

Chinese-English Bimonthly · First Issue in April, 1999 · Published by Information Bureau, Kaohsiung City Government · Address : 2F, No.2, Sihwei 3rd Road, Kaohsiung City, Taiwan

Tel : 07-3315016 · http : //kcginfo.kcg.gov.tw/index/index.php · English editors : Johanne Murray · Steven Colin Crook

中華民國八十八年四月創刊 · 發行/高雄市政府新聞局 · 發行人/賴瑞隆 · 地址/高雄市苓雅區四維三路2號2樓 · 電話/07-3315016 · 統一編號/2008800146 · ISSN/1728-2039

## Asia's New Bay Area in Kaohsiung

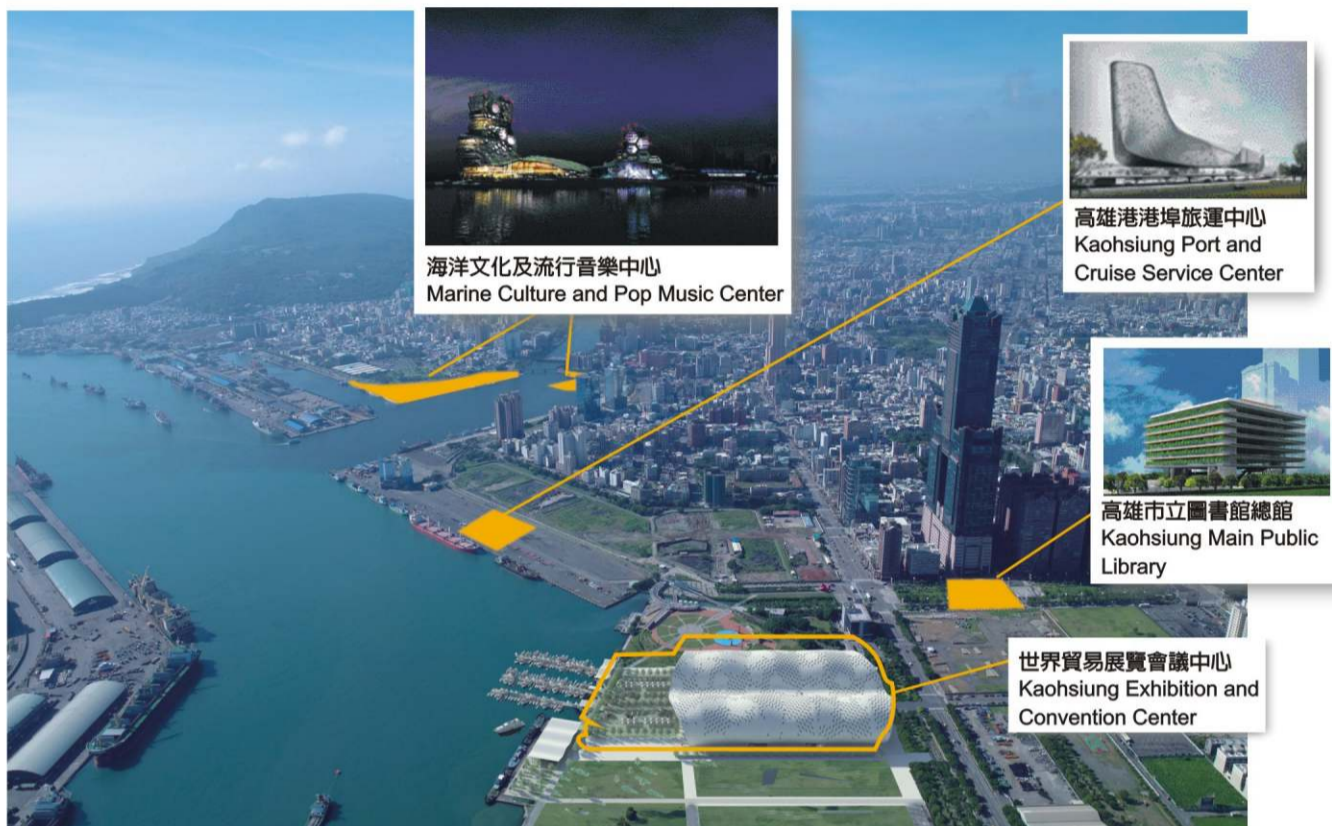
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**K**aohsiung's light rail system will be fully operational and linked to both the Red and Orange lines of the Kaohsiung MRT. The new system will significantly enhance the city's mass-transit system and create a more complete urban transportation network. With 35 stations and six transfer stations, the light rail system's two lines (Ring Line and Waterfront Line) will total 22.1km in length. Construction work is to start in October 2012, with the Waterfront Line scheduled to start running in December 2014. The light rail system will improve the quality of transportation in Kaohsiung, create a barrier-free environment, and hopefully encourage the city's 2.2 million motorcyclists to embrace a low-carbon form of transportation.

Port of Kaohsiung is the 12th busiest container port in the world. Consequently, Kaohsiung City Government has been actively shaping the port zone to become Asia's New Bay Area. Starting in 2013, the government will initiate a series of building projects in the port area, along piers 15 to 21 and nearby. Projects include the Kaohsiung Exhibition and Convention Center, which will host major international exhibitions, the Port and Cruise Service Center, which will serve travelers, the Kaohsiung Maritime Culture and Popular Music Center, where musical and cultural performances will be held, and Kaohsiung Main Public Library, a superb example of eco-friendly architecture.

Kaohsiung's yacht industry accounts for 80% of Taiwan's yacht manufacturing output, and 90% of the yachts exported by Taiwan leave from



Port of Kaohsiung. That is why, in addition to waterfront construction projects, Kaohsiung City Government is planning to build Taiwan's first yacht industrial park in the outer harbor's Dalinpu South Star area. Due to be completed in 2015, the South Star Yacht Industry Park will allow the industry to benefit from a bigger industrial base, and become Asia's luxury yacht manufacturing center.

To lessen the impact of crowds along the waterfront, and to attract investment to the area, Kaohsiung City Government has already decided to expand the planned light rail system to the New Bay Area. This will help promote the redevelopment of Yancheng and Gushan districts, enhance Kaohsiung's business potential and competitiveness, lift its international visibility, and spur private-

sector investment.

When the light rail system is completed, Kaohsiung will become a land, sea and air transportation hub, attracting creative, musical, yachting and tourism industries. These will in turn create new employment opportunities, give Kaohsiung a new look, and enhance its international standing.

