

## Kaohsiung's Abundance of Fall and Winter Festivals

©English translation: Peng Hsin-yi

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Located on the southern Pacific Ocean Kaohsiung enjoys year-round sunshine. However, the weather is much more endearing in the autumn and winter months, when the relenting heat turns to ocean breeze. It is also the time of year when people can come and enjoy a number of traditional festivals. Festivities kick-off with the Lion Dance Festival and the Zuoying Folklore Festival. The Folklore Festival features a colorful lion-shaped giant lantern that is paraded through the streets and finally set on fire. Cultural events are always exciting and include traditional music, ritualistic bells and gongs and joyful cheers from the crowd.

There are also several aboriginal festivals during the autumn months, such as the Pingpu Siaolin Night Festival. The Mikong Ceremony is celebrated by the Kanakanavu tribe residing in the Namasia District and the Rukai of Duona Village in Maolin District which celebrate the Tapakadawane Ceremony, another type of harvest festival. In Gangshan District, there is a 200 year old festival dedicated to bamboo baskets.



岡山羊肉爐  
Gangshan's Mutton Hot pot



梓官烏魚子  
Zihguan's Mullet Roe



陳菊市長參加黑米祭  
Mayor Chen Chu attended Tapakadawane Ceremony.



左營萬年季  
Zuoying Folklore Festival

Kaohsiung is clearly a treasure trove of traditional festivals and culture.

However there have been many modern festivals that have been recently created and highlight modern art and culture. The Kaohsiung Film Festival began in 2000, but has already developed a reputation for being creative and edgy. The Film Festival also features Chinese characters which mix ancient and modern. Other modern festivals in Kaohsiung include the Bi-annual International Steel & Iron Sculpture Festival and the Container Art Festival and Kaohsiung's New Year's Eve Party. New Year's Eve is particularly exciting as it draws huge crowds and turns the streets into a public party with a backdrop of spectacular fireworks.

There are also many food festivals which include Gangshan's Mutton Festival, Mituo's Milkfish Festival,

Meinong's White Jade Radish Festival, Lujhu's Tomato Festival, Yongan's Grouper Festival and Zihguan's Mullet Festival. Kaohsiung's maritime culture has produced a rich array of seasonal cuisines that enrich the taste buds and nourishes the soul.

Due to the vast number of festivals and Kaohsiung's mild winters, there has been an increase in Japanese tourists that particularly enjoy coming

to Kaohsiung from September to November. Japanese tour groups offer a variety of agendas, for a variety of age ranges. The elderly seem to particularly enjoy Neimen for its religious and folk legends and famous Song Jiang Battle Array. No matter what age or nationality, Kaohsiung definitely has something for everybody.



內門宋江陣  
Neimen Song Jiang Battle Array



跨年晚會  
Kaohsiung New Year's Eve Party

## 秋冬遊高雄 正趣味！

◎文／林樂寬

◎攝影／鮑忠暉、李士豪

海洋城市高雄終年陽光普照，在秋冬兩季，褪去暑氣，迎來了舒適宜人的秋天以及一抹暖暖冬陽，戶外活動在高雄四季皆宜。冬季，高雄人可以乘船出遊，亦或是踩踏著自行車悠遊

於城市的每個角落，在暖冬享受一抹冬陽的幸福打動了鄰近日本觀光客！今年9月至11月，陸續將有日本團體組團前來高雄，其中，日本銀髮族旅客還要前進台灣藝陣之鄉—內門，體驗最道地的文化以及最熱情的人情味。

時序邁入秋季，集結傳統與創新的節慶活動，呈現獨樹一幟的城市性格。傳統節慶比如戲獅甲藝術節的舞獅競技和左營萬年季的火獅遶境祈福，在鑼鼓喧騰聲和眾人的喝采聲中展開，精采演繹民俗技藝與文化；原住民文化活動則有甲仙小林平埔夜祭、那瑪夏區的卡那卡那富的「米貢祭」以及茂林多納魯凱族

的「黑米祭」，而岡山地區逾二百年歷史的民俗市集「籃筐會」，包羅萬象的節慶內容著實令人著迷，在在都展現庶民文化源源不絕的充沛能量。

具代表性的創新文化活動，包括以奇幻風格闖出名號的高雄電影節、詮釋漢字創意設計的高雄好漢玩字節、還有以雙年展方式登場的鋼雕藝術節及貨櫃藝術節。到了歲末年終，適合闔家參與的高雄跨年晚會，在一片璀璨煙花中祈求歲月靜好。

## 秋收冬藏 賞美味

從岡山羊肉美食文化節、彌陀虱目魚文化節、美濃白玉蘿蔔季、路竹蕃茄文化節、永安石斑魚節、梓官烏魚文化節，豐饒的山珍海味，變化出季節限定的好滋味，令旅人吮指回味。



# A Revival of the Hakkanese Blue Shirts

◎English translation: Peng Hsin-yi

◎Photos by Pao Chung-hui

The Hakkanese are agrarian people and therefore the color blue has come to embody their respect for the heavens and blue skies. As a traditionally pragmatic people, their blue shirts are symbolic of this respect for the heavens and their persevering spirit. They also spend a lot of time tending the fields and therefore the color blue was also found to be the most forgiving in terms of covering stains. The Hakkanese are also a modest people, and this is reflected in the traditional dress of baggy blue shirts and black Capri pants. The shirts are also very practical as they are loose fitting and allow for better mobility and ventilation. Hakkanese people are also very thrifty and therefore traditionally hand down the blue shirts, from father to son and mother to daughter. They wear them until they can no longer be mended. When they are finally worn beyond repair, they are recycled into baby-wraps and diapers.

Eighty years ago, Mr. Hsieh Jing-lai decided to preserve his heritage so



以中國結為造型的鈕扣  
Chinese knot buttons



未婚女子的藍衫裝飾有蘭干  
Trim on unwed women's shirts



鍾鳳嬌女士  
Ms. Chung Fong-jiao



謝國耀先生  
Mr. Hsieh Guo-yao

that he established the Jinsing Hang Blue Clothing Store. The store has since been passed down to his son Hsieh Guo-yao and his son's wife, Chung Fong-jiao. However, the agrarian way of life has evolved and demand for the shirts decreased. People don't wear the traditional blue shirts anymore. Hsieh Guo-yao and his wife, Chung Fong-jiao revived the blue shirt's design by making it more attractive and relevant. The shirts are hand-stitched and made the traditional way, with fifteen working days to complete each one. They have also been brightened up with colorful patches, making them more fashionable.

