



HakkenzanEcoCatering

Newsletter 2015

2015 started with a new idea. Our goal stays the same; turning Hakkenzan Orchard into an energy independent farm and showing the chances of energy change to many people.

Our solar thermic system that produces hot water for the dish washing in the restaurant got a home on the roof of a cute German style little house, built by my husband Manabu. The 3.4 kW solar-electric power plant generated enough eco-energy to save around 1000 Euros in running costs and giving us extra income through the sale of excess electricity.

After two big investments we decided to think about smart solutions. We definitely need a lot of energy for cooling drinks and food. Before investing in more energy-efficient cooling systems, we tried to rethink our needs. Do we really need to cool drinks with electric machines? Let's check snow and ice cooling! We are in Hokkaido! Do we really need to freeze things to store fruit and vegetables? Let's try dry fruit and vegetable. We asked Werner Balmer from Switzerland to show us how to build low-tech solar dryers.

Kaisei High-School graduate Tanno-san was a great support this spring and summer. Seven solar dryers were produced with his help. A test series of dry fruit is in process. Our favourite product so far are dry strawberries. Using the small fruit growing on the fields from last year. Small, but sweet and tasty, they are not favoured by Japanese consumers, who prefer big fruit.

Our activities are getting more and more attention from educational institutions, such as JICA or Rakuno Gakuen Ebetsu Agricultural University, Hokkaido University and foreign students from South-East Asian countries, such as Borneo Indonesia, Malaysia etc.

We hosted an elementary teacher seminar on ESD education for the first time in June. German style approaches to education on sustainable development, such as games and role-plays were of high interest for the teachers. We specialize in the development of energy-educational games, such as role-plays on smart use of a limited battery storage in case of an electric brake down. (Emergency Prevention & Energy Education).

Lots of groups, including NPO and children groups enjoyed our Eco-Energy-Quiz

Rally. We could add more new tools, such as a solar oven and getting more specific information on our solar water pump, solar ice-box, pellet stove etc. Solar cooking classes were the most loved experiences on sunny days. Lots of solar-jam, solar-cakes, solar-rice, solar-gratins, solar-pizza, solar-eggs and solar-potatoes were baked and cooked with the heat of the sun.

We started to produce our information materials in Japanese and English, due to the expanding numbers of visitors from abroad. Connecting with other projects around the world is important for us.

Our NGO birthday party in June – “Strawberry Candle Night at Hakkenzan” realized a solar-sound outdoor concert with the technical contribution of Ietsugu-san (Sanso Inc.) and the melodies of musicians move by energy-change topics.

Later in the year we got in contact with Sayama-san, a businessman who invested in a professional big truck with 1.6 kW solar power. We collaborated in the “Seminar & Live” Program with Tuck and Indie from the “Better Days Project”

For the second time we hosted the “Mendori Garden” Nutrition Education Project – Cooking a German Dish – starting at the field in cooperation with the Misumai Elementary Mother Study Circle (KateiKyoikuGakkyu).

Due to the increasing number of people with food allergies, we decided to change the ingredients we use on demand. Thanks to Ms. Ishibashi, we learned how to cook our German dishes and sweets without using milk products or eggs. The children meeting of eco-clubs in Sapporo and the circle of people studying sign language were the first to order our new menu for their activities.

We were often asked to use Hokkaido- deer meat for eco-catering dishes. We are getting experienced in catering bigger events, such as 60 – 120 people.

Our efforts have twice been honored with prizes. We won a 100.000 Yen prize at the Hokuren Shop Competition for our activities combining farming, energy&environment and education for healthy food. The 7th Environmental Prize of the City of Sapporo granted us the “Prize of the Mayor”- the most prestigious award - they selected us for our activities in developing and realizing energy-education while connecting Hokkaido to the world.

We are looking forward to cooperating with new people and groups. Waiting for your ideas!

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