

# KH Style



## Vibrant Festivals and Events in Kaohsiung

- Shuanghu Forest Park
- Zuoying's Culinary Diversity
- Hakka Cuisine Amplifies Hakka Culture
- Captivating Cishan District
- Neimen District Turning Badlands into Modern Legend
- 内門区を知る
- 旗山散策



# Shuanghu Forest Park

©English translation: Hou Ya-ting

©Photos courtesy of Public Works Bureau

Shuanghu Forest Park is located where Kaohsiung's Sanmin, Niasong and Renwu districts converge, and named for the two lakes it is sited between: Jinshih (Golden Lion) Lake and Chengcing Lake. The literal meaning of *shuang hu* is “twin lakes.”

When this 26-hectare park is completed by 2020, it will form an ecological corridor linking the two lakes. The area already contributes significantly to local ecological systems and harbors a variety of species. At present, Shuanghu Forest Park blooms with seasonal plants and native trees, among them lantana camara and antigonon leptopus (commonly known as coral vine or Mexican creeper). It is hard to imagine that this place was once a graveyard.

Originally, this land was Fudingjin Public Cemetery. There have been tombs here since the Cing Dynasty (which ruled Taiwan until 1895), but it was not until the Japanese colonial period that the number of graves started to proliferate. At one point, the cemetery contained 12,603 graves, among them the final resting places of early migrants from the Chinese mainland, Taiwan-born folk, Japanese citizens, and even some







Muslims. After 2010, Fudingjin Public Cemetery ceased accepting applications for burial spaces.

Before Kaohsiung City and Kaohsiung County merged in 2010, the cemetery was on the city's outskirts. However, because it now enjoys a central location in the merged metropolis, momentum has gathered for Kaohsiung City Government to transform and develop the site. In 2010, the city government altered the status of the land from a cemetery to a park, in order to establish another ecological stronghold inside the metropolis. Furthermore, the graves sited there are to be relocated to public columbaria between 2015 and 2020.

The various graves inside Fudingjin Public Cemetery reflect the development and history of Kaohsiung. The tombs have been studied with reference to ancient maps and documents to better understand the context and stories behind the migration of various ethnic groups. Because these resting places embody a distinct vernacular culture, the city government has decided to preserve three prominent mausoleums – those of Mr. Huang Cing-yun and Mr. Yoichi Otsubo, and a Japanese-era cinerarium – in recognition of their importance to Kaohsiung's development. The three mausoleums will become an integral part of Shuanghu Forest Park's landscape design.

The forest park sits on a round hill-like patch of land in an area scattered with basins. Jinshih (Golden Lion) Lake, formerly known as Fudingjin Basin, is linked to Chengcing Lake by Caogong Canal.

The varied colors and vistas that change with the seasons leave a deep impression on visitors to Shuanghu Forest Park. In addition to green spaces, some 3.6 hectares are covered with *coreopsis tinctoria*. The tree species one can find here include Taiwan Zelkova, bald cypress, rosy trumpet tree, flame tree and Indian-almond tree. When visiting the forest park, head to its western side for an enchanting panoramic view of northern Kaohsiung.





# Zuoying's Culinary Diversity

©English translation: Hou Ya-ting  
©Photo by Pao Chung-hui  
©Photos courtesy of CHSG Studio

Zuoying District has a diverse population, including people from the Chinese mainland, who have enriched the local cuisine. The area's delicacies are influenced by and derive from traditional dishes in the residents' hometowns.

Zuoying's postwar history has shaped the city's landscape, culture and even common dishes. Back in 1949, the ROC government withdrew from the Chinese mainland to Taiwan. A huge number of soldiers and other people accompanied the government. Military personnel and their dependents from every corner of China relocated to Taiwan. To house these people, the ROC government constructed military dependents' village.

Within Zuoying there is a major naval base, so the district ended up with more military dependents' villages than anywhere else on the island. This created a unique culture in Zuoying. Longing for their hometowns and familiar flavors, the servicemen and their dependents introduced hometown dishes to their dining tables inside the military villages. These dishes reflect regional specialties, and have been praised as humble and ordinary, yet extraordinarily tasty. They have gained recognition far beyond the communities where they were first cooked.

## Pork with Pickled Cabbage Hot Pot

When visiting Zuoying, those in the know highly recommend the pork with pickled cabbage hot pot, served in a steel hot pot with a chimney-like contraption. Charcoal is placed inside the chimney while slices of pork belly with



pickled-cabbage broth are placed around it. Soon, the pork and broth are boiling and giving off puffs of steam. The sensational sour smell makes one's mouth water.

The third-generation proprietor of Liou's Pork with Pickled Cabbage Hot Pot, Mr. Wang Meng-siang, says that he and his father make pickled cabbage the traditional way. To achieve their sophisticated favor, Mr. Wang meticulously ferments marinated sliced cabbages. After three days of fermentation, the pickled cabbage gives off a flavor that is sour flavor yet also mildly sweet. Adding pickled cabbage to a hot pot makes for a perfect balance with the main ingredient, sliced pork belly, and the other ingredients, which include enoki mushrooms and frozen bean curd.

## Pasta Products

Military personnel and their dependents had to be careful with their money, so they utilized simple ingredients to create a rather distinctive dish: Stir-fried Vegetable





Omelet. To make this, sliced cloud-ear fungus, carrots, pork and bean sprouts are stir-fried, then covered with an unfolded omelet.

