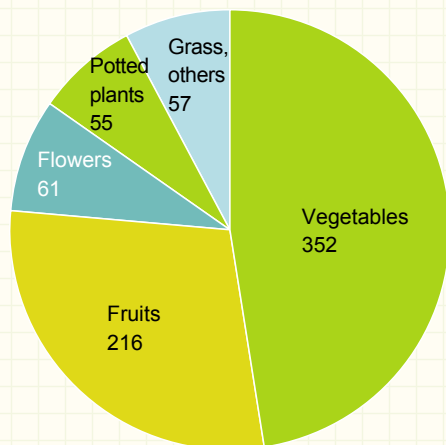
(unit: total number of households)
Source: Nerima City "2018 Farming Survey"

Arable Land Area per Farming Household



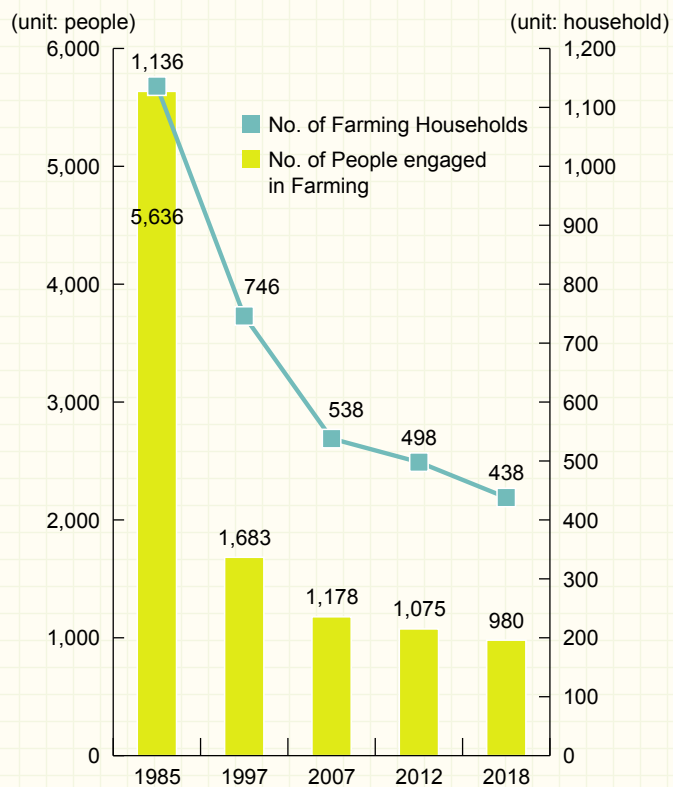
Source: Ministry of Agriculture, Forestry and Fisheries
"2016 Survey on the Structure and Dynamics of Agriculture"
"2015 Census of Agriculture and Forestry"

Gross No. of Farming Households in Nerima by Produce Type



(unit: household)
Source: Nerima City "2018 Farming Survey"

