

やくな マギカ・カップモ



5

YAKUNARA MUG CUP MO



**A story, set in Tajimi,
about high schoolgirls
and the Togeibu,
pottery club.**





Genkina Tajimi Project “Yakunara Mug Cup Mo”

Thank you for taking the time to read this magazine. “Yakunara Mug Cup Mo” is a free publication put out by a group of people who love Tajimi. We call it “Kurukuru Rokuro Manga.”

The city of Tajimi, located in the southern part of Gifu Prefecture, Japan, is famous for Mino earthenware. The city is dotted with historical pottery producers and ceramic art museums. It has facilities where you can try your hand at making pottery, and many restaurants that serve food on Minoware dishes.

The story begins when a high school girl moves to a shopping street in Tajimi. Many encounters await her, friends, town folk, ceramic art, etc. What will she discover in a town famous for ceramics?

“Yakunara Mug Cup Mo” is a collaborative work by many people involved with Tajimi’s pottery culture. Like its main characters, “Yakunara Mug Cup Mo” will develop slowly. We invite you to watch it grow.

Yakunara Mug Cup Mo staff



EPISODE 05

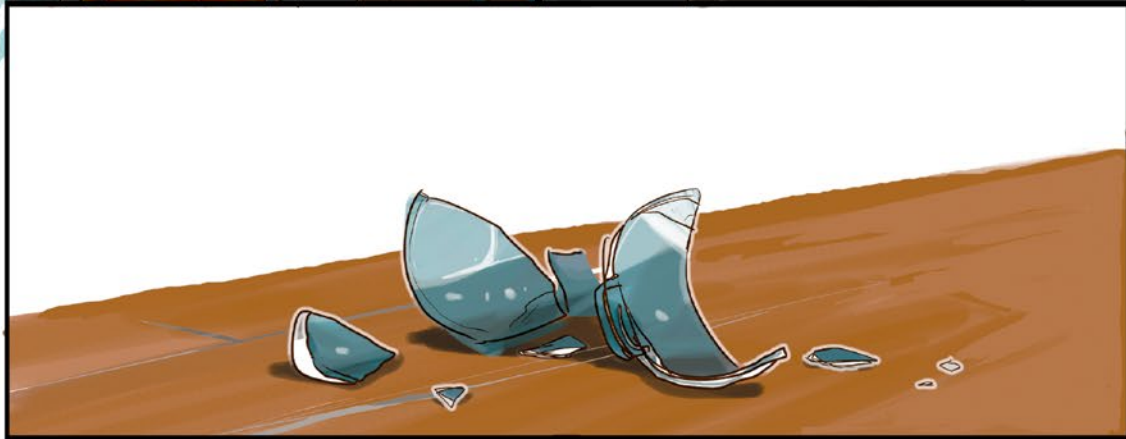
My dad's happiness

PREVIOUS EPISODE

HIMENO MOVED TO HER MOTHER'S HOMETOWN TAJIMI BECAUSE OF HIMENO'S FATHER'S WORK. ON THE FIRST DAY AT A NEW SCHOOL, HIMENO WAS TAKEN TO THE TOGEI-BU, POTTERY CLUB, BY HER CLASSMATE MIKA. HIMENO WAS AMAZED TO LEARN THAT HER MOTHER WAS A FAMOUS POTTER. TO LEARN ABOUT TOGEI AND HER MOTHER'S LEGACY, SHE DECIDED TO JOIN THE TOGEI-BU.

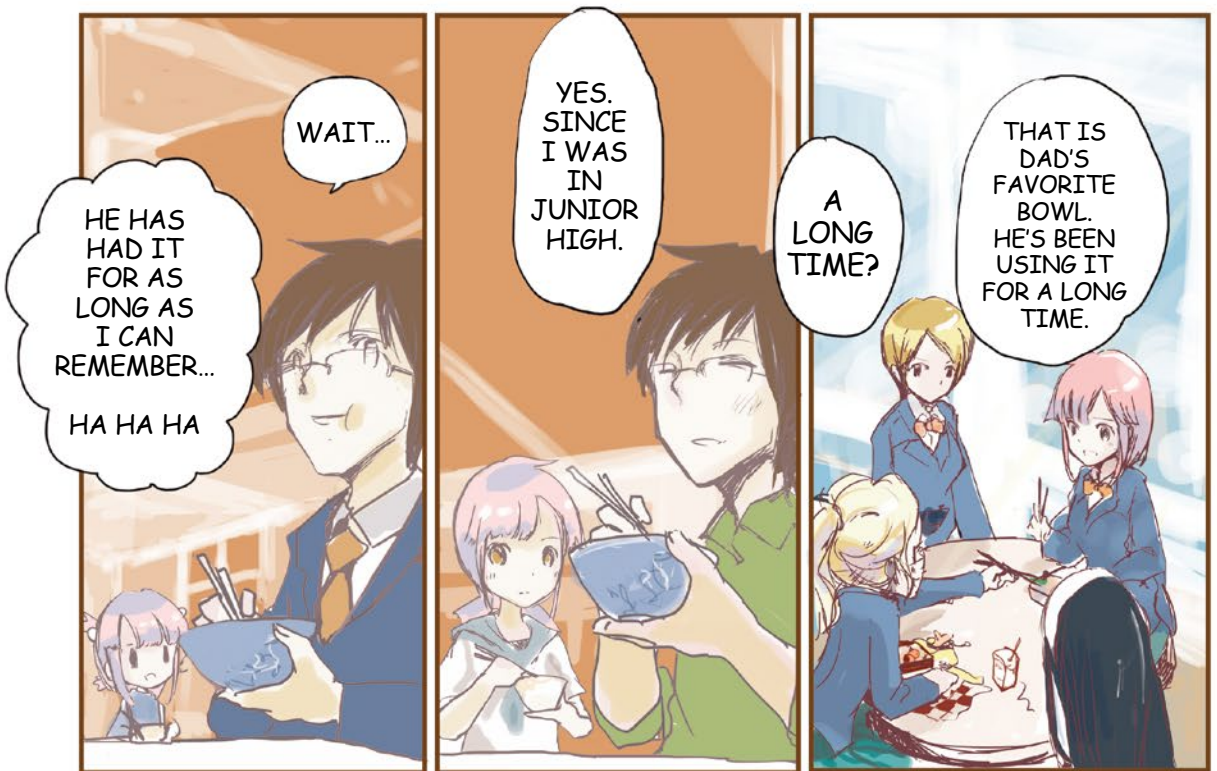
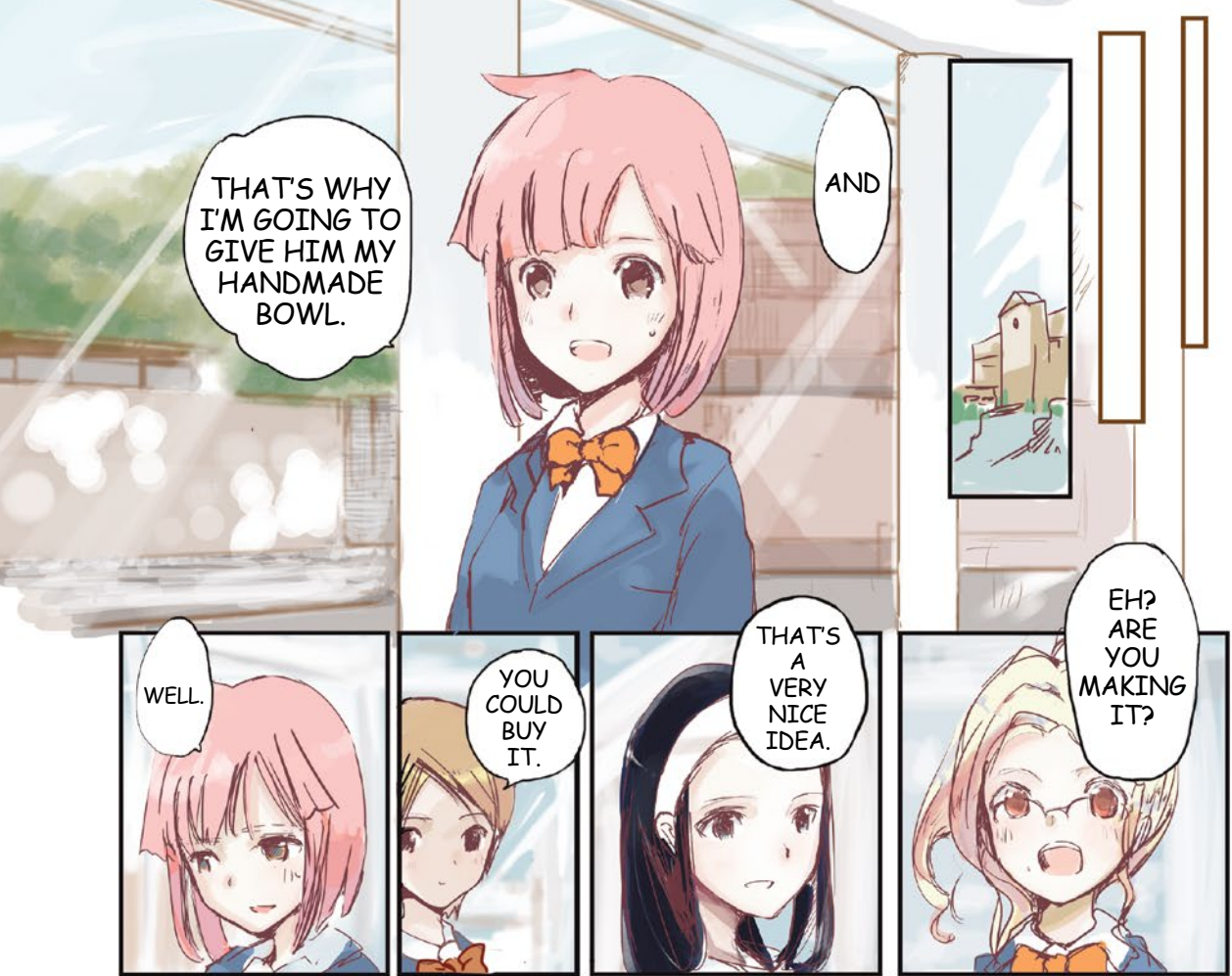
SORRY...

