

New Opportunities for Kaohsiung's Technology Industry

◎English text by Peng Hsin-yi ◎Photos courtesy of Kao Chia-tse, Ching Fu Enterprise Center, Kuo Cheng Construction Co., Ltd.

The world is becoming more and more technologically advanced. In order to give Southern Taiwan a competitive boost, the Ministry of Economic Affairs (Small and Medium Enterprise Administration Section) has established the Kaohsiung Software Incubation Center. The incubation center officially opened on February 3, 2010 and is already at 99% capacity. It is anticipated that it will assist software companies in achieving industrial upgrades and business transformations.

In late 2009, prominent Japanese publishing giant Shogakukan Inc. announced plans to also move to the Kaohsiung Software Park. The Software Incubation Center is located in Kaohsiung's Software Science Park. It is the only organization in Southern Taiwan completely dedicated to the development of the software industry. Twenty-six companies were involved in setting up the Incubator, including top technology and information software developers and service providers. It is hoped that this will form strong support networks and companies will move away from the old business model of single units, operating alone.

To further assist Southern Taiwan's advancement in the technology sector, Sony Computer Entertainment Taiwan Limited (SCET), is expanding its operations in Southern Taiwan. The famous creator of PlayStation and several other popular games is presently located on Pier-2 Art District



高雄市長陳菊陪同台灣索尼電腦娛樂公司SCET亞洲區總裁安田哲彥，前往將成立數位內容研發測試中心之駁二藝術特區參觀。
Mayor Chen Chu and Yasuda Tetsuhiko (SCET Director of Asian Operations) tour Pier-2 Art District where SCET is set to establish a software research, development and testing center.

and has announced plans to establish a center for digital software research, development and testing. This will provide an unprecedented opportunity for the greater development and testing

for Taiwan's gaming industry. It will also give rise to opportunities for technology exchange and the development of a new generation of gaming innovators and products. It is hoped the presence of such technology giants will give Southern Taiwan's technology sector a boost and greater opportunity for the technology advancement in the region.

The SME Entrepreneurship and

Innovation Service Center was established and opened in Kaohsiung Software Park in April 2009. This service center was also developed by the Ministry of Economic Affairs (Small and Medium Enterprise Administration Section) and is designed to operate alongside the Kaohsiung Software Incubation Center. This will provide support and assistance to software companies located in the Southern region and will include an area that encompasses Chiayi, Pingtung and Penghu counties.

At present, Kaohsiung's Software Park is occupied by 131 companies. With the addition of SCET, Mayor Chen Chu hopes to see many more companies follow. Her goal is to see at least 75 new businesses invest in Kaohsiung over the next 5 to 10 years. She also hopes that the SCET's center will serve as a beacon to other great companies, making Kaohsiung a city of digital development and technology and a cultural and entertainment capital.

打造高雄成為數位科技城

◎文/林秀麗 ◎照片提供/高嘉澤、慶富集團、國城建設股份有限公司

科技讓南台灣產業更具競爭力！經濟部中小企業處設立「高雄軟體育成中心」於2月3日啟用，協助軟體業者升級轉型，廠商進駐率達99%。而以開發PS (PlayStation) 遊戲機及遊戲軟體知名的台灣索尼電腦娛樂公司 (

SCET) 宣布進駐高雄駁二藝術特區，將在高雄成立「數位內容軟體研發測試中心」，開啟南部數位科技產業新契機。

「高雄軟體育成中心」設在高雄軟體科學園區內，為南台灣唯一專門培育軟

體產業機構，目前已有26家進駐廠商，包括數位內容、資訊軟體及科技化服務業，希望藉由育成中心提供更多協助，擺脫過去單打獨鬥模式，打造高雄成為數位科技城。

經濟部中小企業處去年四月成立的「南區中小企業創新中心」，也搬到軟體園區和「高雄軟體育成中心」一起營運，為嘉義以南到屏東、澎湖的整個南部地區相關軟體產業提供服務。

此外，日本歷史悠久的大型出版社「小學館」去年底宣布進駐高雄軟體科技園區後，知名的台灣索尼電腦娛樂公司 (SCET) 也宣布，將在高雄設置研發測試中心，將為台灣遊戲開發團隊打造完備的產品開發以及測試環境，並透過總社的相關技術支援，在台灣孕育國際級遊戲人才與團隊。

高雄軟體園區設置後已吸引進駐廠商131家，陳菊市長期許，在SCET進駐高雄後，能夠在5到10年內，再吸引75家以上的國內外相關業者進駐高雄；期待結合SCET研測中心發揮數位軟體的群聚效應，打造「高雄數位科技城」，使高雄成為文化娛樂的核心都市。



高雄軟體園區設置後已有131家廠商進駐，市長期許結合研測中心吸引更多相關業者前來高雄。

There are currently 131 companies working out of Kaohsiung Software Park. Mayor Chen hopes with the addition of SCET, more software companies will come and invest in Kaohsiung.

