

Kaohsiung's Dragon Boat Races

◎English written by Lin Fang-ju

◎Photos by Pao Chung-hui, Kao Chia-tse

Dragon Boat Festival falls on the 5th day of the 5th month of the lunar calendar. This year's International Dragon Boat Invitational Races were held from June 13-16 on Kaohsiung's Love River. The races were divided into two categories, day races and traditional night races, with a record hundred and eleven teams participating. Nine were international teams, including a team from Kaohsiung's Dutch sister city Amstelveen, who came to participate in the Mixed Open Race. This was Team Amstelveen's first time to participate in Taiwan's dragon boat races.

During the first three days several races were held in the rain; however, it didn't seem to affect the teams' enthusiasm. Luckily by June 16th the weather finally cleared and under sunny, blue skies, crowds gathered at the Love River. The final races were extraordinarily intense and as the crowds enthusiastically cheered them on, teams ferociously paddled in unison to the rhythmic beat of the drum. Kaohsiung's Deputy Mayor Lin Ren-yih came out to cheer on the finalists. Mayor J Van Zancer from Amstelveen also came all the way from the Netherlands to cheer on his team. Despite the heat, it was certainly a memorable occasion.

"Fitness Factory" won the Men's Open and took home a



在隆隆鼓聲中，選手們動作一致地划槳，龍舟競賽異常激烈。
Teams paddle to the beat of a drum.

prize of NT\$150,000. San Hsin Vocational High School won the Women's Open, winning NT\$80,000. The Mixed Open was won by the Dragon King team from the Electrical Engineering and Physics Departments at National Sun Yat-sen University. Dragon King Team defeated Amstelveen's Team by a mere 0.01 seconds. The audience cheered for both teams. Mayor J Van Zancer publicly addressed the

contesters in his native language, Dutch, praising them for their great performance. He expressed his appreciation for Kaohsiung's hospitality and promised to come back and join the dragon boat races next year. The Naval

Academy won both championships in the College Mixed and College Men's races. This year's dragon boat races were a huge success and a great time was had by all.

端午 競 龍舟

◎文 / 王大衛 ◎攝影 / 鮑忠暉 · 高嘉澤

今年高雄端午國際龍舟邀請賽從6月13日至16日，一連四天在愛河畔熱鬧舉行，比賽分為白天競技龍舟、夜間傳統龍舟，參賽隊伍高達111隊，創下歷年之最。值得一提的是，國際組有9隊參加，包括首度來台報名參與龍舟賽的荷蘭市政府阿姆斯特芬市，也是高雄市的姐妹市，挑戰競技龍舟的公開混合組。

前三日的龍舟比賽，因為天氣不穩定，有幾場比賽是在雨中進行，但是選手們熱情不減，奮力地划槳，決賽當日（16日）是難得的豔陽天，愛河畔圍滿了觀賽的人潮，比賽在震天響的加油聲和隆隆的鼓聲中有朝氣地進行著。高雄市政府副市長林仁益也特地到場為選手們加油。而遠道自荷蘭阿姆斯特芬市市長J Van Zancer范颯能也應邀觀賞龍舟賽，為該市隊伍加油！

決賽日競賽異常激烈，各隊選手默契十足地划著船槳，濺起水花，龍舟飛快地在水面划過，夾雜著鼓聲和圍觀群眾的加油聲，炙熱的天氣讓選手和民眾都揮汗如雨，這是屬於端午賽龍舟獨有的印記。

高雄市龍舟賽公開男子組由「健身工廠」技壓群雄，抱走15萬元獎金，公開女子組由「三信家商」贏得冠軍，8萬元獎金入袋。公開混合組由「中山物研機電龍王號」奪冠，以0.01秒之差打敗緊追在後第二名的「阿姆斯特芬市」，但現場民眾不分輸贏都給與參賽選手熱烈的掌聲，范颯能市長也以荷蘭語廣播稱讚選手們的表現，並表示高雄國際龍舟賽辦得很成功，也盛讚台灣人民很熱情，范颯能市長說他們明年還要再來參加龍舟賽！大專混合組的部份由「海軍官校」鍍金，「海軍官校」並在大專男子組封王，締造雙冠王的亮眼佳績，愛河龍舟賽在歡呼聲中完美落幕。



高雄市的姐妹市阿姆斯特芬市組團參加龍舟賽，並承諾明年還要再來！
Kaohsiung's sister city Amstelveen participating in the race

New Immigrants in Kaohsiung

©English written by Lin Yi-chun ©Photos courtesy of New Immigration Family Center

Signboards with foreign writing, food made with fragrant spices, boutique shops with exotic merchandise all reflect the modern acceptance of multiculturalism and the influence of new immigrants in Kaohsiung. The population of foreign spouses is now over twenty thousand, the largest group (over half of the foreign spouses in Kaohsiung) being from China. The second largest demographic of foreign spouses come from Vietnam. These multi-cultural groups have infused a new spirit and vibrancy in Kaohsiung.

To provide greater support for new immigrants, Kaohsiung City Government launched the Care and Assistance for Immigrant Spouses program in 2005. This was a multi-bureau endeavor with contributions from the Civil Affairs, Education, Health and Social Welfare Bureaus. The goal was to provide assistance, culture, language and vocational training programs, medical subsidies, employment services and other related resources to assist with the integration of foreign spouses.

At the New Immigration Family Center, people chat in different languages and read foreign and local magazines. The center offers strong



新移民家庭服務中心舉辦活動慶祝佳節
The center holds activities and holiday celebrations

support for new immigrants. It also supplies them with resources, assistance and information leaflets, published in six languages. There are seven community service stations, in the Nanzih, Siaogang, Sanmin, Cianjhen, Lingya, and Zouying Districts which allow immigrants to seek the support and care they need within their own neighborhoods. The center also provides home visits, financial subsidies



and organizes cultural and festival activities. The issue of employment is also of great importance to the immigrants. Therefore, the Labor Bureau provides vocational training programs and employment services. If any vocational training requires a special certification, the bureau also assists in obtaining these certificates.

