

**We have many varieties of rice, beans, colorful flowers, and original pickles and drinks. All are of the finest quality.**



The white flowers of runner beans



The scarlet flowers of runner beans



**Quality beans**

(White kidney beans, mottled kidney beans, white runner beans, scarlet runner beans)

JA Toyako has long been known for producing quality beans. These are popular throughout the country.

**Sold year-round**

**Adzuki beans of the Dainagon variety**

These large beans are ideal for making festive red rice and for sugar-glazing.

**Sold year-round**



**Flowers of Lake Toya**

Colorful flowers are grown, including Sorbonne, Siberia and other oriental lilies. Give flowers for that special anniversary!

**Season: June - October**



**Edible lily bulbs**

Delicately beautiful lily bulbs are grown with the utmost care for 3 years. They're rich in protein, vitamin C and phosphorus.

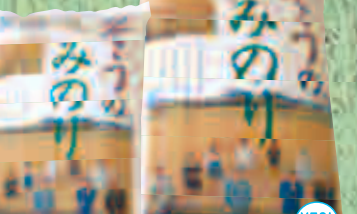
**Season: October - December**



**Sugar-glazed Tetsuro-mame beans**

(220 g; 150-g gift bags) Large, sugar-glazed white runner beans (Tetsuro-mame) are grown only around Lake Toya.

**Sold year-round**



**Sou-no-minori rice**

We put our heart into every grain of this low-protein, quality rice, which is grown to the strictest standards.

**Sold year-round**

**Pickled melons** (teppo-zuke, 300g)

After the flesh is scooped out, these young melons produced in Toyoko are stuffed with shredded carrots, burdock, and green chilies rolled in red perilla leaves. A specialty of Toyoko, *teppo-zuke* is the ideal accompaniment for tea.

**Sold year-round**



**Celery picked in saké lees** (300g)

This crisp, fragrant celery is delicious beyond words. It's similar to melon *teppo-zuke*. Even if celery isn't your favorite, give it a try. It also goes well with drinks.

**Sold year-round**



**GIFT SET** Asparagus, sweet corn, potatoes, Chinese yams and other products are delivered throughout Japan.



**Toyako-no-tsuyu juice**

(bottle: 100 ml; can: 195 ml) This premium juice is 100% apple. It comes in two types: sweet and clear, and semisweet and cloudy. The popular juice is just like drinking an apple.



**Strawberry wine** (720 ml)

Apple wine (720 ml) These sweet wines are popular among women.



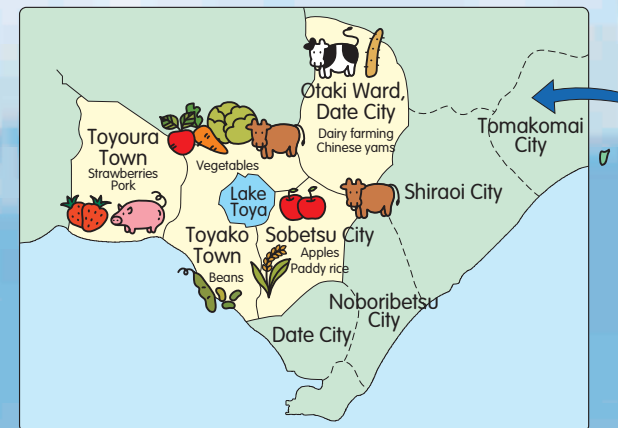
**Toyako wine** (720 ml)

Hasukappu blue-berried honeysuckle wine (720 ml) A dry, refreshing wine popular among men.



**Biennale**

(concentrated juice of red perilla: 500 ml) This juice was produced to commemorate the 1998 Toyamura International Sculpture Biennale. The main ingredient is the leaf of red perilla produced in Toya Village. It's rich in iron and calcium.

