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Kaohsiung Exhibition Center

An Elegant Reflection of the Coastal City Image

©English translation: Lin Fu-ju

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Kaohsiung City Government is actively developing the Asia's New Bay Area. This initiative will include several construction projects, which include Kaohsiung Exhibition Center, Kaohsiung Port Terminal, Maritime Culture and Popular Music Center, Kaohsiung Main Public Library and a first stage of light-rail system. Kaohsiung has commissioned some of the world's best architects to develop these future landmarks. Mayor Chen Chu hopes the initiative will integrate its maritime culture with sustainable ecology and create an even more unique coastal skyline. The whole project is expected to be completed by 2016 and create a variety of opportunities for Kaohsiung residents.

Completed in October, construction



陳菊市長巡視高雄展覽館
Mayor Chen Chu inspects the center.

of the Kaohsiung Exhibition Center took two-years. Located on Pier 22, it is the Asia's New Bay Area's first completed project. After it passes its standard inspections, it is set to hold the 3rd Taiwan International Fastener Show, organized by the MOEA's Bureau of Foreign Trade, Taiwan's External Trade and Development Council (TAITRA) and Taiwan's Industrial Fasteners Institute (TIFI). This will be held on April 14th and 15th 2014. The exhibition will then be followed by Taiwan's first international boat show which is designed to promote Kaohsiung's yacht industry. This is scheduled for May 8th to 11th 2014.

The exhibition center is 4.5 hectares in area, 27 meters high and constructed from over 16,000 pieces of glass. One of its unique design features is its wave-like roof which reflects Kaohsiung's maritime image and is strong enough to withstand seasonal winds and typhoons.



高雄展覽館是亞洲新灣區首座完工的建築
The center is the first of the Asia's New Bay Area projects to be completed.

Its design does not require interior columns and therefore is the only expo space in Taiwan that can accommodate large machinery and even yachts. It has the capacity for 1,100 indoor booths and 400 outdoor booths that provide a beautiful seaside view. It also has flexible, multipurpose conference rooms that can accommodate from 20 to 2,000 people. The exhibition center will further promote Kaohsiung's ambition of becoming an international MICE (meetings, incentives, conferences and exhibitions) industry hub and lead the city to a new level of success. This will add value to the city and create more employment opportunities for its

residents. The exhibition center is expected to net approximately NT\$4.6 billion in revenue for the city. With the Asia's New Bay Area expansion and MICE industry developments, Kaohsiung's economy is sure to be revitalized. The exhibition center will certainly be at the heart of this initiative and is expected to bring more than 2,000 jobs to the region. These initiatives have also attracted several international hotel groups which have also begun construction projects. The future certainly looks bright for Taiwan's largest southern city which continues to create a name for itself in the hospitality and service industries.

高雄展覽館 優雅體現水岸城市意象

◎文/黃大維 ◎攝影/鮑忠暉

高雄展覽館波浪曲線屋頂在陽光照射下閃閃發亮，矗立在高雄港22號碼頭邊，這是亞洲新灣區計劃中首座完成的建築，屋頂與牆身一體的建築造型，優雅體現高雄水岸城市意象。高雄展覽館歷時兩年興建，甫於今年10月底完工，年底完成驗收後啟用營運，市長陳菊期許展覽館帶動高雄會展產業蓬勃發展，引領高雄翻轉。

為了奠基下一波城市發展，高雄市於港灣地區全力推動高雄市「亞洲新灣區」計劃，包括高雄展覽館、高雄港埠旅運中心、海洋文化流行音樂中心、高雄市立圖書館總館及環狀輕軌第一階段，透過來自全球頂尖建築師展現豐富的創意與設計美感，設計出緊扣海洋文化與生態永續的國際級地標建築，勾勒出高雄特有的水岸區域，將在2013年至2016年陸續完工，可望帶動高雄產業升級。

高雄展覽館佔地4.5公頃，波浪型外觀

不但能有效抵抗海邊強勁的季風與颱風，不規則的波浪曲面覆蓋16000餘片帷幕，而室內挑高27米無柱寬敞展覽空間，更是國內唯一能夠符合大型機具或

船舶展示等需求的展覽空間。室內展區可容納1100個展示攤位，戶外還有400個展示攤位空間，適合舉辦大型機具或船舶的展示活動；另配備有20至2,000

人大小的會議室，可依據不同的需求調整使用。

高雄展覽館完工後首次展覽，是由經濟部國貿局、外貿協會、台灣區螺絲工業同業公會共同舉辦的「第3屆台灣國際扣件展」，展期訂在明年4月14至15日盛大登場。緊接著是台灣首度舉辦「2014台灣國際遊艇展」，將於明年5月8日至11日登場，展現高雄發展遊艇產業的實力和企圖心。

高雄展覽館估計每年可為高雄帶來46億元經濟產值、創造2,000人的就業機會，會展產業具有高成長潛力、高附加價值、高創新效益、創造就業機會等特性，國際跨國觀光飯店看好高雄發展潛力，著手興建觀光飯店，足見會展產業活絡經濟，帶動各項服務業發展的豐沛能量。

高雄展覽館正面
Facade of the exhibition center



Waterside Cycling Path Circumnavigating the Agongdian Reservoir

©English translation: Lin Fu-ju
©Photos by Pao Chung-hui

Built in 1953, upstream of the Agongdian River, the 2.38 kilometer long Agongdian Reservoir is the longest in Taiwan. Located in Kaohsiung, where Yanchao, Gangshan and Tianliao Districts all come together, it is primarily used for flood protection, capturing run off rain during typhoon season. The dam then gradually releases the water and stops the river from overflowing. The best time of year to visit the reservoir is from September 11th to May 31st when it is filled with water. Another

reason to come in fall is to enjoy the yellow leaves and the magnificent sunrises and sunsets.

The shimmering water on the dam combined with the green trees along the bank make the area very scenic. In 2010, the 10-kilometer waterside bike path was built. Circumnavigating the reservoir and crossing two picturesque suspension bridges, the path provides cyclists a variety of perspectives of the beautiful reservoir. There are ten attractions to look for while riding along the path. These include causeways, suspension bridges, lookout points, featured botany and two hundred-year-

old mango trees.

To the left of the main entrance of the reservoir are a set of stairs which come out onto the 2.38 kilometer embankment and provide great views of the lake, the Kassod Trees forest and a bright purple irrigation outlet.

