

## The Kaohsiung Film Festival Celebrates a Decade

◎English Written by Lin Yi-chun ◎Photos courtesy by Kaohsiung Film Archive, Yang Chan-hua, Hou Ya-ting

Taiwan boasts a number of film festivals and with the four most popular held in October and November. These festivals include The Taipei Golden Horse Film Festival, The Taiwan International Documentary Festival in Taichung, the touring Female Film Festival and The Kaohsiung Film Festival. Due to the fact there is a variety of film festivals held throughout the year, making The Kaohsiung Film Festival's celebration of its ten year anniversary is a true achievement.

Kaohsiung's film festival was created at a time when many film festivals were beginning. However, ten years later only the Kaohsiung Film Festival and The Taipei Golden Horse Film Festival

remain. The Kaohsiung Film Festival has been successful over the years due to Kaohsiung City Government ongoing support and its special themes that differentiate it from others.

Cinema has also changed dramatically over the past 10 years. In the past, people preferred to see only the latest works, from master filmmakers. These days people prefer to go to their local theatres to see mainstream movies, leaving film festivals forced to present something more unique. However, this also posed a greater challenge for festival organizers who were in charge of selecting films. Most of the films screened during Kaohsiung's festival may not have won major awards at

larger international film festivals; however they present a unique point of view.



陳菊市長慶祝高雄電影節十年  
Mayor Chen Chu celebrates the 10th anniversary of the Kaohsiung Film Festival.



高雄電影節的吉祥物—火球人  
The fireman mascot has been vividly present throughout the Kaohsiung Film Festival.

The 2010 Kaohsiung Film Festival theme is "Love & Eros". This includes topics of love, desire and challenging traditional taboos. Some features include the shocking film Fruits of Love, by Shuji Terayama and Districted, a collaboration created by various avant-garde artists. These films both exemplify the subversion of the main stream.

This year also had a fantasy theme. These films included many KUSO style films with surprising twists in the plot. Two fantasy films include a Thai film that was a Cannes winner and a Serbian film that exhibits the peculiar Eastern European humor that was a result from years of war. Both of these international movies are worth seeing.

Featured director Nithiwat Tharatorn from Thailand and poetic director Reha Erdem from Turkey are both newcomers to filmmaking and whose works exhibit themes of love and fantasy. Their styles are free and untraditional. Other films that exemplify this youthful spirit are American independent film Spirit Awards, short film New Taiwan Experience, and Asian film People Power. These films raise concerns about modern society, love and injustice. As innocent or immature as they may appear, they exhibit a spirit that makes the Kaohsiung Film Festival so attractive.

## 十年有成 邁入第10年的高雄電影節

◎文 / 御飯團 ◎照片提供 / 高雄市電影圖書館、楊嬋華、侯雅婷

如果你是一位影迷，翻開行事曆，就會發現台灣是個「影展王國」，在10~11月間，著名的台北金馬國際影展、台中台灣國際紀錄片雙年展、巡迴各地的女性影展，以及高雄電影節輪番登場。一年到頭各地影展不斷，如何在眾多影展中脫穎而出，持續舉辦，是相當大的考驗。

今年邁入第十年的高雄電影節，開辦之初，是在各縣市舉辦影展熱潮下因應而生，十年過後，以城市為名的電影節，僅剩下一南一北的高雄電影節與台北電影節，除了高雄市政府的全力支持外，高雄電影節走出自己的特色，也是一

大關鍵。

台灣的觀影環境，在這十年間有極大變化，以往只能透過金馬國際影展看到的大師新作，如今都可在院線看到，也使各地影展越辦越艱難，如何端出其他影展看不到的菜色，考驗著各影展的策展人。

高雄電影節之所以能歡慶十年，就是找到屬於自己風格，奇幻成了高雄電影節最吸引影迷的地方。影片或許不盡然會在坎城、威尼斯榮獲大獎，卻勇於顛覆主流，講出自己的話。

今年的主題為「愛慾星球」，以「愛」與「慾望」為基調並挑戰禁忌，例如

當年讓人大吃一驚的寺山修司「上海異人娼館」，或是多位知名前衛藝術家合作的「性愛禁區」，都有如此顛覆的勇氣。

「幻想無限」單元更彰顯著高雄電影節的特色，包含大量充滿KUSO精神的影片，往往有出人意表的劇情。在國家的專題，則選擇泰國及塞爾維亞為雙主題。今年在坎城大出風頭的泰國，就是靠著幻想（鬼片、佛教）揚名於世，至於一向不為台灣熟悉的賽爾維亞，擁有東歐在長年戰火餘生下的奇特幽默，都值得大家觀賞。

扣緊這兩個主軸，在「焦點導演」單元上選擇了泰國的「純愛導演」尼堤瓦特·泰拉托恩Nithiwat Tharatorn 及土耳



其的「電影詩人」雷哈·艾登Reha Erdem，這兩位在國際影壇竄起的導演，分別代表了「愛」與「幻想」，帶著不受框架拘束的風格。這種年輕世代、不畏世俗的精神，同樣展現在「美國獨立精神獎精選」、「新台風」、「東京國際短片影展」、「人民力量」身上，透過影像，對社會的溫暖、愛情、不公不義都提出自己的社會關照，這些關照，或許純真、或許不夠成熟，但這就是高雄電影節最吸引人的地方。

# Lion Dance Festival 2010

◎English Written by Lin Fang-Ju ◎Photos by Chang Jhong-yi, Pao Chung-hui

The "Lion Dance Championship 2010" was held in Kaohsiung City on October 2nd at the Kaohsiung Arena. Acrobatic performers came from Malaysia, Singapore, Hong Kong

and Taiwan. The Chinese name was "Si Shih Jia", meaning lion dance and is also the old name of the Shih-Jia region of Kaohsiung City. To accentuate the traditional arts and culture in

Kaohsiung's Shih-Jia area, the Lion Dance Festival 2010 held some of its qualifying rounds at its Guangji Temple. Chang Hsing Lu's Dragon and Lion Dance from Keelung and four other groups stood out in those rounds and went on to compete with the Malaysian lion dance troupe in the final on October 2nd. In the final, troupes had to perform more than nine stunts in eight minutes. Troupes were adjudicated on fluency of movements, best sportsmanship and the liveliest "lion".