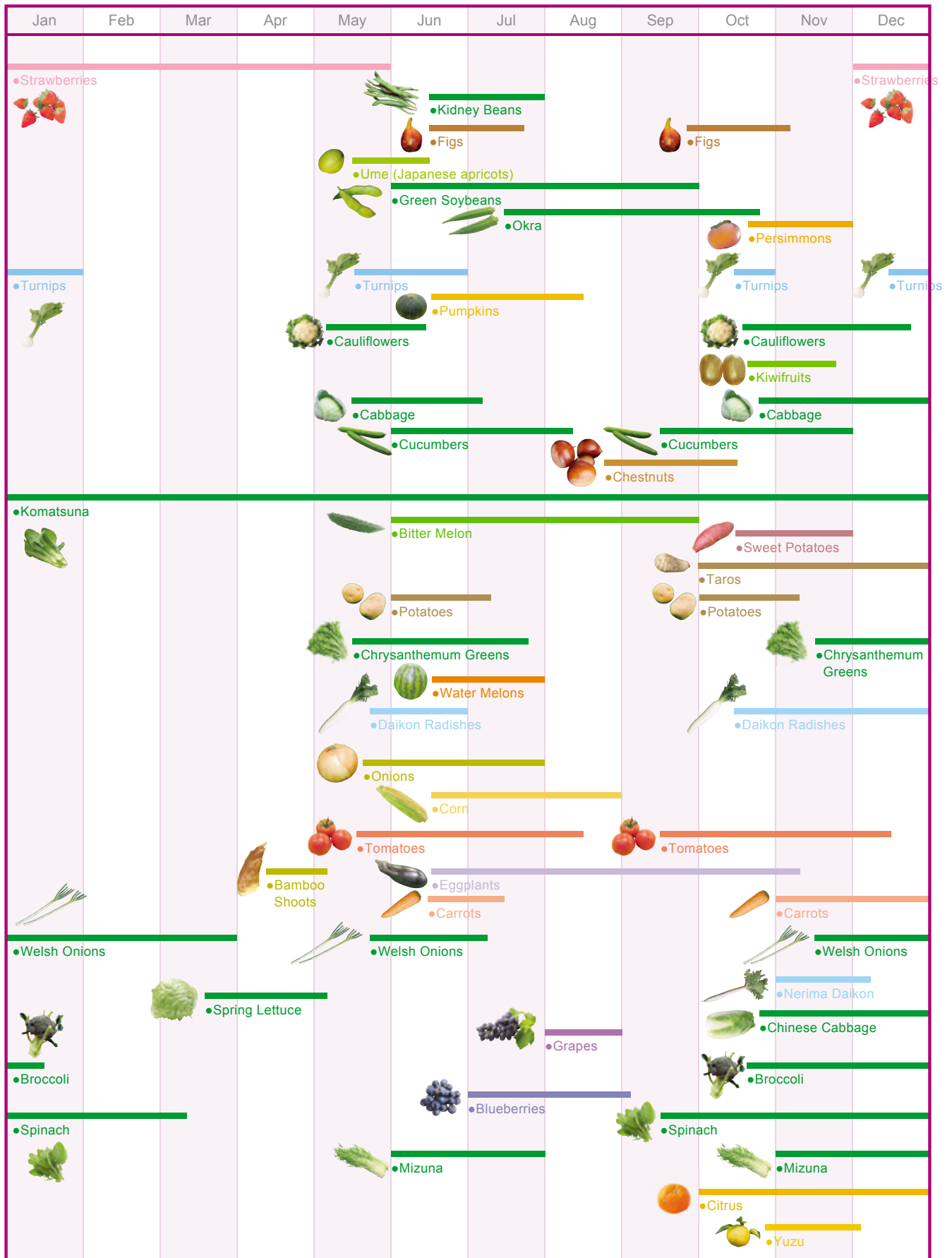
No. of Farming Households in Nerima No. of People Engaged in Farming



Source: Nerima City "Farming Survey"

