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Strolling from Lizihnei Station to Cianjhen Star Station

◎English translation: Hou Ya-ting ◎Photos by Lan Ciou-huei, Pao Chung-hui

Kaohsiung Light Rail's Lizihnei (C1) Station is located at the intersection of Kaisyuan 4th Road, Rueilong Road, and Yisin Road. Rueilong Road has many well-known eateries and restaurants, among them the not-to-be-missed Old Brand Chicken Rice. Its signature dish of chicken rice entices customers to come back again and again. When Old Brand Chicken Rice serves its signature dish, each grain of rice is firm and fluffy. Even after pouring on the dense, slightly sweet sauce, the rice does not become mushy, but rather brings out the original chicken flavor. Another culinary pleasure is the tenderness of the chicken slices stacked on the rice. Great care is taken to avoid overcooking the meat, which could lead to dry, chewy textures.

On Kaisyuan 4th Road, Kaisyuan Rueitian (C2) Station is next to the Whole Fun Membership Night Market and Kaisyuan Night Market. There visitors can sample many kinds of local food as well as some novelties. On weekends, visitors can head toward Kaisyuan Night Market to explore the flea market which

starts at 7 a.m. An incredibly wide range of items is sold here, everything from screwdrivers to toys to imported pottery. Visitors can also find stalls selling fresh seafood. If they feel tired after hunting for treasure in the flea market, they can get a cup of fresh juice or sample some oden (Japanese-style snacks stewed in a light broth) to restore their energy.

The Light Rail's Cianjhen Star (C3) Station intersects with Kaisyuan Station on Kaohsiung Rapid Transit System's Red Line. The Star of Cianjhen bike bridge, from which there are

panoramic views, is here. On clear days, it is possible to see as far as Shoushan. After dark, when the bridge is illuminated, it has a romantic ambiance. The nearby Aboriginal Park on Cuiheng North Road displays tribal totems and elements of indigenous architecture. Aboriginal sculptors have also contributed works inspired by indigenous mythology.

Kaohsiung Light Rail makes for relaxing travel, through which both visitors and residents will gain unexpected and in-depth experiences of the urban environment.



輕軌列車
A light-rail tram glides across the ground.



前鎮之星自行車道
The Star of Cianjhen bicycle bridge

悠閒散步——C1籬仔內站～C3前鎮之星站

◎文／葉郁琪
◎攝影／藍秋惠、鮑忠暉

在地老店飄香，夜市寶藏意想不到

輕軌籬仔內站位於凱旋四路與瑞隆、一心路交叉口，鄰近的瑞隆路一帶，是高雄人熟知的美食一級戰區。「老牌子雞肉飯」每至用餐時間，人潮總是川流不息。店內的招牌雞肉飯，米飯粒粒分明、圓潤飽滿，淋上濃郁偏甜的滷汁後也不糊爛，映襯出雞肉原味；連最怕過熟而乾柴不易咀嚼的雞肉絲也令人驚艷，烹調時間拿捏恰當、濕潤軟嫩，每一口都是深厚功夫。

位於凱旋四路的凱旋瑞田站，緊鄰頗負盛名的禾豐卡友與凱旋國際觀光夜市，內有各式各樣台灣街頭小吃與創意美食。凱旋夜市每個週末假日，從早上七點就開始營業的跳蚤市場，無論是螺

絲起子、進口瓷盤或兒童玩具等，從實用生活工具到日常用品應有盡有，甚至還有叫賣新鮮漁獲的攤位。若是逛累了也不用擔心，可以買杯果汁與關東煮歇息一下，再繼續尋寶之旅。

藍天與綠地之間，眺望南高雄天際線

前鎮之星站銜接捷運凱旋站，前鎮之星自行車道啟用後，吸引各地遊客前來造訪，天橋式的車道設計除了能確保行人與自行車用路安全外，更成為了開放式的觀景台，可以將整個南高雄的廣闊美景盡收眼底，眺望美麗的天際線，天氣晴朗時更能看到壽山；而夜晚造訪別具一番景致，涼風吹拂，遠方燈火如點點星光，多了一絲浪漫氛圍。

走上前鎮之星自行車道，還能看到位於翠亨北路的原住民文化公園綠地。公園造景融入大量原住民族圖騰及建築元素，長椅上的浮雕紀錄原住民族的生活習俗；路燈基座以石板疊而成，表現出魯凱族及排灣族的建築精髓；弓箭造型的路燈，是對原住民族狩獵文化的致敬；雕像取材自各族群神話故事，更邀請原住民新銳藝術家創作，以創意將古老文化精神具象化。

旅行，不一定就是造訪風景名勝。有時放慢腳步，細細品味我們曾匆匆走過的地方、早已習慣的生活圈，也會有豐碩收穫。挑一個風和日麗的日子，搭乘環狀輕軌，給自己一場輕鬆而滿足的小旅行吧！

Light Rail's Kaisyuan Jhonghua and Dream Mall Stations Multitude of Local Delicacies

◎English translation: Hou Ya-ting ◎Photos by Lan Ciou-huei

The neighborhood surrounding Kaohsiung's Light Rail station Kaisyuan Jhonghua (C4) is well-known for its variety of eateries. Jiou Jiou Pork Jerky (address: No. 15, Ln. 138, Jhenhua St.) is located in Cianjhen's Second Public Retail Market. Its specialties include handmade traditional pork jerky and pork floss, which contain no artificial favoring. Cianjhen Street also has a cluster of popular lunchtime eateries, including Cai's Checkered Dried Rice Noodles (address: No. 231, Cianjhen St., Cianjhen Dist.) and Hong Kong-style roasted meats. Another popular eatery is Cianjhen Fired Rice (address: No. 272, Cianjhen St.), which is located near Cianjhen Police Station. Cianjhen Fired Rice uses the popular Taitung, Chihshang Rice. When the rice is fried, it comes out fluffy and golden but not oily.