Within military dependents' villages, the dishes on each family's dinner table reflected their foodways and the specialties back in their hometowns on the mainland. Pasta products in particular demonstrate the strength of culinary skills within military communities. In the past, the government provided rations of soybeans, salt, cooking oil, and flour to every serviceman and his family. Working with these materials, village residents created a wide variety of beloved flour-based dishes, such as scallion pancakes, meat enchiladas, beef noodles, handmade noodles, and wontons. Nowadays, these flavorful and richly-textured flour-based dishes delight gourmands visiting Zuoying.

Cooks who grew up in military dependents' village take pride in manipulating pasta dishes. Zuoying boasts many popular pasta eateries, including First Homemade Noodles on Haigong Road, the award-winning Liou's Beef Noodles, Han's Shanghai Wonton (which is inside a traditional market), and Fenyang Wonton. The last of these has been in business for more than 60 years and is found on Zuoying Avenue. Wonton can be enjoyed either “dry” or in a soup. Some like dry wonton accompanied by a bowl of egg and seaweed soup. Others prefer wonton soup, saying the minced-pork-and-shrimp filling boasts an unparalleled aroma and taste.

Culture vultures will enjoy exploring Guomao New Residential Quarter. This was originally part of



a military dependents' village that was demolished and replaced by 15-story apartment buildings back in 1981. Even now, in Guomao New Residential Quarter one can hear a variety of Chinese dialects as local residents chat to each other.

Visitors hoping to taste regional cuisines may head toward Meihong Soy Milk, Mother Wu's Dumpling, Kuan Lai Shun Breakfast Shop, or Haicing Wang's Clay Oven Rolls. The last of these is now on Zuoying Avenue, previously being adjacent to Kaohsiung Municipal Haicing Vocational High School of Technology and Commerce. Regulars recommend Kuan Lai Shun Breakfast Shop's signature dish: a clay-oven roll with an egg omelet and a generous amount of pickled cabbage. Haicing Wang's Clay Oven Rolls is known for its hearty fillings which go well with various side dishes. Zuoying's regional cuisines epitomize its synthesis of distinct cultural backgrounds, and the experience is amplified by warmhearted local residents.



**Where to taste local delicacies:**

- ▲ Original Shop of Liou's Pork with Pickled Cabbage Hot Pot  
No.9, Jieshou Rd., Zuoying Dist.,  
Kaohsiung City  
Tel: (07) 581-6633  
Open: 11:00-22:30 daily



- ▲ Kuan Lai Shun Breakfast Shop  
No.5-14, Jhonghua 1st Rd., Zuoying Dist., Kaohsiung City  
Tel: (07) 583-0408  
Open: 04:30-13:00 daily

- ▲ First Homemade Noodles  
No.611-1, Zuoying Avenue, Zuoying Dist., Kaohsiung City  
Tel: (07) 582-3683  
Open: 10:45-14:00 & 16:45-20:00 (closed Mondays)

- ▲ Han's Shanghai Wonton  
No.22, Ln. 47, Guofong St., Zuoying Dist., Kaohsiung City  
Tel: (07) 588-6898  
Open: 07:00- 12:00 (closed Mondays and Tuesdays)



# Hakka Cuisine Amplifies Hakka Culture

©English translation: Hou Ya-ting

©Photos courtesy of CHSG Studio, Council for Hakka Affairs

Many of Kaohsiung's Hakka residents originally came from Taoyuan, Hsinchu, Miaoli, Taichung and Pingtung. They began migrating to Kaohsiung when the port was being constructed and there was a high demand for skilled labor. Today, many of these Hakka residents still live in the Meinong, Liouguei, Shanlin and Jiasian, which are districts that represent a variety of regional cultures. Over the years, the number of Hakka residents has increased and a distinct culture and cuisine still thrives.

When the Hakka people first settled in the area, they either worked in agriculture or as laborers in the surrounding region. The jobs required a lot of physical labor; therefore, Hakka cuisine is heartier and cooked with fattier meats. It is designed to restore stamina and reflects the local lifestyle in many ways. In Kaohsiung, the Hakka people were forced to live on the sides of the mountains and hills; therefore, they had to get meat from poultry, cattle or wild animals. They also ate a lot of rice,

sweet potato, tofu and a variety of pickled vegetables such as Chinese mustard leaves and jade radish. This delicious cuisine has become famous throughout Taiwan.

## Braised Pork Shank

Braised pork shank and pork belly is considered to be the Hakka regional signature dish. Chefs have worked on refining it over the years. The dish is made in a covered pot, with the braised pork stewed in soy sauce and rice wine. The pork is ready to serve when the broth has flavored the meat, and it has turned brown in color. The delicious pork becomes tender, savory and succulent, and the fat melts in your mouth. One of Meinong's local artists, Ms. Jhong Shun-wun states Hakka residents like braised pork shank so much that it has become a crucial traditional dish that is always served during Lunar New Year family feasts. It is the ultimate comfort food of Hakka cuisine.

## Hakka-style Stir-fry with Pork and Squid

Stir-fry with pork and squid is a Hakka dish that is customary during religious feasts. The Hakka people have traditionally been farmers. It is often made for dedication ceremonies that pay respect and gratitude toward their deities, with the hopes that they will bring forth a successful harvest. These thanksgiving ceremonies take place when the Hakka farmers sow the seeds and then again during harvest.