Follow the embankment along the north side of the reservoir to a look out. The path will then lead to Mist



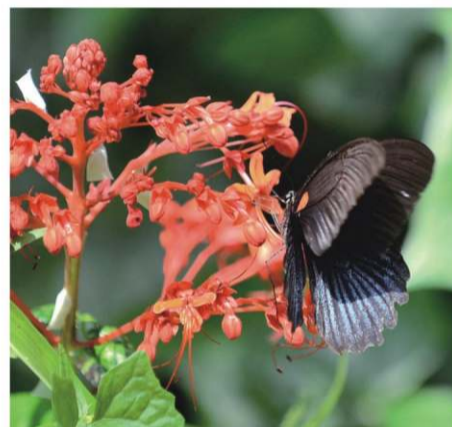
長堤
The embankment

Suspension Bridge. This provides great views of the distant mountains and the big forest on the far side of the reservoir. A little further along the path is a bamboo forest. After the bamboo forest, there is an open pavilion next to some tall longan trees, the Morning Drum observatory and several tranquil temples. The path then comes to Penglai Suspension Bridge. From the middle of the suspension bridge, Penglai Bridge can be seen in the distance. Lastly there is a small pond with aquatic plants. The Kaohsiung City Government hopes people will come out and take advantage of this spectacular cycling path and take in Kaohsiung's beautiful scenery.



◀日昇蓬萊吊橋
Penglai Suspension Bridge

▼阿公店水庫隨處可見花、蝴蝶和鳥
Flowers, butterflies and birds found around the Agongdian Reservoir.



阿公店水庫環湖自行車道

◎文／侯雅婷 ◎攝影／鮑忠暉

造訪阿公店水庫現在正是時候！每年從9月11日至隔年的5月31日進行蓄水期間，阿公店水庫水面波光綺旋

，漾著綠意，風光格外動人。騎乘自行車徜徉在綿延10公里的環水庫自行車道上，最特別的是，自行車路徑規劃包括兩座吊橋，可從不同的高度領略阿公店水庫秀麗的景致。

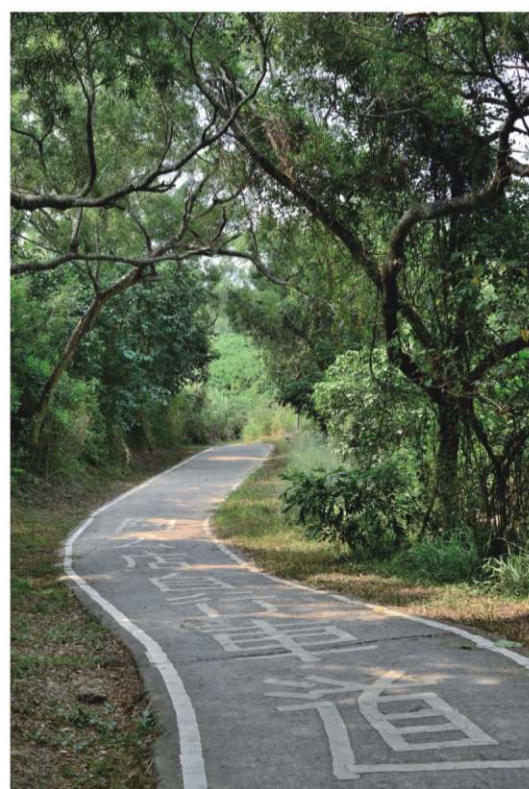
依山傍水的阿公店水庫位於高雄市燕巢區、岡山區與田寮區交界的阿公店溪上游，阿公店水庫興建於1953年，全長2.38公里的大壩，為全台之最，最主要的功能為防洪，在颱風豪雨季節蓄積驟降的雨量，再適時地慢慢釋出，避免溪水溢流等情況。自2010年設置環水庫自行車道起，運用水庫的特色，以長堤、吊橋、觀景台、特色植栽以及保留百年芒果樹等多元景觀的呈現方式，開闢10個特色景點。

從阿公店大門口的左側登上階梯，眼前筆直的「長堤夕照」，長2.38公里，一面是開闊不受阻擋的湖面景致，另一面是綠樹鬱鬱的鐵道林，十月時開滿了黃花，很有秋天的意境。傍晚時，當地散步的民眾都會佇足在長堤觀賞落日景致。長堤上即可見顏色醒目的灌溉出水口「龍口吞泉」，再往前移動至水庫北側的觀景平台「水漾釣月」，下一個景點是最

受喜愛的吊橋「煙波虹橋」，清晨水面會漫起一層貼近水面的霧，景致迷人，站在橋上一側可眺望大、小崗山，橋底下還可見到一整片的蘆葦隨風搖曳，從吊橋另一側可以看見對岸一片綠意盎然的「過鞍仔」森林，再往前的「竹林洋騎」栽種有許多高聳的竹子，風吹來，竹子互相碰撞的聲音像場即興演出的打擊樂。從「煙波虹橋」至「竹林洋騎」，沿途保留許多原生種的植物和大樹，清晨時段吸引許多喜愛慢跑的民眾在這

一段運動，再往前的「樹影果香」設有休憩的亭子，一旁植有樹形高大的龍眼樹等果樹，下一站是「晨鐘暮鼓」賞景平台，顧名思義，附近座落許多廟宇，沿途景色寧靜，再往前是另一處吊橋「日昇蓬萊」，有趣的是走至日昇蓬萊吊橋中段，往旁邊望去，可以看見遠方有座蓬萊橋，因為太陽每天都會從蓬萊橋後方的山邊升起，所以「日昇蓬萊」是最佳觀賞日初的景點，而「日昇蓬萊」另一側即為「崗山倒影」，是觀賞大、小崗山倒影的景點，最後為植有水生植物的「荷塘曉風」埤塘。

秋天，邀請您踩踏雙輪，體驗「五星級」的阿公店水庫自行車道。



從煙波虹橋到竹林洋騎的路徑
Path from Mist Rainbow Bridge to bamboo forest



煙波虹橋
Mist Rainbow Suspension Bridge

The Life Story of a Trapa Guardian: Mr. Tseng Chun-fong

◎English translation: Peng Hsin-yi
◎Photos by Yang Wei-ren

Kaohsiung's Zuoying District is now a place where high-rises tower against the skyline. Few know or even remember, that back in the days Zuoying was dotted with ponds where trapas (also known as water caltrops or water chestnuts) were cultivated. Mr. Tseng Chun-fong, fondly known by many as "Uncle Trapa," is one of those who has witnessed the transformation of Zuoying from a trapa farmer's point of view.

Mr. Tseng started working in a trapa farm when he was 17. He is 84 years old now, and is still on the job even after over 60 years of hard work. Every morning, rain or shine, Mr. Tseng rolls up his pants and makes his rounds in the trapa pond. He says: "I am a local kid, born and raised here right by the Yuandi Temple. We were poor, so I didn't get any education. But there were trapa farms everywhere near Lotus Pond, so I went to help and try to make some money. Before I knew it, 60 years have passed and here I am."

