

Kaohsiung wins BIG at the International Awards for Livable Communities

◎English translation: Lin Fang-ju

◎Photos by Pao Chung-hui

The "Green Oscars"

This year the International Awards for Livable Communities were held in Al Ain, United Arab Emirates. Also known as the "Green Oscars", more than 80 cities and 150 communities compete in categories such as sustainability, natural environment and environmental protection. Liveable Communities Awards are endorsed by the United Nations Environment Program (UNEP) and the International Association of Amusement Parks and Attractions (IAAPA). The objective of LivCom is to evaluate the development of international cities and the impacts they have on the environment. The LivCom Awards is the world's only competition that focuses on issues such as urban landscape, environmental management, ecological development, resource utilization and sustainable development.



金獎：小林紀念公園

The gold medal was awarded to Siaolin Village for its Memorial Park.



高雄市獲國際宜居城市獎成績斐然

Kaohsiung wins five medals at the 2012 International Awards for Livable Communities.

Kaohsiung Wins BIG!

Kaohsiung won a total of five medals with the Siaolin Village Memorial Park taking the gold. The memorial not only pays homage to the victims of Typhoon Morokot but also the surrounding natural environment and the resident's sense of community. The judges were impressed at the role the park played in bringing hope to community during post-disaster recovery. The judges were so touched by how it had brought the community together that it received first

place out of twenty-four other competitors.

Dadong Arts Center won a silver medal for its emphasis on natural elements and incorporating surrounding eco-systems. It integrates the use of wind and natural lighting. Rain water is also utilized and the Fongshan River flowing around four of the main buildings. It establishes an oriental Zen ambiance and brings new energy to the old town of Fongshan.

Three bronze medals were awarded to Youchang Forest Park, Meinong and

Yancheng Districts. "Kaohsiung's delegation had to make presentations and answer the judges' questions," explains Kaohsiung's Mayor Chen Chu. "The five medals did not come easily. They are Kaohsiung's honor and pride of Taiwan." Mayor Chen is thrilled Kaohsiung is receiving international recognition for its efforts in urban planning and sustainability. The mayor would like to thank everyone that has worked on these initiatives, the government's hard work and the public's support.

Kaohsiung's urban planning has recently been devoted to becoming a competitive, "livable" community. The International Awards for Livable Communities are Kaohsiung's second recognition after it received the FIABCI Prix d'Excellence, earlier this year for Jhongdu Wetland Park. Ecological infrastructure has become a great priority in Kaohsiung's development. Efforts include expanding wetland and nature reserves, disaster prevention initiatives, drainage, flood control and coastline remediation. Initiatives incorporate environmental protection, art, culture, sustainability and an overall better living environment. The city government has researched international trends in public construction and planned accordingly. The city has also been inspired by the experiences of other international cities. It is evident the outstanding urban development has certainly paid off.

此備受評審肯定。

「國際宜居城市獎」由聯合國環境規劃署與國際公園協會聯合主辦，目的在評比各城市在永續發展與提高環保意識的貢獻，與對當地社會、環境帶來的影響，是全球唯一涵括城市景觀、社區環境管理、生態建設、資源利用、環境永續發展等重要議題的國際競賽。

綠色奧斯卡1金1銀3銅

◎文/盧怡如

◎攝影/鮑忠暉

高雄國際宜居城市 獎聲不斷

高雄又得獎了！

素有全球「綠色奧斯卡」之稱的國際宜居城市獎去（2012）年在阿拉伯聯合大公國艾因市公布決選結果，高雄市勇奪1金1銀3銅等5項獎座，其中，小林紀念公園、大東文化藝術園區分別得到金、銀獎的殊榮，右昌森林公園、美濃區及鹽埕區則獲頒銅獎；這是去年繼中都濕地榮獲全球卓越建設獎後，高雄再一次獲得國際大獎肯定！

市長陳菊說：「這次代表團不但要現場簡報且須立即答覆評審問題，在嚴格評選下，從80多個城市、150多個社區的激烈競爭中，一舉拿下五座獎項，相

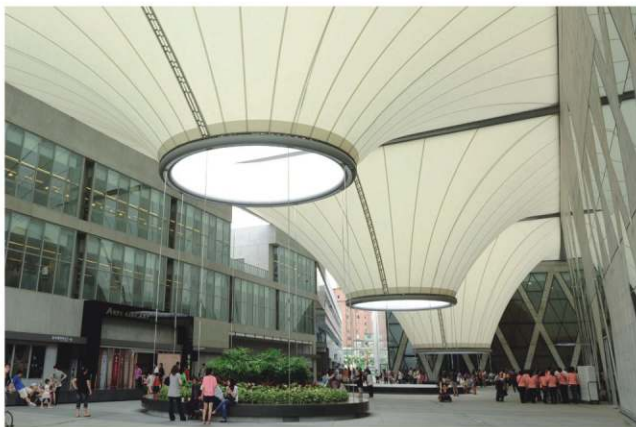
當不易，這不僅是高雄的榮耀，也是全台灣的驕傲。」她指出，獲獎代表國際肯定高雄的城市規劃，更認同高雄轉型綠色低碳的城市價值，感謝市民、市府團隊的支持與打拚。

高雄以「宜居城市」為目標，對生態建設極為重視，從取法「與自然共生」之道，逐步擴建生態濕地綠廊，到排水防洪、海岸線整治等防災治理面向，無一不是融合自然環保、人文藝術、生態永續的思維，為市民打造更優質的生活環境。這次參賽，不但掌握國際公共建設趨勢，納入後續規劃依據，更借重國際城市經驗，以提昇城市發展的深度及

廣度，為居民帶來幸福感及認同感。

勇奪金獎最高榮譽的小林罹難者紀念公園，因原址創造偉大及追思的環境，藉由表達對自然環境及罹難者的尊重，以及居民社群意識的萌發與覺醒，為當地生活展現災後復興的希望與未來，讓評審們極為動容，從全球24個城市中脫穎而出。

摘得銀獎的大東文化藝術園區，設計意象強調自然元素，以半戶外建築空間與周圍生態系統結合，引入自然風的流動、錯落的光影，以及雨水、鳳山溪等水資源，串連四座主體建築，營造東方禪學之美，為鳳山古城注入新生命，因



銀獎：大東文化園區

A silver medal was awarded to Dadong Arts Center.