There are also several differences between men and women's versions of the shirts that take functionality and gender into consideration. Some examples include the women's version of the five cloth knot buttons which open diagonally towards the chest, allowing easier access for breastfeeding. The women's long, wide sleeves are worn with a fold and secured with a clap or safety pin for storage space. The men's shirts' opening is down the center, with two deep pockets on each side.

The only decorative element is the trim that is known as a "fence". Embroidery lines the women's sleeves and opening in the front. It is narrow,

colorful and very symbolic. As illustrated in the photo, the sun is symbolic of the agrarian lifestyle, intertwined pines and cypresses symbolize health and longevity and Hakkanese perseverance, with the butterfly being symbolic of romantic love and a sense belonging. Mr. Hsieh explains, only unwed young women should wear the beautifully embroidered shirts. Older, married women should wear the plain shirts.

Jinsing Hang also sells the traditional, embroidered female under garments, cellphone bags, change purses and other merchandise. At present, Jinsing Hang receives mostly customized and foreign orders.

## 錦興行客家藍衫

◎文／林曼伶 ◎攝影／鮑忠暉

「藍衫」是客家常民文化最鮮明的一環，蘊涵著客家人堅忍不拔、克勤克儉的精神象徵。隨著時代變遷，全台製作藍衫的店鋪越來越少，位於美濃的「錦興行」藍衫店卻仍舊屹立不搖超過八十載，從創始人謝景來老先生，到第二代謝國耀、鍾鳳嬌夫婦，堅持一針一線，密密縫製出一襲襲藍衫。

藍衫，顧名思義為藍色的衣衫。謝國耀表示，早期客家人以務農為生，選用「藍」做為服裝色調原因有二，一為向藍天表示敬意；二則是上山下田耕作時，藍衣服若有污損也較不明顯。由於客

家族群民風保守，藍衫上衣的剪裁以直統寬大、不易顯示身形為原則，並考量到工作的便利性，除非遇有重大活動，男女均著寬大的黑色七分褲裝，十分通風涼爽。在過去客家族群生活環境較艱困的時代，藍衫就這麼父傳子、母傳女的流傳著，直到衣衫破舊至不堪使用，就作為嬰孩的襁褓或尿布，儉約惜物的精神由此可見一斑。

細看藍衫設計，不難發現先人智慧隱藏其中。女性的傳統藍衫款式為中向右開襟，佐以五顆做工精美的布扣，方便婦女哺乳；衣袖則設計的又寬又長，袖

口反折後以暗扣或別針固定，便可收納物品的口袋。男性服飾多為簡單的對開襟剪裁，下擺有兩處大口袋。

而樸素的藍衫唯一裝飾，在於「蘭干」。「蘭干」是女子衣袖及衣襟旁的刺繡花紋，窄窄的花邊繡滿了三個象徵吉祥的圖案，第一個是太陽，代表日出而作、日落而息的農村生活；第二個是松柏圖樣，有長壽健康之意，也象徵著客家人堅忍不拔的精神；最後則是美麗的蝴蝶，隱喻著落葉歸根及浪漫的愛情。謝國耀表示，漂亮的蘭干花紋僅會出現在年輕未婚女子的藍衫上，年長婦女的服裝則無任何裝飾。

時代不斷進步，傳統藍衫已鮮少人穿上身，取而代之的是保留文化底蘊、增添現代創意思維的改良式藍衫，成為新一代的文創產業。

目前錦興行多承接客製化訂單，外國訂單也不在少數，鍾鳳嬌說，製作一套藍衫大約需要15天，時下年輕人多半喜愛將深沉的藍色配上鮮豔的布匹，讓傳統藍衫看起來更加活潑、也更具時尚感。店內除了各式做工細膩的藍衫，還有帶有濃濃客家風情的刺繡肚兜、手機袋、零錢包等相關商品供來客挑選。

購買資訊 高雄市美濃區永安路177號  
(07)681-1191



未婚女性的客家藍衫  
Hakkanese Blue  
Shirts for unwed  
young women

男性的客家藍衫  
Men's Hakkanese blue shirts



# University's Superb Fire Dancers

◎English translation: Lin Fu-ju  
◎Photos by Lin Yu-en

National Kaohsiung First University of Science and Technology (First Tech) is the home of a unique club which performs Fire Dancing. The club was established in 2011, when President Kuo Yan-fu was still in his sophomore year. He recalls how he himself began with the basics and describes Fire Dance as an artistic and technical combination of music and choreography. Fire Dance can't often be seen, and their audiences have been left enthralled and awestruck. Kuo admits he enjoys the loud cheers and applause.

Two other prominent members of the club include Lin Cheng-lu and Chu Chun-lin. Lin Cheng-lu is the only girl in the group, who draws inspiration from the girl who won Taiwan's Fire Dance championship last year. Chu Chun-lin is an MA candidate, in the Department of Performing Arts at Shu-Te University. He is the club's instructor and has been supervising the three-hour practices, twice a week, since the club began. He hopes more people will get to see Fire Dancing and that they understand it is a safe performance.

During the summer vacation, the Fire Dance club toured Taiwan. The tour was created to spread

awareness about Fire Dance and performed for hospitalized children and seniors. The club's students recently received grants from the National Youth Commission, Executive Yuan and Ministry of Education to cover the tour's expenses. Eight of the club's students traveled by motorcycle and performed in 17 locations in 14 cities. Unfortunately, the tour didn't begin very

smoothly. On the very first day, the students got hit by a typhoon and heavy rains. This, however, did not discourage them and they pushed on with enthusiasm and performed well for the audience.

The hearty rounds of applause haven't come so easily for these performers. They must go through a series of repetitive practices, in order to get a good grasp on the basic techniques. It usually takes performers two months to get a grasp on controlling the sticks. They also need to learn modern dance and how to perform in front of various audiences. It takes tremendous passion and dedication to complete the process.