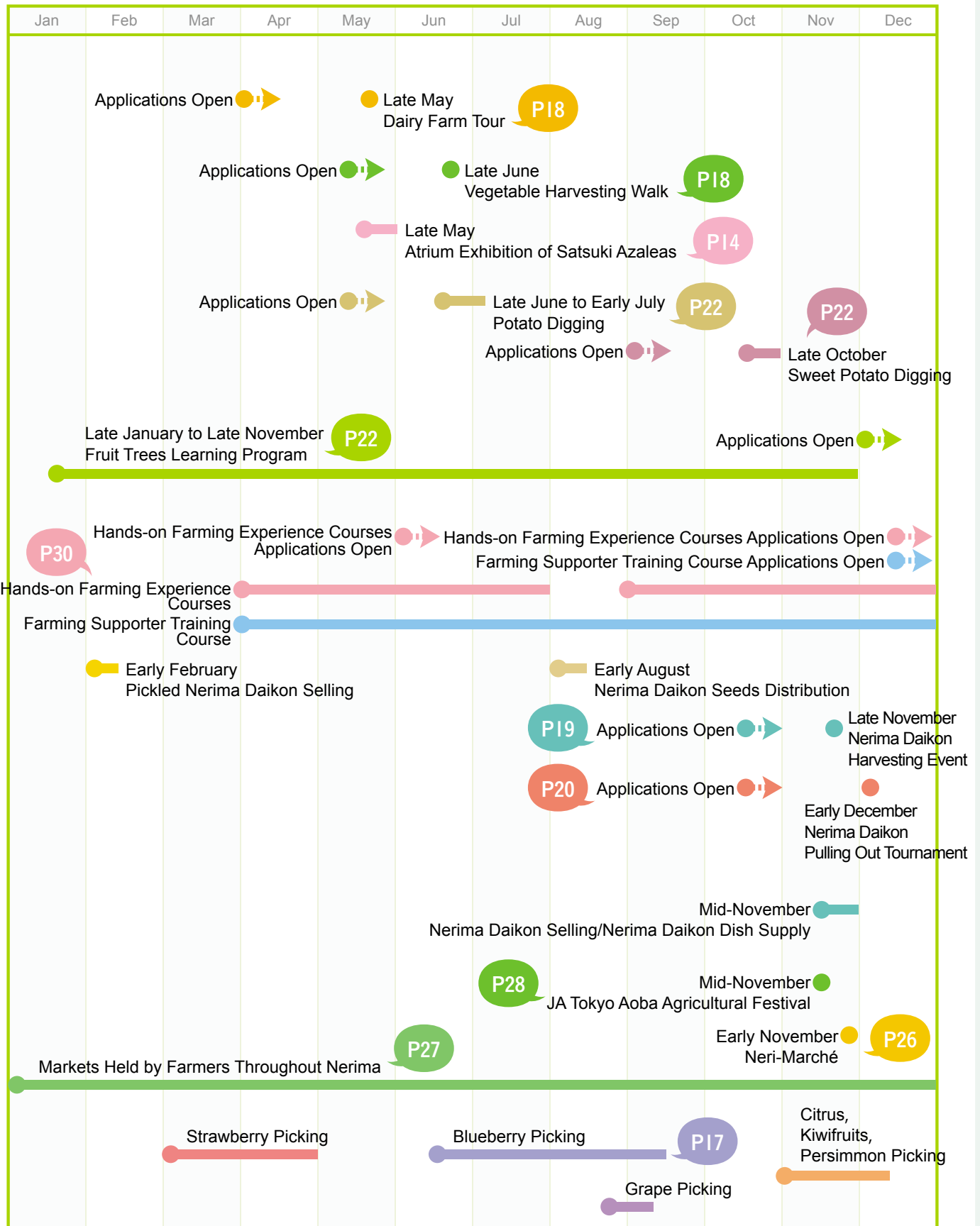


Nerima Fruits and Vegetables Seasonal Chart





Events Calendar



The Farming Experience Farm Managements

Midori to No no Taikenjuku	3-17 Minamioizumi	A-3
Oizumi Kaze no Gakko	1-54 Oizumimachi	B-1
Tagara Suzushiro Farm	1-29 Tagara	D-2
Iga-san no Hatake	1-35 Doshida	C-2
Gakuden Farm	1-4 Nakamuraminami	D-4
Sekisen Island	6-5 Shyakujiidai	B-3
Midori no Sanpomichi	3-4 Oizumigakuencho	B-2
Doronko World	2-25 Nishioizumi	A-2
Hyakume no Sato	3-17 Oizumigakuencho	A-2
Rakuno Club	3-27 Miharadai	B-2
Minamioizumi Yasaimura	4-39 Minamioizumi	A-3
No no Uta	5-15 Shakujiimachi	B-4
Shunkan Club	1-6 Minamioizumi	A-4
Urban Agri-park Shakujiidai	8-2 Shakujiidai	A-4
Sekimachi Green Garden	3-20 Sekimachikita	A-5
Hyakume no Sato II	3-12 Oizumigakuencho	A-2
Igashira Farm	7-27 Higashioizumi	A-3

Allotment Gardens (Kumin Noen)

Hazawa 3-chome Kumin Noen	3-37 Hazawa	E-3
Nakamuraminami 1-chome Kumin Noen	1-2 Nakamuraminami	D-4
Koyama 2-chome Kumin Noen	2-16 Koyama	D-3
Koyama 4-chome Kumin Noen^{*1}	4-29 Koyama	D-3
Kasugacho 2-chome Kumin Noen	2-31 Kasugacho	D-2
Takamatsu 1-chome Kumin Noen	1-35 Takamatsu	C-3
Takamatsu 1-chome Kumin Noen 2	1-35 Takamatsu	C-3
Takamatsu 3-chome Kumin Noen	3-11 Takamatsu	C-3
Tagara 1-chome Kumin Noen	1-16 Tagara	D-2
Tagara 2-chome Kumin Noen	2-38 Tagara	D-1
Minamitanaka 4-chome Kumin Noen	4-14 Minamitanaka	C-4
Takanodai 3-chome Kumin Noen	3-28 Takanodai	C-3
Higashioizumi 1-chome Kumin Noen	1-1 Higashioizumi	B-3
Nishioizumi 2-chome Kumin Noen	2-8 Nishioizumi	A-2
Minamioizumi Yamabushi Kumin Noen	1-11 Nishioizumi, 5-8 Minamioizumi	A-3
Minamioizumi 3-chome Kumin Noen	3-30 Minamioizumi	A-3
Oizumigakuencho 1-chome Kumin Noen^{*2}	1-33 Oizumigakuencho	B-2
Oizumigakuencho 4-chome Kumin Noen	4-26 Oizumigakuencho	B-1
Sekimachiminami 3-chome Kumin Noen	3-4, 7 Sekimachiminami	A-5
Sekimachiminami 3-chome Kumin Noen 2	3-30 Sekimachiminami	A-5
Kamishakujii-minamicho Kumin Noen^{*2}	10 Kamishakujii-minamicho	B-5
Kamishakujii 3-chome Kumin Noen	3-2 Kamishakujii	B-4

