

2016
AUTUMN

食欲の秋、
という誘惑。



サンドウィッチと鍋料理の共通点

海の幸、山の幸がワンと美味くなる秋。おかず選びに困るという嬉しい悲鳴も。そういう時にまず思い浮かべるのは鍋でしょう。美味しい食材を鍋に入れ煮込むだけという簡単さと、できあがりまで待つ楽しさも併せ持ちます。ただ残暑が厳しくなっている日本、あつあつの鍋の活躍は冬にとっておきませんか？ということで今回私たちが秋を堪能するためにオススメする料理がサンドウィッチ！鍋と同様に沢山の食材を一度に楽しめ、新鮮な旬も走りの食材をできるだけフレッシュな状態で食べられるサンドウィッチを持って戸定の公園に紅葉をかりに行くなんて、秋の楽しみとしては良いのかなと。

Autumn temptations

In Japan, many fresh foods come into season in autumn. These have long been used to prepare extravagant 'hot-pot' dishes - an 'all-in-together' variety of stew prepared in a simmering earthenware pot. The potential combinations of soup bases, vegetables, meats, and dipping sauces are endless.

Despite the many benefits of 'hot pot', autumn is only getting warmer. And sandwiches, with their creative combinations of fillings and sauces, are an equally versatile 'cool' alternative. They are the perfect accompaniment to any adventure. Initially perceived as a food to be shared while gaming and drinking, the sandwich has since journeyed through space and time. Those responsible for the first sandwiches could never have imagined how they would cross the world and evolve into an autumn delight.

創刊号

01
Take
FREE



新しい視線で松戸の魅力を発見する

千葉県松戸市から、新しい情報紙「MATSUDO PAPER」が発行されました。松戸の魅力を写真やイラストで伝えるフリーペーパーです。あまり知られていないありふれたものにも、松戸の魅力は隠れている。誰もが知っている有名なものにも、まだ誰も知らない魅力が隠れているかもしれない。たとえば写真一枚で印象が一変して、新しい魅力を発見することだってあります。ネットでは決して伝わらない、紙の持つスケール感や感触、匂いのようなものを大切に、そして、心地良く、そして丁寧にお届けしたいと思います。

Discover Matsudo
through fresh eyes

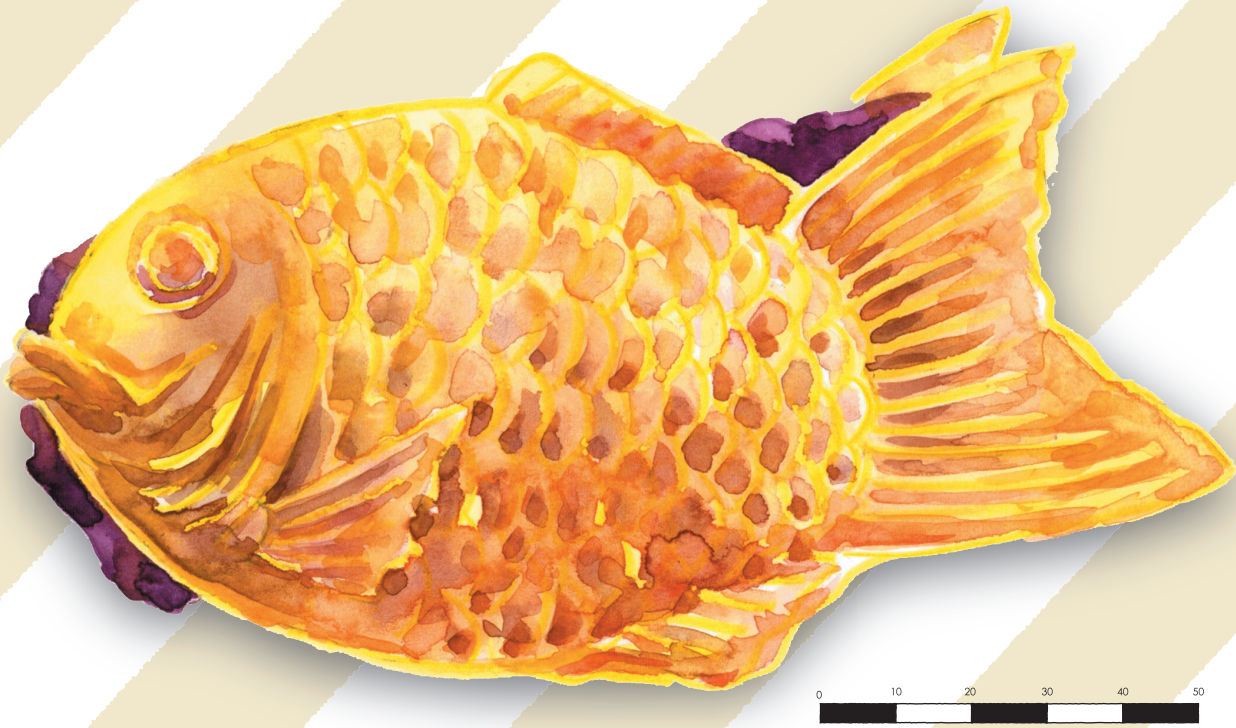
Welcome to the first edition of the MATSUDO PAPER, a free lifestyle newspaper focused on sharing Matsudo's charm through photographs and illustrations. Matsudo's many gems are hiding in seemingly ordinary places. A single enticing image, such as those in this paper, could completely change your perspective of the city. Even at the most well-known of local destinations there is much buried beneath the surface.

