

Curry Soup

AKIHABARA, TOKYO

TODAY WE'RE MAKING CURRY SOUP. WITH *LOTS* OF VEGETABLES. WE'LL COOK UNTIL AROUND 11:00, THEN HEAD OVER TO UENO PARK TO SERVE IT FOR LUNCH. WE DISTRIBUTE HOT MEALS IN UENO PARK EVERY SATURDAY, AND SO PEOPLE KNOW WE'RE COMING.



OOKA-SAN
"THE SOUP GUY"

I'M JUST CHECKING THE VOLUNTEER ROSTER. WE'VE GOT THREE SHIFTS OF PEOPLE HELPING TODAY. THIS MORNING WE PREP AND COOK ...

TODAY'S MENU INCLUDES NOT ONLY SOUP BUT ALSO *ONIGIRI* AND *DONBURI*, SO WE'RE COOKING A LOT OF RICE.



TAKAHARA-SAN
VOLUNTEER
COORDINATOR



... THEN THERE'S THE DISTRIBUTION AT UENO PARK. LATER WE HAVE OUR HARVEST PANTRY BACK HERE AT THE OFFICE, PLUS ALL THE CLEANING UP.



WHICH MEANS *WASHING* A LOT OF RICE.



YOU KNOW THE ROUTINE: RINSE, REPEAT, RINSE, REPEAT, UNTIL THE WATER IS CLEAR.





TIME TO GET TO WORK!



THOUGH OF COURSE, THERE'S NOT MUCH THAT'S EASIER TO MAKE THAN SOUP.



GET A BIG POT, AND PUT LOTS OF STUFF IN IT.



... AND A BIT OF COOKING OIL. THE ONLY REAL DIFFERENCE BETWEEN COOKING AT HOME AND COOKING FOR SEVERAL HUNDRED IS QUANTITY.



INTO THE BIG POT - AND WE'VE GOT A COUPLE OF THESE - GOES THE SOUP STOCK, WHICH WE MADE YESTERDAY.



THEN THE CABBAGE ...



... AND CARROTS, ALSO CHOPPED YESTERDAY BY VOLUNTEERS ...





