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Kaohsiung's Lantern Festival Lights up the City

◎English translation: Peng Hsin-yi ◎Photos by Huang Ching-wen, Hsieh Guan-yi, Ceng Guo-shu

Kaohsiung Lantern Festival is one of the city's most joyful annual events and was held from February 21st to March 15th. It is now in its fifteenth year, with the original exhibition venue at the Love River featuring thirty giant theme lanterns and light sculptures, lighting up both sides of its shores. During its first years, the lantern exhibitions were exclusively held at the Love River, however as its popularity increased, exhibitions were added throughout the city, including bright and colorful exhibitions in Cishan, Gangshan and Fo Guang Shan. The Kaohsiung streets were also decorated with thematic, award-winning lanterns, attracting millions of visitors.

What really distinguishes Kaohsiung's Lantern Festival from other lantern exhibitions around Taiwan are the variety of activities that can be enjoyed alongside the artfully crafted lanterns. Visitors can enjoy a variety of street performances or take a cruise down the Love River, enjoying the lanterns on a Love Boat cruise or a private Gondola. There are also fireworks and water dances which are held 20 meters off shore. This year's show was entitled Eye of Kaohsiung, featuring a spectacular "O" shaped water projection.

The Lantern Parade took place on March 7th, featuring lantern floats, giant puppets, school marching bands, Song Jiang Arrays, a Cheerleading



陳菊市長(左3)參加萬人提燈大遊行
Mayor Chen Chu (third left) participating the Lantern Parade

Squad from Japan's Teikyo University and folk dances performed by Kaohsiung's Indonesian, Vietnamese and Thai immigrants. Kaohsiung's sister cities from Portland, USA, Busan, Korea, as well as Hachioji, Kumamoto, Chiba and Mie-ken, Japan also came to join in with the festivities.

Lantern Festival displays in the other districts were on show before the Lunar New Year. They poured their hearts and spirit into the exhibits and provided many lanterns which strongly displayed the local culture. The master lantern in Gangshan District



exhibited giant fixtures such as nuts and bolts to honor the districts major industrial

products. The lanterns in Cishan highlighted the beauty of its historical buildings, with vendors offering visitors a variety of foods as they strolled through the venue. Gushan's Lantern

Festival exhibited jumbo-sized lantern at the "Sky Balcony", its newly developed scenic spots. Fo Guang Shan's New Year's Festival of Light and Peace included a Buddhist theme which created a serene atmosphere for visitors who came to the temple to pray for good fortune in the coming year.

With joy and light, Kaohsiung's Lantern Festival brought a perfect end to the month. Although it is finished for another year, the festive energy will remain with the people of Kaohsiung and a colorful beginning to the New Year. It also left everyone anticipating what next year's Lantern Festival will bring.



愛河煙火秀
Fireworks displaying at Love River

高雄燈會 精彩萬分

◎文/徐世雄 ◎攝影/黃敬文、謝冠儀、曾國書

高雄燈會是高雄一年中最熱鬧盛大的節慶活動，已連續舉辦15年的高雄燈會逐年擴大區域，如今不只在愛

河沿岸舉辦，還延伸到旗山、岡山、佛光山等地，今年鼓山區也加入了燈節行列，各式藝術花燈、地景燈飾、競賽燈飾等點亮整個高雄，吸引成千上萬民眾夜遊賞燈，享受難得的視覺藝術饗宴。

高雄燈會主場「高雄燈會藝術節」從2月21日至3月15日，在愛河兩岸與橋樑上布置近30座大型主題花燈與光雕，夜晚萬燈齊亮，將愛河妝點得五彩繽紛。燈會舉辦期間，民眾沿著河岸散步賞燈，沿途各式花燈令人目不暇給，而每隔一段

距離就有街頭藝人即興表演，增添賞燈歡樂氣氛，許多民眾搭乘「愛之船」或「貢多拉船」搖曳在愛河上，欣賞兩岸燈火。

有別於台灣其他地區的燈會，水岸風情是高雄燈會最大的特色，尤其是煙火水舞秀，是每年燈會中最精彩的節目。今年「水上劇場」特地引進0型水幕投影「高雄之眼」，矗立在距離岸邊20公尺的愛河上，結合煙火及水舞，打造出水火瞬間迸發、光彩耀目的綺麗景致，每當「水上劇場」演出時，愛河畔民眾驚嘆連連。

高雄燈會是全高雄市民共同參與的大活動，3月7日舉辦的萬人提燈大遊行，參與遊行隊伍包括各式花車和巨型玩偶，高雄在地學校樂旗隊、宋江陣及日本帝京大學buffalo啦啦隊，展現力與美的表演；來自印尼、越南、泰國的新住民

姊妹演出風情萬種的民族舞蹈；而陳菊市長也特別邀請美國波特蘭市、韓國釜山、日本八王子市、熊本市、千葉縣、三重縣等姊妹市暨友好城市代表一同參加遊行，感受高雄的熱情與活力。

除了愛河舉辦的主場燈會，其他岡山區、旗山區、鼓山區及佛光山的燈會在春節前就陸續登場，岡山燈會主燈以螺絲為主題，呈現地方產業特色；旗山燈會結合老街風華與小吃，遊客邊賞燈、邊品嚐美食；鼓山燈會在「天空雲台」布置大型燈飾，照亮美麗夜空；佛光山的「平安燈會」則充滿佛教色彩，吸引新春祈福人潮。

為期一個月的高雄燈會，在一片璀璨燈火與歡樂聲中落幕，節慶過後，城市仍洋溢著幸福的能量，期待明年高雄燈會的到來。



「天空雲台」大型燈飾
Jumbo-sized lanterns at the "Sky Balcony"

Badminton Champion Tai Tzu-ying – Going for Gold in Rio, 2016

◎English translation: Peng Hsin-yi

◎Photos courtesy of Badminton Photo

Tai Tzu-ying has recently been getting a lot of attention in the professional badminton world. The 21-year-old has become known for her "wacky" style by distracting her opponents and then delivering the winning blow. This has ultimately made her successful in winning rallies and is currently ranked sixth place in the Badminton World Federation Women's Singles category.