Lion dancing on poles from 1 to 2.5 meters high was the highlight of the competition. A few dancers fell, bringing forth gasps from the audience. This year's winner was Kun Seng Keng and the Dragon Dance Association from Malaysia. Kun Seng Keng took first place after performing seventeen amazing and difficult stunts. Fluent moves and a lively presentation of the lion's charm brought Chang Hsing Lu

from the Keelung Dragon and Lion Dance Troupe second place. Hung Kuen Lee from the Yun Fook Lion Dance Association from Hong Kong took third place.

The ancients believed lions to be auspicious animals and by mimicking these kings of the jungle it would bring good luck. Therefore, lion dances are performed during holidays and festivals bring happiness and an auspicious future. In the old days every family had their own theatrical troupes that would lead them in religious ceremonies and martial arts. During the holidays and religious festivals, lion dance troupes would steal the spotlight of the marching crowd, coining the name "Si Shih Jia".

Lion dances are categorized into two styles which hail from northern and southern China. The northern lion dance is more acrobatic. Taiwan's population has come from both northern and southern China. After hundreds of years of evolution, Taiwan's lion dance now has its own unique style. Taiwanese lion heads look like masks but aren't overly elaborate or ornamental. Taiwanese lion dance emphasizes more on dance steps, whereas the southern Chinese style (the main style in the competition) focuses on its beautiful costumes, various expressions and techniques. This style is becoming more popular with contemporary Taiwanese lion dancing and major troupes in China.



▲ 陳菊市長出席在高雄巨蛋體育館登場的2010戲獅甲獅王爭霸賽，為獅隊加油打氣。  
Mayor Chen Chu cheering on competitors at the Lion Dance Championship 2010  
◀ 馬來西亞獅隊抱走了「世界獅王」的寶座  
Winners Kun Seng Keng and the Dragon Dance Association from Malaysia

## 2010 尅陣頭戲獅甲

◎文/葉娜慧 ◎攝影/張忠義、鮑忠暉

在華人的慶典中，常以「舞獅」表演來增添喜氣與熱鬧，高雄市於十月二日在巨蛋舉辦「2010尅陣頭戲獅甲」比賽，邀請到馬來西亞、新加坡及香港舞獅隊與台灣舞獅好手競技，力與美及特技般的展演，讓現場一萬多張票全數售罄，觀眾看得嘖嘖為觀止，最後由「馬來西亞麻坡關聖宮龍獅團」奪冠，這也是該團第三十四度奪下世界獅王的美名。

古代人們相信獅子是祥瑞獸，認為模仿獸王獅子的動作能夠帶來好運，所以每逢節日神誕，喜慶活動，都會舞獅祈求吉利。舞獅分為北獅和南獅—北獅舞動時，跳躍翻騰，輕巧靈活，深受大多數北派弟子的喜愛，所以叫做「北獅」；南獅則流傳在中國南粵一帶。

南北獅隨著人口遷徙而傳到台灣，經過數百年的傳承與演變發展出獨樹一格

的台灣獅，在民間相當盛行，其特色在於獅頭成面具狀，造型樸實，注重步法，沒有太多華麗裝飾。但在近幾年來，南獅憑著造型亮麗的獅形，及變化多端的神情及舞法，成為台灣舞獅的代言人，再加上華人的舞獅團隊多以南獅為主，因此今年的比賽也以南獅為主。

「2010尅陣頭戲獅甲」以戲獅甲為名，主要是戲獅甲原是高雄市獅甲的舊名，獅甲地區早年即以戲班、陣頭最具特色，家家戶戶因有著虔誠的宗教信仰及練武強身的目的，組成各種陣頭，村莊每逢節日慶典或迎神賽會時，必定由戲獅甲的陣頭領先遊行，搶盡鋒頭，戲獅甲因而得名。

延續高雄戲獅甲傳統藝術文化，「2010尅陣頭戲獅甲」台灣區的初賽在獅甲廣濟宮舉行，脫穎而出的基隆長興呂師父龍獅團等五團，在十月二日的決賽

與馬來西亞等獅團競技，比賽規定八分鐘內必須表現難度動作至少超過九個以上，並視動作流暢性、運動精神、是否完美表現獅態，達到人獅合一的境界。

由於獅團跳樁高度從一公尺到兩公尺半不等，在樁上跳躍並展現技巧，比賽具有相當可看性，過程中也有不少獅團從高樁上摔落下來，引起現場觀眾驚呼連連，經過激烈的競技後，今年的優勝隊伍「麻坡關聖宮龍獅團」，以連續表現難度動作高達十七次，動作流暢，生動舞出獅的神韻而奪冠，亞軍是基隆長興呂師父龍獅團，季軍則是香港洪拳李潤福獅隊。

▶ 比賽評分考驗各隊的動作流暢性、運動精神及獅態表現是否完美  
Troupes are adjudicated on fluency of movement, Sportsmanship and liveliness of the lion.



# Kaohsiung's Transformation into Taiwan's Leading Bicycle Friendly City

◎English Written by Lin Fang-ju ◎Photos by Pao Chung-hui

Kaohsiung City's has been very instrumental in promoting several types of environmentally friendly transportation. Nothing exemplifies this more than the 227 kilometers of bike paths that have been recently constructed. By end of this year, the city government plans to extend its bike path program to 250 kilometers throughout the city. It is believed this will transform Kaohsiung into Taiwan's leading bicycle friendly city. This great achievement is due to the city's comprehensive understanding and promotion of cycling. Kaohsiung also draws its inspiration from Kyoto, Jeju, Beijing and Singapore, previously featured on CNN's special report regarding the five best cycling cities in Asia.

Kaohsiung's bike paths are part of an integral and systematic plan, which has categorized them into recreational or commuter cycling routes. They have also been categorized in terms of area, including north, central, south, Da Ping Ding, and Cijin bike paths. In May 2010, The Executive Yuan evaluated Formosa Boulevard commuter path and the recreational Love River scenic path in a national evaluation of bike paths throughout Taiwan. They both received excellent evaluations and national recognition. It also concluded Kaohsiung had developed the most comprehensive cycling facilities in Taiwan.