## 亞洲新灣區在高雄

◎文/葉娜慧 ◎圖片提供/高雄市府發局、高雄市捷運局、高雄市工務局新建工程處、高雄市圖書館、高雄市港務局

**高**雄市水岸輕軌即將正式上路，結合現有的捷運紅、橘線，將大幅提昇大眾捷運運輸量，構築完整的城市交通網絡。輕軌系統總長度達22.1公里，設有35座候車站，6處轉運站，分成環狀輕軌與水岸輕軌二線，預計於2012年10月動工，水岸輕軌線預計在2014年12月通車，環狀輕軌線則在2019年通車。輕軌系統可望提昇運輸的品質，打造無障礙環境，期能促使高雄現有220萬輛機車使用者減少碳排放量。

奠基於排名世界第十二

大貨櫃港的高雄港，高雄市政府積極形塑「亞洲新灣區」，2013年起，以寬廣的高雄港灣為基地，在高雄港15至21號碼頭及周邊啟動一系列的城市建設計畫，包括可舉辦國際級大型展覽及會議的「高雄世界貿易展覽會議中心」、以旅客服務為導向的「高雄港埠旅運中心」、加上可演出多場音樂、文化節目的「海洋文化及流行音樂中心」、綠色建築新典範的市立圖書館總館等四大建築。在市府的規畫下，著眼於高雄的遊艇製造業產值佔全台遊艇製造業的八成，全台九成外銷的遊艇皆由高雄港裝船出口。於高雄港外港區的大林蒲南星計畫區成立全台灣第一個以「遊艇」為主題的「南星計畫遊艇產業園區」，遊艇產

業在高雄可擁有更寬廣的產業基地，預定於2015年完成，期能成為亞洲豪華遊艇製造中心。

為了紓解水岸周邊未來湧進的大量人潮，吸引產業聚集投資，高雄市政府已計畫在新灣區內引入輕軌系統，促進鹽埕、鼓山區發展，打造兼具港都特色與交通便利的高雄市。導入水岸輕軌的亞洲新灣區，將大幅提昇高雄的商業發展潛力和競爭力，擴展高雄國際能見度，提昇廠商駐地投資意願。

輕軌交通網完成後，成為陸、海、空轉運中心的高雄市，吸引文創、音樂、遊艇、觀光等產業進駐，創造多元就業機會，再造高雄新風貌，使高雄市更具國際競爭力。



輕軌(模擬圖)  
Light rail (Simulation picture)

# Six New Bus Routes Make Commuting to the Suburbs Easier

©English translation by Lin Fang-ju ©Photos by Pao Chung-hui

With the launch of the Kaohsiung MRT red and orange lines, Kaohsiung City Government has established six new bus transport centers equipped with district shuttle buses. Kaohsiung covers a metropolitan area of 2946 km<sup>2</sup> and this will therefore greatly improve Kaohsiung's mass transportation systems. Completion is scheduled for the end of 2012, with six bus centers located in Kaohsiung Main Station, Zuoying High Speed Rail Station, Fongshan, Gangshan, Cishan and Siaogang. Thirty-one out of thirty-eight of the administrative regions already have good bus transportation, however commuting between the city and suburban areas will also soon become more convenient. It will also make it easier for visitors to visit the different regions.

## Free Trial Rides

It is currently a great time to visit Cishan, Meinong and Neimen. New bus routes leaving from Cishan Transportation Center will be free from November 2011 to February 6, 2012. The six free routes include the Cishan-Meinong Freeway Express Buses,

Cishan-Meinong Buses, Cishan-Neimen Tour Buses and three MRT shuttle bus lines (Red 70, Red 71 and Red 72).

## Cishan-Meinong Freeway Express Buses

Cishan-Meinong Freeway Express Buses run between Zuoying High Speed Rail Station, Cishan and Meinong. Buses leave Zuoying Station every 30 minutes to one hour. It takes approximately 40 minutes to reach its final destination of Cishan Transportation Center.

## Neimen Bus Tour

Weekend tours include Cishan-Meinong and Cishan-Neimen, offering free tours to two very different regions. The Neimen bus tour includes the following: Cishan Station→Shun Sian Temple→Zih Jhu Temple→Mu Za Church→308 High Land

The weekend bus tours buses run from the Cishan Transportation Center to Neimen. Neimen's highlights include famous caters and folk art. The tour also includes the 308 High Land Observation Tower offering great views of the well-known Moon World.

## The Meinong Bus Tour

Tours include: Meinong Old Street→Jhongjheng Lake Recreation Park→Meinong Hakka Cultural Museum→Jhong Li-He Memorial Museum→Yellow Butterfly Valley

Meinong is one of Taiwan's well know

Hukkanese regions. The tour includes Meinong Old Street, featuring Hakkan cuisin and a bike ride along the scenic Jhongjhen Lake.

## MRT Shuttle Buses- Red 70, Red 71 and Red 72



## 六大轉運中心 Six new bus transport centers

- ① 高鐵左營站 Zuoying High Speed Rail Station
- ② 高雄火車站 Kaohsiung Train Station
- ③ 旗山 Cishan
- ④ 岡山 Gangshan
- ⑤ 鳳山 Fongshan
- ⑥ 小港 Siaogang

For a limited time Kaohsiung City Government is offering three MRT shuttle buses. Routes include Red 70, Red 71 and Red 72. This is designed to assist commuters in the greater Gangshan area.



陳菊市長推廣新公車路線  
Mayor Chen Chu promoting new bus lines

Red 70 route runs from Ciaotou Train Station to Ciaotou, Gangshan, Alian, Tianliao and Moon World on the weekends. Red 71 route includes Ciaotou, Gangshan, Lujhu, Hunei and Jiading. Red 72 runs from Ciaotou to Zihguan, Mituo and Yongan. Visitors can take Red 72 to Moon World, Jiading wetlands and Zihguan and Mituo fishing villages.



蚵仔寮觀光漁市場  
Kezihliao fish Market



永安虱目魚  
Milkfish in Yongan



美濃中正湖  
Jhong Jheng Lake in Meinong



內門宋江陣  
Songjiang battle array in Neimen



內門308高地  
308 High Land in Neimen

# 3+3 公車開通 便利城鄉往來

◎文/黃大維 ◎攝影/鮑忠暉

為了便捷面積2946平方公里的高雄市大眾交通運輸，高雄市都會區捷運紅、橘兩線開通後，有效率輸送乘客至都會區各點，市政府進一步規劃「六大轉運中心」及「區區有接駁公車」運輸計畫，預計於2012年底，陸續於高雄火車站、高鐵左營站、鳳山、岡山、旗山及小港區建置六大轉運中心，目前38個行政區已有31區完成公車系統，城鄉間往來更加便利，也可望吸引遊客走進各區。

現在到旗山、美濃、內門觀光正是時候！市政府於去年11月至2012年2月6日提供免費試乘6線公車，分別為以「旗山轉運站」作中心的旗美國道快捷公車、「旗山—美濃」、「旗山—內門」觀光公車及3線捷運接駁公車紅70、紅71、紅72。