The MIZUNO Cup

Kaohsiung's 2010 International Marathon

©English text by Peng Hsin-yi ©Photos courtesy of Pao Chung-hui, Kao Chia-tse, Education Bureau

The MIZUNO Cup (Kaohsiung's 2010 International Marathon) took place on February 28, 2010. The marathon was broken into three categories each with a men and women's division. Over twelve thousand registered for the 5K category, two thousand eight hundred runners, from twenty-five countries, registered for the half marathon (28.238 km) and one thousand six hundred registered for the full marathon (42.195 km).

The marathon began in front of The Main Stadium for World Games 2009 and the entire route was encompassed within the city's parameters. This allowed for residents to have greater access to the event and did not entail closing down any large freeways. Thousands of folks came out waving flags and cheering on the athletes. The athletes also got the opportunity to appreciate the beauty of Kaohsiung as the route took them through scenic parts of the city.

The Marathon was held during on 228



馬拉松全程繞行市區，民眾沿途熱情地為選手打氣。
Residents cheered on runners throughout the route.



陳菊市長希望高雄年年舉辦馬拉松。
Mayor Chen Chu is hoping the marathon will become an annual event.

Memorial Day. Mayor Chen Chu felt this gave the marathon a deeper meaning and was symbolic of peace. She felt this was also very fitting, as she hopes it will be the first of many, much celebrated, annual marathons. Besides the many "usual" spectators that came out, there were also school cheerleading squads, lion dance troupes, drummers and parades organized by temples. This

definitely added a unique local culture and flair to the whole event.

The marathon was also headed up by a motorcade. Leading the motorcade was "Apollo 5", a solar powered car built by students from National Kaohsiung University of Applied Science. This is the first time a marathon in Taiwan has deployed a motorcade led by a solar powered vehicle. This was also

2010 MIZUNO 高雄國際馬拉松

◎文/王大衛 ◎照片提供/鮑忠暉、高嘉澤、教育局

「2010 MIZUNO高雄國際馬拉松」於2月28日在世運會主場館前正式鳴槍起跑，吸引來自全球25國約1萬6千

名的馬拉松好手共襄盛舉，沿途民眾夾道加油，熱情揮舞各式旗幟，場面盛大。高雄市長陳菊表示，馬拉松象徵和平



馬拉松男子組冠軍。
Kenyan, Richard Mutua Mutisya won the gold for the full marathon (men's division).

symbolic of Kaohsiung's commitment to environmental protection and beneficial to the runners that did not have to breathe in Carbon dioxide emissions.

Many of the top runners in the marathon were Taiwanese. In the full marathon women's division, 7 of the top 10 runners were from Taiwan and Taiwanese runner Li Siao-yu took the gold. 27-year-old Kenyan runner Richard Mutua Mutisya won the gold for the full marathon men's division, while Taiwanese runner Wu Wen-chien won the silver.

All the runners were touched by the warmth and friendliness of the people who cheered them on from the sidelines. Next year's Kaohsiung International Marathon is scheduled to be held on February 20, 2011. The thousands of multi-national runners all promised they would return again next year.

意義，所以高雄市選在二二八和平紀念日舉辦活動，希望往後年年都舉辦，成為高雄的傳統。

此次賽事全程組(42.195公里)逾1600人報名，超半程組(24.238公里)有2800人，而健康組(4.5公里)更吸引超過1.2萬人參加。更特別的是，不同於許多城市的馬拉松比賽將路線拉上高速公路，高雄國際馬拉松全程在市區繞行，包含民眾、學校出動的啦啦隊、醒獅隊，沿途熱情地為選手們加油打氣，還有廟宇的開路鼓、陣頭等，極具在地特色。

此次擔任選手前導車的是高雄應用科技大學太陽能車「阿波羅5號」，這也是國內首度有太陽能車前導的馬拉松賽事，不但展現高雄對生態、環保的重視，廣受選手好評。友善、熱情的高雄人和沿途優美的城市景觀讓選手們對高雄均留下深刻的印象。

台灣選手在高雄國際馬拉松賽跑出佳績，全程馬拉松女子組方面，台灣選手在前十名席次中就獲得7席，冠軍由台灣選手李筱瑜拿下；全程組馬拉松男子組，冠軍由27歲的肯亞選手Richard Mutua Mutisya奪得，亞軍則由台灣選手吳文騫拿下，為地主國保住銀牌。

第二屆高雄國際馬拉松預定明年(2011)年2月20日舉行，各國選手相約明年高雄再見。

此次馬拉松吸引來自全球25國約1萬6千名好手共襄盛舉。
16,000 athletes from 25 countries participated in the marathon.



Kaohsiung's Solar-Powered Sightseeing Boats

◎English Text by Lin Fang-Ju
◎Photo by Pao Chung-hui

The Kaohsiung City Shipping Co., Ltd has recently launched the island's first solar-powered sightseeing boat. On February 9th, it officially became the 16th boat to join the famous Love Rivers boat fleet. Seating thirty-six passengers, it is forecasted four more solar power boats will also be added to the fleet by June of this year.

Mayor Chen Chu is happy the new solar-powered boats are not only silent, but also harmless to the environment. Solar boats are further proof of Kaohsiung's determination to become an eco-friendly city. The solar "Love Boat" has solar panels built into its flat clear top. The panels absorb natural solar energy, which is saved to environment-friendly lithium batteries. It is also wheelchair friendly, providing extra leg room for all passengers.