Ms Tai has been playing badminton since she was a child; it started when her father, Mr. Tai Nan-kai, brought her to the court where he played badminton as a hobby. She loved it so much; she decided she wanted to become a professional badminton player when she was only in the third grade. She even transferred to Lingjhou Elementary School for its badminton team. She also selected her junior high and high schools according to their sports programs. Since she wasn't much of an academic, she was glad her father introduced her to badminton.

Now, as a professional athlete, Ms. Tai flies around the world, playing in one tournament after another like a migrating bird; however it is what she

戴資穎拿下世界羽聯超級系列賽總決賽女子單打冠軍
Gold medalist in Women's Singles Division
at the 2014 BWF Superseries Finals



professional athlete and reminds her that she won't know how far she can go if she doesn't try. Her family always shows their support and when she comes home after practice her father always makes her tea. When she competes in big tournaments, the whole family and close friends huddle in front of the television to cheer for her. In 2014, Ms. Tai brought home her first women's singles championship in the

thrives on. Every game is as important as the next and another opportunity to compete, demonstrates her skill and play better than the game before. It is her dream to compete in the 2016 Olympics. It will be her homage to Taiwan! She radiates pure determination, a personality trait that has allowed her to make steady progress in the professional realm.

Mr. Tai believes the most important principle he taught his daughter in becoming a world-class badminton player is to be fearless towards failure! When Ms. Tai started out, she would play only with adults. Although she lost all the time, it turned out to be a good thing, as it taught her not to let losing get to her. She learned the most important thing about playing

was to simply enjoy it and with every game she would always get better.

Mr. Tai hopes his daughter will get the opportunity to play at the highest levels, thus broadening her perspectives. Ms. Tai attends as many international tournaments as she can. In 2006, Tai Tzu-ying was 12 years old. It was that year that her mother accompanied her to her first professional tournament in Vietnam. Although, she was beaten quickly in her first tournament, she returned to play competitively again in 2009, this time being more victorious. She has been an active player ever since. She is now able to adjust her strategy based on the reactions of her opponent and thus she is getting more attention as she advances.

Mr. Tai encourages his daughter to devote herself to her career as a

Badminton World Federation Superseries Finals. She is now working on getting qualified for the 2016 Olympic Game in Rio.

Ms. Tai said that when she turned 20, she really enjoy playing badminton. She then began focusing more on the process. Whether she wins or loses, she gives every opponent her best competition, believing that playing a good game is the most important thing. For her, happiness is when she makes a good move and the audience cheers for her.



戴資穎享受打好每一場球賽
Ms. Tai enjoys each and every game

瞄準2016里約奧運

羽球好手戴資穎 享受打好每一場球賽

◎文／侯雅婷

◎照片提供／Badminton Photo

現年21歲的羽球選手戴資穎，目前排名世界女子羽球單打第6名。戴資穎以「怪球路」勇闖國際羽壇，擅長以假動作欺敵，待對手不察，再疾如雷電送上致命一擊。職業羽球選手的身份，讓她長年像漂鳥般征戰各國，既競技、也獻藝，不斷自我超越，只為一圓登上2016年奧運殿堂的夢想，榮耀台灣！

戴資穎自小接觸羽球全因父親戴楠凱習慣打羽球健身，總帶她到球場邊玩耍，意外地培養她對羽球運動的喜愛，小學三年級，戴資穎決定朝羽球領域發展，為此轉學至設有羽球隊的苓洲國小，國、高中時期皆就讀體育班。當被問起怎麼會在小學三年級就

立定志向，想成為職業羽球選手？戴資穎坦言，自己不是讀書的料，因為父親的緣故而接觸羽球。但在這位頂尖運動員身上，散發出單純而堅定的特質，也許這是她篤定地朝職業選手之路邁進的力量。

戴家如何栽培世界級的羽球選手？戴楠凱說：「『贏』的基礎是不怕輸！」資穎自幼就和球場的叔伯阿姨打球，一開始老是輸，卻反倒能培養資穎視勝敗為兵家常事的豁達心胸，盡情地享受打一場好球，不會因為輸球而懊惱不已，不知不覺中，資穎打球的實力大增。

戴楠凱希望資穎擴展打球的高度和視野，因此有計畫地讓她朝國際發展。2006年，12歲的資穎在母親陪伴下，自費到越南參加職業賽，她還記得在第二回合就遭淘汰；2009年資穎重返國際職業比賽，自此活躍國際羽壇，資穎打球策略也能因應對手迅速調整，逐年累積

豐富應戰經驗，表現越來越亮眼。

戴楠凱鼓勵資穎盡全力為自己的職業羽球生涯努力，他勉勵資穎，人不嘗試無法預知結果，全家人都是她最堅強的後盾，知道資穎愛喝茶，戴爸爸總在她練球完返家時，貼心為她砌上好茶，參加國際賽事時，全家人和親友都在電視機前為她加油。

帶著親友滿滿的祝福，資穎一路過關斬將，去(2014)年是豐收年，抱回個人生涯首座世界羽聯超級系列賽總決賽女子單打冠軍，她將持續參賽，為取得參加2016年里約奧運資格奮戰不懈。

資穎說，從20歲起，她非常享受打球這件事，她重視的是打球過程而非結果，資穎誠懇地說，只要她與對手都使出渾身解數，打一場好球，輸贏無所謂，重要的是對自己交代，尤其在場上聽到觀眾因為她揮出一記好球而歡呼，這才是她最開心的事。



戴資穎目前排名世界女子羽球單打第6名
Currently sixth place in the BWF for the Women's Singles Division

Kezailiao - A hidden gem of rock music in the guise of a fishing town

©English translation: Peng Hsin-yi ©Photos by Lin Yu-hung, Liu Syue-sheng

Kezailiao in Ziguan District is a little town by the sea where generations have made their living by fishing. It is a simple place with a simple life style, but for visitors it holds a certain charm.

Most of Kezailiao's fishing boats and bamboo rafts make their ways back to the port around noon, and that is when this tranquil town comes to life. Fishermen have to act fast in order to unload the catch and send it to the nearby Kezailiao Seafood Auction. This is the biggest auction site for inshore fisheries in Taiwan; regularly frequented by restaurateurs, it also supplies seafood to retail stores and evening produce markets in Kaohsiung. It is not an exaggeration to say that Kezailiao can take considerable credit for enriching Kaohsiung's dinner tables.