## 旗美國道快捷公車

連結高鐵左營站至旗山、美濃區的旗美國道快捷公車，每半小時至一小時從高鐵左營站發車，大約40分鐘車程，即到達終點站旗山轉運中心。

通往山城「旗山—美濃」、「旗山—內門」的假日觀光公車開駛，讓旅人到美濃和內門體驗最具特色的觀光之旅。

## 內門觀光公車

路徑：旗山站→順賢宮→紫竹寺→木柵教會→308高地

計劃到內門遊玩的旅客，可從旗山轉運中心搭往內門方向的假日觀光公車，走訪總舖師的原鄉和藝陣之鄉—內門，還可前往內門區的308高地觀景樓，遠眺知名的月世界惡地形，來一趟深度觀光之旅。

## 美濃觀光公車

路徑：美濃老街→中正湖旅遊園區→美濃客家文物館→鍾理和紀念館→黃蝶翠谷

美濃是目前台灣客家文化保留最完整的地區之一，來到美濃老街，別忘了品嚐客家料理，鄰近知名景點中正湖，遊客還可沿著環湖自行車道欣賞中正湖水天連成一色的美景。

## 紅70、紅71、紅72捷運接駁公車

為改善大岡山地區公共運輸系統，市政府開闢紅70、紅71、紅72三條捷運轉乘路線，滿足通勤族的需求。

由捷運橋頭火車站開駛紅70路線，連結橋頭、岡山、阿蓮與田寮區（假日延駛至月世界）。紅71路線從橋頭、岡山行經路竹、湖內及茄萣區。紅72路線從

橋頭、梓官、彌陀延伸至永安區，旅人可至田寮區走訪月世界惡地形、或到茄萣沿海一帶欣賞濕地生態，亦或是至梓官和彌陀區，體驗漁村文化。



旗山車站  
Chishan Old Station



旗山國小  
Chishan Elementary School

# Classical Guitar Soloist Lin Chia-wei

◎English written by Peng Hsin-yi ◎Photos by William Jhangjian

Twenty-three year old, Lin Chia-wei is a highly acclaimed guitar soloist. With an astounding ability to capture entire audiences, he is well on his way to becoming an international classical star. In 2010, he was victorious in competitions in Germany, Greece, and Vienna and gained great momentum in the world of international classical music. One particularly prestigious award was the Karl Scheit in Vienna; a competition held every four years, requiring competitors to play flawlessly for at least 100 minutes.

In November 2011, Mr. Lin performed with the Kaohsiung City Symphony Orchestra and Qingdao Chamber Orchestra. This marked his first performance in his hometown of Kaohsiung. The warm guitar sounds were harmonious with violins and then the entire orchestra, bringing the audience to an almost meditative state. Mr. Lin's masterful performance of distinct layers, unique to classical guitar compositions was clearly brought forth with heart and soul. He seemingly maintained the audience's attention with only his fingertips and won over his fellow Kaohsiung citizens, even though many were previously unfamiliar with the musical genre. His performance ended with a humble bow and thunderous applause and cheers from an extremely

appreciative audience.

Lin Chia-wei's classical guitar career began at the tender age of four. Under the tutelage of his father, he spent most of his time outside of school and homework, playing guitar. Although they lived in Kaohsiung, his father would take him to Taiwan's most famous guitarist, Huang Shou-lee for private lessons in Taichung. When Lin Chia-wei received a sponsorship from CEO Liao Lu-li of Merry Electronics Co. LTD, his dreams of studying in Europe became a reality. At twenty, he moved to Cologne, Germany to study under world-renowned guitarist Mr. Hubert Kappel at the Hochschule fur Musik Koln (Cologne University of Music). He began participating in competitions all over Europe, which proved extremely valuable in building his career. It exposed him to several music techniques and provided the opportunity to speak with and receive feedback from leading classical musicians. Each time he felt his work was taken to a higher level.

Classical music is deeply embedded in European culture, so Lin Chia-wei drew inspiration



林家瑋朝著專業演奏家之路邁進  
On the verge of international classical stardom

would channel his emotions into his music and would often go back to pieces he had already worked, to see if he had evolved in any way.

With an unquestionable passion for classical music, Lin Chia-wei continues to carve out a future as an internationally recognized guitar soloist. His future plans include participating in as many competitions as possible and performing his music to wider and larger audiences. With his God-given talent and relentless pursuit for perfection, he hopes to use his career to promote his music. Lin Chia-wei believes the guitar's most endearing quality is the subtle vibration it touches him in such a way that it is actually speaking for him. He hopes to continue to bring a sense

from living in an environment saturated in such rich musical heritage. He

of wonder to his music and reach out to larger audiences.

## 古典吉他演奏家林家瑋

◎文/侯雅婷  
◎攝影/張簡英豪

被譽為「台灣未來大師」的古典吉他演奏家林家瑋，談起他最迷人之處在於他可以用很小的聲音，小到貼近自己的內心。2011年11月，結合林家瑋的古典吉他獨奏、高雄市交響樂團與青島室內樂團聯合演出，這也是林家瑋首度在家鄉高雄公開演出。

儘管演出經驗豐富，謝場時，這位23歲的年輕演奏家流露出緬腆的笑容。音質溫暖的吉他在音色明亮的小提琴及眾多樂器中，始終表現得不慍不火，卻又迷人得讓人無法忽視，慢曲中尤其展現他彈奏層次分明，格外動人。於是乎，台灣聽眾不甚熟悉的古典吉他音樂，在林家瑋指尖移動的詮釋下，以豐富的表現技巧，演繹出古典吉他音樂的生命力。

去(2010)年是林家瑋豐收的一年，不斷參加德國、希臘、維也納等古典吉他賽，屢獲佳績，是備受矚目的後起之秀。2001年每4年比賽一次的維也納卡爾·夏伊特 (International Guitar Competition Karl Scheit)



林家瑋的古典吉他音樂讓聽眾為之著迷  
Lin Chia-wei charming audiences

大賽，參賽者須演奏100分鐘的曲目，挑戰難度甚高，林家瑋擊敗各國好手，拿下首獎，台灣來的林家瑋，演奏實力技驚歐洲古典吉他樂壇。

4歲起，林家瑋在父親啟蒙之下學習古典吉他，他回想起兒時，鮮少跟同學玩耍，課餘時間都用於練琴，他的父親林功信察覺孩子的天份，帶他往返高雄、台中，向知名的音樂教授黃修禮學習古典吉他，在林家瑋出國前夕，美律實業公司廖董事長因為愛才，贊助他赴德，在家人和貴人的支持下，讓林家瑋的音樂之路走得更加篤定。

林家瑋 20歲負笈德國 Koln Musikhochschule 音樂學院進修，師事

國吉他音樂家卡波爾 (Hubert Kappel)，此後不斷至歐洲各地累積參賽經驗，他提起藉由參賽，他的眼界一次比一次更加開闊，除了觀摩參賽者的音樂表達方式及演奏技巧，比賽時更能與專業人士交流，獲得寶貴建議。林家瑋稱讚歐洲同學深厚的文化養成，有助於詮釋音樂時，賦予樂曲豐富的情感。林家瑋表示，他每隔一段時間會重新練習同一首曲子，以檢視自己在技巧或是情感表達是否能到達更成熟的境界。

憑藉著對吉他的熱情，林家瑋堅毅地朝專業演奏家之路前進，未來他計劃參加更多場比賽，讓他的音樂能獲得更多認同。上天給的天份，再加上自己不斷地練習，美妙的吉他聲，小聲到貼近演奏者和聆聽者的心，那一刻，古典吉他音樂感動人心，帶來無限的美好。



林家瑋和父親林功信  
Lin Chia-wei with father Lin Kong-sin

# Kaohsiung's Newly Developed Aquaculture Fish Products

©English translation: Peng Shin-yi ©Photos by Pao Chung-hui, Lin Yu-en, Hsu Chih-wei

**K**aohsiung's coastline makes it very convenient to access the ocean's resources, resulting in many coastal townships developing aquaculture as their main source of income. Over the years, each district has developed unique fish markets.