Kaohsiung's bike paths feature easy access, convenience and Taiwan's first bicycle only bridge. Kaohsiung city has also established the "C-Bike", the city's first public bike rental program. This allows cyclists easy access to one of the 50 automated rental sites, set up

near Kaohsiung MRT stations and tourist attractions around the city. There are 4,500 public bikes available, and bikes can be rented at one location and returned to another. In November, a specially designed recreational area will be opening on the banks of the Love River, at the intersection of Bo-ai Road and Tongmeng Road. This development honors the philosophy of developing a slower and well balanced lifestyle. The area is specially designed for cyclists to take a break and enjoy coffee or light meals. It also offers complimentary showers, bicycle cleaning facilities, repair kits and pumps. Kaohsiung will continue to upgrade its cycling infrastructure. It is hoped that cyclists from other countries will also continue to visit Kaohsiung. Cyclists from Hong Kong, Macao and Japan have all come and enjoyed bike paths all over Kaohsiung. Visitors continue to take advantage of the green public bikes.

Kaohsiung City continues to transform itself into a clean, Green and convenient city. It also intends to increase its sustainable development with modern recreational and hassle free cycling facilities. It is hoped that international cyclists will continue to come and enjoy Kaohsiung's world class bike paths.



▲西臨港線自行車道  
West Side Harbor Line Bike Path

▼哈瑪星一號船渠景觀橋  
Hamasen Pier1 Scenic Bridge



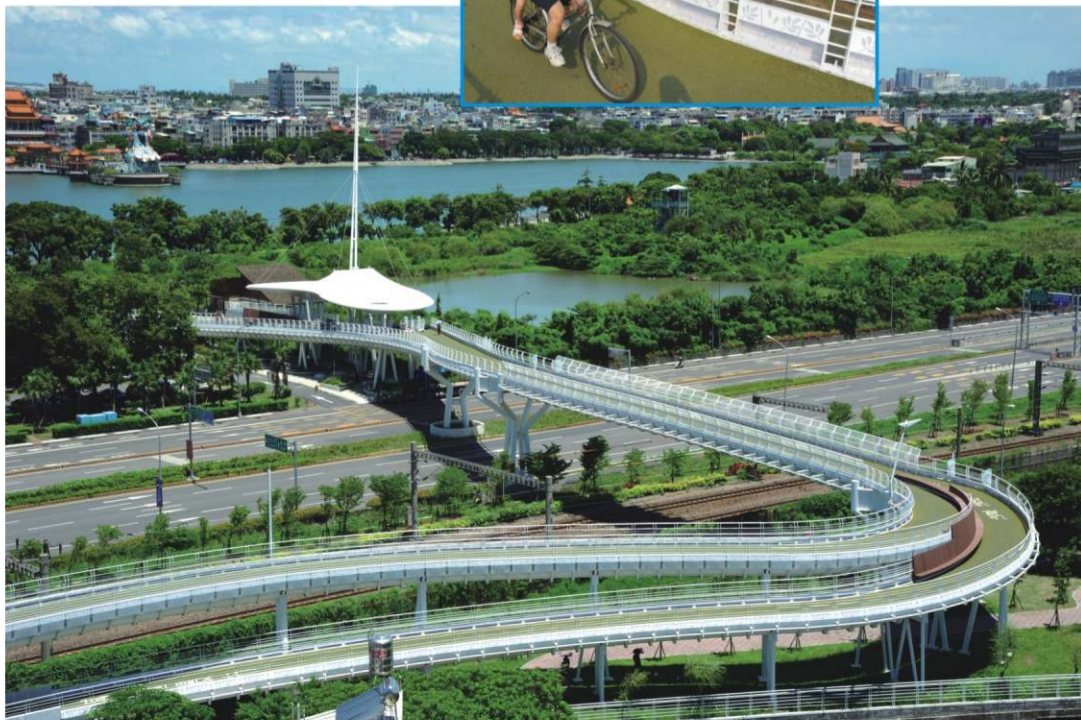
## 全台灣最友善的單車城市 高雄

◎文/小波 ◎攝影/鮑忠暉

高雄提倡綠色運輸的態度和決心，在已建構的227公里自行車專



愛河連接蓮池潭自行車道  
The bike path connecting  
Love River and Lotus Pond



用車道上展露無遺，至今年年底預計將建構超過250公里的自行車道路網，將高雄市打造成為全台灣最適合騎單車的城市。這樣的努力，日前讓高雄市與京都、濟州、北京、新加坡等城市共同被國際媒體CNN評選為亞洲五大適合騎乘自行車城市，高雄市的勝出關鍵就是市府廣泛而全面地推動自行車相關政策。

經過系統性之整體規劃，高雄市政府將自行車道建設依運動休閒型及生活通勤型分類，再按北、中、南、大坪頂及旗津區分為六大系統，轄內完整的自行車路網，密度全國最高！今年五月高雄市政府參加行政院「99年度全國自行車道系統建設評比」，以生活通勤型一「美麗島大道自行車道」及運動休閒型「愛河觀光自行車道」2條自行車道路線參加評審，榮獲全國優等成績。

高雄市的自行車道設計也讓車友感受到友善單車城市的魅力！蓮池潭跨越翠華路段，是全台第一座自行車專屬路橋，此外

，高雄市還建構「C-Bike」系統，即高雄市公共自行車系統，遍布全市五十個站點共四千五百輛公共腳踏車，讓車友能在捷運站或是高雄市知名旅遊景點附近租借公共自行車，並且享有甲地租車、乙地還的便捷服務。市政府考量許多車友在騎乘單車後，可以稍歇喘口氣或沖個涼，享受輕食補充體力、喝杯咖啡，從11月中下旬起，設置於「愛河之心」（位於博愛路和同盟路交叉口）西側的多功能自行車休憩站將啟用，可更貼近車友的需求，讓民眾休憩空間更友善更人性化，亦符合現代人慢活、樂活的休閒哲學。休憩站設有簡易沐浴設備，屆時可提供單車清潔、DIY簡易維修器具、打氣設備等服務，期讓車友的單車之旅能滿意而歸。

在建構日趨完善的自行車硬體建設，吸引越來越多車友前來高雄市騎單車。高雄市的單車道中，愛河連接蓮池潭自行車道及行經真愛及光榮碼頭的西臨港線，最受港、澳、日本背包客的歡迎，在這邊您可以看到騎著綠色公共自行腳踏車的遊客，愜意地踏著單車穿梭在西臨港線的駁二藝術園區與大型公仔合照，這樣自在的氛圍吸引不少背包客專程來高雄體驗單車之旅。

高雄市藉由營造優質的自行車休閒休憩空間，打造一個乾淨、舒適、便捷的永續綠活城市。

# Local Businesses Changing with the Times

©English Written by Lin Fang-ju ©Photos courtesy of Lin Yu-en, Yang Chan-hua, Hou Ya-ting, Jhenfang's Mullet Roe, Mom's Great Stewed Delicacies

With Kaohsiung's industries relocating to other regions, local businesses are finding ways to reinvent themselves and keep up with the changing economy. Kaohsiung-based Jhenfang's Mullet Roe, Mom's Great Stewed Delicacies and Puhu Shoes are now incorporating production and factory tours into their businesses. This initiative has not only given their businesses a new vitality but has also increased local tourism.