Local Delicacies in Gangshan Town

◎English translation : Lin Yi-chun

◎Photography by Lin Yu-hung

Since the Southern Gangshan MRT station began operations, getting to Gunshan has become easier than ever before. Visitors now have a variety of shuttle buses that will take them into downtown Gangshan. Once at the MRT station, visitors can take shuttle buses Red 68, 69, 70, 71 and 73. Visitors can also rent public bike at exit No.1 of Gangshan MRT Station. Gangshan is well known for its traditional markets and variety of vendors selling local delicacies, so come on out and indulge in some of Gangshan's delicious offerings. This article will spotlight some of Gunshan's best eateries where local cuisine can be enjoyed the most.



小溝頂甜湯圓
Siao Gouding tangyuan soup



蜜豆刀削冰
Shaved ice with beans

享受美食 盡在岡山小吃

◎文／盧怡如 ◎攝影／林裕鉉

捷 運南岡山站通車了！到達岡山市區，除了可轉乘紅68、69、70、71、73等公車，還可在1號出口附近租借高雄市公共腳踏車，一路享受踩風慢活，週末一起到岡山品嚐傳統市場、巷弄內的在地小吃美食吧！

新源發麵包

草莓醬烤土司很普遍，但木瓜醬烤土司就很少聽過了！這是60年老店新源發最特別的口味！木瓜醬由老闆娘親自熬煮，塗在抹上奶油的厚片土司並經過烘烤之後，濃郁清香帶著些許甜味的木瓜醬烤土司出爐了！只要零錢20元！還有店家自製的手工蛋餅、鮮奶豆漿，也很美味喔！

阿三麵

嚐過老爸老媽懷念的豬油拌麵嗎？「阿三麵」煮給你吃！以傳統豬油、滷肉

Sin Yuan Fa Bakery

Sin Yuan Fa Bakery has been in operation for 60 years and features papaya jam on toast. Their papaya jam is handmade by the lady proprietor. It is spread generously on buttered thick bread and oven toasted. Its rich fragrance and delicate sweet taste costs only 20 NT. Sin Yuan Fa Bakery also features Taiwanese omelettes with soya milk.

Asan Noodles

Asan noodles are covered with a delicious lard based sauce that has been loved throughout the ages. The traditional lard and braised pork sauce is covered with thick slices of pork and bean sprouts. The large bowl costs 40NT and 60NT for the extra-large portion. Help yourself, hot soup is made with Asan's secret braised pork sauce also a local favourite.

Sankuaicuo Noodles

Sankuaicuo Noodles is the best place in town to enjoy delicious tangyuan glutinous rice balls. Meaty tangyuan was



阿三麵
Asan Noodles



木瓜醬 ▲
Papaya jam
木瓜醬烤土司 ▶
Papaya jam on toast



previously available only during the winter months. However, due to popular demand the owner decided to offer it all year-round. The piping hot tangyuan savory meat fills pumpkin glutinous rice balls and cost 50 NT for a small portion and 65 NT for a large one. Flat rice noodles and dry noodles stewed with duck eggs are also popular at Sankuaicuo Noodles. Their soup bowls and condiment containers are hand molded by the owner's son and really enhance flavor.

Sin-Mei Shaved Ice and Fruit Parlour

Sin-Mei has been in operation for more than fifty years. Over the years, the shaved ice, sweet adzuki bean dish has been a popular treat. There are a variety of ingredients that can be added to the shaved ice. Options include dried fruit, peanuts, pearl

barleys, adzuki beans, mung beans and fruit. Popular combinations include snow flaked ice with traditional banana shaved ice and adzuki beans for 40 NT. There are a variety of delicious shaved ice combinations available at Sin-Mei.

Siao Gouding Papaya Smoothie

Siao Gouding opened in 1948. For more than 60 years Siao Gouding has been renowned for its fresh fruit and vegetable juices and papaya smoothies. However, an over the past few years Siao Gouding has also become popular for its hot tangyuan soup. The clear soup is sweet but not sugary. Tangyuan soup ingredients include sweet cooked adzuki beans, mung beans and peanuts, etc. It is 35 NT for a small bowl and 50 NT for the large one.

Where to buy?

Sin Yuan Fa Bakery

Address: 154 Pinghe Road
Hours of Operation : 6:00~13:00

Asan Noodles

Located at the Weisin and Gangshan intersection (inside Wunsian Market)
Hours of operation: 07:00~17:00

Sankuaicuo Noodles

Address: 33 Dacheng Street
(located behind the fire station)
Hours of Operation: 11:00~21:00

Sin-Mei Shaved Ice and Fruit Parlour

Address: 108 Shoutian Road
Opening time: 11:00~22:00

Siao Gouding Papaya Smoothie

Address: 84 Kaiyuan Street
Hours of operation: 12:30~23:00

哪裡買？

- 新源發 平和路154號 6:00~13:00
- 三塊厝麵店 大埕街33號(消防隊後面) 11:00~21:00
- 阿三麵 維新、岡山路口(文賢市場內) 07:00~17:00
- 小溝頂 開元街84號 12:30~23:00
- 新美冰菓室 壽天路108號 11:00~22:00

醬汁攪拌、搭配大塊肉片和豆芽菜的乾麵，香氣濃郁、口感很有嚼勁，只有大碗(40元)和特大(60元)兩種份量，可見這是大碗才夠味的美食啊！還有滷肉醬汁調製而成的熱湯，現場讓你喝到飽！

三塊厝麵店

什麼湯圓會讓顧客百般懷念？在三塊厝就找的到！原本是冬季限定的鮮肉湯圓，在顧客頻頻詢問下，老闆決定全年供應。熱呼呼的湯圓，吃得到肉餡的鮮甜飽滿，還有南瓜揉捏的湯圓皮，只要現金50元(大碗65元)！粿仔條、乾麵搭配滷鴨蛋，也是道地的好滋味！值得一提的是，店裡所有盛湯、調味料的器皿，都是老闆兒子手拉坯親製的，品嚐起來別有一番風味！

新美冰菓室

標榜50年傳統冰店，新美的蜜豆刀削冰(30元)老少咸宜，有蜜餞、花生、薏仁、紅豆、綠豆和水果等，搭配

以刀削冰塊製成冰品，咀嚼起來滋味豐富，讓人口齒留香；蜜豆雪花冰(40元)則是傳統香蕉冰，綿密清香口感的挑動味蕾。店裡還有其他種冰品美食，歡迎來打牙祭！

小溝頂木瓜牛奶

頂著民國37年創立、超過60年的招牌，小溝頂以木瓜牛奶、新鮮蔬果打響名號，近年來推出熱湯圓，甜湯甜而不膩、湯圓Q嫩彈牙，加上紅豆、綠豆、花生等，料多豐富，只要35元(大碗50元)，就能品嚐這個好滋味！



三塊厝粿仔條+鴨蛋
Sankuaicuo flat rice noodles with a duck egg



三塊厝鹹湯圓
Sankuaicuo meaty tangyuan

Pride of Daliao District: Red Diamond Adzuki Beans

◎English translation: Tan Shu-chun

◎Photos by Pao Chung-hui



No grains grow better in the fertile soils of the Kaohsiung-Pingtung region than adzuki beans. Grown in autumn and harvested in winter, adzuki beans need warm weather to reach maturity, and the Kaohsiung-Pingtung area provides perfect weather conditions for their cultivation.