Some of these cycles run in conjunction with major holidays such as Lunar New Year. During these ceremonies dishes have to be first offered to the gods. Therefore, the dishes still had to last longer, so they would still taste good after it had been set out for long periods of time. The Hakka people found stir-frying the pork and squid, would keep it fresh, tasty and flavorful.

Stir-fried pork and squid is fried in a pan with sliced pork belly, extra-firm, block tofu, thin strips of dried squid, chopped garlic, scallions, red peppers that are cooked in rice wine and soy sauce. Since this dish has been widely adopted in Taiwan, each chef has their own interpretation. It is usually enjoyed with a bowl of rice.

**Hakka Rice Cake**

In the Hakka culture, rice is considered to be staple food. They have even developed variations of it, such as grinding it into flour or turning it into rice milk. They also continue to make ancient traditional snacks with it, such as Red Tortoise Cake (rice cake), steamed cake and glutinous rice cake. According to Hakka custom, Red Tortoise Cake is also known as new born baby rice cake. Since they are traditionally an agrarian culture, males are considered to be the main contributors to the labor intensive farming. Therefore, whenever a family has a baby boy, the family puts out new born baby rice cakes as an offering during the next Lantern Festival. This is done in hopes that the deities will protect the health of the baby. The family then distributes the new born baby rice cakes to relatives and friends.

Hakka cuisine is unique and delicious. Its rich ingredients have energized hard working farmers and visitors alike. It literally epitomizes hardship and the Hakka people's distinct culture.



**Tasty Hakka cuisine**

- ▲ **Lin's Hakka Flat Rice Noodle**  
No. 25, Meising Street, Meinong District, Kaohsiung City  
Tel: (07) 681-3147  
Open: 10:00- 21:00
  
- ▲ **A-cheng Flat Rice Noodle**  
No. 412, Jhongshan 2nd Road, Meinong District, Kaohsiung City  
Tel: (07) 681-7370  
Open: 07:00- 19:00 (closed Tuesdays)
  
- ▲ **Jiajhen Hakka Cuisine**  
No. 308, Jianguo 1st Road, Lingya District, Kaohsiung City  
Tel: (07) 238-1766  
Open: 11:00- 14:00; 17:00- 21:00
  
- ▲ **Liouduei Hakka Cuisine**  
No. 63, Luoyang Street, Sinsing District, Kaohsiung City  
Tel: (07) 237-5433  
Open: 11:00- 14:00; 17:00- 21:00



# Neimen District Turning Badlands into Modern Legend

©English translation: Hou Ya-ting

©Photos by Guo Chen-jhih, Pao Chung-hui

©Photos courtesy of Neimen Elementary School, Neimen Jiasing Song Jiang Battle Array

The geography of Kaohsiung's Neimen District has profoundly influenced the customs and livelihoods of its residents. Covering 95.6 km<sup>2</sup>, Neimen is dominated by precipitous landscapes, and a small part of the area is a basin. The terrain is rather dramatic. Neimen is adjacent to Tianliao District's Moon World badlands, and the latter's strange mudstone hillocks stretch into Neimen.

Surrounded by mountains, Neimen's geography is best appreciated at the 308 Highland, so called because it is 308m above sea level. The barrenness of the badlands is one reason why Neimen folk of yore created the Neimen Songjiang Battle Array, a valuable example of intangible culture.

Unable to prosper by farming due to the impoverished terrain, in the old days the Neimen area also suffered a lot of crime. To protect themselves, villagers assembled in groups and practiced various martial arts. These evolved into the Neimen Songjiang Battle Array.

Neimen's early settlers crossed the Taiwan Strait from the Chinese mainland, and brought with them a belief in Guanyin, the Buddhist bodhisattva of compassion. Even today, worship of Guanyin is the most popular religion in the district. Three major temples – Neimen Zihjhu Taoist Temple, Nanhai Zihjhu Taoist Temple and Shunsian Taoist Temple –

all are sites where Guanyin is worshiped. In recent years, these three temples have taken turns hosting the annual Neimen Songjiang Battle Array. This year, the grand event is being held by Neimen Zihjhu Taoist Temple, and is taking place from March 24 to April 8.

The battle array has changed in recent decades. Neimen residents no longer need to defend themselves against bandits, and they now participate out of religious enthusiasm. The battle array is an expression of their devotion to Guanyin around the time of her birthday, which is observed on the 19th day of the second month on the traditional lunar calendar (in 2018 this falls on April 4).

The Songjiang Battle Array incorporates sophisticated martial arts inspired by a classic Chinese novel of heroism and morality titled The Water Margin, sometimes known as All Men Are Brothers. Those not well versed in Neimen culture may be surprised by the strength of local commitment to Guanyin Birthday Festival. Despite its small population, the district sustains no fewer than 54 Songjiang troupes. Nowhere in Taiwan is there a greater density of active battle array groups. Around the time of Guanyin's birthday, many Neimen natives who live and work elsewhere return to their home villages so they can take part.

Another highlight of Neimen's Guanyin birthday





celebrations is the the Guanyin Pilgrimage. Worshipers carry a Guanyin statuette on a palanquin, accompanied by ten troupes, and visit every community in Neimen District. Some communities are hidden in the steep terrain; the worshipers are undaunted, however, even when walking 30 to 40km every day. Local residents await the pilgrimage on both sides of the road, burning incense and offering feasts. The Guanyin birthday festivities demonstrate how religious events can unite people and enliven local culture.