## Jhenfang's Mullet Roe

Jhenfang's Mullet Roe is located in Yancheng District. Jhenfang's Mullet Roe has traditionally sold products that were bought as gifts to give friends during holidays or for important house guests. This sixty-year-old business is now being run by second generation owner, Lin Yi-tian. Lin is striving to find a balance between tradition and innovation. He explains the modern challenges of maintaining traditional manual production of Mullet Roe include avoiding over-

### Jhenfang's Mullet Roe

Telephone: 07-8227488

Address: No.13-1, Aly. 81, Ln. 296, Sinya Rd., Cianjhen Dist., Kaohsiung City

### Mom's Great Stewed Delicacies

Telephone: 07-6229100

Address: No.25, Bengong 1st Rd., Gangshan Township, Kaohsiung County

### Puhu Shoes

Telephone: 07-3892246

Address: No.43-1, Ln. 355, Minzu 1st Rd., Sanmin Dist., Kaohsiung City



滷味參觀行程包括工廠內部的製作情形及親手製作滷味  
Tours introduce production procedures and give visitors the opportunity to make stew.

exposure of the sun, maintaining high levels of sanitation and being able to offer an affordable unit price. Over a year ago, Lin became ISO20002 and HACCP certified. This gave the business the opportunity to stretch its brand into a factory tour service, ensure high standards for sanitation, safety and the continuity of an age old business.

Lin explains the transformation into a factory tour company was a long and involved process. This included obtaining third party consultation, finding a location and purchasing and implementing the proper equipment. He stressed the transformation was their only option for survival. The new factory will be complete and ready for tours by the end of October. Lin also plans to include an exhibition center to illustrate the ecological background of Mullet Roe and its related folktales. The factory will also include a greenhouse type structure in order to maintain standardized, hygienic exposure to the sun. Group reservations are now available.

The 1.5 hour tour will allow visitors to

observe production and experience the Mullet Roe cultural center. It will also give visitors the opportunity to make their own Mullet Roe. Visitors learn about Mullet Roe production from beginning to end and get to take their products home. Mullet Roe takes about a week of being sun dried in order to be ready to eat. Lin says the DIY experience they offer will make customers enjoy and appreciate Mullet Roe even more. He has also begun to develop a variety of different Mullet Roe products and hopes to expand this traditional delicacy into the international market.

## Mom's Great Stewed Delicacies

Mom's Great Stewed Delicacies is situated in a Kaohsiung County farmhouse located in Gangshan Township. The owner Lin Cong-long and his wife were once street vendors at the night market. Their business did very well, but due to long working hours they had to keep their son with them while they were worked. As the child grew up, they found his interest was limited to playing pinball games. Mr. and Mrs. Lin knew it was time to offer him a better environment. They decided to move back to their hometown in the countryside and become wholesale distributors of stewed dishes.

Since the factory is right in their farmhouse, the Lins also began to sell produce and attended culinary exhibitions in Singapore and Hong Kong. They then began to receive orders from international clients who expressed an interest in visiting their factory to observe production procedures. They were thrilled that their products had gained

international recognition but worried the farmhouse factory would not comply with international regulations. This was the beginning of their factory transformation. This transformation began in 2002, in 2003 they became GMP certified, which was followed by ISO20002 and HACCP certifications in 2005. In 2008, they applied to an assistance program offered by the Industrial Development Bureau to help them become more transparent and hygienic and develop factory tours. Factory expansion got underway and a new factory was built next to the old factory. Completion and public tours will begin by end of this year. It can accommodate up to four to six tourist busses every day. Currently, two to three buses come each day from schools, public sector, kindergartens and Chinese tourists. The tour lasts for 1.5 hours and includes production procedures and the opportunity to learn how to make stewed food.

## Puhu Shoes

Puhu Shoes is a Taiwanese brand that exports 40% of their products to Japan. The rest is sold domestically, which include product placement in 10 retail stores and 8 department stores. In order to maintain productions in Taiwan, they began the only shoe factory tour in the country. Puhu's distribution marketing manager Shyue Bo-shiang said this was due to the fact that the factory is located in a narrow alley and they could only take reservations for two group tours of up to 80 people per day.

Apart from observing production, kids can paint their own white canvas shoes and grownups can get a foot checkup. These checkups give people an idea of the characteristics of their feet and how to select the most suitable footwear for them. Shyue pointed out that a few people know how to select the best type of footwear for them. Foot scans are included in the factory tour, accompanied with shoe consultations. Visitors can buy ergonomic shoes and customize arch support.



參觀的遊客可體驗烏魚子的製程

Visitors get to experience how Mullet Roe is made.

# 傳統產業亮起來

◎文／葉娜慧 ◎照片提供／林育恩、楊蟬華、侯雅婷、珍芳廠烏魚子、棒媽媽滷味館

面對產業外移造成的衝擊，傳統產業力求轉型。位處高雄的珍芳廠烏魚子、棒媽媽滷味館及彪琥鞋業，轉型成為觀光工廠，藉著讓參觀者DIY體驗的樂趣，吸引觀光客造訪，為企業找到新命脈，再創佳績。

## 珍芳廠烏魚子

在鹽埕區的老字號珍芳廠烏魚子，一直是高雄人節送禮及招待貴賓的特色伴手禮，六十年老店由第二代的林義添接棒，林義添試著在傳承與創新中找出平衡點。他說，走過一甲子的店，一直維持著父母時代的生產方式，手工處理烏魚子、露天曝曬，在衛生上仍有疑慮，再加上製作單價仍偏高，讓這傳統的好味道面臨經營危機。一年多前，他選擇申請成為觀光工廠，並通過ISO20002、HACCP認證，讓食品衛生及安全升級，也讓傳承不斷層。

