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Kaohsiung Lantern Festival 2014

◎English translation: Lin Yi-juan

◎Photos by Pao Chung-hui, Hsieh Guan-yi, Tseng Guo-shu

This year's Kaohsiung Lantern Festival was held for 27 days and marked its 14th anniversary. Commencing on Chinese New Year's Eve (January 28th), it continued throughout the holidays and closed on Lantern Festival, on February 23rd. With a variety of colourful lanterns and the festive atmosphere of Chinese New Year, it is truly Kaohsiung's most romantic festival.

The festival is usually held at Glory Pier, however due to the construction of Kaohsiung Maritime Cultural and Music

Center on Glory Pier, the festival was moved to several venues which included Kaohsiung's Love River, Sanduo and Wufu Shopping Districts, Cishan, Gangshan and Fo Guang Shan. The lights of the shopping district, along with the city government's creative installations of five million environmentally friendly LED lights gave the festival a whole new charm. All four venues commenced simultaneously.

This year the festival was particularly special, as it linked up major department stores and shopping districts. Fun lantern displays lit up and connected routes with four splendid "Gates of Light" installations. Visitors and residents were able to enjoy the glorious



▲旗山主燈
Main lantern in Cishan
◀岡山主燈
Main lantern in Gangshan

2014高雄燈會藝術節

◎文/黃大維 ◎攝影/鮑忠暉、謝冠儀、曾國書

逛賞燈會是高雄最浪漫的節慶活動，燈海、年味和人情味交織出高雄魅力，令人難忘。被譽為台灣三大燈會之一的高雄燈會藝術節，今年堂堂邁入第14年，為期27天的2014高雄燈會，從1月28日起至2月23日閉幕，橫跨除夕、春節與元宵節。因為光榮碼頭今年已動工興建海洋文化及流行音樂中心，燈會有別以往移師市區，結合商圈店家以500萬顆環保LED燈飾妝點，春節期間包括市區的高雄燈會、旗山燈會、岡山燈會和佛光山燈會同步登場，熱鬧非凡，展現不同風貌，再加上元宵節當日的花燈大遊行，營造高雄燈會嶄新格局。

高雄燈會範圍涵蓋三多、五福商圈及愛河兩岸，串連各大百貨和商圈，沿途安排趣味燈飾並佈置4座特色燈門，讓民眾悠閒購物時，漫遊賞燈。

岡山燈會特別打造一只6米高的主燈



陳菊市長與姐妹市代表一同參與踩街大遊行
Mayor Chen participating in parade with sister city delegates

lanterns while doing their seasonal shopping.

Gangshan and Cishan also made fantastic contributions. In Gangshan a six meter high main lantern of giant screws and nuts was constructed to highlight Gangshan's hardware industry. Gangshan also featured spectacular 3D water and light shows and lantern displays of local celebrities. In Cishan, the whole township was lit up by a central twelve meter high, giant lantern and thousands of smaller, hand-painted lanterns constructed by local students.

The Lantern Festival is synonymous with reunions. This year just happened to fall on Valentine's Day so that a

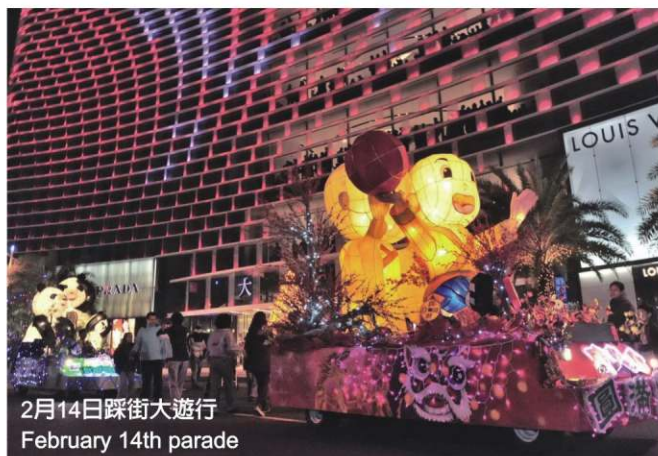
spectacular "Love and Happiness" parade was presented on February 14th. The beautiful floats and lively performances created an air of romantic ambiance. More than 1000 performers participated in the parade. Mayor Chen Chu also attended with delegates from Kaohsiung's sister cities from Japan, Korea and the United States. "Loho Horse" mini lanterns were given away along the parade route. The Lantern Festival brought about a great deal of to happiness visitors and residents throughout Kaohsiung.

，以螺絲為主體，象徵代表岡山的螺絲產業，炫麗的3D立體水舞燈光秀及融入岡山在地特色的創意燈區，上演一場繽紛的視覺饗宴。

旗山燈會則是以一只名為「幸福」的12米大紅燈籠，再加上千顆在地學子的彩繪燈籠一起照耀旗山，璀璨奪目。

今年象徵團圓的元宵節適逢西洋情人節，當晚盛大舉辦的「愛幸福」踩街大

遊行，讓參加遊客烙印下美好回憶。踩街大遊行隊伍，包括各式花車和熱鬧表演，陳菊市長也和遠道而來的日、韓及美國等姐妹市代表攜手同歡，集結千名以上的演出人員讓花車遊行隊伍浩浩蕩蕩，沿途定點發送「樂活馬」小提燈，吸引民眾結伴加入提燈踩街行列，一同歡慶元宵，更把團圓的幸福傳送到高雄每個角落。



2月14日踩街大遊行
February 14th parade



歡迎
加入!!



First Stage of Light Rail System Ready to Kick off

◎English translation: Lin Fu-ju

◎Photos courtesy of Kaohsiung Mass Rapid Transit Bureau, Urban Development Bureau

Various infrastructure projects are propelling Kaohsiung into the future, and the city's constant transformation and improvement demands sustainable, forward-looking urban planning. The first stage of Kaohsiung's light-rail system is scheduled to be tested in November 2014 and opened to public in 2015. It is the first light-rail system in Taiwan. Safe, convenient and eco-friendly light-rail trains will represent a major milestone in Kaohsiung's public transportation system.

Kaohsiung City Government is focusing on enhancing its competitiveness, and is committed to the development of cultural, creative, tourism, exhibition and other industries. The Kaohsiung New Bay Area Project has been launched in the harbor zone, with total investment amounting to NT\$20 billion. There are four major construction projects: Kaohsiung Exhibition Center, Kaohsiung Port Terminal, the Maritime Cultural and Popular Music Center and Kaohsiung Main Public Library. The light-rail system will connect these four landmarks, providing efficient transportation in the post-development harbor area. It will make Kaohsiung a true harbor city full of tourist attractions and recreational opportunities.