A new trend of aquaculture tourism has also blossomed. Kaohsiung City has been further developing its local fishing districts and the development of fine fish products, using local ingredients. Some of these products include Kaohsiung Fishermen's Association's popular Canned Pacific Saury Braised in Tomato Sauce and Yongan Fishermen's Association's Mushroom and Grouper Hotpot Kit. Other popular products include milkfish balls developed in the Mituo District, Mullet Roe Gift Boxes from the Zihguan District and the collagen jelly from Linyuan District. Visitors can now purchase these delicious, local fish products and learn about the industry from the local, friendly fishermen.

## Mituo's Sing Yi Fish Balls

Mituo District is famous for its thriving, high quality milkfish and for 40 years, Sing Yi has been selling this local product. A mouthwatering aroma fills the store, and there are always long lines at the counter. It is particularly busy early in the morning when customers seek the freshest fish, sell out in minutes. Sing Yi Fish Balls are made from the freshest, best local milkfish.

Milkfish has many fine bones, so the back of the fish is the only part suitable to make fish balls. The fish is ground into a fine paste and put on ice to make it chewy. Sing Yi's recipe calls for a unique blend of secret spices. The fish pulp is then stirred until it reaches a pasty consistency. At lightning speed, a team of workers form gigantic balls and toss them into a huge caldron of boiling water. Sing Yi processes an average of one thousand catties (600 kilo) of milkfish balls per day.

Sing Yi's owner has adjusted the fish ball recipe several times to meet customers' feedback. The current fish balls are juicy, with a hint of garlic. They have a fine balance of fish flavor and seasoning and have no artificial additives. The chewy texture comes from the vigorous stirring and ice-bathing process.



捏魚丸  
Shape the fishballs



煮魚丸  
Fishballs in the boiling water



They can be kept frozen for about three weeks and as long as they are defrosted before they are cooked, they will taste just as good.

Every year Mituo District hosts a Milkfish Festival and the fish balls are the most popular product. Sing Yi also started an online shop, so customers who don't live near Mituo can still enjoy their wonderful fish balls.

## Mullet Roe in Zihguan District

Mullet is a migratory fish and about ten days before and after Winter Solace schools come to the Taiwan Straits to lay their eggs. Mullet season lasts from December to March, peaking in January. The rich in protein mullet roe is extremely labor intensive and time consuming to process. It is due to this expensive process; it was once a delicacy enjoyed only by the very rich.

Ms. Ouyang Fen, a representative from the Zihguan Fishermen's Association, quotes premium grade mullet roe can sell for about 2800 NTD per Taiwanese catty (600 grams, or 1.5 lb) in the current market. However, the less expensive option of Select Grade sells for 1600 NTD per catty and is perfect for people who are buying mullet roe for gifts. Ms. Ouyang also explained, over the past few years wild mullet roe has become extremely popular in Zihguan District where they have been focusing on developing new products. In 2010, the Agricultural Committee released the one hundred best agricultural products, with premium grade, wild mullet roe hitting the top of the list for the best aquaculture products category. This brought significant recognition for the product. The majority of Zihguan premium grade, wild mullet roe is currently exported to Japan. However the association also hopes to further promote these products by targeting high-end retailers in Taipei.

Premium grade, mullet roe is harvested exclusively from the wild. The Association hired 20-year veteran mullet roe specialist, Mr. Liu Hecyuan,



to oversee operations. Mr. Liu inspects the fish, allowing only the round and full-bodied ones to be manufactured. They are then processed, salted, and placed between weighted planks to squeeze out water. The roe is then sun-dried and put into subzero freezers where they are put through a dehydration process. The process is repeated several times and the roe gradually becomes firm, yet mildly elastic. The amount of salt and the timing of salting process are constantly adjusted, depending on the size and weight of the roe sacks. It is processes like these that depend on Mr. Liu's extensive experience.

Wild mullet roe is darker and has a greater variety of shape and size, with a slightly uneven fat distribution. They have a great texture, are mildly chewy and a lingering fishy flavor. Ms. Ouyang describes the best way to serve mullet roe is by blanching it in boiling water and then cutting it into thin slices, placing it alongside thinly sliced pears, apples and garlic. The sweetness of the fruit softens the saltiness, whereas the sharpness of the garlic accents the fish's robust flavor. It is truly a gourmet experience to enjoy this multi-layered delicacy.

## Linyuan Fishermen's Association Collagen Jelly

Collagen jelly is a new and popular product currently produced in Linyuan District. Ingredients include fish scales, bones and fins, tail of tuna and giant seaperch roe parts. It is rich in collagen, and has nineteen different nutrients and amino acids and a base component of protein. With smaller molecules, it is easy for the body to absorb. It is an extremely healthy food and in four years it has become one of Linyuan's bestselling products. This great popularity is due to three years of laborious trial and error before the Linyuan Fishermen's Association's R&D team finally perfected the recipe. Currently collagen jelly sales top 10,000 units on average per month and were also among the top products selected by the Fisheries Agency in 2010.

Collagen jelly was created from previously discarded waste such as fish parts and by reusing them, turned them into gold. Nutrients are extracted through a process of boiling and then rapid freezing in a rector



膠原蛋白凍原料包括魚鱗(左上)、魚卵(左2)、雙波魚(右)等。

Collagen jelly ingredients include fish scales (above left) giant seaperch roe (2nd left) and ocean sunfish (right), etc.



膠原蛋白凍  
Collagen jelly

specialized freezer, maintained at  $-50^{\circ}\text{C}$ . The freezing temperatures keep the product fresh as well assisting in pasteurization. It takes eighteen hours to transform the fish parts into gelatin; however it does not taste like fish in any way. Director General of Linyuan District Fishermen's Association, Mr. Liu Ruei-ching describes the fishy smell as being the biggest challenge for the

R&D unit to overcome. The association tried everything to get rid of it and would not disclose the solution. The collagen jelly invention has meant so much to this district, It has not only brought in a significant and steady income, it has also created nearly thirty new jobs for the local people.