Mr. Tseng says five of his siblings went into trapa farming with him. In the 1960s, when trapa farming was at its peak, the family owned 40 to 50 akkars (a unit of land measurement originally introduced by the Dutch, who colonized south Taiwan in the 17th century). One akkar equals 0.96 hectares. During harvest time, Mr. Tseng and his siblings had to hire about 80 temporary workers to help.

As Zuoying became modernized, Mr. Tseng moved to Kaohsiung's Renwu District and continued to live a farmer's life. Today, "Uncle Trapa" runs a farm that is only about two hectares in size, but his annual output of 20,000 jin (a unit of weight also known as a catty and equal to 600g; 20,000 jin is thus 12,000kg or over 11 tons) means he remains a leader in trapa production in Kaohsiung. With endless rolls of green leaves at his back, Mr. Tseng explains that trapa takes three to four months to



採菱角
Harvesting trapas



從菱角田拔起整株菱盤
Pulling a trapa plant out of the pond

mature; the harvest season is usually October or November. After harvesting, he grows rice in the field while starting a new batch of trapa sprouts in the nursery. By the time the rice is harvested, the new trapas are ready for transplanting.

Mr. Tseng says there is no secret to good trapa. The only requirements are good water and proper soil is highly

composition. Both Zuoying and Renwu benefit from rich, soft soils which aid trapa's growth. That's why his trapas are sweet and have a springy texture. They are not only favored by locals, but are also popular among visitors from other places. Growing trapas is not as demanding as rice, yet it is hard work nevertheless. Mr. Tseng says he makes his rounds every day, applying fertilizer when necessary. His livelihood is highly dependent on the weather. If a typhoon or thunderstorm hits the area while the plants are flowering, the storm can strip the plants of their flowers and there will be no fruit. "You see?" he says, bending down and pulling a trapa plant out of the water.

Flipping it over to show the back of the leaves, he adds: "That little white dot is the flower."

If all goes well, the horned fruit grows right beneath the leaf. When mature, the fruit develops two prominent horns while the skin turns dark red. But those who have never tried it should not be intimidated by its appearance, as underneath that stubborn shell is creamy like fresh fruit; it is lovely anyway you eat it. Mr. Tseng recommends eating it raw just like a fruit. It does taste quite a bit like a fresh Asian

pear: crispy and sweet. However, most people boil trapas and eat them like peanuts. The shell turns black after it is boiled, while the fruit becomes soft and starchy with a delicate fragrance to it. Shelled raw trapas are also an excellent cooking ingredient, often found in traditional dishes such as sticky rice pilaf, congee, or braised with pork ribs. Next time you visit Kaohsiung, buy a bag of trapas when you see them for sale, and enjoy!

Where to buy? Tseng Chun-fong
Tel: (07)341-3810



煮熟的菱角，果仁會變的更香軟
Boiling trapas give them a soft, starchy taste.

菱角飄香一甲子 曾春風的菱角人生

◎文·攝影/楊為仁

曾幾何時，左營地區廣漠的菱角田，已成為櫛比鱗次的高樓大廈，種植菱角逾60載的「菱角伯仔」曾春風繼續轉至仁武種植菱角，平實地過著日出而作、日落而息的農耕生活。

從17歲開始種植菱角，84歲的曾春風身子依舊硬朗，一輩子與菱角為伍的他，每天一大清早，就捲著褲管到菱角田巡視：「我是左營元帝廟旁的在地囡仔，從小家境清寒，又沒念什麼書，看到有人在蓮池潭種菱角，跟著幫忙採收，做久了也做出一番心得來。」曾春風說，家裡有5個兄弟姐妹全投入種植菱角的工作。到了民國50幾年，菱角全盛時期，曾春風的菱角栽植面積4、50甲，採收時必須雇用80多人。

如今，菱角伯的菱角田剩下仁武區八卦寮的2公頃，但年產量2萬多斤，在高雄市仍首屈一指，面對一望無際的翠綠菱角田，曾春風說，菱角從種植到採收約需3、4個月的時間，一般而言，每年10月到11底是菱角的產季，收成後，會

改種稻米，並另外找地方栽培菱角苗，待稻米收成，菱角苗也培育差不多，即可接著種植。

曾春風表示，菱角要好吃，水質和土壤都很重要。左營和八卦寮的菱角田土質均屬於軟土，土質的Q度夠，所以種植的菱角甘甜又香Q，不但在地人愛吃，也吸引外地人前來購買。

種植菱角，雖然不像種稻那麼麻煩，但還是很辛苦，每天要到菱角田施肥、巡視，曾春風表示，菱角跟大多數農作物一樣，要靠天吃飯，如果開花期碰到颱風或大雷雨，花被打落就結不

出果實來了，說到菱角花，曾春風彎下腰，從水裡拉起一株菱盤，翻開菱葉後露出一個小白點，「你看，白色的就是菱角花。」

菱角長在菱盤的下方，有兩個尖角，菱角殼呈紅褐色，剝開後就可看到白皙的果肉，至於該怎麼吃？曾春風笑笑說：「我都是直接把生菱角剝開吃。」生菱角的口感有點像水梨，又脆又甜，不過，大多數的人還是會把菱角煮熟後吃，如果直接當零嘴吃，就會將採收洗淨的菱角，放進大鍋裡煮，煮熟的菱角殼顏色會變黑，果實更香更軟；但如果是買回家做菱角料理，則會把生菱角剝殼販售，成為製作米糕、菱角粥或菱角排骨的絕佳食材，下回有機會到高雄，別忘了買袋菱角回家細細品嚐。



哪裏買？曾春風的菱角
電話：07-3413810

生菱角剝殼後露出白皙的果仁
Beneath the shell each trapa is creamy like fresh fruit.



煮熟的菱角，外殼顏色會變黑
After boiling mature trapas, their shells turn black.

Maintaining competitiveness by one-tenth of a millimeter: Ching Fu Shipbuilding

◎English translation: Marie-Claude Pelchat

◎Photos courtesy of Ching Fu Shipbuilding, Lin Rong-biao

Ching Fu Shipbuilding is the world's number one purse seine fishing vessel building company. Every time the captain of a purse seine fishing vessel built by Ching Fu sails into fishing grounds, it stirs the envy of other captains who often ask: "Which company built this ship?" Ching Fu Shipbuilding has never gone out of its way to gain publicity, but as its ships have sailed across the oceans, its reputation has spread by word of mouth.