Visitors are encouraged to try out Kaohsiung's new light rail system in order to get to the Dream Mall Station, where the next recommended restaurant is located. Head toward Duck Village (address: No. 34, Kuojian 1st Rd.), located at the intersection of Chenggong and Kuojian Roads. It has a large customer base and features three types of duck dishes, including shaved roasted duck,

stir fried leftover bones and crispy fried leftover bones. Young customers are especially fond of crunchy crispy fried leftover bones. Duck Village is meticulous about its preparation, including cleaning and marinating the ducks, drying them thoroughly and finally roasting them. The succulent roasted duck comes from a marinade of Thai basil, fried ginger slices and a generous sprinkle of pepper and salt. This can also be customized for each customer's taste preference and is best enjoyed with alcoholic beverages.

Cianjhen Night Market is a great place to sample many types of inexpensive tasty local cuisines. These include fried seafood, wet fried eel noodles, squid pottage soup, cuttlefish noodles, stinky tofu, oyster omelets and shaved ice etc. One of its specialties includes a variety of types duck dishes. Its most famous is duck vermicelli which is served in a slightly sweet soup.

Another highlight of Cianjhen Night Market is Chen's Eight Treasure Ice stall, at the intersection between Kuojian Rd. Chenggong Rd.). This desert restaurant was

established 43 years ago. Its ingredients are always very fresh and meticulously prepared. Its signature is a dish with chewy, handmade rice-flour balls. The owner also recommends, A-syue Tofu Pudding next door. A-syue features the great summer treat of iced taro. Another popular desert is Cianjhen's Old QQ Noodles (address: No. 134-2, Cianjhen Lane., Cianjhen District). The famous noodles are much loved by local residents.

There is an abundance of local delicacies to be discovered in Kaohsiung. With Kaohsiung's new Light Rail's Kaisyuan Jhonghua and Dream Mall Stations, it is convenient for visitors to explore the area and provides an opportunity to experience these restaurants and night markets. Take some time to visit this area that is full of culinary delights and sample the local food. It also provides a great chance to get to know local residents and their culture.



前鎮炒飯
Cianjhen Fired Rice



陳家八寶冰的糯米湯圓
Chen's Eight Treasure Ice stall's
hand-made rice-flour ball desert



前鎮夜市
Cianjhen Night Market

午後漫遊——C4凱旋中華站～C5夢時代站

◎文・攝影／藍秋惠

輕軌C4凱旋中華站附近，有許多值得探訪之處。前鎮第二公有市場屬於早市，中午過後店家幾乎都打烊了。高雄九九肉干食品隱身市場中，店家希望保留肉乾、肉鬆傳統滋味，每天手工限量製作，不加人工香料，適合作伴手禮。前鎮街有許多傳承已久的老店，如蔡家米苔目、還有許多港式燒臘的店家，是附近居民中午用餐首選。前鎮街派出所旁的前鎮炒飯，店內可以享用當歸熬煮的清湯，炒飯選用台東池上米，顆粒分明的炒飯色澤金黃，飽滿光潤不油膩。

繼續到C5夢時代站，出站就看見夢時代，車水馬龍的馬路旁，倒置的「鹽酥鴨」招牌是鴨家庄，一般北平烤鴨店都是「一鴨兩吃」，採取片鴨加炒鴨骨或鹽酥鴨作法，而老闆娘自豪地說，鴨家庄應該是前鎮區第一家「一鴨三吃」，「一

鴨三吃」意指片鴨、骨炒、鹽酥三種料理方式，鴨家庄最特別的是片鴨骨鹽酥作法，把鴨骨拿去炸，營造酥脆口感，可以咬碎品嚐，十分受年輕人歡迎。從鴨肉清洗、醃料、烘乾到現場烘烤，都由店家自己經手，除控管品質，更能依照客人需求調整口味，佐以胡椒鹽、九層塔與炸薑片調味，讓人忍不住一口接一口，非常適合當下酒菜。往前走是農會前規劃整齊的前鎮夜市，有海鮮熱炒、鱈魚麵、魷魚羹、花枝意麵、臭豆腐、蚵仔煎等多樣化的台灣傳統小吃攤位及甜點冰品，不僅平價，店家用料也十分實在。夜市裡還有許多鴨肉料理，像是鴨肉冬粉清爽略帶甜味的湯頭，無論四季都很適合品嚐。

陳家八寶冰是整趟前鎮之旅，最讓人印象深刻的店家，「吃的東西是良心事業！」第一代老闆

開店距今43年，堅持備料當天現煮，不用化工原料。純手工製作的糯米湯圓呈四方形，與市面上加糯米粉、機械作成的湯圓截然不同，軟Q富嚼勁。第二代老闆娘熱情地介紹前鎮區日常美食，她推薦攤位旁的阿雪傳統豆花，這攤有販售前鎮常見的冷凍芋，冰涼入口即化的芋頭，相當適合炎炎夏日；而夜市附近的前鎮巷內，則有在地人熟悉的味道—前鎮老店QQ麵，許多前鎮人都是吃這家麵長大的。

透過在地日常美食，感受前鎮人用心而低調的生活態度。當你來到輕軌C4、C5站，不妨放慢腳步，從前鎮周邊日常美食中，重拾味蕾最真實的感動。

Kaohsiung Light Rail's C6 to C8 Stations: A Book Lover's Paradise Just Waiting to be Discovered

◎English translation: Hou Ya-ting

◎Photos by Jhou Shu-jheng, Pao Chung-hui

Kaohsiung Light Rail is currently operating between Lizihnei Station (C1) to Kaohsiung Exhibition Center (C8) Station. Some of its featured stops include Commerce and Trade Park (C6), Software Technology Park (C7) and Kaohsiung Exhibition Center (C8), which also the station that people can get off at to go to the Main Public Library. There are also various types of bookstores and great places to read along the way. Therefore, Kaohsiung's Light Rail can also be seen as a kind of reading route that book lovers are sure to enjoy. It will also be convenient for Asia's

New Bay Area visitors who will be coming because of projects that are being developed and already open, that are located along the harbor front. The projects include Kaohsiung Exhibition Center, Kaohsiung Main Public Library, Kaohsiung Port Terminal and Kaohsiung Music Center. Taking the light rail is a much more efficient and relaxing way to get around in this newly developed area.