Collagen jelly comes in two options, low sugar or

sugar-free. Free of chemical compounds and synthetic materials, it has a shelf life of fifteen days and must be kept at below  $5^{\circ}\text{C}$ . The collagen is also used to produce cosmetic products such as BB cream (blemish balm) and jelly masks.

## 漁鄉風華 高雄水產伴手禮

◎文/張嘉玲、侯雅婷 ◎攝影/鮑忠暉、林育恩、徐志偉

高雄市沿海各區養殖業發達，各具特色的漁業專區也卯足全力開發出最具代表性的水產產品伴手禮，從高雄區漁會的茄汁秋刀魚罐頭、永安區漁會推出的「百菇養生龍膽石斑火鍋」、彌陀區的魚丸、梓官區漁會的野生烏魚子禮盒及林園區漁會的膠原蛋白凍，旅人們不妨規劃一趟漁村之旅，感受討海人特有的豪邁和熱情，帶點當地的漁獲伴手禮，細細品嚐豐收的滋味。

### 彌陀興義魚丸

走到興義魚丸老店門口，店前一字排開攤攤魚貨產品，絡繹不絕的來客起勁挑貨。一旁大煮鍋裡白煙冉冉上升，一粒粒碩大的魚丸在工作人員的手裡俐落成形，店裡欣欣向榮。

彌陀區盛產質量俱佳的虱目魚，為國內虱目魚主要產地。製做虱目魚丸已近40年的興義魚丸老店採用當地生產的新鮮虱目魚，取其具有彈性、沒魚刺的魚背肉，以機器絞肉後打成魚漿，適時以冰塊降溫保持魚肉脆度，並加入調味料等，直到魚漿黏度呈現濃稠狀，再以傳統手工捏成魚丸，下鍋煮熟。一天約使用一千斤左右的虱目魚肉，絕大部分製成虱目魚丸，一斤魚肉則可製成20顆魚丸。

興義魚丸糖、鹽比例拿捏得恰到好處，加上以獨門香料調味，強調不加化學添加物，魚丸入口具有彈跳口感，散發濃郁魚肉香氣，因加入蒜頭去腥味，入口鮮美，滋味豐富、爽口。每日熱騰騰剛煮熟起鍋的新鮮虱目魚丸廣受顧客歡迎，一大早前來購買的顧客川流不息，每逢彌陀區舉行虱目魚文化節時，外地遊客反映更是熱烈。興義魚丸亦架設網路，讓遠距離的顧客也能享用。鮮美質佳的虱目魚丸，是年節時最佳伴手禮。

### 梓官烏魚子

每逢冬至前後十天，烏魚必會出現於台灣海峽附近洄游產卵，烏魚由12月到隔年3月都有產出，盛產期為十月份，具高蛋白營養價值的烏魚子產量少、製作過程繁複，價格高，是昔日富貴人家餐桌上才可看見的佳餚。梓官漁會歐陽芬表示，特級烏魚子一台斤可達2800元，適合一般人送禮的烏魚子禮盒，一台斤約1600元。近3、4年來，梓官區漁會所製作的野生烏魚子頗受市場歡迎，2010年農委會舉辦的百大精品選拔中，頂級野生烏魚子禮盒即名列水產精品品項之一，足見其品質精良，目前外銷日本，已建立固定客源，並將販售駐點擴大到台北市場。

歐陽芬表示，梓官區漁會只採購野生烏魚製作烏魚子，漁會並特別聘請在地二十幾年製作烏魚子經

驗的劉何泉師傅，負責挑選肥美的烏魚。採收野生烏魚後，就由漁會附設的工廠取出烏魚卵，抹鹽，壓制塑形後，重複曝曬、冰凍的步驟之後，肉質變得更有彈性，外觀上成為市面販售，呈現平扁狀的烏魚子。製作過程中劉師傅嚴格控管製作流程，抹鹽時間亦須依烏魚卵大小、重量作不同處理，劉師傅的經驗傳承，是梓官漁會烏魚子保持美味的關鍵。野生烏魚子色澤較深，形狀大小、油脂分佈不一，吃起來格外黏牙，肉質Q，歐陽芬說，常見的吃法會將烏魚子水煮過後切片，配上水梨、蘋果、大蒜調味，酸甜口感在口中漾開，層次豐富。

### 林園區漁會膠原蛋白凍

林園區漁會歷時3年研發出膠原蛋白凍，粹取大片魚鱗、魚骨、魚鰭、鮪魚尾巴和金目鱸魚魚卵等水產產品



野生烏魚子禮盒  
Wild Caught Mullet Roe Gift Box



曬烏魚子  
Dry Mullet Roes



梓官區每年舉辦烏魚文化節，邀請民家品嚐美味烏魚。  
Zihguan district holds a Mullet Festival to invite people to taste mullets.

### 哪裏買？

- 興義魚丸 07-6191138 · 6191238
- 梓官區漁會烏魚 07-6194100
- 林園區漁會膠原蛋白凍 07-6432763

### Where to buy?

- **Fish Balls**  
Sing Yi Fish Balls  
Tel: (07) 6191138 / 6191238
- **Mullet Roe**  
Zihguan District Fishermen's Association  
Tel: (07) 619-4100
- **Collagen Jelly**  
Linyuan District Fishermen's Association  
Tel: (07)643-2763

中的優質膠原蛋白，且富含19項胺基酸成分，因分子小，較易為人體所吸收，產品推出逾4年，廣受好評，每月熱銷1萬盒，膠原蛋白凍更獲選為行政院漁業署2010年水產精品。

拜膠原蛋白凍的暢銷熱賣，原本遭廢棄的魚鱗等原料成了典型的廢土變黃金，大片魚鱗經過二次加工處理，在零下50度低溫急速凍凍，以保持原料的新鮮，達到殺菌之目的，製造過程超過18小時，純天然的膠原蛋白凍嚼起來QQ的，卻沒有惱人的魚腥味，漁會總幹事劉瑞卿坦言，研發之初為了去除腥味可說是煞費苦心，當然去腥妙方也被漁會列為最高機密。膠原蛋白產業蓬勃發展，更提供當地近30人就業機會。

林園區漁會強調膠原蛋白凍完全不使用化學或人工原料，因此必須保存於5度C以下，品質新鮮保存期限為15天，有微糖跟無糖二種口味。除了膠原蛋白凍，還有膠原蛋白臉部產品，如BB霜及凍膜等。



## A Winter Delight from Yenchao Jujubes

◎English Translation: Marie-claude Pelchat ◎Photos by Pao Chung-hui

In Kaohsiung City, the sun still shines brightly during the winter season. The branches heavy with jujubes clearly symbolizes jujube season has arrived.

Yeh Chung-bin is the head of the 7<sup>th</sup> Jujube Production and Marketing Group, part of Yenchao District Farmer's Association. He believes Yenchao jujubes are so delicious due to Yenchao District's soil, rich in calcium, magnesium and other trace elements, providing the necessary nutrients to grow juicy, tasty, thinly skinned jujubes.

