

Reading and Talking

Country Ma'am in Tokyo

Fujiya's "Country Ma'am" cookies were first sold in 1984 (Showa 59), and they are still popular. From now until November 1st, there is a "Country Ma'am Tokyo Premium" store in the "First Avenue Tokyo Station" shopping mall. It sells "Country Ma'am Rich White" sandwiches of chocolate cream and chips inside Baumkuchen cake (1,296 yen for a box of five), "Country Ma'am Rich Black" cookies with Belgian chocolate cream and chips (1,296 yen), and "Country Ma'am Scone," which is one fruit scone and one nut scone (1,728 yen).

(94 words)

Do you want to go to the "Country Ma'am Tokyo Premium" pop-up store?

↳ Yes, I do. / Kind of. (--Which special versions do you want to buy? / Do you want to visit the Glico, Calbee, and Morinaga special stores that are nearby?)

↳ No, I don't. (--Do you like chocolate cream? / Do you like Baumkuchen cake? / Do you like scones?)

Do you like Fujiya's Country Ma'am cookies?

↳ Yes, I do. / Kind of. (--Have you bought them recently? / Have you ever bought "chiiki gentei" region-limited Country Ma'am cookies?)

↳ No, I don't. (--Why don't you like them? / Do you like "osenbei" rice crackers? / Do you like doughnuts?)

When did you last go to Tokyo Station?

↳ I last went to Tokyo Station [last month / XXX]. (--Why did you go there? / Did you eat something there? / Did you visit a store? / Did you buy something?)

↳ I have never been there. (--Have you ever been to Tokyo Disneyland? / Have you ever been to the "Koukyo" Tokyo Imperial Palace?)

(September 11, 2020)

More information

Country Ma'am in Tokyo

Can you guess when Fujiya's "Country Ma'am" chocolate chip cookies first appeared in stores? It was 1984 (Showa 59), and the individually wrapped, crisp-on-the-outside-chewy-on-the-inside treats have been popular ever since.

This fall, a Country Ma'am pop-up store has appeared in the vicinity of Tokyo Station. It offers three unique versions of Country Ma'am. "Country Ma'am Rich White" (¥1,296 for a box of five) are sandwiches of chocolate cream and chips inside Baumkuchen cake. "Country Ma'am Rich Black" (¥1,296) are dark cookies with a hint of rum. The filling is Belgian chocolate cream and chips. "Country Ma'am Scone" (¥1,728) is actually two different scones in one box. Fruit Tappuri Vanilla (Fruity Vanilla) is made with dried fruit and white chocolate chips, and Nuts Zakuzaku Choko (Nutty Chocolate) has bits of almond, walnut and dark chocolate. Fujiya says that slipping the scones into the microwave for a minute before eating makes them even more delicious.

The store is called "Country Ma'am Tokyo Premium." From September 9 to November 1 it's in the "Okashi Land" section of the First Avenue Tokyo Station underground shopping mall on the Yaesu side of the station.

(195 words)

(September 11, 2020)

Reading and Talking

Spicy for fall

Kyotamba (京丹波町) is a town in Kyoto Prefecture. The farmers grow cucumbers, tomatoes, eggplants, and green “aotougarashi” chili peppers. Some farmers also began growing round, red habanero chili peppers, and Kyotamba habanero chili peppers are now a “Kyoto Vegetable.” This summer was hot and sunny, and Kyotamba habanero chili peppers have grown bigger than usual. They are picked between July and September. Shino Farm has information at <<http://shinofarm.jp/tomonokai/index.html>>. The farm also sells hot habanero chili pepper sauce.

(84 words)

Have you ever heard of habanero chili peppers from Kyoto?

↳Yes, I have. (--Where did you hear of them? / Did you want to try them when you heard about them? / Have you ever eaten habanero chili peppers?)

↳No, I haven't. (--Do you want to try them? / Have you ever eaten vegetables from Kyoto? / Do you like “aotougarashi” green chili peppers?)

Do you like eating spicy food on a hot day?

↳Yes, I do. / Kind of. (--What spicy food have you eaten recently? / Do you like kimchi? / Do you like Thai food?)

↳No, I don't. (--Why don't you like eating spicy food on a hot day? / Do you eat hot udon or hot soba noodles in summer? / Do you drink hot coffee or tea in summer?)

Do you like eggplants?

↳Yes, I do. / Kind of. (--What's your favorite eggplant dish? / Do you like pickled eggplant? / Have you ever grown eggplants?)

↳No, I don't. (--How come you don't like them? / Are there any other vegetables that you don't like?)

(September 11, 2020)

More information

Spicy for fall

Kyotamba (京丹波町) is a town in rural Kyoto Prefecture, about 40 minutes north of Kyoto Station by train. The local economy depends on forestry and agriculture. Farmers grow cucumbers, tomatoes, and eggplants, and Manganji tougarashi (万願寺唐辛子/Manganji green chili peppers) and Fushimi tougarashi (伏見唐辛子/Fushimi green chili peppers) are local specialties.

Several years ago, some farmers decided to look for a new crop to represent the town. They began growing habanero chili peppers, a red variety that is round rather than long. The peppers thrived, and the farmers' efforts were rewarded when the peppers were added to the list of Kyoto Vegetables as "Kyotamba habanero chili peppers."

Because of the hot weather and many sunny days this summer, Kyotamba habanero chili peppers have grown bigger than usual. They are harvested between July and September, and local farms are now busy shipping them all over the country. If you want to know more about habanero chili peppers, Shino Farm in Kyotamba publishes a free monthly newsletter. Sign up at <http://shinofarm.jp/tomonokai/index.html>. The farm also makes bottles of hot habanero chili pepper sauce.

(206 words)

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