^{*1} Koyama 4-chome Kumin Noen is scheduled to open in March 2020.

^{*2} Oizumigakuencho 1-chome Kumin Noen and Kamishakujii Minamicho Kumin Noen are scheduled to be abolished in February 2020.

Allotment Gardens* (Shimin Noen)

* From March 1, 2020, all "Shimin Noen" will have the name "Kumin Noen".

Asahicho Shimin Noen	1-12-12 Asahicho	C-2
Yaharahigashi Shimin Noen	1-21-27 Yahara	C-3
Yaharanishi Shimin Noen	6-1-22 Yahara	C-2
Minamioizumi Shimin Noen	4-30-7 Minamioizumi	A-3
Nishioizumi Shimin Noen	4-3-8 Nishioizumi	A-2

Blueberry Picking Farms

Asami Farm	3-7-12 Sakuradai (Sakuradai Fields)	E-3
	2-25-9 Hazawa (Hazawa Fields)	E-3
Takamatsu 4-chome Miyamoto Farm	4-21 Takamatsu	C-3
Ozawa Farm	5-1 Takamatsu	C-3
Miyamoto Farm	1-39-5 Takamatsu	C-3
Shiraishi Farm	1-52 Oizumimachi	B-1
Murata Farm	1-47 Oizumimachi	B-1
Igarashi Blueberry Farm	1-37 Doshida	C-2
Yamahachi Farm	4-45-10 Doshida	C-1
Serizawa Farm	2-12-4 Oizumimachi	B-2
Berries Factory Little Orchard	2-31-8 Oizumigakuencho	A-2
A. Kato Farm	1-19-3 Oizumigakuencho	B-2
Sakai Farm	2-15 Higashioizumi	B-2
Uchibori Farm 1, 2	4-21 Nishioizumi	A-2
Berry World Kato (Kato Orchard)	5-21 Oizumigakuencho	A-1
Farm Oizumigakuen	3-17-72 Oizumigakuencho	A-2
Takahashi Blueberry Garden	2-12 Nishioizumi	A-2
Nagai Farm Blueberry no Sato	6-20 Minamioizumi	A-2
Omino Farm	5-39-7 Minamioizumi	A-3
Kato Family Farm	6-34-31 Higashioizumi	A-3
Sekiguchi Blueberry Farm	6-13-19 Higashioizumi	A-3
Yamashita Farm	6-32-16 Shakujiimachi	B-3
Takahashi Berry Garden 1, 2	2-33 Minamioizumi (Berry Garden1)	A-3
	3-25 Minamioizumi (Berry Garden2)	A-3
Minamioizumi Kato Farm	3-15-3 Minamioizumi	A-3
Watanabe Gardening	7-6-3 Higashioizumi	A-3
Iguchi Farm	1-6-19 Minamioizumi	A-4
Ozaki Farm	5-11-25 Shakujiidai	A-4
Blueberry Fields Motohashi Farm	4-14 Shakujiidai	B-4
Sakura Orchard	5-2-26 Sekimachikita	A-4
Berry Farm Sakurai	4-30 Sekimachikita	A-4
Hamanaka Farm	3-20-5 Sekimachikita	A-5

* Opening times and dates vary depending on the farm.

Picking Orchards

Yoshida Grapes Farm (Grapes)	5-20-8 Yahara	B-3
Bun-san Citrus Farm (Citrus)	3-33-12 Doshida	B-2
Souno Farm (Persimmons, Citrus)	1-51, 1-50 Oizumimachi	B-1
Citrus Farm Takahashi (Citrus)	3-21 Minamioizumi	A-3
Ozawa Farm (Kiwifruits, Persimmons)	5-3, 5-1 Takamatsu	C-2,C-3
Miyamoto Farm (Strawberries)	1-39-5 Takamatsu	C-3

* Opening times and dates vary depending on the farm.

A



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