

## Apple House

### Souvenir shop, Café

Apple-based confectionery, apple juice, apple cider

☎ 9:00-17:00  
(Food last order 15:00, Drinks last order 16:30)

### Lots of apple-based items on the menu



Various original dishes featuring apples include "apple cutlet curry," "apple igamenchi," and "apple ramen" (where apple paste is kneaded into the noodles). Apple soft-serve ice cream is also popular.

### Exhibition/Learning corner



This is an exhibition facility where you can see, hear and learn about apples.

## Apple Park Event Calendar

### Festivals

#### May Apple Blossom Festival

This is the apple blossom festival in Hirosaki City, which boasts the highest apple production in Japan. Apple blossoms are at their best towards the end of the cherry blossom season, and you can enjoy them against the backdrop of the snow-capped Mt. Iwaki.



Pretty white apple blossoms bloom throughout the park.

#### November Apple Harvest Festival

This festival is held at Apple Park during the apple harvest season to celebrate a good crop. Various apple-related events are held during the festival.

### Experience

#### May-September Apple Cultivation Experience

To familiarize visitors with Japan's best apples, the Apple Park cultivates about 2,300 apple trees of about 80 varieties. You can experience flower thinning, fruit thinning, leaf removal, and harvesting.

■ Activity timings / 9:00-16:00  
(Reservation required)  
■ Duration : 30-60 minutes

#### August-November Apple Picking Experience

You can pick and harvest apples that are ripe for eating. This is a hands-on experience where you can actually see, hear, touch, and harvest.

■ Hours : 9:00-16:00  
■ Guidance is provided every 30 minutes.  
■ Fee : Charges apply  
(reservations required for groups)



Let's experience it!

☎ 9:00-17:00 Closed:None Fee:Free ☎ TEL:0172-36-7439

📍 Address:125 Shimizu Tomita Terasawa Hirosaki City 📠  
🌐 <https://www.city.hirosaki.aomori.jp/ringopark/>



Scenery from Mt. Suribachi  
Apple orchards and Mt. Iwaki as seen from Mt. Suribachi.



7 Girl Statue "Apple Orchard"  
This is a bronze statue by Tozawa Makoto, located in front of the Apple House. The image of a girl with pigtailed lifting a basket full of apples with all her might is impressive. A replica is also located at the Machinaka Information Center in Nakadote Street.



8 Former Osanai Residence  
An Edo period farmhouse relocated from Takasugi, Hirosaki City, that introduces the pioneers of apple production and also displays old farming equipment.



9 "Starking" Monument  
"Starking" (apple variety) was popularized by Takegoro Tsushima, an apple farmer in Orikasa, Hirosaki City, which brought about a large economic impact. To honor his achievements, a monument was erected during 1939 in Hosogoe, Hirosaki City, where the original tree stood. It was relocated to Apple Park in March 2019 so that more people can learn about it.



10 "Apple Blossom" Monument  
It was erected in 1965 to commemorate the park's donation to Hirosaki City and its naming as Apple Park. The inscription was written by Takeuchi Shunkichi, Governor of Aomori Prefecture at that time.

- Park grounds
- Outside of the Park
- Driveway/Parking lot
- Sidewalk/Pavement
- Restroom
- Wheelchair-Accessible Restroom
- Ostomy-Friendly Restroom
- Nursing Room
- Café
- Souvenir shop
- Information
- Free Wi-Fi
- Smoking Area
- Parking Lot
- Bicycle Parking
- Pavilion
- Taxi stand
- Bus stop

Discover the charm of apples in Hirosaki





# How Delicious Apples Are Made (Mid to Late Season Varieties)

### Pruning

End of January to March

This is the first task of the year and considered the most important as it ensures that the entire tree is exposed to sunlight and shaped to produce good quality apples annually.

### Fruit Thinning

June to July

Each flower bud cluster produces about 5 flowers and fruits. If all of them were allowed to develop, there won't be enough nutrients, resulting in smaller apples. Out of each cluster, only one fruit is left untouched while the rest are picked.

### Fruit Bagging

Mid-June to Early July

Apples are bagged to improve its color and prolong its storage. From mid to late September, the bags are removed to expose the fruit to sunlight

### Fruit color development

September to November

Leaves that overshadow the apples are plucked in two to three intervals. Apples are also rotated so that its entire peel is evenly-colored.