As soon as rice is harvested in May and June, farmers in Kaohsiung's Daliao District prepare for the adzuki season by improving soil fertility with green manure. After planting in late September, the adzuki seeds start to absorb south Taiwan's warm sunlight. The initial growing phase requires temperatures above 30 degrees Celsius. The beans continue to mature in their pods during the middle and final growing phases for another 115 days, during which cooler temperatures of around 25 degrees Celsius are ideal. Once the leaves turn yellow and start to fall, the beans - by this time they are giving off a distinctive fresh aroma - are ready to be removed from the mature pods.

Daliao District's adzuki production and sales organization has launched a new brand name, "Red Diamond," which is synonymous with perfect color and luster. To ensure high-quality output, the organization has chosen to grow two strains of adzuki beans awarded food-traceability certification, Kaohsiung No.8 and Kaohsiung No.9. Water, soil, pesticides and fertilizers are used in compliance with regulations and samples are sent for inspection both before and after the beans reach maturity. Every effort is made to ensure consumers enjoy adzuki beans of the highest quality.

Daliao's adzuki production and sales organization was established in 2006; in 2010, it registered "Red Diamond" as a trademark. The organization aims to

establish the brand as a locally-produced premium product. In 2012, around 330 hectares in Daliao District were planted with adzuki beans, with Kaohsiung No. 9 beans being the prime type. A hundred grains of Kaohsiung No.9 beans weigh about 21.5 grams. Mr. Wang Rei-jung, the organization's leader, says that each step in the growing process - including the choice of bean type, soil, water, ecological farming and management - is subject to careful inspection to ensure Daliao's adzuki beans are the best possible.

Mr. Wang is himself an adzuki farmer, and the leaves of the adzuki plants in his field all have a healthy shine. An adzuki plant can grow more than a hundred of pods, with eight beans per pod. Although adzuki beans are tiny, cultivating them is not simple. Adzuki beans prefer sandy soils; farmers apply multiple biological-control methods to keep pests at bay. One of these is applying neem oil, the pungent odor of which repels pests and bugs.

Ms. Chen Yu-ju, an assistant researcher who has been working in Kaohsiung District Agricultural Research and Extension Station for over two decades, draws a comparison between locally-produced adzuki beans



一株紅豆可以長出一百多個豆莢。
A single adzuki plant can grow more than a hundred pods.



紅豆收割
Harvesting adzuki beans

and imported adzuki beans. Locally produced beans are generally equal in size and give off a strong aroma, while foreign beans vary in size and are darker. Due to price spikes for foreign beans and freight costs, local food companies have embraced local adzuki beans, as a result of which the supply of local adzuki beans cannot meet export



紅豆生長第76天
Red beans which have been growing for 76 days.



成熟的豆莢
Mature adzuki pods

demands.

The latest crop of Daliao's adzuki beans will be harvested between early January and early February 2013. If you want to taste the best and freshest adzuki beans, "Red Diamond" is your ideal choice.

Daliao adzuki beans are available from Daliao District Farmers' Association (tel: 07-7811141).



紅晶鑽紅豆呈現鮮紅色的色澤
The perfect color and luster of Red Diamond adzuki beans

觀察王班長的紅豆田，葉片亮麗，一株紅豆10號的品種甚至能結出上百個豆莢，每個豆莢可長出8顆紅豆。小小一顆紅豆，學問很大，王班長指出，紅豆被栽種在最適合紅豆生長的砂質土壤，至於病蟲害防治採生物性防治，比如以苦楝油提煉出藥，從味道等多種管道驅趕害蟲。

高雄區農改場研究紅豆超過二十年的助理研究員陳玉如分析，台灣紅豆與外國紅豆的品質兩者相較之下，台灣紅豆大小均勻、香味很濃，而國外紅豆大小不一、顏色較暗沉，國內食品大廠這幾年，在國外紅豆價格上揚再加上運費，使得由國外進口紅豆與國產紅豆價格相當，廠商轉而訂購品質更新鮮的國產紅豆，國內的紅豆因市場內需已供不應求，更遑論外銷。

大寮區紅豆採收時間約為2013年1月初至2月初，想品嚐當令新鮮紅豆，首選大寮區「紅晶鑽」紅豆。

哪裏買？

大寮區農會
07-7811141

大寮 紅晶鑽紅豆

◎文／侯雅婷 ◎攝影／鮑忠暉

再沒有比紅豆這一項雜糧作物更適合栽種在高屏區的沃土，紅豆是在秋天播種、冬天收成，高屏地區恰如其份地提供了栽植紅豆所需先高溫再冷涼的氣候。

5至6月結束稻作後，大寮區的農民開始栽植綠肥、養地，為接續下來的紅豆積蓄能量，9月下旬播種後，蟄伏土裡

的紅豆，吸納了高屏地區的日照，初期需要高達三十度以上的高溫，等到生長的中下期，豆莢正蘊孕充實飽滿的紅豆，此時需要25度冷涼的溫度，紮紮實實地蘊孕115天，等待葉子自然轉黃、脫落，紅豆完熟，從鼓鼓的豆莢取出豆子，散發出新鮮的香氣。

高雄大寮區紅豆產銷班推出「紅晶鑽」紅豆品牌，顆顆顏色鮮紅、充滿光澤，紅豆圓潤、飽滿，為了替消費者把關，大寮區產銷班取得產銷履歷認證栽種的品種「高雄8號」和「高雄9號」，從水、土壤，乃至於農藥、肥料的使用，均須依規定按時使用和成熟前、後的兩個時間點送驗，讓消費者吃得安心。