The Singuang Ferry Wharf Park was one of the earliest waterfront developments in this series of projects. When strolling along the park's paths, checkout the white elevated viewing platform. At night, it is all lit up, creating a charming atmosphere. The Kaohsiung Exhibition Center was opened in 2014. The new landmark embodies the waves of the ocean and enhances the city's maritime culture. It is a great place to watch the sunset.

Visitors can find the Kaohsiung Main Public Library, by getting off at the Exhibition Center and crossing over Chenggong Road. There are several floors filled with all kinds of books. It has become a popular place to browse the bookshelves. The well-established used

bookstore chain Mollie Used Books is located at 38 Singuang Road and a short walk from the Kaohsiung Main Public Library.

The new MLD (Metropolitan Living Development) transformed Taiwan Aluminum Corporation's old warehouses into a modern shopping complex. Situated between the Commerce & Trade Park and Software Technology Park Stations, it has a flower shop, a supermarket and a book store (MLD Reading). The atypical bookstore also provides a reading hall with stacks of books of various heights. There are also smaller exhibition spaces that display photographs and vinyl records, providing readers a place to sit quietly and relax for a while.

Besides just connecting up the Asia's New Bay Area, the Kaohsiung Light Rail also takes book lovers to various destinations. The wonderful main public library and bookstores will enhance residents' lives and hopefully encourage a renewed passion for reading. Along the light rail route, there are numerous places to spend leisure time and enjoy the new landscape.



台鋁書屋
MLD Reading

書香生活——C6經貿園區站～C8高雄展覽館站

◎文／周書正

◎攝影／周書正、鮑忠暉

成功二路沿新光碼頭一路通往夢時代的這段路，現在有了C6、C7、C8—經貿園區站、軟體園區站、高雄展覽館站陪著。

MLD台鋁在經貿園區與軟體園區站中間，以前是台灣鋁業（前身為日治時期日本鋁業株式會社）舊廠房，MLD團隊試著擺放生活可能的樣態，於是有了花店、超市；也有了書屋。台鋁書屋主廳的書籍放得不多、擺得不高，像是矮灌木似的栽著等待經過的人捧起書卷。大致可分成兩廳，以一條玻璃帷幕走道相連。圍繞著這個主架構，一些較小的展示空間另立出來，有的展攝影、擺黑膠、有的空出來等待作者與讀者在此分享交流。獨特的空間規劃，雖然拉長找書、看書行走的時間與距離，但卻能適時地提醒旅人們慢下來。這是設計團隊將生活融進再生空間的一次成功嘗試，是對高雄人該如何與港區、建築、歷史

共同生活的思索。

坐輕軌到高雄展覽館站下車，跨過成功二路能抵達高雄市立圖書館總館。高雄展覽館站在新光碼頭入口處，是這帶最早進行水岸造景的區塊。凌空架起的白色陸橋、溫暖柔和的景觀燈光、加上沿著港邊延伸的堤防公園，星空下的絕景不輸給愛河之心。隨著高雄展覽館落成啟用，整個水岸公園也更趨完整。展覽館波浪型外觀的建築體，融合了高雄海洋都市的意象，從正面看像是從海平面冒出來的一顆愛心。如果搭配好天氣，這顆愛心還會被緩緩沒入港內的夕陽染上一片金黃。

愛書人進入圖書館後，可到自己感興趣的分類編碼下尋書。圖書館內常常是座無虛席，還有多人是在書櫃間穿梭。他們有時信手從書架上取下一、兩本書；有時則像按圖索驥一樣伸長著食

指一一掃過每本書的書背；有時調整了重心把下背部輕靠在書櫃上；有時會放下背包鬆鬆肩膀，席地而坐便讀起書來。不只無座的人姿態萬千，有座位的人也是五花八門，這些人們都透過座位上、手上的書，露出了自己的一小角，藉由這些細碎的布料拼出了這座圖書館裡的生活。人與書、人與空間的關係，不正應該如此嗎？

離開圖書館後穿越新光路，來到對面的「茉莉二手書店」。二手書店是人與書關係的終點及起點，正好為一天的行程總結。在港區的這幾站輕軌腹地內，透過三棟不同目的的藏書設施，圈出了一條重新思考書籍與生活的道路。若你是個愛書人，這條路必定能給你許多收穫；若你向來不愛閱讀，也歡迎來這走走、看看生活在閱讀裡的人們，相信你會從他們的快樂裡，找到書本裡的樂趣。



高雄市立圖書館總館
Kaohsiung Main Public Library



高雄展覽館
Kaohsiung Exhibition Center

Packages from Daddy : A New Film Highlighting Kaohsiung's Maritime Culture

Packages from Daddy is a film that was made on Shoushan and along Kaohsiung's Sizihwan coastline. The story focuses on a 9-year-old boy named Yeh Lan, his older sister and their mother. During the film, the father passes away and the family struggles with the loss. However, when they receive gifts that the father had arranged for them, they begin to recover from their grief. Director Ms. Cai Yin-jyuan explains the inspiration for the film had come out of her own nephew's grief at the losing his father. She felt through the medium of film that she could reveal the tremendous impact that comes from losing a family member. She hopes the movie can heighten the awareness of how others can support families and friends that have recently lost loved ones.

The film's original Chinese script won a subsidy at the 2016 Kaohsiung Film Festival. The sophisticated plot weaves together Kaohsiung's oceanic scenery and the various occupations that exhibit Kaohsiung's unique marine culture. Lan's father had been an agent who sold second hand parts from demolished shipping vessels. This reflects Taiwan's once world renowned, 1971 to 1988, flourishing second-hand shipping parts industry. Scrapped parts would be transformed into furniture, clocks and other products. The gifts that the late father has arranged to be sent to his family have been made from parts that had come from his shop.