Kaohsiung's light-rail loop is 22.1km long, with construction divided into two stages. The first stage, 8.7km long, routes through Kaohsiung Harbor World, Kaohsiung Exhibition Center, the Maritime Cultural and Popular Music

Center and Pier-2 Art Center. This Harbor Line links the following streets and attractions: Cianjhen Dispatching Station, Kaisyuan 3rd Road, Chenggong 2nd Road, Singuang Road, Yingsyong Road, Glory Pier, Love Pier, Pier-2 Art Center and Sizihwan Kaohsiung MRT Station. The light rail mainly follows the original harbor railway line. It will not, therefore, interfere with road traffic. The light rail, the city's bike trails, and pedestrian paths are being planned in an integrated manner to avoid interference.



輕軌內部空間
The interior of a light-rail train



高雄無架空線輕軌列車
Kaohsiung's light rail is catenary-free

With the launch of Kaohsiung's light-rail loop and its planned integration with the Kaohsiung MRT, the effectiveness of Kaohsiung's public transportation system is expected to advance. Since the Kaohsiung MRT's Red Line and Orange Line began operations in 2008, the Kaohsiung MRT has become a major form of transportation. Buses deliver and pick up MRT passengers from all

corners to Kaohsiung MRT stations, turning the entire transit system into a radial-shaped network. With the launch of the light-rail loop (which is divided into four quadrants - I, II, III, and IV), the light rail and Kaohsiung MRT will become the main lines. Buses will provide circling shuttle services within each quadrant. The number of bus services will increase, yet bus routes will be shortened. Buses will stop at all Kaohsiung MRT and light rail stations without detours, so waiting times for passengers will be dramatically cut. In addition, light-rail trains have low floors, providing a disabled-friendly riding environment that will help promote public use of mass transportation.

高雄環狀輕軌第一階段 蓄勢待發

◎文／侯雅婷 ◎照片提供／捷運局、都發局

各項建設引領高雄跨步向前，持續蛻變進步中的高雄需創造出具前瞻性和永續經營的城市格局。高雄第一階段的環狀輕軌預計於2014年11月正式上線，2015年通車，是台灣首條輕軌，

當輕軌安全、便捷又環保地行駛於市區，象徵高雄公共運輸邁入重大里程碑。高雄市政府著眼於下一波城市競爭力，致力發展文創、觀光、會展等產業，在高雄港邊啟動「亞洲新灣區」計畫，

總投資金額近新台幣二百億元，其中關鍵的四項公共建設為高雄展覽館、高雄港埠旅運中心、海洋文化及流行音樂中心及高雄市立圖書館總館，環狀輕軌完工後將串聯上述四個新地標，除了有效運輸高雄港區開發後帶來的人潮，更打造高雄成為兼具觀光和娛樂休閒的港灣城市。

高雄環狀輕軌全長22.1公里，分兩階段施工，第一階段長約8.7公里，路線行經高雄軟體園區、高雄展覽館、海洋文化及流行音樂中心、駁二藝術特區等地，起點為臨港線前鎮調度站到凱旋三路，轉入成功二路北行到新光路，再沿著海邊路佈設到新田路、英雄路，經光榮碼頭跨越愛河至真愛碼頭，進入駁二特區，終點與捷運西子灣站銜接。主要沿用原台鐵臨港線的路權，優點為不會佔用到既有的汽車路面，且未來輕軌路權和自行車道、人行步道一起納入規劃、設計，而不互相干擾。

隨著高雄環狀輕軌啟動，可望連結捷運路網，提升大眾運輸系統效益。2008年十字路網規劃的高雄捷運紅線和橘線通車營運後，以捷運為主幹，公車為枝，將乘客從高雄市各個角落帶到捷運站，形成輻射型路網。輕軌通車後，輕軌環繞區域被劃分成四個象限(I,II,III,IV)，以輕軌和捷運為主線，公車在象限內純為接駁，成為循環公車，班距和路線均縮短，且各站都在捷運站和輕軌站，不必繞彎迂迴，大幅縮短候車時間，此外，低底盤的輕軌車輛提供無障礙乘車空間，方便旅客上、下車，也有助提高市民使用大眾運輸工具的意願。



環狀輕軌 (標示粉紅色)環繞亞洲新灣區
The Light Rail serves Kaohsiung's New Bay Area (shown as pink line)

A Bakery with over 100 Years of History Jiu Zhen Nan Taiwan Pastry

◎English translation: Peng Hsin-yi ◎Photos by Lin Yu-en

Jiu Zhen Nan Taiwan Pastry is a bakery that specializes in handmade Chinese-style baked goods. In the 125 years since its founding, it has never veered from tradition, sticking to what they know and do best. If each bakery has just one signature pastry, for Jiu Zhen Nan it would be their traditional wedding pastry. Many couples, when they get engaged, order wedding pastries at Jiu Zhen Nan and send them out to friends and relatives along with their engagement announcement. Traditional Chinese-style pastries are not only a treat but also part of Taiwan's culture. Because of the pastries it bakes for holidays and ceremonial occasions, Jiu Zhen Nan has itself become a warm memory shared by generations of Kaohsiung's people, a cultural heritage in its own right.

The bakery is now managed by fourth-generation owner Mr. Li Shiung-ching. He said the only reason Jiu Zhen Nan has been able to prosper for over a century is because of its persistent adherence to "principles." When Mr. Li took over 17 years ago, Jiu Zhen Nan was already more than 100 years old. The history it had witnessed and the stories it had seen over the years had already entered the realm of legends. For Mr. Li, an old-fashioned Chinese bakery is a way of life. Moon cakes are prepared for Mid-Autumn Festival; at the end of each lunar year, malt candy is popular, to sweeten the lips and thus the words of the Kitchen Stove God as he reports back to the Heavenly Court - hence the saying "welcome a sweet New Year with sweets in your mouth." Chinese-style pastries are thus an indispensable part of local culture. The challenge is attracting customer on regular days, not just holidays and festivals.

Mr. Li gave up a career in construction when he decided to take over the family business. It may seem like he changed tack, but in fact he grew up watching his maternal grandfather making these pastries. The pastry kitchen was part of his childhood and he was no stranger to the steps and processes involved. The first executive decision he made upon taking over was to roll up his sleeves and work at each and every station in the bakery, including the factory kitchen. He said many of the old chefs have spent their whole lives in this kitchen, and when they retired they lost the focus of their lives. Mr. Li decided to hire them back, recasting them as R&D specialists. Mr. Li says that one time he came to the factory just after 7:00am, and an old chef was already by the door, unable to wait to start work. He says it is the sense of belonging, a sense of family, that has kept Jiu Zhen Nan going. While it is important to pass down techniques and knowledge, the most valuable asset is the trust and love that people have for one another. Using constant



綠豆椪
Mung bean pastries

communication, Mr. Li has been able to establish a business culture in which everyone does their best, and does what they should do well.