大寮區紅豆產銷班自2006年成立，2010年註冊「紅晶鑽」紅豆品牌，讓消費者安心享受在地生產最優質的紅豆。大寮區2012年紅豆栽種面積約330公頃，主要以栽種紅豆9號為大宗。紅豆9號品種，每100粒(紅豆)重達約21.5公克，產銷班班長王瑞榮表示，大寮紅豆品質之所以能達至上乘，從紅豆品種、土壤、水質、生態農法到管理，層層把關，樣樣都得講究。



品質最好的紅晶鑽紅豆
Tasting the finest adzuki beans, Red Diamond

Maolin's Purple Crow Butterflies

◎English translation: Marie-Claude Pelchat ◎Photos by Pao Chung-hui, Liao Jin-shan (Maolin National Scenic Area Administration)

Maolin's Purple Butterfly Valley is as famous as the Mexico's Monarch Butterfly Valley. In both locations a huge number of butterflies migrate to the region during the winter months. It is not known where these butterflies originate from, however the colder the weather gets in northern Taiwan, the more numerous the butterflies are in Purple Butterfly Valley. In the past, there have been over 600,000 butterflies recorded in the region. They are especially numerous during Lantern Festival. "Seeing such a tremendous number of butterflies is a phenomenal sight," explains Rukai tour guide Yuan-er-ke (aka Chian Shan-Chuan).

There are actually four types of purple crow butterflies that come to Maolin's Purple Butterfly Valley. There is the

dwarf crow butterfly which has a large purple band on the end of its wings. The double-branded black crow butterfly which has two long stripes on its forewings and three white spots in the middle of the wings. The smaller striped blue crow butterfly has a white spot in the middle of its wings. Finally, the chocolate tiger butterfly with prominent hind wings and big white spots in the middle of its forewings.

When visiting Purple Butterfly Valley, walk slowly and speak quietly. In the

past, there were so many visitors and organized tours; the butterflies began to disappear and did not return to Maolin for quite a long time. The local Rukai tribe felt it was important to protect the butterflies and employed specialist Chan Chia-lung to step in and lead conservation efforts. The first initiative was to plant more butterfly nectar plants. They also erected fences in order to prevent people from entering the area.



These measures were kept up for several years, until butterfly populations were restored during the winter months. The best time to see purple butterflies and visit Maolin's National Scenic Area is from December 2012 to March 2013. On weekends, Maolin District Office and the Maolin National Scenic Area provide guided tours. These volunteer guides can be met at the entrance of the Valley and give great insight into the world of these beautiful butterflies.



青斑蝶覓食仍不忘展示它牠的美麗
A beautiful exhibition of the Chestnut Tiger butterfly's wings



圓翅紫斑蝶黃金蛹
Chocolate tiger butterfly in cocoon form



紫蝶幽谷並非地名，而是蝴蝶研究者用來專指紫斑蝶群聚越冬的生物現象。
Purple Butterfly Valley has numerous butterflies migrating to the region during the winter months

茂林尋幽踏青 與紫蝶共舞

◎文／盧怡如 ◎攝影／鮑忠暉、茂林國家風景區管理處廖金山

隨著冬日清晨第一道陽光進入茂林區紫蝶幽谷，我們輕踩著腳步，一探幽谷中的嬌客——「紫斑蝶」。也許是被穿透山谷間的光線喚醒，抑或是與晨運訪客的呢喃細語應和，牠們時而穿梭在高低起伏的山谷裡翩翩起舞，時而停歇在蒼鬱繁盛的樹林上優雅休憩，時而追逐在氤氳芬芳的花叢中汲取蜜源；山谷因紫蝶的到來，為高雄冬天憑添些許暖意。

為高雄「暖」冬的紫斑蝶有4種：「端紫斑蝶」的翅端有一大片紫色，在陽光照射下呈現幻色絢麗；「斯氏紫斑蝶」的前翅有兩條長條形性標，中室有三個白斑；「小紫斑蝶」體型較小，中央有一點白色斑點；以及後緣突出，中央有大白斑的「圓翅紫斑蝶」。此外，幽谷裡也常見到色彩鮮麗的「青斑蝶」，巧兮倩兮讓人驚嘆讚賞。

幾十萬隻的紫斑蝶從何而來？目前仍是個謎。只知根據經驗，北部天氣愈冷，茂林蝴蝶谷裡的紫斑蝶數量就愈多，最高峰時期數量曾達到60萬隻。「尤其

農曆小寒到元宵節之間，在山谷向陽處所聚集的蝴蝶飛舞景況，最叫人目瞪口呆。」魯凱族導覽員爾克（漢名：簡山泉）如此形容。

拜訪紫蝶幽谷可得步伐減緩、輕聲細語！由於過去舉辦賞蝶季吸引許多觀光客，但人為的侵擾卻讓紫斑蝶一度消失蹤影，這讓魯凱族人意識到保育蝴蝶的重要。於是，在蝴蝶研究者詹家龍的帶領下，除了在山林間為蝴蝶種植蜜源植物，裝置水管水源，同時也在紫斑蝶活動區域的山谷設置柵欄，防止遊客闖入；經過幾年來的努力，情況獲得改善，回茂林山谷過冬的紫斑蝶也逐漸恢復以往的數量。

紫蝶谷與墨西哥

帝王斑蝶谷齊名，是目前世界已知兩處的大規模越冬型蝶谷。到今年3月前，是茂林紫蝶幽谷賞蝶絕佳時機，茂林區公所與茂林國家風景區管理處於假日在紫蝶幽谷入口處設置解說志工，提供遊客導覽及解說的服務，歡迎和我們一同體驗世界級蝴蝶生態景觀的感動。



▲綠意盎然的幽谷步道
Lush green walking paths
▲紫蝶幽谷的指示牌
Sign for Purple Butterfly Valley



Ta-di Mountain Natural Park in Mituo District

◎English translation: Marie-Claude Pelchat

◎Photos by Pao Chung-hui

Located in Kaohsiung's Mituo District, Ta-di Mountain rises approximately 53 meters above sea level. Of Taiwan's various badlands, it's the one located nearest the coast. Gangshan Airport is east of the mountain, while the Taiwan Strait is to the west. To the south lies Zuoying's naval base, while TPC Hsinta Power Station is located to the north. Because of its advantageous geographical position, Ta-di Mountain became a restricted military area during the Japanese occupation period (1895-1945), and stayed until military control long after World War II. When the armed forces finally withdrew in 2006, the area was put under the jurisdiction of Mituo District Office. The office created a nature park, revealing the mountain's beautiful scenery to the outside world.