Lan's mother also works in a job that



電影海報

Packages from Daddy promotional poster

features a profession that revolves around a maritime way of life. Working as a waitress in a yacht club, the audience gets an appreciation for Kaohsiung's marine culture and how it influences its people. The ocean and maritime lifestyles are central to the film. The family live near Sizihwan Bay and through their window, a beautiful seaside is revealed.

After the father's death, Lan reminisces about times when his father was still alive. Flashbacks include how he and his father

©English tranlstion: Hou Ya-ting

©Photos courtesy of Cai Yin-jyuan, Lee Jhih-ciang

would wander along the city's coastlines and how the family would enjoy splashing around in the surf together. These touching scenes elucidate the pain of losing a family member and the memories that linger. The grief however is offset with cinematography of the beautiful turquoise ocean and Kaohsiung's delightful seaside.

Shooting a film on the slopes of Shoushan and on the ocean had many challenges. Since the set was overlooking Sizihwan Bay, all the equipment needed to be lugged all the way up the side of the mountain to the family's home. Camera drones were also used to capture the stunning coastal scenery. Sometime they had to film on the ocean itself. Director Ms. Cai recalls the seasickness she had suffered while shooting on the ocean, when a typhoon was coming in, bring with it fierce winds and storm surge. It increased her appreciation for days of filming beautiful scenery and good weather more.

She also truly appreciates all the support she has received from Kaohsiung City Government. She felt the people of Kaohsiung were particularly friendly and warm. Many of the local residents enthusiastically participated in the filming. Kaohsiung native, Executive Producer Lee Jhih-ciang, was intrinsic in shooting the beautiful coastal scenery and requisitioning little not known locations that truly revealed Kaohsiung's charming maritime character.

在高雄海岸，學習以愛道別——《心靈時鐘》

◎文／藍秋惠 ◎照片提供／蔡銀娟、李志薈

電影《心靈時鐘》以高雄沿海為背景，刻劃小男孩葉藍跟媽媽、姊姊，如何從爸爸突然去世的打擊中，透過爸爸過世後寄給每個人的神秘禮物，慢慢面對內心的傷痛，重新找回生活的方向。蔡銀娟導演談起這部電影拍攝，緣起於她的小姪子驟失父親，看到他們的生活產生劇變而有所感觸，希望透過電影呈現失親兒童與家庭的心靈創傷，讓社會大眾了解沉重的生命失落及來不及告別的遺憾，進而喚起更多的陪伴與關懷。

雖然以失親兒為主角，但導演認為台灣四面環海的特質得天獨厚，也有許多與海相關的產業，特別在片中加入大量高雄的海洋元素。電影裡父母的職業設定就頗具巧思，爸爸是高雄一家船藝品店的老闆，船藝品店起源於過去高雄港興盛的拆船業，店內販售從船隻上拆解下來的大小物件，片中爸爸送給家人的禮物，便是精緻的船藝品。媽媽的職業設定為遊艇俱樂部的服務生，亦是為了呈現高雄豐富的海洋文化。

「海」是整部電影中重要的背景元素，主角家中的窗戶可以一覽美麗海景、小男孩在礁岩海岸上遠眺海洋思念父親，或是一家人在海邊玩水的昔日快樂時光。透過片中許多的「海洋」意象，導演希望讓沉重的議題，如海一般寬廣而充滿包容，水的溫柔、大海的溫暖色調，也展現在整部電影的視覺風格與氛圍之中。

全片主場景位於高雄柴山海岸，主角一家住在靠近西子灣的面海小山坡上，由於交通不便，劇組需要每天揹著沉重器材爬上半山腰；為了表現海洋的廣闊，劇中特地使用空拍機來捕捉畫面，但因為取景地鄰海，劇組受到颱風的影響也特別大，像是出海拍攝不僅要克服風浪等天候因素，還得面對暈船的痛苦，過程十分艱辛。

電影拍攝期間獲得各方面協助，從高雄市政府的支持；到上街拍攝時熱心又高配合度的高雄民眾，都令導演印象深刻。導演蔡銀娟表示，自己十分喜歡高雄，除了美麗的風光與好天氣，高雄人更是非常溫暖與熱情。而李志薈監製本身是高雄人，對高雄深厚的情感，使他最後找到柴山這處鮮為人知的秘境海岸，讓觀眾有機會一窺保留原始風貌的礁岩海灘美景。



電影劇照
A scene from Packages from Daddy

Presenting Director Mr. Cheng Li-ming's *Phantom Cinema*

◎English translation: Hou Ya-ting ◎Photo courtesy of Cheng Li-ming

As well as directing *Phantom Cinema*, Mr. Cheng Li-ming also plays the role of a mysterious man in his film. His character sometimes squats by the projection window, gazing at the empty theater. He waves a flashlight, captivating those watching with light and shadow. He guides audience members to their seats, recalling how Taiwanese people used to watch movies in theaters rather than at home. He picks up abandoned rolls of film, touching these reminders of the past. The character he plays wanders through the cinema like a phantom. He encounters two girls, convoluting this elusive, dreamy story.

Mr. Cheng Li-ming, a native of Changhua County who now lives in Taipei, graduated from Shih Hsin University's Department of Radio, Television & Film. He has worked at the Taiwan Film Institute and the Executive Committee of the Taipei Golden Horse Film Festival. These experiences broadened his horizons, and he evolved into an astute film critic. He is now an independent director. In 2014, his documentary *Looking for Siraya*, about lowland indigenous people in Kaohsiung's Neimen District, won him a prize at the Golden Harvest Awards & Short Film Festival, a prominent platform for talented young filmmakers in Taiwan.