S...



MY...
BOWL...





LET'S
LOOK AT
THE
BROKEN
PIECES.

YES.

OCHAZUKE?

IT WAS
FOR
A BOWL
OF RICE
WITH
GREEN
TEA...

WHAT
KIND OF
BOWL
WAS
THAT?

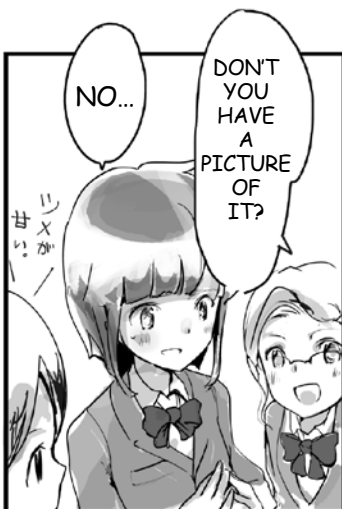
SINCE I JOINED
THE TOGEI-BU,
I HAVE WANTED
TO MAKE A
SIMILAR ONE.

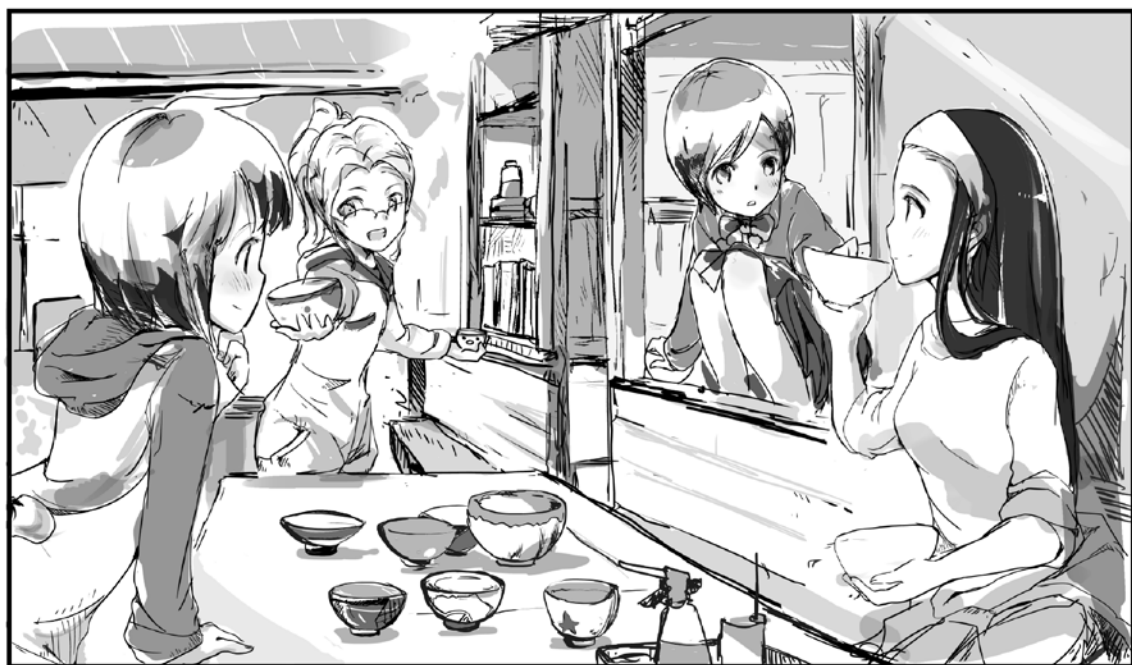
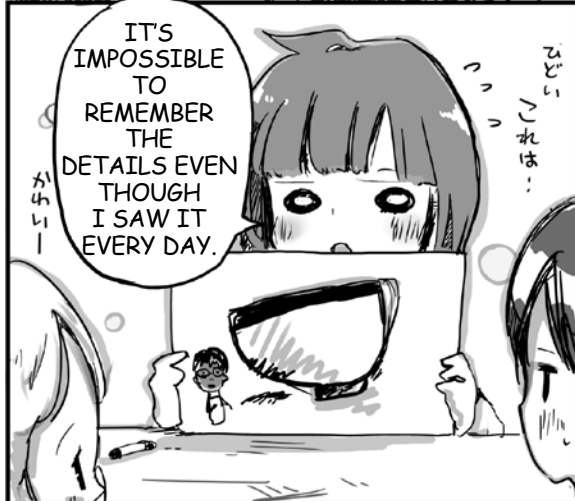
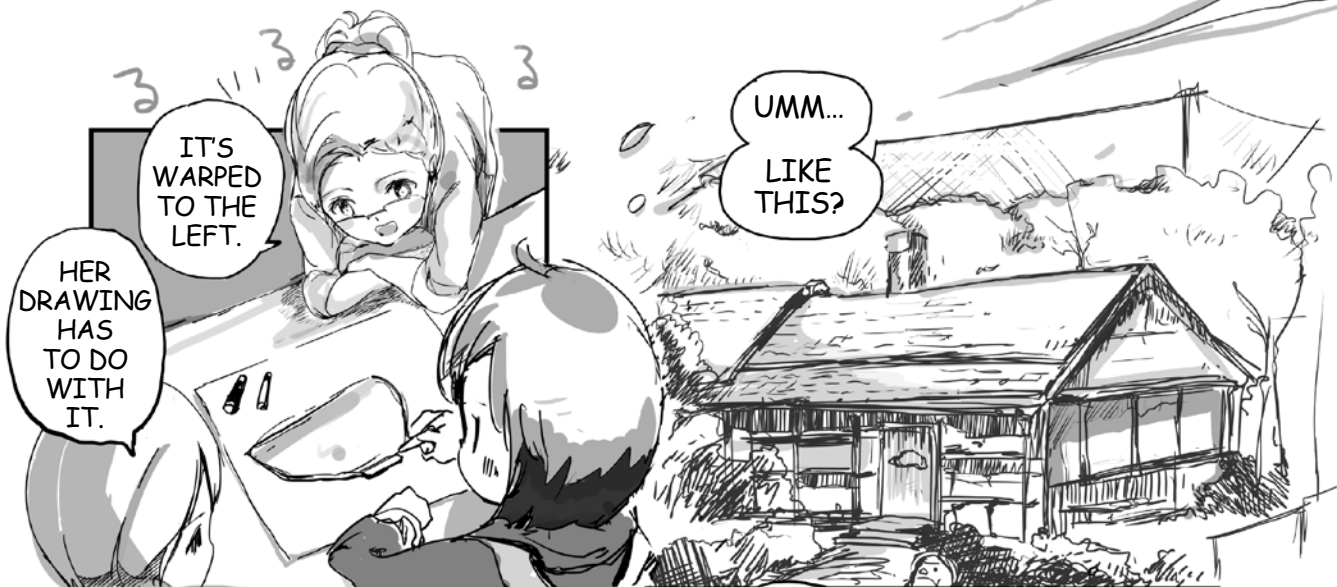
IT'S
DANGEROUS.
I THREW
IT AWAY.