Many visitors come to Ta-di Mountain to enjoy the gorgeous sight of the sunset bathing the mudstone badlands topography. Attractions within Ta-di Mountain Natural Park include not only many hills bereft of vegetation and two small vents from which mud flows, but also hiking trails and a vast range of vegetation indigenous to Taiwan. Among them are century-old carambola trees. There are also date-palm trees, one of the four wonder trees of Taiwan, and these offer a surprising vista for visitors. It is also possible to walk past some of the military installations which reflect the area's history. With its diverse and rich landscape, the area is certainly worth visiting. First-time visitors may want to hire a professional tour guide through the Mituo Miluogang Cultural and Historical Association, which was established over ten years ago. Tour guides can share interesting facts. For example, they will introduce you to some plants that are actually poisonous, even though they have attractive fruit,

such as highly toxic Yellow Oleander (*Thevetia peruviana*). Guides will also point that much of the land surrounding the military base was planted with sisal to prevent enemy airborne attacks, as the plants' sharp sword-like leaves would deter parachute landings.

Mr. Tsai Chih-hua, one of the association's senior guides, recommends a tour that takes 50 minutes to one hour. The best place to start is from the bunker, whose elevation provides vast, unobstructed views of the landscape. From there, visitors can go down the steps and soon view the badlands terrain. However, this route is long and steep, and quite challenging for visitors with weak legs. The best time to visit is April, that's when fish farms in the distance can be seen while the sun is setting; at that time of year, the sparkling, golden fish ponds shine beautifully. When the area was under military control, plans were made to block up the mud-spewing vents for security reasons. This was never done, however, and the two vents are still quite active. Mr. Tsai reminds visitors that the mudstone which makes



沿著步道，惡地形就出現在眼前。
Along the steps, visitors soon view the badlands terrain.

How to get to Ta-di Mountain?

- (1) From central Kaohsiung, taking Taiwan Highway 17 and head north to downtown Mituo. There, one will see a sign pointing to Ta-di Mountain.
- (2) Take bus 72 (Red Line) and get off at Fengci Intersection, then walk a few steps until you reach the mountain entrance. For information about where you can catch the bus, call the Bus Service Administration at (07) 746-2141.

up the terrain is the result of a geological miracle that took place thousands of years ago, so visitors are asked not to touch or climb the hills, as well as avoid doing anything that might damage the vents.



彌陀瀑底山

◎文／侯雅婷 ◎攝影／鮑忠暉

彌陀區瀑底山海拔約53公尺，是全台最近海濱的惡地形山丘，東臨岡山機場、西臨台灣海峽、南臨左營軍港、北臨興達電廠。瀑底山優異的地理位置，自日治時代起，即被規劃為軍事管制區，直到2006年撤哨，接管的彌陀區公所成立自然公園，外界始得一窺面貌。

許多慕名而來的遊客，為的是一睹夕陽餘暉映在童山濯濯惡地形泥岩層山丘的美麗景致，但瀑底山自然公園的精彩，除了廣為人知的多座惡地形山丘及兩座小型噴泥口，更特別的是，惡地形山丘的彼端，沿著登山步道，映入眼簾的是滿山翠綠的台灣原生種植物，從百年楊桃樹到台灣四大奇木之一的台灣海棗，讓人有柳岸花明又一村的驚喜，而散



雖堡是遠眺的最佳地點
From this bunker, visitors can enjoy unobstructed views of the landscape.

佈其中的軍事設施反映該地的歷史遺跡，多元而豐富的景觀絕對值得旅人造訪。初次造訪瀑底山的旅人，不妨預約當地成立10年之久的彌陀彌羅港文史協會專業導覽，由於瀑底山部分景觀植物具毒性，比如黃花夾竹桃就是帶有劇毒的植物，可是其果實又極具吸引力；而在惡地形山丘旁一大片瓊麻，因為瓊麻尾端尖銳可防止敵人空降的威脅，原為軍事基地的瀑底山基於安全考量廣植，像這些有趣的知識都可透過導覽員的分享，使旅人玩得盡興又安全。

彌陀彌羅港文史協會資深導覽員蔡志華推薦的觀光路徑約須50分鐘至1小時，制高點碉堡是遠眺的最佳地點，開闊壯麗的大景一覽無遺，旅客也可從碉堡處順著階梯往下走，惡地形山丘的特殊景致就會出現在身旁，只是陡長階梯，

對不勝腳力的旅人是一大考驗。最適合造訪離堡的季節是在4月，日落時可以看見遠方的養殖漁池，在夕陽的照射下，波光粼粼的金色漁塭靜靜閃耀著。此外，噴泥口在軍事管制期為了安全的考量，曾試圖破壞噴泥口，但這兩座噴泥口仍持續活躍中。蔡志華呼籲造訪的旅人，惡地形泥岩層山丘是幾萬年累積成的奇景，請勿觸摸或攀爬惡地形山丘，也請勿破壞噴泥口。

瀑底山交通指南

- (1) 省道台17往彌陀方向，過四維路口約50公尺迴轉山頂路，循著指標即可抵達。
- (2) 搭乘公車紅72號，至「分歧路口」站下車，再步行一段即可抵達。



瀑底山提供健行步道和許多的台灣原生種植物
Ta-di Mountain offers hiking trails and a vast range of vegetation indigenous to Taiwan.

Award Winning Tattoo Artist Yang Chin-siang

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

Mr. Yang Chin-siang is not your stereotypical tattoo artist and regarded as one of the most prominent tattoo artists in Taiwan. One of the things that Mr. Yang is well known for is his high level of ethics. He believes tattoo artists must exhibit a high level of self-respect and respect for others. He does not accept clients under 18 and provides free consultation for people getting tattooed for the first time. He explains the process in detail and what to expect when the tattoo is complete. He also encourages clients to go home and think about it. Tattoos are permanent; therefore he doesn't want anyone to regret their decision. He also encourages females to avoid tattooing exposed areas so they won't get ridiculed by people that don't understand the art form.

People are often mesmerized by tattoos. Mr. Yang himself has a captivating full-body tattoo. He stated that people often stare but he isn't bothered by it. In his native Taiwanese he explains, "Although we have tattoos, we are just the same as everyone else. We just express ourselves through our tattoo art. Some people are sincerely interested and some people find it an oddity."