Neimen's Catering Chefs

Near Neimen Zihjhu Taoist Temple, one can see many storefronts which advertise the services of catering chefs. Because they lacked other economic opportunities, an impressive number of Neimen residents entered the catering industry. During the heyday of “bando” banqueting culture, one in five Neimen households was headed by a catering chef. Neimen earned a reputation as the “home of master catering chefs.” The area's vibrant religious life bolstered both the catering industry (many temple events are accompanied by banquets) and performance arts designed to entertain deities. Among the latter are Taiwanese opera and Taiwanese glove puppetry.

Neimen residents customarily celebrate special occasions like weddings by holding banquets. The feasts are often held in temple courtyards, and feature much-anticipated delicacies such as braised pork shank, glutinous rice with mushrooms, or Buddha's Delight (various ingredients stewed in a pot).

Sightseeing in Neimen

Legend has it that, one night, seven shooting stars fell into Neimen's Guanting Village, and villagers found the shooting stars had left behind seven small mounds. These scattered stars resembled the Big Dipper. The residents made the mounds more elaborate and they became a symbol of the area. To preserve them, residents built towers on each of the seven original sites.

The most famous Neimen native in history is Mr. Jhu Yi-guei, often called “the duck king” because he was a duck farmer who could make a flock of ducks walk in accordance with his orders. In 1721, he led a rebellion against the Cing Dynasty authorities, and sought to restore the previous Ming Dynasty. For a short period, his army controlled Tainan, then Taiwan's capital. However, due to infighting the uprising collapsed, and he was eventually executed by the Cing authorities. Neimen's Singan Temple is one of very few places in Taiwan that pays respect to Jhu, and it has established a Jhu Yi-guei memorial park.

For travelers eager to see the spectacular mudstone badlands, 308 Highland offers unobstructed views. It is sometimes possible to see as far as the coast at Tainan. According to regular visitors, both sunrises and sunsets there are gorgeous.



The Flourishing Flamingo Lily Industry

Around 40 hectares of land around Neimen are given over to the cultivation of flamingo lilies, making it a leading flower-growing district in Taiwan. Growing good flamingo lilies requires environmental and temperature control. True Beauty Garden's beautiful flamingo lilies are popular in Taiwan and abroad; some are exported to Japan for Ikebana flower arranging. True Beauty Garden is open for group tours if reservations are made in advance. Among the more than 40 types of flamingo lilies are purple, pink, white, and red variants.

The Neimen Songjiang Battle Array is a fascinating sight, full of quick movements backed by drumming. The array resonates with audiences because it is an activity practiced by many Neimen residents and taught in local schools. This cultural asset is greatly cherished by Neimen folk. Deeply embedded in everyday life, it sparks endless energy.



# Captivating Cishan District

◎English translation: Hou Ya-ting  
◎Photos courtesy of CHSG Studio

Cishan District has been known as Kaohsiung's banana region since Japanese colonial times. It maintains the prestigious title of “Taiwan's Banana Kingdom” and is the largest banana producer in the country. In the past, the trade also brought local residents substantial affluence. However, these days, sales have decreased, so residents have come up with innovative ways to revive the region's economy. They often host various cultural events and have been augmenting its banana trade with a variety of products. Cishan District has begun to thrive again by making the banana industry more creative and creating authentic regional experiences for visitors to enjoy. Cishan is made up of a number of communities including the Sugar Refinery, Nansheng, Nansin and Dashan.

During the Qing-dynasty, when Kangxi was Emperor, Cishan District was only inhabited by the indigenous Pingpu Tribe. The Hoklo (today's Taiwanese) and Hakka people then began migrating to the area. At that time, Cishan was a hub for travelers going from Pingtung to Tainan. There were also many legends about the region. One was about a local grandmother who would sell sweet potato soup to travelers, out of a simple tent that she had set up adjacent to one of the Earth God temples. The grandmother became so famous that Cishan earned the nickname, “Sweet Potato Tent”.

At the height of its banana trade, during the 1960s, Cishan's banana fields reached 4,000 hectares. At that time,