EH?
HIS
BOWL?

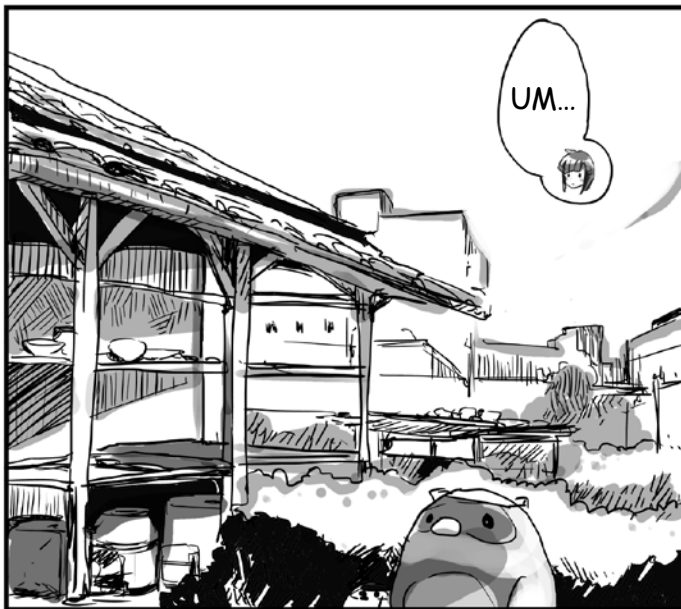
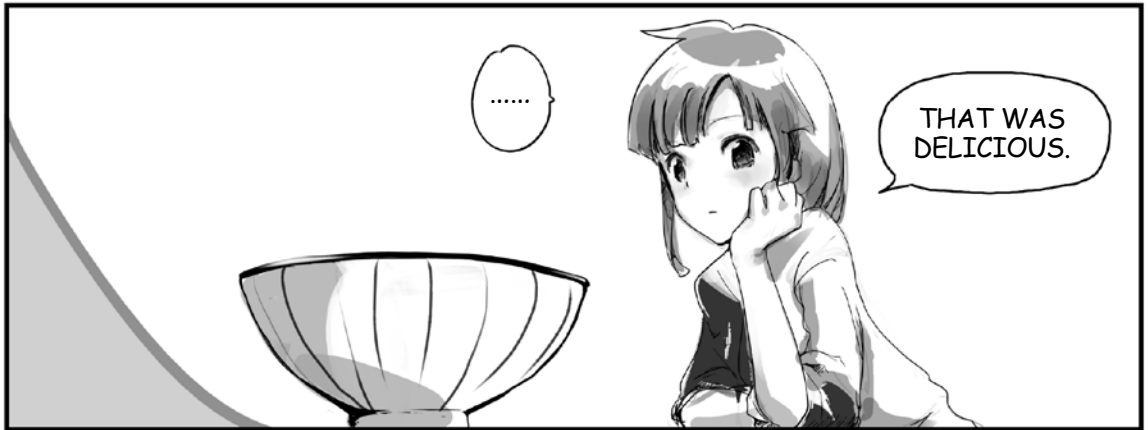
I GUESS
YOU
MUST'VE
LIKED IT
VERY
MUCH.

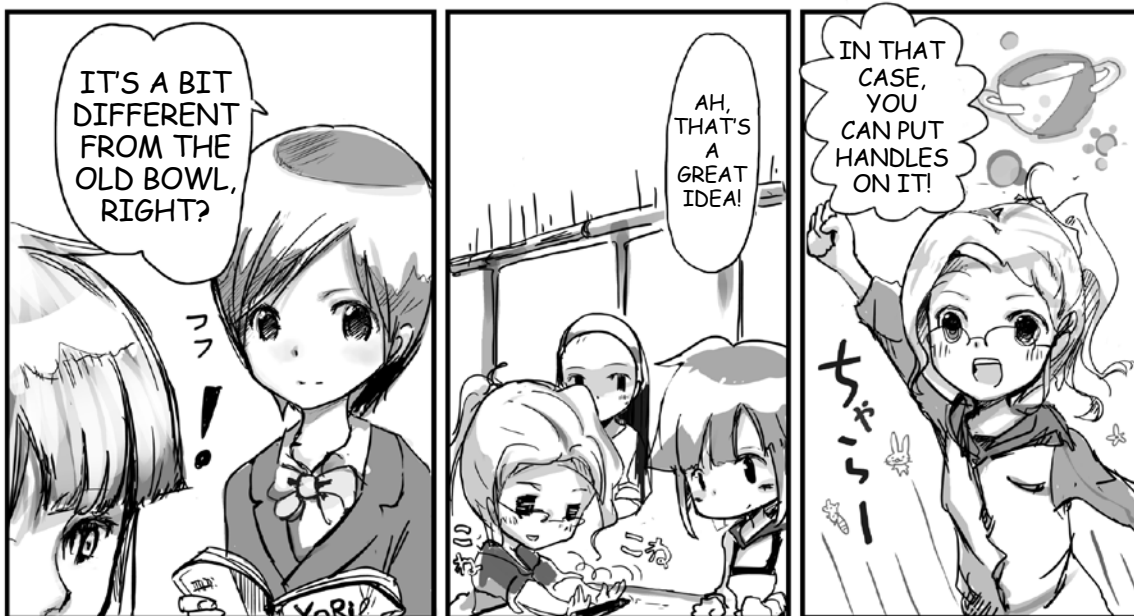
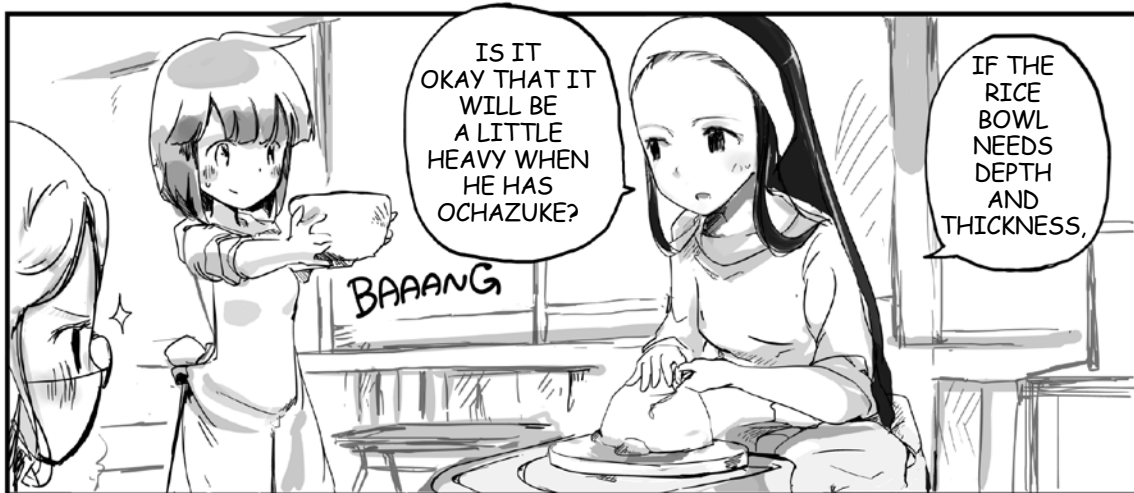
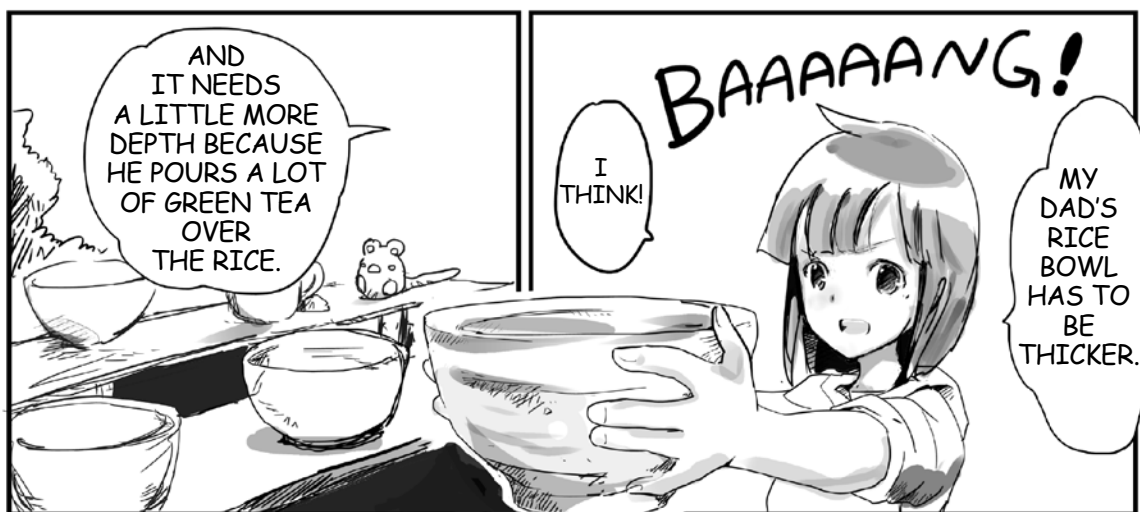
WIPE
WIPE