太陽能觀光船

◎文/王大衛
◎攝影/鮑忠暉

由高雄市輪船公司打造、可搭載36人的全國首艘太陽能觀光電動船，2月9日正式啟航，加入現有15艘愛之船營運服務船隊，行駛於愛河之間，今年6月前將陸續增至5艘。陳菊市長說，太陽能船無聲、無污染，具體實現高雄市邁向生態環保城市。

這艘太陽能船在透明晶亮的平面船頂裝設太陽能集電板，吸取大自然的太陽能源，再儲存至環保鋰電池中，全船更打造無障礙空間，提供旅客更友善的乘船空間。

Unlimited Rides on MRT and Buses with "Happiness Pass" in Kaohsiung

Kaohsiung City Government and Kaohsiung Rapid Transit Corporation have partnered in launching the monthly "Happiness Pass". The pass costs NT\$1250 per month, allowing pass-holders unlimited access to Kaohsiung's MRT and city buses. Mayor Chen Chu pointed out that the pass will cost the equivalent of only NT\$40 a day for transportation and will hopefully encourage the 2.2 million motorcyclists in Kaohsiung County and City to switch to public transportation.



高雄「幸福卡」無限搭乘捷運與公車

高雄市政府與捷運公司合作推出月暢遊「幸福卡」，民眾持幸福月票卡1個月內可無限次搭乘捷運與公車。

陳菊市長表示，捷運月票卡訂名為高雄「幸福卡」，發行價格1,250元，於購買日起1個月內可無限次搭乘捷運與公車，相當於一天只花40元就可以隨意搭乘捷運與公車，藉以帶動潛在旅次需求，尤其希望吸引高雄縣市220萬機車族，鼓勵民眾多多利用大眾運輸系統。

New Cycling Bridge across Chongde and Cuihua Roads in the Zuoying District

In addition to the Love River and Lotus Lake bridges, cyclists can now ride in safety and comfort in Zuoying. The bike paths also pass scenic spots such as the Botanical Garden, Jhouzai Wetlands and Lotus Lake.

左營區跨越崇德路、翠華路自行車道橋樑

左營區跨越崇德路、翠華路自行車道橋樑串連愛河與蓮池潭自行車道，提供喜愛騎乘單車的民眾安全、舒適的自行車騎乘環境，同時可在橋上眺望原生植物園、洲仔濕地及蓮池潭的美麗風貌。



Restructuring Kaohsiung into an International Mega Metropolis

◎English text by Peng Hsin-yi
◎Photo by Kao Chia-tse

On December 25, 2010, Kaohsiung City and Kaohsiung County will officially merge into one administrative unit. In preparation for this event, Former Deputy Premier of the Executive Yuan, Mr. Wu Ron-yi has been invited by Mayor Chen Chu to chair the committee responsible for guiding the development of this new metropolis. Mr. Wu will work closely with specialists and scholars to create a blueprint for the future of this "County-City" merge. This committee welcomes citizens to get involved in making Kaohsiung an international metropolis.

Note: The word "County-City" is a translation from the newly created Chinese character "縣". This new word combines one of the two Chinese characters that make up the word "county" with one of the two Chinese characters that make up the word "city" and represent the integration of Kaohsiung County and City. "County-City" is symbolic of this new mega metropolis.

打造國際新縣

◎文/王大衛
◎攝影/高嘉澤

高雄縣市年底合併，高雄市長陳菊特別敦請前行政院副院長吳榮義擔任高雄都願景推動委員會召集人，廣邀專家學者共同擘畫高雄「縣」的發展藍圖，並透過市民參與，一起打造進步的國際新都。

備註：新創「縣」字，有縣有市，為「縣」「市」兩字之結合，即意指未來縣市合併，是縣市共同形成一個新的超級都會。



陳菊市長(左)；吳榮義(右)
Mayor Chen Chu (left); Wu Ron-yi (right)

Kaohsiung Lantern Festival

©English Text by Lin Fang-ju ©Photos by Pao Chung-hui, Kao Chia-tse, Jhang Jian Ying-hao

The 2010 Kaohsiung Lantern Festival was held on the banks of the Love River and Glory Pier. It lasted for 16 days and is a highlight of Taiwanese culture. Every year the festival attracts millions of visitors. Marking the end of the Chinese New Year, it is symbolic of the return to school and work and is thought to be a smaller New Year celebration. During the festival people traditionally view the creative lantern displays, solve riddles and eat Yuanxiao (glutinous rice balls). During the 2010 Lantern Festival in Kaohsiung, kids enjoyed wearing colorful lantern hats. This year the featured lantern was the Good Luck Tiger. Kaohsiung is the only city in Taiwan that features hat Lanterns. These lanterns were lit with colorful LED lights that emitted various color combinations. It was a unique and popular souvenir.