REGISTERED TRADE MARK

S & B

Spicy Curry Powder

特製 エスビーカレー

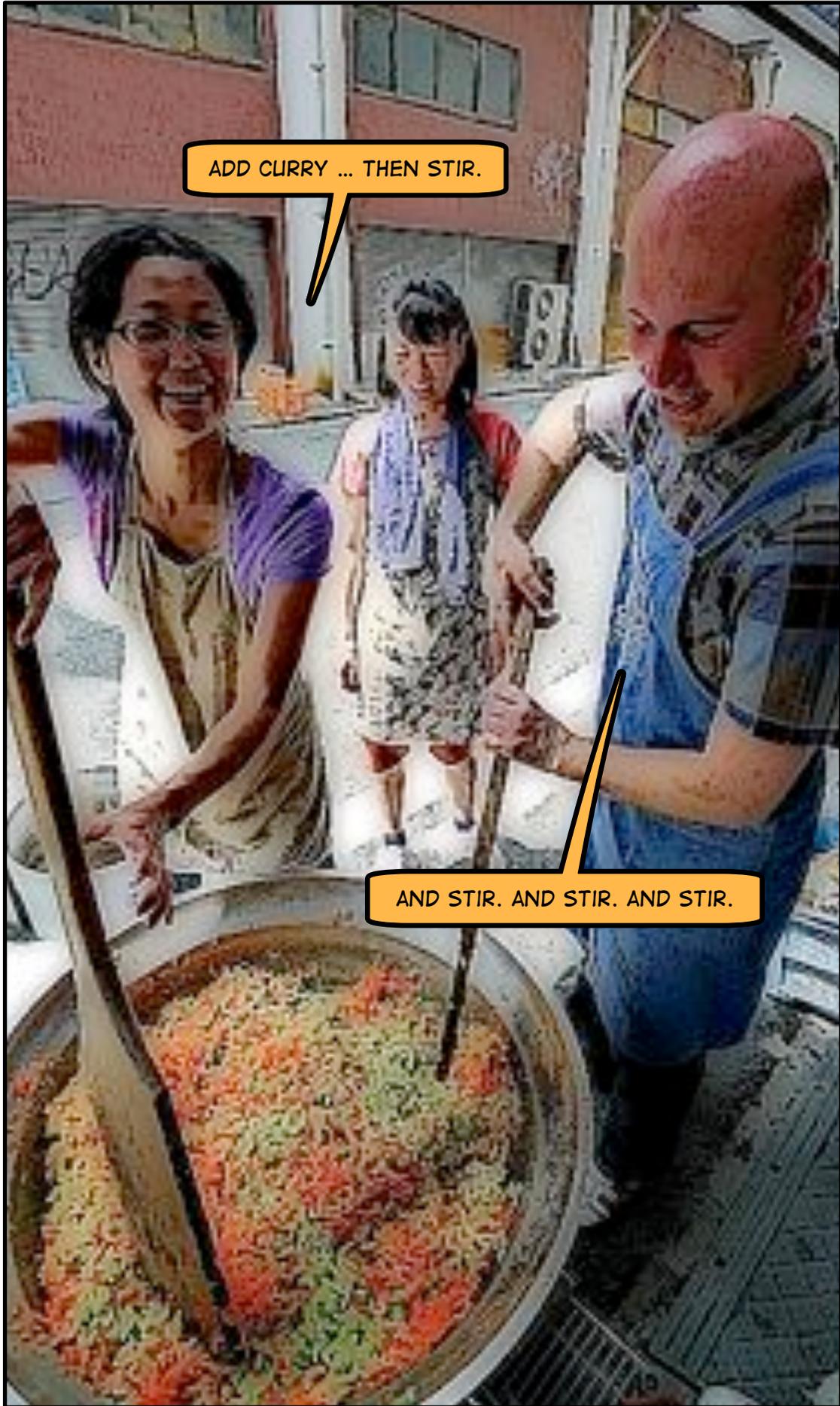
PREPARED BY

S & B SHOKUHIN CO., LTD.
TOKYO JAPAN

THE "SECRET INGREDIENT" IN CURRY SOUP IS ... CURRY POWDER. KEEP SPOONING IT IN UNTIL I SAY STOP.



ADD CURRY ... THEN STIR.



AND STIR. AND STIR. AND STIR.



WITH THE CURRY SOUP,
WE'RE MAKING ONIGIRI.



AND AGAIN, WE'RE
MAKING IT IN BULK!



THE RICE WE'RE USING WAS PART OF A DONOR COMPANY'S
EMERGENCY SUPPLY. WHEN THEY RENEWED THEIR STOCKS
BECAUSE THE EXPIRATION DATE WAS GETTING CLOSE,
RATHER THAN THROWING IT AWAY, THEY DONATED TO US.

THE EASIEST WAY TO DO THIS IS IN
PLASTIC BAGS. WE'VE PUT ALL THE
INGREDIENTS IN HERE ALREADY ...

... THE TRICK IS TO OPEN THE BAG WITHOUT
GETTING BURNED. IT'S STEAMING HOT!

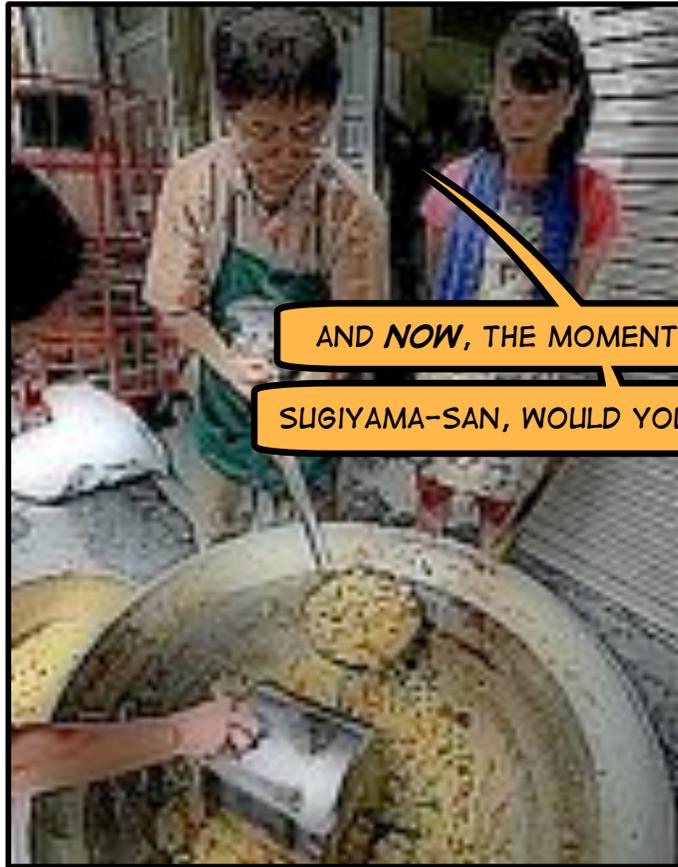


MAKING THE ONIGIRI IS PRETTY EASY,
BUT THERE ARE A LOT OF THEM!