Mr. Yang was awarded first place in the Black and White category at the prestigious, 2009 Milan Tattoo Convention. His winning portrait of the Chinese Saint "Jigong the Living Buddha" impressed tattoo professionals from around the world. The winning masterpiece depicted the Saint Jigong surrounded by a flying dragon, images of the bodhisattva and dancing goddesses. The Heart Sutra (one of the most recited Buddhist sutras), was also included in a calligraphy script. The tattoo was placed across the model's back and complemented the natural

contours of the body.

Mr. Yang's sophisticated style is carried out with detailed execution and thought. Although Mr. Yang has been tattooing for more than 30 years, he is still passionate about his work. He explains, "Each tattoo is a new challenge and an opportunity to reinvent myself. I continue to improve with each tattoo." At East Tattoo, Mr. Yang and three other artists do not use sample pictures. Every tattoo is created out of extensive discussions with each customer and is custom made. He



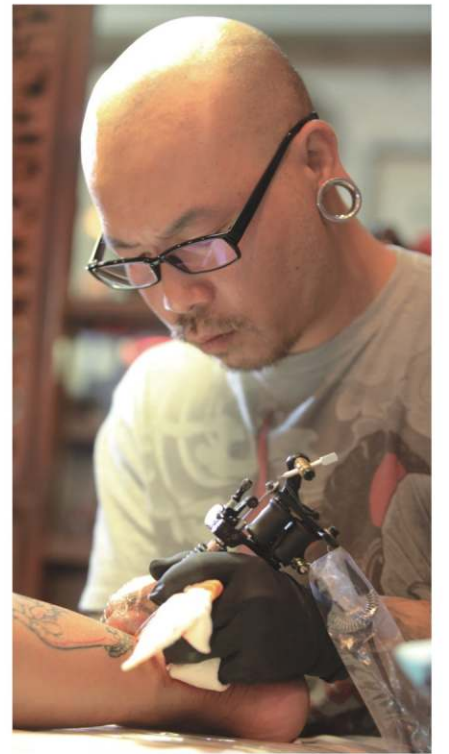
楊金祥為客戶刺青
Yang tattooing a client

explained tattoo artists must exhibit solid sketching skills and a good imagination. It is important tattoo artists are always willing to adapt their style and methods of expression for each client. They must keep their work contemporary and relevant. The world's best tattoo artists have developed a unique signature style that can withstand the test of time.

Mr. Yang's tattoos are a reflection of people's lives. "No gain comes without pain", he explains, "humans achieve personal growth through the pain they have experienced and their tattoos embody these experiences." Tattoos bear witness to an individual's personal history. It should therefore be carried out with great consideration and self-responsibility.

Mr. Yang's bright and open-plan shop, East Tattoo, opened 19 years ago. As one of Taiwan's best tattoo parlors, it sets the bar for others. With modern oriental decor, it is spotless and well organized, with sterile work stations. All tattoo artists at East Tattoo are required to maintain excellent hygiene.

Mr. Yang's personal story was recently presented in the film Inky Soul. The documentary featured several Taiwanese tattoo artists and



楊金祥一直致力於刺青
Yang has always been dedicated to tattooing

premiered at the 2012 Kaohsiung Film Festival. Mr. Yang really appreciated the way the director Chen Huei-mei presented his life as a tattoo artist. He believes it will provide the general public a better understanding of the art of tattoo and that tattoo artists are indeed respected professionals.

East Tattoo : 07-2011122



遊藝紋身 楊金祥

◎文／侯雅婷 ◎攝影／林育恩

眼前這位楊金祥是台灣刺青界重量級人物，一身輕便進入東方紋身館，頂個光頭，但手臂和身上的刺青，讓他走到哪都是焦點，面對外界因為這一身斑斕的紋身而投以注目的眼神，楊金祥以台語說，我們只是比普通人身多些花草(指刺青)罷了。

2009年，楊金祥拿下全球規模最大的義大利米蘭紋身展「黑白組」冠軍，楊金祥以自成一格的東方意象風格，演繹濟公、巨龍、心經和菩薩仙女圖，圖形順應著身形，使其更加維妙維肖，作品豔驚會場。得獎當年，楊金祥已耕耘刺青26載，如今，30個年頭過去了，楊金祥對於刺青仍然熱血，每次創作就像面對全新的自我挑戰，他肯定的說，還會繼續刺下去！

對刺青，楊金祥自有一番論述，他說人生與刺青很像，人生中總有痛苦，但

痛苦使人成長，刺青也是一樣的，刺青就是對自己負責，刺青之前要想清楚，刺的時候會痛，之後會留下美麗的印記。藉由刺青，紀錄下人生某一段宣言。

成立19年之久的東方紋身是台灣指標性紋身館，明亮的室內空間呈現出現代化的東方風格，這裏的環境超乎想像的乾淨，工作區域以無比的整潔和秩序展現對自主衛生管理一絲不苟的態度。

楊金祥把自愛和品德視為這份工作最重要的事，店裏不替未滿18歲的人刺青，他強調，面對不甚了解刺青的內容的客戶，他們會為客人設身處地的著想，也因此，對於初次刺青的客戶，會請客戶考慮清楚再來，至於女性客戶則會建議她們避免把刺青刺在手部等明顯位置，避免外界投以異樣眼光。

楊金祥表示，店裡所有的圖形都與客戶溝通後，量身定作，因此紮實的素描功力是這一行所必備的，但紋身師還必

須具備豐富的想像力，此外，表達方式也要能跟得上時代潮流。當被問起，一個傑出與好的刺青師傅的差別？楊金祥表示，傑出的刺青師傅在作品中，開創出獨特的風格。

2012年高雄電影節推出在地主題紀錄片「墨魂」，描述包括楊金祥等台灣刺青師傅的故事，楊金祥表示最喜歡這部片子對紋身師的描述，讓許多人了解，紋身師的專業的工作態度，一種職人的精神。



東方紋身：07-2011122



楊金祥2009年獲得義大利米蘭紋身展「黑白組」冠軍作品(照片提供／東方紋身)
Mr. Yang's award winning tattoo in the black and white category at the 2009 Milan Tattoo Convention (Photo courtesy East Tottoo)

The joys of tug of war - How Jiasian Elementary School upended tradition

◎English translation: Marie-Claude Pelchat ◎Photo by Pao Chung-hui

Time to practice!" Every day at 12:30, Jiasian Elementary School's tug-of-war team gathers on the basketball court to practice. They work in pairs or teams of three or five. Sometimes they joke around while competing against one another, and usually they are merry while learning and growing up, because here the goal of learning is happiness!