This year's theme lantern was the environmentally friendly Tiger of Fortune, a large tiger that appears to be standing over the sea. The festival's slogan, "May the Tiger of Fortune bring happiness to Greater Kaohsiung", brings hope, cheer and fulfillment in the New Year. Each night at 9:00, the grand harbor show of sound and lights would be presented. The show integrated fireworks, music, water dancing and the theme lantern. This year's music was exclusively composed for Kaohsiung's Lantern Festival by two-time Grammy winner Jamii Szmazdzinsk. The opening performance on February 20th was particularly extraordinary as fireworks were set off simultaneously from a nearby skyscraper and from the Love River. It was a truly exciting audiovisual extravaganza, presented by an international team of experts. The firework shows always draw large audiences and contribute to the warm and cheerful, festive ambience.

The lantern festival displays are romantically situated along the banks of the Love River. Besides the theme lantern mounted on the water, there is a series of artistic lantern displays. Every year the Kaohsiung lantern displays feature different themes. This year's themes included Happy Farm. The theme pays tribute to the world famous virtual farming game with pumpkin, carrot and various other vegetable



燈會藝術節開幕典禮由副總統蕭萬長(中間左)及陳菊市長(中間右)等貴賓共同主持。

Kaohsiung Lantern Festival opening ceremony, hosted by Vice-President Hsiao Won-chun (center left) and Kaohsiung Mayor Chen Chu (center right).

lanterns. There were twelve romantic lanterns decorated particularly for Valentine's Day. There were also a number of lanterns that presented little tigers playing ball. The International Exhibition showcased lanterns from six countries which including traditional Chinese lanterns, lanterns from Japan, South Korea, India, the Philippines and the U.S.A. Each of the international exhibitions added a truly multicultural flavor and opportunity to learn about different customs.

A special stage was set up in the middle of Love River and featured international performances. There were number of foreign dance troupes and acrobatics from Mongolia. These performances are a very popular part of the festival. Another new feature of this year's lantern festival was the Dan Li Gin Exhibition. People lined up to get the opportunity to see the super star's classic performance. Kaohsiung Lantern Festival should not be missed and will be back again next year, with new and exciting themes and shows!



燈會主燈—高雄福虎 Theme lantern, Tiger of Fortune



「開心農場」燈區 Happy Farm lanterns



花燈競賽區
Award winning lanterns



高雄燈會的頭戴式小提燈
Kaohsiung's LED hat lanterns, emitting a variety of light sequences

燈會藝術節表演結合煙火、音樂、水舞和主燈。
The festival show integrated fireworks, music, water dancing and theme lantern.



閉幕典禮的煙火表演。
Kaohsiung Lantern Festival, closing ceremony fireworks



高雄燈會藝術節

◎文/冠函
◎攝影/鮑忠暉、高嘉澤、張簡英豪

如果您在燈會期間造訪高雄，就會看到許多小朋友頭上都戴著一頂七彩發亮的「如意虎」。今年的高雄燈會把以往慶祝元宵應景的小提燈變成全台唯一頭戴式燈籠，採用LED七彩小燈，不僅可做多色變化，更成為搶手的紀念品。

到台灣的遊客，不會錯過被台灣視為重要節慶的元宵節，因為這天是春節的最後一天，之後一切恢復常態，所以民間會熱烈慶祝，有「小過年」之稱。體驗過賞花燈、猜燈謎及吃元宵等三大傳統民俗活動，才能不虛此行。

2010高雄燈會藝術節主辦地點在高雄光榮碼頭、愛河兩岸，長達16天，獨具一格的水岸城市的浪漫氣氛，每到燈會期間總吸引數百萬遊客湧入賞燈，除了全台唯一的海上主燈外，包含了港灣聲光劇場秀、國際特色燈區和開心農場創意燈海等一連串的艺术饗宴，再加上璀璨的海上高空煙火秀，讓參觀的民眾沉浸在幸福、熱鬧的

節慶氛圍裡。

位於海上的環保主燈高雄福虎，以老虎立姿呈現，命名為「福虎生豐、幸福高都」，期盼帶來虎年福氣，並迎向豐收、幸福的2010年。燈會期間每日晚上九點上演由兩屆葛萊美音樂得主Jamii Szmazinski為高雄創作的專屬音樂，加上精心設計的煙火秀、福虎主燈、夢幻水舞等，打造盛大繽紛動人心弦的港灣聲光劇場秀。

值得一提的是，2月20日開幕當天別出心裁的規畫，首次大規模煙火秀與海上煙火同步施放，多位國際級大師攜手打造出震撼人心的戶外聲光劇場。

主辦單位還規劃六國國際特色花燈區，除突破以往有中式傳統燈會氣氛外，同時展出日本、韓國、印度、菲律賓、美國等國家的特色燈籠，儼然成為熱鬧繽紛的世界地球村，讓民眾一次遊遍六個國家的燈節文化，琳瑯滿目的異國風情燈籠現場展示，體驗到不同文化的風俗民情。

年年有新意的高雄燈會，今年設計「開心農場」燈區，總計十二處的主題燈海，配合西洋情人節，營造了愛與幸福的氣氛，並將時下最流行的網路農場實體化，在愛河旁用燈飾、燈籠營造出南瓜、胡蘿蔔、蔬果等，栩栩如生非常討喜，熱鬧應景的小老虎在樹叢邊戲球，不同的可愛表情，每個主題都吸引參觀民眾駐足拍照。

