



cream straight out of the mixer tends to melt very easily so it is quickly put into a -19 °C quick freezer for one hour before it is ready to be served. I tried the milk ice cream, which was very fresh and contained no emulsifiers or other additives, giving it a healthy taste. It was even better than the gelato I've tasted in Italy, the home of gelato.

Aisu-ya is usually only open to the general public during the school festival. But this year, due to COVID-19 restrictions, Aisu-ya was only open before the school festival for three days from July 13-15 and only available for each grade on campus. They made and sold the same three flavors (milk, strawberry, and green tea) that they let us try, which were so popular that they sold more than 200 ice creams in three days (*they sold more than 500 ice creams per day at last year's school festival). This year's school festival is scheduled for November. However, due to coronavirus restrictions, it looks like it will be difficult for the general public to attend this year's festival. If given the chance, I would love to try this ice cream that was made so meaningfully with the raw milk from the school's dairy cows and other local products.

In addition to ice cream, the Food Science Department of Izumo Norin High School also produces jams (strawberry, apple, marmalade), juices (tomato, plum), and other sweet products. The products are delicious, and with the cute Izumo Norin High School character "Morin" on the package it is sure to leave an impact. In addition to ice cream, the livestock processing department also produces yogurt, sausage, pressed ham, and bacon, which are sold at



染拡大防止のため、校内だけで学年別に「あيس屋」をオープンしたそうだ。私たちが味わったものと同様にミルク・イチゴ・抹茶の3種類を製造・販売したそうだ。とても人気があり、3日間で200個以上(※昨年度の学園祭では1日500個以上)販売された実績がある。今年の学園祭は11月に予定されているという。しかし、新型コロナウイルス感染拡大防止のため、一般参加者の来場が難しいそうで残念だ。学校で飼育している乳牛の生乳や地域の産物を使った意味のあるアイスクリームを機会があればまた食べたいと思った。

アイスクリームの他にも、出雲農林高校の食品科学科ではジャム(イチゴ・リンゴ・オレンジ)やジュース(トマト・梅)等の甘いものを生産しているという。味



pop-up shops at marts and museums in the Izumo area. This year in July, they received rave reviews for their products they sold at an event at the Shimane Museum of Ancient Izumo History.

At the end, I asked the students who made the ice cream for us, Mio and Nanami, why they chose this department and what their dreams for the future are. Both of them said that they decided on Izumo Norin High School because they have an interest in making things and have clear dreams of working in the food processing and manufacturing industry in the future. I was really impressed by their answer and want to cheer them on as they work towards their bright future. We wrapped up our interview, and decided to talk to the many other students that stayed after school to take care of the plants and animals. While talking to them, I could sense the amount of responsibility and passion they have for their major, which in return gave me good energy. While I'm in Shimane, I would like to visit them again and of course enjoy their ice cream, but also try what other foods that they may have. I hope to be able to continue to support the activities of the students of Izumo Norin High School.



はもちろん、パッケージに描かれた出雲農林高校のキャラクターの「モーリン」が可愛くて印象的な商品だった。畜産加工専攻ではアイスクリーム以外にもヨーグルト、ソーセージ、プレスハム、ベーコンを作って出雲地域のスーパーや博物館でチャレンジショップを開いて販売もする。今年の7月には「島根県立古代出雲歴史博物館」のイベントで販売して好評を得たという。

最後に、アイスクリームを作ってもらった美緒さんと七海さんに学科を選んだ理由と将来の夢について聞いた。どちらもものづくりに関心があって出雲農林高校を選んだという。将来、食品加工と製造などに関する仕事をしたいという明確な夢があることに感心した。二人の明るい未来を応援したいと思った。取材を終えた放課後にも校内には多くの生徒が残り、動物や植物などの世話をしていたので、ちょっと話かけてみた。彼らの専攻に関する責任感と情熱を感じることができて、良いエネルギーをもらうことができた。島根にいる間また訪問してアイスクリームはもちろん、在庫があれば買うことができるという他の製造商品も食べてみたいし、出雲農林高校の生徒の活動をこれからも応援していきたいと思った。