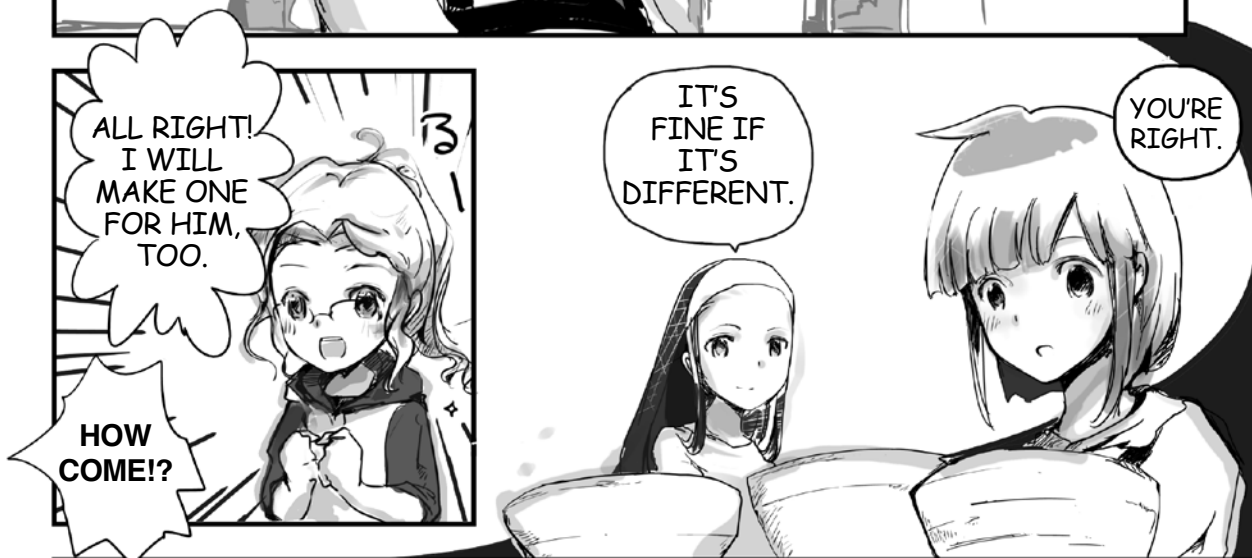


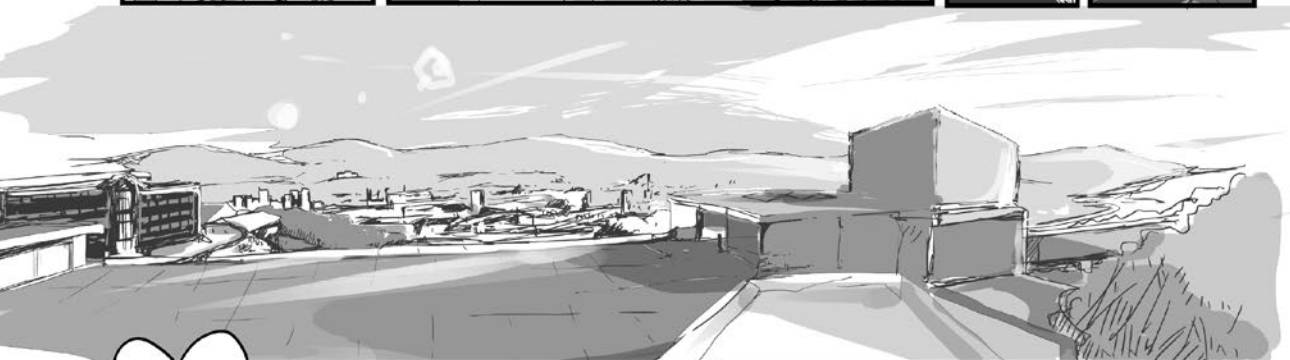
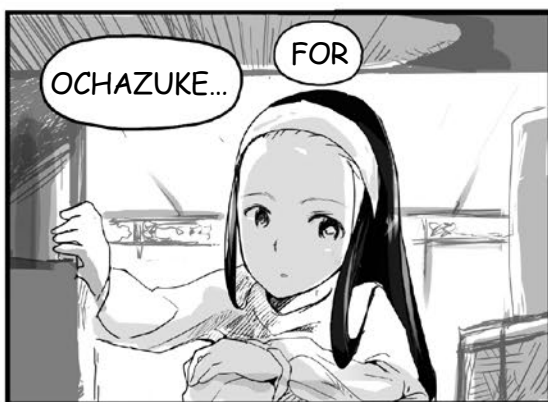