另外，高雄燈會今年別樹一幟在愛河建造一座水上舞台，邀請國外團體每晚上演多變的異國舞蹈，與蒙古高空特技嘉年華共同譜出讓人驚艷的高空特技，並結合水岸高空煙火的施放，是高雄燈會期間的重頭戲之一。今年的創舉還包括規劃已故歌星「鄧麗君紀念館」，這也是此次燈會超人氣據點，吸引民眾大排長龍，緬懷巨星的風采，回味雋永老歌。

每年都有新奇體驗的高雄燈會藝術節，如果您還沒參觀過，明年可千萬別再錯過了！



陳菊市長發送頭戴式燈籠。
Line ups to get a hat lantern from Mayor Chen Chu.



高雄燈會期間國外團體每晚演出多變的異國舞蹈
A number of foreign dance troupes gave performance every night during the festival.



愛河燈火迷人
Lanterns light up the Love River.



燈海隧道
Lantern display



Crispy Popped Rice Treats

◎English text by Peng Hsin-yi

◎Photos by Yang Chan-hua, Tsai Yi-jen

Mr. Wei He-li has over twenty years experience handling the pressure cooker responsible for the popped rice creations. As he spins the cylinder-shaped pod over a steady fire, his other hand stirs the malt sugar syrup that bubbles on top of the stove. There are a series of steps that go into the creation of popped rice treats and Mr. Wei has the process down to an art form. This precise timing is carried out at a steady and leisurely pace. The result, batch after batch of fragrant, gooey (but not overly sticky) popped rice treats.

The treats began in the good old days with his grandfather and a childhood filled with the delicious fragrance of popped rice. The family business has been handed down three generations and is now carried out by Mr. Wei. Traditional rice popping pressure cookers are rarely seen these days. Mr. Wei makes sure he keeps the old tradition alive. He believes his trade should be cherished like any other traditional folk crafts. Sometimes Mr. Wei receives invitations from local primary schools to demonstrate the traditional rice popping process. It is his ambition to spread his passion for the traditional treats to a new generation of fans. He has even earned the nickname "Uncle Popped Rice". Some of the children actually seek him out after his presentation, to buy his popped rice treats.

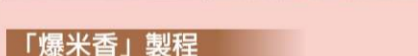
The basic ingredients include plain rice, glutinous rice or wheat. The grains are sealed in the pressure cooker and dry cooked over a slow fire for about 10 minutes, until it starts to pop. Mr. Wei always calls out "It's popping!", so people in the vicinity aren't startled by the noise. He then opens the pressure cooker, which lets out a loud bang! This is the sound that earned the treat the name "Popped Rice". He then transfers the popped rice into a mixture of raw sugar, malt sugar and vegetable oil that has been bubbling on the side. The rice and syrupy mixture are then carefully

tossed so that every grain is evenly coated. Mr. Wei describes this as the most challenging step in the process and claims it takes years of experience to know when the syrup is the right consistency. The mixture is then poured into a wooden mold and spread evenly with a rolling pin. He simultaneously presses the syrup-coated grains into a firm block. Timing is of the essence as the huge block must be cut into

serving-sized pieces while it's still hot. They are then stacked into plastic bags and after 10 minutes, when the blocks have cooled down, the excess moisture is let out. The bags are then sealed and the treats are ready to be sold.

Mr. Wei's menu now features various rice treats, such as peanut, sesame, macron, etc. The best seller is the Double Peanut Popped Rice Treats. Mr. Wei told us his business fluctuates with

the temperature. As sales drop in the hot summer months, his business is only in operation between Mid Autumn Festival (August 15th on the lunar calendar) to Tomb-sweeping Day (approximately mid March on the lunar calendar, or April 4th on the Gregorian calendar). However, Mr. Wei never sits idle during his months of hiatus. He is always thinking about how he can modernize his business, create a new presentation, design new packaging or develop new flavors. He hopes to attract more patrons and pass down the appreciation for this traditional snack.



「爆米香」製程

- ① 倒入白米。
- ② 放入壓力鍋10分鐘。
- ②-1 同時準備調製爆米香糖漿，烹煮適當比例的紅糖、麥芽糖、油。
- ②-2 麥芽煮至沸騰狀。
- ③ 打開壓力鍋，白米變成一顆顆的米香。
- ④ 一顆顆的米香。
- ⑤ 將米香倒入麥芽，攪拌均勻。
- ⑥ 把熱熱的米香桿平、壓實顆粒。
- ⑦ 裁切(成一小塊)。
- ⑧ 美味的爆米香成品。

Steps to making popped rice treats

- ① : Pour rice into pressure cooker.
- ② : Cook rice in traditional pressure cooker for 10 minutes.
- ②-1 : prepare syrup (mixture of raw sugar, malt sugar and vegetable oil)
- ②-2 : Syrup should be ready and have a bubbly texture.
- ③ : Open pressure cooker - the change in temperature and pressure will make the rice pop.
- ④ : Take out the popped rice
- ⑤ : Mix rice into syrup and toss mixture.
- ⑥ : Pour mixture into wooden mold and press into shape with a rolling pin.
- ⑦ : Cut into servings.
- ⑧ : Put squares in bags. Wait 10 minutes or until treats cool and seal bag.