He believes these jujubes are more suited to lower temperatures and precipitation during Taiwan's winter season. It is believed that during Chinese New Year, eating jujubes brings good fortune. Yeh uses nets to prevent damage caused by Drosophila flies; subsequently reducing the need for pesticides. Pre-harvest farmers use fertilization techniques to enhance potassium and magnesium levels in the soil. This contributes to the hint of acidity that blends with the sweetness of the fruit, resulting in a better taste. A

ripe jujube can weigh up to 150g, the skin is a yellowish green, part of stem that is wrinkled and flesh that is hard and reaches 15 on the sweetness scale.

Yeh explains, "Jujubes are also known as reunion fruit, making reference to an old proverb that says jujubes guarantee good years." The festive fruit have been well received by the market, fetching prices of NT\$80 to NT\$100 per kilogram. Jujubes harvested by the 7<sup>th</sup> Production and Marketing Group have received the GAP certification (Good Agricultural Practices) and meet pesticide standards. Over the last three years Yenchao Jujubes have also been available on the Shanghai market. Yeh explains, refrigerated jujubes keep for a week and have a harvest season from December to March. So enjoy the wonderful, sweet flavour of jujubes during this winter season.

### Where to Buy?

Yenchao District Farmers' Association  
Telephone: (07) 616-2211  
Yeh Chung-Bin (Head of Yenchao 7<sup>th</sup> Jujube Production and Marketing Group)  
Telephone: 0919109136



## 冬季限定 燕巢蜜棗

◎文/張嘉玲 ◎攝影/鮑忠暉

時序已進入冬季，圓碩的蜜棗沉甸甸地垂掛枝頭，蜜棗季節翩翩降臨。

燕巢農會第7班棗子產銷班的葉仲彬班長表示，燕巢蜜棗之所以遠近馳名，是因燕巢地區土壤中富含鈣、鎂成份及微量元素，提供蜜棗所需養份，成熟蜜棗多汁、皮薄，口感極佳，頗受市場歡迎。葉班長表示，蜜棗適合在低溫、少雨的冬季生長，逢年過節時，吃棗子亦寓有吉祥之意。種植過程中，葉班長採用網室預防果蠅啃咬，減少用藥。他表示，果農於採收前，會利用施肥技術使蜜棗甜中帶酸，風味佳美。成熟蜜棗一顆可達150公克，果皮呈現黃綠色，果蒂部分無皺褶狀，果肉硬脆，甜度可達15度，嚐起來略帶酸味，散發果香。

葉班長表示，蜜棗亦稱「團圓果」，

古有「送棗年年好」之俗諺，喜氣的蜜棗頗受市場歡迎，燕巢蜜棗的販售價格1公斤約80到100元。他表示，產銷班所生產的蜜棗取得國家吉園圃認證，符合用藥標準。燕巢蜜棗也打入了上海市場，連續供貨3年。葉班長說，蜜棗冷藏即可保存約1星期。蜜棗盛產期由12月至翌年3月，欲品嚐甜美、風味佳的蜜棗，就在冬季。



### 哪裡買?

燕巢區農會 07-6162211  
燕巢區棗子產銷班班長葉仲彬 0919109136

## Liugui Perfect Papaya

◎English Translation: Peng Hsin-yi

◎Photos by Hou Ya-ting

This year, it was farmers from Liugui who were honored for their Perfect Papaya at the 26<sup>th</sup> Fruit Farmers' Production and Marketing Association. Top farmers were selected from approximately 6,000 competitors. Liugui's winning papaya was "Tainung No. 2" selected for its year round fertility, ultra-sweetness, delightful deep orange flesh, superb texture and distinct fragrance. The association named it the "Perfect Papaya" and maintains the exclusive right to brand and market them. Association Director Ciou Ruei-bin

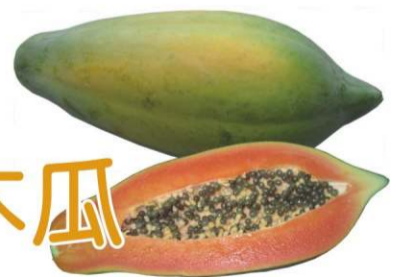
said this perfection is based on the papaya's great symmetry and blemish-free skin.

Liugui's landscape features hills and valleys and good soil drainage. This has resulted in a perfect environment for papayas to grow. The weather in Liugui is usually hot, adding to the area's advantages. However, growing papaya trees also poses several challenges. Papayas are susceptible to Ringspot Virus, a side effect of aphid bites. Therefore, commercial papaya farmers protect their trees with net housing. Liugui's typhoon season brings strong winds, which poses a

great threat to the papaya industry. Perfect Papayas are tree-ripened and then shipped to Taipei's Agricultural Wholesale Market. They are mostly sold domestically; however a small percentage is exported to Japan and China.

The 26<sup>th</sup> Association complies with food safety, following Good Agriculture Practices (GAP) and Taiwan's Agriculture and Food Traceability (TAFT) system. Director Ciou stated, "The 26<sup>th</sup> Association stays ahead of the game. Currently, the association is focusing on greenhouse cultivation techniques." It is hoped these aden

developments will extend the papaya's short shelf life and extend opportunities for export markets. The association is currently planning to apply for international food safety certifications. "Even though they have won an award, it does not mean the association has reached its final destiny", states Director Ciou. The association will continue to reinforce their brand and broaden their international market.



## 六龜波飛木瓜

◎文/張嘉玲 ◎攝影/侯雅婷

六龜地區第26期果樹(木瓜)產銷班今年在全台6000多個產銷班中脫穎而出，獲選成為全國十大績優農業產銷班，所生產的木瓜為終年可採，果肉品質佳，市場反映良好的台農2號品種，並以「波飛(Perfect)」作為產銷班專屬品牌。波飛木瓜果肉偏紅色，入口香甜，產銷班班長邱瑞斌表示，果形端正、果皮無疤痕的木瓜才能入選成為波飛木瓜。

邱瑞斌表示，六龜地區排水性好，地形高低落差明顯，環境氣候適合木瓜生長，愈炎熱的氣候，品質愈佳。為防止蚜蟲嚙咬木瓜傳播輪點病毒，波飛木瓜採用網室栽培，種植過程最怕遇到颱風

破壞網室結構，造成損失。頂級木瓜運往台北農產公司拍賣市場販售，少量外銷至日本，今年，波飛木瓜亦首度挑戰大陸市場。高品質的波飛木瓜在市面上比一般木瓜一公斤多出約一、二十元。

邱瑞斌說，第26期木瓜產銷班生產的木瓜，達到吉園圃或生產履歷的認證，嚴格遵守用藥規範，他笑著說，第26期產銷班往往「比別人早一步」，現階段要發展溫室栽培技術，克服木瓜外銷常產生不耐久存的問題，未來亦計畫申請國際食品安全認證，邱瑞斌表示，得獎不是終點，從建立在地品牌到逐步挑戰外銷市場，波飛木瓜讓人拭目以待。



## Hou Yi-Ren: Guest artist of Kaohsiung International Container Arts Festival

◎English Translation: Marie-claude Pelchat ◎Photos courtesy of Hou Yi-ren

Local and international artists have been invited to take part in the 2012 Kaohsiung International Container Arts Festival, which lasts until January 31. The creative theme of the festival is "home," and artist Hou Yi-ren who hails from Kaohsiung's sister city of Tulsa, Oklahoma has used two trailers, a kumquat tree and a goat to create her impression of "home." Her work can be seen at Pier 2 Art Center.

