

# Marche in a temple ?

“OKAGESAMA”

*Thanks for the Buddha,  
Thanks for the food*



Do you know the best season for vegetables you eat?

In our daily life,  
it has become more difficult  
to show our appreciation  
for the nature and farmers  
because of the modern  
food distribution system.

Then in order to recognize such  
feelings, we adopted the feeling of  
“OKAGESAMA” in Buddhism and  
decided to hold this marche here in  
syouunji temple.

## Event after this marche

Feb. 4  
Yayoi Marche  
@University of Tokyo

A Marche held by “Agrlien”,  
a group of UT students  
whose motto is  
“Connect consumers and farmers”



AgriHP



LOHAS project  
facebook



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# Hiroo Syouunji Marche

Nov.23 10:00~15:00  
@Syouunji temple



LOHAS project executive committee

# Akisawa Farm



A fruit farmer who has 300 years history in Odawara. The representative, Mr. Akisawa, has an experience of studying in the US, so his farming consists of the modern and traditional knowledge.

# Yokota Farm



A vegetable farmer who doesn't use fertilizer and pesticide. Vegetables and roses in this farm are not artificially promoted to grow. Instead they are fully dependent on their own power, so they don't taste bitter at all.

# Ozawa Farm



The motto of the representative, Mr. Ozawa, is "Taste". He has a great passion to make vegetables delicious, so he makes various efforts. For example, he uses organic fertilizer and the method of fully maturing.

# The WILD FARM



A membership organic farm located at 300m height in Ashigara. Members can enjoy not only farming experience but BBQ, camping, MTB and so on. Please enjoy the sweetpotatoes in this farm.

# Zenryuji-farm



A farm cultivated by us, LOHAS project, in Zenryuji temple. Now we are harvesting Soba for the next marche. We are also planning to use this farm as food education field. Please join us! Check our Facebook on back side!

# TESCOM



Mandarin orange smoothie without oxidation by using Vacuum mixer produced by TESCOM. Thanks to this vacuum mixer, we can make the smoothie vivid and fully nutritious.