Papple 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







Exhibition/Learning corner



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

Papple Park Event Calendar



festival in Hirosaki City, which boasts the highest apple production in Japan. Apple blossoms are at Pretty white apple their best towards the end of the blossoms bloom throughout the park. cherry blossom season, and you can enjoy them against the backdrop of

the snow-capped Mt. Iwaki.



Popular Apple Soft-serve

Mirosaki Cidre Factory "kimori" Apple Harvest Festival This brewery with a white This festival is held at pyramidal roof is surrounded by Apple Park during the apple apple orchards. You can tour the factory here and sample their harvest season to celebrate a ciders for a fee. good crop. Various Tel: 0172-88-8936 @9:00-17:00 City. apple-related events are held

Experience

Apple Cultivation Experience

To familiarize visitors with Japan's best apples, the Apple Park cultivates about that are ripe for eating. This is a 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



Apple Picking Experience Let's

during the festival.

You can pick and harvest apples (experience it! 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)







wishes.

monument was erected in the

Apple Park according to his

Closed on Wednesdays.

←To Hirosaki City



"Fuil" / "Kinsei" Grafted Tree

The late Masami Saito received

a scion of the original "Fuji" tree

in 1958 and grafted it. Right

beside it, is the "Kinsei" grafted

tree which originated in Hirosaki



6 "Ringo Oiwake" Monument the 1952 filming of *The Girl in the Apple Orchard*, starring Hibari Misora, which was shot in Hirosaki City and other locations.



@ Picnic Field is event space has a wide lawn and a avoround You can also

Hirosaki City-Shari Town

Friendship Memorial

In 1807, more than 100 Tsugaru

Hokkaido, but 72 of them died in

the present Shari Town due to

severe cold and malnutrition

during winter. To commemorate

their deaths, a monument was

erected in 1973 and a memorial service is conducted annually. In

1983, Hirosaki City and Shari

Town became sister cities and a

friendship monument was

erected in 2013 to commemorate

the 30th anniversary of this

clan warriors were sent to

To Apple Road niov a barbecue with family and friends.

Pavilion Café Souvenir Information Free Shop

Hirosaki City













as seen from Mt. Suribachi.



full of apples with all her might is impressive. A replica is also located at the Machinaka Information Center in Nakadote Street.



@ 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

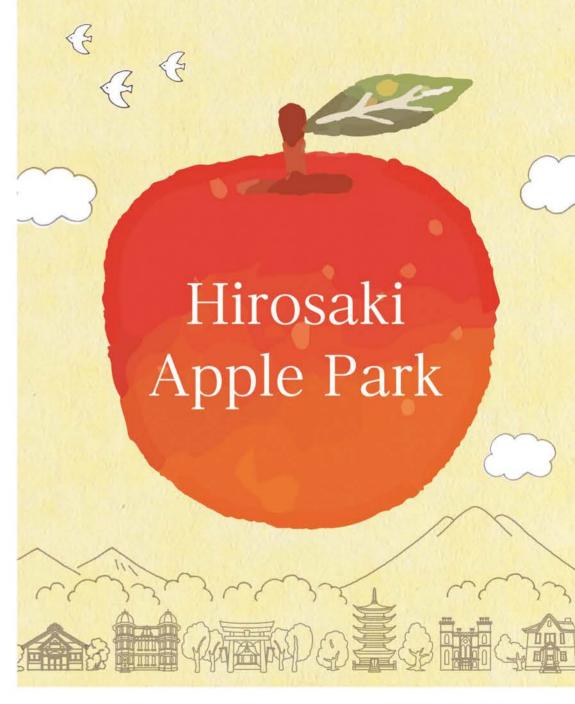


@ "Starking" Monument

"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.



The "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



Discover the charm of apples in Hirosaki





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

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.



nd of January to March

This is the first task of the year the most ensures that the entire tree is unlight and haped to produce good quality

and considered important as it xposed to

won't be enough nutrients, resulting in smaller apples. Out of each cluster. only one fruit is left untouched while the rest are picked.

June to July

ach flower bud cluster produces about 5 flowers to develop, there

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

Fruit color development



Harvestin

October to November

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

Apple Calendar, Harvesting Period and Varieties There are about 15,000 varieties of apples worldwide and about 2,000 varieties in Japan. About 40 varieties are marketed in Aomori Prefecture.

overshadow the

plucked in two to

three intervals.