Safety is another concern for the fire dancers, so fire sticks are only used outdoors, while in-door performances use LED-lit sticks. Performers cannot wear clothes made of flammable fabrics such as silk. Therefore, they must learn how to perform in fireproof fabrics and how to safely use the kerosene and torches. They must also make sure they keep a safe distance from the audience in case a stick drops during the performance. During



performances, one person stays within a safe distance, in order to assist the audience in the rare case of an emergency. Wet towels are also present and used in case of fire or injury. Chu only allows performers to use flames when they get a good control of the sticks.

Chu Chun-lin explains fire dancing gives him a sense of belonging and excitement from being in control of fire. He loves integrating fire with dance. He speaks with high regard of his fellow club members; particularly praising their unlimited enthusiasm. Other club members mentioned they appreciated the opportunities they have had to meet other professionals in the field. It has helped them expand their social network and increased self-confidence.



火舞  
Fire dancing



## 薪火相傳 火舞表演

◎文／侯雅婷 ◎攝影／林育恩

立高雄第一科大火藝社，暑假期間以火舞表演巡迴全台，為兒童

、年長者及醫院病患公益演出。這群熱愛火舞且很有想法的大學生，寫企畫書申請青輔會及教育部經費補助，為了推廣火舞這一門不被人熟悉的藝術表演，全團8位社員，騎乘機車巡迴全台14個縣市17個地點，儘管整趟旅程從出發的第一天就下起了雨、遇上了颱風，但是團員們仍風雨無阻地將火舞表演分享給觀眾的看倌們。

火藝社社長郭彥甫形容火舞是一門結合技巧、音樂、鋪陳及起承轉合的一門藝術表演。火舞稀有性加上可看性，觀眾總報以熱烈掌聲，郭彥甫坦誠很享受舞台上的掌聲，但掌聲背後，是一連串枯燥但半點馬虎不得的基礎技巧練習，等到棍棒運轉得熟練之後，要2個月的光景，也因此郭彥甫表示，留在火舞社的8位社員都是對火舞有濃厚興趣者。為了使表演者能有流暢自如地肢體演出，社員們還須研習現代舞，以及站在舞台上如何面對觀眾，要做到一出場就是全場目光焦點！

郭彥甫大二那年(2011年)創立火藝社，從棍棒的基本功練出心得，每天練習火舞，成為他生活的一部份，而團內唯一一位女孩林呈璐說，去年台灣火舞界年度比賽「東北大火」冠軍得主就是女生，激起她練好火舞的決心。火藝社社員表示，練習火舞讓他們有機會與許多專業人士交流，彼此支援，擴展人際關

係之餘，更建立自信。

火藝社的專業火舞訓練由朱俊霖擔任指導老師，朱俊霖為樹德科技大學表演藝術系碩士班學生，從2011年火藝社創社，每星期約授課2次，每次3小時的訓練，傾注心力，義務教導學生們火舞，希望讓更多人看見火舞，並且了解火舞是安全的。朱俊霖說玩火舞須做足準備，上火的火舞表演必須在室外，室內表演棍棒上裝設LED燈，表演者不可著絲質服裝，火把的部份，使用煤油燃於防火布上，表演者需與觀眾隔出安全距離，避免掉棍等意外事件，演出團體還必須有專人待在安全距離警戒線旁待命，其任務是保護觀眾，如有意外發生，立即以準備好的濕大毛巾覆蓋處理。朱俊霖強調，他會仔細觀察每位學員的學習情況，必須要練習棍棒到非常穩定成熟的狀況，才會讓社員練習上火。

朱俊霖說，火舞表演之所以吸引他，是因為火舞帶給他一種歸屬感，表演時，朱俊霖說，能駕馭火，並將火與表演結合在一起，這感覺很棒！朱俊霖談起第一科大火藝社的同學們，他肯定地稱讚他們，練習火舞的熱情從來沒有改變過！



室內LED表演  
In-door performances with LED-lit sticks



火舞社員教導永安之家小朋友運轉LED棍棒  
Touring members teach how to grasp LED-lit sticks at Yongan Children's Home



永安之家頒獎典禮  
Award presentation at Yongan Children's Home



# A Kingdom at Sea: Jong Shyn Shipbuilding

◎English translation: Peng Hsin-yi

◎Photos courtesy of Jong Shyn Shipbuilding Group, Pao Chung-hui

This is a rags-to-riches story. Mr. Han Pi-hsiang – a few decades ago no more than a penniless young shipyard apprentice – is now an influential shipbuilder who oversees six shipyards in Kaohsiung City's Cijin District. In 2011, his shipbuilding operations earned more than NT\$30 billion (about US\$100 million).

The founder-owner of Jong Shyn Shipbuilding Group, like many self-made entrepreneurs, started humbly. But he had a clear vision, and worked to turn that vision into reality. His company, which has been in business for over 20 years, has branched out, making fishing boats of all kinds, speedboats and yachts.

Recently buyers have reined in their spending, so many shipbuilders are suffering. But not Jong Shyn: the company is working at full capacity, with an order book that will keep it busy for two to three years. Mr. Han says that Jong Shyn is able to lead the industry because its business model emphasizes diversity.

Taiwan is surrounded by deep oceans, so it has natural advantages when it comes to the development of offshore fishing. Kaohsiung is south Taiwan's maritime gateway, and the way it has grown to become the capital of shipbuilding is almost organic. Jong Shyn started as a builder of fishing boats, completing more than 100 in a three-year period. When the government began to regulate the number of fishing boats being built, Mr. Han sensed how the market was changing, so he accepted orders for commercial vessels. He also took government orders and orders for military vessels. Jong Shyn then began a new chapter in its history, and progressed toward another era of prosperity. Mr. Han never takes things for granted: Every time he receives an order, he gains some new insight which helps him plot the company's next moves.

Mr. Han says he believes the

company's future depends on the continuous renewal of its equipment, technology and workforce. Mr. Han spares nothing when updating the 14-hectare (35 acre) main shipyard, continually bringing in cutting-edge equipment and the most advanced processes in the industry.

He also believes in innovation. Jong Shyn has patented the only mirror-coating technology developed in Asia. This technique gives finished boats a very high-end look and feel, and sharpens the company's competitive edge in the luxury vessel market. The best evidence of Jong Shyn's success in this market is that it won a contract to build a yacht for Louis Vuitton's CEO.

