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FOOD, NATURE AND PEOPLE...
LET'S BE OPEN

BOYS BE AMBITIOUS!

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PART1

JANUARY, 1999, JOURNEY AROUND AUSTRALIA

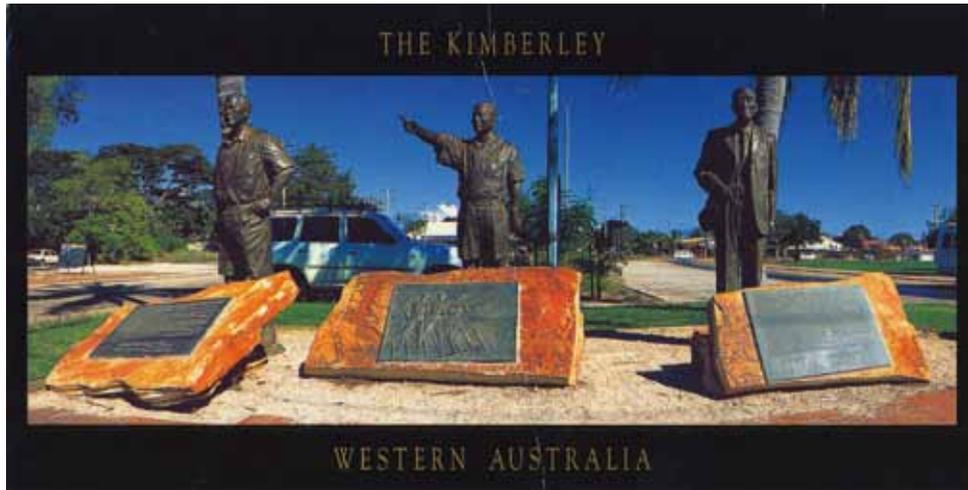
THE LAST CHAPTER CONCENTRATED MOSTLY ON FOOD, AND THIS CHAPTER WILL FOCUS MORE ON ME AND MY RELATIONSHIP WITH NATURE. WE, HUMAN BEINGS, WERE BORN FROM NATURE...

I was 37 years old at that time. Around August in the year before, I was receiving acupuncture treatments for my chronic slipped disk. My body had bent on the right hand side and I couldn't walk properly, so it was impossible for me to concentrate on work... Furthermore, I started to feel like I had reach my limits as a proprietor, and was beginning to worry that I wouldn't mature more after turning forty.

I started on a trip around Australia as a personal journey, to face and to change myself. I especially wanted to change my life by spending two weeks on the beach in Western Australia's northern town of Broome. With this I also wanted to regain my physical strength to climb Uluru (Ayers Rock) as well as to be able to drink alcohol again.

My trip was all planned. From Sydney I would travel south by Greyhound Coaches, then leaving Adelaide for Perth via the Indian Pacific and on to Broom by bus. After that I would travel to Darwin, Uluru and Cairns by airplane and then returning to Sydney by bus. The trip will take a total of 2 months.

To tell the truth, since I was a child I was very shy. I was a kid that was always at home, and didn't enjoy playing outside with other children. So, at first the backpacker's dormitories made me feel uncomfortable. If the younger generations had saw me, they would know that I was already in my middle-ages. Japanese people began to dye their hair several years before this time. If I dyed my hair when I was a student, even a little bit, without a



The postcard, of the statue of the three men who pioneered pearl cultivation in Broome, sent to the staff

doubt I would be considered to be a bad student, but today it is considered normal and is accepted. Although I met many blond haired Japanese people on my trip, I never once considered any of them to be bad. I realized that they also just wanted to change themselves and to assert themselves, as well as following fashion trends. When judging people, we should read their eyes rather than judging them on their appearance. The eyes never lie...

The bus would stop at the rest stations every four hours during the night. At the rest stations I often saw many Japanese women, sitting alone in the cold weather, gazing into the dark, just

waiting for the bus to depart again. They always saved AU\$1.50 to purchase a cup of warm tea. I didn't talk to them because it is not recommended to become acquainted with people with a similar background as your own when in a foreign country. Through this, I realized myself being wasteful; To me, it is only a AU\$1.50, but to them, AU\$1.50 can mean so much more.

