

## Field Trip in Miyazaki Prefecture, Japan<sup>®</sup>

### Takuya Tetsumura

Faculty of Agriculture, University of Miyazaki, 1-1 Gakuen Kibanadai-Nishi, Miyazaki, 889-2192, Japan  
Email: tetsumur@plant.miyazaki-u.ac.jp

The 14th Annual Conference of IPPS Japan Region was held in Miyazaki from 16 to 18 Nov. 2007. There were 48 participants, and eight papers were presented in the session.

On the 3rd day, 18 Nov. 2006, 40 participants enjoyed the field trip in the middle of Miyazaki prefecture. It was a very fine and warm day.

After driving the Hitotsuba Road along the Pacific, the group visited Nippon Grand Cover Co., Ltd., which has a 4.6-ha nursery field planted with 750,000 potted plants such as ivies (*Hedera*), *Juniperus*, and *Chamaecyparis* (Figs. 1a, b, c).



**Figure 1.** Nippon Grand Cover Co., Ltd.

1a: Joint members of the field trip in Miyazaki.

1b: Field of Nippon Grand Cover Co., Ltd.

1c: Greenhouse tour of Nippon Grand Cover Co., Ltd.

These nursery plants are sold all over Japan. Moreover, it introduces novel plants eagerly. Its main worry is typhoons striking Miyazaki several times a year. When the weather report announces a typhoon will be moving into the Miyazaki area, the staff takes off the plastic film covering all the greenhouses in order to stave off the complete destruction of the greenhouses.

The next visit was a hyuganatsu (*Citrus tamurana* hort. ex T.Tanaka) orchard (Fig. 2) in Aya town, named “an organic farm town.” ‘Hyuganatsu’ is the local cultivar originated in Miyazaki, and Miyazaki is famous for the production of hyuganatsu fruit. Juice vesicles attached with albedo are eaten because of the sweet taste of albedo. The fruit weighs approximately 200 g at the time of harvest and contains as many as 20 seeds in the center of the fruit. The farmer and the agricultural extension worker explained how to produce seedless fruit. They use gibberellic acid or pollen taken from tetraploid cultivars of ‘Hyuganatsu’ and other citrus. We were impressed by thousands of bagged fruit on the trees in the greenhouse. The fruits are improved in appearance by bagging and sold at higher prices.



**Figure 2.** Hyuganatsu (*Citrus tamurana*) orchard in Aya town.

Finally, the group visited Aya Engei Co., Ltd. Mr. Kusano (Fig. 3), the representative director and an IPPS Japan member, grew potted flowering plants with his brother near Tokyo after graduating from a University. He moved to Aya town in 1990 and started producing potted and cut flowers such as *Ranunculus vulgaris*, *Crossandra infundibuliformis*, *Nerine*, and *Dianthus* (Fig. 4a, b). He breeds many cultivars of *R. vulgaris* and sells them as seed products and bulbs as well as nursery plants.



**Figure 3.** Mr. Kusano, the representative director of Aya Engei Co., Ltd. guided his nursery.



**Figure 4.** Greenhouses of Aya Engei Co., Ltd.  
4a: Cultivars of *Ranunculus vulgaris*.  
4b: Cultivars of *Nerine*.

We enjoyed barbeque in Aya Engei (Fig. 5). And then bought souvenirs and tasted many kinds of Shochu, distilled liquor made from sweet potatoes, rice, and barley or buckwheat grains in Syusen-no-Mori, and liquor at a theme park. The participants went back to the Miyazaki airport, said good-bye, and promised to meet again next year in Ibaraki.



**Figure 5.** Bar-B-Q in Aya Engei.