Tseng Huan-cyong, originally from Vietnam, married into a Taiwanese family and has been living in Kaohsiung for fourteen years. She began her involvement with the Overseas Vietnamese Sisterhood Association when she herself was finding it hard to adjust. She now chairs the organization and credits her inquisitive personality for this progress. The service center also provides companionship for Tseng and other Vietnamese women like her. She believes what is needed the most is for the government to provide a more consolidated service and hopes the people of Kaohsiung will treat these new immigrants with empathy. She also hopes the government will take greater steps in investigating employment issues such as salary payment and poor treatment on the job.

Based on personal experience, Huan-cyong encourages the foreign spouses' whole family to participate in the center's activities. This builds trusting relationships and promotes a more harmonious coexistence. She says after her mother-in-law attended an activity held by the center, she has shown a greater interest in foreign culture and immigrant issues. She has since participated in similar activities and often shares her experiences with her friends afterwards. Huan-cyong feels if in-laws participate in cultural events, it will help promote communication and better understanding of new immigrants. The center helps build trust within families and provides opportunities for networking.

新移民在高雄

◎文/王大衛 ◎照片提供/新移民家庭服務中心

豆芽菜文字的招牌酸辣香氣的料理，及鋪滿個個薰香的服飾店等，在在反映了人們對於異國多元文化的接納與喜愛，新移民的影響力不言可喻。高雄市新移民人數已超過2萬人，其中，超過半數的中國籍配偶為第一大族群，其次為越南籍配偶。多元的族群為城市注入新氛圍，也讓城市更有活力。

為了提供新移民更完善的照顧，高雄市政府於2005年推動「外籍與大陸配偶照顧輔導專案」，結合民政局、教育局、衛生局、社會局等局處，規劃外籍與大陸配偶生活適應輔導班、語言學習班、醫療補助款、訓練和就業服務以及其他服務。

踏進社會局「新移民家庭服務中心」，摻雜各種語言的閒話家常，及書架上

聊慰鄉愁的中外雜誌，不難看出中心是新移民溫馨的依靠，扮演資源統合重要的一環。中心提供6種語言的簡介文宣，7個社區服務據點，遍及楠梓區、小港區、三民區、前鎮區、苓雅區和左營區等地方，讓新住民能就近到住家附近的服務站獲得所需的支援和照顧，此外，透過訪視、補助以及重大節日舉辦活動等，幫助新移民朋友適應本地的生活。

而備受新移民重視的就業問題，勞工局提供訓練和就業這兩大類服務，值得一提的是新移民所受的職業訓練項目如果有需要取得證照之工作，勞工局也會輔導取得相關證照。

來自越南的岑歡瓊嫁到高雄已有14年之久，從剛開始的不適應，到現在擔任

「雞婆」個性使然，她為姐妹們提供的服務就是「陪伴」。歡瓊表示，新移民最需要政府提供「單一窗口」的服務，她希望大家能以同理心對待遠嫁到台灣的新移民(外籍配偶)，而對於新移民求職時，遭遇到同工不同酬的差別待遇，她呼籲政府應主動檢查，杜絕類似事件發生。

歡瓊以自身的經驗表示，透過家庭共同參與，新移民活動能彼此建立信任，相處更加融洽。歡瓊說，她婆婆在參加過一次新移民舉辦的活動之後，開始對異國文化有著濃厚的興趣，日後對於參與相關的活動展現高度的熱忱，還會主動詢問活動訊息，回來後，婆婆還會樂此不疲地與朋友分享參加的經驗。因此歡瓊建議，舉辦活動時，鼓勵新移民

的夫家一同參與活動，促使新移民的家庭互動、交流，進而建立信任感，也能拓展新移民的人際網絡。

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陳市長與新移民一同歡度農曆新年
Mayor Chen celebrating Chinese New Year with Kaohsiung's immigrant women



新移民家庭服務中心提供許多外語雜誌
The center provides a variety of foreign and local magazines.



市政府為新移民開設許多課程
The city government sponsors a variety of classes for new immigrants.

Uncle Pineapple's Organic Pineapples

◎English written by Peng Hsin-yi ◎Photos by Yang Chan-hua

"Unless it's raining, you can find me at my pineapple farm every day", states 74 year old Lin Yi, also known as Uncle Pineapple. He and a team of farm hands pick pineapples from 4:00am until 8:30 or 9:00am, to avoid the scorching sun. The afternoon shift is from 2:00pm until 6:00pm. Uncle Pineapple has been doing this routine for 50 years and is still enthusiastic about his job.

"It is so much fun!" he says passionately.

A good friend nicknamed Uncle Banana, influenced Uncle Pineapple to become an organic farmer. Uncle Banana had been very successful at growing bananas organically and taught Uncle Pineapple the deliberate and careful process that was involved. Uncle Pineapple fine-tuned the process, until he got the right combination of water, soil, pesticide, fertilizer, and pineapple seeds.

Two years ago, he was awarded the Organic Certification issued by National Cheng Kung University. Uncle

Pineapple's love for his pineapples can be seen in every aspect of his work. They are carefully packaged and decorated with a paper belt that serves as his personal seal of approval. This is his way of reaching out to the customers.

Uncle Pineapple's farm is unlike any other pineapple farm, there are weeds everywhere. However, these weed are specifically grown as part of the organic farming process. Each pineapple must wear "a mini straw hat" due to the fact pineapples are sensitive to the sun, like people they can get sunburned and crack. This is particularly true when the temperature is greater than 31°C, hence the importance of individually shading each fruit.

Uncle Pineapple firmly believes eating pineapples is the secret to good health and perhaps there is some truth to this. He eats 6 kilos of pineapples a day and certainly doesn't look like a 74 year old man who has been doing farm labor for the past 50 years. When asked what the

hardest part of his job was, Uncle Pineapple nonchalantly replied "Your hands get rough."



有機鳳梨吃起來更甜、香氣更飽滿，還有入口即化的綿密口感。 Organic pineapples are sweeter, more fragrant and have a silky texture.



「戴帽子」可以防止鳳梨因高溫曝曬產生裂痕。
"Straw hats" protect the pineapples from cracking in the sun.



鳳梨伯已栽種鳳梨50年。
50 years of growing pineapples.

Growing pineapples is not an easy job and takes two full years for the fruit to ripen. In the past Uncle Pineapple has also had his fair share of tough times. One year he lost four million NTD when his crop soured due to a problem with the organic composition of the soil. That however didn't discourage him in any way. He kept working on it till he successfully received the certification. The organic pineapples he now grows are sweet, fragrant and never scratch

your tongue. They have a distinctly silky feeling and wow anyone who tries them. Every Saturday, Uncle Pineapple sells his pineapples at Breeze Mart and is hoping to broaden his business with a home-delivery service.