On holidays, Kezailiao's fish market is a tourist hot spot. The narrow aisles inside the market are lined by over 100 seafood shops, and the market is usually packed with visitors. There is incredible variety, and almost everyone who comes here makes a purchase, taking home the freshest seasonal tastes.

Locals in Kezailiao want outsiders to truly know the place. And they have succeeded in this, if quite by accident. In 2012, the Parent-Teacher Association of Keliao Junior High School planned a beach party featuring beer, barbeque and a live band. The guest list was a modest 500 people, just friends and family. But this modest event, despite its meager budget, somehow mobilized the entire town. They hired an indie band and



蚵仔寮漁港
Kezailiao fishing port

called the event "Fishing Town Mini Rock Festival at Kezailiao." Through Facebook connections and word of mouth, the concert attracted more than 4,000 people, becoming a huge hit!

Ms. Kang Yici, one of those working at the event, recalled that the indie bands they booked had large fan bases, and as they followed the bands to Kezailiao, they connected with local people, conversations ensued, and the rest is history.

Thanks to the concert, the locals became more confident about their way of life. Because of the Mini Rock Festival, many people in the music industry became friends with Kezailiao locals, including singer-songwriter Sie Mingyou. Mr. Sie listened to the story of local resident Mr. Cai Dengcai, who was born and raised in Kezailiao, fell in love, got married and raised children of his own. Afterward, he made a pilgrimage to all the spots Mr. Cai had mentioned, and wrote a song with Taiwanese lyrics called "My Home, My Love" for Mr. Cai to sing. This song was made into an EP and released in 2014 to coincide with the second "Fishing Town Mini Rock Festival at

Kezailiao."

The second festival earned the support of many well-known indie bands because of its unique setup and the fact it was created entirely by locals. They came to perform even though the organizers were only able to offer a symbolic payment to cover their transportation costs. But the festival has gained depth and character. Mr. Cai says he was never exposed to indie music at all until the first festival, during which the singers were given time to talk to the audience about the stories behind their songs.

Mr. Cai says it was then he realized that when he used to listen to music, he was only listening to the surface of a song. Now, he has finally learned to listen to the soul of each song, and conjure the images the artist is trying

to convey. The songs have become more endearing because of that. Taking us to the small cove where he used to meet his love, he sang us "My Home, My Love." His singing, backed by spectacular ocean views, rings the wonder of Kezailiao.

Kezailiao host the third "Fishing Town Mini Rock Festival" in February 2015. This time, the festival invited 19 bands to perform, and the festival included the premiere of the documentary, which recorded the town's recent transformation.

Check out Kezailiao when you have time; you will not be disappointed. This is a place that caters to people of different tastes, whether you wanted to experience the charm of a fishing town, taste the freshest seafood, or enjoy killer views of waves hitting the shore. But what is most likely to make you come back is the natural warmth of the local people. Everyone made to feel welcome!

蚵仔寮 現代漁村桃花源

◎文／侯雅婷 ◎攝影／林裕鈺、劉學聖

梓官區蚵仔寮漁港居民世代靠海吃海，純樸且自成一格的漁村氛圍，有如桃花源一般動人。

隨著一艘艘返抵蚵仔寮漁港的漁船和竹筏，蚵仔寮的漁村風情頓時鮮明了起來！漁民趕在中午卸下當日滿載的現撈

漁獲，送往距離漁港幾步之遙的蚵仔寮漁市拍賣場，這是全台規模最大的近海現撈漁獲拍賣場，許多餐廳業者固定前來採買，蚵仔寮漁獲也供應高雄賣場與黃昏市場，也成為家戶餐桌上澎湃的海味料理，蚵仔寮觀光漁市是當地最人氣的觀光景點，每逢假日人潮如織。

想讓外界更認識蚵仔寮，2012年，蚵寮國中家長會原本只想邀集500位親友在沙灘上聽演唱會、喝啤酒和吃烤肉，然而捉襟見肘的預算反倒讓蚵仔寮居民全都動了起來，請來獨立樂團演出，僅靠著臉書和口耳相傳，這場由民間自辦的「蚵寮漁村小搖滾」演唱會竟吸引四千人參與，蚵仔寮一炮而紅！

演唱會工作人員康憶慈指出，獨立樂團擁有廣大的忠實粉絲，隨著表演造訪蚵仔寮，也拜演唱會所賜，蚵仔寮居民對生長的這片土地更有信心。許多音樂人因小搖滾與當地居民結為好友，其中



蚵仔寮漁市拍賣場
Kezailiao Seafood Auction

，創作歌手謝銘祐聽了蚵仔寮居民蔡登財在這裡出生、長大、戀愛、結婚和生子的故事，在他走過蔡登財談起過的許多地方，心有所感地譜寫了台語歌「故鄉是我的愛人」，由蔡登財演唱並收錄在2014年第二屆「蚵寮漁村小搖滾」發行的EP。

第二屆「蚵寮漁村小搖滾」以其在地性和獨特性獲得更多知名獨立樂團認同，表演團體只領取車馬費，演唱會越來越精彩。蔡登財說，他是從「蚵寮漁村小搖滾」才開始接觸獨立樂團，從前聽歌，只聽到歌曲的皮毛，現在則聽進歌曲的靈魂，腦子有了畫面，歌曲格外動

聽。採訪時，蔡登財在平日開會的秘密基地「海灣」清唱「故鄉是我的愛人」，歌聲搭配後方海景，蚵仔寮的美好引起共鳴。

在樂迷引領企盼下，2015年2月舉辦第三屆「蚵寮漁村小搖滾」邀請19組表演團體之外，還播放「蚵寮漁村紀事」記錄片，用影像記錄蚵仔寮的成長。

找個時間造訪蚵仔寮，豐富精彩的漁村風光從生猛的觀光漁市、泊靠漁港的漁船、南沙灘捲捲浪花到港口海天一色的景致，在眼前鋪展開來，而海口的人情味最讓人津津樂道！



2015年蚵寮漁村小搖滾
2015 Fishing Town Mini Rock Festival at Kezailiao

Memories of Golden Years at New Jianye Village: Hu Fu-sing's Story

◎English translation: Peng Hsin-yi

◎Photo by Lin Yu-en

Taiwan's military dependents' villages are products of a unique time and place in history. Military personnel and their dependents created a special culture, from the façades of their houses, to their lifestyles and the food they ate, which has long fascinated outsiders. There are 23 military dependents' villages in Zuoying District, representing more than one third of Kaohsiung City's military dependents' villages. Zuoying is thus the best destination for people interested in experiencing the atmosphere of such places.