Why is Ching Fu Shipbuilding able to make purse seine fishing vessels that so perfectly match the needs of fishermen? We have to go back to Fong Kuo, an offshore-fishing enterprise operating under the banner of Ching Fu Shipbuilding Company. It began fishing in 1965 by exclusively using purse seine fishing vessels to catch tuna, bonito and other large fish. It had a fleet of 10 purse seine fishing vessels. Company Chairman Mr. Chen Cing-nan and his purse seine fleet became the shipyard's backbone because they helped the shipyard better understand how the vessels are actually used. Furthermore, Ching Fu has built a close relationship with the ships' captains, meaning they are more than happy to share with Ching Fu their needs and suggestions. Ching Fu considers the needs of its customers as central to its mission. Until now it has built 65 purse-seine

vessels, and continues to pursue quality and improvements.

In 2002, Fong Kuo and Ching Fu merged to become Taiwan's biggest private shipbuilder. Purse seine fishing vessels have become the company's iconic ship type. What is more, among all the possible types of ships produced, Ching Fu has chosen to build special ships, such as high-tech ocean research vessels and oil tankers. Thus it has avoided price-cutting competition for building freighters. Ching Fu's clear and unique position in the market has brought it success. In 2012, the company had a turnover of NT\$3 billion. In 2013, the company was unaffected by the global economic downturn and has a full order book.

No.1 shipbuilding strength

Ching Fu Shipbuilding has shown its strength through highly sophisticated shipbuilding technology and pursues the legacy of founder Mr. Chen Shuei-



油品輪
Oil tanker

lai. The use of good materials and a reliance on excellent craftsmanship have earned customers' trust.

Ching Fu Shipbuilding employs 150 people and outsources some work to vendors who employ a further 400. Managing Director Mr. Woody Lin says internal technical staff is a shipyard's most important asset. He has been involved in the building of purse seine fishing vessels for 22 years and personally inspects each and every new boat. His devotion to his work is obvious to all.

Mr. Lin says building a boat is like building a factory that floats on water. Precision and quality must be taken into account, and the level of difficulty vastly surpasses that of building structures on land. He says that buildings on land use centimeters as units of measurement; on the sea,

one must use millimeters. Sometimes, the unit of measurement is one-tenth of a millimeter. When the Wei Wu Ying Center for the Arts was having difficulty finding a company which could produce the wave-shaped ceiling which symbolizes the sea, Mecanoo the Dutch company in charge of construction decided that shipbuilding technology was required and Kaohsiung's Ching Fu Shipbuilding was recommended to them. Ching Fu's work is now on both land and sea. In either case, it is always exciting and worth the wait.



總經理林森淋
Managing Director Woody Lin

十分之一公釐的水面競爭力 慶富造船

◎文/侯雅婷 ◎照片提供/慶富造船、林榮標

慶富造船是全球首屈一指的圍網漁船造船公司，每當船東駕駛慶富造船製作的圍網漁船至漁場作業，先進又友善的機具設備，總讓一旁捕魚的其他漁船船東稱羨不已，打聽：這艘船是跟哪家公司買的？從不做廣告的慶富造船，隨著公司打造的圍網漁船於三大洋作業，口碑從海上傳開來。

探究慶富為什麼能製作出這麼契合海上從業人員真正需求的圍網漁船？歸功於慶富造船集團旗下的豐國遠洋漁業，自1965年開始投入遠洋漁業，專注於使用圍網漁船捕撈鮪魚和鯉魚等大型魚獲，擁有10艘圍網船隊。換言之，自總裁陳慶男至整個圍網船隊都是造船廠最堅強的後盾，幫助造船廠深入了解使用情況，再加上慶富關心船東使用情況，因此船東樂於與慶富分享使用意見和需求，慶富把客戶需求視為工作使命，迄今打造了65艘圍網漁船，力求盡善盡美的態度，讓慶富的圍網漁船一代較一代

更加完善。

2002年慶富旗下的豐國與慶富造船合併，成為台灣最大的民營造船廠，圍網漁船為其最具商譽的代表作，另一方面，慶富在種類繁多的商船中，選擇製作研究船和油品船等特殊船舶，避開貨輪低價競爭的窘境。慶富清楚而獨特的市場定位奏效，2012年營業額為30億，2013年完全不受全球經濟不景氣影響，工作滿檔。

一等一的製船實力

慶富造船以實力展現圍網漁船是門高度精密的造船技術，一路走來，承襲創辦人陳水來的造船態度，使用好的材料，運用精湛的工藝技術，打造出讓客戶信賴的好品質。

慶富造船著制服員工150人，外包廠商400多人，出身造船科班的總經理林森淋表示，員工的內在技術是船廠最重要的資產。他投入圍網漁船建造工作22年，直言這一行的廣大精深到現在每艘新船，他都會親自去測試，戰戰兢兢的工作態度由此可見一斑。

林森淋表示，造船等同於建造一座水面上會移動的工廠！精密度和品質都需兼顧，難度遠勝於陸地上建築。他說路面建築使用公分為度量單位，而在水面上則是公釐，有時甚至是以十分之一公釐為度量單位。有趣的是高雄另一處興建中的衛武營藝術文化中心天花板利用水波浪的造型傳達海洋意象，在台灣遍尋不著施工廠商之際，詢問了設計的荷蘭公司，得到的消息是這屬於造船技術的範疇，最後荷蘭公司推薦了高雄的慶富造船，於是乎，慶富造船作品由水上跨足陸上，同樣精彩，令人期待。



黃色小鴨台灣首站進駐高雄，吸引國際媒體爭相報導，打響高雄國際知名度，而搭載小鴨浮台這個重責大任就是由「慶富造船」承攬製造。

The Rubber Duck made its debut in Kaohsiung, and its first appearance in Taiwan drew the attention of the international media, bolstering Kaohsiung's position on the international stage. A floating platform was key to keeping the rubber duck stable above water, and Ching Fu Shipbuilding took on the task of building that platform.



圍網漁船
Purse seine fishing vessel

Kha Shing Enterprises Co. Ltd.- Sailing on blue waters beneath clear skies

◎English translation of Peng Hsin-y

◎Photos courtesy: Monte Fino, Pao Chung-hui

Did you know Taiwan is called Asia's "Kingdom of Yachts"? In 2013, in terms of orders for yachts 80 feet in length or longer, Taiwan ranked No. 6 worldwide and No.1 in Asia. Kaohsiung is responsible for 80% of the industry's value and 90% of Taiwan's yacht output. It is, hands down, the capital of this Kingdom of Yachts.

Kaohsiung based Kha Shing Enterprises Co. Ltd. has a long history as a yacht builder. Established in 1977, the company has grown and evolved over the years. It is now one of the most recognized yacht builders in the world, especially in the North American market. Kha Shing's Monte Fino (an Italian term meaning "up in the mountain," employed with an image of a splendid view from high up) brand is known for its 100%-satisfaction-guaranteed after-sales service. It is no wonder that up to 70% of Kha Shing's clients are returning customers. Looking at Kha Shing's story, we can get a good understanding of how Taiwan's

industry remains internationally competitive.