Another element allowing this century-old bakery to stay on top is to constantly reinvent itself. While Jiu Zhen Nan still produces most products by hand, the bakery has established standard procedures which help elevate and sustain product quality. Their philosophy is to preserve traditional flavors and never change recipes, while bolstering quality by using the best ingredients, at the same time making adjustments to accommodate modern consumers' dietary preferences.

In terms of marketing, Jiu Zhen Nan

has bravely branched out from its traditional image. Combining packaging design, fashionable new images and budget-friendly pricing, the bakery has retained its market share. Moreover, it has adopted a modern operational model by entering department stores, supermarkets, train station souvenir stores, airport duty-free shops, as well as internet sales channels. What is more, it has partnered with "Asia Miles" to reach customers difficult to approach through traditional marketing methods.

Under Mr. Li's leadership, Jiu Zhen Nan has grown steadily for 17 years in a row. In 2013, Jiu Zhen Nan sold one million mung bean pastries, and five million pineapple shortbreads. In 2014, Jiu Zhen Nan opened a Hong Kong branch, aiming to introduce this premium brand to people in Hong Kong, with a hope of becoming one of the most recognized flavors representing the taste of Asia.

To Mr. Li, sales records are not the most important thing. His most sincere hope is that when a customer receives Jiu Zhen Nan's product, they open it and eat it, rather than trying to re-gift it to someone else. For over a century, the billboard at Jiu Zhen Nan's door has shone with pride. Propelled by support and trust from its customers, Jiu Zhen Nan is now striding into its second century.

Jiu Zhen Nan Taiwan Pastry
No.84, Zhongjheng 4th Rd., Kaohsiung City



舊振南深受客戶的信任和支援
Customers have bestowed trust and support on Jiu Zhen Nan.

傳承百年餅香的舊振南餅店

◎文／侯雅婷 ◎攝影／林育恩

「舊振南」餅店販售手工製作的中式糕點，125年來專注本業、認真製餅的堅持從沒變過。即將步入禮堂

的新人循傳統禮俗訂製囍餅，總會想到舊振南；中式糕點貼著生活，時日一久，是獨特的禮俗、更是細膩的文化，人情味讓百年餅店顯得很有溫度，歷久彌新。

第四代經營者李雄慶直言，舊振南能延續這門製餅、賣餅的生意超過一世紀，靠的是「規矩」兩個字！17年前李慶雄接班時，舊振南已有百年歷史，在他眼中，老餅店的魅力在於其本身的歷史和故事性，他表示，華人社會在中秋節時吃月餅，拜拜送神(灶神)時吃甜食，乃至「呷甜甜過好年」等饒富典故的習俗，逢年過節時，



中式喜餅
A traditional wedding pastry

越是顯得中式糕點不可取代，但如何吸引客人常常上門呢？

李雄慶原本從事建築業，人生大轉彎，接掌家族製餅事業，從小看著外公做餅，對於製作糕餅的環境並不陌生，他參與每個環節包括進工房，重新認識舊振南。他談起，許多製餅師傅一輩子都待在舊振南，有的退休後頓失製餅的舞台，於是他重聘這些老經驗的師傅們回來從事糕點研發；有次早上7點多到工房，發現有一位老師傅已經在外頭等著要上工了，這是老師傅把舊振南當成家一般的歸屬感。百年餅店最渾厚的資產不僅是傳承百年的製餅技術，交織的人情味更建構信任。靠著溝通，李雄慶建立起的企業文化是用心做好該做的事！

百年老店也得不斷講求創新，舊振南建立手做製餅的標準流程，提升品質穩定度並控管品質；保留傳統口味，但不

改變配方，不斷地提升原物料的品質，使其符合現代人講求健康的餐飲習慣；從傳統連結時尚的行銷策略，以精緻的包裝和具市場競爭力的價格，在市場上站穩一席之地，開發出包括百貨、門市、高鐵、機場免稅店、電子商務和亞洲萬里通等6大通路。

17年來，舊振南業績年年穩定成長。2013年，綠豆椪銷售100萬顆、鳳梨酥銷售500萬顆，2013年舊振南正式於香港設點，盼讓這個來自台灣的優質品牌讓港人更加熟悉，有朝一日，成為最能代表亞洲的味道之一。

李雄慶不只觀察銷售數字，他期望客人收到舊振南的餅就會留下來自己吃，而不轉送。一世後舊振南的招牌依然閃亮，載著客人的信任和口碑，朝下個百年跨步向前。

舊振南餅店
高雄市中正四路84號

Kaohsiung Native Mountain Tea

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

The Kaohsiung native mountain tea tree is a very special plant. Its leaves, after being processed, become a versatile yet enduring tea that can be made into a hot beverage by the traditional tea-making technique or the "cold soak" technique. Cold-soaked tea has a distinctive leafy fragrance that speaks of mountains and misty dews. It quenches the thirst, and brings a sense of rejuvenation. The leaves can be re-soaked several times and still produce satisfying tea. When using hot water, the tea can be light and refreshing, or rich with a powerful aroma, depending on the techniques employed during the leaf-processing stage. The flavor has depth, and reveals multiple layers as one takes sips. The hot tea is never bitter; it leaves a sweet aftertaste as it goes down. As the native tea tree grows only on those steep slopes frequently enveloped by fog, their rarity make them much sought after by those in the know.

In Kaohsiung, most high-elevation mountain teas are cultivated in Taoyuan District, but it is the neighboring Sinfa Village in Liouguei District that has mastered tea-leaf processing techniques. Together, these two districts have struck a "green gold mine." Tea cultivation in this area started during the Japanese colonial period. Tea trees were planted in the native forests and grew slowly under the comfortable shade of taller trees. The best tea grows between 1,000 and 1,500 meters above sea level. Tea farmer Du Chun-fu and his wife Gu Shu-hua took over a native-tea plantation seven years ago from Du's father. He says old Mr. Du gathered his starter tea trees from a remote

mountain, and transplanted the tea saplings he found there to his farm. The native tea trees do not need any special care and do not need to be fed with fertilizer. Following his father's path, Mr. Du also starts with saplings, serving as their guardian for the following four years, watching over the tea trees as their roots grow deeper and stronger. They are never sprayed with chemicals. Tea trees grown in this fashion are as natural as they come, which also means when the leaves are ready for harvesting, they do not appear in batches.