有認證的黃色奇蹟 鳳梨伯的有機鳳梨

◎文/侯雅婷 ◎攝影/楊蟬華

Certification Requirements for Organic Pineapples

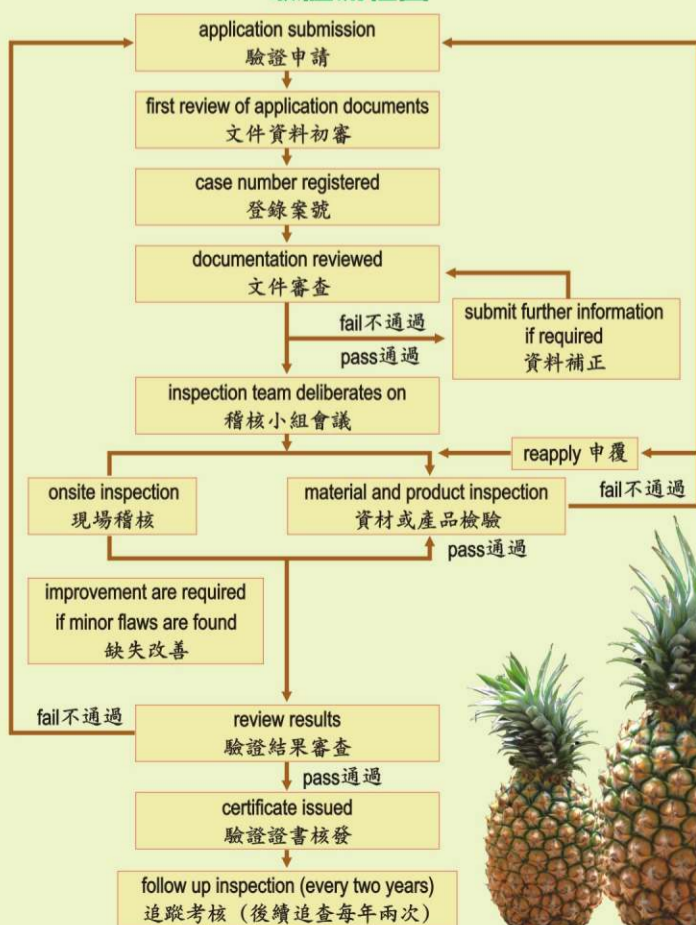
In order to qualify as an organic pineapple vendor, the water and soil must undergo an inspection process. All elements are tested to ensure they do not contain traces of heavy metals. They must be non-GMO seeds or seedlings and use certified organic fertilizer and pesticides. Harvest the tools and cleaning processes must also meet organic specifications.

有機鳳梨認證

有機鳳梨之水、土壤經過檢測需在標準值內且不含重金屬，須選用非基因改造之種子或種苗，且肥料、病蟲害防治必須為有機核可使用，乃至於採收方式、器具、水果之清洗均須符合規範。

Certification Process Flowchart

驗證流程圖



除了休息之外，我人都在鳳梨田。」今年74歲的「鳳梨伯」林益，只要沒下雨，每天早上4點半就會帶著工人採收鳳梨，早上8點半到9點就收工，避開豔陽高照，直到下午2點到6點再採收一次。50年來，鳳梨伯就是這樣投注他的熱情給他所栽種的鳳梨，因為他覺得「真趣味」！

在好朋友香蕉伯的鼓勵下，鳳梨伯從水、土壤、農藥、肥料、鳳梨種子、採收等各方面著手，朝種植「有機鳳梨」的方向努力，二年前取得成功大學有機鳳梨認證，鳳梨伯栽種的有機鳳梨都包裹著一條精心設計的紙帶，從這裡不難

窺見鳳梨伯推廣自家有機鳳梨的用心。走在鳳梨伯的有機田裡，腳邊除了「戴帽子」的鳳梨之外，還有因為有機栽種而共生的雜草。因為烈日容易使鳳梨產生裂痕，嚴重影響鳳梨的品質及價格，特別是超過31度的高溫，鳳梨跟人一樣會「曬傷」，因此，鳳梨的防曬措施也是栽種的重要過程之一。

鳳梨伯說吃鳳梨會健康，也許是每天吃10台斤鳳梨累積的功力，鳳梨伯看起來相當勇健而且精神抖擻。每顆鳳梨從無到有，需要2年的細心培育，問起種植鳳梨的辛苦，鳳梨伯只是淡淡地說：「手會粗粗的。」鳳梨伯也不是一開始就這麼順利，曾經因為種植的土壤不佳，產出口感偏酸的鳳梨，慘賠400萬。越挫越勇的鳳梨伯培育出通過有機認證的鳳梨，飽滿的香氣和入口即化的綿密口感，鳳梨的甜和香，加上不咬舌，讓吃過的人都豎起大拇指說：「讚！」鳳梨伯的有機鳳梨品質廣受好評，他希望打開有機鳳梨的銷售通路，目前除固定每週六在高雄縣「微風市集」販售，也提供宅配到府的服務。

有機認證的鳳梨
Certified organic pineapples



Kaohsiung County Breeze Mart

Located at the plaza across from the Women, Children, and Youth Center.
120 Guangfu 2nd Road, Fengshan City, Kaohsiung County

高雄縣「微風市集」

地點：高雄縣婦幼青少年館前庭廣場
高雄縣鳳山市光復路二段120號

Kaohsiung's Wetlands

©English written by Lin Fang-ju

©Photos by Lu Hong-wun

Kaohsiung City Government has recently focused on sustainability when developing its coastal lines, wetlands, landscapes and fragile ecological environments. With the restoration and preservation of its ecological wetlands, Kaohsiung has certainly become a greener city.

Kaohsiung's green corridor consists of more than ten wetlands that include Yuanjhong Harbor, Banping Lake, She Zih Lin Basin, Jhouzih, Kaohsiung Museum of Fine Art, Benhe Village Flood Retention Pond, Love River, Jhongdou and Yanshuei Harbor Creek. These wetlands have surrounding parklands and provide a natural environment for the propagation and migration of various species.