While I was travelling, the manager at that time, Mr Nakatani, did his best at Masuya restaurant, and he attained more sales than the preceding year. I sent about twenty postcards along with reports about my trip to the staff, and also heartfelt letters to my family.

Memory of the trip

I stayed at a backpacker hostel called "Mr More's" in Adelaide. I had an Irish soup in the pub downstairs which cost AU\$9.80. It was a full bowl of soup with well-boiled beef, carrots, celery and potatoes. Salt and pepper was the only seasoning, but I was largely impressed by such a simple soup. I was the only Asian in the pub. I remembered Ireland's sad history that I learnt from a university professor. While listening to the live band playing that night, the soup changed to mean much more and became an unforgettable bowl of soup. It sank deep into my heart. If your heart is gently open then you also would be able to have an unexpected feeling from foods and wines you will encounter on

trips.

The city of Perth, Fremantle Harbour, Marguerite River and Swan River were all beautiful views. Perth had a completely different attraction than the cities on the east coast. I wondered that Perth would be a better city to live in than Sydney in the future. Geraldton is 420km north of Perth and is well known for its large lobster farms. I sent lobsters and tuna back to the restaurants via airmail. In Kalbarri National Park, about 160km further north, the stars shine brighter than the moon. At a backpacker hostel I once stayed at, I found a notebook left there by past guests, and found a note and a picture from an ex-employee of mine nicknamed "Teacher". It was nostalgic...

The owner of the backpacker hostel was organizing a trip to Kalbarri National Park, commonly known as "Survival Adventure Tour". This trip is based in the nature, you would need to cross rivers, climb cliffs, make your own fire, go to the toilet in the field. And you would sleep under the stars drinking VB.

If you make a tiny mistake, you could leave this world instantly. This tour had been conducted for many years. I didn't go on the tour. To tell the truth, I wasn't brave and strong enough for it. After that, I travelled northward towards Monkey Mia where you can swim with dolphins followed by Shell Beach, where a collection of white shells continues on for 100km forming a beach,

and continuing on to Hamelin Pool where Stromatolite, the oldest living organism in the world lives.

Broome was the greatest destination for me on my journey. I wanted to come to Broome so I can see Cable Beach, known as one of the most beautiful beaches in Western Australia, and think about my life looking at the Indian Ocean. 80 years before, pearl farming was very prosperous with migrants from Japan. However now, Broome is as quiet as a cemetery. I visited Japanese cemeteries in the town over two days. There were 919 graves there. Only names and their ages were carved onto the tombstones. As I read every single name of the Japanese who died from caisson disease, typhoons and wars, I just couldn't keep back my tears. I can't even begin to understand how parents feel when they lose their children before they even turn ten. Most of the people buried there were in their 30's and 40's, which is the same age as me. Compared with them, I'm right in the middle of my life and I'm free, which allows me to do whatever I please. Everyday for me is not life or death. I thought of myself as very fortunate, and should appreciate life. My plan for Broome didn't go as scheduled and had been cut short to only one week, and I was still in two minds about my life...

There were three bronze statues standing in the centre of Broome. They were all Japanese figures and the one in the middle was the person who pioneered the pearl industry. His statue was shaped with him pointing his finger with the undaunted belief that

people in that time would be able to see through trouble. With a large multi-cultural society, language barriers, no knowledge of other cultures and nationalities, also wide cases of caisson disease and frequent typhoons, this small town was living in a difficult time. He passed away at the age of 40. Would I also be able to have a strong belief as a proprietor in me like him? My thoughts of being a spoilt child still, was continuing to unsettle me... I don't know what I should do...

One of the great fascinations of Australia would be the beautiful nature. Especially Darwin and Kakadu National Park in the Northern Territory are outstanding. I went out for Barramundi fishing for a day, where there were alligators calmly swimming. On a tour, I enjoyed swimming in the pool at the bottom of a waterfall, and if you gaze to the side there are sharp rocky edges as well as lizards, 50cm in length, observing you swimming. I also listen to aborigines talk about their lifestyle as well as watching them draw. It took me over three times longer than ordinary people to reach the top of Uluru. After that, I travelled down from Cairns through Rockhampton, Byron Bay and Coffs Harbour over two weeks. I had various encounters and made many great memories.