林義添說，決定轉型為觀光工廠後，便尋求專家協助規劃，規劃後便積極找地，地點確定後購置廠房設備及機器等，歷經一段轉型的旅程，他強調轉型生存是唯一的選擇，目前新廠房已接近完工階段，在廠房內，他建構了烏魚文化館，呈現烏魚文化及民間故事，同時也設置一座超大型的玻璃曝曬場，在最衛生的環境中曝曬烏魚子。

珍芳廠烏魚子觀光工廠在十月底開始正式開放參訪，目前已開始接受團體預約參訪，觀光客到該廠參訪行程約一個半小時，除了參觀廠內設施及文化館外，包括動手製作烏魚子，從烏魚子的處理到整理成型，再帶回家曬一個星期便可以食用，林義添說，自己動手做的烏魚子吃起來別有風味，也著手研發更多烏魚子產品，並期許將烏魚子這傳統美食推展到國際上。

## 棒媽媽滷味館

棒媽媽滷味館起源於高雄縣岡山鎮的農家，老闆林琮隆夫婦一開始是在夜市擺滷味攤，生意相當好，卻也因為忙於工作而不得不將小孩子帶在身邊就近照顧，當孩子漸漸長大，卻總是跑到隔壁的遊樂攤子打彈珠，夫婦倆不希望孩子在乏人照顧的環境下成長，於是決定轉行做滷味批發，並搬回鄉下老家。

由於工廠就在家裡，出生於農村的林琮隆也兼作農產品的買賣，一次因緣際會中，前往新加坡、香港參加美食展，並順利拿到訂單，讓夫婦倆雀躍不已，但隨著拿到訂單而來的是外國客戶想前來參觀工廠及製作方式，讓他們既開心又擔心，開心的是產品受到國際肯定，擔心的是農屋改造而成的工廠恐怕不符合國際規定，於是夫婦倆開始為工廠進行轉型計劃。

棒媽媽滷味館從民國九十一年開始轉型，九十二年獲得GMP認證、九十四年獲得ISO20002、HACCP認證、九十七年申請工業局工廠觀光化的輔導，讓工廠更透明化，也更乾淨衛生，工廠擴建也在此同時進行，位在原廠隔壁的觀光工廠預計今年底完成，屆時一天將可接受四至六部遊覽車的觀光團體到廠參訪；目前一天約二至三輛遊覽車人潮，有公教團體、幼稚園師生及陸客等，到廠參訪時間約一個半小時



，除可參觀工廠內製作情形外，還可親手製做滷味。

## 彪琥鞋業

不同於珍芳廠烏魚子及棒媽媽滷味館的食品業，彪琥鞋業則是台灣自創品牌的鞋子，員工及設計師全都是台灣人，目前百分之四十外銷日本，百分之六十內銷，在全台有十家門市，八個據點在百貨公司；為了根留台灣且更為茁壯，彪琥選擇轉型為觀光工廠，成為全台第一也是唯一的鞋業觀光工廠，彪琥行銷部經理薛博祥說，因該工廠位在巷子裡，無法容納很多人，目前一天

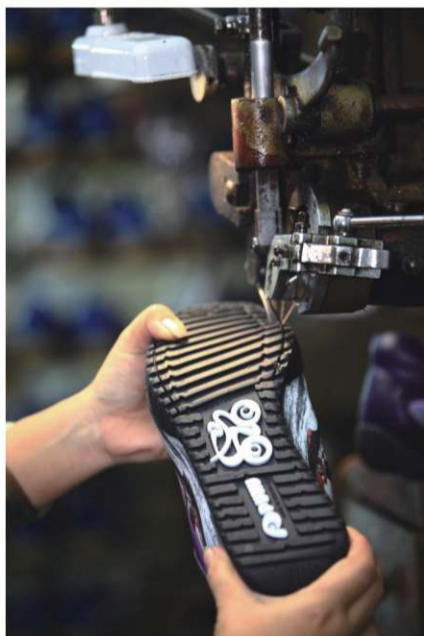
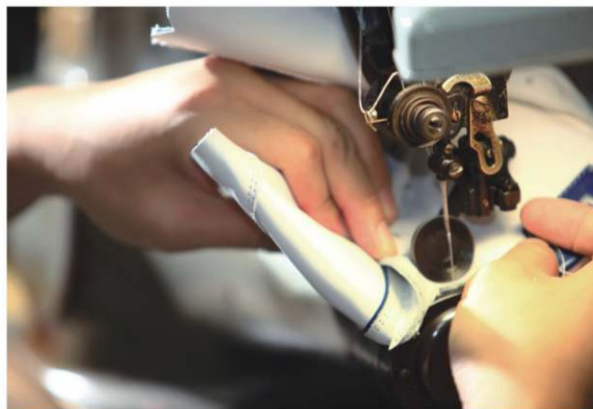
上下午各可接受兩團共八十人的團體預約參觀，參觀製鞋過程，小朋友團還可以在白布鞋上彩繪出一雙屬於自己的鞋；大人則可安排足部健檢，了解自己足部的特性，以選擇最適合自己的鞋。

薛博祥強調，很少有人知道自己的腳最適合什麼樣的鞋，因此，在彪琥的觀光工廠中，提供足部掃描服務，經由電腦判別足型，再建議合適的鞋款，參觀者也可以在該工廠訂作客製化的足弓墊，作一雙符合人體工學的鞋子。



透過足部健檢和足部掃描服務，參觀者學習正確選擇最適合自己的鞋。 Checkups and foot scans are given so visitors learn how to improve their footwear.

參觀行程包括製鞋過程、足部健檢及足部掃描  
The factory tour includes observing production, a foot checkup and foot scans.



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# The Past and future of Kaohsiung's Veteran's Villages

©English written by Peng Hsin-yi ©Photos by Zeng E-sheng, Yang Chan-hua

Veteran's villages are a prominent part of Taiwan's history. Sixty years ago these villages were created as temporary shelters for families of military personnel that came to Taiwan. In 1949, the Republic of China retreated to Taiwan and people came from almost every province in China. Many came with wives and children and needed housing, so veteran's villages were built all over Taiwan. Gangshan village was developed for the air forces, Cianjhen village housed the army and Zuoying village the Navy. At that time the military believed they would soon retake the Mainland, so housing was originally only temporary. Communities began to develop their own dynamic culture and over half a century later they now embrace this land they now call home.