The school's tug-of-war team was established in February 2011. Since then, it has won 20 trophies, including the National Cup, etc. "We are very happy yet very surprised that we have attained these achievements!" says Principal Lin Hua-cyu. "At first, we joined competitions so the children could see the world, and we let sixth-graders join if they were interested. The important

thing was that the children were happy."

The school's buildings were still being rebuilt, so to make up for a lack of equipment, the school made the most of its situation and available materials by practicing with ropes tied to tree or basketball poles.

What adults see as hardships, children see as a source of happiness. Without training equipment, a daily four-part training program was devised. In the morning, the children train for running and physical exercises; at noon, they watch films about tug-of-war competitions; in the afternoon, they do rope-skills training and compete as teams; finally, after school, they go back to the mountain to run and do physical training. Why take part in the tug-of-war?

"Because we like it!" the children reply happily.

"God works in mysterious ways. When He wants to send us a gift, He doesn't do it directly, but makes it so that we have to travel on long roads, take many turns and see a great deal of landscape," says coach Jhang Yong-hao. Apart from the children gaining a sense of accomplishment, the tug-of-war team has given Jiasian residents real encouragement. The youngsters' happiness and strength to move forward has been uplifting for locals still coping

with the aftermath of 2009's Typhoon Morakot.

This miracle of transformation touched Yang Li-chou, a Golden Horse Award-winning filmmaker, whose 2012 documentary "The River" features Jiasian, the school and the tug-of-war team. Kaohsiung City Government's Education Bureau of Kaohsiung City has provided NT\$180,000 to purchase a dedicated tug-of-war lane, protective straps and other equipment, so we can expect great things from the team as the miracle continues!

樂在拔河 甲仙國小顛覆傳統的奇蹟

◎文／盧怡如 ◎攝影／鮑忠暉

「練習囉！」每到中午12點半，甲仙國小拔河隊同學自動到籃球場練習，他們或兩兩並肩、或三五成群，也許嬉鬧，卻也彼此較量；也許歡樂，卻也教學相長；因為這裡的學習宗旨，是快樂！

拔河隊於2011年2月成立以來勇奪全國盃等20座獎杯。「能有這些成績，很高興、也很意外！」校長林華曲說。「一開始是藉由比賽讓孩子見世面，也讓六年級同學自由參加練習，只要孩子快樂就好。」由於當時校舍尚在整建，為了克服練習設備不足，校方想出「因地制宜、就地取材」的方式，把繩子綁在樹或籃球架上，當成拔河機來練習。

大人眼中的辛苦，卻是孩子快樂的泉源。在設備不足的環境下，每天訓練四

個時段：早上是跑步和體能訓練，中午觀看拔河比賽的影片，下午做拉繩技巧訓練和分組對抗，放學後再做跑步和體能訓練。為什麼要拔河？「就是喜歡！」孩子興高采烈地回答。

「上帝的旨意很神秘，當祂要送一樣禮物，往往不是直接給，而是要多走一些路、多轉一些彎、多看一點風景。」教練張永豪說。除了獲得成就感，拔河隊更鼓勵甲仙鄉親，讓遭受莫拉克風災重創的心靈，因為孩子的樂觀，而獲得安慰與奮發向上的能量。

這段顛覆傳統的奇蹟，讓金馬獎導演楊力州深受感動，拍攝紀錄片《拔一條河》；市府教育局也適時補助18萬經費，購置拔河道及後衛護具背帶等設備。奇蹟仍在進行中，讓我們拭目以待。



Presenting Kaohsiung Korean International School and Principal Kim Jin Sub

◎English translation: Peng Hsin-yi

◎Photo by Hou Ya-ting

Kaohsiung Korean International School has been in operation for fifty-one years. It is an indispensable pillar for the local Korean community and offers excellent education for Korean children that reside in Kaohsiung. Although the campus is not very big, it is nicely designed and well kept. The school's principal is Kim Jin Sub, and currently there are twenty students enrolled in the regular afternoon program which offers classes for students ranging from first to sixth grade.

In the morning, the students attend regular classes at regular Taiwanese elementary schools and study alongside Taiwanese classmates. Then from 1:00 to 5:30 pm they go over to the Korean school where they continue their classes in Korean. They also learn about their traditional Korean culture and heritage.

The Korean school also offers classes on Saturdays, granting students who are unable to attend during the week, an opportunity to learn Korean. The regular afternoon program includes courses in Korean language, cultural education and samul nori (Korean music played on a set of four percussion instruments).



They also teach the students about Korean festivals such as "Kimchee Day", when children learn how to make the Korea's national food. The curriculum was carefully designed to

provide a practical and fun education.

Principal Kim began working at the Korean school four months ago and was very excited about moving Kaohsiung. He believes it is very important for children to maintain a good understanding of their native culture. He encourages students to come and see him in his office at anytime. Although he hasn't been in Kaohsiung for very long, he likes Kaohsiung's mild autumn and winter. He feels

the people are very welcoming and friendly. He enjoys a good quality of life in Kaohsiung, with its many parks and green areas. He feels the cost of living is reasonable. He particularly loves

mangos and enjoys Taiwan's wide variety and quality fruits.

Although studying two languages and cultures is a tall challenge, Mr. Kim has never heard any children complain. He admits, it is usually the parents that have concerns about the children's heavy workload. However, Principal Kim believes the most important things to remember when working in a cross-cultural environment, is maintaining a positive attitude, keeping an open mind and accepting the local culture's unique characteristics. He also believes language is the key to connecting cultures. Language is useful for blending in with other cultures, so he plans to continue studying Mandarin and enjoying a great in-depth experience in the local culture.