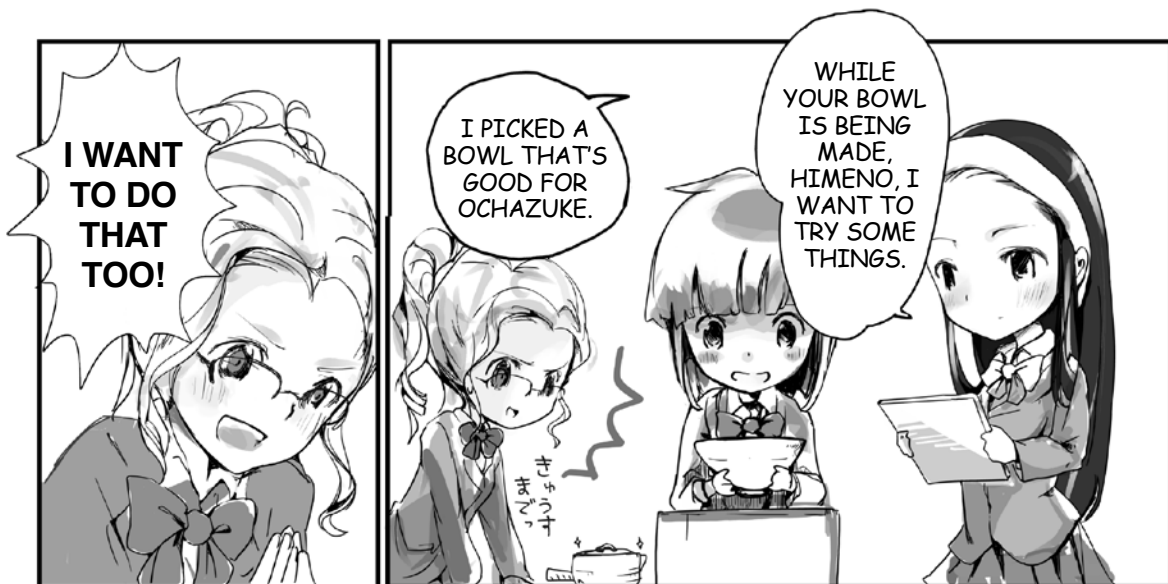






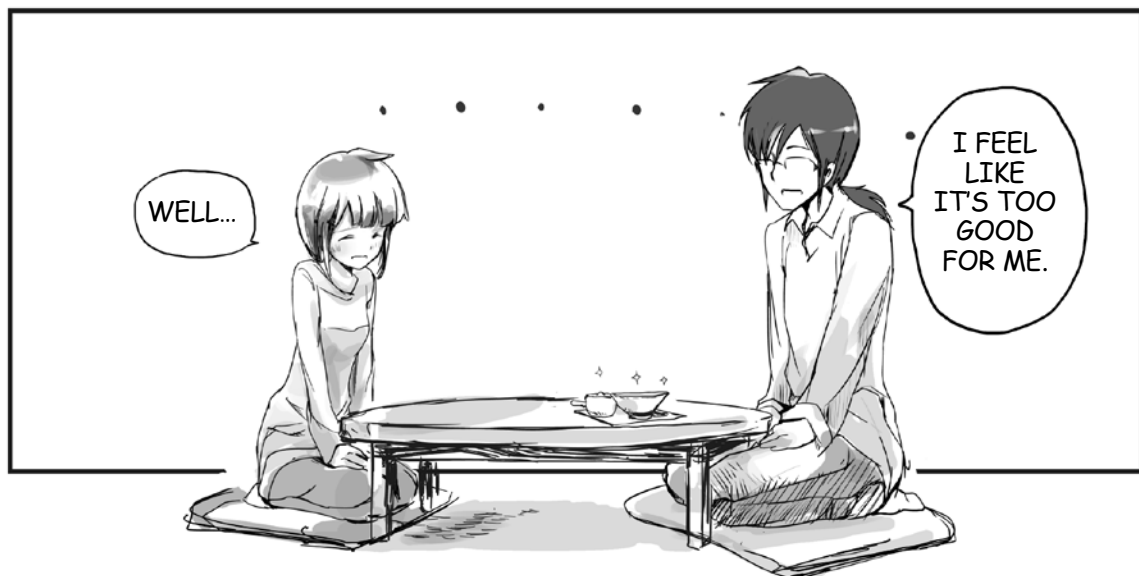
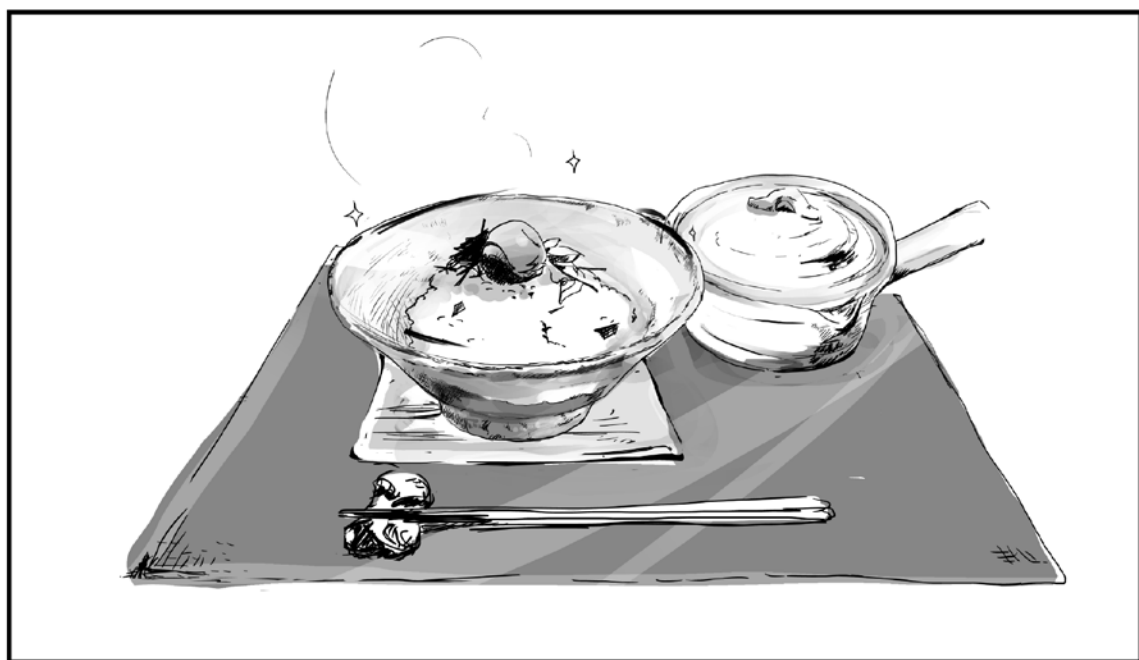
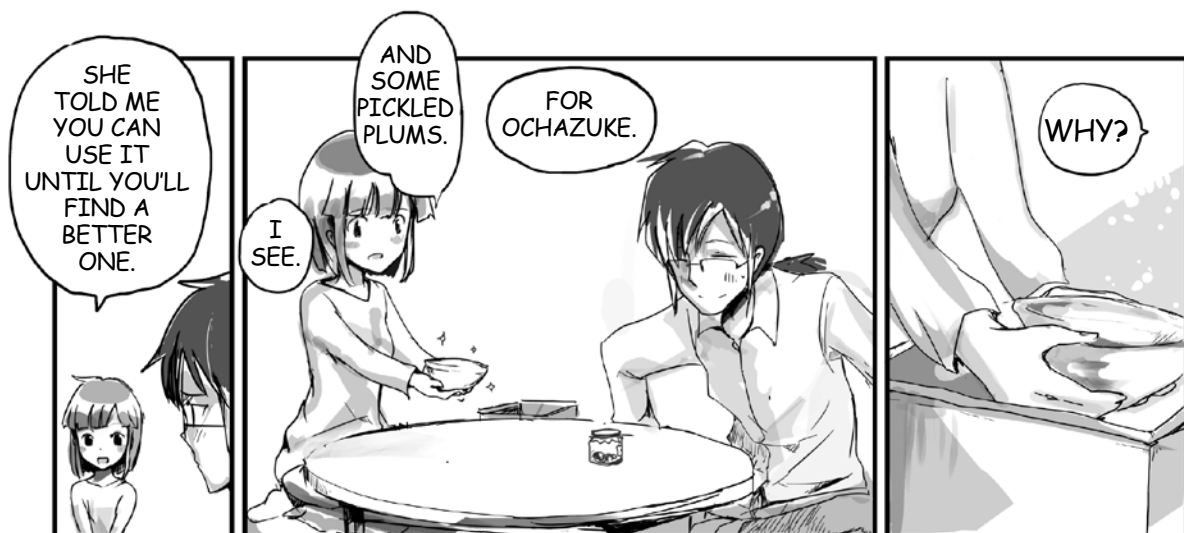