In Zuoying, officers lived in large housing previously constructed by the Japanese. Houses were then constructed for the lower ranking marines. However these single-story houses provided minimal functionality. There were no fences, sense of ownership, space or privacy. The residents eventually made their own fences out of bamboo, which became a signature feature of these villages. This earned the veterans' village the nick name the Bamboo Fence Grid. The resilient bamboo fences alongside hibiscus bushes became a symbol of the Veteran's Villages.

In 1980, the Veteran's Village Reconstruction Project was launched and many of the old villages were demolished and replaced by modern apartment compounds. However,

some of the original veteran's villages still exist. The veterans' village in Zuoying District is the largest still in existence. During Japanese colonial rule, the Japanese developed Zuoying as a major military port.

When the ROC arrived in 1945, Zuoying became a strategic Navy base. As it grew it began to take on its own character. The Mingde New Village has only 52 residences that live in single family houses with their own gardens and backyards. Each home is approximately 250 pings (approximately 826 square meters). To

this day Mingde New Village still houses retired captains and admirals and their families.

These old-fashioned veteran's villages are sadly disappearing and the culture is in danger of disappearing. Some people have started working to preserve the military villages. Mayor Chen Chu feels the military villages are part of Taiwan's irreplaceable historical heritage and has already developed policies to preserve the Zuoying's veteran's villages. The City Government delegated 59 hectares (approximately 0.59 square kilometers)

in the Zuoying District as a cultural heritage site. The City Government has also been negotiating with the Ministry of Defense to exchange the land in Zuoying with other parts of Kaohsiung. The ultimate goal is to transform the village into a cultural park.

The Mingde New Village is still occupied by many residents. Although, it is considered a living museum, many people are worried the government's renovation plan implies the demolition of the entire village. This is certainly not something the city wishes and vows the cultural park will invite contemporary artists such as Li Mingze and Su Wangshen to revitalize the village and retain its history, heritage and identity. However, the artists will be free to express their creativity.



明德新村仍有許多現居戶，可說是「活的博物館」。  
Many residents still live in the Mingde New Village, making it a kind of "living museum."



當時即有「將軍村」之稱，至目前為止，明德新村除了少數住戶為上校級者，絕大多數仍是將軍們。

眷村文化面臨消失的景象，喚醒國人對於保留眷村文化的意識。高雄市長陳菊表示眷村文化是台灣歷史文化的一部分，保留左營眷村為文創發展園區是市府的既定政策，目前已將面積廣達59公頃的眷區土地全部登錄為文化景觀，更不惜採取「容積移轉」、「以地易地」方式，向國防部爭取左營眷村保留。

仍有現居戶的明德新村，可說是「活的博物館」，高雄市政府和許多人同樣關心眷村改建計劃實施後，明德新村恐將面臨全面拆除的命運，市政府希望能保存左營眷村並轉換為文創發展園區，目前已有知名藝術家李明則、蘇旺伸進駐，希望透過明德新村跨時代的歷史背景，讓眷村園區活化，也給予藝術工作者創作的空間。

## 光陰的故事

◎文／張小琪 ◎攝影／曾鄂生、楊蟬華

眷村因其獨特的時空背景形成特殊的文化聚落，保留著一個時代的能量與文化，眷村居民在這片土地上將對家鄉的思念的投注，轉化成對這片土地的依賴並生根，綻放出台灣近代獨特而鮮明的文化。

1949年國民政府撤退來台，從中國大陸各省來台的軍人子弟及眷屬也隨著國民政府撤退到台灣，群居或散居在台灣各個城鎮，依不同兵種被安置於各處，高雄岡山是空軍子弟，前鎮是陸軍子弟，左營則是海軍子弟。除接收從前日本

## 眷村的今與昨

人所遺留的房舍給左營海軍將領及眷屬而有較好的居住環境外，因為當時的政府和軍眷都抱持著即將反攻大陸的信念，故僅建造許多臨時而簡陋的平房給其餘的官兵居住，四週也沒有圍牆，且為了方便起見，以竹子圍成籬笆，這種簡陋的眷村就叫竹籬笆，竹籬笆圍成的空間和竹籬笆旁嬌豔的朱槿是眷村獨有的印記，1980年眷村改建計劃實施後，許多老舊眷村被拆除改建成集合住宅形式的大樓。

高雄左營是全國單一軍種最大的海軍眷村，自日據時代起，左營就被闢

為軍港，光復後(1945年)成為海軍基地並廣設眷村，孕育出風格獨特的眷村文化。

而高雄左營的明德新村則不同於一般「竹籬笆」的印象，全村僅52戶，獨門獨院的日式建築，平均每戶約有250坪，是日軍遺留在左營最高級的眷舍。1949年海軍總部遷至左營，明德新村核配給當時服役的將級軍官家眷們居住，



## Martyn Castelein Realized His Dream Finds Success in Kaohsiung

◎English Written by Chen Kuan-chun ◎Photo by Hou Ya-ting

Martyn Castelein is from Holland and came to Kaohsiung in 2004. Originally he was part team that was here on a two year assignment to build Lous Vitton's yacht. However, during this period, he met his wife, JoJo, and decided to stay in Taiwan. After the yacht was complete he developed his own business. Even though Martyn couldn't speak Chinese, his wife helped him set everything up and opened

bank accounts. He was then able to completely devote himself to doing product research and development. Martyn's customers come from Taiwan's leading yacht manufacturers and other international buyers.

With an international certificate of vessel inspection and two years of testing experience he was able to develop a high-efficiency, waterproof LED light for boats and yachts. His LED lights emit natural light, with an illumination that does not change the object's color. The light is also waterproof, protected against corrosion and resilient to humidity. All components are locally sourced due to the fact Taiwan's products maintain a high standard and are competitively priced.

Martyn recalls he did not experience any cultural shock mainly because JoJo had been around. The only thing he could not get used to is the hot and humid weather. And not surprisingly, Stinky Tofu remain to be unacceptable for him to these days. At his

free time, he does enjoy going out to eat with his family at Sea Bay Beach Resort Restaurant, which locates within San Yen-sat University in the Sisiwan Bay. He loves being surrounded by beautiful scenery and a good atmosphere.

Martyn feels Kaohsiung is more of a business and education hub than a tourist attraction. However, he

acknowledges the improvements that have occurred over the past years. When his father came from Holland for a visit and was unfortunately hospitalized due to pneumonia, they were impressed by the affordable and high quality of hospital services. It gave them a great respect for Taiwan's medical services.