Yuanjhong Harbor: Kaohsiung's Largest Wetland

Yuanjhong Harbor is a 29.41 acre wetland located in the Nanzih District. It is the largest wetland in Kaohsiung, with ecological systems from both fresh water and sea water. In 2007, the former fish farm was transformed into the Yuanjhong Harbor Wetland. The wetland was a result of tidal overflow from the Dianbao River and Taiwan Straits. It is also the last coastal wetland containing a redwood forest and is managed by a partnership of government and private enterprises. Wetlands Taiwan and a volunteer team oversaw the restoration project and its ongoing maintenance. There are a variety of fish and birds that can be seen within the park.



洲仔濕地
Jhouzih Wetland

本和里濕地公園
Benhe Village Flood Detention Pond



美術館濕地
Kaohsiung Museum of Fine Art Wetland

Banping Lake: Wetland restored from a Limestone Mine

Banping Lake Wetland is located on the southern end of Banping Mountain. Historically, it served as a limestone mine, but was recently transformed into a unique, artificial, wetland. Completed in 2006, the wetland park has both dry and wet ecological environments, depending on the season.

The park has a diversified habitat and provides facilities, lookouts and paths for bird and nature lovers alike. The scenery in the park is spectacular in both the dry and wet seasons. Rich in biological species, natural limestone formations and mountain trails, it is a wonderful place to enjoy nature walks.

She Zih Lin Basin and Tsao-Kung Canal

She Zih Lin is a pond like basin and is connected to the Tsao-Kung Canal. In 2007, restoration of this 3.7 acre wetland park began. It gained national significance as a regional flood control and water quality maintenance facility. This scenic landscape has an ecological education center and an adjoining recreational area. There are two main trails that surround the lake. The larger trail allows for cyclists and is conveniently closer to the residential area. The second path is reserved for pedestrians only. There are a variety of pavilions inside the park, utilized for educational and community

and community events.

This extensive restoration project was completed in 2009 and is a popular area for locals to take walks. Winner of the 2010 Yuanyeh Architecture Award and the 2010 FIABCI Taiwan Real Estate Excellence Award, it has certainly gained a great deal of prestige.

Jhouzih Wetland: Gaining National Recognition

Jhouzih Wetland is recognized by the Ministry of The Interior as a wetland of national importance. Located near Lotus Pond, it is Kaohsiung's first wetland. Situated in the eastern end of the city on Huantan Road and west of Cuihua Road, this 10-acre wetland park was a result of Kaohsiung City Government's land preservation and tree planting projects. The wetland was used to restore the water chestnut field and lotus Pond. Great care was given to avoid any negative impacts on the ecology of the area. Originally restored from land that had previously been abandoned, it is a wetland of great ecological significance.

After years of restoration, the wetland is now abundant in plant and animal life. Studies conducted in 2008 confirmed Jhouzih Wetland has 869 species and 247 families. An ecological information center was also completed in 2008, enhancing the educational component of the wetland. Guided tours are conducted twice daily, (except every second Saturday and Sunday of the month). Tours are led by volunteers who give great insight into these protected biological habitats. Tours are run in the morning and in the afternoon and must be booked in advance. There is a maximum capacity of 40 people per tour.

Kaohsiung Museum of Fine Art Wetland: Combining Nature and Culture

Kaohsiung Museum of Fine Art Wetland is also known as Neiweiipi Wetland and is located within Neiweiipi Cultural Park. Originally an irrigation pond, it now has over 100 different plant and bird species. Neiweiipi Cultural Park

provides both natural and cultural resources and is another popular recreational area for Kaohsiung residents.

This 3-acre wetland was an environmental project designed to protect the diverse habitats, ponds, shoals and coastal plants in the area. It is a relaxing, scenic, natural environment.

Benhe Village Flood Detention Pond A Flood Management Facility

Benhe Village Wetland is Taiwan's first urban flood control pond. Ecological engineering utilizes the integration of natural landscape and parkland to provide this perfect area for events, activities and tourism. The wetland serves as a flood control facility during the rainy season and an ecological, recreation and education center during the drier seasons.

Jhongdou Wetland and Love River Wetland: Ecology by the River

The Love River Wetland is located south of Love River between Shihcyuan and Jiuru Roads and is adjacent to the Love River near where Tongmeng and Jiuru Roads intercept. Water levels are always changing according to the tide. The wetland is a grassy marsh, with land and water biodiversity. It provides a balance for urban ecological systems and has no concrete embankment, so people can get closer to the river and gain a greater appreciation for nature.

The 12-acre Jhongdou Wetland is located half way down Love River and is surrounded by Tonmeng, Jiuru, Shiquan and Zhonghua Roads. Previously a famous plywood factory, Kaohsiung city government has transformed it into an ecological wetland that is also a recreational area and utilized for flood control. It still retains the wood storage tank and delivery channel. The park has outdoor ecology classrooms, educational resources and an information center which integrates local resources and enhances an appreciation for nature.

Yanshuei Harbor Creek: Preserving Ecology in an Industrial Zone

The five kilometer long Yanshuei Harbor Creek is located in the Siaogang District. It cuts through Linhai Industrial Park. This was the first project in Taiwan where a polluted river beside an industrial area was dredged and replaced with an ecological wetland. The project was undertaken in 2004 and utilizes cobblestones and swamps allowing for ongoing self-purification. This project illustrated local industries' concern for the environment and is evidence that industry can be in harmony with nature.