At the restaurant at that time, the manager Mr Nakatani had broken down from too much work. Although this occurred, the staff all cooperated well together and managed the restaurant. The impressions I received on the trip, I believe were brought upon me from my staff, and I appreciated it.

Departure for the Second Trip in January, 2008 and in 2013

I tell the staff that when you feel you are stuck in life and don't know which road to travel, take some time off, go on a trip and think about what you want to do. You will find the answer within nature. It might be in a flowing river, under the starlit sky or in the song of little birds... These days, it is estimated that 30,000 people commit suicide a year in Japan. Why...?

Nature lets human beings be alive. As long as there is food, we can live. Let's grow crops, let's draw a picture, let's read books, and let's try growing flowers. Failure is not dreadful. Life has both good and bad times, and the good times will come around you many times.

You will find the wonderfulness of nature by travelling. I would like the staff to travel around Australia so that they will also come to love this country and continue to live here.

In January, 2008, I will turn 46 years old. I am going to travel again for the second time with my wife, staying at backpacker hostels around Australia. I want to walk with my wife on the beach of Esperance (Esperance means "hope" in French), 700km southeast of Perth, where I wasn't able to go last time. I want to see the sunset again when I visited Marguerite River with my family before, and I want to reminisce with my wife on twenty years together.

In 2013, my two daughters will be 20 and 17 years old. I will

take my daughters on the same trip over three months. On that trip I would like to tell them about my marriage of 25 years, about me, my parents and about their future.

Look for Food in Nature

I usually visit various places to look for food. I feel that my food business in Australia is very enjoyable. In the next column, I will talk about my method, I like to call it the Sadamatsu method, of purchasing stock, including talks about winery, organic growing at the A.T. Farm as well as Ulladulla's tuna port in southern N.S.W.

That's all for this month. Did you enjoy?



PART 2

THE SADAMATSU METHOD OF STOCKING

IN THIS PART OF CHAPTER 2, "ME AND NATURE", I WILL TALK ABOUT THE HUNTER VALLEY WINERIES, ULLADULLA FISHING PORTS, AND INTRODUCE THE A.T. FARM AND HOW I PURCHASE STOCK FOR THE RESTAURANT.

IT is said that "the source is priceless". No matter what business you operate, you will absolutely go wrong if you try to mimic others. Your own originality is precious. In relation to the restaurant business, purchasing stock is highly important in bringing out the originality of your menu... Most Japanese restaurants in Sydney have closed down in recent years. I think this has happened because the chefs have not gone out and made an effort to purchase stock themselves. I believe chefs need to have a strong passion for what they do so the customers can taste it when they dine in at your restaurant.

I always take new staff to the fish markets and educate them about the etiquette of shopping. How to greet others, time yourself when you speak and let the fish tradesmen teach you about fish.

In addition to this, I tell them about my business method - for example Blue Fin Tuna is in season now so since the traders purchase it at a high price it is natural that the selling price will be higher. However I recommend it as a specialty at 50% of the cost price at my restaurants. If I offer 2 pieces of sushi for AU\$100, customers wouldn't be able to afford it. In Australia there is nothing more important than letting many people know the taste of good products - this is the way I conduct my business.

By the way, I love steaks, mustard on a piece of lean beef with red shiraz. Wine compliments the meat and the meat does the same for the wine. But unfortunately after the closing of the San Francisco Grill at the Hilton Hotel several years ago, I find it hard to

recommend any other steak house in Sydney. Roasting meat is not difficult to do, anyone can really do it. However each portion of the meat, has its own method to cook, so you can bring out the best of that particular part. Also it differs if is beef of a female or male cow, if the cow was fed grass or grains, the age also plays a factor, 300 days old or 400 days old and if it was raised free of stress. A key to becoming a first class steak chef is whether you can discern between the quality of meats. To achieve this I think you need to have ten years experience.

I regard the traders as my partners. They are my eyes and my ears. While fighting with nature, they grow and harvest crops. Now, I am going to introduce some places of food production, where I visit many times a year.

Hunter Valley

THERE are about 40 or more kinds of grapes used to make wines and when these grapes are blended countless different wines can be produced too. There are more than 100 wineries in Hunter Valley and the wines that my restaurant carries are from the Bimbadgen Winery and Margan Winery. Mr Andrew Margan recommends his own wine, the Sauvignon 2000, and the cafe restaurant "Beltree" located at his winery is wonderful as well. March and April are the best times to harvest white grapes and April and May are the period to harvest red grapes. Now in September, the whole winery

settles down and becomes a quiet place.