### Martyn Castelein

#### 實現夢想的基地—高雄

◎文、攝影／侯雅婷

荷蘭籍的Martyn Castelein因為工作的關係於2004年來到高雄，這是Martyn第一次造訪亞洲國家，卻因此認識了太太JoJo，成為台灣女婿。Martyn說除了高雄經年豔陽高照的好天氣讓有些他招架不住之外，當時並沒有不適應的地方。Martyn為了愛情，繼續留在高雄打拼事業，擁有國際遊艇檢驗證照的他，經過2年不斷地測試，成功研發出船/遊艇專用高功率、防水的LED燈。Martyn研發的LED燈散發出自然光照，不會使物體因為光照的關係而改變顏色，並且克服濕氣的挑戰，具防水功能。LED燈的材料全部選擇在台灣本地生產的材質，除了台灣產品零件品質達到市場要求之外，成本控管較佳。Martyn表示他研發的防水LED燈，具備船/遊艇市場所需的特質，除了防水，還可完全密合，不會被腐蝕，因此獲得台灣遊艇

大廠及國際買家的青睞。

不會說中文的Martyn在創業之初，因為有太太的協助，讓他不曾為了申請電力、銀行帳號等瑣事傷神，太太讓他沒有後顧之憂，可專注於研發。談起高雄這個城市，Martyn認為高雄是個適合商業和教育中心而非觀光勝地，也肯定高雄這些年來明顯的進步。空閒時，Martyn一家人喜歡到西子灣海景餐廳，JoJo說，距離市區約20分鐘的車程就能到達西子灣，享受全然不同於城市的景色跟氛圍，真的很棒。而前陣子Martyn的父親遠從荷蘭來訪，卻不慎感冒引發肺炎住院，康復後，Martyn的父親直誇台灣住院品質，更覺得台灣的醫療費用真的很便宜，這段意外的插曲，讓Martyn全家對台灣的醫療水準有很高的評價。

## Stephen Green's Exciting Life in Kaohsiung

◎English written by Peng Hsin-yi ◎Photo by Hou Ya-ting

Stephen Green is the Chief of the Commerce Section, at the Kaohsiung Branch of the American Institute in Kaohsiung. Although he claims he doesn't have a great command of the Chinese language, he seems to speak it quite well. Stephen Green studied Chinese for a year prior to his January 2009 assignment in Kaohsiung. Since he has been living in Kaohsiung he has also learned the Taiwanese are also really friendly and finds them encouraging when he speaks Chinese with them.

He seems to really fit into life in Kaohsiung. When he first arrived he was surprised at how big Kaohsiung was. This had not previously been documented in the literature he had read prior to his arrival. Stephen has now been in Kaohsiung for two years and has had some good times here. Some of his favorite experiences include the Kaohsiung Lantern Festival and manning the AIT booth at the World Games Plaza during The World Games 2009. At the World Games Plaza he got the opportunity to discuss American products, food and culture with thousands of people.

Stephen admits he experienced culture shock when he sampled the infamous Taiwanese delicacy, stinky

tofu and confesses he may never fully recover. However, he still enjoys trying local cuisine. His favorite Taiwanese snack is the age old, popular flavored dry instant noodles. Stephen always keeps packs in his office drawer and always takes a few packs with him when he goes on business trips.

Stephen also serves as a commissioner on the Kaohsiung City Bilingual Living Environment Commission. He feels Kaohsiung has a lot of Western restaurants that provide bilingual menus. He also enjoys the fact many international productions have also coming to Kaohsiung. He was very excited when the Harlem Globetrotters came as he has been a fan since childhood. He feels he enjoys a good quality of life in Kaohsiung.



### 從科學麵到哈林籃球隊 陸景文的高雄感動紀錄

◎文、攝影／侯雅婷

這個阿豆仔很不一樣！謙虛說中文不大好的他，其實能以中文侃侃而談，念茲在茲都是台美的發展關係，他是美國在台協會高雄分處商務組組長陸景文(Stephen Green)。在2009年1月時被派駐到高雄前，曾學習中文一年，他發現，台灣人真的很友善熱情，尤其是面對願意試著說中文的外國人，更是給予最大的鼓勵跟溫暖，而高雄現代化的基礎建設亦讓他對高雄刮目相看，這是資料上所沒有呈現的高雄現狀。

陸組長的文化衝擊始於臭豆腐，他坦言可能永遠無法打從心裡喜愛臭豆腐。令人意外的是陸組長很喜歡吃「科學麵」，這個台灣社會從大人和小學生都愛的零嘴是陸組長口中很棒的零食(perfect snack)，他還表示抽屜裏隨時都有包科學麵，到哪也都帶著，說的時候，忍不住比出手拿著科學麵在吃的快樂表情，由此可見陸組長融入台灣生活的程度。

到高雄2年的時間，陸組長回憶起一

些特別的時刻，比如2009年初到高雄時，沿著愛河畔展開的高雄燈會，迷人的節慶氛圍，讓他留下深刻的印象。還有美國在台協會也於「世運博覽會」設攤，超過五萬位貴賓蒞臨，成功地交流美國的產品、美食和文化。

本身也擔任高雄市政府英語審議委員的陸組長觀察到，高雄趨向提供更便捷的西式服務(Western conveniences)，如有越來越多的美式餐館和餐廳提供中英文菜單。另外一項明顯的進步是高雄的娛樂有著國際級的表演，他提起之前到高雄巨蛋觀看美國哈林籃球隊的表演，這讓從小視哈林籃球隊為偶像的他深受感動，還有高雄市文化中心也觀賞得到百老匯歌劇表演，讓他感到高雄人是越來越幸福。

## Yuanwei Handmade Mantou Shop

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

Yuanwei (original flavor) is a mantou shop located in the Zizhu New Village, in Zuoying District. Owner Mr. Wang has been in business for eight year and enjoys a large customer base.

Every morning the shop opens to a long line of eager customers. Some of these people come from other areas and go out of their way to get Yuanwei's mantous. This diverse and loyal customer base is clear testimony to Yuanwei's popularity.

