



練馬／Nerima

渡戸 秀行

Mr. WATADO Hideyuki

区内農業者 江戸東京野菜生産者
Nerima Farmer
Farm producer of Edo-Tokyo Vegetables



1966年生まれ。旬の野菜を露地や施設で年間20数種を栽培。近年、固定種の野菜である江戸東京野菜が見直され10種類を栽培している。山分けイベントなどで都市住民とも交流を図っている。練馬区認定農業者。江戸東京野菜コンシェルジュ1期生。

Born in 1966, Hideyuki is Nerima City's certified farmer. He grows more than 20 kinds of seasonal vegetables in open ground and facilities annually. He is also a member of the first year class of Edotokyoyasai Concierge and is growing 10 kinds of Edo-Tokyo vegetables, which are an open pollinated variety and have been re-evaluated recently. He also attempts to interact with city residents through activities such as harvesting experience events.



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山口 卓

Mr. YAMAGUCHI Taku

区内農業者 東京トマト養液栽培研究会会長
Nerima Farmer
Chair of Tokyo Research Society for tomato nutriculture



2012年からトマトの養液栽培を始め、東京トマト養液栽培研究会の会長を務める。中玉トマトとミニトマトを9月中旬から翌年6月下旬まで生産し、生産量の80%を自宅前直売所で販売。その他、JA東京あおばの農産物販売所、仲卸業者、レストラン等にも販売している。

Taku started tomato hydroponic cultivation in 2012. He has served as the Chair of Tokyo Research Society for tomato nutriculture. He produces midi tomatoes and cherry tomatoes from mid-September to late June of the following year, and 80% of the production is sold from the farm stand in front of his house. The produce is also sold to JA Tokyo Aoba farmer's market as well as several wholesalers and restaurants.



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加藤 博久

Mr. KATO Hirohisa

区内農業者 六次産業農業者
Nerima Farmer
Farm producer of taking the initiative of increasing value-added agricultural products



2012年に就農し、2015年からいちごの栽培を開始。生産したいちごは農園の直売所で販売しているほか、都内のマルシェやデパートでも販売している。地元の飲食店では、収穫シーズン中、いちごを使ったスペシャルメニューを提供。流通を省略しているため、もっとも糖度が高い完熟した状態でいちごの出荷が可能。いちご大福やいちごジャムなどの加工品にも取り組んでいる。

Hirohisa started commercial farming in 2012, and began strawberry cultivation in 2015. Produced The strawberry yields are sold at the farm stand as well as in farmer's markets and department stores in Tokyo. Local restaurants offer a special menu using the strawberries during the harvest season. Eliminating the distribution process enables him to ship fully-ripe strawberries with the highest sugar content. He is also working on producing some new processed products such as strawberry mochi (rice cake) and strawberry jam.