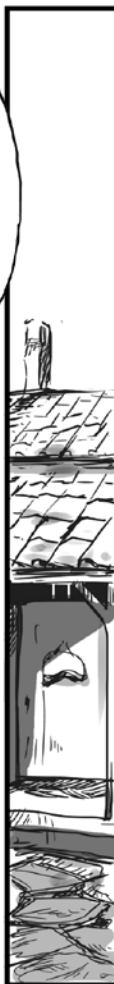


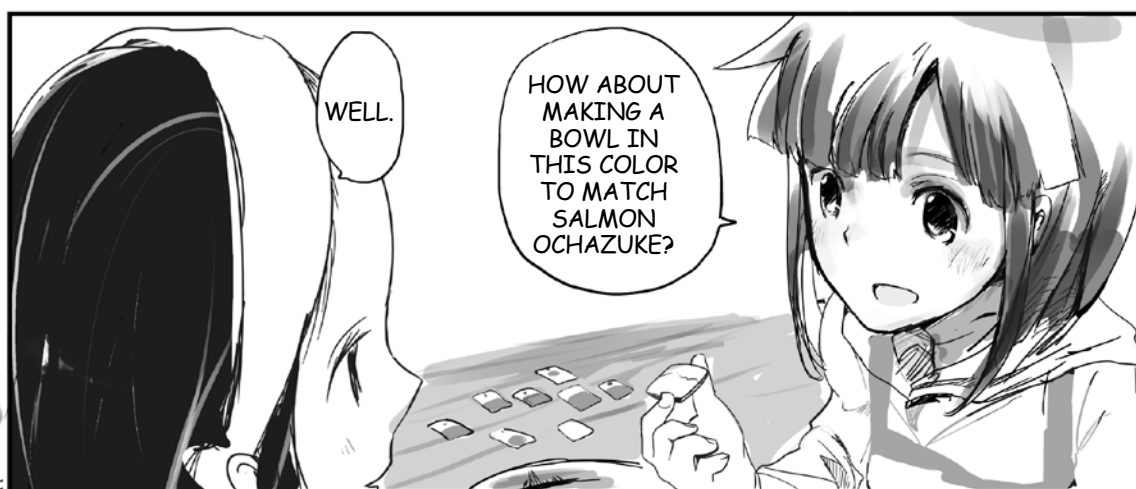
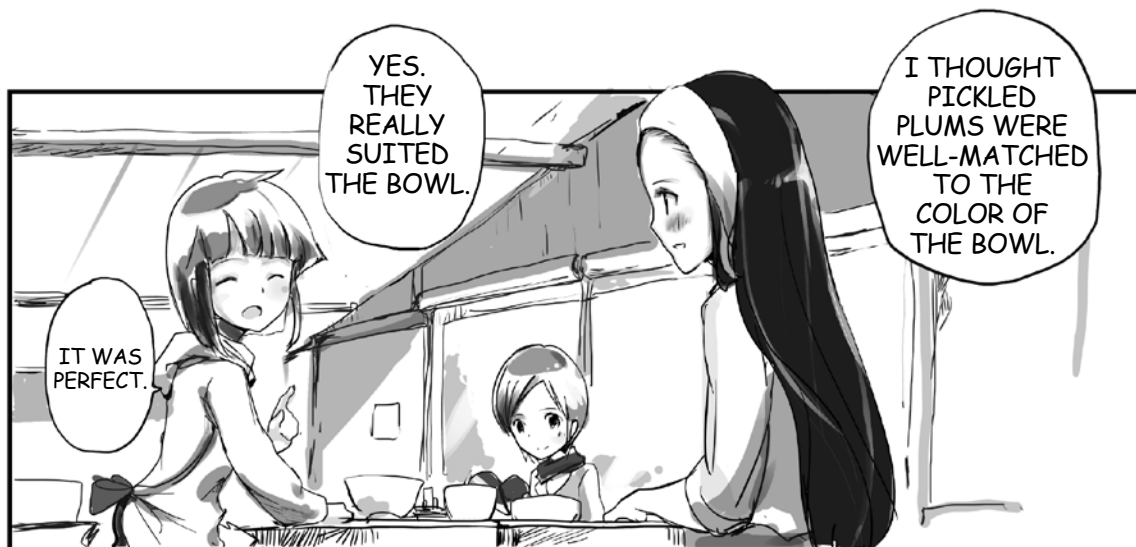


TH... THANK YOU
VERY MUCH. ✧



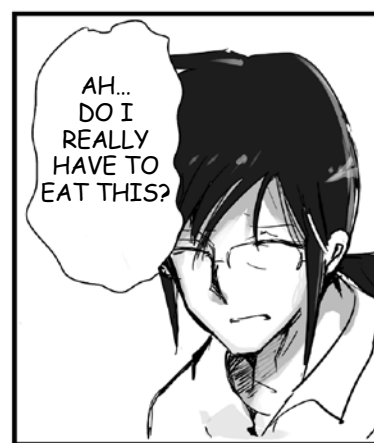
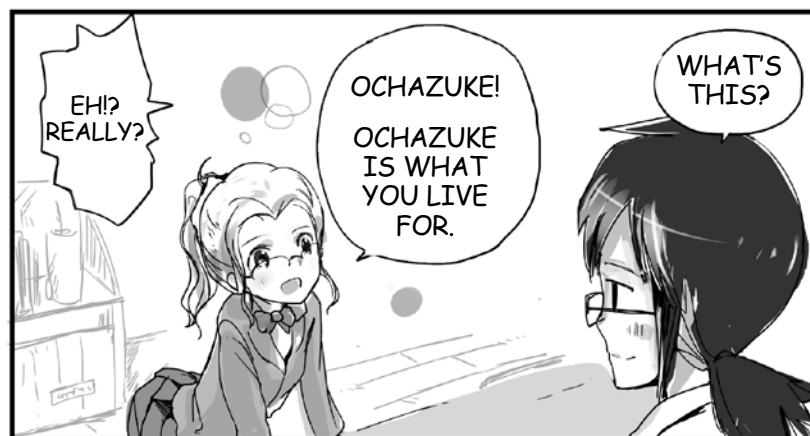
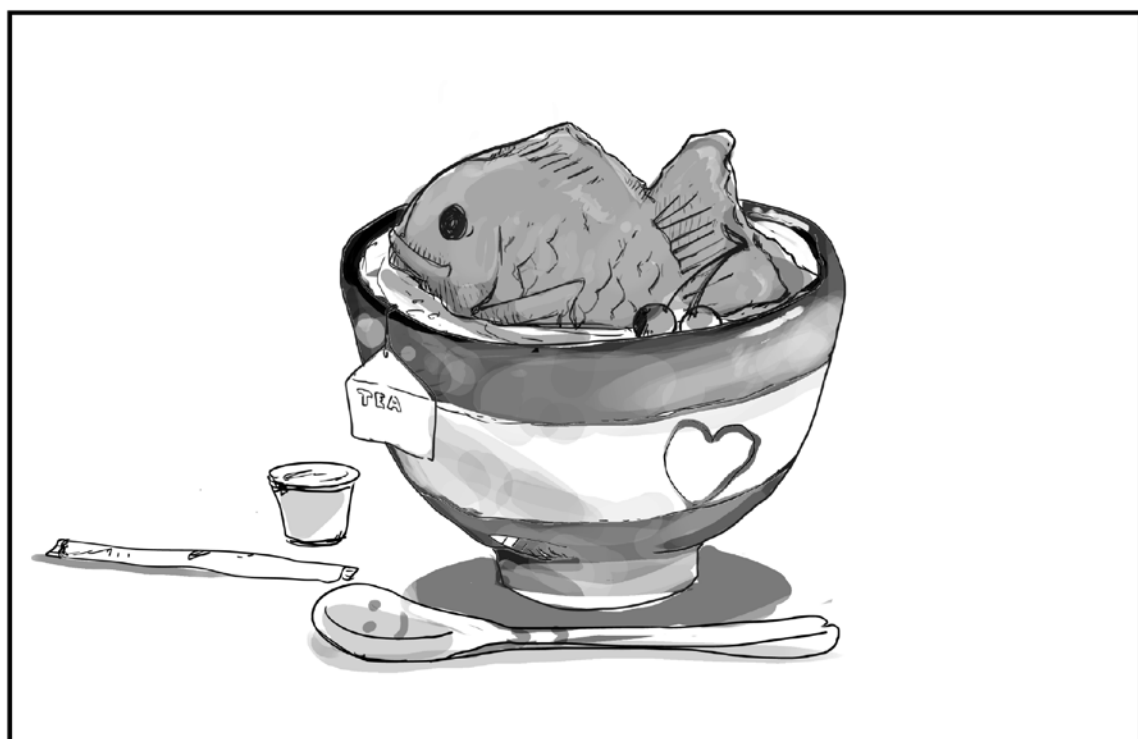