Kaohsiung native mountain tea leaves can be harvested three times a year. This winter harvest is the smallest and rarest of the harvests. By April, the trees are again covered in new leaves, enough to paint the whole slope a delicate pale green. This spring harvest is the year's largest in terms of volume. The autumn harvest takes place in October and November.

Native mountain tea is precious not only because of its flavor, but also because of the great amount of work



桃源區栽植高海拔原生山茶
Most high-altitude mountain teas are cultivated in Taoyuan.

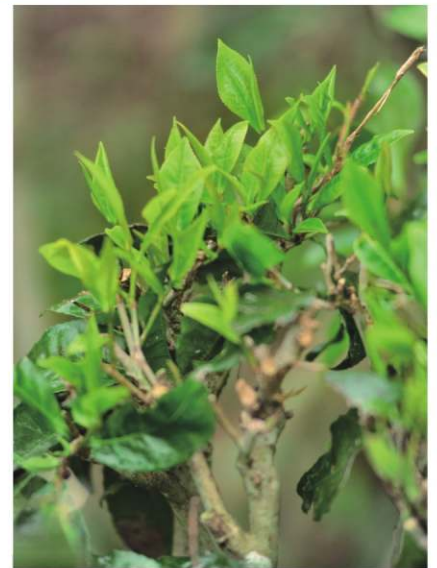
involved. When working in their field, Mr. Du and his relatives must first tie a rope around their waist, with the other end secured to a tree. This is how they stop themselves from falling on the mountain side. During the summer the work is especially arduous due to the humid heat. But Mr. Du is deeply satisfied when he can share this treasure with the world.

Tea-leaf harvesting is only half of the work; the rest lies in the hands of experienced tea masters. They are the people who oversee the roasting process, making sure the leaves release their fullest potential and present their best flavor. Mr. Liu Wen-hua is a tea master with over 30 years of experience, and the maestro locals look up to. It was him who taught the area's farmers to spread out the tea leaves for aeration, stressing they should not overlap or smother one another, and that the leaves must be delivered from tree to roasting shop within half an hour. Mr. Liu says high-elevation native tea leaves are best treated with high temperatures to coax out the honey fragrance and lovely amber color. But with low-elevation native tea (1,000 meters and below), Mr. Liu can produce a very special brand of black tea. A two-

福一家人無畏艱難地在陡峭的山坡栽種、採收，採收時他們會將繩索繫在身上，接著套在茶樹上，深根的茶樹讓他們安全地在斜坡作業，只是天氣轉熱時，在茶樹間移動，動輒滿身大汗，只為了將山裏最珍貴、也最健康的山茶，推廣給更多人品嚐。

採收下的茶葉得靠製茶師傅運用烘焙技巧，演繹出山茶風味。製茶經驗逾30年的劉文華是當地人倚重的製茶師傅，為了保持茶葉的最佳狀態，他教育茶農得將茶葉披開，不能讓茶葉悶著，摘採下的茶葉須於半小時內送抵。劉文華說，高海拔的原生山茶適合以高溫烘焙，引出茶葉的濃郁蜜香，呈現琥珀色，倘若是低海拔(海拔1000公尺以下)的原生山茶，劉文華則將它製成獨門的原生醇母紅茶，歷經二次發酵，第一次去除茶青的水份使其不苦澀，二次發酵時，使茶葉產生甘甜口感，有著玫瑰紅色的茶湯，處理得當會帶著輕微蜜香，賦予原生山茶豐富的層次。

高雄原生山茶從產區到製茶產業攜手，產製出讓人豎起大拇指的好品質。



待採收的新葉
The freshest leaves, ready for harvesting

stage fermentation process is used. During the first round the tea leaves lose their excess moisture and astringent taste, while during the second round of fermentation the tea develops its unique sweetness. Tea brewed from these leaves comes out a lovely shade of rose red, with a hint of honey fragrance. All the layers and multiple flavors unique to mountain teas emerge fully intact.

From its origins to its cultivation and then processing, Kaohsiung's native mountain tea is the epitome of quality and taste.



茶湯帶有豐富層次的香味
The tea's flavor has depth, revealing multiple layers

高雄原生山茶

◎文／侯雅婷 ◎攝影／鮑忠暉

高雄原生山茶茶湯風味獨特，冷泡有高山野味香氣，喝來生津止渴，茶葉耐沖泡，可沖泡數回。熱沖時，依製茶風格不同而呈現清新或濃郁，均帶有層次豐富的高山風味，茶湯回甘且

不苦澀。山裏終年雲霧繚繞孕育出的原生山茶，產量不大令愛好者趨之若鶩。

高雄桃源區為高海拔原生山茶產區，與鄰近六龜區新發里製茶產業相輔相成，成為炙手可熱的「綠金」。當地種茶始於日治時代，茶樹與原始林混生，靠著原始林遮蔭。生長於海拔1000至1500公尺的原生山茶，品質格外出色。茶農杜春福和太太古淑花7年前接手父親的原生山茶園，他說父親當初從遠方最陡峭的山頂移植原生山茶茶株，這是當地人取得茶株的途徑。原生山茶並不需特別照顧或施肥，因此杜春福讓茶樹自然生長，從茶苗開始種起，生長時，樹根會不斷往下扎根，歷時4年才可採收，因為不噴藥，茶樹參差不齊地長著新葉，他們得四處巡邏，趁鮮摘下。

原生山茶一年採收3次，冬茶數量極少，於2至3月採收。春茶產量最大，4月時茶樹佈滿嫩綠新芽，整個山頭綠意盎然，春茶從4月採收至6月。10至11月則為秋茶採收期。

風味獨特的原生山茶得來不易，杜春

茶湯回甘
The beverage leaves a sweet aftertaste as it goes down.



第一次發酵去除茶青的水份
During the first round, the tea leaves lose excess moisture.

Explore Kaohsiung's Adventure of Development Chen Jhong-he Memorial Hall

◎English translation: Lin Fu-ju ◎Photos by Huang Ching-wen

If you stroll through the alleyways between Siwei Road and Chenggong Road in Kaohsiung's Lingya District, you will notice in a tranquil residential area an old baroque-style mansion facing the harbor.

This is Chen Jhong-he's former residence, now the Chen Jhong-he Memorial Hall. Chen is a famous figure in Kaohsiung's history. Chen family businesses are closely connected with the development of Kaohsiung, and the clan was one of the five best-known families in old Taiwan. Chen's son Chen Chi-chuan became mayor of Kaohsiung City; his grandson Chen Tien-mao served as speaker of Kaohsiung City Council.