Kha Shing President Mr. Howard Gung says that when building high-end yachts, quality is not the only important requirement; a certain level of artisanship is required in order to give each vessel beauty and grace. Hardware quality is relatively easy to achieve and yacht builders in other countries have attained that level. But Taiwan has a long history of building yachts and the skills of local craftsmen are unparalleled. In their hands, yachts take shape with subtle, delicate lines; the finished products exude a sense of warmth and elegance. Nine layers of finishing are applied to all wood furniture to harden the wood for optimized texture, and also to make it more resilient, so it stands up better to the inevitable bumps and grinds when rough weather is encountered. What is more, such furniture is easier to repair. This is where Taiwan's yachts stand out among international competitors. Local yacht builders are, in fact, neck-to-neck with heavyweight yacht builders in Europe. In recent years, many new companies have tried to attract orders by slashing their prices, but Taiwan still wins the hearts of its clients by offering outstanding craftsmanship and impeccable customer service.

One of the biggest events in the yacht industry is the annual yacht show in Fort Lauderdale, Florida. Each year, Monte Fino Yachts invites its customers to go there and showcase



Monte Fino Yachts實現航行在碧海藍天的夢想

Monte Fino Yachts fulfills the dream of sailing on blue waters beneath clear skies

their yachts. Loyal customers have become Monte Fino's most convincing sales representatives.

Mr. Gung says that in 1999 Kha Shing became an outsourcing partner of Riviera, Australia's biggest yacht company. From that partnership Kha Shing has gained more than just revenue. In contrast to Kha Shing's bread-and-butter work producing customized yachts, Riviera specializes in the volume production of yachts 70 feet and shorter. Having adopted Riviera's computerized design methods for sizing and positioning, Kha Shing has been able to significantly reduce its own production times. Riviera's precise production processes have also helped Kha Shing improve quality and quantity. Most of Riviera's designers are veteran yacht owners, and their ocean experiences help them offer designs with users' convenience and comfort in mind.

One of the biggest challenges of making customized yachts is that each ship is unique in design and built exactly as the customer asked, so experience gained on previous

projects may not be useful for the next order. The workforce must always be ready to face new demands. Mr. Gung says a few customers are so serious about their yachts that they travel all the way to Kaohsiung, so they can personally supervise the process. When returning customers place a new order, some even request specific workers. Mr. Gung praises Riviera employees for their dedication. They do everything perfectly first time and this professionalism shines through in the way they treat every little detail with respect. Everything, including tools and containers holding parts, is kept clean and neat. They have been a positive influence on Kha Shing's employees, inspiring the workers in Kaohsiung to do even better.

The next step for Monte Fino Yachts is to open a new market channel by taking full advantage of its partnership with Riviera. As Mr. Gung says: "Embracing change is the only unchanging rule in making customized yachts." Kha Shing promises to always strive to make its customers' dreams come true.



董事長龔俊豪
President Howard Gung

嘉信遊艇—藍天碧海下的精湛工藝

◎文/侯雅婷

◎照片提供/Monte Fino Yachts、鮑忠暉

台灣有「亞洲遊艇王國」的美譽，2013年於80呎以上的遊艇接單長度躋身世界第六、亞洲第一，其中高雄就佔全台八成遊艇產值，且全台90%的遊艇由高雄港裝船出口。

立足於高雄的嘉信遊艇創立於1977年，在客製化遊艇開創出一片天，特別是在北美地區，推出以義大利文命名的自有品牌Monte Fino (語意為「山丘上的平原」，意味視野遼闊，眺望遠方景致)，以完善的售後服務著稱，回客率高達6至7成，借鏡嘉信遊艇，窺見台灣遊艇製造大廠的競爭力。

嘉信遊艇董事長龔俊豪表示，台灣遊艇產業客製化技術和品質兼具，有別於其他國家因缺乏工藝師傅，所以內裝不

免呈現機器製作的冷冽剛硬線條，而台灣客製遊艇內裝總可見漂亮的流線線條，精湛工藝使得裝潢質感更加溫潤，這都要歸功於台灣仍保有許多工藝師傅。而且會重複在木製傢俱上漆達9次之多，增強硬度，使其呈現絕佳的質感，也符合海事使用的傢俱，偶因水面顛簸不慎毀損桌面，較易修補。因此憑藉工藝品質的提升讓價格上揚，拉近與歐洲遊艇大國的價差，儘管面臨一些國家低價搶單，但台灣遊艇業仍以技術、品質和售後服務深受客戶信賴。

每年於美國佛羅里達洲羅德岱堡舉辦的遊艇展是遊艇界的年度盛事，代表Monte Fino Yachts到場展示的是客戶自己的船，由船東到場分享使用心得，成為Monte Fino Yachts最具說服力的代言。

龔俊豪表示，嘉信遊艇1999年起為澳

洲最大遊艇廠Riviera代工，成為合作夥伴，獲益良多。長於生產客製化遊艇的嘉信，從專營量產70呎以下小型遊艇的Riviera，了解到量產遊艇著重透過縝密的電腦繪圖計算尺寸和定位，才能大大降低工時，而嚴謹的產製環節則有效提



精湛的工藝呈現溫潤、優雅的裝潢質感
Skilled local craftsmen give onboard wooden furniture a sense of warmth and elegance.

升產能及產質，尤其是Riviera設計者因具有使用遊艇的生活經驗，在設計上更能貼近使用者需求，從使用者的角度不斷地修正。

客製化遊艇意即面對特殊客戶群來量身訂作，累積的工作經驗未必能運用於下一次，工作人員需隨時接受新挑戰。龔俊豪提起，曾有船東現場監工，日後再度訂船時，還指定要哪一名工作人員共同參與，員工全心投入工作的專業是被看見和肯定的；他也大力稱讚Riviera工作人員嚴謹的工作態度，現場施工一次就做到位，他們的專業展現在每一環製作細節，從裝盛工具的器皿到工作現場的清潔度，嘉信員工耳濡目染也自動自發地向Riviera員工看齊。

Monte Fino Yachts下階段的目標是在Riviera強有力的商標下，開發出新通路。誠如龔俊豪所言：「『變』是客制化遊艇不變的法則。」嘉信遊艇總能以堅強的執行力為後盾，實現客戶天馬行空的想法。

Handmade the Natural Way: Meinong's Sun-Dried Tofu Skin

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

In October, the sun is in no hurry. It roams leisurely across the land, keeping the weather warm and crisp, creating the perfect conditions for laying out tofu skin to dry. And this is exactly what Mr. Song Sin-fu is doing on this bright autumn day -laying out one sheet of tofu skin after another in his courtyard. There they will stay for the next three days, soaking up sunshine until they have absorbed enough of the heat and turned into the delicious-smelling golden delicacy so sought after by those in the know. Mr. Song's workshop is the only one in Meinong that makes tofu skin this way. Mr. Song told us that it is a handmade product and so cannot be rushed. Nor can it be volume produced, because quality is more important than anything else.