Outstanding restaurants have been increasing here in the last few years. I recommend Pepper's Guest House, I often dine there and also take the staff up for tea. Three years ago during the new year period I asked the chef if I could visit their kitchen and I was allowed to look around. I often recommend young Japanese working holiday makers to find work as a kitchen hand, waiting staff etc. in Hunter Valley. There are no Japanese present there and also you can learn about wines and picking fruits. From my experience, I think it would be best to improve on your English for everyday use, rather than just memorising words and phrases in school. Also I think training your listening skills are highly important, because if you don't understand what others are saying, you can not even answer 'yes' or 'no'. A conversation can not even exist without either of these skills.

Shoalhaven (Emerald Beach), Ulladulla

ABOUT 200km south of Sydney, passing Wollongong and continue driving for an hour you come to Kiama, a city famous for beef cattle. When coming off the Princess Highway, and going into town, you can see a beautiful view of the sea when travelling along the steep sloping curve. The whole place south of there is called Shoalhaven beach, or the locals call it, Emerald Beach. The sky and the sea is totally different than to that of the city's. it is smog

A. T. Farm (Australian Technology Farm)
Peat Ridge, 130 Nardoo Rd. *1

THE A.T. Farm is located an hour and a half north of Sydney. Mr Bonn, who graduated from the University of Tokyo Agricultural Department 25 years ago, continues research at agricultural experiment stations in Gosford on the Central Coast of NSW, and had started growing Japanese vegetables on 10 hectares of land about 5 years ago. He is studying and practicing organic farming with the use of natural water pumped from the Mooney Mooney Creek. He also has made compost for himself from drying out fowl droppings, for six months, from a nearby poultry farm. Although there is little harvest in the winter season now, Komatsuna (from the cruciferous group), Gobo (burdocks), Japanese radish, turnips and Mizuna (potherb mustards) are harvested from the middle of September. In October, plums will be in full bloom and will be picked to make plum wine. Pumpkins, Momotaro tomatoes (Japanese tomatoes), edamame (young soybeans), eggplants, cucumbers, Myoga (Japanese gingers), Huki (butterburs), Warabi (brackens), Yuzu (Japanese citrus fruit) etc. will be harvested as well.

There are a few Japanese volunteers working on

the farm. It is a wonderful thing to experience something different, while being able to see and taste the hard work and pleasures of growing crops, than to the city life. Thinking about your own future in nature is something that is needed. Out in the farmland, there are alpacas, friendly dogs running around and giant lilies in bloom. There's a natural pool from a nearby waterfall there, and when summer comes around Mr Bonn catches big yabis (Australian native crayfish) in the river.

Mr and Mrs Bonn speak almost perfect Japanese. Currently they are living in Sydney and still keep in touch with 25 Vietnamese who they met while studying in Japan. He plans to build a retirement village north of Gosford, together with Japanese people in the near future. He wants to build a Japanese and English speaking community, living and growing vegetables together.

free there, nothing but a clear blue sky. Fascinating beauty is showing through the shiny sea and in the mountains.

After Shoalhaven, Ulladulla is located 50km south of Nowra. Nowra is famous for their cuttlefish fishery but you can also see fishing ports in Ulladulla. Ulladulla is famous as the biggest base for tuna boats in eastern Australia especially in recent years. Tuna caught here has good tightness and plenty of fat, and it has a great reputation for its taste too. There are also well-known seafood restaurants and caravan parks there. If you go 50km further south, you will come into Batemans Bay.

Batemans Bay has the only processing plant of sea urchin in N.S.W. When the sea urchin from Tasmania is in the off-season, most of the sea urchin appearing on the market in Sydney is from here. I have visited this plant several times and I can see it is a rich repository of local marine products. The treasure of the sea is absolutely assembled here. The plants here catch sea urchin, various kinds of shellfish, abalone and lobsters. I might leave the city and build a restaurant there with my wife in the future.