Born in Taiwan, Hou has lived in the United States for almost 16 years. She participated at the festival event, thanks to a grant from the US State Department. Hou said she heard about the event and immediately started to think about concepts for an installation along with her husband, James Gallagher. They transformed a shipping container into two trailers, a fruit tree and a cow, representing elements necessary for human nutrition. The work was immediately selected to be part of the exhibition.

Explaining the source for her inspiration, Hou said that as a child she lived in the mountains and ox carts were omnipresent. The trailer in her installation symbolizes "going home." For three weeks, Hou worked with

volunteers in Kaohsiung to set up her installation and realize her vision. This creation process was unforgettable. Since the real cow in the original installation could not be included, it was replaced by a small goat. Thanks to the help of local friends, a small plastic goat was found on opening day, thus completing the original vision of the work. For Hou, the most precious memories of this exhibition are the interactions with volunteers and her visit to Kaohsiung Guangrong Elementary School. There she shared with teachers and students about her creative process and received wonderful feedback. The overall experience convinced her of the friendliness of Kaohsiung's people.



After completing the installation, Hou and her husband explored the city. Hou loves art and culture. Taking the MRT, they visited Kaohsiung Museum of Fine Arts, Ciaotou Sugar Refinery. She said that her previous impression of Kaohsiung was that of an industrial

city. Now, however, she describes Kaohsiung as a city where people have space to breathe. She admires Kaohsiung for its nice weather and Love River. She is looking forward to bringing her creations to share with friends in the city.

### 高雄貨櫃藝術節受邀藝術家侯宜仁

◎文/張嘉玲 ◎照片提供/Hou Yi-ren

2012高雄貨櫃藝術節以「家」為創作主題，展期至1月31日。高雄姊妹市陶沙的受邀藝術家侯宜仁以兩台拖車、金桔樹、羊，在高雄駁二藝術特區，完成她對「家」的想像。

出生於台灣的侯宜仁，旅居美國約16載，此次在美國國務院贊助下赴台。侯宜仁說，偶然獲知高雄市邀請藝術家參展，她立即和先生葛理漢構思作品，將

一個貨櫃改造成兩台拖車，分別裝載果樹和母牛，象徵供養人類的營養，他們的作品旋即獲選參展。侯宜仁談起作品的靈感源於，兒時居住山區，牛車隨處可見，作品中的拖車即有言喻「回家」之意。在高雄創作的3星期間，在志工幫忙下，她經歷了難忘的創作歷程。原本作品中的母牛無法實際出現，於是以一頭小羊代表，經由當地朋友的幫忙，總算在開幕當天，尋覓到一條塑膠小牛，重現作品的原始設計。侯宜仁談起此次參展最珍貴的回憶，是與志工朋友的交流，讓她體驗到高雄溫暖的人情味，她並至高雄光榮國小，與該校師生分享創作概念，獲得熱烈迴響。

在高雄期間，侯宜仁忙完展覽會場，常和先生葛理漢徜徉高雄。侯宜仁鍾愛藝術文化，搭著捷運，他們造訪高雄美術館、橋頭糖廠等地。侯宜仁說，過去對高雄的印象是個工業大城，現今她形容高雄讓人擁有呼吸的空間，她盛讚高雄有著陽光普照的好天氣和愛河。侯宜仁期待下次再帶著作品與高雄的朋友交流。

## Rich Matheson-Capturing local culture through his lens

◎English translation by Marie Pelchat ◎Photo courtesy of Rich Matheson

Canadian photographer Rich Matheson came to Taiwan 20 years ago and fate led him to settle in Tainan. Rich's wife belongs to the Bunun aboriginal tribe in Kaohsiung's Namasia District, and Rich himself was quickly seduced by the area's clean air, natural environment, rich culture and warm people. Rich and his family moved to Namasia District in 2004, and he even built their house by himself.

Rich truly enjoys the natural life of Namasia District. He mentions that one of his favorite dishes is the Bunun delicacy "stinky meat." This dish is made from wild boar or wild deer captured by tribespeople. Even if you have the money to buy it, "stinky meat" is hard to come by because tribespeople only prepare the dish during specific seasons and serve it to friends and family members. None of the local restaurants sell it.

Rich and his wife agree that the natural environment of Namasia is ideal for raising their

children. However, good times never last and, in 2009, Namasia suffered greatly when typhoon Morakot hit Taiwan. Rich and his family had to move out, but they still come back every weekend.

Having traveled in Tainan, Kaohsiung and Namasia, Rich describes Tainan as a place with a rich history and culture, and where the pace of life is very relaxing. For its part, Kaohsiung is a big



Rich(在後面者)和他的家人Vilian(左), Alas(中間)and Vaji(右)  
Rich (in the back) and his family, Vilian (left), Alas(center) and Vaji (right).

city and although smaller than Taipei, it still retains its traditional culture. As for Namasia, it is a paradise for outdoor living and perfect for walking. Rich recommends going hiking in the mountains when coming to Taiwan.

Rich - who wrote the Southern Taiwan section of the Michelin Green Guide - has explored the many corners of Taiwan and used his camera to record Taiwan's religious festivals and culture. He plans to compile his photographic work into a book. For this reason, he often visits Neimen District in Kaohsiung,

which occupies a central place in Taiwan's Songjiang Battle Array. Rich says the fierce-looking face paint and eye-catching costumes of Eight Generals Dance performers might instill awe and fear in the hearts of people, but when he asks in Chinese, "Can I take a picture?," these performers are excited to pose in front of the camera and interact in a sincere manner. Through his lens, Rich overcomes the language and cultural gap, representing through images the most outstanding aspects of Taiwan's local culture.