Stepping into Mr. Song's factory, one is immediately enveloped by the fragrance of soybeans. Plumes of white steam rise from trays and trays of soy milk, turning the work area into a sauna. This is what Mr. Song has had to endure for the past 22 years. He said summertime is the worst; the

baking sun outside and the steam combine to make temperatures inside as high as 40 degrees Celsius (104 degrees Fahrenheit). When asked if he has ever considered giving it up, Mr. Song says his father passed the business down to him, and he will not let it go for anything, especially not when his 86-year-old father is still there to help, laying the tofu skin under the sun. Tofu skin is nothing fancy. It is an everyday food for common people, but it is what his father devoted his lifetime to. Asked if his children are going to take over one day, Mr. Song smiles and says they are still considering, what with the need to start work so early each day and having to endure hot weather. But Mr. Song's face shows much love and understanding.

The two Mr. Songs have sustained this demanding business for over 60 years, yet nothing has changed since the day old Mr. Song started it. They take no short cuts, nor do they add anything artificial. The workshop has gone through financial crises, but they have pulled through by taking part-time jobs elsewhere. "The natural way" is a simple philosophy, yet it takes so much



宋新富在日晒的過程中逐一檢視每片豆皮
Mr. Song checks each piece throughout the drying process.

effort to uphold. Old Mr. Song firmly believes artificial additives can only do harm to the body, and would rather take a loss than falling in with the trend. But their persistence has been rewarded. As people have become more aware of food safety, business has turned around, even without any advertising.

Tofu skin is a staple in Taiwanese home cooking, often used in stir-fries or braised. Yet few know how labor-intensive it is to make it manually. The work starts with preparation; the soybeans need to be soaked overnight. At 3:00 am, when the sky is still dark, work begins. First, Mr. Song makes soy milk; they then filter out residues before pouring the soy milk into big trays. The soy milk must be kept at around 85 degrees Celsius (185 degrees Fahrenheit). In just two to three minutes, a thin film of tofu skin forms over the surface of the soy milk. At this time, you must swiftly cut it loose from the edges of the tray, and nimbly lift it up with just two fingers, inserting a bamboo

stick underneath, and pull the whole sheet away from the tray like hanging a towel on a towel rack. The sheets are white and translucent at this point, like a silky curtain hanging in the air. The curtain is pushed in from both sides, and scrunched up in the middle. Mr. Song says that is because tofu skin is brittle when in sheets. The scrunched up texture provides better support as they hang there for the next three days. He checks each piece throughout the drying process, and pulls the folds apart to ensure every part of each sheet is dried through, and turned a light shade of yellow. That is when he knows his work is done.

In the Song family, Chinese Lunar New Year's Eve always features a hotpot dinner which symbolizes togetherness. And that hotpot is not complete without tofu skin. Mr. Song said having tofu skin in his New Year's Eve's hot pot always makes him feel fulfilled. It is his ultimate comfort food.



豆皮製程
The tofu skin making process



使豆皮產生皺摺
Scrunching up the sheets

以天然勝出 美濃宋新富的日晒豆皮

◎文/侯雅婷 ◎攝影/林育恩

十月底高雄的陽光暖洋洋，晒起手工豆皮正好。一片片黃澄澄的豆皮在太陽底下晒個三天，吸納太陽的熱氣，乾燥後豆皮透著豆香，這股內斂的味道，讓老顧客甘願慢慢等。美濃僅有一家，採手工天然日晒豆皮，產製職人宋新富表示，這手工製的產品產量不大也急不得。

踏進廠區，瀰漫濃郁的豆香味襲來，盛著豆漿的鐵盤不時冒著豆漿白色的蒸氣，工作區濕度極重，且製作豆皮已22年經驗的宋新富說，做豆皮這行最辛苦的是每到夏季廠區40度的高溫，對製豆皮的工作人員而言是最嚴苛的考驗。當被問起，為什麼沒放棄做豆皮？宋新富說，捨不得父親傳下來的豆皮事業，86歲的父親到現在都還在幫忙晒豆皮的工作，餐桌上常見的豆皮，是父親一輩子的付出。談起下一代是否有意願接棒，宋新富笑著說，孩子們還在考慮，畢竟

每天這麼早起，夏天又這麼熱，口氣裏盡是慈父的關愛和寬容。

宋新富從父親手上接下製作豆皮的事業，兩代製作豆皮時間超過一甲子，但他們不取巧，不添加人工原料，寧可兼差打工貼補收入，父子始終懷抱著這樣簡單卻不易的堅持，只因宋爸爸認為，「這人工的東西吃久了，對身體不好。」這份堅持陪伴他們走過慘澹經營的時期，直到近二、三年，大家越來越重視讓人吃得安心的食材後，宋新富不打廣告的手工豆皮，才開始日益受到肯定。

台灣庶民料理常使用豆皮或滷或炒

，但其實豆皮製作過程極為繁瑣。前一晚須先將豆子泡水，凌晨3點半就得摸黑上工，從磨黃豆開始，濾除黃豆渣後，將豆漿放進鐵盤，豆漿溫度約85度，約莫2~3分鐘，豆漿表面凝結成一層薄膜，形成豆皮，工作人員拿著鐵片俐落地沿著四方型的鐵盤迅速割下，接著以兩指輕輕拉起豆皮，穿進根竹棒，將豆皮像晾毛巾般披掛著，這時的豆皮透著

光，煞是好看，之後再把豆皮從左右兩側往中間推，有皺摺的豆皮掛在竹棒上較不易斷裂，且串好的豆皮須日晒三天，過程中宋新富仔細檢查每片豆皮，每片豆皮都得拉開邊緣兩側使其乾燥，等到乾燥豆皮呈現淡黃色澤，整個製作才算完成。

每年過年時，宋家吃著象徵團圓的火鍋一定要有豆皮，這時吃著豆皮讓宋新富感到格外踏實。



串好的豆皮須日晒三天
Tofu skin needs to soak up sunshine for three days.

哪裡買？ 美濃宋新富的日晒豆皮
07-6810402



宋新富的天然日晒豆皮
Mr. Song's tofu skin is made the natural way.