I may often say to chefs coming from Japan on a business visa that ¥ various reasons may have brought you here but you have arrived at a wonderful place with great food and beautiful nature. Japan is such a stressful society. Make it a goal to travel this country alone in the future. You will be sure to find a favourite place and you can always try managing your own restaurant there with your wife. In Japanese society, we are swamped with work,

no time at home and just growing old. Australia lets you have more time to build a restaurant slowly and also leaving you time to spend with your family. This I think is your mission, to have a life like this in Australia... a country populated with people with a love and power for life... What do you reckon?

Bellbrook Nursery Tea Shop

769 Peat Ridge Rd, Tel: (02)4373-1107

IT is in the heart of the mountains near the A. T. Farm. There grows lots of flowers in the front garden and sells local eggs and homemade jams. I always bring the staff here. A fifty year old lady, runs the shop by herself, surrounded by mountains and many species of birds. The chickens are free to roam, so I wonder if they could escape? I sometimes think if other big birds would be able to swoop down and attack the baby chicks. How can different birds with different lives live together in the one area? I have asked my own staff this question but no one has ever been able to give me an answer. Maybe... because of the lady's absolute love for the birds...? It is hard for us to love all sorts of people, would I be able to love all 120 staff members? I would often become a demon when I am at work, and scold the staff severely but when I come up here, I often think, is this the right attitude...?



“Bellbrook Nursery Tea Shop” near the A. T. Farm, I often drop in

The next column will concentrate on the behaviour of salmon and trout (called Masu in Japanese) which is also the name of my company Masuya Group. Also I'll write about delicious salmon dishes and introducing Tasmania's abundance of food.

That's all for this month! Did you enjoy?

PART 3

FOOD IN TASMANIA AND ITS CHARM

IN PART 3 OF CHAPTER 2, “ME AND NATURE” I’LL SPEAK ABOUT THE CULTURE OF SALMON, AS WELL AS TASMANIA’S TREASURY OF FOOD.

It's October now. The best season for seafood is from now on. scallops from September to December, sea urchin during October through to March, oysters in October to January, salmon through October to March and lobsters in the months between November and April. Also vegetables and fruits are studied and produced in Tasmania using cultivation techniques from the Japanese. Strawberries called “Ichigo” and Japanese cherries, Nashi pears, apples, onions, Wasabi (Japanese horseradish), etc. are all grown here. Furthermore, they produce Wagyu (Japanese highly marbled beef of astounding flavour and tenderness), the cows here are fed healthy grass exercise regularly, like going for runs on the beach. Various cheeses and wines like Riesling, Chardonnay and Pinot Noir are also produced here.

It was ten years ago when I visited Tasmania for the first time. On that occasion, I was sightseeing in Hobart for a few days, I visited the oldest brewery in Australia, “Cascade” beer factory and climbed mountains which still had snow remaining on top, even in October. However honestly, Tasmania didn't leave any real impressions on me, also I felt that Tasmania didn't have much to offer. In spite of that, I became to like Tasmania, because of where it sits in the world; alone, quiet and separated from the mainland. I was probably attracted to that because of my own background.. being raised deep in the mountains of mandarins.

Three years ago, the chairman of a major fishery company “Poulos” invited me to his salmon farm and its processing plant. I

had a mission to choose the best salmon out of hundreds, and use it in my restaurant. The salmon that I will choose, will become like the Masuya brand, and it will become very recognisable. On the next day, after I had inspected a sea urchin processing company near Launceston, I lost my way back to Hobart. I ended up in the north western town of Stanley. I drove fast desperately trying to get back to Hobart. I arrived back at midnight. As I was driving, I was impressed by Tasmania's natural beauty in the stunning sunset, although feeling a little scared at the same time. I was also surprised with the deliciousness of the huge raspberries sold at a gas station up in the mountains.

After that, Tasmania wasn't the same. Every time I visit, Tasmania would always give me something different. There is a great range of local artists' shops in Salamanca market street in Hobart, and many cafes have been developed using the old buildings of the Macquarie Warf, taking advantage of its beauty and reputation. It seems to me that Tasmania's business plan, even though they have a small population and no real big industries, is to attract tourists by producing little but with a very high standard of agricultural and marine products. I would like to recommend working holiday makers or families planning to travel to Tasmania, whether you plan to go north or more inland, rent a car and travel along the coastline, you will be amazed by its beauty.