爆米香的好滋味

老 閩魏合利身手俐落地操作著傳統的爆米香壓力鍋，壓力鍋不停旋轉的同時，還一邊攪拌著麥芽糖。每個步驟，魏老闆做起來有條不紊，能夠這樣從容不迫製作「有點黏又不會太黏」的傳統點心——「爆米香」，是魏老闆累積20年經驗而成的。

魏老闆說家中從阿公時代開始就從事「爆米香」的工作，他是第三代，從小

就是在熟悉的爆米香味道中成長，時至今日，很難找得到用傳統壓力鍋爆的爆米香了，這套爆米香工夫幾乎可說是一項民俗技藝。魏老闆現也受邀到國小的生活課展演「爆米香」完整的製作流程，讓小朋友認識傳統的美食文化，他也因此獲得「米香叔叔」的封號。米香叔叔說，上過課的小朋友，偶而想念那甜甜的古早味，還會專程跑來買他的爆米

香。

爆米香使用白米、糯米或小麥作為原料，經壓力鍋加壓後約10分鐘即可開鍋。打開之前，魏老闆一定會大喊一聲「要碰了喔！」，讓一旁觀看的民眾做好心理準備，不要被巨大的「碰」聲給嚇壞了。之後，把爆好的米香倒入調著紅糖、麥芽和油的熱鍋中均勻攪拌，老闆說麥芽糖火候的掌握是最困難的步驟。

接著，將米香放入平板模型中桿平、壓實顆粒，還得一股作氣，趁著米香熱熱的時候裁切、裝袋，大約10分鐘，米香就會冷卻下來，再將開口封起。

除了原味之外，魏老闆還研發花生、芝麻、通心粉等多種口味，其中以「加倍花生」最為暢銷，魏老闆還說爆米香的銷售量會隨著炎熱的天氣下滑，所以他每年製作、販賣爆米香的時間只有從中秋節到隔年的清明節。魏老闆針對這項傳統產業也有許多新想法，希望研發更多口味，並透過新包裝，滿足消費者的需求。

◎文／侯雅婷
◎攝影／楊輝華·蔡乙甄

Fulfilling Life Encountered in Kaohsiung

◎English Text by Chen Kuan-chun
◎Photo by Yang Chan-hua

Martin C. Assmann and his Taiwanese wife Corsa Hsiao are both passionate about art. The Walls of their home are covered with paintings they have created in their free time. Most of Assmann's works are either abstract or scenic. People are rarely featured in his paintings. The personification of the four animals in his famous Bremen Town Musicians is clearly an exception. This year both Assmann and Hsiao submitted art for the 2009 Kaohsiung International Container Arts Festival (recently held on Pier-2 Art District) and the Workers and Fisherwomen Painting Competition. Although their work wasn't selected, they've decided to try again next year.

Assmann's trading company is what originally brought him to Kaohsiung and the numerous subsequent business trips afterwards.

Although he doesn't like the night markets, he credits them for being the place where he met his lovely wife. After he met Hsiao he decided to relocate to Kaohsiung. They have now been married for more than two years and spend every minute of their day together. "The longest time we were apart today was when I went out to buy cigarettes at the store around the corner" Assmann said with a smile. He also added they have their cultural



蕭克力思多夫和他太太蕭瑞枝
Martin and wife Corsa

differences but these differences have contributed to a number of interesting chats.

Although Assmann doesn't have any particular recommendations for newcomers in Kaohsiung, he enjoys going to the Art Market at the Cultural

蕭克力思多夫 在高雄遇見精彩人生

◎文/楊蟬華 ◎攝影/鮑忠暉

蕭克力思多夫(Martin C. Assmann)和台灣籍的太太蕭瑞枝都熱愛藝術，家中的牆壁掛滿了兩人閒暇時的創作，大致上說來，蕭克力思多夫的油畫幾乎都是幾何圖形，少有具像的風景與人物，德國家鄉聞名的「不萊梅的音樂隊」(Bremen Town Musicians) 故事中出現的四隻動物，是他油畫作品中少數一辨即明的例外。

蕭克力思多夫在高雄從事貿易工作，因為工作的關係常常來到高雄，結下與高雄的淵源。他不喜歡逛台灣夜市，卻在夜市中遇見了決定攜手共度一生的另一半，並開始了他在高雄的定居生活，兩人結婚至今已2年多，一天24小時幾乎都在一起。採訪當日，蕭克力思多夫笑著說：「今天我們分別最久的時間，大概就是我到巷口的便利超商買菸的時候。」太太一聽，嘴角也不自覺往上揚。蕭克力思多夫表示，兩人來自不同

Center every weekend. They have set up a stall to display their art there. Although, none of the work is for sale, they use it as a medium to exchange ideas with others. He added the Taiwanese are very shy and so far no one has shared their opinions with him about his art. Next time you're at the Cultural Center on the weekend, don't forget to stop by and share your critique with Martin and Corsa!

