

My Favorite Nishiaizu Town

I'm Remi. I'm going to talk about kurumafu sweets or wheel-shaped wheat-gluten bread, made in Nishiaizu-town.

Nishiaizu is next to Niigata, in the northern part of Fukushima prefecture. Wheel-shaped wheat-gluten bread is a specialty good of Nishiaizu.

Wheel-shaped wheat-gluten bread is called kurumafu. Kufumafu is made by the Mrujuseufun factory. They do not use baking soda when they make kurumafu. Because of that, the texture is springy. There is a sweet which uses kurumafu. The name of the sweet is fufufu sweets. This sweet is made from wheat-gluten bread. First, we fried the wheat-gluten and chocolates but it did not work well. We tried and tired and sometimes made errors. Finally, it was successful and the kurumafu rusk sweet was born.

This sweet was made only by the students who belong to a certain club called "Miryoku Hasshin Band". The sweet is sold at a road side station called "Yorisse". It is often sold out. Kurumafu rusk is very delicious and popular, not only for tourists but also for locals. I hope that this sweet will be even more popular. I hope this sweet will be a common food in Nishiaizu town.

We have a new project. In this project, we are considering new flavors. The new flavors will be released next February, 22nd.

In Japanese, wheat-gluten is called "Fu" and we decided February 22nd is "Fu Fu Fu" sweets day because there are three "2" characters. That's why it will be sold first on February 22nd.

It is delicious so please try this sweet if you are interested in it. Thank you for listening.

Wheel-shaped Wheat-gluten Bread

I'm Natumi and I'm going to talk about a very popular dish. It's a traditional food which is kurumabu or wheel-shaped wheat-gluten bread made in Nshiaizu-town. Nishiaizu is located in the northern part of Fukushima-prefecture. It's usually eaten as a dish with boiled vegetables.

Even school lunches in the town serve himituno FUFUFU or a sweet made of what-gluten bread. A man called Mr. Tasaki inherited a traditional process and this wheel-shaped wheat-gluten bread comes from the process. When it's compared with others in other areas, it has a special feature; the texture and the weight make difference.

There are few people who know about this wheel-shaped wheat-gluten bread. So I think it should be known by many more people. Thank you.