### Rich Matheson 捕捉鏡頭下的庶民文化

◎文/侯雅婷 ◎照片提供/Rich Matheson

加拿大籍攝影師Rich Matheson 20年前來到台灣，因緣際會落腳台南，因為太太是高雄那瑪夏區布農族人，Rich被那瑪夏區好空氣、鄉間自然環境、豐富文化和友善熱情的族人所吸引，2004年舉家搬回那瑪夏區居住。Rich很享受那瑪夏區的自然生活，他提起，布農族人有道滋味豐富的「臭肉」私房珍饈，是他心中的美食首選，取材自族人捕捉到野生的豬肉或鹿肉特製而成，族人只在特別的時節才製作，僅招待自家親友，當地的餐廳也不販售。

Rich和太太都認同那瑪夏這樣的自然環境是撫養孩子長大的理想環境，可是好景不常，2009年莫拉克颱風重創台灣，那瑪夏區受創嚴重，他們因此遷離那瑪夏，但週末時仍會返回那瑪夏的家。

遊走於台南、高雄和那瑪夏，Rich說

台南具有深厚的歷史文化，生活步調較放鬆；高雄則是大都會，雖小於台北的規模，但仍保有傳統文化；那瑪夏則是戶外生活的天堂，適合健走，Rich推薦，來台灣一定要到山裏走走。

這位撰寫過南台灣米其林指南的專業攝影深入走訪台灣，長期用相機紀錄著台灣廟會和陣頭文化，未來計劃將作品集結成冊，也因此他經常造訪素有「藝陣之鄉」的高雄內門區，Rich說，臉上彩繪著色彩斑斕、服裝造型搶眼的八家將表演者，看起來讓人心生敬畏，但他強調，當他用中文詢問：「我可以拍張照片嗎？」這些表演者都非常開心能入鏡，無比真誠的與他互動，透過鏡頭，跨越語言和文化的鴻溝，呈現於眼前的是台灣最精采的一頁庶民文化。

# A Duet of Taste : Taiwan's Putao Fortified Wine & Germany's Saar Riesling

◎English Translation by Peng Hsin-yi ◎Photos by Lin Yu-en

In recent years, people in Taiwan have become more aware of the grand scene of international fine dining. Since 2010, Michelin three-star chefs have been invited to Taiwan by prominent restaurants, such as Villa 32 in Taipei and Pasadena in Kaohsiung, to be guest chefs for special events. Wine pairing is an essential part of a perfect dining experience, and the sommelier enlisted to collaborate in these events was Assistant Professor Chen Cian-hao of the Department of Food & Beverage Management, National Kaohsiung University of Hospitality and Tourism. Professor Chen selected two very unique wines that were recently introduced to the world. Both were produced locally and in small batches, and have distinctive characters that could hold their own as companions to the gourmet food produced by the Michelin three-star chefs.

Professor Chen explained that instead of resorting to famous, established wineries, many sommeliers like to visit small countryside wineries, looking for hidden gems produced in small quantities, drunk by locals, and full of regional character - yet rarely seen outside the area.

The first wine selected by Professor Chen was Saar Riesling, a dry white wine produced by Peter Lauer, a German winery located in the Mosel wine region along the Mosel River. The region's slate soil allows vines to dig their roots deeply into the earth. The grapes are small, thick-skinned and high in sugar content, with a distinctive mineral flavor to them. The characteristics of the grapes are fully captured and reflected in the wines produced from them; mildly acidic, and refreshing with a pleasing feel in the drinker's mouth. They go well with seafood dishes, and especially with grilled salmon.

Putao fortified wine is the first Taiwanese wine to be

included in a Michelin star dining experience. Putao Wine was a result of collaboration between National Kaohsiung University of Hospitality and Tourism and Shu-shueg Winery in Houli, Taichung. Made exclusively with Golden Muscatel grapes, Putao Wine was fortified with grappa-style pomace brandy and matured in caskets. It was heat-treated during the maturing process by solar thermal energy, a unique characteristic fully utilizing south Taiwan's abundant sunshine. Professor Chen first started experimenting in 2004, and it took him over six years to bring Putao Wine to the consumer market. When Putao Wine debuted in 2010, only 200 bottles were available. But the wine did not escape the attention of Christian Le Squer, a Michelin three-star chef then working in Pasadena as a guest chef. Mr. Le Squer chose Putao Wine as the pairing wine for his signature dessert, Croquant de Pamplemousse Cuit et Cru Au citron vert. This dessert contains a layer of candied grapefruit, a layer of raw grapefruit marinated in lime, pineapple sorbet, and a covering of cold caramel. Mr. Le Squer was very satisfied with the results of the pairing, saying a



Saar Riesling Trocken

fortified wine tends to develop more complex flavors as it ages. He looks forward to tasting Putao Wine again in the future, to appreciate its richer, fuller effect.

Putao Wine has a rich, luscious texture. Its aroma is so intense that it almost saturates the room as soon as the liquid is poured into a glass, and it lingers for a long time while even after consumption. The sweetness of the Golden Muscatel grapes are accented by a caramel-like base note, with a unique undertone of preserved fruit.

## 台灣蒲桃酒

## 和德國Saar Riesling Trocken

◎文/侯雅婷 ◎攝影/林育恩

2010-2011年，台灣吹起一股米其林三星主廚旋風，從台北的三二行館到高雄的帕莎蒂娜餐廳，都爭相聘請米其林三星主廚來台獻藝，並共同選擇由擁有釀酒師和侍酒師執照的陳千浩擔任首席侍酒師。隨著聖誕節和新年等佳節的到來，特別請任教於高雄餐旅大學餐飲管理系的陳千浩，推薦二款產量不大但獨具在地風味的新酒，台灣蒲桃酒和德國Saar Riesling Trocken雀屏中選。

陳千浩提起，在國外侍酒師會下鄉找酒，針對那些

生產數量少、不外銷，僅供當地人飲用，卻非常具在地特色的小酒廠，台灣蒲桃酒寫下台灣第一瓶農村酒莊葡萄酒翻然躍上米其林美食殿堂的紀錄。

蒲桃酒是高雄餐旅大學自2004年起與台中后里樹生酒莊合作研發而成，採金黃葡萄，運用太陽光進行熱熟成釀造台灣葡萄酒。2010年正式量產，第一年產量只有兩百瓶，甫上市即獲高雄帕莎蒂娜法式餐廳邀請巴黎三星米其林餐廳主廚Christian Le Squer選為搭配招牌甜點糖蜜/新鮮葡萄柚雙重奏佐柑橘雪霜。主廚Christian Le Squer讚道，蒲桃酒存放的時間越久，將可創造出更豐富的風味。

台灣製的蒲桃酒一開瓶，隨著琥珀色的瓊漿玉液倒入杯中，瞬間空氣中充滿濃郁飽滿的酒香，久久不散，湊近一聞，葡萄果香中帶點焦糖的香氣，更特別的是，酒中還交織著蜜餞的香氣。

另一款Saar Riesling Trocken產於德國莫塞爾河，因為當地葉片岩的貧瘠土地，葡萄樹會紮根很深，產出很小顆的葡萄，葡萄皮很厚且甜度很高，蘊含濃稠的礦物質風味，帶著自然清新的酸度，是款清爽的白酒，最適合搭配海鮮或烤鮭魚。



蒲桃酒  
Putao Fortified Wine