### Harvesting

October to November

Apples are picked with the utmost care in order not to damage it while harvesting.

## Apple Calendar Harvesting Period and Varieties

August	September	October	November
<b>KOIZORA</b> [Early season apple/Picked in mid-August] Weights about 250g. Deep red color. Tastes quite firm, sweet and delicious.	<b>WASE FUJI</b> [Mid-season apple/ Picked in late September] Looks and tastes similar to Fuji, but an early-ripening variety that can be harvested one month earlier than Fuji. Other varieties include Hirosaki Fuji and Kourin.	<b>KOUGYOKU</b> [Mid-season apple/Picked from early to mid-October] Weights about 240g. Deep red color. It has a sweet taste, strong aroma and acidity. Most popular for processed products as its pulp doesn't fall apart easily during cooking.	<b>FUJI (UNBAGGED • BAGGED)</b> [Late season apple/ Picked from early to mid-November] Weights about 350g. Unbagged ones are red with stripes. Bagged ones are a bright red color. Extremely juicy but flesh is slightly coarse. Excellent balance of sweet and sour makes it delicious.
<b>KIOU</b> [Early season apple/Picked in late August] Weights about 300g. Yellow color with a glossy sheen. Flesh is firm, juicy, with an ideal balance of sweet and sour.	<b>SEKAI ICHI</b> [Mid-season apple/Picked from early to mid-October] Huge size, weighs about 500g. Red color with stripes. Flesh is slightly firm, dense, juicy, slightly sour and sweet.	<b>ORIN</b> [Late season apple/Picked in late October] Weights about 300g. Yellowish green in color. Flesh is slightly firm, dense, and juicy. Extremely sweet and tasty with a unique aroma.	
<b>NATSU MIDORI</b> [Early season apple/Picked in early August] Weights about 150 grams. Yellowish green with thin stripes. Flesh is slightly firm, dense and juicy.	<b>TOKI</b> [Mid-season apple/ Picked from late September to early October]. Weights about 350g. Yellow in color. Juicy, sweet and sour, aromatic and tasty.	<b>CHIYUKI</b> [Mid-season apple/Picked in mid-October] Weights about 300g. Flesh is firm, sweet and aromatic. Dark red body with prominent white dots. Flesh doesn't brown easily.	<b>KINSEI</b> [Late season apple/Picked from early to mid-November] Weights about 350g. Slightly rough at the fruiting point. Flesh is firm, juicy, sweet and rich in flavor. Unbagged apples are yellow with a red blush, while bagged ones are a pale yellow, dense, and juicy. Extremely sweet and tasty with a unique aroma.
<b>MIKI LIFE</b> [Early season apple/Picked in early September] Weights about 250g. Bright red with stripes. Juicy with a right balance of sweetness and acidity.	<b>SANSA</b> [Early season apple/Picked in early September] Weights about 250g. Bright red with stripes. Juicy with a right balance of sweetness and acidity.	<b>JONAGOLD</b> [Mid-season apple/Picked in mid-October] Weights about 350g. Red in color. Flesh is dense and tasty. Used for juices and other processed products due to its sour taste.	
<b>IWAI</b> [Early season apple/Picked in early to mid-August] Weights about 200 grams. Green in color, firm flesh with strong sour taste. Surface has reddish-brown stripes when ripened. One of the 'Aomori Meiji 7 major varieties'.	<b>SAIKA</b> [Early season apple/ Picked in late September] Weights about 300g. Bright red color. White flesh is slightly firm and juicy with a right balance of sweetness and acidity.	<b>MUTSU ( BAGGED • UNBAGGED )</b> [Mid-season apple/Picked from mid to late October] Large in size and weighs about 430g. Unbagged apples are yellowish green. Bagged ones are red. Flesh is firm and tasty. Aromatic and highly suitable for processed products.	
	<b>TSUGARU</b> [Early season apple/ Picked in early to mid-September] Weights about 300g. Red with stripes. Flesh is firm, dense and juicy. Extremely sweet and tasty.	<b>SENSHU</b> [Mid-season apple/Picked in early October] Weights about 300g. Deep red color with dark stripes with a thin peel. Juicy. Rich flavor with a good balance of sweet and sour.	<b>HOSHINO KINKA</b> [Late season apple/Picked in late October] Weights about 300g. Yellow peel. Flesh is tasty and juicy with a good balance of sweet and sour. The skin is thin, making it perfect for eating whole.