The history of these villages records the turmoil of civilian life during wartime. In the Japanese colonial period, Zuoying was developed as a military port. After Retrocession (when Taiwan returned to Chinese rule in 1945), Zuoying became a navy base. In 1949, it became the first settlement the government established for servicemen and their families who had retreated to Taiwan from the Chinese mainland. Some of the blocks were built by the Japanese, and those houses were well designed and of good quality. These were allocated to senior officers. Lower-ranking officers and their wives and children lived in houses built by the Navy Headquarters and the National Women's League.

Military dependents' villages included people from every corner of China. The neighbors spoke different dialects, but were united by a shared longing for home. The loss of family support was more than made up for by a sense of community. People helped one another, and each family enjoyed a sense of being at home with others.

Mr. Hu Fu-sing and his wife Wu Tai-sin live in New Jianye Village, and Mr. Hu is happy to share his childhood memories. Mr. Hu was born in Changsha, mainland China. He was only four years old when his father took the family to Taiwan. They settled in New Jianye Village. It was a time when resources were short for every household, but everyone had a big

heart. His father's salary was not enough to support the family, so they kept chickens and grew vegetables in their backyard to help feed the family. The clothes he wore were all hand-me-downs from his brothers and sisters. They were mended several times, with patches on top of patches, but he was happy just to have something to wear. Mr. Hu says that back then, each family treated children in the community as their own; they would feed whichever child happened to be in their house come meal time. Mr. Hu smiles when recalling the "China Strong" brand of sneakers he used to wear, noting that times have definitely changed, and he wears Nike now. Yet he still loves the taste of dried radish paired with mantou (steamed bread). To him, that makes a perfect meal.

Both Mr. and Mrs. Hu are excellent cooks, and the food they make has a lot of flavors which go well with rice. Mr. Hu is especially proud of his homemade dried radish, and a taste of it really says it all: The complex flavors packed in this simple vegetable preserve make it an excellent representation of military food. During lunch he mentions that many of the children who grew up in the village later joined the merchant navy. The pay was attractive for those eager to



建業新村內的日式建築
A Japanese-style home in the neighborhood

help support their families. He can recall the items they brought back, including soaps, apples and dresses as gifts for friends and relatives. Those were rarities back in the day, and they made a long-lasting impression on Mr. Hu. However, he did not become a sailor because it was impossible to receive letters during voyages, and it would mean going a little too far from home for his liking. In the end, he joined the military, just like his father.

Giving us a tour of the neighborhood, he points out Japanese-style homes with gardens which appear tranquil



胡復興與鄰居閒話家常
Mr. Hu chats with a neighbor.

and trees himself; he also takes care of trees on neighboring properties, a habit of helping one another that has not disappeared despite the passage of time. But when discussing the block's empty houses, his mood turns somber as he laments the loss of the sense of community.

It is the residents who have given Kaohsiung's military dependents' villages their special characteristics, unique culture and human warmth.

左營建業新村的流金歲月 胡復興的故事

◎文／侯雅婷 ◎攝影／林育恩

眷村自成一格的文化氛圍，引人入勝，外界以獵奇的眼端詳眷村的景觀、文化乃至於飲食型態。高雄左營區擁有23個眷村，佔全市58個眷村的3分之1以上，數據彰顯眷村是左營相當具代表性的聚落景觀。

台灣眷村的形成烙印著一個時代的顛沛流離。左營區自日治時期即被規劃為軍港，台灣光復後，政府在左營設立海軍基地，1949年，伴隨國民政府自中國撤退來台為數龐大的軍人和眷屬落腳眷村。左營眷村依著軍階高低分配到的眷舍就大相逕庭，官舍等級

最高的為日治時期日人所興建，由於規畫完善，品質也最佳；戰後，海軍將日遺眷舍分配給高階軍官；其他較低階的軍官則入住由海軍總部與婦聯會所興建眷舍。

來自五湖四海的軍官落腳左營，南腔北調的鄉音訴說著鄉愁，眷村居民儘管缺少家族支援，但與左鄰右舍互助的精神，安定眷村每個家庭。

拜訪居住於建業新村的胡復興和吳台馨夫婦，胡復興娓娓道來這段物質貧乏，但精神生活富裕的兒時歲月，他4歲便隨著父親由故鄉中國長沙遷移至左營建業新村。靠著父親的軍餉，加上養雞、種菜，傳承兄姐的舊衣服，但已感到知足，眷村左鄰右舍會將鄰居的孩子視

如己出，主動餵飽鄰居的孩子。他笑言，時代變了，腳底的球鞋從「中國強」換成Nike，但他還是最喜歡啖著蘿蔔乾，搭配饅頭正好！

長於烹飪的胡復興夫婦握起鍋鏟示範家常菜，桌上的家常菜香氣四溢，每道菜都鹹香下飯，胡復興不忘盛碟自個兒醃製的蘿蔔乾，嚐一塊就明白：越是簡單的料理，滋味越是雋永。席間他談起，許多眷村子弟為了改善家境都跑船去了，每回帶回香皂、蘋果和洋裝饒贈親友，珍稀的洋貨讓他印象深刻，但他日後卻沒去跑船，只因海上離家太遠了，收不到信，倒是子承父業，成為職業軍人。

飯後，他領著大夥在住家附近走走，日遺眷舍的居住空間自有一種恬淡雅靜的氛圍，外頭形狀整齊的灌木叢乃至大型樹木修剪都不假手他人，鄰居的樹木也由他代勞，眷村互助精神落實在生活中。太太不在的空檔，他有感而發的說，太太很偉大，為了持家都不買化妝品，不捨之情溢於言表。話鋒一轉，他面對住家附近有些人去樓空的房子，則有些感嘆。

眷村的獨特繫於居民，眷村居民豐富了眷村，造就了文化的溫度和深度。



胡復興夫婦
長於烹飪
Mr. and
Mrs. Hu
are
excellent
cooks.

Chao Jin-rong maintains the Spirit of Traditional Military Dependents' Villages

◎English translation: Wendy Wei Chang

◎Photos by Lin Yu-hung

One of Taiwan's air force bases are located in Gangshan District. There were 18 military dependents located in the district. Lecyun was a village which provided high level military officers spacious, single-family homes that were originally intended for officers during the Japanese colonial era. Families of non-officers lived in smaller homes that were constructed by the Taiwanese government.