The appearance of a vessel is important, but Jong Shyn's reputation is not built on looks alone. Their ships are built using aluminum alloy, as enduring as steel but lighter. The



董事長韓碧祥  
President Han Pi-hsiang

## 雄霸一方 中信造船集團

◎文／林晏伶 ◎圖片提供／中信造船集團、鮑忠暉

從一名造船廠學徒，到如今坐擁旗津六間船廠，2011年營業額達新台幣30多億元，站穩台灣民間造船業龍頭地位，中信造船集團創辦人韓碧祥以過人的膽識與魄力，秉持著一步一腳印的信念，逐步拓展事業版圖。成立20多年以來，跨足傳統造船、遠洋漁船與遊艇製造，在這波金融海嘯影響之下，廠內滿檔的訂單已排至二、三年之後，韓碧祥表示，中信造船集團憑藉的是多角化的經營模式。

台灣四面環海，遠洋漁業發達，南部門戶重鎮—高雄的造船



中信打造各式各樣的船隻  
Jong Shyn makes all kinds of boats.

company also takes care of everything from the moment the order is placed until delivery, including design, production, registration and other details. Each ship takes two to three years to complete. Yacht buyers like to customize their orders, so such cases usually take longer because the company has to communicate with the client until he or she is completely happy with the design. Technology and technique are just two elements of Mr. Han's management philosophy. His leadership style is what makes the company really unique; he arrives at work at 8 am every morning, and works as hard, if not harder than anyone else in his 1,000-strong enterprise. The core value of the company is "Shared Responsibility." Everyone contributes to the company's success, and everyone is responsible for the quality of his or her work. Under Mr. Han's leadership, the company is tightly knit. Staff turnover is very low, and strong human resources are key to the company's competitive edge.

The shipbuilding king is looking forward to passing the scepter onto the



next generation. Reflecting on the future of Taiwan's shipbuilding industry, he says the country is definitely among the best in the world, and there are still many opportunities the industry can explore. He says the government must recognize the potential of the marine leisure industry, and ease restrictions on sailing and other activities at sea. The government could support this new industry by adding yacht docks to port infrastructure. Mr. Han is very optimistic about this trend, believing that if people could experience marine leisure activities, the industry would grow rapidly.



中信取得鏡面塗裝的專利技術  
Jong Shyn holds a patent for mirror-coating technology.

產業亦隨之蓬勃發展。中信造船以製造漁船起家，全盛時期曾締造3年製造100多艘船的驚人紀錄，然而漁船限建政策的推動，造船業開始走下坡，此時韓碧祥看準市場轉向，轉型接下商用船、公務船及軍艦等訂單，開創事業新顛峰，近年來也將觸角伸入遊艇產業。難能可貴的是，從每次的訂單中，中信造船總能得到些新方向。

韓碧祥表示，中信造船有能力承製多種類船隻，有賴於設備、技術與人力的不斷提升。「工欲善其事，必先利其器。」韓碧祥深諳箇中道理，在硬體設施方面，他大手筆投資，總佔地14萬平方公尺的廠房引進最現代的造船設備，並在製造技術上持續領先，研發出亞洲唯一的鏡面塗裝專利技術，大大提升金屬表面質感至另一個層次，而拿下LV總裁遊艇訂單更讓中信造船聲名大噪，建造遊艇實力更上層樓。

中信造船另一項獨到之處，在於船隻以堅固耐用的鋼鋁合金材質打造，從設計、登記入船籍、切割、組裝到出船，採一貫化作業，製造一艘新船約需花費二、三年光陰，尤其遊艇製造為完全客製化服務，光是與船東溝通各項細節就近乎耗去大半時間。設備與技術都到位了，在人力管理上韓碧祥也自有一套哲學。他每天早晨八點前就抵達公司與一千多位員工一同打拼，共榮共享的概念落實在每一位員工身上，營造出向心力極高的工作環境，人員流動率低，競爭力自然提升。

目前這位豪氣十足的台灣船王已準備交棒予年輕一輩，談及造船業未來展望，他表示，台灣的造船技術不輸外國，海上休閒產業是一股新趨勢，政府應放寬海域諸多限制，並規劃遊艇碼頭等相關硬體設施。



# Aritex: A Boutique of Marine Hardware Design and Manufacture

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

Aritex is a leading brand in the luxury-yacht hardware industry. Based in Kaohsiung, the company has made inroads in the international market, winning customers in the US, Germany, France, the Netherlands and Australia. It ranks as the seventh-largest yacht hardware manufacturer in the world, boasting revenue in 2011 of NT\$400 million (about US\$13.36 million) in 2011, of which 60% came from exporting goods.

No part is too big or too small for Aritex. The company's catalog features every kind of metal item one might need in a yacht, from doorknobs to staircases and railings.

Aritex was established in 1983, and its breakthrough came in 1996 at the Fort Lauderdale International Boat Show, when a product bearing the name Aritex attracted a great deal of attention. Right after that show, Aritex won its first major international order from Lürssen Werft, a German shipbuilder famous for ultra-luxurious yachts. This order paved the way for Aritex's entrance into the European market.



總經理曾信哲(右)和兒子曾秉鈞(左)  
G. Manager Tseng Sin-jhe (right) and his son, Tseng Bing-jyun (left)



招牌繫繩柱  
The signature mooring

## The Mooring that Made the Tie

Over the years, Aritex has collected a very impressive list of clients. Among them are some of the biggest players in the yacht business, such as Lürssen Werft and world-renowned yacht shipyard Loyal van Lent in the Netherlands. Aritex's founder and General Manager Mr. Tseng Sin-jhe recalls working with these prestigious clients in the same tone of voice a person might use when talking about a teacher or a friend. He says working with such clients has been a significant factor behind Aritex's progress. When working on winning his first order from Lürssen Werft, he invested nearly NT\$1 million (about US\$30,000) to create the perfect mooring prototype. He understood well that the German company was not looking just for the functionality or design element

of the product, or the high-end look and feel of it. They wanted all of those things. The sample Aritex delivered met every requirement, and thoroughly impressed Lürssen Werft, itself renowned for professionalism and perfectionism. That mooring became the tie linking Aritex to the much-coveted European market. Mr. Tseng's business card still shows that ground-breaking mooring; it is his

way of honoring his relationship with that client. Mr. Tseng admires the Lürssens for having passed down an impeccable work ethic and sense of professionalism to the family's fifth generation. He hopes to pass down to the second generation leaders of his own company the same attitudes.