For Mr. Cheng, cinema is a way of presenting multiple perspectives on life, and it embodies both his interests and nostalgic memories of his hometown in Changhua County. During his childhood, Mr. Cheng frequented Yingong Movie Theater, which has since become a clothing store. However, he chose to film *Phantom Cinema* in the First Movie Theater in Kaohsiung's Meinong District.

In 1970, some 826 movie theaters were operating in Taiwan. However, because of the rise of TV and video, together with people

moving from smaller towns to big cities, a great many theaters closed down. Meinong's First Movie Theater shut its doors for good in 1991. Changhua's Yigong Theater closed down in 1997. Islandwide, the number of surviving movie theaters fell to around 200.

Some may ask why Mr. Cheng filmed *Phantom Cinema* in Meinong. After winning an award in Taiwan's Short Film Base category at the 2016 Kaohsiung Film Festival for *Phantom*



Cinema, he points out that many Taipei-based movie-makers are willing to submit works to Kaohsiung Film Festival. The festival has been praised for attracting highly creative and original works without restricting the type of subject. Mr. Cheng is not new to the Kaohsiung Film Festival, as *Looking for Siraya* won in the Short Film Base category in the 2013 edition of the festival. Even though parts of *Looking for Siraya* were shot in Tainan, the festival still embraced the film. Since then, Mr. Cheng has enjoyed participating in Kaohsiung Film Festival's Taiwan's Short Film Base project.

Mr. Cheng chose to use Meinong's First Movie Theater as a location for *Phantom Cinema* because the building is largely intact. "It's a shame the First Movie Theater doesn't have an ideal projection window," he says, "so

some of the indoors scenes were filmed at the Sanduo Movie Theater in Sanmin District in Kaohsiung." Mr. Cheng describes *Phantom Cinema* as more than a documentary, and rather like a collective dreamland.

To fully apply experimental film techniques, *Phantom Cinema* weaves a sophisticated plot through images, dance, history, and screening clips from other films. Among those screened is the 1956 classic *Love Amongst War*, the first Taiwanese movie to use Holo (the local language also known as Taiwanese or Minnanhua) and a landmark in the development of Taiwanese cinema. He included Hakka elements to reflect Meinong being a bastion of Hakka culture. *Phantom Cinema* also features an outdoor screening of *Cinema Paradiso*, an acclaimed Italian film.

Phantom Cinema further builds a connection with Meinong by showing a few final scenes of vintage photographs, some showing Mr. Jhong Hao-dong. Jhong, who relocated to Meinong at the age of 18, was a prominent victim of the White Terror (a period of political repression in Taiwan after World War II). Jhong's older brother was the noted Meinong-based writer Jhong Li-he (also known as Chung Li-ho). Jhong Hao-dong's life has inspired many people, and the novel *Sapporo Carriage Song* tells his story.

Mr. Cheng says he did not know Jhong Hao-dong was related to Jhong Li-he, and believes many do not know his life story. Mr. Cheng himself learned about Jhong Hao-dong by watching *A City of Sadness* and *Good Men, Good Women*, two movies by renowned director Hou Hsiao-hsien. Mr. Cheng takes this opportunity to salute Jhong Hao-dong, saying he was a significant historical figure. Through his lens, Mr. Cheng narrates stories in various forms and perspectives, giving audiences alluring plots to decode.

作一場老戲院的夢——《空一格，戲院》

◎文／謝佳錦
◎照片提供／鄭立明

導演鄭立明在《空一格，戲院》裡，飾演神秘男子。有時蹲在放映窗望著空蕩戲院；有時揮舞手電筒以光影魅惑觀者；有時撿起廢棄膠卷，觸摸消逝的記憶。角色如徘徊戲院的遊魂，與兩名女子相遇，編織一場迷離奇美、朝現實外擴的夢。

鄭立明是彰化人，現居台北。世新電影科畢業後，任職國家電影資料館、金馬影展執委會，曾是視野卓絕的影評人，現為前衛大膽的獨立導演。以高雄內門平埔族為題材的《尋找木柵女》，曾獲金穗獎最佳實驗片。電影對鄭立明來說，是興趣與工作，也是鄉愁。小時候常跑的彰化銀宮戲院現在已經變成服飾店，而非《空一格，戲院》拍攝場地美濃第一戲院。

1970年全台戲院826家，受人口外移、電視

及錄影帶衝擊，1991年第一戲院停業，1997年輪到銀宮戲院，全台約剩200多家。戲院凋零是全台現象，為何到高雄拍？鄭立明認為高雄徵件創作導向且題材開放，《尋找木柵女》風格獨具，雖然部分在台南拍，仍獲青睞，讓他對高雄電影館的「高雄拍」計畫有好感。挑選第一戲院是因其保有獨立外觀，可惜放映窗不適合取景，有些內景選在三民區中都戲院。鄭導演表示：「這不是單純的紀錄片，比較實驗，像是一個地下記憶、集體夢境。」

《空一格，戲院》片中放映1956年的《薛平貴與王寶釧》，鄭立明說：「這是第一部台語片，20幾年前我在電影資料館研究台語片時，以為佚失了。現在不但找到，還發現是客語配音。原來當年去客家庄放片要這樣做，類似外國

電影用字幕或配音。」藉此把台灣電影史和他的個人觀影歷程、美濃客家背景串連起來。

此外，今年四月第一戲院戶外放映《新天堂樂園》，鄭立明不只留下影像紀錄，也巧妙融入實驗手法。末段出現的老照片，是田野調查的意外收穫。照片上的人是白色恐怖受難者鍾浩東，美濃文學家鍾理和的弟弟，小說《幌馬車之歌》的主角。鄭立明說：「我這一代是從《悲情城市》、《好男好女》等侯孝賢電影去認識這個人物，但我完全不知他是鍾理和的弟弟，也不知是美濃人。很多人可能也不知道。」

電影是投向銀幕的光束，不只是一道射向人們心中老戲院回憶的光，導演也以博學與巧手，朝歷史與現實的幽暗角落折射。

LOHAS Travel in Maolin District

©English translation: Hou Ya-ting

©Photos by George Han

Members of the Drekey (Rukai) indigenous tribe have lived in what is now Kaohsiung's Maolin District for generations. The Drekey have a vibrant culture which flourishes in the forms of glamorous attire, sculpture and other arts, and distinctive tribal cuisine. Traditionally, the tribe was structured as a patriarchal hierarchy with chieftains, nobles, warriors and commoners. Land ownership was dominated by the chieftains. Food from hunting and harvesting was always submitted to the chieftains, who then made a fair and equal distribution of produce to each family.