高雄韓國國際學校 文化紮根

◎文、攝影／侯雅婷

成立51年的高雄韓國國際學校，提供在高雄的韓籍國小學童接受韓國母語的教育機會。全校一至六年級20位小朋友，上午同一般的台灣國小學生接受九年義務教育後，下午1點半到5點半，進到韓國學校，繼續學習韓文，連結韓國文化。

高雄韓國學校星期六設有週末學校，提供平日無法參加下午班的國小學生學習韓語的機會。一般生課程除了韓語教

授，透過四物遊戲(韓國傳統敲擊樂器)的學習、遠足以及文化體驗日等活動，比如：冬季泡菜製作，課程精彩豐富。校園小而美，設置有規劃縝密的三線跑道迷你操場，每當下課時間或放學後，總可見到小朋友在操場上盡情奔跑。在這裏，人與人的互動更加緊密，校長金鎮燮告訴小朋友們，隨時歡迎小朋友們進來找他。

金鎮燮校長到校服務4個月，儘管還沒有太多時間認識高雄，但他很喜歡高雄

秋、冬兩季舒適宜人的天氣和友善、親切的市民，他稱讚高雄是非常適合生活的城市，市區隨處可見公園等綠色休憩空間和平實的物價，他特別喜歡種類眾多的水果，大讚芒果好吃。

學習的路也許漫長，金校長側著頭想一想，說道，沒聽過小朋友抱怨太累，倒是學生家長很心疼孩子們太辛苦了。金校長提醒，面對跨文化的工作環境，包容心是最重要的，要衷心接納對方文化特色及優點，此外，金校長認為，學習當地的語言有助於融入當地的生活，因此，金校長也持續學習中文，體驗高雄更動人的風土人情。

Aroma of Handmade Rice Cake Symbolizes the Start of Lunar New Year

◎English translation: Peng Hsin-yi

◎Photos by Lin Yu-en

For many Taiwanese, the start of the Lunar New Year holidays is marked by the aroma of rice cake cooking in a steamer over a wood-fired stove. The smell of blazing firewood intertwined with a sweet caramel aroma is amplified by the puffs of steam that rush upward each time the steamer is opened. The sight is hypnotic, ritualistic and ceremonial. It is a beacon embedded deeply in our memories, calling us home so we can be together during this special time of the year.

Mr. Ciou Shuang-ming, a catering business chef, says that when he was growing up, his grandparents always made rice cakes the traditional way, in a big steamer over a wood-fired stove. The burning wood created a thick perfume throughout the house, and cast a warm orange glow over faces filled with excitement and anticipation. Sweets were rare treats in those days, so children would hang around the stove during the cooking process, waiting for the sugar-laden rice cakes to be ready.

Memories are often triggered by the smell and taste of food associated with happy moments. Mr. Ciou's

wife, Lin Man-jin, says the family missed the flavor of grandma's rice cake too much to let the custom fade away. There was no precise recipe, so the couple began to experiment. Finally, their efforts were rewarded. Their daughter put her stamp of approval on one effort by declaring it tasted: "Just like the ones grandma used to make it." Since then, Ms. Lin has been making rice cakes every year.

There are just three ingredients: glutinous rice, water and caster sugar. The rice is soaked in water, then ground into a milky paste (preferably using a traditional stone grinder). The paste is poured into a cotton bag, and kneaded vigorously to rid it of excess moisture. The dough that comes out of the bag is slightly brittle, and is broken into even-sized chunks. Sugar is mixed in at this stage, followed by gentle kneading until every grain is broken down, and a glutinous, springy batter formed. It is this stage where experience counts most. It took Mr. Ciou a number of years to be able to identify the perfect texture with his hands. The dough is then poured into molds and put in a gigantic steamer. From this point on, the process calls for immense patience. The rice cake stays in the steamer for 24 hours, and is opened every hour so the

batter can be stirred in order to achieve an even texture when eventually cooked through. The rice cakes gradually take on a darker shade as the sugar slowly caramelizes, and stirring becomes more and more laborious as the cake begins to set. At the end of this cooking marathon, the process yields several amber-colored rounds which are sweet but not overly so. Mr. Ciou says using a firewood stove makes a world of difference in terms of aroma, texture, and color. Making rice cakes represents the accumulated wisdom of his ancestors, so he and his wife



攪拌年糕
Stirring rice cake

are proud to carry it on. In fact, they spend a lot of time collecting driftwood for the stove.

Ms. Lin says rice cakes are really not that difficult to make; the only requirement is a lot of patience. As long as you follow the recipe and do not resort to substitutes, and follow each step to the letter, it is hard to fail. Ms. Lin's annual rice-cake production begins two weeks before Lunar New Year's Eve (the 2013 Lunar New Year's Eve falls on February 8). She says that as production peaks, eight stoves are roaring at the same time, which is quite a sight. This hustle and bustle of rice cake production announces that Lunar New Year is around the corner.

Where to Buy?

Lin Man-jin's Handmade Firewood Steamed Rice Cakes
Tel: 07-6812391



年糕製程
Rice cake production

過年這一味 純手工柴燒年糕

◎文／侯雅婷 ◎攝影／林育恩

柴 燒年糕是許多人記憶裏過年的味道，就像儀式般，過年總在瀰漫著柴燒煙味中展開，掀起鍋蓋剎那間，裊裊白煙襲來，飄出一抹焦糖香氣，喚起過年團圓的印象。

美濃區總鋪師邱雙明談起，祖父母過年時一定會製作年糕，燒柴時，滿屋的燒柴香，柴火火光映在人們臉上，呈現暖暖的橘紅色，在物質相對匱乏的年代，小孩們沒什麼甜食解饞，因此製作年糕時，孩子們總是圍著那鍋年糕打轉。

食物的味道是有記憶的。邱雙明的太太林滿金說，想念婆婆做的年糕滋味，動手做起了年糕，經過不斷的實驗，他們發現，歷經24小時的柴燒年糕呈現出最美味也最軟Q的口感，女兒的一句：「這個味道跟阿嬤做得年糕一樣！給了林滿金年年製作年糕的動力。

邱雙明表示，年糕製程需先將純糯米磨成米漿，再把米漿水份瀝出，將其揉碎，再加與純白糖混合，經

過不停的搓揉，產生糊狀，動作全憑手感，搓到顆粒感都不見了，口感才好吃。之後放入大鍋隔水蒸煮，期間不斷地加柴火且每小時得攪拌一次，年糕慢慢地變色並且變濃稠，越到後面攪拌時越費勁，24小時後，琥珀色帶有焦糖香氣的年糕起鍋。邱雙明特別提起，柴燒是祖先的智慧，以燒柴烹飪食物，口感和風味都鮮明了起來，也因此他們不嫌麻煩地撿拾漂流木，以柴燒方法製作年糕。

林滿金說，製作柴燒年糕其實不難，用料實在，再加上得耐著性子按部就班地完成每個步驟。林滿金的手工年糕從小年夜(2013年2月8日)的前半個月開始製作，她說製作時同時燒製8鍋年糕，那畫面才好看，在鍋爐爭相冒著白煙的過程中宣告，年又近了！

哪裡買？

林滿金純手工柴燒年糕：07-6812391