Chen Jhong-he was born in 1853. When he was 16, he became an apprentice at Shun He Trading Company, owned by Chen Fu-chian. A year later, he was assigned to do business in Fuzhou, in Fujian on the Chinese coast. After Chen Fu-chian died, Chen Jhong-he - then 25 years old - established He Hsing Trading Company. He made a great fortune dealing in sugar, fabrics, and other goods in Takao (as Kaohsiung was then known) and Hong Kong. During the Japanese colonial era, the Chen family started to explore other

industries, including sugar, salt, rice milling, and land leasing. After World War II, they expanded into the cement industry and the financial sector.

Chen Jhong-he's former residence was built around 1920 when the family business was at its peak. It took nine years to complete the building. Local Kaohsiung people called the residence a "Western tower," as it was the first Western-style building in Kaohsiung and the tallest building facing the harbor. As the family dispersed, this landmark residence became deserted. In 1996, the Chen Jhong-he Charity Foundation restored the residence and opened its door to the public as a memorial to the Chen family and a witness of Kaohsiung's development



台灣第一棟西式建築
The first Western-style building in Kaohsiung

the past century.

The building covers 2,975 square meters, or 8,925 square meters including the yard. Some 2,645 square meters was restored as the Chen Jhong-he Memorial Hall. The hall has a baroque facade and a symmetrical interior of nine rooms. Rooms were allocated to each family member based on seniority, in some the original decoration has been retained. These rooms have been turned into exhibition spaces where artifacts are displayed.

In the exhibition rooms on the first floor, visitors can learn about the important events in Chen Jhong-he's life. Artifacts like company safes and stocks are also shown. Chen's bedroom and living room can be found on the second floor. Much of the furniture is original, and the delicacy and skill reflected by the exquisite carvings is incredible. The shell-filigree decorations on the

furniture reflect sunlight, adding a sense of extravagance. Take a closer look, and you will see carvings of bats, peaches and other auspicious symbols. Each carving tells a story and the technique is extraordinary. Other rooms in the memorial hall display apparel and utensils which date from Chen's era, giving visitors a glimpse of how rich families lived back then, as well as a better understanding of how entrepreneurs managed their affairs.

Opening Hours: 10:00 am to 4:30 pm
(Second Saturday of every month only)
Admission: Free
Address: No. 14, Lingdong Road,
Kaohsiung City

探訪

高雄發展歷程 陳中和紀念館

◎文／林昀熹 ◎攝影／黃敬文

漫步在苓雅區四維路、成功路之間的小街道，在一片單純的住宅區和小學之間，矗立著一棟古老的巴洛克樣式的洋樓，巍然卻安靜地面朝海港的方向。

這是陳中和紀念館，也是陳中和的故

居。說起陳中和，不但是高雄家喻戶曉的人物，家族的事業版圖更與高雄的城市發展有著緊密連結，陳中和家族是台灣五大家族之一，兒子陳啟川曾擔任高雄市長，孫子陳田鵬則曾擔任高雄市長會議長。

陳中和出生於1853年，16歲就到陳福謙開設的「順和行」學習經商，17歲便被派赴福州等地從事貿易。陳福謙過世後，年僅25歲的陳中和自立「和興行」，憑著對貿易的遠見，在打狗(高雄)、香港以砂糖、布匹、石油等物資進行貿易，累積財富。日治時代，陳家事業朝向多角經營，涉及製糖、製鹽、碾米業、土地租賃等領域，二戰後，更延伸至水泥業、金融業。

陳中和故居建於陳家事業如日中天的1920年前後，歷時9年完工，這棟老高雄人口中的「洋樓」，

是高雄第一座洋樓，也是當時港邊最高的建築和苓雅寮的地標。隨著家族的開枝散葉，陳中和故居一度荒蕪，1996年陳中和翁慈善基金會修復完成，並開放給民眾參觀，一方面是緬懷陳家，同時見證高雄一百多年來的發展。

面海的洋樓，原本建地為九百坪，連同庭院共計二千七百坪，現在只保留了紀念館所在的八百多坪，有著巴洛克式的外觀，內部格局則為「九宮格」的對稱形式，依照家人輩份高低分別居住；如今保留部分房間樣貌，同時展示許多當時文物。

參觀民眾可以在一樓展示間瀏覽陳中和生平大事，還能看到當時其公司的保險箱、股票等早年商業文物。二樓則保留了陳中和的臥房、客廳的主要家具與配置，成套雕工精緻的鑲嵌螺鈿家具，讓人目不暇給，隨光折射出貝殼的光澤，溫潤的貝殼帶著貴氣，仔細一看，廣泛使用各種象徵吉祥意涵的蝙蝠或壽桃等造型，甚至呈現故事畫面，精湛的工藝讓人大開眼界；其他展



二樓走廊
A spacious corridor on the second floor



客廳展示當時的傢俱
The living room displays original furniture.

間則展出當時的服飾、居家器皿、用具，讓民眾一窺當時大戶人家的生活面貌，也更瞭解創業家的經營發展之道。

開館時間：每月第二個星期六，
上午10時至下午4時30分
門票：免費參觀
地址：高雄市苓雅區苓東路14號



火車頭見證了陳家糖業發展
The on-site steam locomotive is a relic of the family's role in the sugar business.

Come Play with Your Food at Tai Tai Fon Cooking Class

◎English translation: Peng Hsin-yi ◎Photos by Lin Yu-en

Thai food has become more popular in recent years, and as more and more Thai restaurants have opened, they have been welcomed by a receptive crowd of patrons. As interest in Thai food grows, Thai cooking classes have popped up. Tai Tai Fon is one of the most popular Thai cooking classes in Kaohsiung, even though there has been no advertising. Growth has resulted entirely from word-of-mouth. People love the energetic atmosphere in Tai Tai Fon's classes, as well as the way they can make new friends while cooking up fine meals at a leisurely pace. Students learn Thai culture while tasting their favorite Thai foods.

Ms. Cai Siou-lan is the owner/chef/instructor at Tai Tai Fon, but students call her by the endearing nickname "Teacher Laura." When asked why she became an expert in Thai cooking, Laura replies with a laugh: "Because I can't say I am good at cooking Taiwanese food when there is already Chef Ah-Chi."

Tai Tai Fon's classroom has minimal decoration, and the white color scheme creates a sense of fashionable simplicity. Around the white cooking station sit Laura's

students, their ages anywhere between 30 and 50. Some of them have come before, shared the dishes they learned with their relatives, and received enthusiastic feedback. This sense of accomplishment inspires them to return and learn more.

