

## 15. Persimmons and Sweet Persimmon Paste



Ripe persimmons on a branch (Itonuki-cho, Motosu-gun)



Dried persimmons hanging in rows (Minokamo-shi)

Persimmons are grown in Itonuki-cho, Sunami-cho, Shinsei-cho (Motosu-gun) and Ono-cho, (Ibi-gun), and they are also grown in the western part of Gifu-shi. Persimmons called *hachiya-gaki* are grown in Minokamo.

Nancy: What's this fruit?

Kenji : It's a persimmon. It is supposedly one of the favorite fruits of our ancestors.

Nancy: Do you grow persimmons here in Gifu?

Kenji : Yes, Gifu is one of the major persimmon-growing areas in Japan. Gifu's *fuyugaki* — a popular variety of persimmon grown here — is probably the best in Japan.

Nancy: What is a *fuyugaki* like?

Kenji : It is very large and sweet. It's the “king” of persimmons. It was developed in Sunami, Gifu Prefecture.

Nancy: I once had *kaki yokan*. Is it made from persimmons?

Kenji : Yes, it's a sweet persimmon paste. Oddly, a bitter persimmon is used to make the paste. Surprisingly, when it is dried, it becomes sweet.

\* *fuyugaki* — 富有柿

\* popular variety — 人気のある品種

\* *hachiya-gaki* — 蜂屋柿

\* paste — 練り製品

\* *kaki yokan* — 柿羊羹

\* bitter persimmon — 渋柿