Home Away From Home

◎English translation: Peng Hsin-yi ◎Photo courtesy of Maxine September

Campbell Burns first met Maxine September, who later became his wife, in Kaohsiung back in 2002. Campbell is originally from New Zealand and Maxine is from South Africa. They have moved away from Kaohsiung a couple of times but always made their way back. They have now been living in Kaohsiung for the past six years and Campbell has just received his permanent resident certificate, allowing the whole family to stay in Taiwan indefinitely. They also have a son, Oliver, who was born in Kaohsiung. They consider Kaohsiung to be their home.

Campbell and his partner Tom Lloyd have started a new business called Basscase. Basscase takes vintage cases and boxes and fits them with high-quality amps and speakers for mobile boomboxes. All the cases are handmade in Taiwan. Business is booming and soon they will be expanding into retail outlets in both Kaohsiung and Taipei.

The family currently resides near

Chengcing Lake. They really enjoy the community-oriented environment and have many friends from all over the world. Maxine says: "Being away from our families can be hard, especially when you have a child of your own, so in many ways we rely on our friends like we would a family."

According to Campbell, Kaohsiung has made great strides in recent years. "It's amazing how many improvements have been made since we first came here 11 years ago. The air quality is much better. Lots of new parks have

他鄉是故鄉

◎文／侯雅婷

◎照片提供／Maxine September

來自紐西蘭的Campbell Burns 2002年首次遇見他未來的太太——來自南非的Maxine September，之後他們幾度各奔前程，但他們總會回到高雄，今年他們在高雄定居的第6年，Campbell剛取得永久居留證，這讓Burns一家人可以永遠留在台灣，他們的孩子Olive在高雄出生，對Burns一家人而言，高雄是他們的家。

高雄也是Campbell發展事業的基地，

sprung up, the Kaohsiung MRT makes it easy to get about and it just seems like a much more livable city in general. The people are super friendly and the weather is amazing."

Maxine said her favorite part about living in Kaohsiung is the sense of security she enjoys. She never feels afraid, even when she walks alone on the streets. Maxine and Campbell agree that people in Kaohsiung are very warm and caring, and they like to help. They say that when they have asked for directions, people have actually dropped whatever they were doing and taken them where they wanted to go.

Campbell, Maxine and Oliver will always have a connection to Taiwan.

Campbell和伙伴Tom Lloyd開發出Basscase這個以復古行李箱為外殼的音響，事業順遂且產品在市場上廣受矚目，未來計劃在高雄和台北開設門市。

Burns一家人定居於澄清湖附近，他們很喜歡澄清湖社區的生活環境，這裏住著許多不同國籍的好朋友，Maxine表示，對於夫妻倆都在工作的小家庭而言，當小朋友出生以後，由於家人不在身邊，所以他們極仰賴朋友互相照顧，因此他們與好朋友的感情就如同家人一般。

Campbell強調，近年來高雄有著非常



Campbell (left) and Maxine (right)
Campbell(左)和Maxine(右)

顯著的進步，現在的高雄空氣品質好許多、興建許多新公園，再加上高雄捷運提供市民更便利的生活，使高雄成為一個宜居城市。Campbell稱讚高雄市是超級友善的城市，特別是南部高雄終年的好天氣，實在太棒了。

Maxine談起她最喜歡居住在高雄的原因是高雄帶給她的那份安全感，即使一個人走在路上她完全不必擔心，夫妻倆都認同，高雄人非常古道熱腸，當他們向高雄人問路時，高雄人是真的會放下手邊的工作，帶他們到目的地去。

Burns一家人將永遠和高雄緊扣在一起。

A Sweeping Cultural Heritage – Linyuan's Phoenix Palm Brooms

◎English translation: Peng Hsin-yi

◎Photo by Lin Yunsi

To the most of us, a broom is simply a tool for cleaning. However, it means much more for people in Kaohsiung's Linyuan District; it is part of their cultural heritage. In Kaohsiung, the majority of phoenix-palm brooms are produced in Linyuan's Linnei Community and these days they are regarded as folk crafts. Back in the 1970s and 1980s when brooms were the primary cleaning tools in homes, Linnei produced half of all the brooms sold in Taiwan. The other major production site was Wandan in Pingtung County.

Such brooms are made with phoenix

palm leaves, shell ginger stems, and thorny bamboos. From a contemporary point of view, among their advantages are that they are completely biodegradable and environmentally friendly. In practiced hands, a pile of leaves and stems can become a broom in just 10 minutes. The most senior broom-maker in Linnei is Ms. Liu Su, who is now 83 years old. Ms. Liu says that she started making brooms when she was 14 and the process has not changed a bit. She would go up to the mountains and collect palm leaves, split each blade in three while they are fresh, and dry them under the sun for three to five days. Meanwhile, she'd make the twine that ties the brooms from tempered shell ginger stems. When they were ready, she would put them

together with a thorny bamboo stick as the broom's backbone.

The cultural element of this unassuming household item comes from its ceremonial uses. Brooms are frequently employed to "sweep away bad atmosphere" during folk religious events such as the inauguration of a new home or religious pilgrimages through a neighborhood. When used in such events, brooms are purchased in pairs and tied with additional red twine to symbolize festivity and good fortune. When in pairs, they are called "the brooms of heaven and earth." The "heaven broom" is used to sweep high-up places while the "earth broom" is used for the grounds. The area is properly cleansed of impurities, seen and unseen. Locals believe phoenix palms are a king among plants and thus have regal connotations. Shell gingers,

on the other hand, have long been used to repel evil. Another important element to note is that the number of knots of shell ginger twine tied around the brooms must be either 11 or 13; locals believe odd numbers symbolize masculinity and good fortune. All this shows how much thought our ancestors put into something as simple as a broomstick. Such items are beautiful as well as practical, and bring good fortune to life while keeping the environment clean.

Only a few people in Linnei still make phoenix-palm brooms by hand and Ms. Liu Siou-lian is one of them. When Ms. Liu demonstrates how to make a broom, first she takes four whole leaves and weaves them into a fan-shaped body. Then she pushes a thorny bamboo staff into the rare of the broom. Finally, she ties it together with shell ginger twine. It takes practice to figure out how much force to apply, and when to apply it. Today, fewer and fewer people know how to make these brooms, but the craft is worth preserving for its rich cultural meaning even if not for practical use.



林內社區少數從業中的檳榔帚達人劉秀蓮(左)，與已退休的劉宿(右)，對檳榔帚的意涵與製作細節瞭若指掌。

Phoenix palm broom artisans, Ms. Liu Siou-lian (left) and Ms. Liu Su (right).