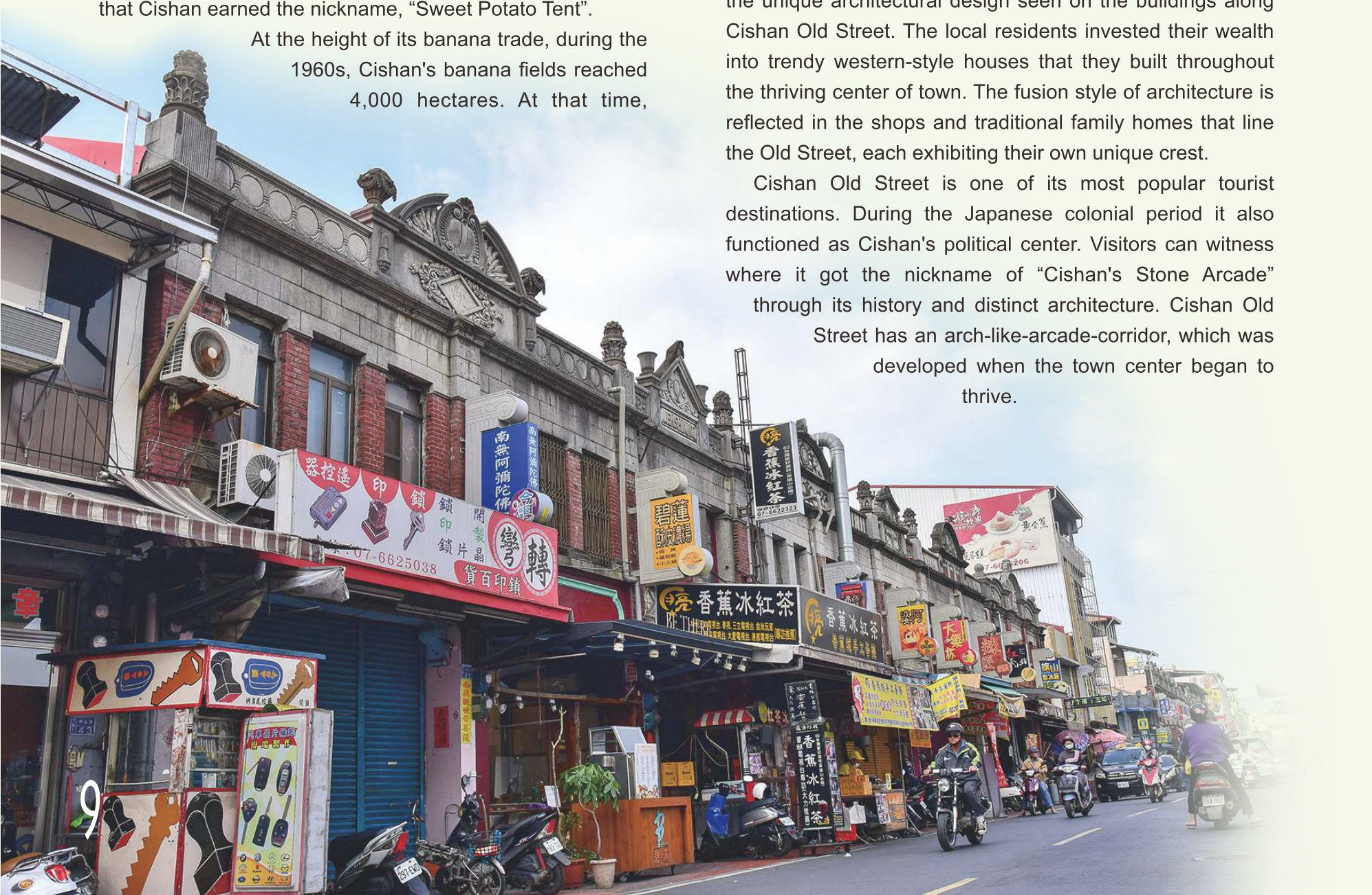
Japan imported 90% of its bananas from Taiwan, which mostly came from Cishan. It has the perfect make-up for banana farming, with an annual rainfall of 1,500 to 2,000 millimeters and average temperatures between 25 to 30 degrees Celsius. The Nancihshian River provides the source for the region's irrigation system, and the land is rich and fertile because of the Gaoping River's Alluvium deposits. All these factors contribute to Cishan's sweet premium bananas.

Today however, Taiwan's banana industry is facing fierce competition from the Philippines, which has taken over the banana market share in Japan. This has impacted the domestic industry, which has been struggling to overcome excessive banana production. It was also recently devastated by a yellow leaf disease. Therefore, Cishan's banana farmers have had to develop new channels to promote their crops. These days they also host events and welcome groups that come up on field trips.

## Cishan Old Street

During the 1960s, the banana industry made up one third of Taiwan's export profits; the banana trade brought local residents substantial affluence, which can be witnessed in the unique architectural design seen on the buildings along Cishan Old Street. The local residents invested their wealth into trendy western-style houses that they built throughout the thriving center of town. The fusion style of architecture is reflected in the shops and traditional family homes that line the Old Street, each exhibiting their own unique crest.

Cishan Old Street is one of its most popular tourist destinations. During the Japanese colonial period it also functioned as Cishan's political center. Visitors can witness where it got the nickname of “Cishan's Stone Arcade” through its history and distinct architecture. Cishan Old Street has an arch-like-arcade-corridor, which was developed when the town center began to thrive.







One of the main attractions worth checking out is the former Cishan Railway Station, which can be found along Cishan Old Street. Construction began on the station in 1913 and was completed in 1915. The railway station's architecture is a fusion of western and Japanese styles, which was trendy at that time. The station's main structure was built with cedar and the windows were framed with cypress. In the 1930s, it was an important transportation hub for both cargo and passengers. However, with the decline of the sugar industry in the 1970s, the track began to be used less and was finally dismantled in 1982, making the station subsequently obsolete. In 2005, it was proclaimed as a historical building and with the collaborative efforts of the local residents, it was transformed into the Sugar & Railway Museum. The Sugar & Railway Museum still maintains a steam train that provides tourists with a virtual journey into the past.

There is also a cluster of historical sites in Cishan that are located in surrounding neighborhoods. These include Cishan Tianhou Taoist Temple, Cishan Farmers' Association, Cishan Elementary School and former Gushan Elementary school, which has been transformed into Cishan Cultural Park. Visitors are recommended to explore Gushan Park, which has been constructed along a winding slope. Gushan Park is located opposite to Ciwei Mountain. Hence, when visitors climb to the top of the park's 500 stair slope, they enjoy breath taking panoramic views of the region. Taiwan's largest Confucius Temple and many monuments from the Japanese colonial period are also located in Gushan Park.