Aritex's relationship with Loyal van Lent is based on trust and partnership. Mr. Tseng says the exquisite showroom in Aritex's headquarters was built in order to meet Loyal van Lent's demands. The showroom displays a replica of the staircase that has been installed on the customized yacht commissioned by Louis Vuitton's CEO. The curvy arch and oval-shaped stainless steel pipe are signature designs unique to Aritex, not to be found anywhere else in the world.

## Waiting for the Next Full Sail

In both the EU and the US, current economic conditions do not favor yacht makers or companies that produce parts for yachts. Mr. Tseng confesses he has never had to navigate through waters as choppy as these. He believes the future of Aritex depends on the company's ability to further strengthen its brand and market channels so that when the economy improves, Aritex will be in a favorable



與LV總裁遊艇內裝同款的樓梯  
A replica of the staircase to be installed on the yacht belonging to Louis Vuitton's CEO

position to advance even further.

Mr. Tseng points out that marine hardware is an index industry worth watching, and as a international company, Aritex has social responsibilities. Many of Aritex's products are handmade, and the company has a large number of skilled workers. It has thus created many jobs in the area. Mr. Tseng says Taiwan has a competitive edge in the yacht industry because it has the ability to produce boutique-level marine hardware and customized luxury yachts. He hopes the government should pay more attention to this sector by establishing a specialized division which could study the market and international trends and offer support to the industry. He says that if Taiwan is to maintain its presence in the international yacht market, some level of alliance and integration is needed. By sharing resources, Taiwanese manufacturers will gain international leverage, maximize their collective forces and boost output.

# Aritex 遊艇五金精品品牌

◎文／侯雅婷 ◎攝影／林育恩

高雄的緯航企業以自創品牌Aritex進軍國際遊艇五金精品市場，時至今日，Aritex躋身全球七大遊艇五金精品製造商之一，2011年年營業額新台幣4億，外銷佔營業額六成，客戶遍及荷、德、法、澳、美。

Aritex製造的遊艇五金範圍小至一個門栓、門把，大至任何尺寸的金屬零件結構都能承作。

緯航企業創立於1983年，1996年為赴美參加全世界規模最大的「羅德岱堡國際遊艇展」，自創品牌Aritex，同年拿下以建造超級遊艇聞名的德國Lürssen訂單，自此打進歐洲遊艇市場。

## 傳奇繫繩柱

Aritex的客戶不乏遊艇製造業重量級製造商，如以建造超級遊艇聞名的德國Lürssen和荷蘭的遊艇製造大廠Loyal van Lent，每位超級客戶都驅策Aritex精益求精。Aritex總經理同時也是創辦人曾信哲談起，當初爭取Lürssen訂單的過程，Aritex斥資百萬打造質感、造型與功能性兼具的不鏽鋼繫繩柱，令

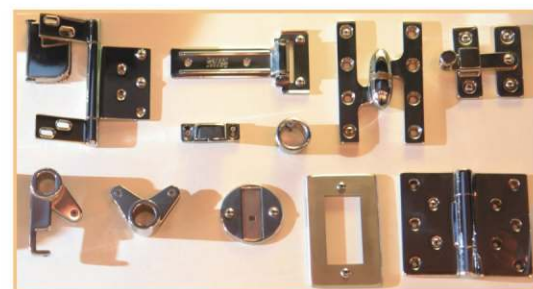
Lürssen大感驚豔，Aritex因此取得前進歐洲市場入場券。到現在，曾信哲的名片上還印著這款繫繩柱，紀念著與客戶間亦師亦友的情誼，他以凡事追求盡善盡美，來形容傳承至第五代的德國Lürssen遊艇製造商無懈可擊的專業與工作態度，曾信哲希望能將這樣嚴謹的工作態度傳承予Aritex的第二代。

而Aritex亦與Loyal van Lent建立深具信任的夥伴關係，曾信哲說，Aritex精緻的展示空間就是為了符合Loyal van Lent的標準而打造，展示廳陳列著與LV總裁遊艇內裝同款複刻版樓梯，弧線型彎曲造型的橢圓不鏽鋼管是Aritex獨步全球的技术。

## 蓄勢待發

適逢歐、美選舉年，各項排富條款直接衝擊遊

艇產業，曾信哲坦言，全球景氣嚴峻的情況，前所未見！未來考驗著Aritex如何擴大投資，加強品牌實力與市場通路，等到下一輪景氣循環，Aritex就有機會站在產業的最前端。



Aritex能製作遊艇上所需各種尺寸的五金品  
Aritex produces all kinds of metal items.



# The taste of autumn in Jiasian: Giant Bamboo Shoots and Taro

◎English Translation: Peng Hsin-yi ◎Photos: Pao Chung-hui

August is harvest season in Jiasian District and a joyous month for farmers. It has also become a popular region for food tourism. Food experts come from all over Taiwan to take home Jiasian's authentic bamboo shoots and taro as well as their subsidiary products.

## Giant Bamboo Shoots

It is 6 am and the bamboo forests are filled with farmers busy harvesting the bamboo shoots. Systematically, the farmers hew the tall stalks, slice the shoots and separate them from the hardened wood-like fiber part. The farmers then put giant bamboo shoots into piles according to size and ship them off to processing plants. Buyers come to buy in bulk and bid on the shoots after the fermentation stage has been completed.

The Latin name for this type of bamboo is *Dendrocalamus latifloxus* Munro. However since they are so tall, they are locally known as giant bamboo shoots. The farms take up about 2,000 hectares (4,942 acres) of Jiasian's land. Most of the farms are located in the hills which makes it difficult for the farmers to care for the shoots. The hills provide such good soil so that they do not need to use pesticides or fertilizers and produce excellent quality bamboo shoots.

Mr. Wang Cyuan-sheng has been a bamboo farmer for more than 30 years. He explains, bamboo shoots take 3 years to reach maturity. The forest requires no fertilizers, pesticide or herbicides, an extremely natural process. Mr. Wang describes the taste as complex and fresh, it is sweet, with a hint of bitterness. However, they are not suitable to eat as a fresh vegetable and are sold as cans of pickles and processed into a variety of other products.