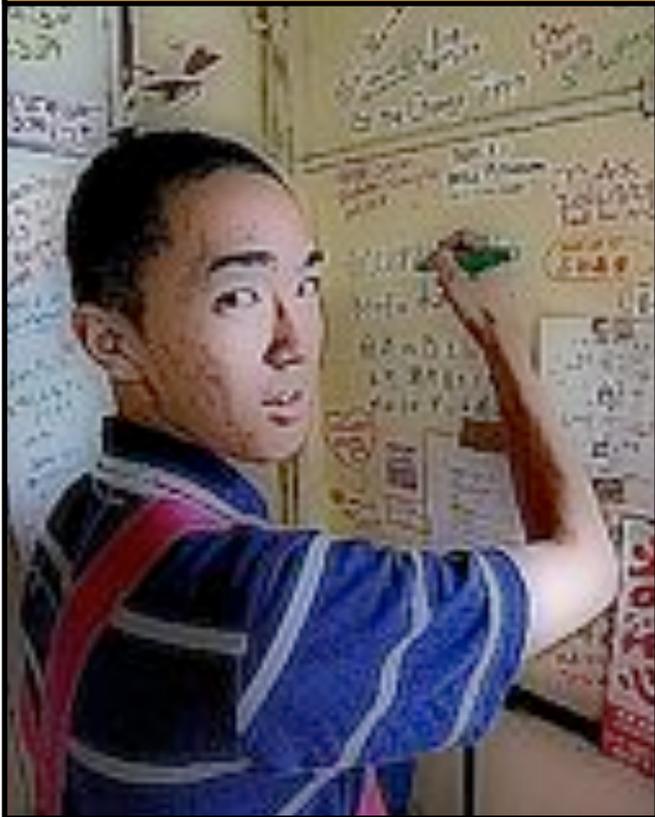


THIS IS THE EASIEST KIND. IF
WE HAD TO FOLD NORI AROUND
THEM WE'D BE HERE ALL DAY!





AFTER WORKING THEIR SHIFTS, VOLUNTEERS ADD THEIR NAMES TO THE HUNDREDS OF SIGNATURES ON THE SECOND HARVEST OFFICE WALL.



WE NEED TO BRING EVERYTHING TO THE PARK FOR THE HOT MEAL DISTRIBUTION ...

... INCLUDING TABLES.



THIS IS ONE OF THE SOUP KETTLES. WE'VE GOT TWO AND WE'RE EXPECTING AROUND 400 PEOPLE.



IN HERE WE'VE GOT BOWLS AND EVERYTHING ELSE WE NEED. AT THIS POINT, AFTER EIGHT YEARS OF DISTRIBUTING IN UENO PARK, WE'VE GOT THE OPERATION RUNNING PRETTY SMOOTHLY!



AT 11:45, THE TRUCK HEADS OFF TO UENO PARK WITH THE FOOD AND SUPPLIES. THIS IS THE SECOND TRIP OF THE DAY - AT 10:30 ANOTHER CREW OF SECOND HARVEST STAFF MEMBERS AND VOLUNTEERS HAD GONE TO THE PARK TO SET UP TENTS AND MAKE OTHER PREPARATIONS.

SECOND HARVEST JAPAN PROVIDES A HELPING HAND WHEN PEOPLE NEED ONE. AND WE ALL NEED ONE NOW AND THEN. IF YOU'D LIKE TO GET INVOLVED, WE'D LOVE TO HAVE YOUR HELP IN SUPPORTING OUR COMMUNITY. VISIT WWW.2HJ.ORG TO LEARN MORE, AND TO FIND OUT HOW YOU CAN HELP.

© ROBERTO DE VIDO & SECOND HARVEST JAPAN • 2012 • INFO@2HJ.ORG