In the 1980s, the Ministry of National Defense remodeled the villages in Gangshan. Later, seventeen out of eighteen villages were demolished. Only Lecyun Village was preserved due to its unique architecture and historical legacy. In 2010, part of the village was recognized as historical sites. Residents of the demolished villages were relocated to an apartment complex named "New Lijhih Community". Seven years ago, the couple Mr. Chao Jin-rong and Ms. Lan A-Er were also relocated. They admit that although life in an apartment complex feels different, their new home is cozy and heartwarming. Mr. Chao remembers when he still lived in the village, and people would chat with their neighbors every day, discussing what they were going to have for dinner etc. During the summers, people would sit together outside, sipping drinks and enjoy summer breeze. At that time, they could easily identify any newcomers. In the apartment complex, people keep their front doors closed and although Mr. Chao still interacts with his neighbor from time to time, the boisterous atmosphere and camaraderie of the village has long since gone.

Mr. Chao came to Taiwan when he was 8 years and in 1959 he joined Taiwan's Marine Corps Amphibious Reconnaissance and Patrol Unit. He was even honored as the one of the best swimmers in the ocean which is depicted on a wooden board that still hangs on his wall. Mr. Chao retired from the military in 1975 and for the next ten years, he started to run a

cargo ship in order to improve his family's financial situation. He retired two years after he had an accident off the shore of Luzon in the Philippines, which resulted in a crack in the hull of his ship. Luckily, he was able to get the ship to shore and was rescued. After he gave up his maritime career, he became a janitor at a swimming pool in Lujhu's District Office.

Although, Mr. Chao is originally from Hebei, China, and his wife is a local from Taiwan. He met Mrs. Chao, when he was serving in the military. He even had her name tattooed on his arm as a testimony of their relationship. One of

the challenges they had overcome was differences in family backgrounds. However, Mrs. Chao



樂群新村
Lecyun Village

recalled how her now late mother-in-law had been very kind to her, even taking the time to teach her how to make the Chao family's traditional New Year's dish of Hebei dried radish. They had a close relationship and would take her on international vacations.

Mr. Chao is a great cook. During his time with the Lujhu District Office, he would often bring in homemade scallion

pancakes, dumplings and leek pies to share with his colleagues. His dishes were very popular. Even though Mr. Chao retired from the District Office 14 years ago, he continues to hone his cooking skills. During the Chinese New Year, he makes cured pork and sausages on his balcony and his time-consuming, complex, specialty dish of

marinated pig skin rolls for his in-laws.

These days Mr. and Mrs. Chao spend a lot of time creating culinary delights. When they are not cooking, Mr. Chao enjoys spending time in a park drinking hot tea and chatting with his old friends. Mrs. Chao keeps busy volunteering at a local community center. The couple still exhibits the kindness and warmth found in traditional military villages.



製作香腸和捆蹄
Making cured sausages and marinated pig skin rolls

趙金蓉 暖暖人情話眷村

◎文／侯雅婷 ◎攝影／林裕鈺

山區為台灣空軍基地之一，昔日設有18處眷村，其中，樂群新村是接收日軍官舍，獨戶、大坪數，是高階軍官的宿舍。1980年代，國防部推動眷村改建，除了樂群新村因特殊的建築形式及歷史背景保留，2010年成為市定古蹟，其餘17處眷村皆被拆除，居民全搬遷至高聳的大廈建築「勵志新城」。

走訪搬至勵志新城已7年的趙金蓉、藍阿娥夫婦，屋內佈置得溫馨舒適，當被問起住的還習慣嗎？他坦言，感覺不一樣了！趙金蓉說，從前眷村天天與左鄰右舍一塊聊天，村裡出現生面孔，還會趨前詢問，用餐時，鄰居會彼此瞧瞧吃些什麼？夏天時，家家戶戶都

拉張板凳坐在屋外乘涼，喝點小酒，天南地北的閒談。他認為，眷村精髓在於敦親睦鄰、守望相助。搬進大廈後，一進門很自然地就關起門，雖然和鄰居偶有交流，但隔著門，人情就淡薄，原本眷村裡熱絡、頻繁的交流已不復見。

趙金蓉伉儷是外省與本省家庭的結合。趙金蓉是河北人，軍中服役時結識女友、也是現在的太太藍阿娥，戀愛時手臂上甚至刺了藍阿娥的名字，見證兩人的愛情！藍阿娥成長於本省家庭，當時兩人努力克服省籍觀念，才能共結連理。婚後藍阿娥與婆婆的感情深厚，她懷念起過世的婆婆待她非常好，夫妻倆總帶著婆婆一起出國遊玩，她也跟著婆婆學習夫家河北蘿蔔乾的醃製法，雖然做工繁雜，卻是趙家人過年必備的佳餚。

趙金蓉8歲來台，1959年投身軍旅，服役於海軍蛙人部隊，家中至今仍懸掛「海中蛟龍」的木匾，記載著他對國家的貢獻。為了改善家庭經濟，1975年退伍改跑商船，當了10幾年的船員，有回



河北蘿蔔乾
Hebei dried radish

在菲律賓呂宋島遇上了船難，因發現船身裂縫，緊急將船駛向岸邊，同時以無線電求救，所幸及時獲救，這也讓他萌生退意，不到兩年時間，他不再跑船，改當路竹鄉公所（現為區公所）泳池管理員，就是在這個時期，讓他精湛的廚藝徹底發揮。

趙金蓉煮得一手好菜，他不時與同事分享自製的蔥油餅、水餃、韭菜盒子等，大受歡迎。即使14年前從區公所退休，一身好手藝也沒閒著，過年時，仍利用大慶陽台製作臘肉和香腸，並為親家製作費時費工的功夫菜一捆蹄。

藍阿娥說，平日他倆各忙各的拿手料理，空閒時，趙金蓉就到公園找老朋友泡茶聊天，藍阿娥則擔任社區志工，夫妻倆始終保有眷村子弟濃厚的人情味。



趙金蓉夫婦
Mr. and Mrs. Chao

Shoushan – Kaohsiung's Backyard

◎English translation: Peng Hsin-yi
◎Photos by Pao Chung-hui

One of the perks of living in Kaohsiung is being in such close proximity to Shoushan National Nature Park. Located in Kaohsiung's southwest region, the 1,122 hectare park consists of four mountains (shan in Chinese): Shoushan, Banpingshan, Large and Small Gueishan and Cihoushan. These green areas give the people of Kaohsiung plenty of opportunity to interact with nature. At 928 hectares, Shoushan is the largest area in the park and welcomes 3.6 million visitors each year. It is truly the "Backyard of Kaohsiung".