"Actually, I cook Thai food to make friends," says Laura. Thirty years ago, she moved to Thailand for business, and lived there for ten years. After she moved back to Taiwan, she began to make Thai food for potlucks, and her food became very popular among her friends. They convinced her to begin teaching, and one thing lead to another. She expanded her cooking class from friends' kitchens to churches, to community centers, and even to local farmers' associations. After a while, Laura's business sense kicked in, and she realized there was an untapped market. She went to Thailand and received one-month of intensive training in the Third Generation Royal Cooking Career Training Center, and then, in 2011, she opened "Tai Tai Fon Cooking Class" to share her knowledge of Thai cooking in a language of her own. Since then, the enticing aromas of her Thai meals have reached ever further.

Laura gives four classes each month, each class lasting three hours. During those three hours, Laura typically offers two tasting dishes and then teaches two dishes via step-by-step demonstrations and offering some hands-on experience. The class starts with an introduction to cooking ingredients. Laura puts herbs and spices in small dishes and lays them out on the table, encouraging the students to touch and smell them. As they taste the food Laura makes, they are able to observe and establish their own unique associations between the dishes and the ingredients. Laura uses projectors and printouts while teaching, so students can learn the processes step by step. Regardless of their previous cooking experience, everyone who attends should be able to add a signature Thai dish to their culinary repertoire.

Laura points out that it is important to respect the unique flavoring elements in ethnic cooking. For Thai food, that means using lemongrass, turmeric, lime leaves, cilantro roots and finger ginger to create the unique fragrance which distinguishes the food's Thai origins. She believes it is important to first have a good handle on authentic Thai flavors before adding personal touches. With that in mind, she supports the idea of making minor



學習泰式料理先從認識食材開始

Learning the elements which flavor Thai food adjustments to recipes so Thai cuisine becomes more approachable for Taiwanese palates, and thinks this opens more possibilities for Thai cooking.

Laura's teaching style has been warmly received by her students, and it touches her in an unexpected way. She says she never expected the great respect she would receive by being a teacher, and that makes her want to become a better teacher. She flies to Thailand twice each year to sample new flavors, dining at high-end restaurants and roadside food stands alike to pick up nuances in the ever-evolving art of Thai cooking. By doing so, she is able to add new elements to her cooking classes, making them better and better.



到烹飪教室結交朋友
A new way to meet friends



創造學員自己的味覺記憶
Students form their own associations between dishes and ingredients.

泰泰風廚藝教室

◎文／侯雅婷 ◎攝影／林育恩

街頭林立泰式料理店見證了國人對於泰國料理的喜愛，許多人樂於學習烹飪泰式料理，掀起泰式廚藝班熱潮。「泰泰風」廚藝教室以生動活潑的教學建立口碑，揪團上課是一大特點，輕鬆作料理同時結識朋友，並領略泰國文化。

學生都稱「泰泰風」廚藝教室靈魂人物，同時也是負責教授料理的蔡秀蘭為Laura老師，當被問起怎麼這麼精通泰國料理？她開玩笑說在台灣，台菜再怎麼做也拼不過阿基師啊！語畢自己也哈哈大笑。

簡約白色空間為泰泰風裝潢的主調，白色料理長桌為料理教室增色不少時尚感。泰泰風上課的學員們年齡約在30至

50歲之間，他們到泰泰風上課將所學的料理與家人分享，受到家人肯定，激發學習意願更獲得成就感。

「做泰國菜只為結交朋友！」Laura如此說。30年前Laura因為經商關係，居住泰國10年之久，回台後每當聚會場合端出泰國菜，總為她贏得滿堂彩，朋友央求她開班授課，她欣然答應，有如水到渠成般，教學對象從朋友聚會擴展至教會、社區乃至於農會，Laura觀察泰式料理在台廣受歡迎，興起把泰式料理的功夫當成一番事業，於是重回泰國，在皇家藝廚第三代職訓機構密集受訓一個月，2011年，Laura以自己獨創的教學語彙在「泰泰風」廚藝教室傳承美味，因為分享，香味飄得更遠。

泰泰風一個月約開設4堂課，每堂課3小時，包括2道品嚐和2道實做。開始上課時，從認識食材先學習起，擺在學員眼前一盤盤香料，讓學員動手觸摸產品和聞聞看，再透過品嚐Laura現場做出的泰國菜，學員們觀看製程並創造屬於自己獨有的味覺記憶，藉由觀看簡報影片和講義並用，製作時學員們明瞭每個步驟，無關於學員是否有烹飪背景，皆能煮出一桌道地泰式料理。

Laura指出，創作泰國菜必須尊重該料理的原味，即運用香茅、南薑、萊姆葉、香菜根和指薑，併發出獨特香氣，她強調

要先掌握泰式料理的原味，才能談及創意，她贊成適度地調整泰國菜的作為成為在地人能接受的口味，但不更改其原味，賦予泰國料理更多的可能。

Laura傾囊相授獲得學生熱烈回應，讓她很感動。Laura說自己活到50歲，才真正瞭解到原來做老師可以這樣被尊重，她透露自己要更專業，因此每年回泰國

兩次，吃路邊攤也吃高檔的餐廳，全面地觀察泰式料理的變化和新創意，回饋於教學上。



為家人烹飪泰式料理總大受肯定
Enticing Thai food always receives enthusiastic feedback.

Robert Campbell, a Newcomer in Kaohsiung who Loves Interacting with Crowds

◎English translation: Lin Fu-ju

◎Photo by Hou Ya-ting

Kaohsiung Exhibition Center is one of the four iconic buildings central to the city government's Kaohsiung New Bay Area project. Of the four, the exhibition center will be the first to open. A hugely impressive new landmark in Kaohsiung's harbor area, it will be Kaohsiung's first international exhibition center and a dual-function venue for exhibitions and conferences. Following two years of construction, the center will open officially on April 14, 2014. The opening exhibition is the Taiwan International Fastener Show, followed in May by the Taiwan International Boat Show.

Uniplan Group, led by its Vice President Robert Campbell, is responsible for the operation of Kaohsiung Exhibition Center. Robert is multilingual. His grandparents were British. He was born in Uruguay and has lived in the United States. Having lived now in Switzerland for 30 years, and with over 20 years' experience doing business in China, Robert is relocating to Kaohsiung this March. The concept of one world is perfectly embodied by Robert, who says: Kaohsiung could be

on the top of pile.