Another farmer is Mr. Lu Jhong-yi, he describes Jiasian's bamboo shoots

as being sold mostly in the domestic market. Jiasian is Taiwan's second largest supplier. He explains that it is important to boil the bamboo shoots for at least an hour in order to get rid of the bitter flavor and enhance the fragrance. Cooked bamboo shoots will turn a creamy yellow color, and the natural enzymes will kickoff the fermentation process; therefore, no seasonings or artificial flavors need to be added. The process takes approximately two weeks and with high temperatures and humidity, fermentation sometimes requires adjustment. Mr. Lu believes the most demanding part of the harvest is that it must be completed in one day or the taste and texture will quickly fade. Often during harvest season, farmers don't get to bed until well past midnight.

The fermentation produces a lactic acid bacterium which adds depth and complexity to the taste. The tips of the bamboo shoots are usually shredded into fine strings and are found in the canned goods section of supermarkets in Taiwan. The bottom part of the shoot contains thicker fiber and is either



高如成人的麻竹筍  
Giant bamboo shoots

made into dried bamboo or used in prepackaged food products.

**Jiasian Taro:**  
Unlike  
anywhere else

Taro ice shops can be found on every corner in Jiasian. Jiasian is the home of a special type of taro known as Areca Heart. Maturing in 10 months, the harvest usually peaks after Mid-Autumn Festival (mid-September) and farms consume approximately 100 hectares (247 acres). However, they are having a hard time keeping up with demand so that people who want to try this unique treat must come to Jiasian.

Jiasian's land is rich in nutrients. The taro farms are located on its slopes which allows for good drainage and a great agricultural environment. The roots are ready to harvest when the leaves wither and fall off. Taro is shaped like an irregular oval and is much bigger than a potato or yam. Once harvested, the land lies fallow for 2 to 3 years, in order allow for the regeneration of its fertility. The texture

of Jiasian's taro roots is finely-grained and waxy. It can withstand a long cooking time and retains its shape. If the taro is cut at the cross section, it becomes clear the inside contains evenly distributed purple veins. Its starch leaves a white, powdery residue and has a unique fragrance. The diverse product can be used in savory dishes or desserts.



筍管  
The bottom part of the shoots



發酵的筍尖  
The tip of bamboo shoots after fermentation

## 甲仙初秋鮮味 麻竹筍、芋頭

◎文／林旻伶 ◎攝影／鮑忠暉

八月，是甲仙地區農戶歡喜迎收穫的時節，接續進入採收期的兩大作物—麻竹筍、芋頭，各自以現採的新鮮滋味，或是風味十足的加工製品，吸引人們到甲仙一探究竟。

### 麻竹筍

清晨六點多，甲仙的筍農們早已展開一天的採收工作，筍農們手腳俐落地砍下一株株高如成人的麻竹筍，迅速剝去筍殼、露出黃綠色表皮，再將質地鮮嫩的筍管切成小段、淘汰已木質化的部位，依筍尖、筍管分門別類，一簍簍運送到當地的加工廠，經過殺青(水煮)、發酵等初級加工後，待價而沽。

甲仙的麻竹筍種植面積約有2,000公頃，受到山坡地影響，以種植「加工用」品種為大宗，每年七月底開始進入產季，一年約可收成兩個月。擁有超過30年種植經驗的翁泉盛說，加工用麻竹筍口感爽脆，清甜中略帶苦味，栽種後至少需經過3年以上才能採收，不施肥、不噴灑農藥，是最天然的作物之一。



芋頭田  
Taro farms



甲仙芋頭口感綿密  
The finely-grained and richly textured taro

另一位筍農呂仲珩表示，甲仙麻竹筍以內銷市場為主，市佔率位居第二，麻竹筍進行初級加工時，先以水煮約一個小時，去除苦澀滋味，煮過的筍子香氣濃郁，色澤轉為淺黃，再移入大型發酵槽內，不添加任何人工調味料，自然發

酵至少兩週，期間還得隨時注意溫度與濕度的變化。呂仲珩說，現採的麻竹筍必須當天處理，否則品質、口感都會大打折扣，在盛產季節，忙碌到半夜是家常便飯。

發酵完成的筍子自然產生乳酸菌，筍

香更盛且微飄酸味。呂仲珩表示，較嫩的筍尖多半剝成絲狀，成為架上常見的竹筍罐頭；筍管部位則因纖維較明顯，適合製成筍干或調理包。

### 芋頭

甲仙地區農會表示，當地芋頭品種為檳榔心芋，成長期約10個月，中秋節後才進入盛產期，種植面積約100公頃，品質極佳，總是供不應求，若想品嚐正港的甲仙芋頭，可得親自跑一趟。

值得一提的是，甲仙芋頭生長於山坡地，收成後需休耕2至3年，讓土地休養生息。由於土壤肥沃且排水性佳，芋頭質地格外綿密軟Q，久煮不會化掉。當芋頭葉片自然枯黃掉落，便是採收時刻，熟成的芋頭外觀為橢圓形，內裡佈滿漂亮的紫紅色纖維，用刀削過，刀面上會留下白白的澱粉痕跡，那是新鮮美味的象徵，烹煮後芋香四溢，甜鹹口味皆宜。



# Kao Shih-chien's commitment to Filial Piety

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

"I want to thank God for allowing me to still be able to take care of my mother, even though I am in my sixties," states Kao Shih-chien, who was recently recognized by Kaohsiung City Government and the Ministry of Interior for his unwavering filial piety. Kao's father died before he was born and since he was raised by his mother, Kao Su-su, they have a particularly deep bond. After Kao Su-su's husband died, she remained single and worked on farms to earn a living.

After graduation, Kao and his wife decided they would work in a nearby town, allowing them to stay local in order to frequently visit his mother. More than forty years ago, his mother got high blood pressure and he made her his first priority. Kao admits it is his family that he values most and when he's not working, he spends all his time with his family.

Kao Shih-chien even retired early from his career as a teacher, so he could take better care of his 90-year-old mother. He now takes care of his mother twenty-four hours a day, seven days a week. His day starts with the cleaning of her dentures. He then helps her change, prepares her food

and medications, takes her out for walks and for hospital checkups. He also does all the housework and wakes up two to three times, during the night to take care of his mother.