Mr. Wang Kan is a volunteer and a guide in the park. He is an expert on the region and knows everything about the Northern part of Shoushan to the Southern part of Shoushan. When entering the Northern Shoushan Hiking Trail, visitors undoubtedly will see the resident Formosan Macaques. Mr. Wang recommends people calmly walk past the monkeys and do not bring plastic bags or food into the area, as they have been known to grab bags from tourists. In order to avoid being harassed, never feed or engage with the monkeys. These macaques were first recorded on Shoushan in 1862 by Robert Swinhoe, head of the British Consulate in Taiwan at the time.

The first stop on his tour is the coral reef limestone that can be found along the Shoushan trail. Another feature of the mountain is the Manila Champereia trees that are laden with fruits, which happens to be a favorite of the monkeys. Further along the trail is the Vine Tunnel. This was aptly named by hikers. Although the vines are brown and dry during the winter, they are luscious green during the summer. Mr. Wang pointed out Liriope graminifolia is the favorite food of the region's barking deer (Formosan



▲錦屏藤氣根垂盪於山谷間
Season vines dangling into the valley

Reeve Muntjac). There are about 138 deer in the park, which are another highlight to lookout for. In order to spot them, people must keep as quiet as possible and move slowly through the forest.

The Great Gorge of Shoushan is comprised of coral reef limestone and has been torn apart by shifting plates. Some of its gaps are narrow, but wide enough for hikers to walk through and enjoy its beautiful overhead. Mr. Wang pointed out that the sides of the gorge are usually green, but due to a current drought, they are monotone brown. The Great Gorge is truly breath taking



壽山獼猴
Formosan macaque

▶大峽谷
Shoushan's Great Gorge

and well worth the trip! The next attraction is the Thai Valley which is reached by following the walkway carved out the side of the mountain. Visitors will also find a group of banyan trees in the area, with the vines dangling into the valley like a curtain.

Shoushan is truly a treasure of Kaohsiung, with rare geographic features and unique eco-systems. Kind local people carry buckets of water uphill for hikers to enjoy at rest stops, exhibiting great hiker etiquette. A maximum of 15 people is required for

formal guided Shoushan tours. Applications and guide appointments can be obtained at the Preparatory Office of Shoushan National Nature Park. Call (07) 262-0610 for more information about Shoushan and its flower and fauna.

Friendly Reminder

Those who are new to the area please note:

- (1) Please follow the log-paved hiking trails.
- (2) Do not explore unmarked area.
- (3) Do not enter the mountain areas after dark.

壽山 高雄後花園

◎文／侯雅婷 ◎攝影／鮑忠暉

居住高雄的幸福之一，就是擁有一座「後花園」。位於高雄市區西南側有座壽山國家自然公園，園區面積1122公頃，包含壽山、半屏山、大小龜山及旗後山四大區域，是都會區的綠帶生活廊道，其中壽山以面積928公頃居

冠，每年吸引360萬人次造訪，被譽為「高雄的後花園」。跟著壽山國家自然公園籌備處志工王侃的腳步，探尋北壽山「大峽谷」壯闊與險峻兼具的珊瑚礁石灰岩地形。

一進北壽山登山口，三兩成群的獼猴毫不怕生，壽山獼猴由來已久，早在1862年英國在台總領事耶和 (Robert Swinhoe) 的論文就記述首度於壽山發現台灣獼猴的史實。但因人們長期餵食，獼猴常搶奪塑膠袋，王侃提醒，上山民眾手上請不要拎著塑膠袋，遵循不餵食、不接觸獼猴的原則，避免受到獼猴的干擾。

柴山沿途可見結實纍纍的山柚果實是獼猴喜愛的食物，吃的時候發出卡啦卡啦的聲響。再往前行經山友口中的「藤蔓隧道」，山中景象隨季節遞嬗，此刻所見乾枯的藤蔓，不禁讓人期待夏季雨後，藤蔓隧道綴滿新葉。

眼前散佈一簇簇的細葉麥門冬，王侃指出這是山羌最喜歡的食物，上頭啃食的痕跡，顯示山羌曾在這帶覓食。想看見山羌身影得靠些運氣，園區約有138隻山羌，但他們聽見聲響就會消失無蹤，若您東張西望、輕聲細語，再放輕腳

步，也許有機會瞧見山羌。

壽山「大峽谷」為珊瑚礁石灰岩地形，因受到地質斷層的張裂作用影響，若力道小一些，珊瑚礁石灰岩裂縫狹小，形成「一線天」的景觀；若張裂的大些，則形成「大峽谷」。王侃說，原本這時期壽山裡，兩側珊瑚礁石灰岩壁中間的山壁，呈現綠意盎然，但眼前枯槁的景象，顯示受到目前缺水的衝擊，壽山的植物正經歷艱苦的抗旱。踏出狹窄的珊瑚礁石灰岩壁，抵達大峽谷入口之際正值正午時分，彷彿透著天光乍現，陽光灑落在珊瑚礁石灰岩壁的燦爛亮眼，屏氣凝神注視之餘，不免驚嘆！

接著往「泰國谷」出發，先得繞山壁而行，行經榕樹群盤聚處，抵達泰國谷，生長在峽谷旁的錦屏藤氣根垂下如珠簾般，景觀特殊。

壽山是高雄的瑰寶，除了得天獨厚的地形和生態，走在木棧步道上常見民眾揹桶上山，供應山友飲用，這是壽山最有人情味的登山文化。歡迎民眾一塊入寶山，有意參觀民眾滿15人，可向壽山國家自然公園籌備處申請導覽(電話07-2620610)。

新手登山客請注意：

- (1) 請遵循木棧道行進。
- (2) 不宜自行探路。
- (3) 天色暗了也不宜入山。



藤蔓隧道
Vine Tunnel

Kusama Yayoi's "A Dream I Dreamed" Tour Comes to Kaohsiung

◎English translation: Peng Hsin-yi
◎Photos by Hung Ching-wen

Japanese-born, Kusama Yayoi takes everyday items such as polka dots and pumpkins and turns them into unforgettable artistic masterpieces. One of the most internationally renowned visual-artists of the 20th and 21st centuries, Ms. Kusama is unique in style and originality. An absolute giant in the artistic world, the 86-year-old is truly a historic artist. She is one of the few artists of her time who is recognized for various forms of artistic expression which include paintings, multi-dimensional work, performance art, installation art, literature and even fashion. Furthermore, she is still exploring different styles to present her ideas. "Her endless creativity is simply amazing", says Ms. Pei-ni Beatrice Hsieh, Director of the Kaohsiung Museum of Fine Arts.