Maolin District is renowned for its mountain scenery, and the Purple Butterfly Valley is a butterfly migration zone of international significance. In the peak months of November to March, visitors may see crowds of Euploeini butterflies dancing amid the trees and walkways. Nearby, the Lovers' Gorge Waterfalls are a major attraction. Maolin National Scenic Area Administration has established a walking trail connecting the first level of the waterfall to the second level, but there are five levels in total. It takes 10 minutes to walk to the second level, and there visitors can appreciate views of the cascade. When one is near the waterfall, breezes filled with tiny drops of water blow in one's face and hair. Listening to the sound of the river and observing the rich foliage can purify one's mind.

Duona Suspension Bridge on Kaohsiung Rural Route No. 132 is 223m long and 103m high, making it one of the highest bridges of its type in East Asia. From it, visitors can enjoy panoramic views. However, standing on it does take some courage. Visitors can also look down on the road bridge, with its distinctive eagle sculpture, and perhaps walk all the way to the small community of Duona. Another popular sightseeing spot in this area is the circular hill named Longtoushan (also known as Dragon's Head Mountain). This place used to be called Eagle Valley; the mountain is shaped like a dragon lying on the ground, and it was once usual to see a dozen or more crested serpent eagles gliding in the sky. Although eagles do not visit the area as



多納部落遠景
Duona enjoys panoramic views.



部落的年輕世代
The younger generation in Maolin



often as before, outsiders still see them occasionally.

When reaching the spine of Longtoushan, one can hike to a pavilion. Legend has it that this is where wives waited for their husbands to return from hunting expeditions. Because of the pavilion's location, the women could see far into the distance, and would thus get plenty of warning of the warriors' return. They would then rush home and prepare meals for their husbands. According to older members of the tribe, the pavilion was also a place where the tribe would dance and pray to

ancestral spirits, asking them to protect young men about to embark on a long journey away from home, either to study or do compulsory military service. The ritual was a time to bid farewell to those young men.

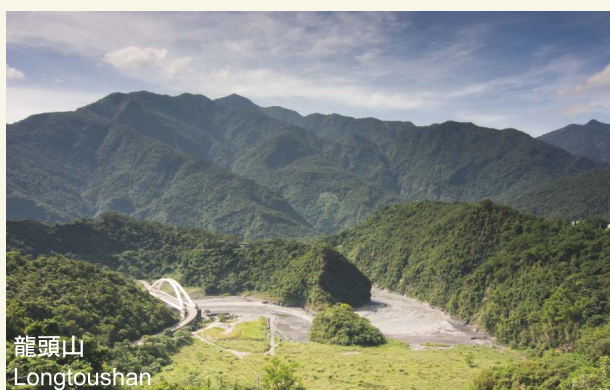
Duona is located in the most remote part of Maolin, and it boasts the best preserved indigenous tribal culture within the district. However, the number of stone slab houses has declined due to modernization. Building a stone slab house takes 50 members of the tribe about half a year. Therefore, each stone slab house is a precious cultural asset, as the process of building one represents a collaborative effort. These dwellings can survive typhoons and earthquakes. Furthermore, the material means the homes are cool in summer yet warm in winter.

The inhabitants of Duona use stone slabs not only for constructing houses, but also for barbecuing. Many visitors are keen to taste wild boar meat cooked on stone slabs. Wild boar is incredibly lean, and it takes skill to present this meat with a pleasant texture. Another highly recommended local delicacy is tribal sausage filled with taro and boar meat.

As you return to the big city, driving a car along winding mountain roads, you are sure to agree that nature seems to have a magical power to wash away stress.