高雄市 濕地生態廊道

◎文／凌卓民 ◎攝影／盧宏文

從海岸到溼地，從景觀到生態，高雄市近年的城市建設，以人文、永續為主軸，濕地串連出和諧的生態景緻，涵氧城市儼然成形。

高雄市的濕地由北而南有「援中港濕地」、「半屏湖濕地」、「棧仔林埤濕地」、「洲仔濕地」、「美術館濕地」、「本和里滯洪池」、「愛河濕地」、「中都濕地」、「鹽水港濕地」，形成一條帶狀廊道，配合周邊公園綠地，由點連結成面，提供城市中的物種繁衍遷徙的空間。

高雄最大援中港濕地

援中港濕地位於楠梓區，是高雄面積最大的濕地，計有29.41公頃，是一個淡水、鹹水系完善的生態體系。

援中港濕地前身是一片魚塢，從2007年開始進行環境的復育，利用典寶溪及台灣海峽潮差溢流的水引入濕地，是高雄市海岸沿線最後一處擁有紅樹林的濕地，同時在管理上引入民間力量，由台灣濕地保護聯盟及其志工隊認養。在濕地公園內有茂盛的紅樹林景觀，魚類、鳥類等物種豐富，還設置有解說中心等設施。

採礦場變身半屏湖濕地

半屏湖濕地位於半屏山南側，由原本石灰採礦場沉砂池規劃而成，是高雄特殊的人工湖濕地公園，2006年完工的濕地公園，全年可分成乾、濕兩種生態環境。

濕地內除了營造多樣棲地環境外，也設置賞鳥屋、觀景平台、步道等設施，乾濕季各有不同生態景觀可欣賞，豐富的生物物種與天然石灰岩地質，成為絕佳的自然教室。山中蜿蜒的步道也是附近居民休閒、散步的好去處。

回復曹公圳水文棧仔林埤濕地

棧仔林埤是曹公圳舊有埤塘，市政府在2007年開始規劃濕地公園，逐步回復埤塘的往日風采。

棧仔林埤濕地，面積約3.7公頃，公園規劃朝兼具滯洪、水質改善、生態、休憩、教育與景觀等功能，全區步道分成大小兩層次的環湖動線，上層臨社區可供自行車通行，下層臨水域僅供步行使用，並設置主題廣場、教育廣場及社區廣場，2009年濕地公園完工後，已經成為附近居民喜愛的休憩場域。另外，棧仔林埤濕地公園還獲2010建築園冶獎與2010國家卓越建設獎肯定。

國家級濕地洲仔濕地

獲內政部營建署評定為國家級濕地的洲仔濕地是高雄市第一個濕地，位於蓮池潭環潭路東側與翠華路西側的濕地，面積約為10公頃，2002年市府進行簡易整地、植栽綠化並維持原有菱角園、荷花池之地貌，避免破壞生態環境，化雜亂的荒地為極富生態指標意義的濕地。

經過多年復育，濕地內生態資源豐富，在2008年的監測記錄中，洲仔濕地共有247科869種生物，同年完成的生態教育解說中心，結合志工團隊導覽與研究，發揮濕地的教育功能。而為了保護生物棲息環境，除了每月第二個星期六、日自由參觀，其餘時間都採預約參觀，上午、下午各四十人為限。



結合自然與人文美術館濕地

美術館濕地又稱為內惟埤濕地，位於內惟埤文化園區中，原為灌溉用埤塘，擁有極為豐富的生態資源，植物記錄約一百餘種，鳥類約六十餘種。內惟埤文化園區結合自然生態與人文藝術，是最受高雄市民歡迎的休憩場域之一。

面積約3公頃的濕地，以生態工法營造，水域、小島，以及淺灘、沿岸水生植物、沼澤區等多樣化的環境，建構出類自然的多元棲地。

滯洪生態兼具本和里濕地公園

本和里濕地是全國首座都市型滯洪池，採取生態工程施作，與相鄰公園作整體的景觀搭配，規劃活動、遊戲及賞景等區域，一方面讓防汛期間可以作為都市滯洪使用之外，平時可兼作都市濕地生態景觀、休憩及生態教育使用。

親近河岸自然生態中都、愛河濕地

愛河濕地位於高雄市愛河南側十全路與九如路間，緊鄰同盟三路與九如截流站的愛河河段，濕地引入河水，水位隨愛河的潮汐變化而升降，營造一處水陸交界生物多樣



半屏湖濕地
Banping Lake Wetland

多樣化的草澤帶。除了平衡都市生態，打破水泥堤岸使市民親近河岸，更能體驗與自然共存的感動。

中都濕地位於愛河中游區域，由同盟三路、九如三路、十全三路及中華二路所環繞，面積約12公頃，前身為台灣著名的木業合板工廠區，市政府規劃保留貯木池、輸送河道，作為兼具民眾休憩及防洪之濕地生態公園。

濕地公園設置戶外生態教室、解說中心等設施，結合當地資源，發展自然教學，提供完整生態教育資訊，發展社區觀光。

工業區生態思維鹽水港溪濕地

鹽水港溪位於南高雄的小港區，長約5公里，是一條流域貫穿臨海工業區

的河川。2004年初首創將工業區受污染的河川結合生態系統整治，透過新增一水道將水源分層分流，利用卵石、草澤等方法再造河川自淨的能力，復育成生態濕地。

鹽水港溪的再生計劃，也代表重工業對地域環境的關懷，為工業區的河川注入「生態思維」。

援中港濕地
Yuanzhong Harbor Wetland

愛河濕地
Love River Wetland

中都濕地
Zhongdu Wetland

Kaohsiung's Multi-sensory Fine Dining Experience

©English written by Peng Hsin-yi

©Photos courtesy of Pasadena Group, Pao Chung-hui

Food and drink is an essential part of humanity. Culinary traditions also reflect cultural history. Local cuisine has always reflected Kaohsiung's development. During the industrial era, fresh seafood and extravagant banquets were popular. As Kaohsiung became an international mega city, exotic foreign cuisines and fine dining began to spring up. These new delicacies gave Kaohsiung a whole new dimension.

Pasadena Group has recently gained a great deal of popularity in Kaohsiung. The restaurant chain is particularly famous for its award-winning Walnut and Dried Longan Bread. Pasadena exhibits creative culinary ideas and new ways of preparing food. It's success has upgraded Kaohsiung's culinary industry.

If a new restaurant is to prevail, they must understand the culture behind the food as well as quality preparation. "Branding is also important and Pasadena constantly keeps image in mind" says Pasadena's Executive Branding Director, Ms. Jian Su-ling. In the food industry, the first secret to success is finding unique delicacies. The next is maintaining good consistent quality. Ms. Jian began Pasadena's

initiative of understanding the story behind the food. She hoped the dishes would depict the history, emotion and culture associated with it. Take the Walnut and Dried Longan Bread for example, the bread was not only unique because it won the Coupe Louis Lesaffre baking competition. It is also an extraordinary combination of French bread-making technique, premier Taiwanese ingredients and most importantly, the master baker's love for his mother.