的文化背景，探索著彼此的文化差異，總讓他們有聊不完的話題。

夫妻倆不僅是藝術創作與事業上的夥伴，兩人甚至一同參加甫於二藝術特區結束展覽的「2009國際貨櫃藝術節」以及「漁婦與工人」繪圖創作徵稿。雖然今年他們的創作沒有人選展覽，但蕭克力思多夫說他們仍會持續創作，打算明年再次參加。

當被問到建議乍到高雄的外國人到哪一遊時，蕭克力思多夫嘴巴上說沒有哪裡是一定要去的，卻每逢假日便和太太固定到高雄市文化中心的藝術市集擺攤，以他們的藝術創作與觀賞者分享、交流，為的並不是賣出作品，而是藉由藝術與人溝通。他說台灣人太害羞了，至今還沒有台灣人上前跟他溝通對他創作的想法。如果下次你正好經過文化中心，記得鼓起勇氣和蕭克力思多夫交換一下你對藝術的看法。

Energy and Passion-Ogita Kanae's Kaohsiung Experience

◎English Text by Chen Kuan-chun
◎Photo by Pao Chung-hui

Ogita Kanae is from Hachioji City, Japan, (one of Kaohsiung's sister cities) and has been selected to attend a month long exchange program at Kaohsiung City Government. Some of her daily duties include reception of foreign guests, meeting with different bureaus and getting a better understanding of how to manage civic affairs.

Kanae arrived in Kaohsiung on

February 19th, while it was still Chinese New Year. She said she could feel the whole city was immersed in a festive holiday atmosphere. She was also impressed with the Kaohsiung Lantern Festival, including its variety of activities, lantern exhibits, concerts, and dance performances.

Although she hasn't been in Kaohsiung for long, she has attended many events. She participated in the

Kaohsiung 2010 International Marathon, MIZUNO Cup. Many Japanese runners from Hachioji City also attended this event. Kanae enjoyed joining them and showing her support. It also gave her a chance to see the Main Stadium of the World Games 2009, the starting point of the Marathon. She was amazed by the splendid architecture of the stadium.

Kanae also praises the 1999 hotline, set up by the Kaohsiung City Government. She applauds the fact that the hotline has hired so many physically and mentally challenged people. With the proper training, they will be able assist their fellow citizens. The hotline



荻田·佳苗
Ogita kanae

充滿能量與熱情 荻田·佳苗的高雄經驗

◎文/侯雅婷 ◎攝影/鮑忠暉

來自高雄市的姐妹市—日本八王子市市政府的荻田·佳苗，被選派到高雄市政府進行為期一個月的觀摩實習。平日，荻田除了在市政府國際事務科協助接待外賓等相關事宜，還拜會市府各局處，學習推動市政。

荻田在2月19日來到高雄，正好是台灣的農曆新年，荻田感受街上充滿喜氣的節慶裝飾和濃濃的年味。對於元宵節期間舉辦的高雄燈會，荻田留下深刻、美好的印象，她大力稱讚高雄燈會相當具有吸引力，除了燈會本身的活動，還有演唱會、舞蹈表演等許多不同類型的

活動，讓參觀的遊客都能盡興而歸。

儘管來高雄的時間並不長，但是荻田已經參加了高雄許多大型活動，包括2月28日舉辦「高雄國際馬拉松」，日本八王子市也有許多的馬拉松好手參加，荻田當然不能錯過到場為選手們加油的機會。由於馬拉送松的地點在高雄世運主場館，她也一睜世運主場館的壯觀，並讚嘆宏偉建築的令人驚豔！

此外，荻田肯定高雄市政府設置「1999話務中心」積極服務民眾的作為。她觀察到市政府雇用了許多身心障礙者，透過訓練，讓他們有機會為民服務，同時，她也盛讚1999話務中心是提供民

眾反應各種意見的最佳管道。

除了友善的民眾以及眾多的機車族讓荻田頗感驚訝之外，3月初，剛好遇上高雄百年少有的大地震，也成了她難忘的高雄經驗。

造訪了旗津、中山大學等地方，品嚐了她喜歡的海鮮、小籠包和茶葉蛋等，荻田以充滿「能量」和「熱情」來形容高雄這個城市，還計劃要選購鳳梨酥作為致贈日本友人的伴手禮。對於要來高雄旅遊的朋友，荻田的建議是一定要在高雄燈會期間來，千萬不要錯過了別具魅力的高雄燈會。

has also provided a channel of communication for people to express their concerns. Kanae has also sampled a number of restaurants around Kaohsiung. Her favorites include seafood, dumpling soup and tea eggs. She also plans to take back pineapple cakes for her friends in Japan.

She feels that although Kaohsiung is a big city, the people are very friendly. She was also surprised to see so many scooters on the roads. Kaohsiung's earthquake of the century will also be an unforgettable experience. When asked how she feels about Kaohsiung, she responded it exudes energy and passion. She would recommend anyone to visit Kaohsiung, particularly during the Kaohsiung Lantern Festival.