Euploeini butterflies
紫斑蝶



龍頭山
Longtoushan



情人谷瀑布
Lovers' Gorge Waterfalls



多納高吊橋
Duona Suspension Bridge

茂林，走入山林另一種悠活

◎文／郭鴻傑

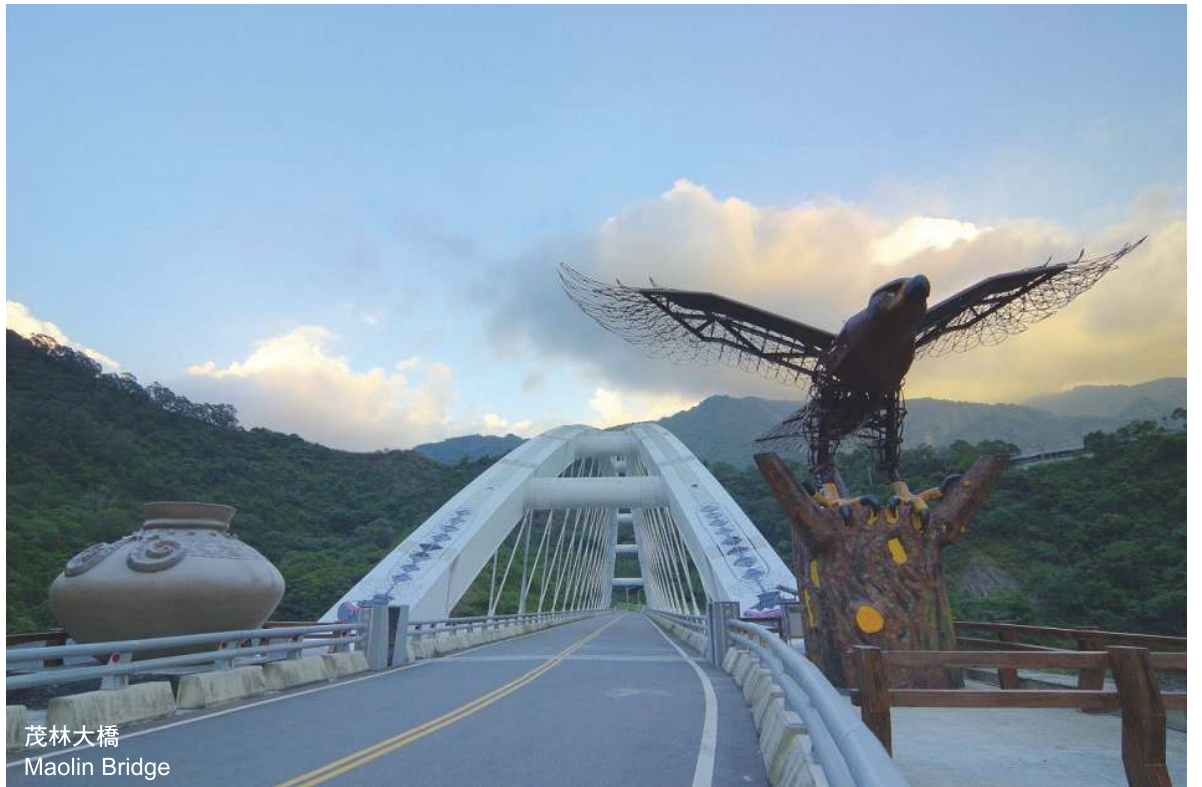
◎攝影／George Han

茂林是原住民魯凱族人世居之地，位於高雄與屏東縣交界，傳承百年山中文化，華麗的服飾、雕刻藝術及部落飲食，是魯凱獨特的文化風情。茂林部落昔日是封建社會，土地歸頭目擁有，分為頭目、貴族、勇士、平民四個階層，所有獵物及農作收成要拿到頭目家裡，再平均分配給部落各個家庭。

紫蝶谷，每年11月到3月，紫斑蝶在此繁衍下一代，從這仰望茂林部落景色，成群紫斑蝶悠悠伴隨身邊的感覺相當奇妙，彷彿童話故事裡漫步在佈滿蝴蝶的鄉間小道。距紫蝶谷不遠處有座情人谷瀑布，從吊橋沿步道步行約10分鐘就可到達，由下往上共5層瀑布，目前只能由旁邊的階梯步道抵達第二層，可以欣賞瀑布的磅礴氣勢，是消暑最好去處，坐在溪邊小堤防泡腳還會有小魚來清潔腳底板，微風夾帶瀑布微露、隨風搖擺的花草樹木，冰涼清澈的溪水把城市中的繁雜徹底洗淨，在世外桃源把自己歸真。

沿高132綠道，可來到目前東南亞第一高（橋體淨高）的多納高吊橋，全長223公尺、高103公尺，老實說，站在這麼高的吊橋，雖然能夠俯瞰四周景物及巍巍山脈，但是真的需要很大的勇氣才能走完，讓人不自覺地加快腳步。繼續往茂林最深山的多納部落前進，經過在吊橋上可看到的多納大橋，路旁有隻巨大老鷹雕像，緊鄰的是茂林三大名山之一的龍頭山，由於山的樣貌看起來就像龍趴在地上，不過舊稱其實是老鷹谷，在生態還未被破壞前，據說上空時常盤旋著數十隻大冠鷲，如今雖然鮮少有老鷹飛翔，第一次跟老鷹這麼近距離接觸，竟然是在馬路中間，也是一次奇特遭遇。

繼續往前進到龍頭山上的背脊，有處特別景點



茂林大橋
Maolin Bridge

「望夫崖」。相傳是妻子等待老公出征或狩獵凱旋的最佳地點，站在這裡可以直視對面及橋下景物，妻子看到勇士凱旋後會馬上回家準備豐盛的菜餚迎接老公，但經過部落耆老解釋後才明白，原來老一輩的人稱這裡為「惜別站」，以前多納部落青年，出去讀書、當兵、出遠門，家族的人會以此為告別之處，在這裡跳舞祈禱祖靈保佑，讓遊子能平安回來，並目送青年。

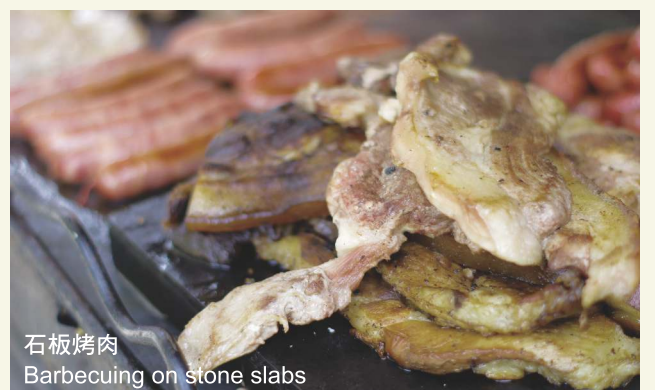
終於來到了位於最深山的「多納部落」，是茂林區傳統文化保存最完整的一個部落，雖然不敵現代化入侵，原本引以為傲的石板屋所剩不多，也讓僅存的石板屋更顯珍貴。石板屋象徵多納部落族人的團結，因為一間石板屋的建成需要半年至一年，需要集結50個左右的人力才能完工，幾乎要動員部落的青年們團結合作，無法獨力完成。建成的石板屋較能抵擋颱風地震，並且冬暖夏涼。