Connecting food, culture and emotion brings people's attention back to the food, its origin and how it was produced. Pasadena encourages the chefs to go out to the farms, form personal relations with the farmers and become familiar with the land where the food was grown. This makes them more appreciative of the ingredients.

In 2008, Pasadena launched the "Natural Life Festival". This featured food made with ingredients produced only with natural farming methods and serving the dishes at the Pasadena Bakery and their Italian and French Restaurants. The purpose of the campaign was to encourage people to appreciate the land through the love of food. Pasadena considers itself not only a culinary company but a creative company as well.

Sometimes the Pasadena Group branch off on other creative projects outside of the culinary field. In 2006 Pasadena hosted an event combining a jewelry display with fine dining. The plates featured jewelry-themed designs and garnishing. This year, Pasadena's special project was jewelry and deserts,



帕莎蒂娜主廚藉著親自到蘆筍園的方式，對於烹飪使用的食材，有更進一步的認識和掌握。
Pasadena's Chef Jian visits asparagus farm to gain greater appreciation for the origin of the ingredients.



珠寶美食套餐讓料理展現出有如珠寶的色彩與光澤。
Colorful cuisine designed to resemble jewelry.

partnering jewelry designers and pastry chefs. The goal was to create glittering, colorful jewelry and deserts. This became a multi-sensory exhibition, turning a cuisine into a cultural experience.

Pasadena's effort to uphold the brand image didn't just stop there. After two years of negotiations and no expenses spared, Pasadena was able to get three-star Michelin chef, Christian Le Squer to come to Taiwan. Michelin star awarded to chefs capable of producing good food and have integral understanding of European culinary

culture. This was the first time in history a Michelin chef would be a guest at a restaurant in southern Taiwan. Monsieur Le Squer is a chef who finds inspiration in the places he travels to. His work shows a deep appreciation for the local culture. His visit is highly anticipated.

On top of establishing a premier culinary brand name, Pasadena has put a lot of effort into establishing an image associated with art and culture. The "Sinwell Gallery" on the 2nd floor of the Pasadena French Restaurant is a space for exhibitions, seminars and contemporary Taiwanese art displays. After savoring delicious French food, the guest can continue their refined cultural experience upstairs. By combining cuisine and art, Kaohsiung's, culinary culture has truly become a multi-sensory experience.



傳奇的「酒釀桂圓麵包」
Award-winning Walnut Longan Bread

漫步高雄的另一種風景

精緻飲食文化

◎文/凌卓民 ◎照片提供/帕莎蒂娜、鮑忠暉

餐飲是人類生活文明的縮影，在不同時代、不同生活水平，呈現出不同的飲食需求。隨著時光嬗遞，高雄飲食也悄然改變，走過工業大城的時代，港都生猛海鮮與熱情豪邁依舊深植人心，在高雄邁入國際城市之際，新興許多異國餐廳，精緻、慢食成為悠遊港都的另一個方式。

以「酒釀桂圓麵包」打響知名度的「帕莎蒂娜餐飲事業集團」是高雄餐飲界亮眼的新星，很有想法的「帕莎蒂娜」成功創造許多話題，將高雄的餐飲業帶到新的境界。

有別傳統餐飲業者，近年興起的餐廳，除了講求美味之外，更講求豐富餐飲文化的內涵。首先，是業者對於品牌價值精神的建立，帕莎蒂娜品牌總監簡素玲坦言，料理的美味當然是最基本層面；第二層面是品質的把關，目前多數餐

飲業者也多會追求品質層面；因此，帕莎蒂娜再往更高層次發展，追求料理與情感、文化的連結，也就是產品背後的故事性，風靡全台的酒釀桂圓麵包就是絕佳例證，雖然僅是一顆麵包，但結合法式技術，嚴選台灣食材，傳遞麵包師傅對於母親的情感。

同時，料理與情感文化連結層面，也回歸到食材的來源，譬如利用在地食材，並且鼓勵旗下主廚走出廚房，認識辛勤耕種的農夫與孕育富饒作物的土地，帕莎蒂娜在2008年開始每年推出「自然生活節」，透過旗下的烘焙坊、義大利屋與法式餐廳，讓民眾品嚐利用自然農法友善耕作而得之的料理，進而感受到這份對於土地的情懷。此外，以經營文創產業的心態求新求變，也是突出於傳統餐飲市場的關鍵，例如結合跨領域專業，在2006年推出珠寶美食套餐，到今

年的珠寶甜點，結合珠寶設計師與主廚，讓料理展現出如同珠寶的色彩與光澤，將文化深化至消費者對飲食的感受。

因為這一份對於自身品牌價值的建立與了解，讓帕莎蒂娜不惜耗費兩年時間、花費鉅資，在今年八月邀請米其林三星法國主廚Christian Le Squer來台，在精湛廚藝背後，米其林更代表著歐陸精緻飲食文化的精髓，同時隱藏著深厚的文化底蘊，這是南部地區第一次有業者以獨立餐廳之姿，邀請星級主廚客座以旅行為創作靈感來源，並尊重各地特色的Mr. Squer，將帶給高雄人全新的飲食體驗。

除了品牌的建立，帕莎蒂娜也跨界藝文，在法式餐廳二樓的新思維人文空間，不斷舉行各式藝術展覽、講座，嚴選台灣獨特作品，實現生活精品化的展覽理念，與法式料理的慢食與細細品味，相輔相成。

高雄各式結合在地食材與人文藝術、味覺與視覺兼具的異國餐廳，儼然成為城市漫步的另一種風景。



國際侍酒師Miss Dominique Rizzi與Mr. Andre Reboul受邀，解說示範品酒。
Sommelier Miss Dominique Rizzi and Mr. Andre Reboul demonstrate wine tasting.

Bringing Vietnamese Culture to Kaohsiung

A profile of Chen Lin-Feng ©English written by Lin Yi-chun ©Photo by Yang Chan-hua

Chen Lin-feng recalls when she first moved Taiwan she especially missed Vietnamese food. Her favorite food was sweet and sour, green mangos dipped in sugar and fish sauce (a unique seasoning of Vietnam). She would often dream of eating the food and feel frustrated if her dreams were interrupted. This was a certain sign of homesickness. Lin-feng moved to Taiwan eleven years ago after marrying into a Taiwanese family. Even though she has been living in Taiwan for so long she still craves Vietnamese food. She admits she likes stinky tofu, especially the pickles and dip that accompany it. She describes its taste similar to Vietnamese fish sauce. Her favorite Taiwanese food is eels and noodles, which have the same sweet and sour flavor of her homeland.