Kao's neighbors also admire his dedication to his mother. "Taking care of my mother is not hard. It's just tedious, but I see it as a sweet burden." Kao's wife and children also share his family values and help him take care of his mother. His children call their grandmother every day, even when they are at school or working in another city.

When Kao Shih-chien received the Filial Piety Award, he was completely

humbled. He stated he was just "an ordinary person", doing something that was very ordinary and simply his responsibility. He thanked his wife for her years of contribution and hoped

society would be positively influenced by his story. He also hopes the government will continue to feature people that are committed to their filial duty.

## 侍親至孝 高士謙

◎文／林曼伶 ◎攝影／鮑忠暉

「感謝老天爺，祂讓我照料母親，60多歲了還能與母親生活在一起，實在太好了！」今年獲得高雄市與內政部孝行楷模表揚的高士謙，言談間充滿對母親的關懷。

高士謙在出生前父親就已經過世，由務農的母親獨自拉扯長大，也因此與母親感情特別深厚。踏入社會後，為就近陪伴母親，高士謙放棄赴外地升遷的機

會，與妻子一同在鄰近地區工作，尤其40多年前母親罹患高血壓後，他更將照顧母親放在第一順位，晨昏定省，從未一日間斷。對他而言，家庭就是生活的重心，工作以外的時間都保留給家人。

為了全心全意照顧高齡九十的母親，高士謙提早自教職退休，當起母親的全職看護。他的一天從為母親清洗假牙開始，接著要服侍換洗、準備飲食與藥品、攙扶母親外出散步、接送至醫院回診，生活起居大小事一手包辦，半夜還得起床2~3次照料母親，侍親至孝的態度看在鄰居眼中，莫不敬佩。他說：「照顧母親並不辛苦，只是瑣碎事情很多，對我來說，那是甜蜜的負擔。」凡事以親情為重的高家，不僅高士謙力行孝道，妻子也悉心照料婆婆，而五名子女即使在外地求學、工作，仍不忘每日打電話問候祖母。

對於此次獲得孝行獎表揚，高士謙謙虛地說：「平凡人做平凡事，照顧母親是他份內的工作。」他特別感謝妻子多年來的付出，同時他也希冀政府機關能夠持續挖掘更多孝行故事，讓這股正能量感染予社會大眾。



高徐月香(左)、高蘇速(中間)和高士謙(右)  
Kao Syu Yue-siang (left), Kao Su-su (center) and Kao Shih-chien (right)

# Nguyen Thi My Huong Promotes Vietnamese Language & Culture

◎English translation: Peng Hsin-yi ◎Photos by Hou Ya-ting

Due to the recent trend of Taiwanese businesses investing in Vietnam, there has been an increase in demand for Vietnamese language and culture. In August 2012, the National University of Kaohsiung opened Taiwan's first Center for Vietnamese Studies. The center is headed up by Vietnamese native, Director Nguyen Tai My Huong. She hopes the program will give the Taiwanese insight into Vietnam's multi-faceted culture and language, serves as a bridge of understanding between

the two countries and develop more partnerships. The center's language program is a collaborative project with the University of Social Sciences and Humanities, VHU Hanoi. Vietnamese proficiency tests issued by the Vietnamese Ministry of Education, and training are administered through the center and recognized internationally.

Moving to Taiwan in 2005, she attended graduate school at National Sun Yat-sen University, in the Department of Chinese Literature Studies. After graduation, she continued pursuing the PhD program and in her second year married her Taiwanese boyfriend. Now with a child and a career, she is at home in Taiwan. Ms. Nguyen hopes she can give back to the country she was born and raised and the country she now calls home.

Ms. Nguyen says, many of the Vietnamese women who have married into Taiwanese families come from economically deprived backgrounds and don't have the resources to provide their children with adequate education. Ms. Nguyen firmly believes in the power of knowledge and therefore provides free Chinese lessons for Vietnamese spouses at the center. It also provides basic Vietnamese classes for the children.

The center is also looking for opportunities to collaborate with schools and government organizations.

Ms. Nguyen never realized how much she appreciated Kaohsiung, until one day when she was on the 54th floor of the 85 Sky Tower. Looking out the window and saw a highly organized, vibrant, colorful city. It was at that moment she realized,

Kaohsiung was a place of beauty, and she would give it her heart. One thing that does make her truly happy is spending time with her family. Her family is the source of her strength and allows her to get through any of life's challenges.

Center for Vietnam Studies  
On the Web:  
<http://www2.nuk.edu.tw/ttnvc/>

## 推動越語教育 阮氏美香

◎文、攝影／侯雅婷

隨著赴越南投資的台商人數日益增加，學習越語在台蔚成風潮。國立高雄大學於今(2012)年8月首開全台先例，成立「越南研究中心」，由越南籍阮氏美香擔任主任一職，從語言和文化面著手，希望介紹越南美麗而多元的完整面貌，進而推動台、越兩國交流更加順暢，而該中心更與獲得越南政府教育部授權的河內國家大學人文與社會科學大學合作，開設越語班提供社會人士進修管道，並承辦越南官方認證的越語檢定系統，檢定證書於全球都被認可。

因為喜愛中文，美香從2005年於高雄就讀中山大學中文研究所，接著攻讀中山大學博士學位，在博士班二年級時與台灣籍的先生結婚，經營幸福的三口之家，並持續深耕中文專業。在台灣，美香堪稱越南籍接受高等專業教育的代表之一，她希望能夠為滋養她的越南和台灣貢獻所長。

美香談起，有許多越南籍新移民受限於經濟狀況不佳與教育程度不足，嚴重影響了下一代的教育。越南研究中心考量教育能扭轉未來，因此中心以開設免費課程的方式，提供越南籍媽媽學習中文教育的機會，並規劃教導小朋友越語，希望引出孩子們的學習興趣。現階段，越南研究中心希望與學校或政府單位合作，該中心的老師會到有需求的學校教學。

美香笑著說起，她從沒察覺高雄的美麗，直到有天從高雄八五大樓的54樓一隅往下眺望，高雄市區規劃縝密的棋盤式街道，讓她大感驚豔，原來高雄這麼美！美香的幸福程式就是每天都一定要花時間與家人在一起，家庭快樂、幸福的能量，給予她面對挑戰時的勇氣。