巧手綁出天地掃

林園檳榔帚達人傳承生活文化

◎文·攝影／林的藹

掃帚不但是清掃工具，在高雄林園，更是一項工藝品與生活文化表徵。林園區的林內社區從數十年前就以製作「檳榔帚」聞名，民國五、六十年代，整個台灣使用的檳榔帚幾乎都由高雄林內與屏東萬丹兩地所生產。

檳榔帚整支都以植物做成，十分環保，主要材料是檳榔樹(台灣海棗)、月桃，與刺竹，雖然熟練的人十分鐘就可以綁好一支，但是前置作業比較辛苦。高齡83歲、林內社區已退休的第一代檳榔帚達人劉宿就說，她從14歲就開始製作掃帚，早年大家都擠一台小卡車到山上採檳榔樹葉，採回後每片樹葉剖成三薄

片，曬三到五天才能使用，用以綑綁的繩子是將月桃莖捶軟、乾燥後製成，而刺竹則作成帚柄。

檳榔帚又稱「天地掃」，一般人會成對購買，並且綁上紅線象徵喜氣，常被使用於入厝、作醮、開廟門、改運、神明出巡開路等民間信仰儀式中，例如新屋入厝時，就會用「天掃」清掃高處、再用另一把「地掃」清掃地面來驅除晦氣。由於台語的諧音，因此有「檳榔就是『王』」的說法，而月桃在民間傳說中有避邪的作用，帚柄上的月桃繩結數則必須是11或13、屬於陽性的單數，讓小小一支掃帚集結了工藝之美與吉利象徵，不但清潔環境，更為生活帶來祝福

，展現常民文化中既講究又美好的一部分。

綁掃帚需要好手藝，漂亮又好用的檳榔帚呈扇形開展，林內社區極少數還在製作檳榔帚的達人之一劉秀蓮示範，從將四把檳榔葉交錯綁成扇形主體，到嵌入刺竹柄、綁上月桃繩，巧勁和力道都需要，加上採收材料的辛勞，劉秀蓮說，到了無法自己上山採葉，就是該退休的時候；製作技術隨著老一代凋零，即使現在多數人使用塑料掃把，瞭解檳榔帚的意涵，更令人發覺它值得被保存的價值。

Mituo District's Popular Milkfish Shortbread Cookies

◎English translation: Peng Hsin-yi ◎Photos by Lin Ron-biao

Many of Kaohsiung's districts rely on the ocean and aquaculture as the backbone of their local economies. In the past few years, many districts have developed several products which incorporate various sea foods. Mito is known as the "Home of Milkfish" and is proud of being Kaohsiung's largest producer. They have also developed several successful traditional milkfish-related products such as milkfish balls and seasoned flakes.

The people of Mituo have become increasingly creative in incorporating milkfish into their products. Approximately four years ago, the Mituo Fishermen's Association came up with an idea to make milkfish-infused shortbread cookies. Shihsiangci brand's milkfish shortbread cookies soon became one of Mituo Fishermen's Association most popular items.

Shihsiangci translates as "Thinking of Milkfish" and has developed two types of cookies that differ in the types of milkfish they add to the dough. One contains lighter milkfish flakes and requires less baking time. The other contains milkfish crumbs which are darker and take longer to bake. The milkfish shortbread cookies are made with imported New Zealand Anchor butter, which produces a more natural and delicious buttery flavor. Using real butter has also been proven produce a better flavor than

artificial shortenings. The fragrance of baked goods signifies the cookies are ready to take out of the oven. They have a savory sweet taste, without an overwhelmingly fishy flavor. Using milkfish in baked goods is certainly a new and delightful gourmet innovation.

There is also a practical reason the people of Mituo have found new products to incorporate milkfish. The fish are relatively affordable and very popular but cannot survive during the cold winter months. Therefore, fish farmers are forced to sell the fish at loss rather than losing the entire crop. The milkfish shortbread cookies have created a new opportunity for a stable income year round. The Mituo Fishermen's Association guarantees the milkfish cookies to be made from 100% natural ingredients, not only making them delicious but nutritious too.



◀魚鬆
Milkfish seasoning flakes
▼虱目魚
Milkfish



Where to buy ?

Mituo District Fishermen's Association

TEL: (07) 619-1157

Address: No.60, Yugang 1st Rd, Nanliao Village, Mituo District, Kaohsiung City



加入魚鬆的麵粉糰
Dough mixed with milkfish crumbs



虱想起餅乾禮盒

A set of Shihsiangci shortbread cookies

因為無法在低溫環境存活，冬季來臨前，造成產期過度集中，導致辛苦養殖的虱目魚面臨價格暴跌的窘境，而「虱想起」魚酥餅和魚脯餅成功開發，不啻為養殖戶提供一個價格穩定、相對保障的銷售通路；對消費者而言，彌陀漁會出產的「虱想起」餅乾用料實在，這款彌陀漁會掛保證，不添加人工香料，使用魚鬆和魚脯創造出獨特的滋味和口感，美味之餘，讓消費者食的安心。

哪裏買？

彌陀區漁會

07-6191157

高雄市彌陀區南寮里漁港一路60號

海味餅乾 鮮滋味

虱想起 魚酥餅和魚脯餅

◎文/侯雅婷 ◎攝影/林榮標

高雄沿海各區養殖技術精湛，各區也紛紛發展特色養殖，其中「虱目魚故鄉」彌陀區養殖總面積達600公頃，以虱目魚為養殖主力，質、量兼俱，



剛出爐的虱目魚餅乾
Baked milkfish shortbread cookies just out of the oven

早已建立口碑，除了鮮魚之外，各類的虱目魚加工品，如虱目魚丸、魚鬆深受市場歡迎，但如何提升虱目魚附加價值，開發出更寬廣的出路，一直是各界努力的目標。彌陀區漁會四年前，開風氣之先，想出了虱目魚餅乾的好點子，推出品牌「虱想起」魚酥餅和魚脯餅，成為漁會熱賣的口碑商品。

「虱想起」魚酥餅和魚脯餅之所以能大受歡迎關鍵，在於使用好的食材和原料，西點餅乾使用紐西蘭進口的安佳奶油，純天然的乳製品讓烘焙後的餅乾散發出人工奶油無法匹敵的香氣和口感，而餅乾中的要角為魚鬆和魚脯，經過攪拌，充份與麵粉糰混在一起，再切片烘焙，餅乾出爐時，飽滿的香氣襲來，細細品嚐，有種奇妙的滋味，完全沒有魚的腥味，在餅乾細緻的質地中，巧妙地引出魚鬆和魚脯的香味和口感，伴隨奶油餅乾的香氣，虱目魚賦予西點餅乾新鮮的體驗，讓品嚐過的消費者都大感驚豔。

虱目魚是國人最喜愛且價格平實的漁獲，但虱目魚



Android



iOS