The MATSUDO PAPER is a throwback to the characteristic media of old. No digital copies, just the cozy feel of paper in your hands. Keep an eye out for our seasonal releases and follow us on our journey as we uncover more of Matsudo.



たい焼きを肴に、たい焼きを語る

たい焼きは、しばしば細やかな議論を呼ぶことがある。やれ頭から食べるだ尾から食べるだの。餡は頭から尾までピシリ派が現れたかと思えば、腹にたっぷり餡至上主義者が辛辣に返すことも。ついには通常のたい焼きを養殖モノだと揶揄し、一匹ずつ焼き上げるスタイルを天然モノと尊ぶやからさえる始末。ああ、いやだいやだ。たい焼き様はいつからそんな大層なモノに？あつあつのたい焼きを目の前に半可な講釈やら四の五の細かいこと言ってねえで、黙ってあつあつを旨そうにほおばって、にんまりして仕舞で十分！だろ？なあ大将！え？焼けたって？じゃ私にも一つ、あ、その右から二番目の、ちがうちがう！その一つ下だって！・・・そう！そうその餡が詰まった大きいのを一つくださいな。



Japanese Soul Food 'TAIYAKI'

'Taiyaki' has been popular in Japan for over 100 years. It is a fish-shaped dessert inspired by Japan's most auspicious fish, the 'Tai'. Batter is poured into molds, topped with sweet red bean paste ('anko'), and then sandwiched together to form a cream-filled pancake. In recent years many alternative fillings have also become popular, including custard, chocolate cream, cheese, and even ham and mayonnaise. Some sellers have even sought out an 'x-factor' by modifying the standard batter recipe. Matsudo City is home to both traditional and modern style taiyaki sellers, so why not give one a try? It will undoubtedly be a great story of your time in Japan.

Form guide

Ave. width:149.00mm height:85.42mm depth:25.25mm weight:142.67g

	width(mm)	height(mm)	depth(mm)	weight(g)
sample-01	160	86	25	143
sample-02	150	85	23	151
sample-03	149	85	24	152
sample-04	149	85	27	145
sample-05	149	90	25	134
sample-06	151	86	25	146
sample-07	145	86	25	145
sample-08	150	100	24	146
sample-09	151	80	27	136
sample-10	142	81	25	131
sample-11	145	75	28	142
sample-12	147	86	25	141



MATSUDO
PAPER

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日曜 11:00~20:00 月曜 11:00~20:00
Instagram : OneTable2016