Cishan District once faced a youth migration from the quiet suburb to Taiwan's urban areas. Nowadays, however, many of these youths have been returning to rejuvenate Cishan's local culture and values. Local communities and government agencies have been also collaborating, so they can better promote Cishan. Some of these initiatives include agricultural day camps and family tours hosted by the Agricultural Bureau of Kaohsiung City Government. Visitors can also go to a banana plantation in Nansin (one of Cishan's local communities) and pick bananas. They can also participate in programs such as "adopt a banana tree", learning how to make banana desserts or try a meal with the main ingredient of bananas. Local banana farmers are also

generating a little extra revenue by opening their banana plantations to visitors, so they can enjoy an authentic local experience.

Bananas are the pride and joy of Cishan. Local residents have developed new recipes that incorporate the marvelous flavor of banana and sell banana treats for visitors to take home. Founded in 1945, Chang-mei's Banana Shredded Ice, is one of the regions most well-established local brands. It was founded by Ms. Guo Li Chang-mei, who's nicknamed, "Magical Grandma", by local residents. Along with the traditional banana flavor, Chang-mei's Banana also offer sesame, vanilla and mint favored shredded Ice, which have all been well received by customers. They also offer soft ice cream and ice cream bars.

Another popular local business is Siaoluchih Ice Cream Shop, which along with selling gelato, also operates as a bookstore. Siaoluchih transforms local regional crops into various gelato flavors. It also displays stories about local farmers and legends about the surrounding communities.

Last year, Cishan also began hosting the annual Cishan Marathon. Its beautiful scenery makes up the backdrop of the route, which begins in central Cishan and stretches along Sijhou Main Bridge and the Meinong River. It then passes Ciwei mountain and ends where Nanzihshian River crosses the Cishan Promenade. Runners pass through banana plantations and local residents, shop owners and the Community Development Association gather along the sides of the road to cheer on the participants and hand out local products as they pass by. These include Beijiao Bananas, banana steamed buns, banana agar jelly, banana soup, banana cakes, banana egg rolls and banana ice cream bars. This unique regional gesture is much appreciated by the participants.

Although Cishan does not enjoy the banana sales that it once had, it is still Taiwan's banana kingdom. Its sweet and delicious premium bananas continue to be popular. Come and enjoy everything Cishan has to offer and a multitude of local banana products. Take some time to meet and chat with its hospitable residents. Visitors are always made to feel at home.



# 内門区を知る

◎翻訳：楊蕙寧（ヨウ ケイネイ）

◎撮影／郭宸志、鮑忠暉

◎写真提供／内門小学校、内文佳興宋江陣



**野**菜を積んだ車が廟の広場に入ると、「八百屋さん  
が来たよ！」という声が響く。広場で走りながら  
遊んでいる子供たちに、廟の後ろに広がる公園と池の間  
を散歩している家族、そのそばで大きな声を出す参拝客  
に、遊覧客やバイクのライダーたちに声をかける数軒の  
台湾ソーセージの屋台が、内門南海紫竹寺の朝に活力を  
与えている。

## 心を慰める民俗文化芸陣

その昔、内門区は「羅漢門」と呼ばれていた。地元で  
三百年の歴史を超える南海紫竹寺に観音様の指示を仰い  
で分霊し建てられた内門紫竹寺には、ともに観音様が祀  
られている。民俗文化の一種である芸陣の「宋江陣」や  
「羅漢門迎仏祖」といった巡行パレードは、そうした内  
門を代表する文化である。

人口二万人足らずの内門だが54に上る宋江陣チームが  
あって、その密度は台湾一だ。本来宋江陣は伝統社会に  
おいて、閑散期庄内の男子を集めて武術を習得させなが  
ら里を守り、体を鍛え、地元愛を培うために発展してき  
た。しかし社会の変化にともなって、宋江陣はやがて神  
様に感謝するパフォーマンスへと変わっていった。南海  
紫竹寺の隣にある宋江陣兵器館には様々な陣頭用の兵器  
を展示され、毎年出陣の際に撮る写真からは、祭りの喧  
騒や兵器が打ち合う声まで聞こえてきそうだ。

「羅漢門迎仏祖」は毎年旧暦2月19日、観音様生誕の  
三日前から開催して、内門紫竹寺、南海紫竹寺と順賢宮  
などのお寺が順番に主催して行っている。その内容は主  
に「起駕」、山々を巡る「敬場」、それに「火渡り」、  
「入廟」である。巡行パレードの四日間、信者たちは観  
音様の神輿に随行して、毎日三、四十キロの道を歩く。  
彼らが通る場所には人々が祭壇を設け、飲食物が提供さ  
れる。パレードの見どころは神様を守る何十組の陣頭  
チームがパフォーマンスをしながらお互いに「張り合  
う」部分で、大いに盛り上がること間違いなしだ。

## 披露宴文化の郷

内門紫竹寺にある観亭里集落を散策すると、宴会料理  
人である「総舗師」の名が掲げられた店が数多く見られ  
るが、そこからは各店舗の「食」に対するこだわりが感  
じ取れる。内門は台湾宴会文化の起源と考えられており、  
全盛期には150名もの総舗師たちがここで営業していた。  
およそ5世帯に1世帯がこの職業に就いていたために、総  
舗師の郷と名付けられた。

内門は山が多くて畑が少ないために土地の質はよくな  
く、住民たちが農業以外で生計を立てる方法を見つけな  
ければならなかった。当地では陣頭や神さまに感謝する  
酬神文化が盛んであったために、披露宴のニーズが増え、  
また内門が総舗師の郷となった。紫竹寺のそばの大集会