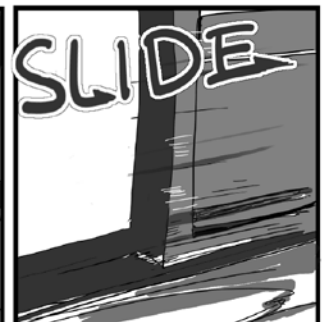
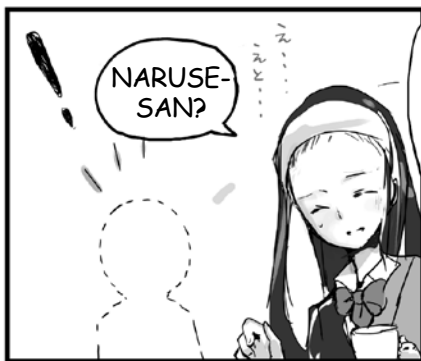




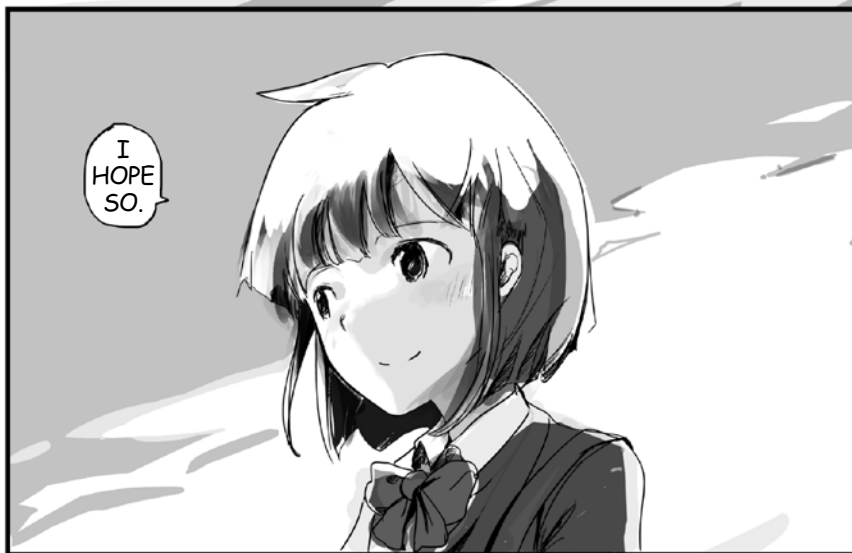
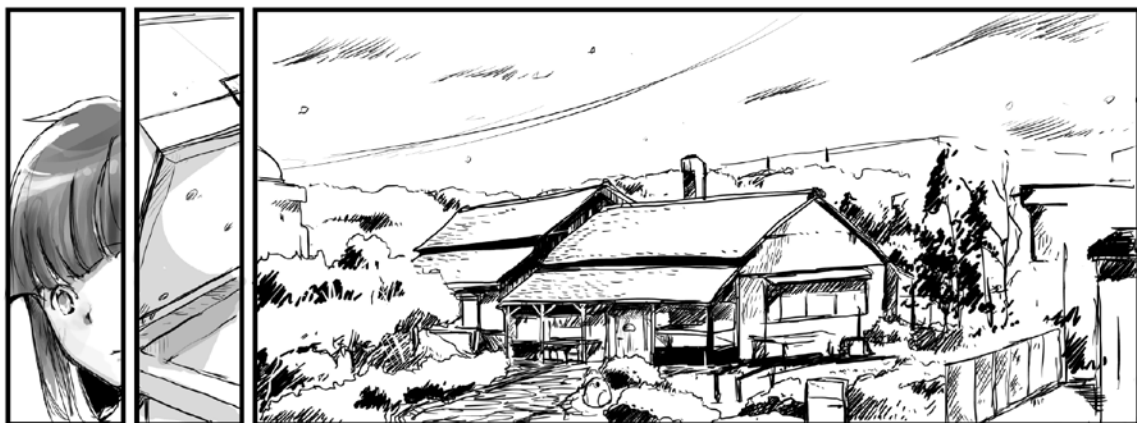
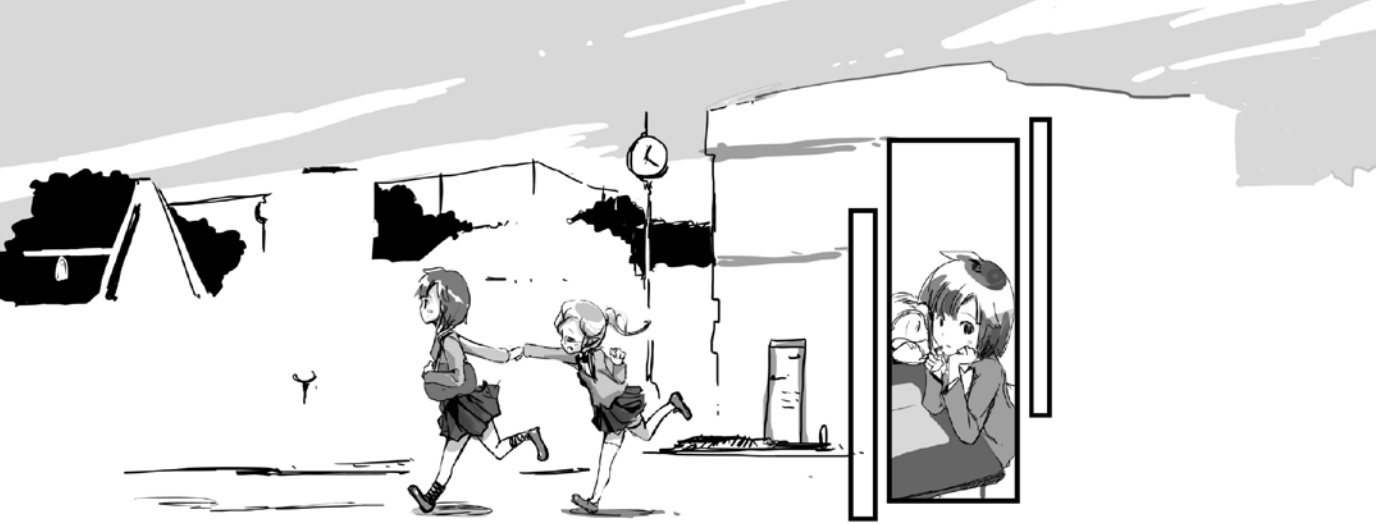
OH. YOU HAVE TO WORK VERY HARD.