Apples are also

rotated so that its

entire peel is

evenly-colored

September October August



rly season apple/Picked in mid-August) Veighs about 250g. Deep red color. Tastes quite firm, sweet and delicious.

an ideal balance of sweet and sour.

NATSU MIDORI

firm, dense and juicy.

irly season apple/Picked in early to mid-August) Weighs 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'.

Source: Apple University

Looks and tastes similar to Fuji, but an that can be harvested

and Kourin.

arly season apple/Picked in late August) Weighs about 300g. Yellow color with a glossy sheen. Flesh is firm, juicy, with

arly season apple/Picked in early August]

Weighs about 150 grams. Yellowish green with thin stripes. Flesh is slightly

Weights about 250g. Bright red with stripes. Juicy with a right balance of sweeness and acidity.

TSUGARU

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.

early-ripening variety

one month earlier than Fuji. Other varieties

include Hirosaki Fui

Weighs about 350g. Yellow in color, Juicy, sweet and sour, aromatic and tasty.

Picked in late September Weighs about 300g.Bright red color. White flesh is

slightly firm and juicy with a right balance of sweeness and acidity.

-season apple/Picked in early October] Weighs about 300g.Deep red color with dark stripes with a thin peel. Juicy. Rich flavor with a good balance of sweet and sour.

KOUGYOKU

d-season apple/Picked from early to mid-October)

products as its pulp doesn't fall apart easily during cooking

Huge size, weighs about 500g. Red color with stripes. Flesh is slightly firm, dense, juicy,

slightly sour and sweet.

Early season apple/Picked in early September) Veights about 250g. Bright red with stripes. Juicy with a right balance of sweeness and

Weighs about 240g. Deep red color, It has a sweet taste, strong aroma and acidity. Most popular for processed

SEKAI ICHI

-season apple/Picked from early to mid-October

Late season apple/Picked in late October]

Mid-season apple/Picked in mid-October Veighs about 300g. Flesh is firm, sweet and

Aid-season apple/Picked in mid-October]

Weighs about 350g. Red in color. Flesh is dense and tasty. Used for juices and other processed products due to its sour taste.

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.

> Weighs 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.

UJI (UNBAGGED · BAGGED)

November

Late season apple/

Picked from early to mid-November] Weighs 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.

Weighs about 300g. Yellowish green in color. Flesh is slightly firm, dense, and juicy. Extremely sweet and tasty with a

aromatic. Dark red body with prominent white dots. Flesh doesn't brown easily.

MUTSU (BAGGED · UNBAGGED)

Aid-season apple/Picked from mid to late October]

IOSHINO KINKA

[Late season apple/Picked in late October]

(Late season apple/Picked from early to mid-November

Weighs 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.





sourness, etc. and promotional comments were created. Why not find your favorite with the map in hand?

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,

PROCESSED APPLE PRODUCTS

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 Yoshino-cho Brick

JUICE The taste of real apples

ingredients. Try tasting different ciders to find your favorite.

Download

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

Hirosaki Apples 2

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

Nagano Pr

132,600

the following year after Warehouse, where "Asahi returning to Japan. This Cidre" was produced, is now marked the beginning of "cider" open as the Hirosaki Museum as an industry in Japan. Today, cider making has become very of Contemporary Art. The popular, with apple farmers brewing their own cider in the "Hirosaki cider brewery in the cafe and House Wine Cider Special Zone". Cider is made in various ways, such shop building adjacent to the as using juice from apples grated with the skin on, or using apples museum is equipped with that have just been picked in order to bring out the true flavor of the seven tanks, allowing visitors to enjoy a variety of ciders.

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

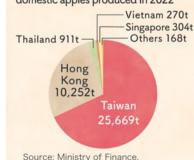
uicy, authentic taste

of apples grown with

the blessings of the

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



Trade Statistics (Sep 2022 to Aug 2023)

Main components and benefits of apples 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. properties and helps prevent lifestyle-related diseases such as arteriosclerosis. Dietary fiber

Has strong antioxidant

National total of apple

production by prefecture

737,100t in 2022

Aomori Pres

439,000t

"An apple a day keeps

An English proverb which says that

keeps the doctor away. It has been

proven that apples are beneficial

apples are so nutritious that it

for health and beauty as they are rich in

prevent lifestyle-related diseases

including anemia and obesity, and

hay fever and atopic dermatitis.

suppresses allergic symptoms such as

vitamins, aids the gastrointestinal system

the doctor away.

Suppress blood sugar

levels after meals, lower blood cholesterol levels. and helps prevent high blood pressure.