Japanese Pork Chops

Saboden & Kitaro

©English text by Peng Hsin-yi
©Photos by Yang Wei-ren

Kaohsiung offers a variety of international cuisines. The crunchy golden breading and juicy flavor of Japanese pork chops (tonkatsu) is a delicious dish that melts in your mouth. This popular dish can be found in two highly recommended restaurants located in Kaohsiung.

Saboden

Saboden is a tonkatsu restaurant chain that originated in the Tokyo district of West Sinjuku, Japan. The tonkatsu dishes at Saboden are prepared with premium tenderloin pork. It is then cut into thick pieces and coated with layers of breading for a crispy, crunchy texture, sealing the juiciness of the pork inside. It is a mouthwatering combination that is hard to resist.

If you visit Saboden, be sure to try the restaurant's popular signature crispy tenderloin dish. The tenderloin is the part of the pork that is closest to the spine. It is almost completely fat free and full of flavorful juicy meat. Saboden's pork comes from wheat fed pigs that have matured for 210 days. This combination creates a juicy, fine grained meat. While customers are waiting for their tonkatsu, they then mix the freshly ground black and white sesame paste with the store's freshly made tonkatsu sauce. This tasty sauce combination highlights the flavor of the pork.

Another specialty at Saboden is the "layered pork chop", a delicious dish that can't be found at any other tonkatsu restaurant. This unique tonkatsu is made by taking a loin chop, slicing it paper thin, putting one slice of thin pork on top of another, making the lean parts and marbled parts evenly distributed in one chop. It is then breaded with the same crunchy coating and fried. The result is a soft, tasty texture unlike regular tonkatsu, with juices flowing through the layers of thin pork. Another fabulous dish featured at Saboden that should not be missed.

Kitaro

Kitaro is a Japanese restaurant that is attractively priced and welcomes everyone to try its Teishoku (set meal) menu. Since tonkatsu is the most popular item, Kitaro has created quite a few variations to satisfy diners' different preferences. Tonkatsu in Kitaro



starts with a pork chop that is two centimeters (almost a full inch) thick. It is then smothered in your choice of traditional tonkatsu sauce, sesame sauce, freshly ground white radish sauce, miso sauce or curry sauce

The most popular item at Kitaro is the cheese-stuffed tonkatsu. This is made with the same thick-sliced pork chop, but with a delicious cheese filling. At Kitaro they believe that the best tonkatsu is the original pork flavor coated with a crunchy breaded coating. The restaurant does not use any kind of marinade or seasonings on the cheese-stuffed pork however, the creamy cheesy flavor and the gooey strings of cheese is a delight and a hit with its patrons.



勝博殿
Saboden

日式炸豬排

勝博殿&樹太老

◎文·攝影/楊為仁

金 黃色的酥脆麵衣底下是軟嫩多汁的厚切豬排，多層次的完美口感，伴隨而來的是豬排的鮮美美味，一口咬下去，還可聽到卡滋卡滋的聲響，日式炸豬排滋味誘人。

勝博殿

源自日本東京西新宿的「勝博殿」，選用超柔軟的豬腰內肉，外表覆以酥脆的麵衣，外香酥、內多汁的絕佳口感，教人不動心也難。

來到「勝博殿」，一定要嚐嚐人氣招牌—酥嫩腰內豬排，幾乎沒有油脂的腰內肉，是選用飼養期長達210天的熟成麥豬，肉質相當細膩，食用前，先將碗內的黑、白芝麻用山椒棒槌搗碎，倒入獨門豬

排醬汁，豬排沾醬吃，味道更鮮腴。千層錦炸豬排是「博勝殿」另一道有別於坊間的日式炸豬排，業者將原本較有嚼勁，油花分布不均勻的里肌豬排裁切成薄片，再以層層薄疊工法，如錦緞般交錯編織油脂和瘦肉，再裹上麵包粉酥炸，口感綿密鬆軟，肉汁在層次間流動，擴散在唇齒之間，喜歡嚐鮮的客人千萬別錯過。

樹太老

標榜平民價位的「樹太老」，以日式定食起家，最能代表日式定食的炸豬排自然不可或缺，光種類就有芝麻醬、蘿蔔泥、咖哩醬排、味噌醬和炸起司等豬排，選用平均厚度2公分的上等豬里肌，香醇鮮嫩。

人氣指標炸起司豬排是夾有起司的厚豬排，為了呈現它的原味，每塊酥炸的豬排均未經醃漬，多了起司的炸豬排，不但可以吃到酥脆鮮滑多汁的炸豬排，還有香濃的起司味，口味更加馥郁，更有拉絲口感。



樹太老
Kitaro



Restaurant Information:

Saboden

Address: 767 Bo-ai 2nd Road (4th Floor of Hansen Arena), Zuoying District, Kaohsiung City

Hours of operation: 11:00~15:00, 17:00~21:00

Kitaro

Address: 239-6 Cheng-gong 1st road, Lingya District, Kaohsiung City

Hours of operation: 11:00~21:30

勝博殿

地址：高雄市左營區博愛二路767號4樓（漢神巨蛋4F）

營業時間：11:00~15:00、17:00~21:00

樹太老

地址：高雄市苓雅區成功一路239-6號

營業時間：11:00~21:30