Robert says Uniplan Group has more than 50 years' experience in the field of exhibition services, but Kaohsiung is the first place where they have operated an exhibition center. He hopes to provide in-depth customer services through the company's exhibition expertise. Robert also stressed that this is not Uniplan Group's first connection with Kaohsiung. In 2009, Uniplan was responsible for the opening and closing ceremony of the World Games. The group has played a role in Kaohsiung's transition and hopes to contribute even more by operating Kaohsiung Exhibition Center, making it

擁抱人群的新高雄人 Robert Campbell

◎文、攝影／侯雅婷

高雄展覽館是高雄市政府「亞洲新灣區計畫」四座指標性建築中，首座落成啟用的建築，也是高雄港邊最引人矚目的新地標。它是高雄首座國際級會展中心，結合展覽和會議雙重功能，歷時2年興建，2014年4月14日正式營運，開館首展由「台灣國際扣件展」打頭陣，5月則有「台灣國際遊艇展」，精彩可期。

負責高雄展覽館營運的安益國際展覽集團(Uniplan Group)由副總裁 Robert Campbell領軍，他精通多國語言，出生於烏拉圭，祖父、母是英國人、居住過

one of the best exhibition centers in Asia. Robert has plans to fill Kaohsiung Exhibition Center with energy between exhibitions throughout the first year of operations. He wants the center to have an interactive connection with the city, make contributions to city life and attract greater crowds. A range of events and activities will provide people with more opportunities to visit the center, and start to think of it as a place that belongs to them. During our interview, Robert asked if swimming in Love River is allowed. He thinks that swimming in the river could become a symbolic attraction in Kaohsiung. As he is trying to put many

美國；定居瑞士30年，長達20年在中國經商，2014年3月起，定居台灣高雄，四海一家在他身上獲得印證，他笑著說未來高雄可能是他最喜愛的城市。

Robert指出，安益集團會展服務逾20年，首度經營展覽中心，期望從會展經驗提供顧客更深入的服務。他表示，安益集團不曾中斷與高雄的連結，2009年，集團負責高雄世界運動會開、閉幕，讓安益集團對於參與處於轉型期的高雄有份使命感，希望值此之際有所貢獻，未來經營高雄展覽館，更將著眼於成為亞洲最佳的展覽館之一。

Robert規劃開館第一年的空檔檔期，

ideas into practice, one thing we can be certain of Robert Campbell is that this new Kaohsiung resident will definitely make the city more interesting.



他要讓高雄展覽館動起來！他思索著如何與高雄有更多連結、貢獻與互動，同時也吸引更多民眾，藉由活動舉辦等方式，讓民眾走進館內，感覺這是屬於他們的展覽館。Robert問起可以在愛河游泳嗎？他認為在愛河游泳極具象徵意義，想法在他腦中發酵，可以確定的是行動派的新高雄人Robert，會讓高雄變得越來越有趣！

Lin Rui-jhang, Lin Ci-ming named head chefs for 2014 Song Jiang Array

◎English translation: Peng Hsin-yi

◎Photo by Huang Ching-wen

The 2014 Neimen Song Jiang Array Festival kicks off March 8 and will continue until March 19. This year, the main venue is Neimen's Zizhu (Purple Bamboo) Temple. The event is going to feature several different arrays - martial arts troupes - guaranteed to satisfy fans and tourists alike. And the festivities do not stop there. Neimen District covers less than 96 square kilometers, yet boasts an exceptional number of "Zong Pu Shi," or head chefs. These culinary wizards specialize in traditional Taiwanese banquets like those that mark weddings and other important events. They are capable of serving hundreds of tables at a time, drawing on a rich arsenal of private recipes pleasant on both the eyes and the taste buds. This year, the Song Jiang Array Festival will leave an impression not just on the eyes, but on all the senses.

Hoping to present the best "Bando" (literally "making table," meaning banquet services) food Neimen has to offer, Zizhu Temple recently held an audition for the position of head chef. The shortlist comprised five master cooks, all of whom hold national chef's licenses and have been working in the field for over 10 years. Such was the competition for the position that divine

intervention was needed. The temple performed a jiaobei ceremony, throwing divination blocks and seeking affirmation from Guanyin (the Buddhist



goddess of compassion) and Buddha. In the end, the honor went to Mr. Lin Rui-jhang and his son, Mr. Lin Ci-ming. The senior Mr. Lin had been in the cooking business for over 33 years, yet in his eyes, the profession is a never-ending learning process. He says that, as a chef, it is important to continue researching new things and developing new ways to interpret food. The most challenging aspect of his job, he says, is that a head chef must take care of everything: purchasing the ingredients, assigning people to different tasks, supervising the cooking process, and sometimes handling unexpected requests from customers. As a head chef, he is expected to make things happen even in the case of last-minute orders. The pressure is always high - lunch banquets are most stressful, and even a veteran head chef like him may feel anxious about it. Mr. Lin points out that the most agonizing moment for him is

seeing guests waiting at tables because the food is not yet ready. But he is very happy to have his son working by his side. It is his pride and joy to have someone to hand down his spatula to, along with everything he knows about the profession. The Banquet at the Song Jiang Array Festival will feature a menu of 10 dishes and a fruit dish, all made using the finest local ingredients. Mr. Lin is most confident about his signature dish, braised pork butt. This dish has been a favorite for home-delivery orders during the Lunar New Year season. He sincerely hopes those who come will leave completely satisfied, so he has decided to serve it on this occasion. Mr. Lin's pork butt is fried before braising; the skin becomes slightly crispy and is no longer greasy. It is then soaked in his secret braising sauce and cooked until the meat is tender yet not mushy. It is a dish that aims to fill your stomach and leave you with happy memories.

2014年宋江陣掌鼎主廚 林瑞章、林祺銘

◎文／侯雅婷
◎攝影／黃敬文

2014年內門宋江陣嘉年華於3月8日至19日在內門紫竹寺舉辦，陣頭文化豔驚全場，內門文化的軟實力還不止於此，面積約96平方公里的內門擁有全台最多總鋪師，兼具視覺與味覺的手路菜征服四海，用味道記憶宋江陣的豐盛美好。

為了讓遊客品嚐新鮮現做的辦桌，廟方特地甄選活動期間的掌鼎主廚，由5位具國家級中餐烹飪丙級執照並有10年

辦桌資歷的總鋪師，以擲筊方式請示觀音佛祖，最後由入行33年的總鋪師林瑞章和兒子林祺銘雀屏中選。

林瑞章談起總鋪師的工作學無止境，得靠自己不斷研究，找出詮釋料理的方法，他說這個行業難在大小事都得一手包辦，從食材採買、人力配置到烹飪，還得隨時接招客人的臨時需求，也得於一時半刻間辦妥，即便是像他這般身經百戰的總鋪師，接單中午辦桌也是備感