For example, if you travel south down the A6 from Hobart,

for about one and a half hours you will past Oyster Cove and come into Peppermint Bay. Ferries also run to and from Hobart from here and you will be able to dine in the many restaurants and drink in their delicious wineries, while looking out into the beautiful scenery they have to offer. If you travel a further thirty minutes, there will be the cheese factory, "Grandview Cheeses", located in the mountains. From the top of the hill you'll command a full view of the Tasman sea, with sheep and goats quietly eating around the factory. If you continue further down the coastline through Bacon & Egg Bay, marvellous views will be followed one after another. As you travel along you will be breath taken by its wonderful beauty. Which is more beautiful, this or Ama no Tatehashi in Japan? I thought about such a thing. Working holiday makers and students! Please, by all means, try driving there with your boyfriends or girlfriends!

Travel down a further 3 hours, and you will come to "Huon Aquaculture Company" where I visit for inspections.

Salmon

I was driving along an unpaved street for 30 minutes and I thought... can there really be a company in such a place? It was like if I missed turning the steering wheel, I would drive off a cliff. There was a small sign saying "Go to Heaven" and although it was close to the South Pole, it was not that cold.



The “Grandview cheeses” cheese factory surrounded by nature (www.grandview.au.com)

I met the owner of the company, Mr Peter Bender. He used to breed cows with his father here, but 20 years ago he came up with the idea of culturing salmon and installed two circular cages with a diameter of 15m, and began research. He began this project with his wife, and has invested AU\$28 million in the plant and its equipment. Three million or more salmon are now bred in 80 cages. Computers manage the conditions of each salmon even through 20 meters of water. Each salmon can be spotted on the colour monitor. Although the current here is fast, 5 meters of

water from the bottom is as clear as a crystal. The air and the sea are not polluted and natural nutritious substances are carried here from the mountains into the river. What surprised me the most was the pioneering soul of Mr and Mrs Bender, to have completed such a place, in such a remote region.

There are Angus cows being bred everywhere in Tasmania. There are many wineries and Pinot Noir is probably the most famous. Moreover there are spots for trout fishing in the upper stream of the rivers. If you head inland on the A10 for about two hours from Hobart, you will enter New Norfolk. Here is the birthplace of salmon in Australia, and also Salmon Ponds and the Museum of Trout Fishing. It is said that 110 years ago, Salmon was brought here all the way from Britain and released into our waters. I inspected the establishment where there raise trout fry.

It is said that Australian salmon is having a tough time in the Japanese market, because it is more expensive than other foreign grown salmon. I usually buy Australian salmon for AU\$12.50 a kilo, which is moderate in fat, and I buy “Petetuna” bred Ocean Trout from the northwest of Tasmania, which I believe is a superb piece of fish for sushi. I'd like to hear opinions from trading companies, about how I purchase fish.

You Can Do It Too. Restaurant Management in Australia

I consider that 10% of any business in any industry can be

successful, and only 1% is capable of further growth. As in 10 shops out of 100 can be successful. Japanese people who have migrated here have various kinds of work backgrounds, such as work in a sightseeing company, as a bank clerk, a nurse, a farmer and so on. I believe, making the most of the experiences you already have, starting a food and beverage business would be possible.

Twenty years ago, I started my cooking career as a kitchen hand, but within six months I prepared almost all the dishes for the restaurant. What I thought at the time is I can be independent and have my own restaurant. I was only 23 years old. I thought, if I just designed my own original menu, along with the dishes I already know, added to it a passion for the business and managing skills, I would be able to do it. Everyone, do you think I was wrong to think like this?

If you can not do it on your own, you can do it together with someone else. "1+1=2" is a machinery calculation, but "1+1=2 plus ?" is a human calculation, "?" is a humans' ability. The manager Hiroko, Chef Tomomi and Lisa, a waitress from Masuya restaurant, or Satomi, Chef Miyuki and Mari from Musashi restaurant - you girls can make a group of three and try going on your own to make a business. Three women with beautiful smiles, will surely be popular. Sajal and Roy who have been dedicated to me for seven and nine years respectively, can start a business with help from Mr Nagai and Mr Miyamoto, then work from there. I really would like

you guys to build your own ideal restaurants one day.