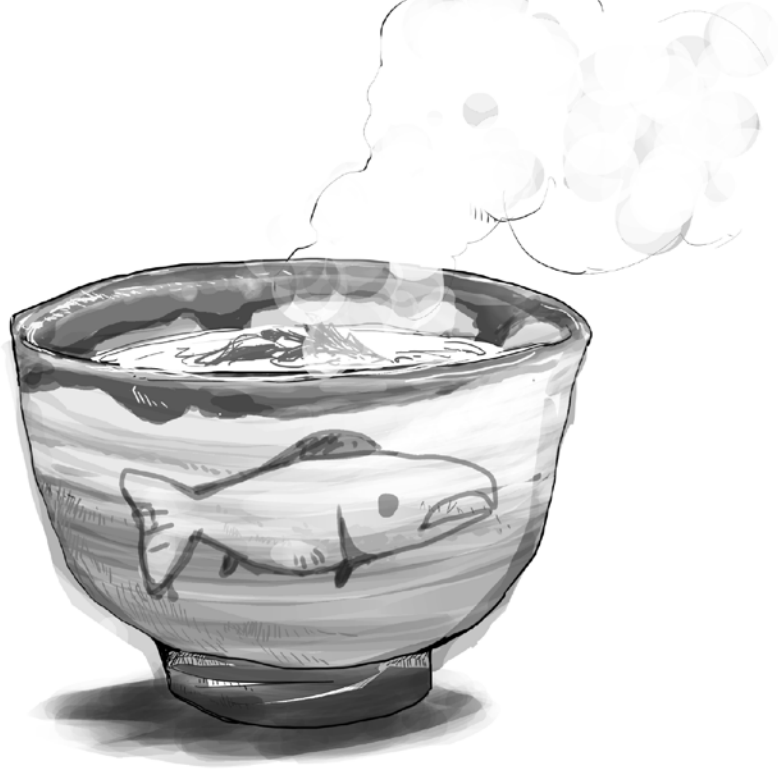


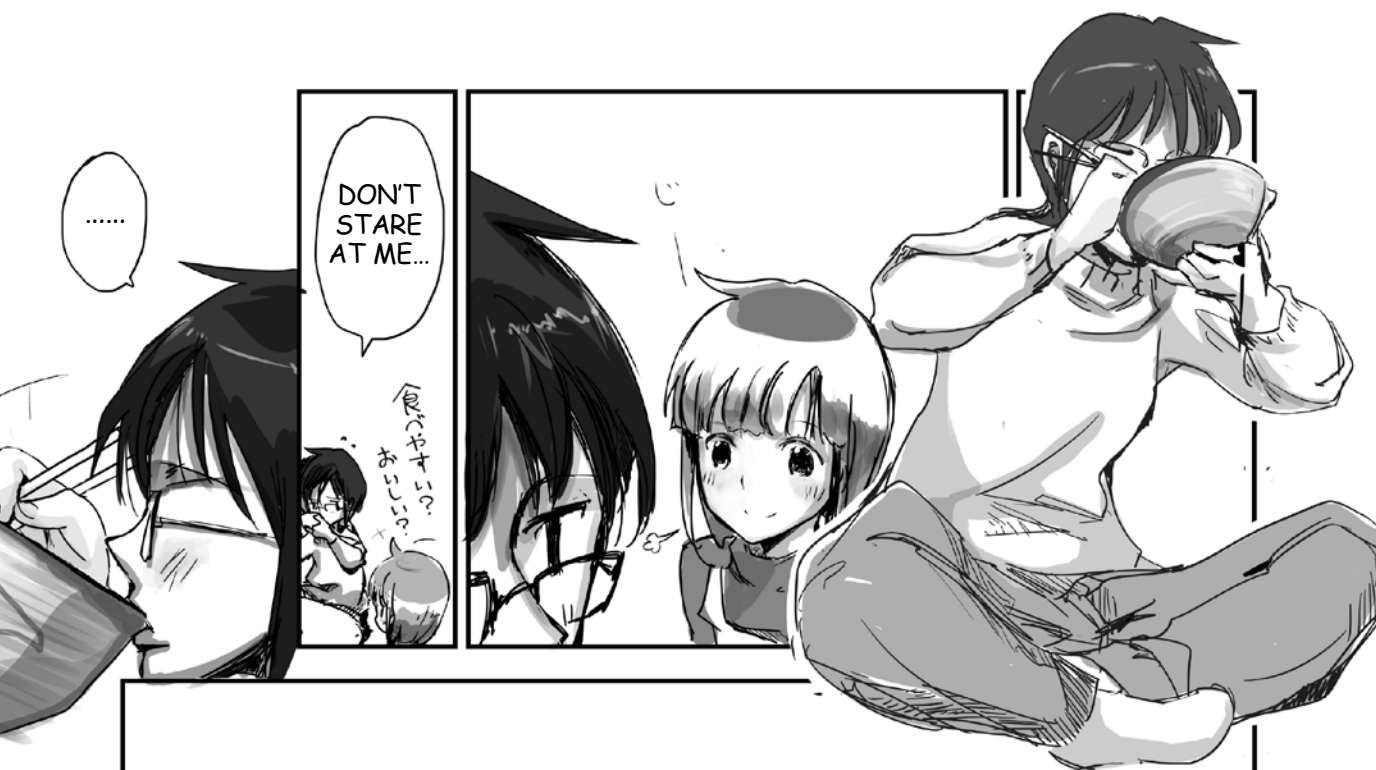












YEAH.



THAT WAS
DELICIOUS.



!



YOU
MUST
BE
FULL?

CAN I
HAVE
ANOTHER
ONE?

I WANT TO
HAVE SOME
MORE EVEN
THOUGH I'M
FULL.



HIMENO

HE-HE-HE.





This should be Chazuke in a pottery rice bowl.

Ochazuke

Japanese comfort food

There are many dishes regarded as a comfort food in Japan. “Ochazuke” is one of them and a typical one. “Ochazuke” is a simple food; it is a bowl of rice topped with pickled plums, dried salmon or seaweed boiled in soy sauce with green tea or soup stock poured over it. There are various kinds of toppings and as many variations as there are people with unique tastes. It is a simple dish but can still be a high cuisine with a good quality ingredients, time and effort to prepare it. You may find that there is a lot more to this dish than you would think.

The history of “Ochazuke”

Since when has “ochazuke” been a part of Japanese cuisine?

In an anecdote of the Taika Reform (the Asuka period, 646 AD), people who were ordered to assassinate Soga-noiruka went to the Imperial Court after swallowing a bowl of rice with water poured over it. It has been a custom for a long time to eat a bowl of rice with water or hot water poured over it.

In the Heian period (794-1185), it was written about in a tanka, a 31-syllable Japanese poem, and became established as a simple meal. Ochazuke, in those days, was boiled rice with hot water or cold water poured over it.

It was in the Edo period (1603-1868) that ordinary people started eating boiled rice with “green tea” poured over it. With the popularization of green tea and roasted tea among ordinary people, “ochazuke” spread. By the end of the Edo period ochazuke had come to stay, and busy workers ate it to rush through mealtimes. A store specializing in ochazuke was set up. It became a high-class dish and changed in various ways.

An instant “ochazuke” was developed and was in stores in 1952. (“Ochazukenori” by Nagatanien)

Bowls and ochazuke

We enjoy meals not only by flavor but also with our eyes. We enjoy the taste and also the elegance of bowls, beautiful food presentation, tableware, harmony with food ingredients, and the sense of season.

At the annual Tajimi City Ceramic Festival, in 2014, an exhibition on the theme of ochazuke and Mino ware was held. “A meet to eat ochazuke” took place.

Various kinds of ochazuke

In “Yakunara Mug Cup Mo”, Mika Kukuri comes up with “ochazuke with taiyaki”.

“Taiyaki” is a mixture of flour, sugar, water and a kind of azuki bean jam inside. It is baked on a fish-shaped iron plate. It has been a familiar snack for a long time.

Sweet ochazuke as a meal is unheard of. A famous Japanese novelist loved a sweet bean jam bun ochazuke, so Mika’s idea is not exactly original.



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