Lin-feng is a really cheerful and studious person. She enjoys taking various classes and is always working on improving herself. Recently she completed a junior high school academic certificate and enthusiastically moved on to high school. In her free time she attends self improvement classes for multicultural immigrants.

Lin-feng has also enjoyed a

remarkable career. She works as an interpreter for Vietnamese laborers and spouses and teaches Vietnamese to children of mixed families. When she first got a job, Lin-feng says it took her husband a while to accept the fact she was going to go to work. Finally, he understood it would broaden her social network and personal development. Lin-

feng also serves as vice president of the Kaohsiung Overseas Vietnamese Sisterhood Association. She feels immigrants today are luckier than when she first came to Taiwan. The government now sponsors a variety of classes and resources for them. She encourages immigrants to take advantage of these opportunities. With

fellow Vietnamese immigrants, Lin-feng also formed the Vietnamese Cultural Club. They teach children Vietnamese songs and traditional dances. The children have received rave reviews for their performances and have been invited to perform for the Immigration Agency in Taipei.

She develops her own teaching materials and promotes Vietnamese language and culture. Lin-feng hopes she can contribute to a greater understanding of Vietnamese culture in Kaohsiung.

傳承越南文化

「越範圍」陳琳鳳

◎文／侯雅婷
◎攝影／楊蟬華

越南的陳琳鳳回想初到台灣時，特別地懷念故鄉的味道。琳鳳說，她時常想念樣仔青沾著魚露和糖那種酸酸甜甜的滋味，有回她才剛伸手準備夾樣仔青時，就從夢中醒過來了！嫁到台灣11年的陳琳鳳，語氣裡流露些許酸楚的思鄉之情。

來高雄這麼久，琳鳳還是戒不掉找尋故鄉味道的習慣，她說喜歡吃臭豆腐，因為台式臭豆腐所附帶的泡菜和沾醬，彷彿有越南魚露的味道，另外，同樣帶有酸滋滋味的鱈魚意麵也是她最喜歡的小吃。

好學的琳鳳不斷地自我充實，進修不同類型的課程，才剛取得國中畢業文憑，馬上興致勃勃地要往下個階段再邁進空閒時，也儘可能地參與各種有關新移

民適應班或多元文化等課程。

不僅如此，琳鳳在職場上也表現的有聲有色！擔任越籍勞工、配偶的翻譯，同時也教授新移民的子女以及台灣人越語。琳鳳說一開始為了外出工作花了一番工夫與先生溝通，對她而言，工作能擴展人際網絡和視野。行有餘力，琳鳳還擔任高雄市越南姐妹同鄉會副會長，她說現在的新移民幸福許多，政府為新移民開設許多課程，因此她鼓勵姐妹要多多去上課，不要錯過了學習、成長的機會。值得一提的是，琳鳳也和其他越籍新移民一同籌組「越範圍」，除了以母語教學法教導新移民子女越語之外，還教導小朋友唱越語和傳統舞蹈，小朋友們生動活潑的表演引起廣大迴響，今年「越範圍」還應移民署之邀，到台北

表演呢！

除了很用心地在自編教材等各項越語推廣不遺餘力外，琳鳳還希望能把越南文化傳承下去。



Timothy Higgs' shows love for Kaohsiung through Environmental Action

©English written by Peng Hsin-yi ©Photo courtesy of Timothy Higgs

Timothy Higgs had a hard time adjusting to life in Taiwan when he first arrived. He was sick for most of his first year and suffered one cold after another. He decided not to give up and gave Kaohsiung another chance. "Have you heard of the Pareto principle? It's the 80-20 rule", he



explains. "Approximately 80% of the effect comes from 20% of the cause." He is the type of person that always seeks out solutions to life's problems. "Taking action" makes him feel alive, gives his life purpose and makes him feel good!

"There are more parks, bike lanes and a Rapid Transit system. Kaohsiung has certainly become greener." Timothy commented. However, he feels people in Kaohsiung do not make environmental protection a priority or serious issue. Timothy began the "Greenhead" movement at the Kaohsiung Municipal Girl's Senior High School with the help of some teachers

and students. To his disappointment however, the movement didn't maintain momentum due to the language barrier and constant turnover of teachers and students. His new project is called "Organic Gardening". He co-chairs this with Ms. Li Wenli, a teacher at the Girls' School. Their project features an organic garden of plants that are grown without the assistance of chemicals. Timothy also assists with the website KHH Enviros, a group of environmentally minded friends that meet regularly, publish an e-newsletter and host beach activities. Their website has become popular with the online community.

Timothy has been living in Kaohsiung for two and a half years. He absolutely loves the wonderful weather in Kaohsiung and feels it is a very friendly and relaxed place. Timothy usually cooks for himself, but likes Taiwanese-style breakfasts and hotpot. On his off days, he usually spends time in CiJin or Sizihwan Bay and does water sports.

Timothy believes that with a cause and effect philosophy and a positive

attitude, he will attract more like-minded people who he can work with to make Kaohsiung better place. "After all, everyone lives on the same land and breathes the same air". The Canadian native has demonstrated his love for Kaohsiung through environmental action. He feels it was a positive decision to stay in Kaohsiung that has brought about endless possibilities.