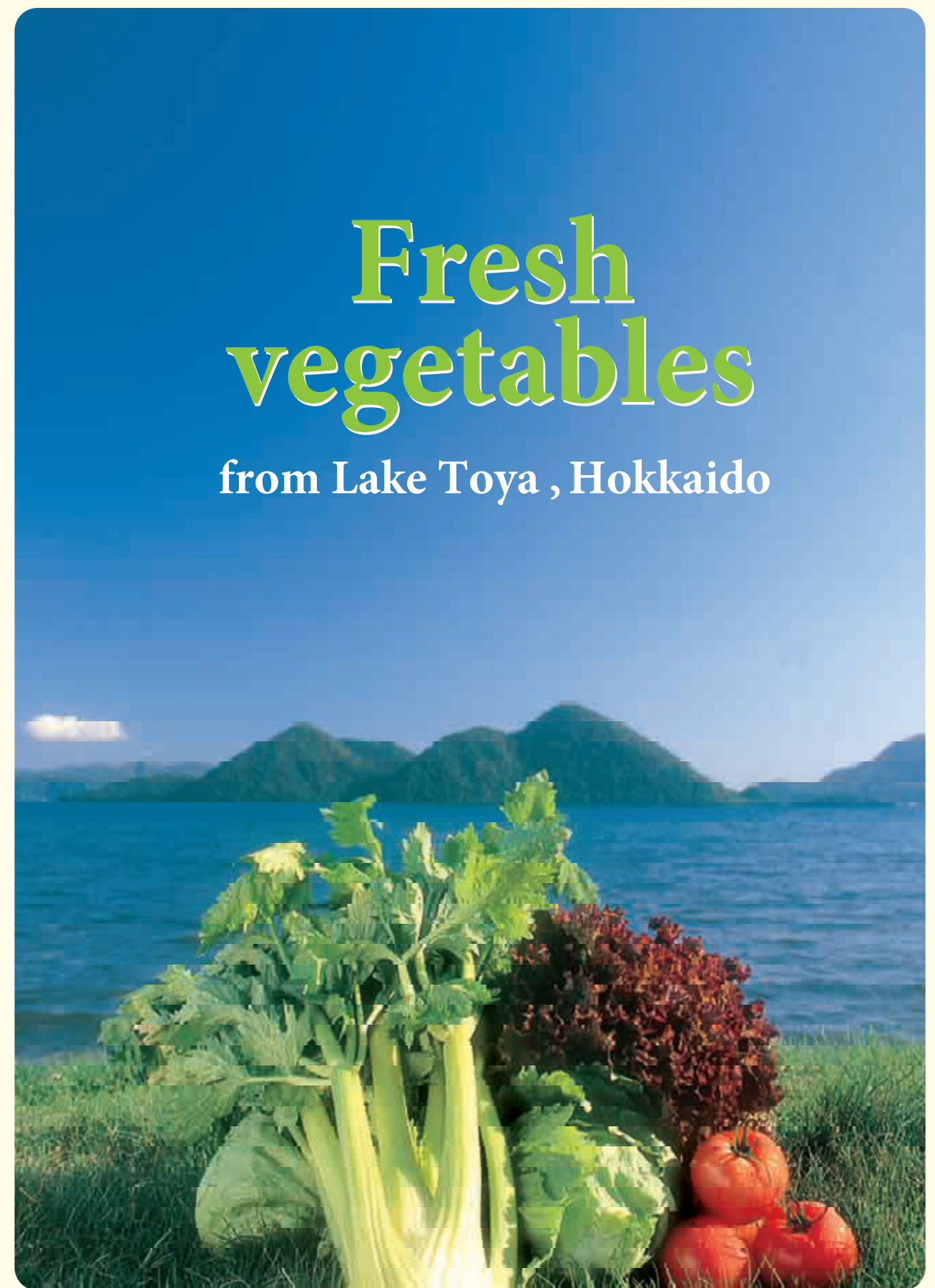


JA Toyako is Hokkaido's first agricultural cooperative formed by merger. It was established when the Japan Agricultural cooperatives (JAs) of four municipalities – Toyoura Town, Toyoko Town, parts of Date City (Otaki Ward), and Sobetsu Town – came together. These municipalities extend east and west of Lake Toya. In bringing fresh farm and livestock products to your table, we at JA Toyako promote safe, clean agriculture, environmental conservation and efficient use of resources.

**とうや湖 Toyako**

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**Fresh vegetables**  
from Lake Toya, Hokkaido



**Specialties of JA Toyako, Hokkaido**

A bright future for our children: the clean agriculture of Lake Toya