堂の厨房からは、一年を通じて香ばしい料理の香りが漂っている。大きな鍋の中で煮込んだキャラメル色の「封肉」、椎茸を香りまで炒めた油ご飯（台湾風おこわ）には涎が出るような油のつやがある。佛跳牆を蒸籠から持ち出すと、蒸気が食材の香りと交じって鼻をくすぐってたまらない気持ちになる。

#### 文化・歴史・自然景観

観亭里には有名な古刹紫竹寺以外にも、民家や道、田んぼの間に紫竹寺の龍脈と言われる「七星塔」があることも特色のひとつだ。言い伝えによれば、七つの星が内門に落ち、七つの土盛りになったが、その配列が北斗七星と近かったので、住民がそれを当地の龍脈として守っているらしい。戦後、紫竹寺はそれらの土盛りに塔を建

てて祀った。

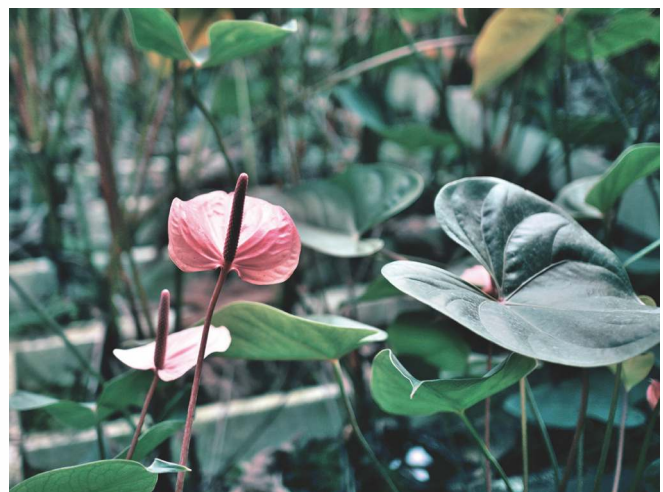
内門で誰もが知っている歴史人物は朱一貴であろう。内門鴨母寮の生まれで、家業は養鴨をしていたために鴨母王と呼ばれた。彼は庶民を率い城を攻めて王となったが、最後は軍隊の内紛や清国の軍隊に敗れ、北京に護送されて殺された。台湾で唯一朱一貴が祭られているお寺は、鴨母寮興安宮である。興安宮の周りは朱一貴記念園区とされ、石像や碑文が並べられ、後々の人々が思いを馳せられるようになっている。豊かな文化と歴史資産以外にも、内門の自然景観もお薦めだ。近くの山の山頂「308高地」に登れば有名な惡地地形を一覧できるだけでなく、視界がよければ嘉南平原を一望でき、さらに台南の海岸線の日の出や日の入も見ることができる。

#### アンズリウム・新興産業の繁盛

近年内門ではアンズリウムの栽培が新たな産業となっている。アンズリウムは熱帯雨林に咲く花で、栽培の過程で注意深く湿度や日差しをコントロールしなければならない。二十年前内門の「真美花園」で紹介され、近年ではグループ見学の予約を始めている。園内では四十数種類の紫やピンク、白や赤のアンズリウムが咲き乱れ、大切に育てられたこれらの花は、毎月航空便で日本まで輸出され、生け花として使用されている。現在内門ではアンズリウムの栽培面積は四十ヘクタールを超え、地元の新たな誇りとなっている。

功夫内門や蔵龍臥虎、これらの山城には訪れる人々の信仰や人情、伝説が宿っている。

功夫内門、紫竹春生、内門は、羅漢が守る桃源郷であって、静かな場所を訪れたいと思っているあなたを待っている。





# 旗山散策

◎翻訳：楊蕙寧（ヨウ ケイネイ）

◎撮影／猫手香工作室



**旗**山の古い街並みの休日は普段の静かな平日と全く違って賑わっている。旗山はバナナの名産地として百年もの間風采を放ってきたが、現在では残された建築物や古跡からその輝かしい過去を知ることができる。この古い街並みからはクリエイティブな文化産業や諸々のイベントを通して、かつての栄光を再興させようとする気概が感じられる。

## 素晴らしきバナナ王国

清王朝康熙帝の時代、そもそも旗山は原住民である平埔族が住んでいたが、閩南人や客家人がこの地に移住するにつれて、その生活スタイルも変わっていった。当時の旗山は屏東と台南の間に広がる街道であったが、ある老婆が土地の神さまの往来する商人や旅人たちに番薯（サツマイモ）のスープを提供したことから、番薯 藪の名前がつけられた。

旗山の年間平均温度は25度から30度で、年間降雨量は1,500ミリから2,000ミリ、そこに楠梓仙溪の灌漑用水を加えれば、バナナ栽培にとっては最適の環境となる。全盛期の栽培面積は4,000ヘクタールを超え、当時は最大のバナナ産地であった。

だが、後に輸出先であった日本がフィリピン産のバナナの輸入を決定、台湾のバナナ農家はその競争に負けてしまい、また生産過剰の問題や病虫害が出たこともあって没落していった。しかし、近年バナナ農家は政府と協力して農業のモデルシフトとアップグレードを行い、さらにコミュニティや農業従事者、区役所などと農産品のPRや文化や歴史に関する小旅行のイベントを行うことで、かつての活力を取り戻そうとしている。