Source: Apple University

Apple cultivation takes place throughout the year, and each apple is carefully harvested during autumn. Daily work and skilled techniques nurture delicious apples. All of these tasks are essential for producing delicious apples.

## PROCESSED APPLE PRODUCTS

### JUICE

The taste of real apples

Many products are made with special attention to the type of apples used and the way they are grown, which is unique to each region of produce. Compare and contrast the juicy, authentic taste of apples grown with the blessings of the sun.

### CIDER

Hirosaki, the origin of Japan's cider

In 1953, Yoshii Isamu, the president of a brewery in Hirosaki, visited Europe and the United States to observe the fruit processing industry, and founded "Asahi Cidre Co., Ltd" the following year after returning to Japan. This marked the beginning of "cider" as an industry in Japan. Today, cider making has become very popular, with apple farmers brewing their own cider in the "Hirosaki House Wine Cider Special Zone". Cider is made in various ways, such as using juice from apples grated with the skin on, or using apples that have just been picked in order to bring out the true flavor of the ingredients. Try tasting different ciders to find your favorite.

### Apple Pie

Apple Sweets

Apple pie is the king of apple sweets. The "Hirosaki Apple Pie Guide Map" features about 40 types of recommended apple pies. Based on the impressions of tourist concierges who have actually tasted each pie, data on its sweetness, sourness, etc. and promotional comments were created. Why not find your favorite with the map in hand?

## Hirosaki City in Aomori Prefecture is the largest producer of apples in Japan.

### Hirosaki Apples

Apple cultivation in Hirosaki began in 1877 when Shigeki Yamano, a sericulturist, harvested three apples from a trial planting on his estate (now Hirosaki University School of Medicine). The climate, with its four distinct seasons and large temperature differences between day and night are ideal for apple cultivation. The earnest, competitive and strong-willed nature of growers, known as "Joppari" in the Tsugaru region, is an important factor to producing delicious apples of high quality. Hirosaki City boasts the largest apple production in Japan and accounts for about 26% (180,000 tons) of the national total.

National total of apple production by prefecture 737,100t in 2022

Hokkaido 7,560t

Aomori Pref. 439,000t (incl. Hirosaki City 182,000t)

Iwate Pref. 47,900t

Miyagi Pref. 2,730t

Akita Pref. 22,500t

Fukushima Pref. 23,700t

Yamagata Pref. 41,200t

Gunma Pref. 7,740t

Nagano Pref. 132,600t

"An apple a day keeps the doctor away."

An English proverb which says that apples are so nutritious that it keeps the doctor away. It has been proven that apples are beneficial for health and beauty as they are rich in vitamins, aids the gastrointestinal system, prevent lifestyle-related diseases including anemia and obesity, and suppresses allergic symptoms such as hay fever and atopic dermatitis."

Source: Ministry of Agriculture, Forestry and Fisheries. "Statistics on apple crop acreage, harvested and shipped volume in 2022"

### Breakdown of export destinations for domestic apples produced in 2022

Thailand 911t

Hong Kong 10,252t

Taiwan 25,669t

Vietnam 270t

Singapore 304t

Others 168t

### Main components and benefits of apples

**Potassium**  
Maintains osmotic pressure in cells and lowers blood pressure.

**Vitamin C**  
Has antioxidant properties, maintains healthy skin and mucous membranes, strengthens resistance to various stresses, and improves iron absorption.

**Malic Acid**  
Prevents oxidation in the body and increases iron absorption.

**Polyphenols**  
Has strong antioxidant properties and helps prevent lifestyle-related diseases such as arteriosclerosis.

**Dietary fiber**  
Suppress blood sugar levels after meals, lower blood cholesterol levels, and helps prevent high blood pressure.

Source: Ministry of Finance, Trade Statistics (Sep 2022 to Aug 2023)