"A splendid place for cherry-blossom viewing can be found only by walking on the road no one passes". I believe the Japanese who have been coming here to Australia have been forgetting their frontier spirit.

In the next column, part 4, will be the last part of this chapter "Me and Nature". I will take you to the 5 major oyster culturing districts covering the whole of NSW from Byron Bay to Bega while I recall on my memories. I also will introduce the growth of Sydney Rock Oyster, which is in season in November. Everyone, did you know that oysters have been captivating people since the Roman Empire 2000 years ago?

That's all for this month. Did you enjoy?

PART 4

I LOVE OYSTER!

IN THIS LAST PART OF CHAPTER 2, "ME AND NATURE", I WILL TALK ABOUT THE WONDERFULNESS OF AUSTRALIA AS AN ENVIRONMENTAL POWER, AS WELL AS TALKING ABOUT ONE OF THIS COUNTRIES WELL-KNOWN FOODS, OYSTERS.

OYSTER is clean, fresh and delicious. Oyster is the symbol of luxury and indulgence. Oyster is the sea's milk Oyster is a nourishing food with much Glycogen. The taste's of the sea, the land and the air are all captured in oysters.

It is written that the ancient Roman emperor liked oysters, and he would have his people carry it in ice and snow for him, as they travelled hundreds of kilometres. It was also the favourite food of Napoleon and the great writer Hemingway. Moreover oysters were used as medicine and also taken as energy food 2000 years ago. It also posses the vitality to create beautiful pearls. Oysters in Australia are divided roughly into three kinds, first of all the Rock Oyster which can be caught throughout NSW. It has a total length of about 3cm and cultivated near the mouth of rivers where fresh water and salt water mix. It is said that it takes about 4 years to grow up to an edible size. Rain flows down the mountains and forms a river joining with the groundwater that already exists below. The river also contains the ingredients of rocks and nourishment of woods. Oysters have to be at the mouth of rivers where such planktons from the river and sea can unite. Plus the water has to be clean, because oysters will suck and disgorge about 37 litres of water per hour.

The Pacific Oyster, on the other hand, grows in the sea and takes just one year to grow up to 6 or 7 cm.. Compared to the Rock Oyster, it naturally has a good salty taste. Its large size suits cooking as well.

It is said that the Pacific Oyster in Tasmania was brought up from an oyster seed that was brought here by the Japanese in around 1950. The people of Tasmania studied oysters from each of the three major oyster production areas in Japan, Kumamoto, Hiroshima and Miyagi, and is now in its 3rd generation. The reason why the Japanese seed was bred easily here is because, Tasmania is in almost the same latitude as Japan.

Lastly the Native Oyster, also known as the Mud Oyster is flat and looks similar to the Flat Oyster of France. It is grown in the Clyde River in Batemans Bay, three hours south of Sydney and in Port Lincoln, South Australia. Probably some oysters adhered onto the bottom of ship and sailed from Europe and arrived here hundreds of years before, and then the oysters possibly settled in the ground here after that.

According to some pieces of literature, there used to be many oyster bars in the central of Sydney, fifty years ago. It is also said that there were 2,000 oyster bars in Paris in the 1800s. Oysters were probably so attractive to the Europeans just as sushi is for the Japanese.

Oyster Dishes and the Purchasing

BY the way, have you ever been impressed by an oyster in your life? Almost everyone will answer No- Then, please try and compare the fresh oysters of the Manning and Clyde River. I am

sure you will be amazed by the difference in their tastes. Also be sure to cool your mouth by having a sip of wine or mineral water before you eat.

I don't put lemon juice on oysters and I don't think ponzu (citrus soy sauce) goes well with natural oysters either. If you like champagne or wine, you will be able to enjoy the exquisite balance with oyster, also the superb taste of the milky Rock Oyster. If you wish to have oyster but not in its natural state, you can have Kilpatrick, which is oyster baked with Worcester sauce and bacon, not ham. Another one is called Morney, which is baked with white sauce on top. Any of these are easy to cook, and they can help a party come alive more.

When purchasing oysters, it is important to distinguish whether it is fresh. If the shell has been opened within less than five hours, the oyster has a smooth and shiny appearance. Oysters that are thin and are sticking to the husk, or pacific oysters with bad tones are fishy and not tasty at all. They sometimes seem like they are fresh because they have actually been frozen and just defrosted for sale.