It is with much anticipation that Kaohsiung Museum of Fine Arts proudly presents Ms. Kusama's "A Dream I Dreamed" from February 7th to May 17th as part of her Asian tour. The 2015 show represents a 60 year journey of creativity and features near 120 pieces of Ms. Kusama's work. Ms. Kusama's installments link her creative work with hallucinations she experienced as a young child. She used to see dots and patterns everywhere and on everything. As she began to draw the round dots, it became a process of self-healing, transforming her into a legend in the artistic world. She admits that it was this outlet that has kept her alive for so many years. Her installments exemplify how she submerges herself into her work as a sort of self-

preservation.

Her masterpieces seem to reveal a secret language of polka dots, with a signature style that includes round dots and eyelet patterns. In her "INFINITY NETS& DOTS" series, she has produced oil-paintings of layered and repetitive circular shapes that are connected and weaved into a visual phenomenon. The round shapes are presented in various sizes and patterns that grow from two dimensional prints into three dimensional spheres, producing a unique rhythm. Her stainless steel series features highly polished stainless steel balls with a mirror-like surface, capturing its surrounding environment in a spherical reflection. Observers who stop to ponder this piece invariably interact with it and become an integral part of the reflection.

The installment begins with the audience walking through a dark hall, luring them into Ms. Kusama's world. They enter a softly lit living space, with its walls and ceiling dotted with small neon stickers, creating a dream-like atmosphere. They are then led to the "INFINITY NETS& DOTS" paintings,

the "Moment of Regeneration" sculptures, the "Infinity Mirrored Room", the "Pumpkin" installation, Asian tour exclusive "With All My Love for the Tulips, I Pray Forever"



再生時刻 The moment of regeneration
2004



南瓜Pumpkin 大南瓜Great Gigantic Pumpkin 南瓜Pumpkin
2013-2014

installment and her latest painting collection, "MY ETERNAL SOUL".

The installation entitled "Narcissus Garden" includes stainless steel spheres which are mounted partially indoors and partially outside. As the audience stops to look at the stainless steel spheres, they are able to see themselves in the spherical mirror's reflection. The outside part of the



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Courtesy of Ota Fine Arts, Tokyo / Singapore,
Victoria Miro, London, David Zwirner, New York,
KUSAMA Enterprise

installation on the other hand, reflects coconut trees that loom over them, capturing part of Kaohsiung's landscape.

Although she is indeed exceptionally accomplished, Ms. Kusama never stops seeking new inspiration and capturing new interpretations of the world around her. She consistently awes her audience. We sincerely welcome you to visit the Kaohsiung Museum of Fine Arts to see Kasuma Yayoi's work in person, feeling her message about passion for life that she delivers through her work.

夢我所夢：草間彌生亞洲巡迴展 台灣站

◎文／侯雅婷 ◎攝影／黃敬文

消驚鴻一瞥，日籍藝術巨匠草間彌生的大南瓜和充滿韻律的圓點，就會刻印在腦海中。也許波卡圓點從來就不是太陽底下的新鮮事，但草間的圓點彷彿有著不凡的魅力，大小不一的圓點，變化著富韻律感的間距，由平面延伸到立體；或當圓點化為一

顆顆不鏽鋼球，在不同的空間與周遭的景物相映成趣，佇立作品前的觀眾端詳作品之際，也成為圓點風景的一部份，饒富趣味的交流。

千呼萬喚，高雄市立美術館在今(2015)年2月，迎來了《夢我所夢：草間彌生亞洲巡迴展台灣站》特展。館長謝佩霓表示，現年86歲的草間彌生是橫跨20至21世紀知名度最高的女性藝術家，她跨領域的藝術成就涵蓋平面繪畫、

立體作品、行為藝術、空間裝置、文學乃至時尚等範疇，讓人望其項背。草間鮮明的創作風格、作品的原創性和代表性，確立她在藝術史上無可取代的地位，而她至今仍持續開創新的創作風格，旺盛的創作力令人驚嘆。

草間的創作動力源於她自幼年時就為幻覺所擾，她看到許多揮

之不去的點點，於是藉著畫下這些圓點，自我療癒，反倒成就她在藝術上的一頁傳奇；她曾談起，如果不是因為創作，可能早就走向自殺一途了。草間代表性的表現手法包括圓點和網眼，例如在《無盡的網》一系列作品，她反覆堆疊一圈圈油彩，直到像織品般交織連結，彷彿讓自己淹沒其中，這樣的「自我消融」成為草間的自我保護。

高美館展出近120件展品，呈現草間跨度60年的創作軌跡。展場起點由黑暗進入闇黑的居家空間，整個空間佈滿螢光圓點，發出微弱光暈，像夢一樣的情境領著參觀者進入草間的世界。展出作品包括《無限的網》系列畫作、軟雕塑《再生時刻》、鏡屋、南瓜等，還有專為亞洲巡迴展創作的裝置作品《為摯愛的鬱金香永恆祈禱》等，以及近期最新繪畫《我的永恆靈魂》系列。

而《自戀庭園》作品的不鏽鋼球倚著高美館落地窗一隅，望出去，巧妙連結戶外庭園的不鏽鋼球；室內的不鏽鋼球靜待好奇的觀眾趨前一探，倒影在有如鏡面的不鏽鋼球上，室外的不鏽鋼球則映上上頭的椰子樹，是高雄限定的在地風情。

草間追尋創作的腳步未曾停歇，總有新意演繹創作，帶給觀眾新穎的感受。5月17日前歡迎您前來高雄市立美術館，佇立在草間彌生作品前，感受草間用生命的熱情傳遞的創意和驚奇。

圓點執念
Dots Obsession
2015

小次郎 JIRO-CHAN
2013



Nantouhe Sesame Oil in Meinong

◎English translation: Peng Hsin-yi

◎Photos by Lin Yu-en

Nantouhe is a sesame oil mill that has been a trusted supplier of high quality sesame oil to Meinong residents for generations. This family business is currently managed by the fourth-generation owner, Mr. Wu Jheng-sian.