八柱駅の近く、さくら通りの
入口にカフェ“One Table”
が8月末にオープン。

きっかけは、「この場所にこういうお店を作りたい」という理想に賛同したさくら通りの数人のメンバーが、さまざまな思いや力を持ち寄って上げたもの。ハンドドリップで入れてくれる珈琲(350円〜)や、カフェラテなどのドリンク類、レギュラーメニューではサバサンド(410円)も人気。また今回お願いしたスペシャルサンド(1日10食！11/1迄の限定メニュー!)の「ベーコンとアボカドの good autumn sandwich」(1,650円)も最高。ただし、厚切ベーコンとアボカド、半熟目玉焼き、チーズ、紫キャベツのマリネ、キノコなど、アツアツ状態で提供する為、日曜18時〜、月曜13時〜のみの提供になる。食べ損ねないよう、少し早めに行ってお客さんと一つのテーブルを囲みながら待つのも良いかと。

New cafe experience
One Table now open on
Yahashira's Sakura Street

Something had long been missing from the hustle and bustle of Sakura Street. Fast forward to today and this void has been filled with One Table – a hip new cafe experience and the product of much effort by its collaborators. In addition to the cafe latte and other standard beverages, One Table offers hand drip coffee from 350 yen. The feature food on this autumn's menu is the Good Autumn Sandwich (1,650 yen) - thick cut bacon, creamy avocado, cheese, a semi hardboiled egg, marinated purple cabbage and mushrooms, all hugged between two slices of toast. This sandwich is undoubtedly a labor of love. To ensure exceptional quality, orders will only be accepted from 6pm on Sundays and from 1pm on Mondays, and production will also be limited to just 10 sandwiches per day. We recommend that you enjoy the Good Autumn Sandwich in the company of other customers at One Table's namesake 'one table'. Available from November 1st for a limited time only.



金美人参

松戸の農家 タケイファームが作る金美人参は美しい。タケイファームの野菜は種まきから収穫、発送方法、ときには届いてからの調理方法にまで徹底的にこだわります。丁寧に作る野菜は有名レストランや料理研究家からの注文が多く、市場にはなかなか出ることはありません。この金美人参も、その名の通り色鮮やかに金色に輝く美しい人参です。肉質が柔らかく甘みが強いのが特徴。この季節少量だけが作られ、そこから厳選される、まさに「作品」なのです。



Farmer's Collection 'KINBI-NINJIN'

Local producer Takei Farm's famous 'KINBI-NINJIN'. The kanji symbols for *kinbi* translate to 'beautiful gold', while *ninjin* is Japanese for carrot. Takei Farm is very particular about the way their produce is harvested, shipped, and even cooked upon arrival. Such meticulously grown vegetables are snapped up by famous restaurateurs and cooking experts, and rarely make it to market.

The above photo is all the proof you need – the Kinbi-Ninjin is indeed a glorious carrot in glistening gold. Its special characteristics are its soft skin and distinct sweetness. This season only a small number will be harvested, making each one a true work of art.

Try grilled SANMA this autumn

秋刀魚は、七輪で焼く

「秋の刀の魚」と書く程に、日本で秋の魚といえば秋刀魚です。代表的な調理法はやはり塩焼き。それもしるなら七輪で焼きたいものです。黒目がはっきりし、身はツヤとハリがあり尾まで太い脂の乗った秋刀魚を、盛大に煙をあげながらジューッパチパチと！大根おろしを山にして醤油を落とし、焼き立ての秋刀魚に添えて熱々のままをほおばる…！ああ今からでも江戸川に友人たちを誘い、河川敷でゆっくり秋のこの味覚を楽しみたいものです。

Autumn in Japan is synonymous with grilled sanma. Japanese people have long had a close relationship with this particular fish, so much so that there are records of its consumption from over 1,300 years ago. The sanma reaches its fatty and flavorful 'peak' with the arrival of autumn. It is easily cooked and only requires a sprinkle of salt before hitting the grill. This is the delicious and traditional style that most Japanese people fondly recall from their childhood. Sanma is the perfect complement to an autumn day spent with friends by Matsudo's Edogawa River.



CAMPING on the rooftop

Last autumn, a 'rooftop camping' event was held on an apartment building nearby Matsudo Station. This unique idea enabled people to enjoy the essence of camping without leaving the city. It was also a relaxed way to bring friends together, and was easy to set up and clear away. To give the evening more authenticity guests were even invited to attend in their outdoor wear. Thanks to the attention to detail that went into the camping and fishing related props and decorations, many people commented that 'rooftop camping' was more enjoyable than the real deal!