越南研究中心  
<http://www2.nuk.edu.tw/ttnvc/>





# The Incredible Flavor of Cishan Bananas

◎English Translation: Peng Hsin-yi ◎Photos courtesy of Pao Chung-hui, Youth Banana Band

In Cishan, summer is an image of abundance: trees heavy with bananas ripening to sweetness beneath leaves that sway in gentle breezes, promising the reward of golden richness. No words can describe Cishan's bananas other than heavenly goodness. Visitors to Taiwan's "Banana Empire" are always looking for ways to bring the flavor of Cishan to their friends and families – and there are plenty to be found. On Cishan's Old Street, the confluence of all things ancient and modern, one can follow a waft of warm banana fragrance through the Baroque-style buildings, and find various banana pastries that make the entire trip worthwhile. We are going to sample a few, and show how a fruit excellent on its own can be made into something even better.

## Chimei Bread

### Banana Pound Cake

Chimei Bread has been in business for more than 30 years; a whole generation grew up with Chimei's flavors, and Chimei is determined to pass those memories onto another generation. The bakery has never strayed from its original recipes. Still, an old shop needs to reinvent itself every now and then so as to stay competitive. About five years ago, Chimei developed a special recipe for banana pound cake, and it was an immediate hit. The banana pound cake looks like a giant doughnut. It weighs 3.6kg (about 8lbs), and the store says only tree-ripened bananas grown in Cishan are used. Cake flour rather than ordinary flour is used, achieving a fluffier texture than that of a traditional pound cake or banana bread. Each cake contains at least 2kg (about 4.5lbs) of banana puree to ensure every morsel is saturated with the sweet scent of bananas. Because bananas naturally contains a lot of

sugar, Chimei reduced the amount of sugar added to the mix, and uses trehalose (a sugar extracted from seaweed) instead. After two hours in the oven, the banana-laden batter is transformed into a ring of golden goodness. The texture of Chimei's banana pound cake is somewhere between traditional banana bread and chiffon cake. It is moist but not dense; the banana flavor is just right, never too sweet. The banana pound cake is baked in a bunt cake mode; each cake ring can produce 24 slices, and each slice weighs about 150 grams (about 5.3oz). It is satisfying in every way, and has quickly become an exceptionally popular souvenir.

## Old Street Cafe

### Banana Cheese Cake

If you like bananas and cheesecake, then this desert has your name on it. A perfect mix of two differently wonderful flavors, this delicacy features a tamer banana scent, allowing the creamy cheesecake mixture to take the lead. But the cake reveals its character the moment you put a piece in your mouth. The delicate bouquet of banana flavor blossoms as you bite into the banana/cheesecake mixture. It does not overpower, but lingers and makes you want to try it again.

The recipe calls for two parts cheese and one part fully ripe banana. The batter requires an hour and a half of baking in a water bath in order to set properly, and each cake weighs

about 600 grams (about 1.5lbs).

The finished product looks much like a regular cheesecake, but the banana flavor adds depth to the eating experience. Many foreign visitors used to cheesecake in its original form have been impressed. During the Chinese Lunar New Year, Old Street Cafe sold more than 200 of them, and it is now the most popular item in the shop.

#### Where to buy ?

##### • Chimei Bread

No. 62, Zhongshan Rd., Cishan Dist., Kaohsiung City

##### • Old Street Cafe

No. 32, Fusin St., Cishan Dist., Kaohsiung City

# 旗山香蕉好味道

◎文／侯雅婷 ◎照片提供／鮑忠暉、台青蕉樂團

陽下，一片無垠的蕉海，隨風搖曳，壯闊的景觀是「香蕉王國」旗山予人豐饒的視覺印象。造訪旗山的旅人總想將香蕉的曼妙滋味與人分享，走一趟當地最熱鬧的旗山老街，一抹香蕉香迴盪在老街知名的巴洛克建築中，推薦給您各具特色的香蕉蛋糕和香蕉乳酪蛋糕，全然不同的呈現手法各自演繹香蕉豐富的風味。

## 吉美西點蛋糕

### 香蕉蛋糕

開店30多年的吉美西點蛋糕是老字號的麵包店，以傳統口味的麵包讓當地民眾吃出感情，也獲得認同，但老店也要創新，約莫5年前，取材在地特產香蕉，開發出香蕉味濃郁

的香蕉蛋糕，重達3600克的超大甜甜圈造型的香蕉蛋糕，使用蛋糕粉取代麵粉，製造出鬆軟的口感，而每一大圈蛋糕須加入2000克完全成熟的香蕉打成香蕉泥，讓嚐一口的人都會說，香蕉味好濃喔！考量香蕉本身帶有甜份，加入海藻糖降低甜度，歷時2小時烤焙，散發濃濃香蕉味、質地鬆軟且不會太甜、太乾，這款濕潤度適中的香蕉蛋糕切成24片販售，每片重量約150克，扎扎實實、份量十足，推出後，成為旗山老街最具人氣的香蕉伴手禮之一。

## 老街咖啡

### 香蕉乳酪蛋糕

如果您喜歡香蕉，也喜歡乳酪，那您一定要試試這款把香蕉的味道融入輕乳酪的香蕉乳酪蛋糕，品嚐時，香蕉和乳酪柔軟綿細的口感在嘴裡化開來，香蕉味道儘管淡淡的，卻很迷人。製作比例上，3分之2的乳酪加上3分之1的完全熟成的香蕉，隔水烘焙1.5小時，一條乳酪蛋糕重達600克，加入香蕉味的乳酪蛋糕，不慍不火，卻大大地提升乳酪蛋糕的質感，這款乳酪蛋糕讓外國朋友嚐過後都驚艷不已！今年農曆年期間，熱銷200條，由此可見受歡迎的程度。

#### 哪裡買？

##### • 吉美西點蛋糕

高雄市旗山區中山路62號

##### • 老街咖啡

高雄市旗山區復興街32號



香蕉乳酪蛋糕  
Banana Cheese Cake



旗山在地台青蕉樂團以香蕉和蕉農創作音樂  
Youth Banana Band, a local band, featuring bananas and banana farmers in their music



旗山老街  
Cishan's Old Street