壓力，當菜還沒煮好可是客人已經坐著等上菜，他說心裏那份乾著急著實難受。而提起同為總鋪師的兒子，有子傳衣鉢，讓他感到驕傲。

宋江陣期間推出一桌10道手路菜和一道水果，嚴選在地食材，封肉為林瑞章的自信之作，也是過年時暢銷熱賣的宅配單品，他誠意十足地將這道外皮酥脆卻不油膩、也不太過軟爛的豬蹄膀放進菜單中，讓客人吃得大碗又滿意。

Kaohsiung Ambassador Hotel's Cream of Almond

◎English translation: Peng Hsin-yi ◎Photos by Lin Yun-si

Cream of almond (the Chinese name, literally translated, is "almond tea") is a very popular Chinese dessert dish. In fact, it was voted no. 1 in the 2014 Printed Media Best New Year's Special Dish event. Take one taste of Kaohsiung Ambassador Hotel's Cream of Almond and you will know why. Each sip is a sensuous experience of creamy almond fragrance that goes smoothly down and warms you right up.

Mr. Chen Yuan-jian, the hotel's dessert chef, says that this seemingly simple item is actually very demanding both in terms of ingredient selection and making. In Kaohsiung Ambassador Hotel, the process starts with soaking sweet almond (not the same kind commonly eaten as a snack food) and glutinous rice for six hours, then slowly grinding it down to a milky

texture. Next, the liquid is placed in a double boiler to cook and stirred constantly until it reaches almost-boiling point. It is important to never let it boil because the aromatic agent would breakdown and the cream of almond would lose its most alluring feature. In other words, perfection is only achieved by absolute concentration and extensive labor.

A spoonful of the cream is enough to fill the room with a tantalizing almond aroma. Traditionally, it is served with youtiao (fried dough sticks). Many people eat it by dunking the crispy youtiao in the warm cream of almond, and consuming it immediately. The dough absorbs just the right amount of cream; the silkiness of the cream and the crispness of the youtiao makes for a perfect combination of sweet and savory. It is a dish that appeals to all of your senses; it is emotionally satisfying, too. People love it for its charm and simplicity. In recent years, it has also gained popularity among Japanese tourists.

Almond Tea Kaohsiung Ambassador Hotel
No. 202, Minsheng 2nd Road, Kaohsiung City

高雄國賓大飯店 杏仁香奶露

◎文、攝影／林昀熹

杏仁露(或杏仁茶)是一道很常見的中式甜湯，能夠獲得今(2014)年平面媒體年菜評比點心類第一名，高雄國賓的杏仁香奶露講求濃、醇、香。高雄國賓川菜廳點心主廚陳源堅說，高雄國賓的杏仁露用料紮實，選用香氣較濃郁的南杏搭配糯米，一起浸泡六小時，再研磨成稠汁，接著用細火隔水加熱，煮的過程必須有專人不斷攪拌，同時必須掌握火候，萬一滾開了，香氣也就散掉了，因此必需仔細觀察，得在將滾未滾之際即刻關火，才能製做出最美味的杏仁露，每個環節都得拿捏地恰到好處。



陳源堅主廚召盛杏仁茶
Chef Chen Yuan-jian presents the cream of almond.



杏仁茶搭配油條
Serving the cream of almond with youtiao

Jiading Dashu's Delicious Cuttlefish Balls

◎English translation: Peng Hsin-yi ◎Photos by Lin Yun-si

Singda Port is a place where visitors can explore a genuine Taiwanese fishing port. The port also offers a seafood market where people can pick from the catch-of-the-day and then have it prepared as a fresh seafood dinner. The market is particularly busy at dusk and the various booths provide a variety of choices.

One particular vendor that comes highly recommended by the locals and maintains a great deal of repeat business is Jiading Dashu Cuttlefish Balls. Here the cuttlefish comes from the Indian Ocean, off the coast of Vietnam. The fish is hand-chopped on site fresh every morning and made into a flavorful sailfish paste. They are then rolled into the size of golf ball, with a generous amount of cuttlefish chunks in every serving. They are then carefully measured between the thumb and index finger and dropped into boiling water. They are sold immediately after they are cooked and cooled. The vendor also offers fried balls. Some customers like to get take away and use the cuttlefish balls in homemade soups.

Owner, Mr. Ou Dashu's father was a fisherman and learned never to buy fish paste products. His father taught him that many manufactured balls were mixed with lower grade fish and some even

used unsavory additives. Mr. Ou then began making his own fish balls, with only sailfish in the fish paste. The only additive in his puts in his cuttlefish balls is a small amount of imported starch to help with shaping. They never use bleach, so therefore the color is not as white as his competition's generic products. It has a slightly beige color which ensures food safety and customer confidence.

Jiading Dashu Cuttlefish Balls
No. 95, Dafa Rd., Jiading Dist., Kaohsiung City



用料大方的花枝丸
Each ball contains a generous amount of springy cuttlefish.

茄荳大樹花枝丸

◎文、攝影／林昀熹

興達港是體驗漁村悠閒風情的最佳選擇，傍晚後人聲鼎沸的觀光漁市，各種新鮮的漁獲或海鮮熟食，讓人每攤都想嚐一嚐。

在觀光漁市中有個非常醒目的大招牌：「茄荳大樹花枝丸專賣店」，不但吃過的人都會一試成主顧，更是當地漁販都會私下推薦料好實在的花枝丸。

大樹花枝丸相當於高爾夫球大小，個頭比其他業者來得更大，每天早上店裡的員工會將自越南、印度海域捕獲、由前鎮漁港上岸的花枝剝碎，與旗魚漿混合，然後熟練地從虎口捏出一顆一顆圓滾滾的花枝丸，隨即放入滾水中煮熟，放涼後就成了美味的花枝丸。

民眾可以買花枝丸回家煮湯，店裡也販售可以即食的炸花枝丸，花枝丸中不但吃得到滿口彈牙的花枝塊，新鮮的漁獲也讓滋味格外鮮甜。店老闆歐大樹說，父親以前是討海人，自小就叮嚀他不要隨便吃外面賣的黑輪，避免吃到混入劣質魚肉的產品。因此歐老闆自行製作百分百旗魚漿製作的黑輪

，而花枝丸除了僅使用最小必須用量的進口澱粉用以黏著外，沒有其他添加物和漂白劑，因此大樹花枝丸雖然不是漂白過的雪白色，卻是讓客戶吃得安心的海味美食，深受消費者青睞。

新鮮現做
Hand-made and fresh

茄荳大樹花枝丸
高雄市茄荳區大發路95號