In the Sydney Fish Market, I think Claudio's generally has the best oysters. They open the oysters in the market so make sure you buy them direct. Anyhow, the genuine oysters are plump.

The exciting Rock Oyster tour

The three major oyster farms in NSW are the Forster, Hawkesbury and Clyde River. Having said that, according to research conducted long ago, the Rock Oyster these days are being bred close to all over NSW. All right, let's start the tour!

(1) Ballina

It is located on the Richmond River south of Byron Bay, where it has been a great popular sightseeing spot among young couples in recent years. The Rock Oyster is bred here. North of Ballina is not suitable for Rock Oyster since the water temperature is too hot. There are tea, organic vegetable and cookie shops near there. There is also Bangalow Berkshire, which is exported to Japan, as well. It would be a good idea to go there by plane from Sydney.

(2) Port Macquarie

In order to inspect the nursery here, you will need to join the Oyster World Cruise. Recently, the Manning River and the Hasting River has been spotted on the fish market.

(3) Foster

The biggest production place of oysters in the state. The oyster festival is held here in early October, and when I visited here three years ago, there were factories and restaurants along the Wallis Lake as well. Moreover the lake is also a famous spot for fishing. South of Foster is Port Stephens, the only place in NSW where they breed Pacific Oysters. This place is also popular for families to participate in dolphin cruises.

(4) Hawkesbury

The Hawkesbury is located one hour north of Sydney just before the Hunter Valley. Here the most historic oyster farm stands. The mouths of the Moony Moony and the Hawkesbury River comes close in Hawkesbury. Although there are mud crab and oyster cruises, it has taken a back seat to other cruises, recently. Brooklyn is known as a harbour for yachts. There is a restaurant called the "Riverside", with it are many cafes. Visitors can also have meals in the oyster farms there. I'd recommend you seek information from a tourist centre before you go around. I would like you to enjoy oysters at the "Riverside" or a cafe, on the way home from the Hunter Valley and have as much wine as you like in the sunset. No worries,

there is plenty of accommodation there. I guarantee you will have a memorable time.

(5) Batemans Bay

Clyde River forms here, which is a treasury of marine products. Flat Oysters are also grown here by rich plankton and a clean cold current. About 200km south from here, you will arrive in Bega Eden. I want you to taste Rock Oyster grown in the southernmost part of Australia here. South of Bega Eden, the water is too cold to grow Rock Oyster.

About 500km of coastline north of Port Stephens is so-called the Holiday Coast by Australians and along the coast you can enjoy sandy white beaches, lovely forests and the clear blue sea. As you can see, the tour of Rock Oyster is exactly the same as touring on the Holiday Coast. The working holiday makers staying in Sydney and on the Gold Coast for a long time - please get out of there! Look for work like mad along the Holiday Coast and study spoken English! For example, it is a good idea to work on an oyster farm. A different Australia you've never seen is waiting for you !



Clockwise from the top, Natural oyster, Morney and Kilpatrick

Natural Blessing, An Environmental Power of Australia and Me

HOW much would the wild Snapper, Trevally and King Fish be worth in Japan? About 10,000 yen (approx. AU\$110) for 2 kilos? However, Mr Fujiwara from Christie's Seafood in the Sydney Fish Market has vivid fresh fish at a reasonable price. Genuine fish can be purchased at one-fifth of the price of Japan here..

Furthermore, if you look at the fish on auction at the Sydney Fish Market and Flemington Market, you will be completely surprised at the great number of different fish at a reasonable price. No where but Australia can do this, such a multicultural country.

Moreover this country has wines at the highest level in the world. Also dairy products, a rich range of meats and even native fruits which aborigine use are in a great abundance. It is a natural gift from the clean environment; non polluted air, the earth and the sea.

Now Australians will begin to regard their country as one of the most wonderful countries in the world.

Conclusion of Chapter 2

IT'S been 20 years since I migrated here. I feel I am really fortunate that I could spend my life in Australia. I would like the staff of

Masuya Group first of all, working holiday makers, Japanese young students and every single tourist, to feel the wonderful aspects of Australia - its nature, and encounter with its people. Next time in part 1 of chapter 3, I want to talk about “those who are engaged in my business project”.