用行動愛高雄 Timothy Higgs

◎文／侯雅婷 ◎照片提供／Timothy Higgs

剛到台灣，就因為水土不服而整整感冒了一年的Timothy Higgs，因為不想留下遺憾，決定繼續留在高雄，看看能與高雄擦出什麼樣美麗的火花？

「你聽過80/20的法則嗎？」Timothy解釋，依據這個法則，世界上百分之20的人負擔另外百分之80的人該做的事情，Timothy相信自己是屬於那百分之20，當他發現問題時，他會設法解決問題，「採取行動」讓他的生命充滿了使命感，感覺很好！

Timothy表示，高雄有越來越多的綠地、公園、自行車道乃至捷運，但他認為高雄人仍然沒有將環保這件事視為生活的一部份，也因此，Timothy和高雄女中的老師、同學們一同發起「greenhead」運動，提倡環保，雖然因為語言的隔閡與成員更替等問題而逐漸式微，令他感到可惜，但現階段Timothy除了和高雄女

中的李旻儷老師發起「organic gardening」有機農場活動，強調藉由選擇適合的植物，不用化學藥劑，讓植物自然地生長。Timothy也和其他外國朋友組成khh enviros的網站，發行電子期刊以及發起海灘活動等，獲得網友熱烈迴響。Timothy深信付出就能使事情變好以及正確的態度是深具影響力希望吸引更多人一起為打造更美好的高雄而努力，畢竟，住在這片土地上的人呼吸著一樣

的空氣。Timothy說最喜歡高雄的好天氣！他稱讚高雄是個令人放鬆而友善的城市，經常自行開伙做西餐的Timothy也很喜歡吃台式早餐和火鍋，閒暇時還喜歡到旗津、西子灣從事水上活動。到高雄二年半的時間，這個來自加拿大的阿豆仔身體力行，用行動愛高雄，證明了他與高雄可以開創無限可能。

House of Crabs and Ba Gua Live Seafood Restaurant

©English written by Peng Hsin-yi

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Kaohsiung is also known as the "Maritime Capital" of Taiwan and offers an abundance of seafood restaurants. "House of Crab" and "Ba Gua Live Seafood" are two unique restaurants, where you can sample local delicious seafood delicacies.

House of Crab

True to its name, the House of Crab offers a variety of crab dishes. Some of these include fried crispy crab sprinkled with a dash of salt, steamed, or porridge crab. Its delicious crab cuisine is not only popular in southern Taiwan, but visitors from Japan, U.S. and Europe ask for the restaurant by name.

Established in 1976, House of Crab was the first seafood restaurant to feature the famous cuisine of Penghu (an archipelago in the Taiwan straits) in Kaohsiung. Thirty years ago, it was rare to encounter this style of cuisine outside of Penghu, even fewer restaurants featured crab. House of Crab soon became popular.

Crab Porridge is the House of Crab's signature dish

Restaurant Information:

House of Crab

Address: 93 Minsheng 1st Road, Sinsing District, Kaohsiung City

Business Hours: 11:00~14:00, 17:30~21:00

Ba Gua Live Seafood Restaurant

Address: 122 Boai 2nd Road, Kaohsiung City

Business Hours: 11:00~14:00, 17:00~22:00

蟳之屋

地址：高雄市新興區民生一路93號

營業時間：11:00~14:00、17:30~21:00

八卦活海鮮

地址：高雄市左營區博愛二路122號

營業時間：11:00~14:00、17:00~22:00

dish. Made with hand-picked "virgin crabs" (female crabs that have never laid eggs) sauteed with garlic and scallions and simmered in rice. The dish is cooked slowly until it reaches a soupy consistency and is transformed into golden deliciousness. Another signature dish is Golden Pumpkin Rice Noodle. The rice noodles are cooked al dente style and accentuate the sweetness of the pumpkin. Thick, rich flavorful giant dried shrimps unique to Penghu are also added. This combination of flavors will leave you wanting for more.



蟳之屋
House of Crab



Ba Gua Live Seafood Restaurant

Ba Gua Live Seafood Restaurant features a large menu. Quality, freshness and commitment to delicious food however have remained consistent.

Twenty years ago, Ms. Wu Li-huang (owner) and her husband came to Kaohsiung to pursue their dream. At first business was slow, sometimes there was a lot leftover, but they stood by their principle of freshness.

Ba Gua purchases only top quality, fresh seafood from several different locations, including Penghu, Dong Gang, and Kezailiao. The dishes

are made-to-order and seafood couldn't be fresher. Ba Gua's menu features Taiwanese seafood dishes that are simple, yet flavorful. The most popular dish at Ba Gua is the Eohippus Rice Noodle Soup. The clear, broth soup is infused with deep fried eohippus fish, golden shallots and various other ingredients served over thin rice noodles that soak up its wonderful flavors. No trip to Ba Gua is complete without trying the Eohippus Rice Noodle Soup.

蟳之屋和八卦活海鮮

◎文·攝影/楊為仁

海洋首都的海鮮食材豐富又新鮮，眾多海鮮餐廳中，「蟳之屋」和「八卦活海鮮」均頗富在地特色。

蟳之屋

「蟳之屋」以螃蟹料理取勝，不論是鹽酥、清蒸或是煮粥，都將螃蟹最誘人的滋味發揮到極致，不但在南台灣享有盛名，甚至威名遠播海外，就連日本、歐美觀光客到高雄，也都指名前來嚐鮮！

創立於1976年的「蟳之屋」，算是高雄第一家澎湖海鮮餐廳，業者原本在澎湖經營海產，30多年前

來到高雄開疆闢土，以澎湖海鮮料理為訴求，由於料理手法有別於一般海鮮餐廳，加上食材特殊，經由客人口耳相傳，「蟳之屋」的大名不脛而走。

到「蟳之屋」，絕不能錯過他們的螃蟹料理，就拿招牌菜「蟳粥」來說，主廚挑選蟹膏豐富的處女蟳，加入蔥、蒜爆香後，再用稀飯燉煮，蟹膏渲洩而出，將原本白皙的米粥染成金黃色，散發出香醇濃郁的味道；另有一道「金瓜米苔目」，口感超Q，食材除金瓜外，還綴以澎湖特有的狗蝦，鮮美的滋味令人吮指回味。

八卦活海鮮

經營10幾年的「八卦活海鮮」，提供多樣化的海鮮料理，除了美味料理，對品質的堅持更是好口碑的由來。

「海鮮一定要新鮮！」老闆娘吳麗鳳說，20多年前和夫婿南下高雄打拼，剛開始因為生意清淡，有時進的食材，到打烊還剩一堆，但他們寧可回收，也不再拿出來賣。

「八卦活海鮮」每日從澎湖、東港、蚵仔寮等地進貨，對海鮮品質嚴格把關，現點現煮，簡單好滋味的台式海鮮，深獲在地人青睞。其中人氣料理「白鯧米粉」，用魚的鮮味和油蔥酥的香氣，配上滑潤順口的米粉，緊緊扣住饕客的胃，已成為「八卦」的鎮店之寶。



八卦活海鮮 Ba Gua Live Seafood Restaurant