However, Mr. Wang's booming business did not happen overnight. When he first began his business, he and his wife would often work up to 22 hours a day. He recalls falling asleep over pork buns that they would be still working on in the middle of the night. Over the years customers have been very supportive. With its location in Zuoying's military village, there are many people who have originated from provinces in China where mantous are a popular cuisine. His customers would give them a lot of feedback regarding their ongoing recipe improvements and techniques. This was very valuable to Mr. Wang, even

when his shop transitioned into a thriving business. To this day he still welcomes feedback and continues to make improvements.

He also knows the importance of making food with the best ingredients and a solid technique. He never skips steps or uses artificial flavoring. The only spice that goes into his buns is a pinch of Sichuan pepper to add flavor in the scallion rolls. He uses only government certified premium unbleached flour. This type of flour has to be kneaded precisely otherwise the mantous come out with an unappetizing, grayish hue. His mantous always come out bursting with the sweet flavor of wheat flour, solid to the touch and chewy in texture.

Kneading the dough is also hard manual labor and with the shop full of steam all the time, Mr. Wang is always sweaty. However, every time a



fresh tray of mantous come out perfectly round and full, he knows his hard work has been rewarded.

## 反璞歸真 堅持原味的手工饅頭

◎文/楊蟬華 ◎攝影/楊蟬華

饅頭是眷村飲食文化不可或缺的一環，位於高雄左營自助新村的原味手工饅頭，開張到現在才8個年頭，卻已深深擄獲老饕們的脾胃。

清晨，開車的、拄著拐杖的、外傭推著輪椅來的，甚至有遠從楠梓騎機車來的，光顧的客人沒間斷過，生意之好可見一斑。

這樣的榮景，可是王老闆一點一滴打拚來的。剛開店時一天工作高達22小時，他和太太常包子包到一半就睡著，但是他很感激客人的包容與指導，許多客人告訴他改進的方法，他就這樣改良到現在。

正因曾有過一段走味的人生，老闆的饅頭與包子堅持不用人工香料，除了花捲中添入少許花椒提味外，饅頭的香甜與飽滿彈牙的口感，全都是靠真功

夫揉和出來的。

除了不添加人工香料外，老闆還選用經國家標準認證未摻入漂白劑的麵粉，老闆說未加漂白劑的麵粉，很容易揉出灰灰賣相不佳的白饅頭，所以手工一定要確實到位，正因此常常汗流浹背，但只要看到蒸過的饅頭表皮，淬練出一種飽和的光澤感，高溫之苦與疲累都消除了。

當被問到他心目中完美的饅頭產生了沒，老闆說還沒，仍持續研究改良饅頭的方法，但毫無疑問的，王老闆堅持原味的手工饅頭已贏得顧客的好口碑。



are in charge of this task. During peak hours they can shave one duck in as little as two minutes. Although the leftover bones have nearly no meat, it should not be wasted. At Zhenkouwei's they stir fry the cartilage with a generous amount of Chinese sour kraut made with mustard green. This produces the popular "leftover makeover" dish. Its deep flavor is achieved by marrying the richness of duck cartilage with a sharp note of Chinese sour kraut over an open flame. The potent fragrance and moderate amount of chili pepper added during the frying process are enough to make anyone's mouth water.

### Restaurant Information:

#### Yuanwei Handmade Mantou Shop

Address: 856 Zuoyingda Road, Kaohsiung City  
Telephone: (07) 581-4801

#### Zhenkouwei Roasted Duck

Address: 2-87, Zhuoyingda Road, Kaohsiung City  
Telephone: (07) 581-5986

#### 原味手工饅頭

地址：高雄市左營大路856號  
電話：07-5814801

#### 真口味烤鴨莊

地址：高雄市左營大路2-87號  
電話：07-5815986



## Zhenkouwei Roasted Duck House

◎English Written by Peng Hsin-yi ◎Photos by Yang Chan-hua, Hou Ya-ting

Zhenkouwei literally means "tasty roasted duck". The restaurant has been in business since 1982 and has become unquestionably the best place to get roasted duck in the area. Frequent customers usually order their ducks in advance and know it is a must if they want to make sure they get their ducks for special occasions.

When asked what his secret was, the owner laughed and said he didn't have any secrets. The only reason his ducks are so good is because they never

skip any steps. They do everything precisely and accurately. The shop produces 70 to 100 ducks daily and staff starts work at 4:30 am every day. The first batch of duck is on the rack by 10:00am. Each rack contains 10 ducks. These ducks are known as "naked ducks" because they come complete with the head and neck. They must weigh at least 2.4 kilos (about 5.3 lbs) and are fresh from the farm daily.

The preparation process is meticulous. This process includes the plucking, the cutting of scallions, the wrapping and the making of the sauce. Zhenkouwei's roasted ducks are not only prized for their good flavor but are also sought after because every slice is fresh, crisp and fragrant. Shaving the duck is also an art that requires special skills. The owner's wife and sister

### 在香氣流轉間

## 真口味烤鴨莊 豐富了眷村的味覺印象

◎文/侯雅婷 ◎攝影/楊蟬華、侯雅婷

作為一個老饕，一定不能錯過真口味烤鴨莊！這家在左營極富盛名的眷村美食，自民國71年開店迄今，門庭若市，生意興隆。這烤鴨到底有多好吃？有經驗的人都知道最好事先預訂，免得望鴨興嘆！

老闆爽朗的笑著說，店裏烤鴨沒什麼祖傳秘方，但強調每個步驟都一定得按部就班，確確實實做到定位。店裏每天凌晨四點半就開始烤鴨的作業程序，以確保十點能準時將第一爐（一爐有10隻烤鴨）烤鴨上架，每天製作的烤鴨約70~100隻，嚴選當日

新鮮、品質優良的光鴨（包括頭和脖子的鴨叫光鴨），重達至少4台斤，從拔鴨毛、切蔥、桿麵皮、調醬料，樣樣不假手他人。老闆說店裏的烤鴨，嚐得到鴨的新鮮、脆度、原味和香氣。「片」烤鴨更是一項專門的功夫，由老闆娘和妹妹一肩扛起這項重責大任，人多的時候，兩分鐘就得「片」完一整隻鴨，可說是刀功了得，料理剩下的鴨骨頭也不馬虎，佐以酸菜，酸菜用量極為大方，大火快炒後，香氣撲鼻而來，帶點微辣，又是一道令人垂涎欲滴的美食，老闆娘說：「鴨骨頭加上米粉、酸菜搭配饅頭最對味！」