## 建築が刻む輝かしき歲月

1910年に建てられた旗山駅は、旗山の古い街並みのスタート地点である。本来砂糖を運送するため建てられた日本建築とビクトリア建築を融合したその建物は、遠目には欧風の別荘にも見える。駅舎は主に杉木を使い、窓には檜木が使用されている。壁には木を組み合わせ、その隙間に泥を塗りこめたために冬は暖かく、夏は涼しい構造となっている。地元紳士たちの力で歴史建築物に指定され、現在はリフォームされて「糖鉄故事館」となった。館内では蒸気機関車の先端部分や車両がVR動画と共に展示され、参観者たちはかつて乗客たちが車窓から見た風景を感じられる。

旗山の古い街並みには、各時代の異なる建築美を見ることができる。例えば当地にある喫茶店は日本時代に建てられたが、騎楼と呼ばれるアーケードはローマ式を採用して、「亭仔脚」の石の柱は旗尾山の石を使い、更にもち米粉、黒糖、石灰を塗って作られている。文献によれば、当時日本に輸出したバナナの外貨収入は台湾全体の三分の一を占めていた。これによって旗山のバナナ農家は多くの収入を得、この古い街並みにバロック式の建築物が誕生して豊かな時代を過ごせたのであった。建築スタイルは左右対称で、支柱に支えられた雀替托木（梁と柱が直角に交わる部分）も少し違っている。また一番上の







正面に家紋を刻むことで、その家の裕福さを示していた。街並みの中盤に差しかけると、日本人が建てたギリシャ・アテネ式の建築物が現れ、その黄色いレンガや洗い出した石など全てが特徴的であったが、日本統治時代末期にはシンプルな作りに戻され、余計な飾りつけはなくなっていった。

鼓山公園にある孔子廟の前身は日本の神社であった。戦後朱色の柱や四角い間取りは変更されたが、近くには日本時代から残された石碑や建物が数多く残っている。旗山は開発が早かったために歴史的な遺跡が多い。例えば旗山天后宮や旗山農協、旗山小学校に旧鼓山小学校（2016年3月に閉館）などは、高雄市の指定古跡となっている。

#### 地元の価値を売り出し、旗山ブランドを再興

近年、地元のサークル団体や帰郷した若者らが旗山の文化産業の経営とPR活動を行い、旗山に新たな活気を与えている。外から来た観光客が旗山の古い街並みを散策して、当地の産業や文化をより深く理解できるように活動しているのだ。活動には様々な体験コースが準備され、農業局による一日農家体験や親子旗山バナナ街巡り、また中山大学と協力して企画された青年農家体験企画キャンプ、更に南新コミュニティのバナナ産業イベントなど、バナナ狩りや手作り体験、地元の料理などを通して観光客を満足させ、農家の実質収益を上げることによって、従来の農村の経済スタイルを変えようとしている。

魔法のおばあちゃんと呼ばれた郭李常美が創立した「常美氷店」のアイスクリーム屋から漂うバナナの香りは、つつい人々を懐かしい気持ちにさせる。伝統的なバナナアイス以外

にもゴマやバニラ、ミント味などがあり、ソフトクリームやアイス棒なども売っている。同じくアイスクリーム屋の「小露吃」のアイスは地元の食材を使い、多種類味のジェラートを提供している。そして、独立書店と協力して不定期的に地元の農家やコミュニティ作りをテーマとした展示会を行い、旗山に関する物語を語っている。

昨年からは始まった「旗山マラソン」は、旗山市内からスタートして、溪洲大橋を経由して美濃溪に沿って進み、旗尾山の小路に入って最後は旗山の有名スポットである地景橋を渡っていく。旗山マラソンのコースはバナナ農園まで伸び、選手たちはバナナの生産地を身近に感じることができるので、「バナナマラソン」とも呼ばれている。バナナ農園を走り抜ければ、がっしりとしたバナナの木々が視界の後方へと流れていく。コースの途上、バナナで栄養補給をすることができるが、地元の農産品だけでなく、旗山の店主や各地のコミュニティ発展協会による特製バナナグルメ等も準備されている。例えばバナナを食材として作った饅頭や寒天、スープやケーキ、エッグロール、それにアイス棒などがある。

こうしたスポーツやバナナの育成、旗山糖工場におけるキャンピングイベントなどを通して、旗山は観光を売り出している。糖廠、南勝、南新及び大山コミュニティで行われる旗山小旅行では、台湾各地からやってきた選手たちは旗山を巡ることで、この土地についてより詳しく知っていくことになる。スターターピストルはすでに打ち鳴らされ、旗山はまさに自分なりのやり方で、輝く誇りを胸にこのマラソンを走り抜こうとしているのだ。







# A nostalgic shopping experience ahead of the Lunar New Year on Sanfong Jhong Street

©Illustration by 53 Artwork Studio



**KH Style**

Published by Information Bureau, Kaohsiung City Government

Publisher: CHANG Chia-hsing (Rick)

Planned by UNITAS Literary Monthly, Linking Publishing Company

English editors: Johanne Murray, Steven Crook

Japanese editor: Tomoaki KURAMOTO (倉本知明)

Address: 2F., No. 2, Sihwei 3rd Rd., Lingya Dist., Kaohsiung City, Taiwan

Tel: (+886-7) 331-7629

GPN: 2010600392



LINE



Facebook



高雄款



KH Style