多納部落盛產石板，也就以美味的石板烤肉聞名遐邇，一定很多人好奇，嘴裡吃到的真是山豬肉嗎？我很肯定、斬釘截鐵的說是！為什麼呢？因為是在山上賣的豬嘛！好啦，開個玩笑。其實山豬是沒有辦法用烤的唷，因為山豬的肌肉太多，咀嚼起來非常硬，烹調方式一定要先燉過才能軟化肉質，吃起來才會好吃。所以來到多納，不要執著一定要吃正統的烤山豬肉。後面一圈一圈在石板上烤的食物，相信大家沒看過吧，因為這是部落裡自己製作的部落香腸，裡面的餡料是芋頭粉跟豬肉。吃起來的口感有點像是吃鮭魚卵，咬一口裡面的芋頭粉就爆開，只差沒有在舌尖上彈跳。

回程的路上，仔細咀嚼今天的旅程，浪漫、刺激、傷感、恐懼的感受通通都有，一路上穿梭在叢山峻嶺中，真正地讓大自然洗滌蒙在我們心上那一層厚厚的灰。



茂林國家風景區
Maolin National Scenic Area



石板烤肉
Barbecuing on stone slabs



Traditional Oyster Omelet, Traditional Comfort Food

©English translation: Hou Ya-ting

©Photos by quava

After he graduated senior high, Proprietor Lee opened a catering business. However, 20 years ago, a friend of his who was a catering chef at that time, invited him to move to the fishing village of Kezihliao, where they opened their own eateries. He moved his family to Zihguan District and then opened Chef Lee's Oyster Omelet. He has become known in the region for its square shaped omelets. The catering chef friend opened a shrimp roll eatery next door.

Kezihliao (Kezih meaning oyster and liao meaning settlement in Mandarin), was once known for its booming oyster aquaculture industry. However in 1937, when the navy set up its port in Zuoying, the oyster culturing industry in Kezihliao became prohibited. It was deemed to be a risk to the military vessels that were sailing in the same waters.

Mr. Lee puts 10 oysters into every omelet. However, due to this year's extreme weather, the price of fresh oysters has skyrocketed. The price went from 90 NTD per catty to 160 NTD. However, Mr. Lee did not increase his prices, as he maintains the philosophy that he will be more competitive. He feels by never putting up his prices, his sales will increase. Mr. Lee explains, the size of the oysters varies throughout the year and oysters tend to be plumper and meatier in the summer. During the winter however, because of the Northeast monsoons, oysters receive fewer nutrients and are therefore smaller.

Mr. Lee has clients that live as far away as South Africa, but whenever they return home for a visit, they come to enjoy his delicious local cuisine. He is proud that his clients regard his oyster omelet dishes as something they look forward to when they come home. Regular customers even sometimes bring in their own food, like fish



蚵仔煎
Chef Lee's oyster omelet

and have him cook it for them.

Mr. Lee serves his customers from the kitchen and cooks up his oyster omelets at the same time. He swirls the flour mixture, scatters the oysters, pour the oil and then the eggs into the wok. He then adds a scoop of flour mixture, and places beside a handful of vegetables. He then places the fried vegetables on the cooked oysters and shapes the omelet into a square. It is flipped over to make the edges crunchy and then ready to serve. The outer layer is crispy, but the center remains moist and soft. The oysters are fresh and the fried vegetables give the omelet a mild sweetness. A delicious sweet and sour sauce adds flavor. It's not surprising that it has become so popular with local residents.



方形蚵仔煎美味上桌
Square shaped omelet

◎文、攝影／quava

傳統古早味蚵仔煎

原本是「總鋪師」的李老闆，高中畢業後南來北往、四處奔走工作，直到約二十年前，他的師兄詢問是否有意願到蚵仔寮一起做生意，於是便舉家南遷買下現址，店面左邊由他經營蚵仔煎，右邊是師兄的蝦捲攤位。憑藉著總鋪師的廚藝功夫，他研發出「方形」蚵仔煎，選用嘉義布袋養殖的蚵仔，每份都有約十顆蚵仔，開店至今沒有漲過價，一份50元。老闆感嘆以前蚵仔一斤90元，現在一斤160元，他仍然咬牙苦撐，薄利多銷。

經由老闆解釋，我才了解原來蚵仔寮現在不產蚵仔，左營軍港建港後，由於蚵仔會影響艦艇運行，所以禁止養殖蚵仔。夏天的蚵仔較肥美，冬天受東北季風影響，蚵仔吸收養分較慢，所以較

小。店內蚵仔煎搭配的蔬菜也會因季節而調整，夏天搭配小白菜與豆芽菜，冬天則是茼蒿。這幾年下來，也有熟客會買魚貨來請老闆代為料理，甚至有個住在南非的客人，每次回國，一定會來吃一份蚵仔煎，不吃不能解鄉愁。

在與老闆談笑間，轉眼接近開店時刻，客人陸續上門，老闆便站上鐵板前的階梯，手腳俐落地煎了起來。只見他先攪拌麵糊，在鐵板上淋上一些油，放上一把蚵仔，澆下蛋液，稍後舀起一匙

麵糊淋上，再將一把蔬菜就在旁邊快速拌炒後，放在蚵仔上方，最後將四周的麵糊往中間折，形成一長方形，一兩分鐘後翻面，在等過幾分鐘後淋上特調醬汁，即可上桌。蚵仔煎邊緣「恰恰」（酥脆），中心麵糊仍軟嫩，蚵仔新鮮，蔬菜拌炒後不會有過生的氣味，醬汁酸酸甜甜的，讓人一口接一口欲罷不能，不一會兒就盤底朝天了，著實羨慕在地人能擁有這麼一間真材實料的蚵仔煎店，可以常常前往品嚐。

自己動手做蚵仔煎：

1. 醬汁：番茄醬、A1醬與梅林醬，用這三種醬料調配而成。
2. 麵糊：番薯粉、太白粉、豆粉與少許鹽調製。
3. 煎的順序：油→蚵仔→蛋液→麵糊→炒菜→包起來煎→翻面→再煎五分鐘→大功告成。