It surprises many that this oil mill has been a side business for all four generations of owners; each handed over the business to the following generation only when their successors promised to always run the business with dignity. The key stipulation is that everything must be done by the book; no short cuts are allowed. If the business cannot be sustained this way, then it should be closed. Mr. Wu's full-time job covers the family's living expenses, and so his main aim when producing sesame oil is not to make money, but to keep memories alive.

In the old days, many of Meinong's youngsters left the town to seek a better future elsewhere. When they departed, they always took a couple of bottles of sesame oil with them. Mr. Wu says that he has been watching his father make oil since he was a child, and his childhood memories mostly feature the oil mill, a place where everything was a glossy black, polished by layers of oil. The business was supposed to go to his second elder brother, but he died unexpectedly, around the time their father suffered a stroke. He was faced with a choice of picking up the torch, or closing the shop. He chose the former because he simply could not allow a 130-year-old family business to



迅速將炒過的芝麻鋪在地上
Spreading roasted sesames
out on the ground quickly

die in his hands. Nor could he bear the thought of disappointing the old customers who continue to buy their oil from the shop. Because he works outside

Meinong, he spends his weekends in his hometown making sesame oil.

The Wu family makes their oil semi-manually using the cold press method. This is to avoid any elements that

could ruin the quality. Mr. Wu says each batch requires 50 kg (110 lbs) of sesame seeds, and it takes about 3 kg (6.6 lbs) of seeds to produce 600g (1.3 lb) of oil. Not only that, tremendous precision and experience are required.

The first step is roasting the sesame. This is where you can tell if someone is a true master: If the seeds are overcooked, the whole wok is ruined. If they are undercooked, the signature aroma of sesame does not come out. Throughout the process of roasting, Mr. Wu keeps taking a small pinch of seeds and rubbing them between his fingers to determine if they are ready. When the sesame seeds are roasted to Mr. Wu's satisfaction, the next step is spreading them out on the ground so they can cool quickly, and not be overcooked by residual heat which may turn them bitter. Unlike the bold richness of the finished product, the production process is actually very subdued. At the beginning, a mere hint of sesame scent swirls delicately in the air; this comes to full bloom as the

process approaches completion. When the seeds have cooled, they are milled and then steamed in a double boiler at about 60 – 70 degrees Celsius (140 – 158 degrees Fahrenheit), as this



南頭河芝麻油
Nantouhe Sesame Oil

significantly increases the amount of oil that can be produced. After that, the ground sesame is made into flat, round cakes which are wrapped in pieces of cotton. These are piled up in an oil press, and sesame oil slowly oozes out as pressure is applied.

Mr. Wu says the sesame oil he makes is not only fragrant, but has a superior taste. He says he has really given his all to keep this family business running, and has been instructing his nephew in the art of sesame oil making. The boy is his sister's son, and is currently in junior high school. Mr. Wu says he hopes to install a sense of identity with the oil business in his nephew. The boy can now tie up sesame cakes with precise and practiced moves; his palms and the bottom of his feet are tinted black by sesame oil, a stamp that marks his inheritance. The torch is slowly being passed down to the next generation, which certainly comforts Wu Jheng-sian's father, who always sits aside watching them making sesame oil.

Nantouhe Sesame Oil
「南頭河」芝麻油
07-6814795

美濃「南頭河」芝麻油

◎文／侯雅婷

◎攝影／林育恩

美濃「南頭河」是當地人信賴的芝麻油油行，現由第四代吳政賢接棒經營。吳家四代製油皆為副業，製油態度始終嚴謹，長輩告誡子孫，製油得循規蹈矩，不得動手腳，做不好就收起來。吳政賢直言，他的正職工作足夠支付家用開銷，販售芝麻油營利不是首要考量，而是多了一份鄉愁。從前美濃子弟外出打拼，總會帶幾瓶芝麻油，他談起，自幼看著父親製油，童年是在黑壓壓的製油廠渡過，在面臨原本繼承製油家業的二哥驟逝和父親中風，他不捨家族傳承130年的製油事業中斷，也不忍上門買油的老主顧空手而歸，於是在外地工作的他，週末回家製作芝麻油。

吳家採半手工、近低溫的方法製油，避免破壞芝麻油品質。吳政賢說，一次製作50公斤芝麻，每5台斤芝麻僅能製成1台斤的油，且製油工序每個環節都得到位。先炒芝麻，炒芝麻可是師父功，火候全憑經驗，炒過頭了整鍋芝麻都付之一炬，倘若炒得不足，芝麻香氣出不來，炒的過程中不時得捻著芝麻，觀察芝麻熟度，由於每家油行炒芝麻的



捆芝麻餅
Tying up sesame cakes

手法不同，芝麻油也會呈現略為不同的風味，之後得迅速將炒好的芝麻鋪在地面散熱，避免芝麻呈現苦味，讓人有些意外的是，製作時空氣中瀰漫著芝麻細緻的香氣，麻油香味在濃郁和細緻間轉換著，呈現豐富的層次，冷卻後再將芝麻碾碎，使其製作芝麻餅時較結實，再隔水加熱至60~70度，蒸熟碾碎的芝麻，提高出油率，蒸熟後的芝麻細成絮絮

實實的芝麻餅，再將芝麻餅置於炸油機上，慢慢滲出芝麻油來。

吳政賢表示，他們家的芝麻油不僅聞起來很香，吃到嘴裡更是香氣四溢。他們戰戰兢兢地經營著家族的百年產業，他邊做、邊教導姊姊就讀國中的孩子，希望建立孩子對製油的認同感，只見大孩子捆著芝麻餅架式十足、毫不含糊，而手上和腳底沾上芝麻油的那一抹黑，

正是傳承的印記。薪火相傳讓吳家週末飄起陣陣麻油香，寬慰了靜靜坐在一旁關注的老父親。

歡迎
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